



Instructions for use and installation

Electric regenerators

Models:

RG 311 A / RG 611 A / RG 1011 A



ATTENTION: Read these 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*: **REGENERADOR**

Marca / *Trade.*: **FM CALEFACCIÓN**

Modelo / *Model no.*: **RG 311 A, RG 611 A, RG 1011 A**

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*: **01/01/21**

(Nombre / *Full name*)



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:

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 in 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-authorised products may damage the unit and the user.
- Do not use direct water jet on the unit in order to avoid damaging its components.

- 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.**



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 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 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.

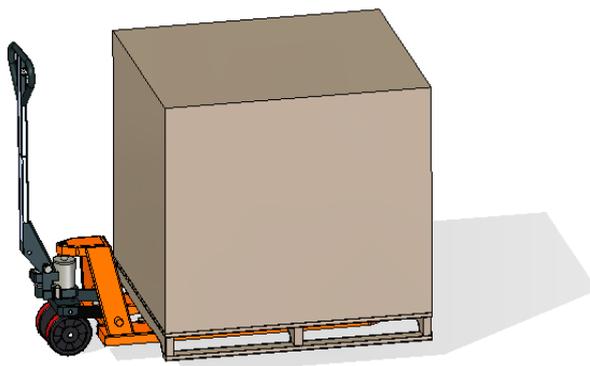
If package is apparently in good conditions, and damages are detected when unpacking, place the original packaging again on the machine, take pictures of the packaging the transport Agency label on the packaging. Next, unpack again and take photos of damages to the machine. Please, contact FM Industrial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



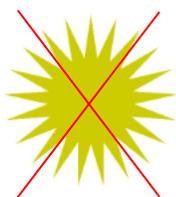
4.3 Preliminary operations

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

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 installations.
- 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%.



MÁX. 70%

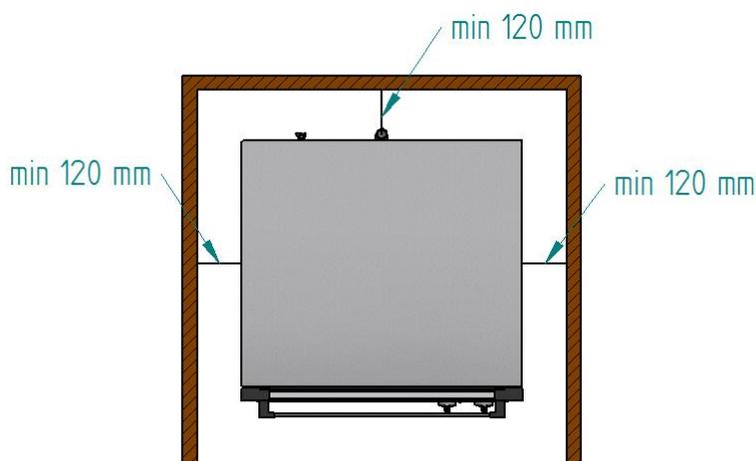


MÁX. 35 °C

MÍN. 5 °C



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.



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

5. Installing the unit

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 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.

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 (R)	Black (S)	Brown (T)
NEUTRAL	Azul (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 vapours.

Important: Do not channel the vapour exhaust from the baking chamber more than two meters due to risk of condensation. Besides, it could affect its uniformity.

6. Instructions of use

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 of 60 minutes and 250°C.

The distance between trays is 80 mm and, whenever possible, we commend 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.

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 inner chamber and trays should be washed with water and soap and then, work at a 200° cycle for 30 minutes.



Warning: Never use aggressive or acidic 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.

6.2 Use for baking

The control panel has 3 luminous LED lights, 1 temperature selector and a temporizer knob.



Id	Descripción	Id	Descripción
1	Temperature indicator LED 160°C	4	Led timer/ Continuous mood
2	Temperature indicator LED 140°C	5	6-0 minutes/ Continuous mood
3	Temperature selector 140-160°C		

There are two variables that can be adjusted by the user: time and temperature. These variables depend on the type of food and the quantity in the oven.

The regenerator has 2 cooking temperatures; 140°C (recommended for most foods) and 160°C (recommended for fried foods). Whenever the appliance is heating by resistance, the white led next to the temperature switch will light up.

The time is regulated with the knob shown, from 0 to 60 minutes, although there is a continuous mode that makes the appliance work as long as the door is closed. Whenever the appliance is working, the LED next to this control will light up.

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

7. Frequently asked questions

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

FAILURE	CAUSE	SOLUTION
The unit does not switch on	No supply voltage	Check the mains voltage
	Innapropriate power connection	Check the mains connection
	Thermostat not working	Contact a specialised technician
	Timer not working	Contact a specialised technician
	Door micro not working	Contact a specialised technician
	Safety thermostat activated	Reset the thermostat at the front. If the failure persists, contact a specialised technician
The unit does not bake appropriately	Fan not working	Contact a specialised technician
	Heating element not working	Contact a specialised technician
	Grill not working	Contact a specialised technician
	Humidifier not working	Contact a specialised technician
	Relay not working	Contact a specialised technician
	Inverter does not working	Contact a specialised technician
	Thermostat does not work	Contact a specialised technician
Timer not working	Contact a specialised technician	
Steam coming from the door while closed	Incorrect placement of the joint	Place it correctly. If the failure persists, contact a specialised technician
	Door mechanism maladjusted	Contact a specialised technician



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