
INSTRUCTIONS MANUAL



COMBINED GAS OVENS

Mods:

HGV-10/21

HGV-20/21

HGC-10/21

HGC-20/21

HGP-10/21

HGP-20/21*



Dear customer

We would like to thank you for your confidence in our product on purchasing a professional appliance. We are totally convinced that in time you will be completely satisfied with your purchase.

Take a few minutes of your time and get to know the machine with this instructions manual and "to work": the easy to understand graphical information replaces pages full of writing.

Nevertheless, we advise you to read this manual which has been put together by FAGOR's kitchen supervisors, at great length, in order to benefit to the maximum from the multiple possibilities and advantages that this appliance offers you.

Keep this manual near to the appliance and at all times in an accessible place.

Lastly, we wish you success and hope that you will be fully satisfied with your new oven.

FAGOR

*Model without washing

General safety instructions

General information

During prolonged periods of appliance inactivity, it is recommended to cut off the water, gas and electric supplies.

Warning

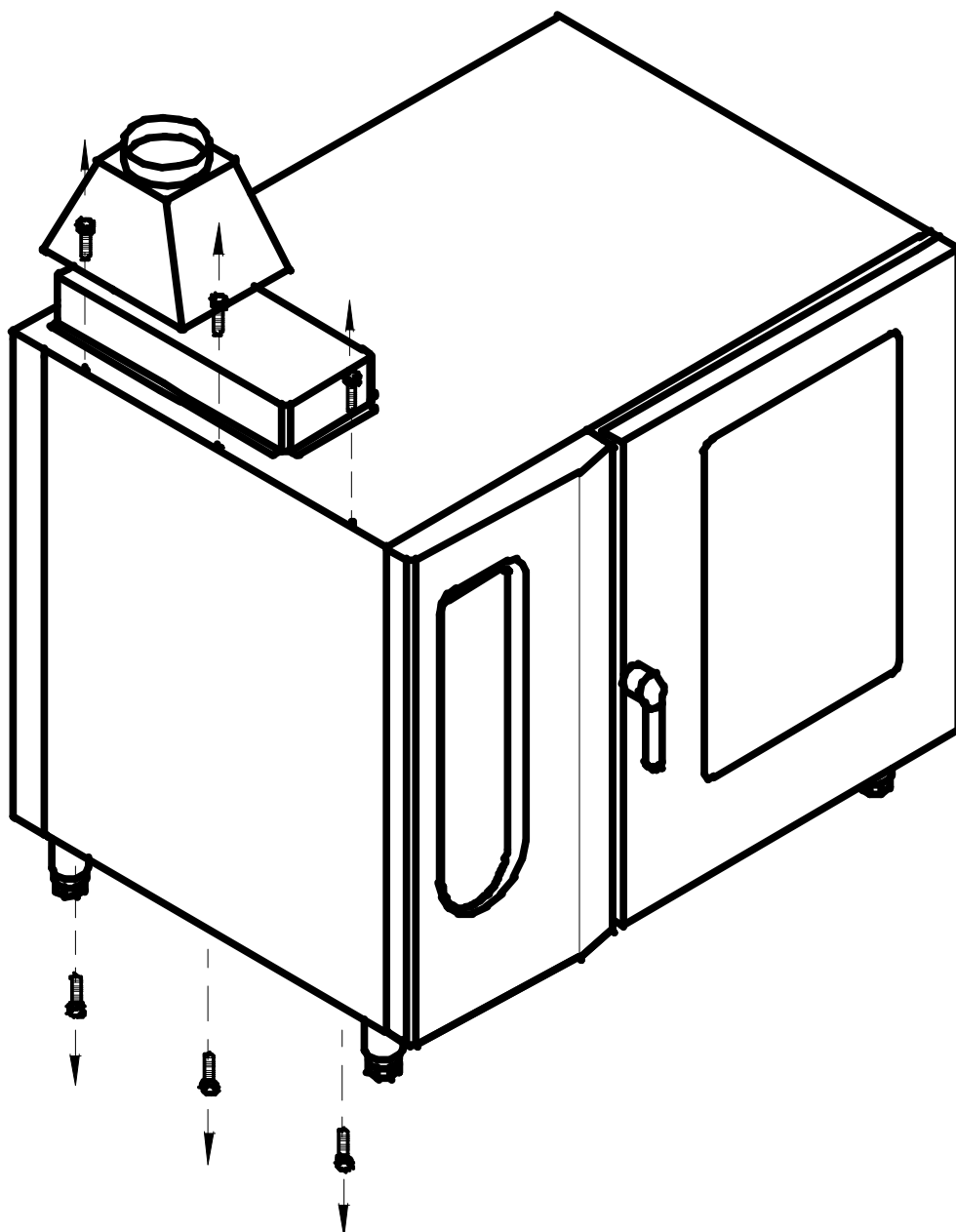
The installation, incorrect adjustment or inappropriate maintenance of the appliance and manipulating it can cause material damages and injuries. Before commissioning the appliance, carefully read the instructions contained in this manual. Do not store nor use gases or explosive liquids near the appliance, nor introduce liquids containing alcohol inside the machine.

When the oven is hot, do not open the door suddenly (danger of burns due to hot steam). Do not put cold water in the chamber when it is hot.

Index

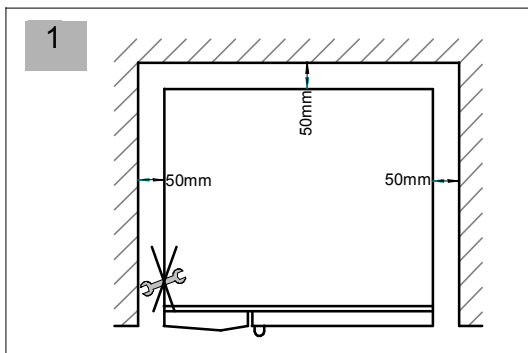
Installation manual	4-6
Electrical Connection	7
Water connection	8-9
Gas connections and drainage	10-11
Waste water connection	12
General dimensions	13-16
Control elements	17-19
General usage information	20-34
Maintenance	35-36
Types of errors	37-41
Environmental protection recommendation	42

Installation manual



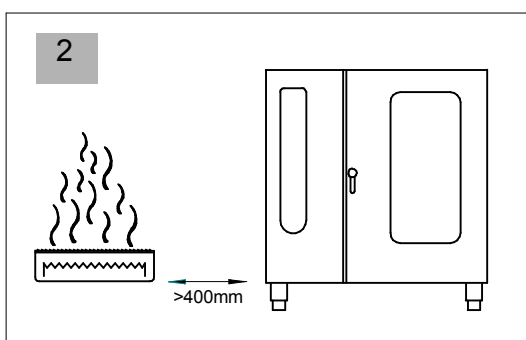


Minimum distance



Minimum distance for left/right/rear sides
50 mm

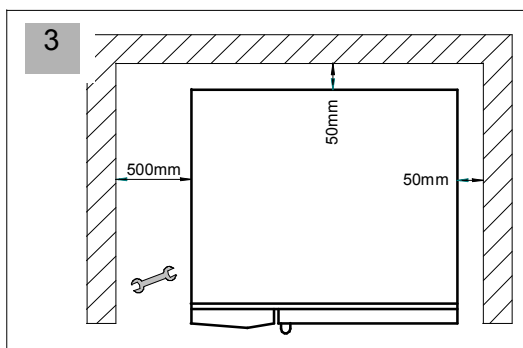
Fig. 1



Minimum distance in the case of heat
sources on the left-hand side 400 mm.

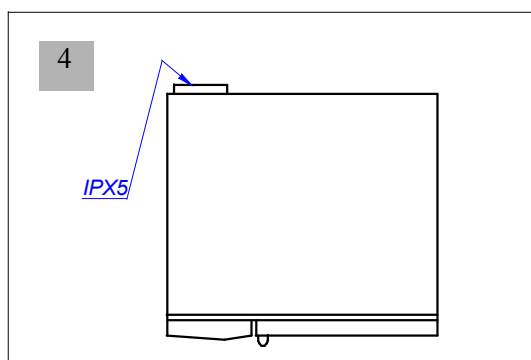
Fig. 2

Attention: An excessive room temperature
on the left-hand side of the appliance can
activate the appliance's safety
disconnection.



We recommend keeping a distance of 500
mm on the left-hand side of the machine
for carrying out repair and maintenance
work.

Fig. 3

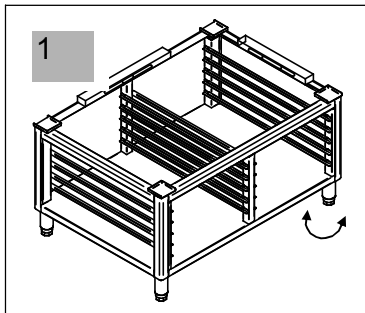


It is obligatory to fasten the IPX5 sheet in
the posterior part of the models 20/21

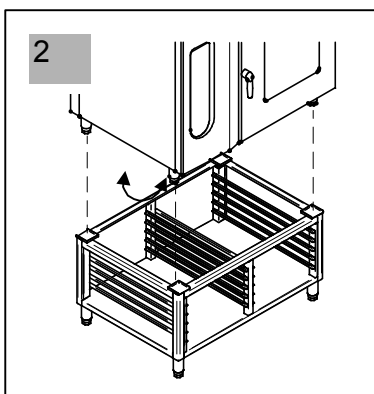
Fig. 4

**We recommend fixing the oven to the
frame (Model 10/21) and floor (Model
20/21).**

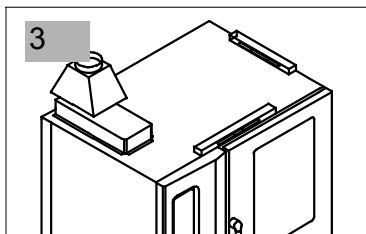
Table model installation



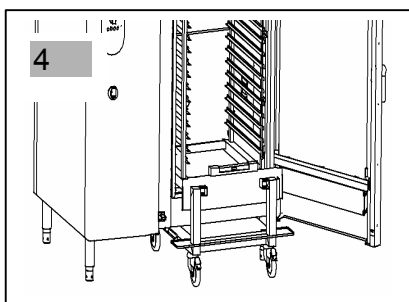
Level the frame horizontally before putting the oven on it.
Fig. 1
(Model 10/21)



Place the oven on the frame matching up the supports with the points on the frame.
Fig.2
(Model 10/21)



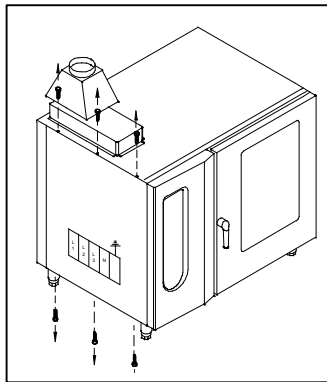
The appliance must be leveled horizontally.
Fig. 3



The mobile loading trolley must be horizontal inside the appliance
Fig. 4
(Model 20/21)



Gas appliances electrical connection



For appliance connection, exact measurements and connection points. see pages 12 and 13.

No. 2

HGC-10/21

VOLTAGE POWER SUPPLY	SECTION HOSE	FUSE GENERAL SWITCH	DEVICE DIFFERENTIAL
400V 50-60Hz	3x1.5mm ² +N+T	10A	30mA
230V 50-60Hz	3x1.5mm ² +T	10A	30mA
ELECTRICAL POWER KW			1.2
POWER GAS	Kcal/h (Hs)		24,100
	BTU(Hs)		95,600
	Kw(Hi)		28

HGC-20/21

VOLTAGE POWER SUPPLY	SECTION HOSE	FUSE GENERAL SWITCH	DEVICE DIFFERENTIAL
400V 50-60Hz	3x1.5mm ² +N+T	10A	30mA
230V 50-60Hz	3x1.5mm ² +T	16A	30mA
ELECTRICAL POWER KW			1.2
POWER GAS	Kcal/h (Hs)		43.021
	BTU(Hs)		170.721
	Kw(Hi)		50

HGV-10/21 HGP-10/21

VOLTAGE POWER SUPPLY	SECTION HOSE	FUSE GENERAL SWITCH	DEVICE DIFFERENTIAL
400V 50-60Hz	3x1.5mm ² +N+T	10A	30mA
230V 50-60Hz	3x1.5mm ² +T	10A	30mA
ELECTRICAL POWER KW			1.2
POWER GAS	Kcal/h (Hs)		42,160
	BTU(Hs)		167,300
	Kw(Hi)		49

HGV-20/21 HGP-20/21

VOLTAGE POWER SUPPLY	SECTION HOSE	FUSE GENERAL SWITCH	DEVICE DIFFERENTIAL
400V 50-60Hz	3x1.5mm ² +N+T	10A	30mA
230V 50-60Hz	3x1.5mm ² +T	16A	30mA
ELECTRICAL POWER KW			1.2
POWER GAS	Kcal/h (Hs)		79.157
	BTU(Hs)		314.114
	Kw(Hi)		92

For Australia: Model No HGC-10/21 - Natural gas 1.0 kPa, 1 x 6.0mm injector, Total 106 MJ/h

Propane LPG 2.65 kPa, 1 x 4.8mm injector, Total 106 MJ/h

Model No HGV-10/21 - Natural gas 1.0 kPa, 1 x 6.0mm and 12 x 1.20mm injectors, Total 176 MJ/h

Propane LPG 2.65 kPa, 1 x 4.8mm and 12 x 0.7mm injectors, Total 176 MJ/h

Model No HGP-10/21 - Natural gas 1.0 kPa, 1 x 6.0mm and 12 x 1.2mm injectors, Total 176 MJ/h

Propane LPG 2.65 kPa, 1 x 4.8mm and 12 x 0.7mm injectors, Total 176 MJ/h

The electrical connection of the appliance must always be carried out by an AUTHORISED TECHNICIAN.

The current legal regulations of each country should be taken into account regarding connections to mains supplies.

Make sure that the mains voltage corresponds to the value indicated on the name plate.

Use a polychloroprene or similar material cable for connections (Ho5RN-F).

A switching device for all the phases should be installed near to the appliance, with a gap of a minimum of 3 mm between the contacts. This switch will be equipped with fuses.

It is obligatory to earth the appliance from the connection strip to the mains supply's earth.

The manufacturer takes no responsibility for any possible damage caused by the failure to comply with this requirement.

The section of cable-hose and the fuses to install in the master switch are indicated in table No. 2.

Lift off the left hand side panel to access the appliance's electrical connection. Pass the cable-hose through the stuffing box located on the outer base and connect it to the strip as indicated.

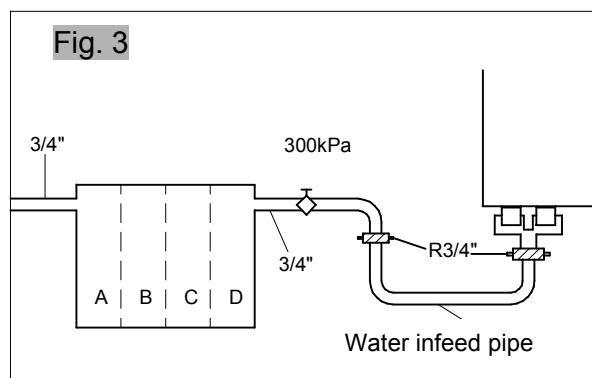
Fig. 1

VERY IMPORTANT: tightly secure the electrical feed hose to the stuffing box before replacing the left hand side.

When several appliances are being connected in series, they should be connected to earth amongst each other from the point set aside for this end on the base of the oven at the rear.



Water connection



Water connection

Only connect the appliance to drinking water.

Carry out the connection to the water mains at point 1 (Fig. 3), using the hose supplied.

The water input pressure must be between 50 and 400 kPa. 200 kPa is recommended.

Install a water filter and a cutoff key in the water inlet.

A decalcifier should be installed for water harder than 10°F.

Water conductivity 50-2,000 μ S, optional lower conductivity.

Maximum Cl chloride concentration below 150 mg./litres.

In the majority of cases, a water connection without an additional filter can be used as well as without water treatment.

The generator is equipped with an automatic emptying system every 23 hours to regenerate the wash drum's water. In practice, this means that the intervals between decalcifications are substantially longer. When the state of the water is critical, filtering and/or treatment is required to assure reliable long term operation and to avoid corrosion. Depending on the water quality and on the results water analyses, filters can be installed either individually or one after the other.

A) Thin filter.

If the water contains impurities such as sand, iron particles or floating substances, we recommend the use of a thin filter in the inlet.

B) Activated carbon filter.

In the case of the water containing a high concentration of Cl₂ chlorine above 0.2 mg/l (ppm) (this information can be obtained from the water supplier company) an activated carbon filter should be inserted.

C) Installation of osmosis recirculation.

When the CL chlorine concentration is over 150 mg/l (ppm) (this information can be obtained by the water supplier company), an osmosis recirculation should be installed. In this case, take into account that the minimum conductance value must be 50 μ S/cm.



Water connection

D) Water decalcification:

The following systems are recommended for the treatment of water in situations where the level of calcination is high (without chlorine): H+, Ion exchange or Kleensteam. We strongly advise against the use of sodium exchangers (normally used in dishwashers), due to the sodium sediments and delaying boiling with common salt.

On choosing filter systems (A, B, C, D) we recommend the following manufacturers: Schuhmacher, Grünbeck, Culligan, Cuno, Everpure, Britta, Christ, Seral.

Warning

Before connection, check the label showing which is the water inlet.



Gas connection

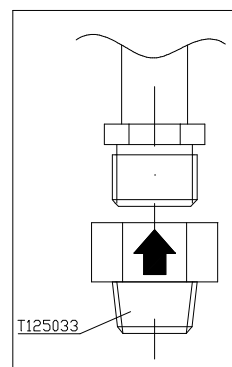
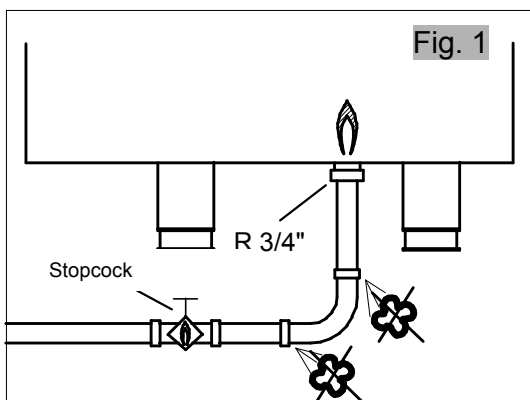


Fig. 1 bis

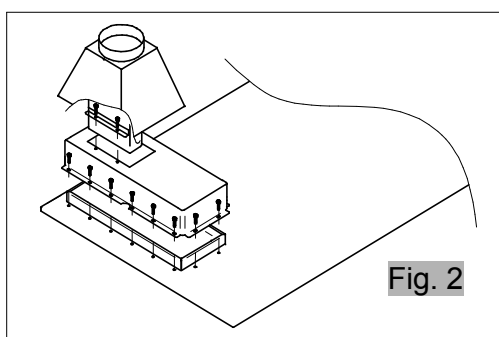


Fig. 2

Warning:

The gas connection can only be carried out by the local gas installation company.

It is essential to observe that the gas supply pipes and the connection pipes of the corresponding measuring systems are equipped with the correct \varnothing .

Check that the gas supply is leakproof.

Gas type	Necessary pressure fluidity mbar	Maximum consumption with nominal thermal load			
		HGV-10/21	HGC-10/21	HGV-20/21	HGC-20/21
Natural gas H G-20m ³ /h	2020	5,185	2,963	9,735	5,291
Natural gas G-25m ³ /h	2525	5,540	3,078	9,603	5,171
Butane gas G-30kg/h	29	4,079	2,331	7,658	4,162
Propane gas G-31kg/h	37	4,017	2,296	7,543	4,099

Consumption of air

Mod.	Consumption of necessary air for the combustion Nm ³ /h
HGV-10/21 HGP-10/21	54
HGC-10/21	30
HGV-20/21 HGP-20/21	97
HGC-20/21	52



Gas connection

Observations:

Adhere to the local gas company's instructions, local authority and any other statutory regulation. Adhere to the installation instructions, to be installed only by an authorised person as per AS 5601.

- Check if the type of gas indicated in the appliance is identical to the gas connected. All appliance transit protection must be removed.
- A pipe should be used for the gas connection which is at least Ø12x10mm a nut with a ¾" adapter for fastening it to the oven Fig.1 Fig.1 bis.
- Gas stopcock in front of each machine.

Warning:

If the pressure of the pipes is different to the pressure of the fluid, contact the gas supply company. In the case of natural gas, the appliance should not be started above 30 mbars. Close the appliance's gas inlet.

Warning Service pressures exceeding 60 mbar are not allowed as some of the oven's components could become unusable.

Escape of fluid

- Lay the gas outlet pipes in a leakproof way.
 - The vapour escapes at extremely high temperatures, therefore, do not use pipes or materials with a resistance that does not reach 200 °C.
1. In the exhaust hood.
 2. In the ceiling ventilation.
 3. Directly in the smoke pipe Fig.2.

Ventilation of the premises

These appliances should be installed in such a way that there are the appropriate ventilation conditions to avoid the giving off of a non authorised concentration of harmful products during combustion.

The installation of an extraction hood is recommended for the extraction of smoke and steam accomplishing the standard **UNE-100165:92**. It is advisable that the hood sticks out 200-400 mm from the front part of the appliance.

Installer

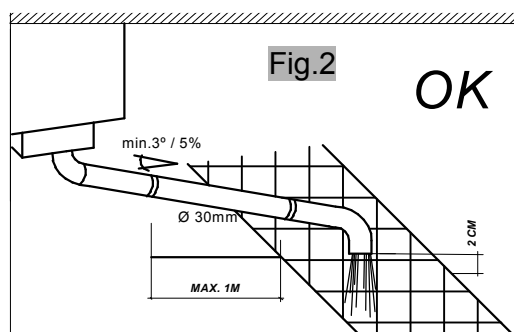
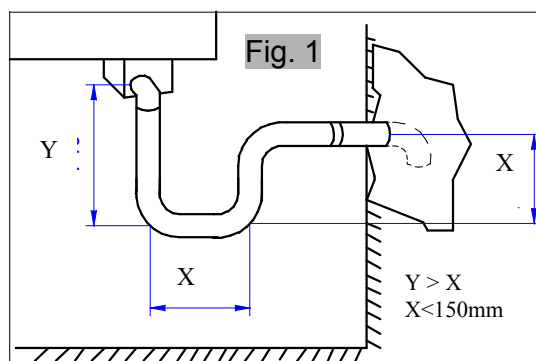
The general installation must be fitted with the supplied pressure regulator and a shut-off valve on each individual appliance. Flexible hose (if used) must be certified to AS/NZS 1869 class B or D.

The installer must test the operation of the appliance after installation, for example; Gas leakage check, Setting the test point pressure (located on the gas valve, whilst the burner is operating) and ensuring complete burner ignition.

Refer to page 36 for minor adjustments, contact Fagor Australasia for fault finding or if this appliance cannot be adjusted to operate correctly.



Waste water connection



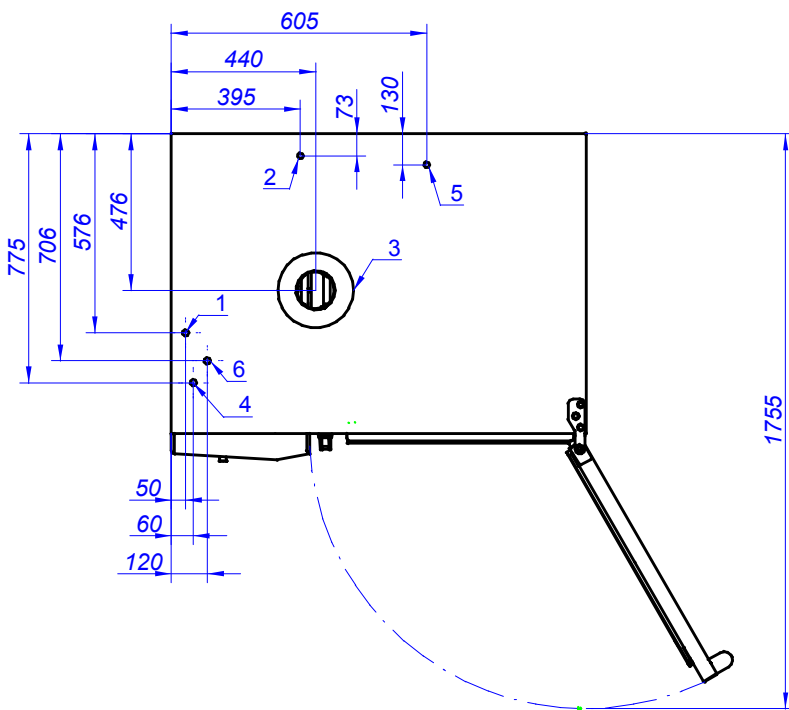
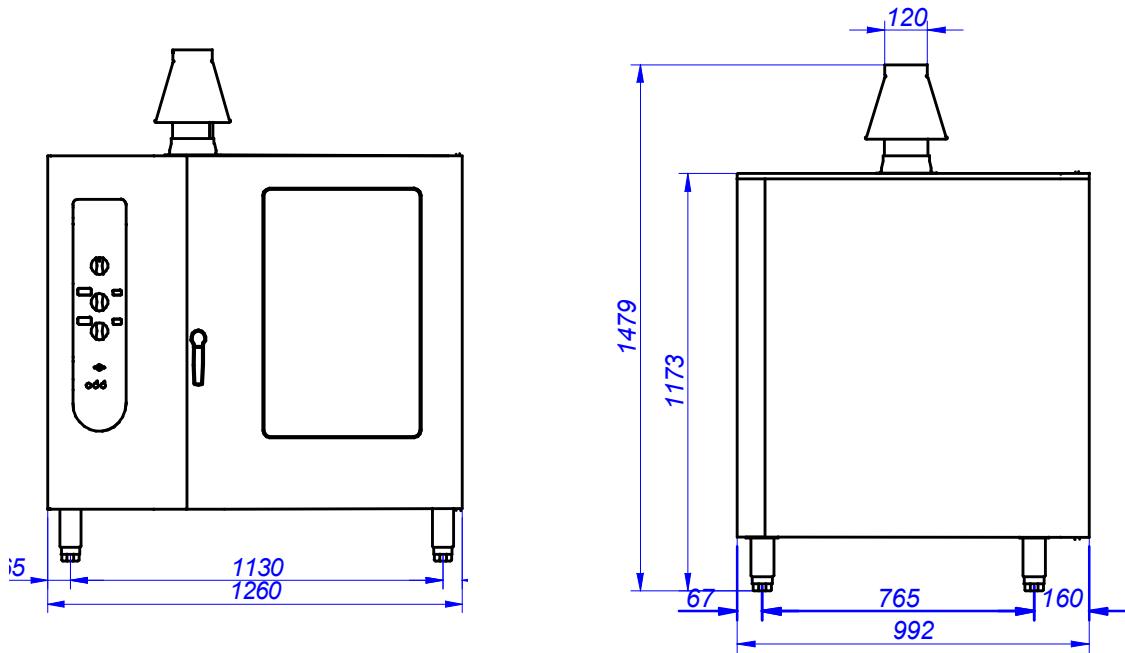
- The appliance complies with the corresponding regulations (DVGW, SVG, KIWA, WRC).
- **Pipe resistant to the temperature of the steam, no flexible pipes.**
- **Ø 30 pipe with a constant gradient (minimum 5% or 3°); do not reduce the diameter of the pipe.**
- Fixed connection with a U-bend siphon standar.
- Adhere to the measurements appropriate for the drainpipe: pumping volume of the steam generator in a short space of time: 0.7 l/sec.
- Average temperature of waste water: 65 °C.
- Regulation in force: DIN 1986, T1.
- In the case of outlets without a U-bend siphon, keep a distance of 2 cm between the appliance's outlet and the drain on the floor.

Fig. 2

CATEGORIES, GASES AND OPERATING PRESSURES TABLE (No. 3)

COUNTRIES	1 FAMILY						2 FAMILY						3 FAMILY					
	Group A		Group C		Group E		Group H		Group L		Group E		Group E+		B/P Group		3+ group	
	Gas	Press. (mbar)	Gas	Press. (mbar)	Gas	Press. (mbar)	Gas	Press. (mbar)	Gas	Press. (mbar)	Gas	Press. (mbar)	Gas	Press. (mbar)	Gas	Press. (mbar)	Gas	Press. (mbar)
DK	G-110	8					G-20	20								30		
BE													G-20+ G-25	20/25			G-30+ G-31	28/37
GE											G-20	20				50		
SP	G-110	8	G-130	8	G-150	8	G-20	18									G-30+ G-31	28/37
FR			G-130	8									G-20+ G-25	20/25			G-30+ G-31	28/37
IE							G-20	20									G-30+ G-31	28/37
LU													G-20+ G-25	20/25			G-30+ G-31	28/37
NL									G-25	25						G-30/ G-31	30	
PT							G-20	20									G-30+ G-31	30/37
GB							G-20	20									G-30+ G-31	28/37
AT							G-20	20							G-30/ G-31	50		
FI							G-20	20							G-30/ G-31	30		
GR							G-20	20									G-30+ G-31	28/37
IT	G-110	8					G-20	20									G-30+ G-31	30/37
SE	G-110	8					G-20	20							G-30/ G-31	30		
CH	G-110	8					G-20	20									G-30+ G-31	30/37
NR	G-110	8					G-20	20									G-30/ G-31	30

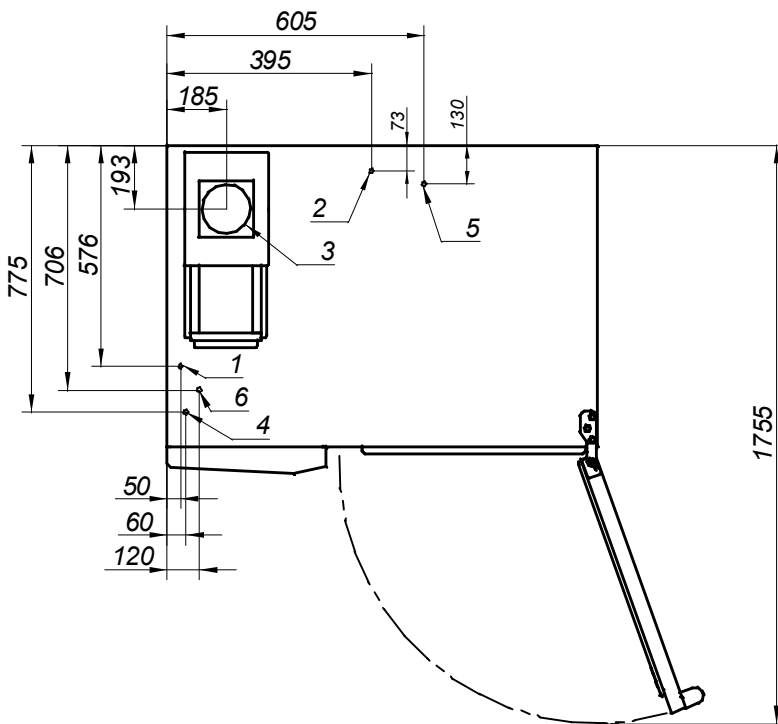
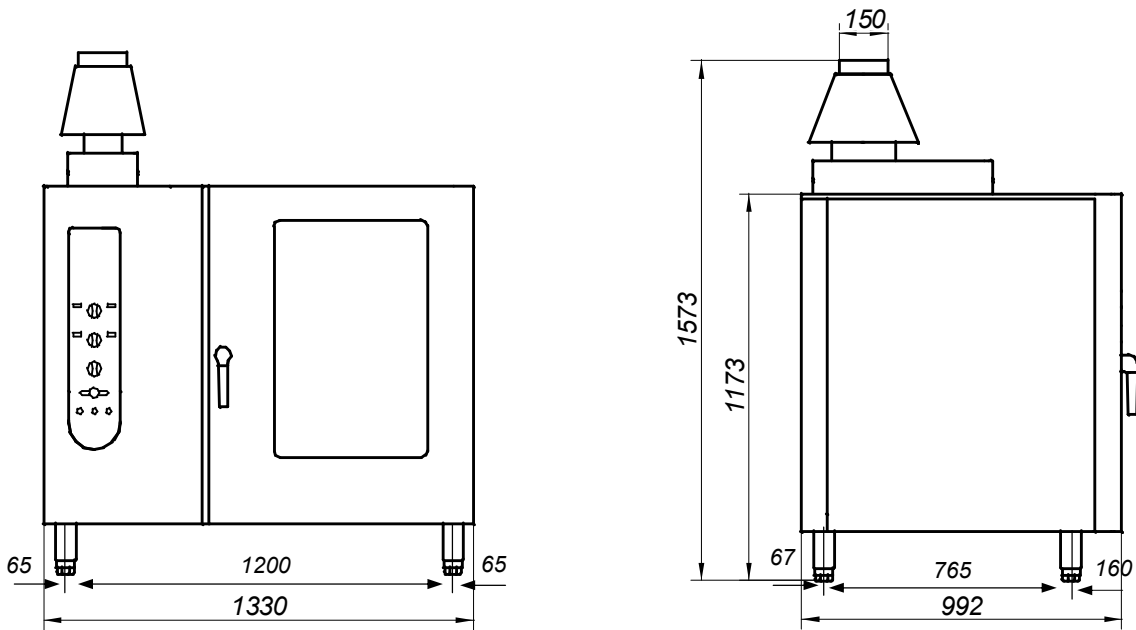
HGC-10/21 general and connection dimensions



- 1 = Soft water inlet RG 3/4"
- 2 = General drainpipe RG1"
- 3 = Smoke outlet Ø120
- 4 = Electricity supply inlet adapter
- 5 = Drain cleaning top
- 6 = Gas inlet RG3/4"

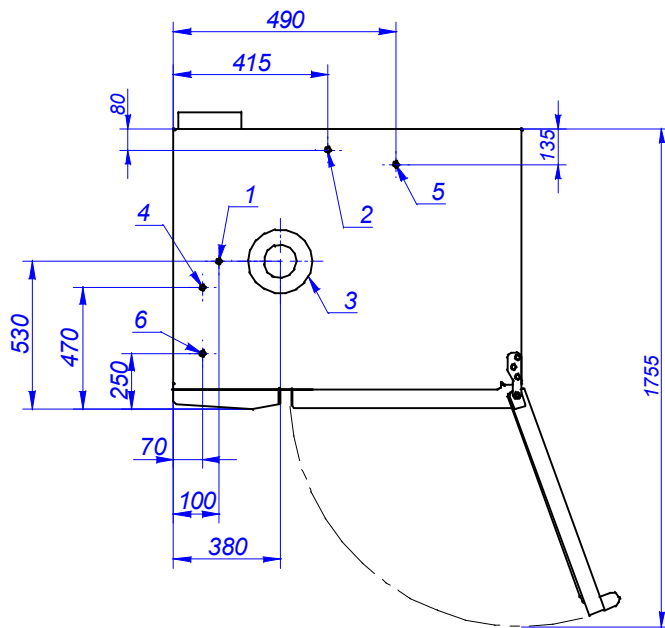
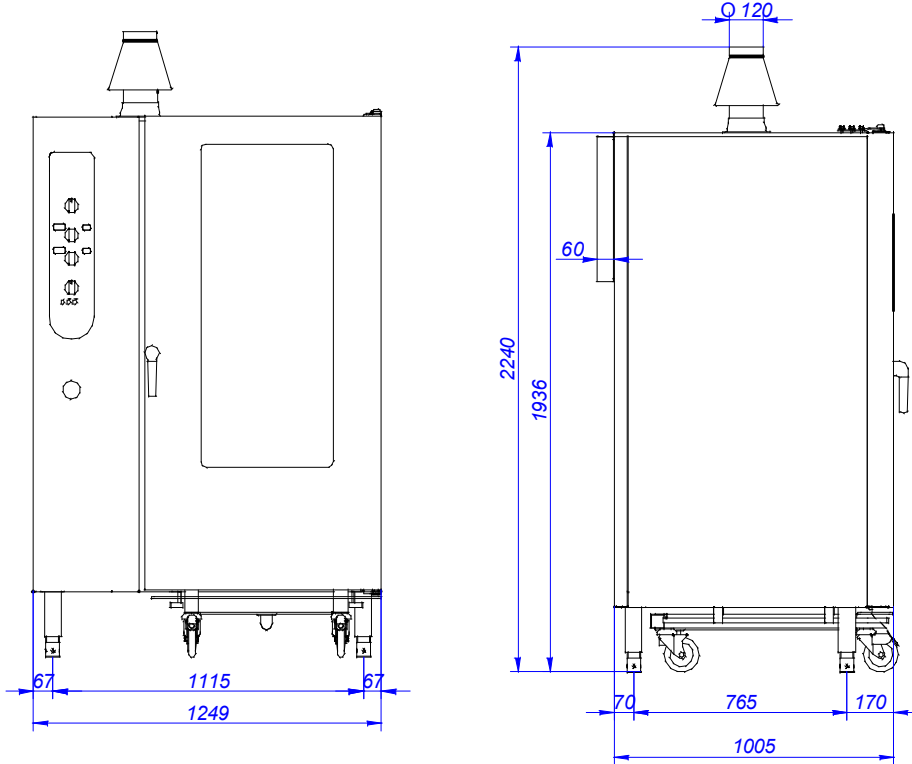
HGV-10/21 general and connection dimensions

HGP-10/21



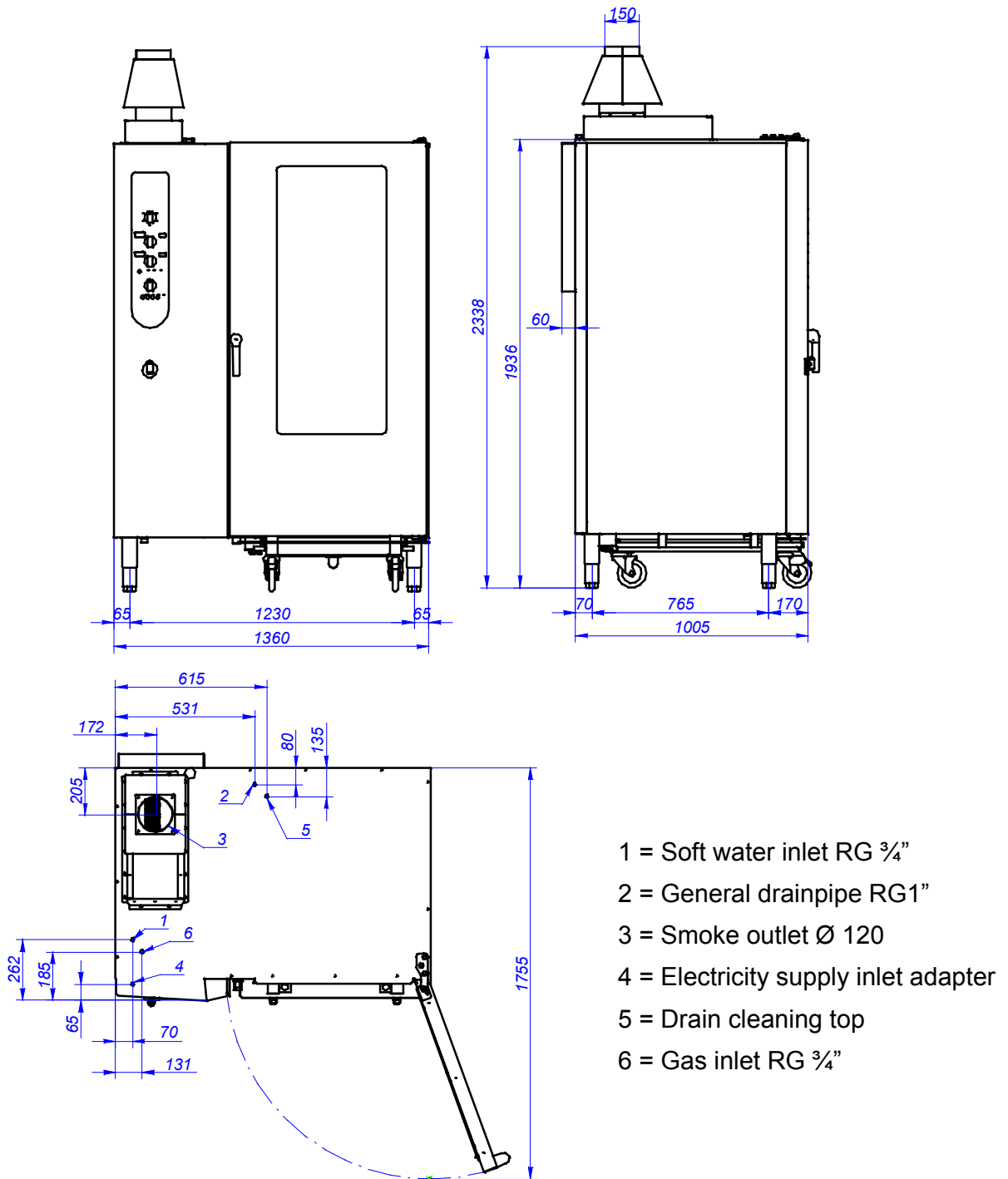
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- 6 = Gas inlet RG 3/4"

HGC-20/21 general and connection dimensions

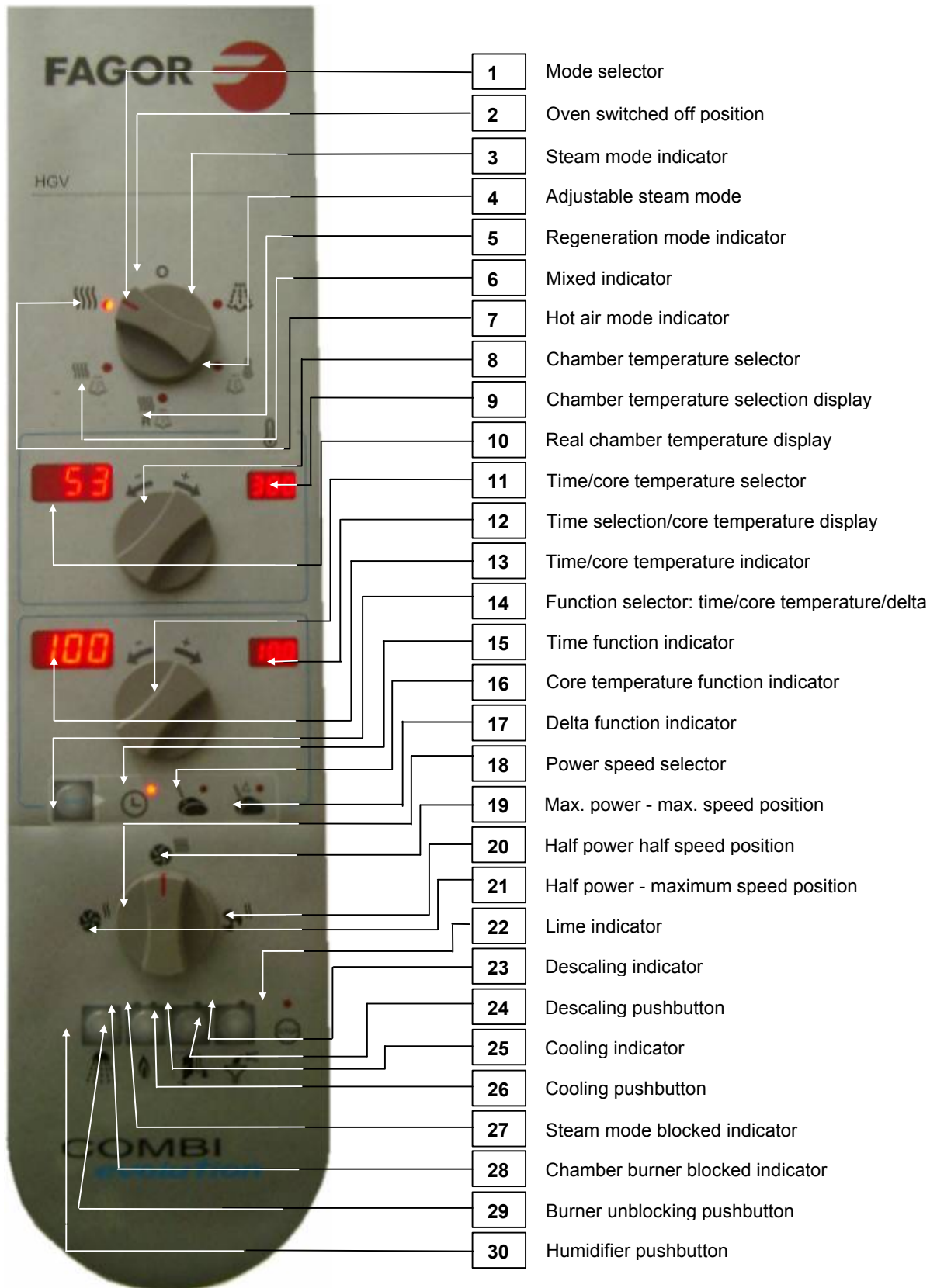


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HGV-20/21 general and connection dimensions HGP-20/21

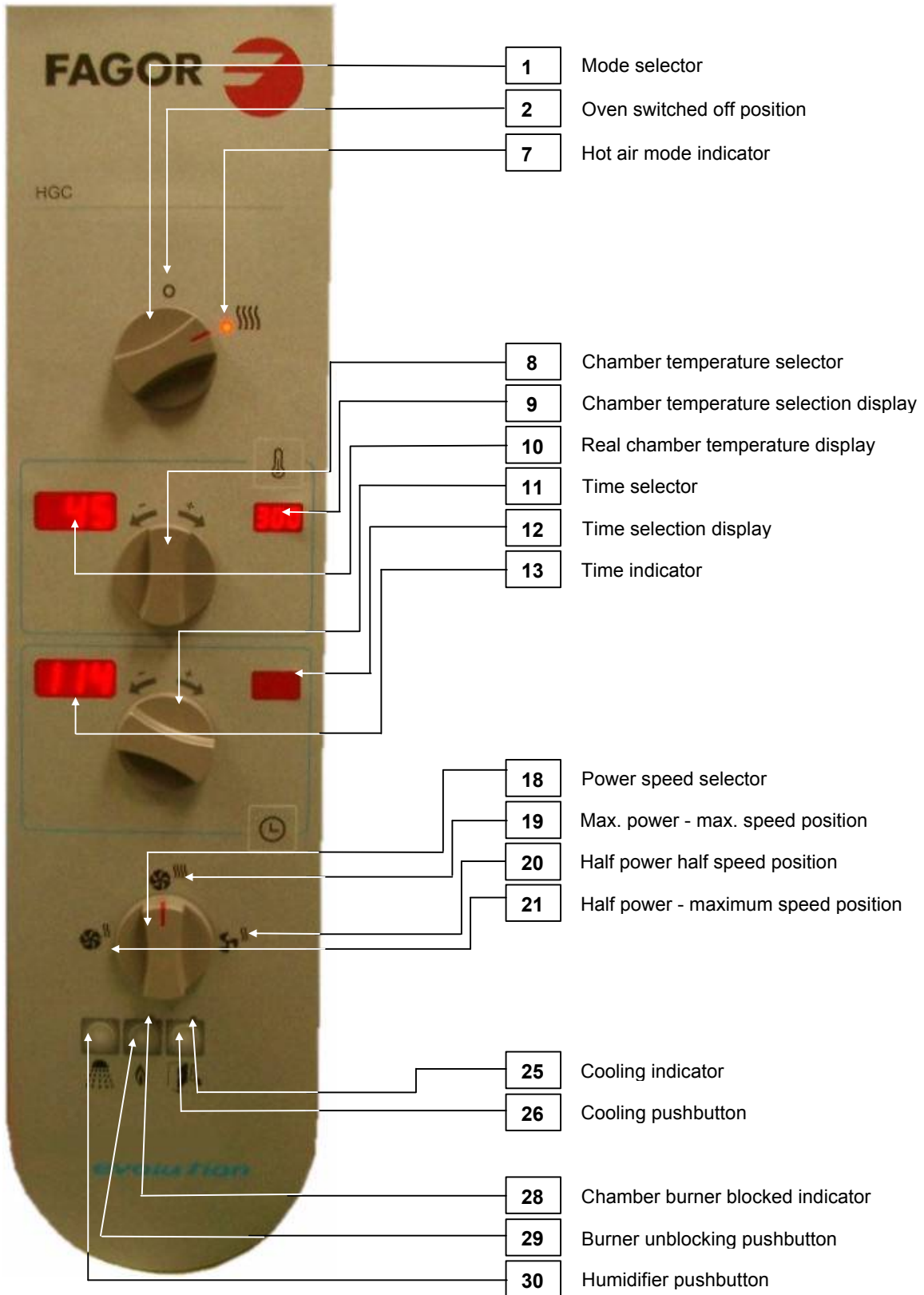


HGV control elements



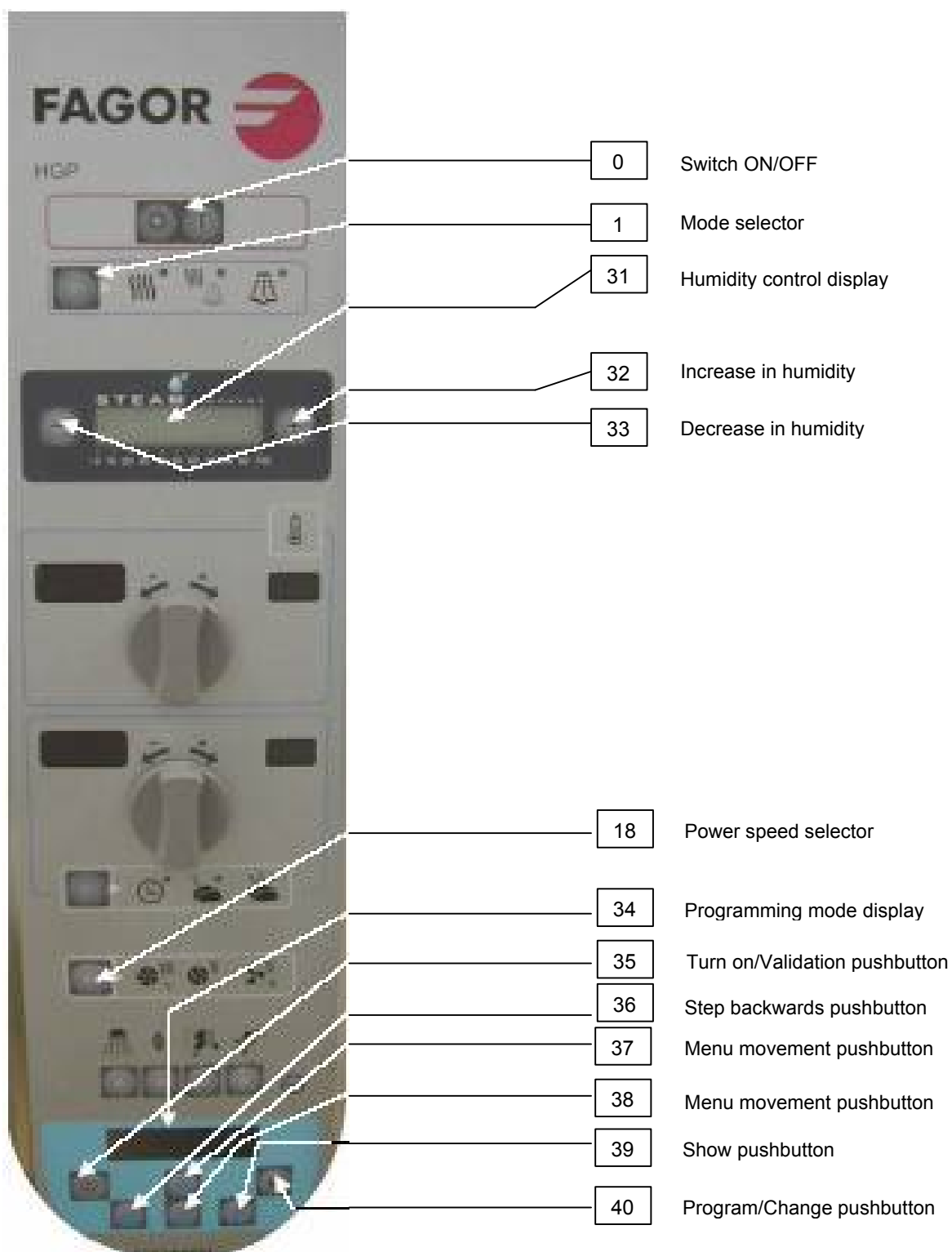
- 1** Mode selector
- 2** Oven switched off position
- 3** Steam mode indicator
- 4** Adjustable steam mode
- 5** Regeneration mode indicator
- 6** Mixed indicator
- 7** Hot air mode indicator
- 8** Chamber temperature selector
- 9** Chamber temperature selection display
- 10** Real chamber temperature display
- 11** Time/core temperature selector
- 12** Time selection/core temperature display
- 13** Time/core temperature indicator
- 14** Function selector: time/core temperature/delta
- 15** Time function indicator
- 16** Core temperature function indicator
- 17** Delta function indicator
- 18** Power speed selector
- 19** Max. power - max. speed position
- 20** Half power half speed position
- 21** Half power - maximum speed position
- 22** Lime indicator
- 23** Descaling indicator
- 24** Descaling pushbutton
- 25** Cooling indicator
- 26** Cooling pushbutton
- 27** Steam mode blocked indicator
- 28** Chamber burner blocked indicator
- 29** Burner unblocking pushbutton
- 30** Humidifier pushbutton

HGC control elements





HGP control elements





General usage information

Before running the appliance for the first time after installation, it is advisable to clean the inside with a damp soapy cloth and then to run it empty for ½ hour in Steam mode to get rid of the typical smell of a new appliance.

Before starting the machine, make sure that the water and gas stopcocks are open.

When the oven is to be left unused for a long time, it is advisable to close the water stopcock and empty the water out of the generator.

To empty the water out of the generator, simply press keys 14(Select) and 26(Cooling) simultaneously for 5 seconds, with the door open (HEM MODEL).

Open the oven door carefully in order to avoid being burnt by steam.

The oven can operate in five different modes in the HGV models:

HGV MODELS

- HOT AIR: heating is carried out solely by hot air (dry heat).
- STEAM: heating is generated by water vapour at 99 °C and at atmospheric pressure, produced by a steam generator.
- ADJUSTABLE STEAM: the heating is produced by steam and the required temperature can be selected from 35 to 125 °C.
- MIXED: heating is produced by hot air and steam at the same time, but with more powerful hot air.
- REGENERATION: heating is produced by hot air and steam at the same time, but with more powerful steam.

The oven can operate in three different functions:

- TIME: from 1 to 120 minutes or even indefinitely.
- CORE PROBE: selection from 0 to 99 °C.
- DELTA: selection from 0 to 50 or 99 °C depending on the work mode.

STEAM GENERATOR

When the oven is turned on, it is possible that the display "VAC 3" appear.

This means that the oven is automatically emptying the generator.

After the three minutes that it takes to empty the generator, the oven will resume its normal operation.

HGC MODELS

- HOT AIR: heating is carried out solely by hot air (dry heat).

The smoke pipe opens automatically in the Hot air mode and in the rest remains closed.

Warning: Do Not spray aerosols in the vicinity of this appliance while it is in operation.
Do Not store flammable materials in or near the appliance.



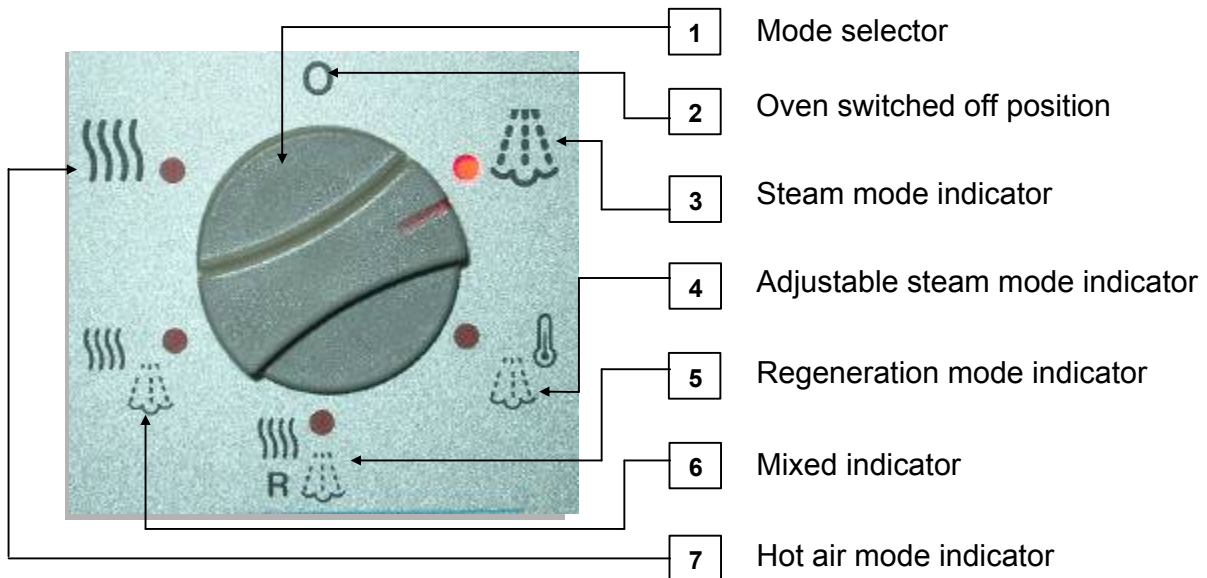
General usage information

HGV cooking mode selection

This is carried out using the mode control selector 1.

On selecting any of the working modes the corresponding led is lit up.

The working temperature range of the different modes is the following:



HGC cooking mode selection



7 Hot air mode indicator



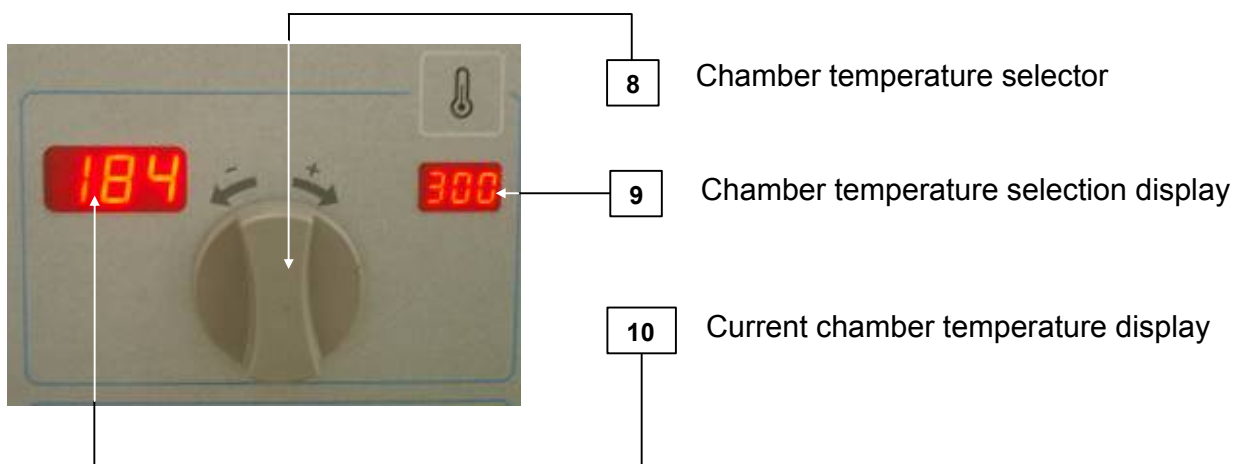
General usage information

Temperature selection

This is performed using the temperature selector 8.

Display 9 indicates the selected temperature

Display 10 indicates the real temperature of the oven chamber.





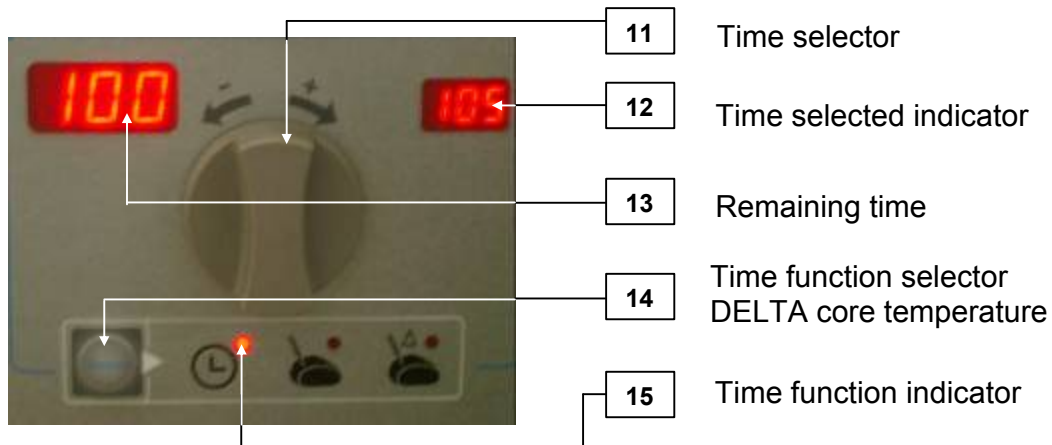
General usage information

HGV time selection

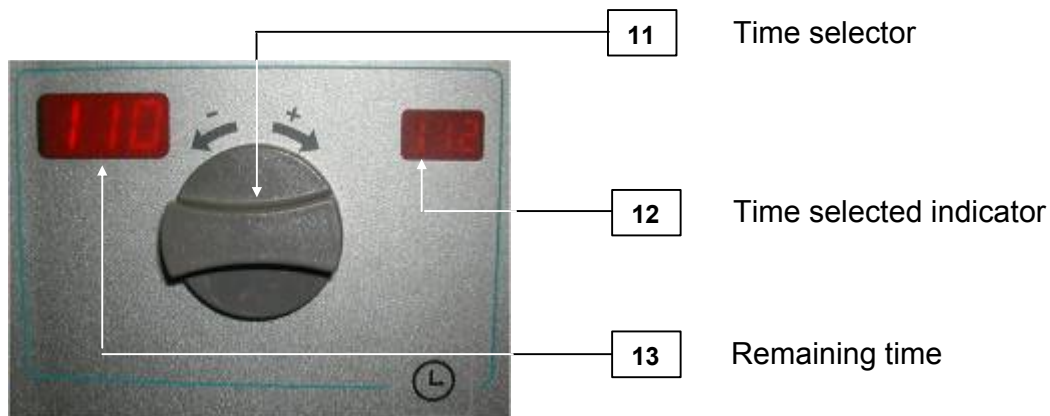
Select with key 14 (Select) the time function, led 15 lit.

Turning control 11 will display the time chosen in displays 12 and 13 and can be from 1 to 120 minutes.

Turning the control more will take us to the position --- where the oven runs indefinitely. Display 13 shows us the time left to finish.



HGC time selection





General usage information

Core probe temperature selection

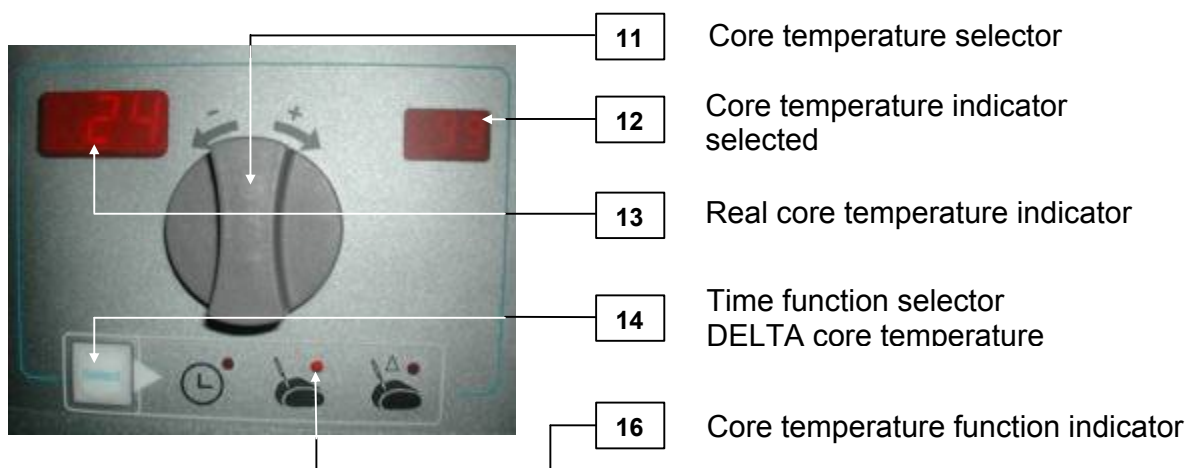
Select with key 14 (Select) the core temperature function, led 16 lit.

Turning control 11 will select the desired core temperature.

Display 12 indicates the selected core temperature from 0 to 99 °C.

Display 13 indicates the real temperature in the core probe.

When the core temperature reaches the selected temperature, the oven stops and the alarm will start to ring.





General usage information

DELTA function selection

DELTA function: difference between the core temperature and the oven temperature.

The oven temperature is always 50 °C above the temperature registered by the core probe.

Select with key 14 (Select) the core temperature function, led 17 lit.

Turning control 11 will select the desired core temperature, for example 70 °C is indicated in display 12.

Insert the probe tip into the food, for example display 13 indicates 15 °C.

The oven will heat up to 15+50 °C - 65 °C and as the core temperature raises the oven temperature will rise with a constant difference of 50 °C.

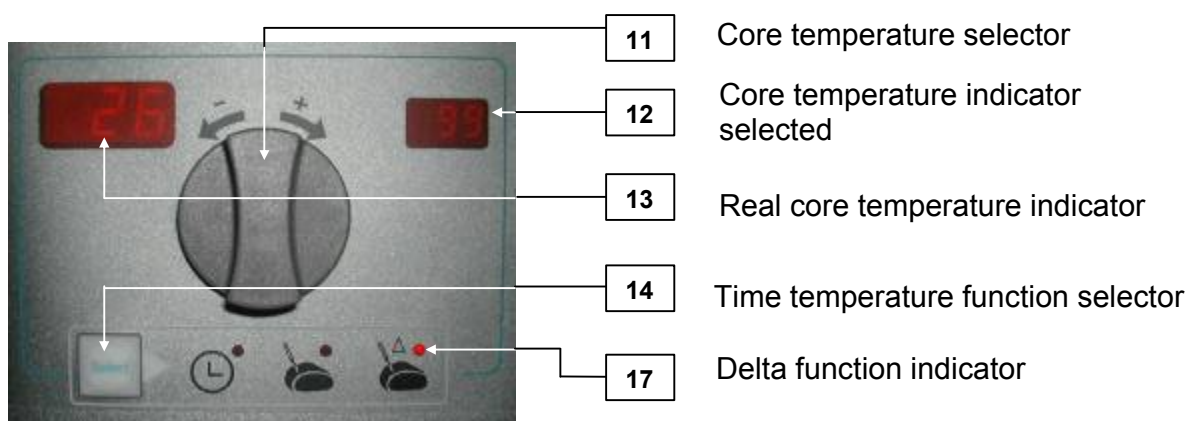
When the core temperature reaches the selected 70 °C, the oven will be at 120 °C and the alarm will ring.

In this function, control 8 that selects the oven temperature is cancelled out.

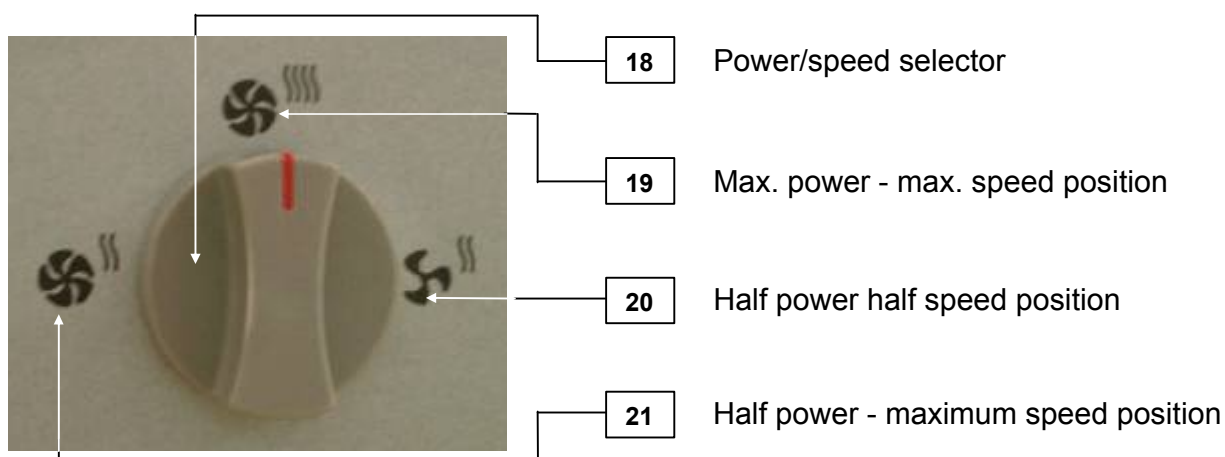
In the steam mode at a fixed 99 °C, the field for adjustment is only 0 to 50 °C.

In the adjustable steam mode at 35 ÷ 125 °C, the field for adjustment is 0 to 75 °C.

In the rest of modes, the field for adjustment is from 0 to 99 °C.



Power/speed selection





General usage information

Auxiliary functions

Humidifier pushbutton: humidity only enters whilst key 30 is kept pressed.

This function enables bakery products to rise very well given the quick introduction of humidity.

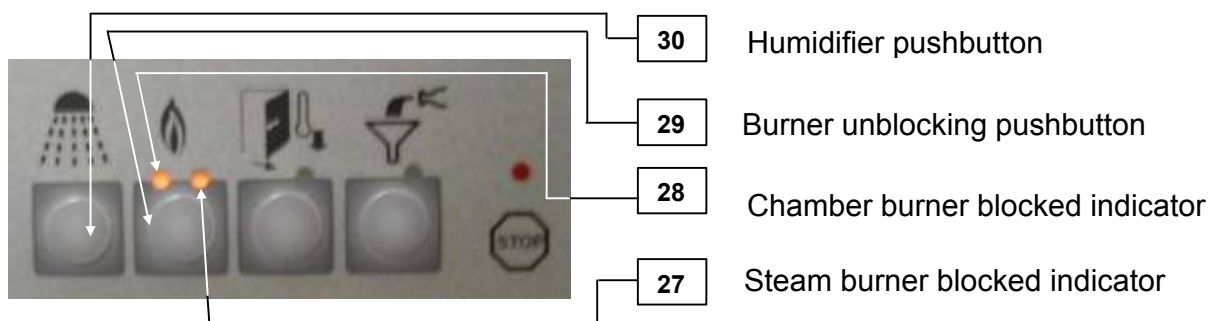
The baked foods are smooth and shiny.

It is advisable to use this function in short intervals of 2÷5 seconds.

Burner unblocking pushbutton: when the 27 or 28 indicators light up the burner's ignition system is blocked.

Press key 29 to restart the self-ignition process.

If the indicators are on in spite of pressing this key repeatedly, contact the technical assistance service.



Cooking chamber cooling: the following procedure should be used to cool the cooking chamber:

Close the door and press key 26. Then open the door. The mode selector 1 must not be in position 0.

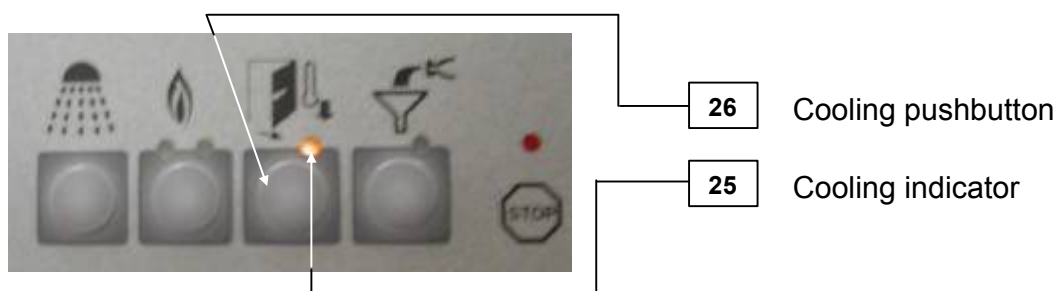
The turbine starts indicator 25 lights up. It stops automatically when the chamber temperature reaches 45 °C.

The cooling cycle stops by pressing 26 again or closing the door and indicator 25 turns off.

Warning Do not cool the oven directly applying cold water in the tub.

SAFETY MEASURES: both the fan cover and the tray guides must be securely fixed during this cycle.

The cooking chamber should not be cooled down with cold water.





General usage information

Lime descaling: when led 22 flashes, it is advisable to carry out the descaling cycle or the elimination of lime in the steam generator.

Key 24 should be pressed for 5" to turn on indicator 23 permanently.

The door should be kept closed and mode 1 selector in the operating position.

After 3' led 23 will start to flash, and it is at this moment when the 5 L of descaler should be inserted by taking off the lid (N° 1).

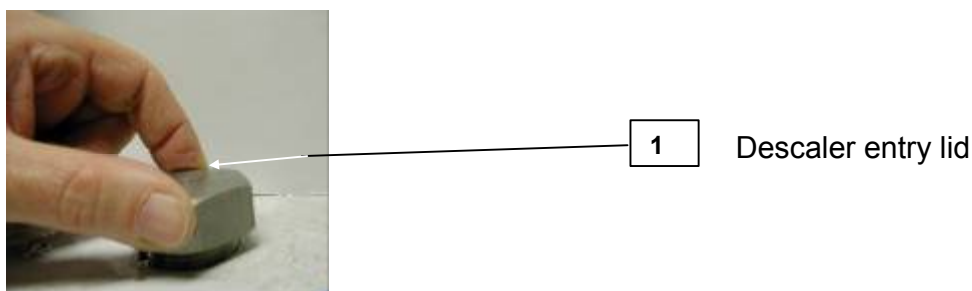
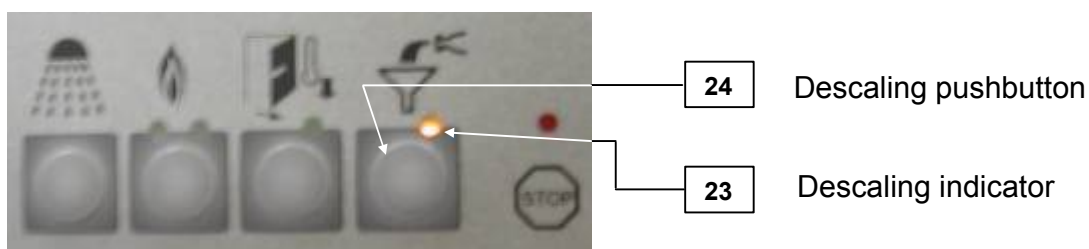
Not to use hydrochloric acid for descaling.

The lid should be put on again (N°1) and key 24 pressed for the descaling cycle to start

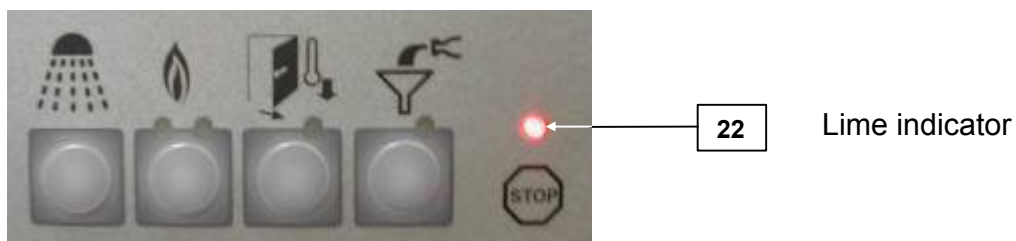
The cycle ends when display 9 indicates FIN.

NOTE: if key 24 is pressed for 5" during the descaling cycle, the cycle is suspended.

If the oven is turned off, the cycle will continue when it is turned on again.



If the lime indicator 22 is on continuously, the oven is blocked (call the technical assistance service)

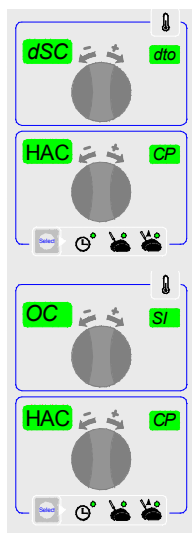


As measure of security the maker advises to close the key in passing of water after using the oven



General usage information

HACCP Function



(Only in the Core Probe and Delta functions.)

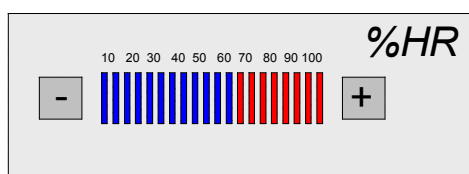
The oven saves all the Operating Mode, Humidity (depending on the version), chamber and core temperature values, once a minute in the previous 24 hours. It also saves the moment of reaching the selected temperature in the core and the temperature 15 seconds later.

When the “Memory Card” designed for this purpose is connected, the controller will detect it and will proceed to unload all the data from the preceding 24 hours.

When it is unloading the data, the displays are intermittent indicating [dSC][dto], [HAC][CP] and when the process finishes [OC][SI], [HAC][CP] appears.

Humidity selection (Only the factory programmable models)

The selection is performed with the pushbuttons situated on each side of the visualisation leds, the one on the left for going down and the one on the right for going up.



In the **Steam mode** at 100 °C: All the display leds will be blue. We do not have the option to adjust the humidity.

In the **Mixed mode**: the leds will be blue or red. We have the option to adjust the humidity.

In the **Convection mode**: All the leds will be red and we have to option to adjust the humidity.








General usage information

Use of the oven in programming mode (Only the factory programmable models)



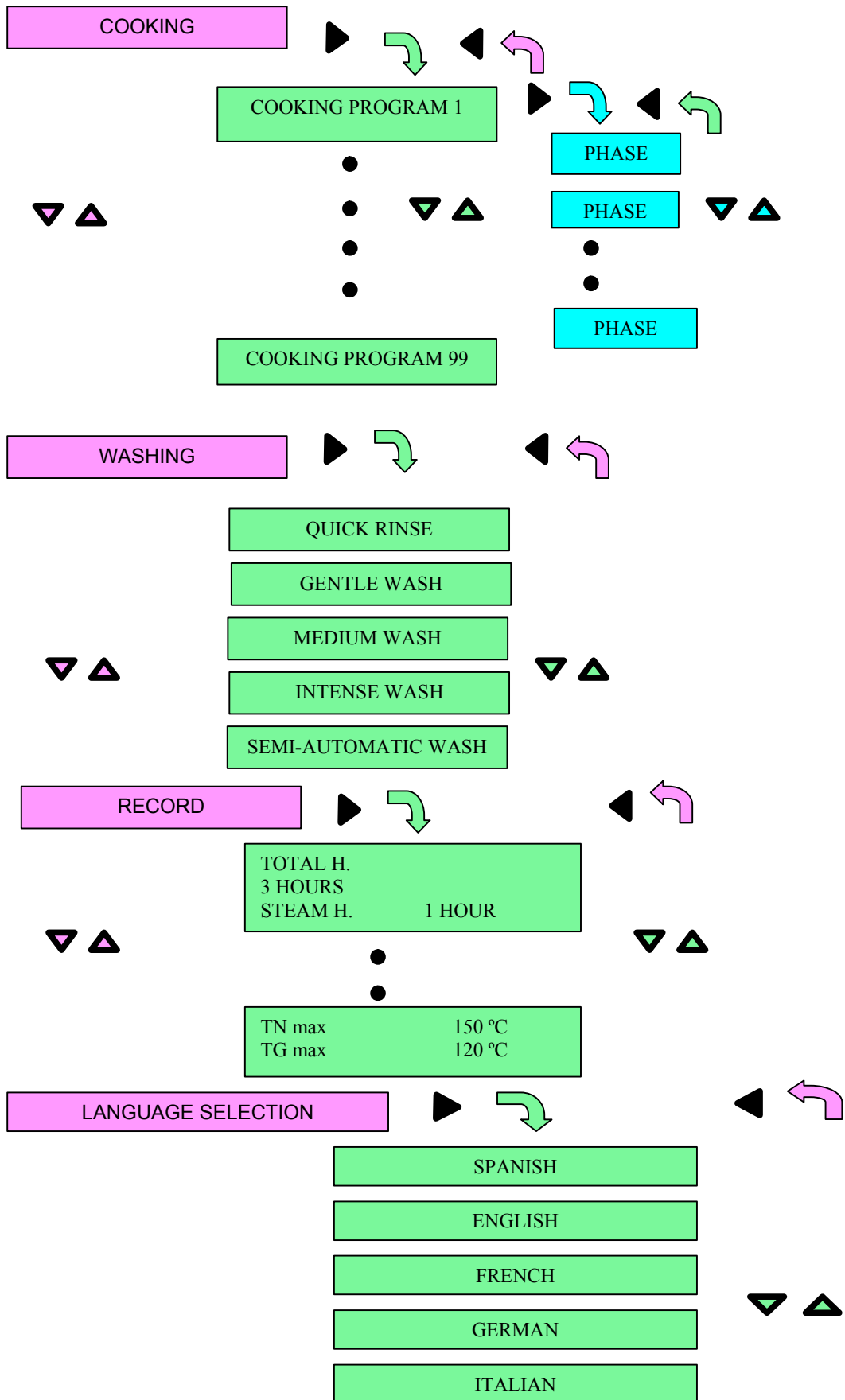
On pressing the **M** key the menu will be displayed.

Programming buttons

	TURN ON OR VALIDATION
	SHOW
	STEP BACKWARDS
	MOVEMENT IN THE MAIN MENU OR PROGRAMMES
	MOVEMENT IN THE MAIN MENU OR PROGRAMMES
M	PROGRAM OR CHANGE



General usage information





General usage information

To enter in the programming Mode the key should be pressed.

Once inside, we can choose between the main menus 4 options with the keys.

Once in one of the main menus, if the is pressed, we enter inside and are able to move amongst the existing programmes, in same way as before and with the same buttons.

If we wish to go back, we should press the key as many times as we need to reach the required point.

Once positioned in the chosen program, in order to activate it, it is only necessary to press the key.

If we should want to stop the operation at any given moment, press the key during 2" again.

To go to the manual mode, we should press the key until the display turns off, except when we are operating a program. In this case, we press the key.

The main menu has 4 different options: **Cooking programmes, washing, record and language selection.**

In the [COOKING PROGRAM](#) we can introduce up to 99 programs, each one of which can be made up of 9 phases.

Come with 22 programmed programmes. The keys must be pressed at the same time to erase all the programmes.

To modify or add a programme:

First, the programme number we are going to programmed or modified should be selected. Next, press the **M** key.

The first row of the program selection display is visualised intermittently and we proceed to introducing the name we want to give the program. Do this selecting characters A to Z, . , space, - , with the keys we can move inside the row to write the new character or to change it.

Once the name has been introduced, press the key.

Next, we should introduce the cooking values we require in the different phases visualised in the display. To do this, we manually introduce the mode, temperature, humidity, etc. values with which we want to cook. With the keys we move between different phases to record new ones or to change it. There are a maximum of 9 phases. When we have finished programming the phases, it is not necessary to program all of them, if we press the key.

We will save everything we have programmed and will enter the position containing the programme name.

If instead of pressing the key, we press the **M** key, we will erase all the information we have introduced in this program and will have to program the different phases again.



General usage information

In the **WASHING PROGRAM** we have 5 programs which cannot be modified. These programs are:

Quick rinse	8 minutes	
Rinsing with brightener	34minutes	1 Rinse aid
Gentle washing	57 minutes	1/3 glass of detergent
Medium washing	89 minutes	2/3 glass of detergent
Intense washing	152 minutes	1 glass of detergent
Semi-automatic washing	35 minutes	(spray)

To carry out an automatic washing programme. Select the required cleaning programme and put the indicated dose of detergent inside the cooking chamber. Then press the **1** key.

If the machine turns off or there is a power cut during the cleaning process, the rinsing cycle will obligatorily be carried out on connecting the machine to ensure that there are no remains of detergent inside the cooking chamber.

In the case of the semi-automatic programme, select the programme and press the **1** key. The machine will tell us when the grease remover must be sprayed on the sides of the chamber. The **1** key must then be pressed.

Only use the cleaning products offered by the appliance's manufacturer. The use of other products may damage the appliance. The manufacturer will be completely exonerated from any damage resulting from the incompliance with the previously mentioned observations.

Use protective clothing, goggles, gloves and face masks according to the regulations. Never pick the detergent up without gloves.

When the cleaning programme has finished, check that there are no remains of detergent inside the appliance. A hand shower can be used to eliminate possible remains.



General usage information

In the [HISTORY PROGRAM](#) pressing the  key during 5 seconds we can see the that menu:

Steam= Total working hours in Steam mode

Adjustable Steam Oven= Total working hours in adjustable Steam mode.

Regeneration Oven= Total working hours in the Regeneration mode.

Mixed Oven= Total working hours in the Mixed mode.

Convection Oven= Total working hours in the Convection mode.

N°c.Vcnd = Steam condenser cycles numbers.

H.CV= Total CV operating hours.

H.CC= Total CC operating hours.

N°c.CV= Number of CV cycles.

N°c.CC= Number of CC cycles.

N°c.MS/MB= Number of flue pipe opening/closing cycles.

N°c.Mc = Number of drainage closing cycles.

N°c.Ip= Number of door contact cycles.

N°c.Cold Down = Number of cold down cycles.

N°cal.= Number of calibrations carried out.

N°c.Des= Number of total descaling cycles.

N^a.c.quick. rinse= Number of quick rinse cycles.

N^a.c.Rinse= Number rinse cycles.

N^a.c.lav.85M= Number of 85 minute washing cycles

N^a.c.lav.118M= Number of 118 minute washing cycles.

N^a.c.lav.173M= Number of 173 minute washing cycles.




N°c.lav.Sem.Auto.28m = Number of Semiautomatic washing cycles.

Tcmax= Maximum temperature reached by Tc (chamber probe).

Tvmax= Maximum temperature reached by Tv (steam condensation probe).

TNmax= Maximum temperature reached by TN (core probe).

TGmax= Maximum temperature reached by TG (steam generator probe) after the last descaling.

If we pulse the   and  keys together for 5 seconds we can watch:

“Do you want to erase the history?”

“Pres  to OK”

When we press  all the history has been erased



General usage information

In the language **SELECTION PROGRAM** we have the possibility of choosing between 6 different languages. We pulse the **ⓘ** key to change the language chosen.

Spanish
English
French
German
Italian
User

The last one in the list **USER**, is the option that we give to the user to can change through the instructions CD all the words to any language.

WARNING:

Do Not store flammable material in or near the appliance. Do Not spray aerosols in the vicinity of this appliance while it is in operation. Contact: Fagor Australasia Pty Ltd if the appliance produces unusual odour, yellow tipping flame or is not performing as per the original installation.



Maintenance

Manual cleaning

It is advisable to clean the machine once a day.

Cleaning should be carried out with the appliance turned off at all times.

Clean the appliance daily with specialised degreasing products in order to ensure proper functioning and up keep.

VERY IMPORTANT: gritty or abrasive detergents should not be used nor hose pipes either for the cleaning of the outer part of the appliance, as these could damage its internal components.

Cleaning should be performed as follows:

- 1 Cool the oven to 60 °C, (using the oven's cooling function) and then remove the solid residues.
- 2 Spray the detergent evenly around the inside of the chamber.
- 3 Close the door and leave the detergent to work for 5 or 10 minutes (depending on how dirty the oven is).
- 4 Run a steam cycle for 5 to 10 minutes, then stop and carefully open the door.

BEWARE: the detergents are highly active, and therefore care should be taken as they could cause skin and eye irritation. Follow the manufacturer's instructions precisely.

- 6 Rinse with plenty of water, the shower that comes with the appliance can be used (optional in all versions)

Note: given the design characteristics of the appliance, water can be applied to all the parts of the oven's cooking chamber with absolutely no risk.

- 7 Dry the oven, for which the hot air mode can be used for 5 minutes. Then turn of the power supply, close the water stopcocks and leave the door ajar to ensure that the air inside the oven is clean.

If cleaning is carried out daily, the operation can be performed in as little as 15 minutes, with the advantage of keeping the appliance in perfect condition and ready for the next day's work.

As the inner door is glass, it is very easy to clean in the same way and with the same products used to clean glass-ceramic hob cookers.

- 1 Use the scraper to remove the encrusted grease from the glass.
- 2 Spray the product on the glass.
- 3 Wipe the glass with a cloth.

Note: do not use products or utensils that scratch the surface of the glass.

Maintenance



Irregularities

In the event of a breakdown or the malfunction of the appliance, please check the following before calling the technical assistance service:

- ❖ The fuses are correct.
- ❖ The voltage in the machine is correct
- ❖ The mains water supply pressure is correct.
- ❖ If steam escapes from the door, it could be due to the door being dirty, in such case, clean the door.
- ❖ If water is seen to be dripping onto the floor it could be due to the machine's drainpipe being blocked. In such case, clean it through the lid on the lower part of the machine
- ❖ This model has an auto diagnosis programme, which blocks when the appliance breaks down and an error message appears in the digital indicators.
- ❖ The bell rings intermittently.
- ❖ A message appears intermittently in the displays.
- ❖ When the problem is resolved, the outputs start to operate normally again.

**This appliance is only for professional use
and it should be used by qualified personnel**

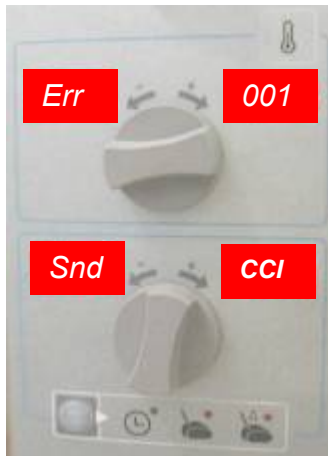
Service

Annual service to this appliance by an authorised person is recommended. For service and parts, minor adjustments, fault finding, or if this appliance cannot be adjusted to operate correctly. Contact: Fagor Australiasia Pty Ltd. 7 Boola Place, Dee Why NSW 2099. Tel 02 9984 7533 Fax 02 9984 7544 Email info@fagor.com.au.

Do Not modify this appliance; servicing must only be carried out by an authorised person.

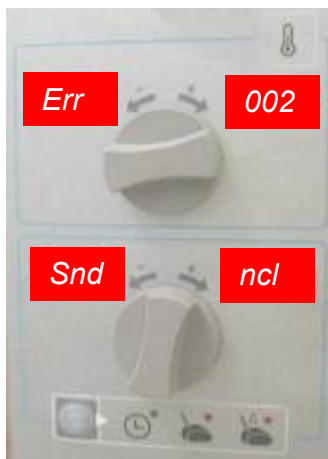


Types of errors



Err 1 Snd CCI

When the chamber temperature probe fails



Err 2 Snd ncl

When the core probe fails



Err 3 TEM FLI

When the oven temperature goes above 330 °C

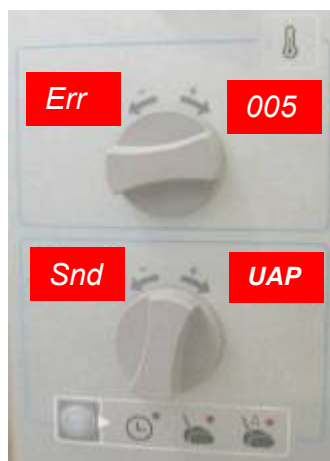


Types of errors



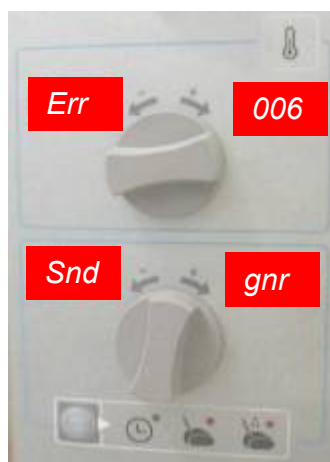
Err 4 Snd nIL

The water level probes are not functioning correctly.



Err 5 Snd UAP

When the steam generator temperature probe fails.

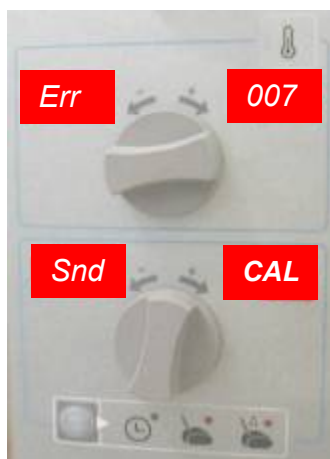


Err 6 Snd gnr

When the steam generator temperature probe fails.



Types of errors



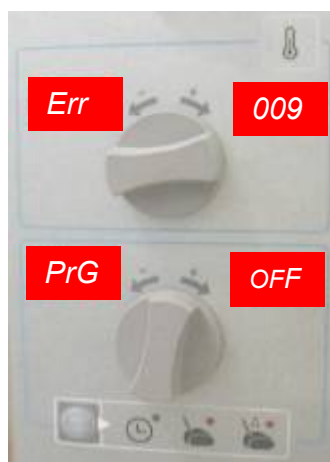
Err 7 Snd CAL

If after 15' calibration is not achieved.



Err 8 CTL HUM

When the humidity control is detected not to work

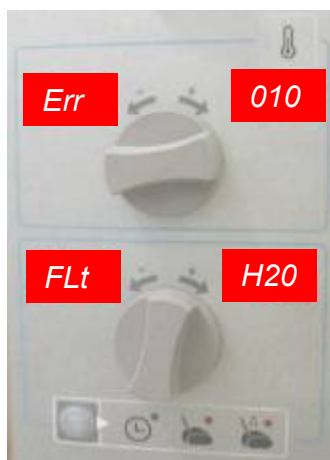


Err 9 PrG OFF

When the controller is detected not to work

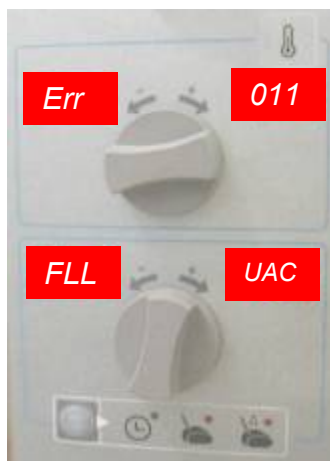


Types of errors



Err 10 FLt H20

When the steam generator filling valve is activated for 7 or more minutes



Err 11 FLL UAC

When the emptying pump is activated for more than 1 minute and the minimum level does not lower.



Err 12 FLL tco

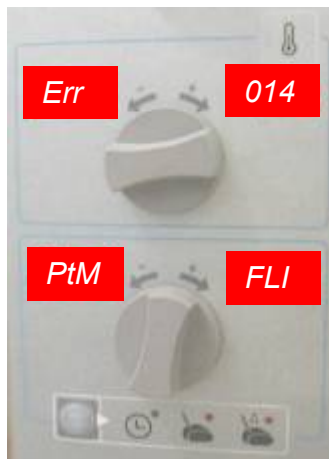
When Cv acts and in three minutes Tg does not raise three or more degrees.

Types of errors



Err 13 FLL tco

When Cc and Ca operate for 12 minutes, Tc does not rise 30 degrees or more



Err 14 PtM FLI

When the steel sheet temperature reaches or exceeds 60 °C.
Above 50 °C, the four displays flash, warning of abnormal heating of the steel sheet.

The TECHNICAL ASSISTANCE SERVICE will solve all of these problems

Environmental protection recommendation



ENVIRONMENTAL PROTECTION RECOMMENDATION



On ending its useful life, this product must not be thrown away in a standard rubbish bin, but must be left in an electrical waste and electronic equipment collection point for recycling.

This is confirmed by the symbol on the product, user manual or packaging.

Depending on the symbol, the materials can be recycled. By recycling and other ways of processing electrical waste and electronic equipment you can significantly contribute to protecting the environment.

Contact your local authorities for more information of the nearest collection point.

To conserve the environment at the end of the useful life of your product. Leave it in the appropriate places in accordance with the current legislation.

NOTE: THE FINAL HOLDER OF THE CONTAINER WASTE IS RESPONSIBLE FOR ITS MANAGEMENT.

T-306503