

MODULAR DECK OVENS

TECHNICAL DATA SHEET : ref FF5M-0000004-GB



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 e drive



TOUCHSCREEN REGULATOR

Control of the following functions :

- ✓ Steam
- ✓ Exhaust vent (damper)
- ✓ Hood
- ✓ Crown temperature
- ✓ Deck temperature
- ✓ 100 possible registered programs including 1 manual program
- ✓ Weekly planning

INSTALLATION

BEFORE THE INSTALLATION, MAKE SURE THAT

- ✓ The equipment must be set up on a flat floor, with a sufficient safety allowable load.
- ✓ The oven will be installed on a **FIREPROOF SUPPORT (IMPERATIVE)** : wood, etc. ... BANNED for obvious safety reasons.
- ✓ The oven shouldn't be in touch with any wall. Keep at least 10 mm to avoid condensation problems.
- ✓ The room lay-out and the ventilation must comply with the legal standards.
- ✓ The free space from the wall to the back of the oven must be : RA= 250 mm to ensure that oven works well.
- ✓ Important service area : service access to the technical part must be provided.
- ✓ An adequate natural airflow must be provided around the equipment.
- ✓ The hood exhaust should have a sufficient natural draft with an adequate section.

POWER SUPPLY

Each appliance must be protected with a system close to the appliance, easily accessible and in conformity with legislation
Note : the EARTH continuity circuit must be provided between the appliance and its electrical connection.

The customer must install a differential circuit breaker.

The power supply voltage must match the indicated voltage specified on the nameplate.

The equipment is supplied with a 1,5m power supply cable.

WATER SUPPLY

Valve Ø 3/4" to 1m above the floor, close to the equipment and easily accessible.

At the output of this valve, pipes and connection need to be prepared.

Turn the serrated roller to adjust the steam production.

In case the water analysis results are critical, it is highly recommended to apply water treatment in order to avoid scaling problems.

STEAM EVACUATION

Without hood : Oven outlet : tube Ø 76 mm

With hood : Hood outlet : tube Ø 153 mm

- ✓ Air flow : 1000 m³/h
- ✓ Noise level : 71 dB(A)

Pipes fitting : Female / oven side, male / outlet.

DRAIN OVERFLOW PIPE

Ø 21 mm

SLABS DRYING

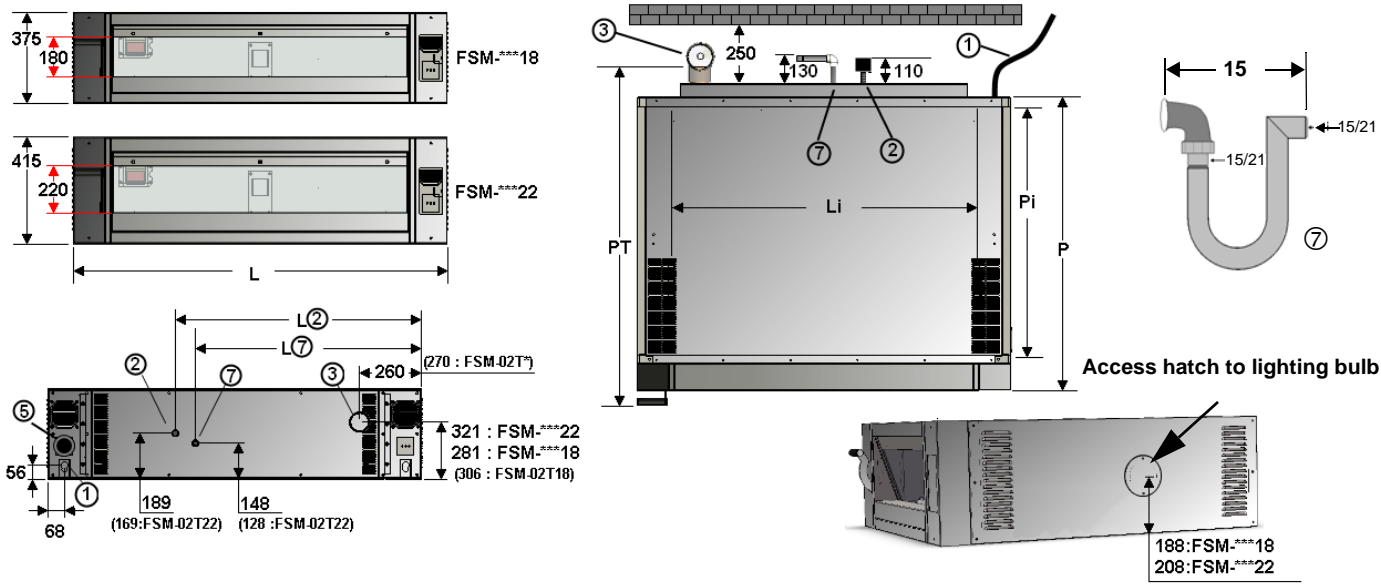


The operations of SLABS DRYING are COMPULSORY and must be scrupulously respected ; otherwise slabs will rive.

Before installing, slabs must have been stored for 2 days minimum with both faces exposed, in a room closed, far from humidity, with an ambient temperature between 15°C and 25°C

For the 1st use, increase gradually the temperature observing the heating graph supplied with the oven. The complete first heating will last 5 hours

TECHNICAL DATA SHEET : MODULAR DECK OVENS (with or without steam)



- ① Electrical connection through junction box at 1 m of the coupling point.
 - ③ Steam exhaust pipe

	Without hood	Ø 76 mm
	With hood	Ø 153 mm
 - If steam option
 - ② Cold water connection at 1 m of the coupling point Ø 3/4
3 bars mini - 5 bars maxi
 - ⑤ Safety thermostat
 - ⑦ Drain overflow pipe Ø 21 mm
- ⚠ Inlets ①, ② and outlets ③, ⑦ are at customer's charge and have to be in-service the day of installation.**
- When the analysis results of water are critical, it is deeply recommended to treat the inlet water to avoid any scaling problem.**

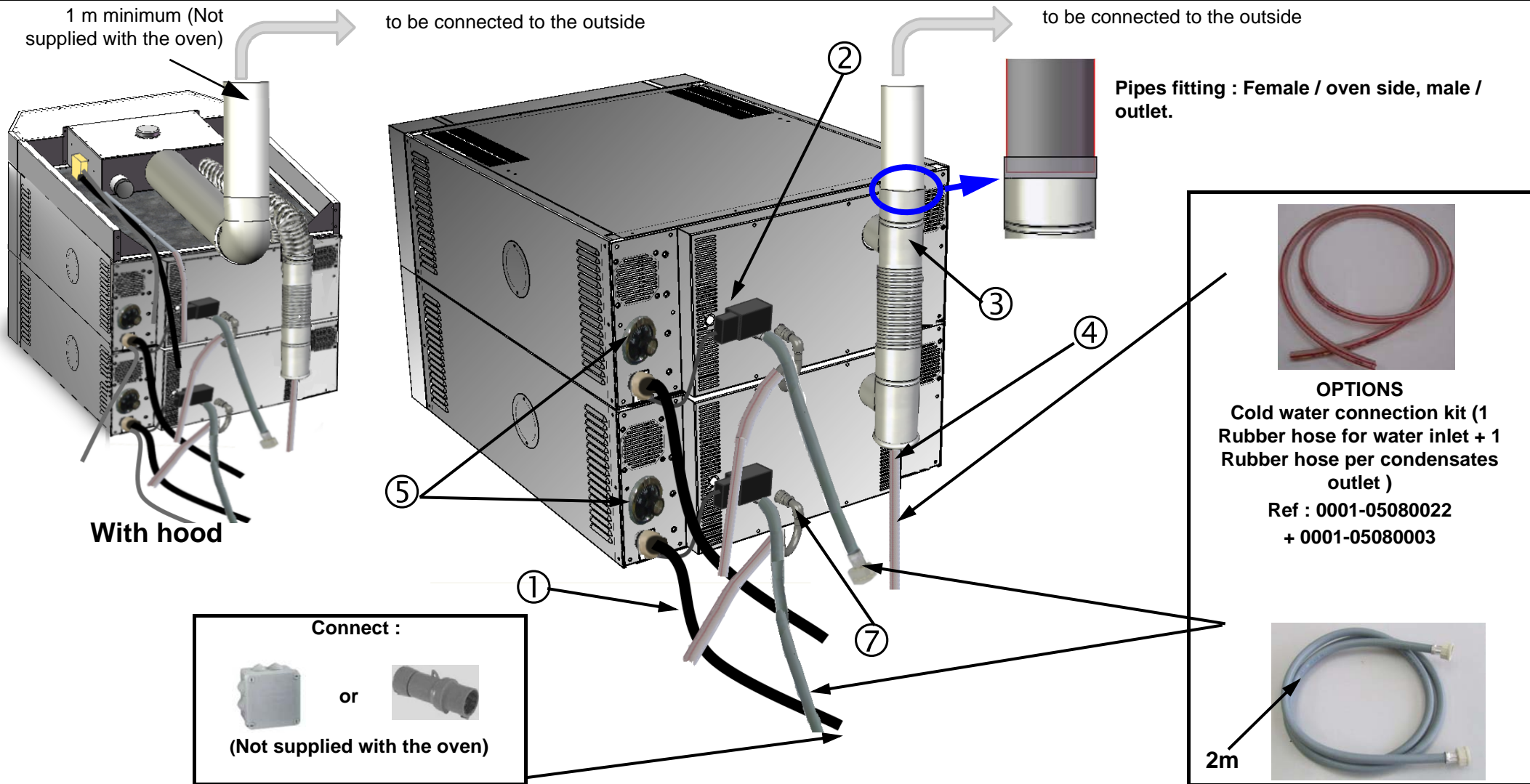
FSM-***18 = Mouth 180
FSM-***22 = Mouth 220

Model										
	FSM-02A	FSM-02T	FSM-02B	FSM-02U	FSM-03A	FSM-03B	FSM-03U	FSM-04T	FSM-06A	FSM-06U
Trays dimensions	400x600 mm	600x400 mm	400x800 mm	460x660 mm	400x600 mm	400x800 mm	460x660 mm	600x400 mm	400x600 mm	460x660 mm
Number of trays	2				3			4	6	
Maximum baking surface (WxD) mm	830x610	660x810	830x810	950x670	1240x610	1240x820	1420x670	1240x820	1240x1220	1420x1340
Maximum baking surface (m2)	0,50m ²	0,53m ²	0,67m ²	0,63m ²	0,75m ²	1,02m ²	0,95m ²	1,02m ²	1,51m ²	1,90m ²
L	1150 mm	980 mm	1150 mm	1270 mm	1560 mm		1740 mm	1560 mm	1560 mm	1740 mm
P	1025 mm	1225 mm		1085 mm	1025 mm	1225 mm	1085 mm	1225 mm	1745 mm	1865 mm
PT	P+200 mm									
Li	830 mm	660 mm	830 mm	950 mm	1240 mm		1420 mm	1240 mm	1240 mm	1420 mm
Pi	735 mm	965 mm	935 mm	795 mm	735 mm	935 mm	795 mm	935 mm	1455 mm	1575 mm
L ^②	837 mm	740 mm	837 mm	897 mm	1029 mm		1119 mm	1029 mm	1029 mm	1119 mm
L ^⑦	740 mm	655 mm	740 mm	800 mm	945 mm		1035 mm	945 mm	945 mm	1035 mm

Technical data

Steam option	No	Yes	No	Yes	No	Yes	No	Yes	No	Yes	No	Yes	No	Yes	No	Yes	No	Yes	No	Yes
Electrical power kW	3,8	5,2	4,3	5,7	4,5	5,9	3,8	5,2	5,6	7	6,6	9,4	5,6	7	6,6	9,4	10,5	13,4	10,5	13,4
~3x400V+N+E : Intensity A	5,5	7,6	6,1	8,2	6,4	8,5	5,5	7,6	8,1	10,2	9,5	13,6	8,1	10,2	9,5	13,6	15,2	19,3	15,2	19,3
~3x230V+G (option) : Intensity A	9,6	13,1	10,7	14,2	11,2	14,8	9,6	13,1	14,1	17,7	16,5	23,7	14,1	17,7	16,5	23,7	26,5	33,6	26,5	33,6
~1x230V+N+G (option) : Intensity A	15,9	21,8	17,7	23,6	18,6	24,5	15,9	21,8	23,4	29,3	27,4	39,2	23,4	29,3	27,4	39,2	43,9	55,7	43,9	55,7
PIZZA option : Mouth 180																				
Electrical power kW	7,4	8,8	8,3	9,7	8,7	10,1	7,4	8,8	11	12,5	12,9	15,8	11	12,5	12,9	15,8	20,9	23,7	20,9	23,7
~3x400V+N+E : Intensity A	10,7	12,8	12	14	12,6	14,6	10,7	12,8	15,9	18	18,8	22,8	15,9	18	18,8	22,8	30,1	34,2	30,1	34,2
~3x230V+G (option) : Intensity A	16,6	32,2	20,8	24,4	21,9	25,4	18,6	22,2	27,7	31,3	32,5	39,7	27,7	31,3	32,5	39,7	52,5	59,6	52,5	59,6
~1x230V+N+G (option) : Intensity A	30,9	36,8	34,5	40,5	36,3	42,2	30,9	36,8	46	51,9	53,9	65,8	46	51,9	53,9	65,8	87	98,8	87	98,8

REAR VIEW / CONNECTIONS



①	Electric supply	②	Water solenoid valve Ø 3/4"
③	Steam exhaust pipe	④	Purging Ø 20 mm
⑤	Safety thermostat	⑦	Drain overflow pipe Ø 21 mm (U-bend: supplied with the oven. To fit on the excess drain when installing).

Here above, the right connections for your oven.