



TECHNIQUE

COMBI OVENS

MINIJET “FastPAD”

ELECTRIC

MANUFACTURERS INSTRUCTIONS

Part A: Technical characteristics

Part B: Technical instructions for the installer

- WARRANTY -

To ensure the guarantee on this equipment, you should comply with the MANUFACTURER'S INSTRUCTIONS in this manual.

However if you cannot undertake the required maintenance operations, our installation and service network is available to provide you with a personalized contract.

- WARNING -

- The product delivered to you complies with current standards. If any modifications are made the manufacturer cannot accept any responsibility whatsoever. The manufacturer cannot be held responsible in the event of inappropriate use of the equipment.
 - This equipment is intended for use by suitably trained professionals.
- When handling it, it is imperative to leave the appliance on its base till final installation.
 - Read all the documentation before installation.
 - Keep your documents for future reference.
 - Translation of the original manual

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MINIJET “*FastPAD*”

ELECTRIC

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A division of ITW Food Equipment Group LLC

P.O. Box 696

Louisville, KY 40201

A: TECHNICAL CHARACTERISTICS

CODE	Designation	Energy	U	Lib	KwE	Imax (A)	Weight (Kg)	Dimension		
								Depth	Width	High
V1MF061E	Minijet FasPad 6 Levels GN1/1 (Elec)	Electric	208	a.c.	5,205	25,00	74,00	33½"	20⅝	28½
V1MF061E	Minijet FasPad 6 Levels GN1/1 (Elec)	Electric	208	3a.c.	5,205	14,90	74,00	33½"	20⅝	28½
V1MF061E	Minijet FasPad 6 Levels GN1/1 (Elec)	Electric	240	a.c.	6,834	28,50	74,00	33½"	20⅝	28½
V1MF061E	Minijet FasPad 6 Levels GN1/1 (Elec)	Electric	240	3a.c.	6,834	16,80	74,00	33½"	20⅝	28½

The balanced acoustic pressure level A is less than 70 dB(A).

1 DATA PLATE

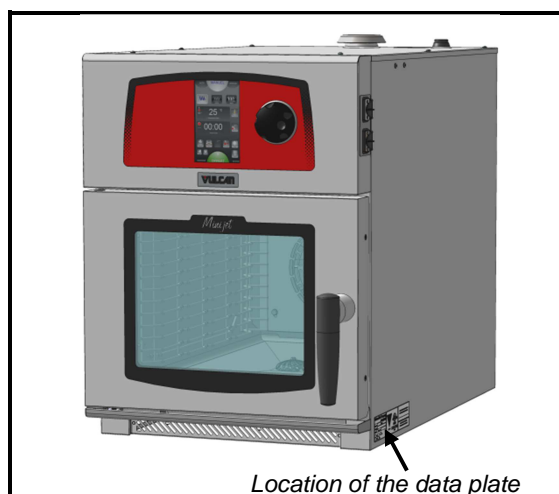
1.1 PLATE

In any correspondence about your equipment, please indicate:

- The model number (Model.)
- The serial number (Fab.Nr.)
- The date (Date).

The data plate, whatever the oven, on all models is located at the bottom of the right hand side panel or at the bottom left in case of left opening.

BONNET		0032	
Famil.		Art	
Model.			
Date		Fab. Nr.	
	V		A <input checked="" type="checkbox"/>
	kW		Hz IP25



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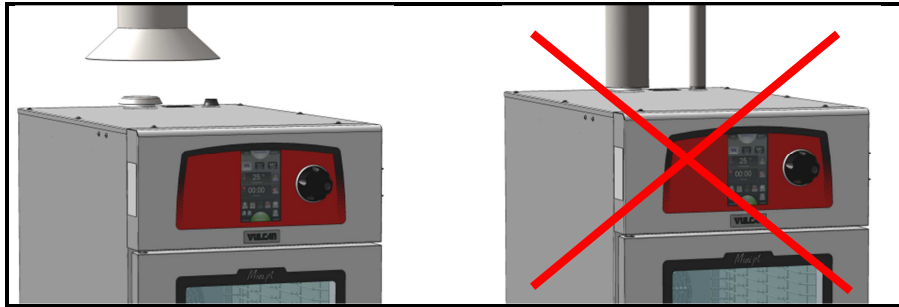
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2 INSTALLATION

2.1 GENERAL

- A qualified engineer must carry out the installation, modification or repair of the appliance in a workmanlike manner.
- These appliances must be installed with sufficient ventilation to prevent the formation of excessive concentrations of noxious substances hazardous to health in the area in which they are installed.
- The required flowrate of new air for combustion is 2 m³/h (1,2 cfm) per kW of heat release rate.
- The equipment is not designed to work in an explosive atmosphere. Accordingly it must not be installed in an area subject to an ATEX directive
- The steam exhaust flues are not to be connected tightly on to a hood or to an exhaust duct.



- These units should only be placed against a wall or a partition. This must be of non-combustible materials or, if not, must be covered with an appropriate, good insulating and non-combustible material.
- These appliances may be installed on a floor with maximum slope of 1 cm/m (1%).
- Observe the necessary minimum distances between the appliance and a partition (wall or other cooking appliances).
- Do not place a source of heat against the right side of the ovens.
- The manufacturer certifies that the packaging meets current regulations, codes and standards and requests that the final installer (or user) observes the rules relating to the removal of the packaging (recycling or reuse).
- Comply with the regulations and standards in force at the installation location regarding water, electrical, drain connections,... of the appliance.

2.2 RECOMMENDATIONS

- For use on individual branch circuit only.
- CAUTION – Disconnect from power supply before servicing.
- To reduce the risk of electric shock, this equipment has a grounding type plug. This plug will only fit into a grounding type outlet. If the plug does not fit into the outlet, contact a qualified electrician to install the proper outlet. Do not change the plug in any way.
- Combination ovens should be cleaned with specific products which can resist temperature of up to 160°F. An inappropriate cleaning or descaling product may have a slightly corrosive effect.
- We strongly recommend the use of cleaning products suggested by the manufacturer and supplied with the oven to ensure good results and optimise the service life of its components
- For maximum efficiency of the descaling product without damaging the material and components of the oven, you should use the appropriate descaler. The use of certain acid has a destructive role that can irreversibly and significantly damage your device. The descaling product must contain corrosion inhibitors to prevent from metal attack. The descaling product must also comply with the regulations in law, in particular on material intended to come into contact with foodstuffs. Chemical products containing nitric acid are strictly prohibited.

Recommended composition:

- Phosphoric acid <50%
- Corrosion inhibitor

- Never use a descaling agent for the automatic introduction of product. This would damage the hydraulic system of the oven irreversibly.
- Danger of irritation to the skin and eyes or acid burns.
Detergents and descalers will cause irritation and possible burns if in direct contact with the skin or eyes.
- Do not inhale the mist or spray



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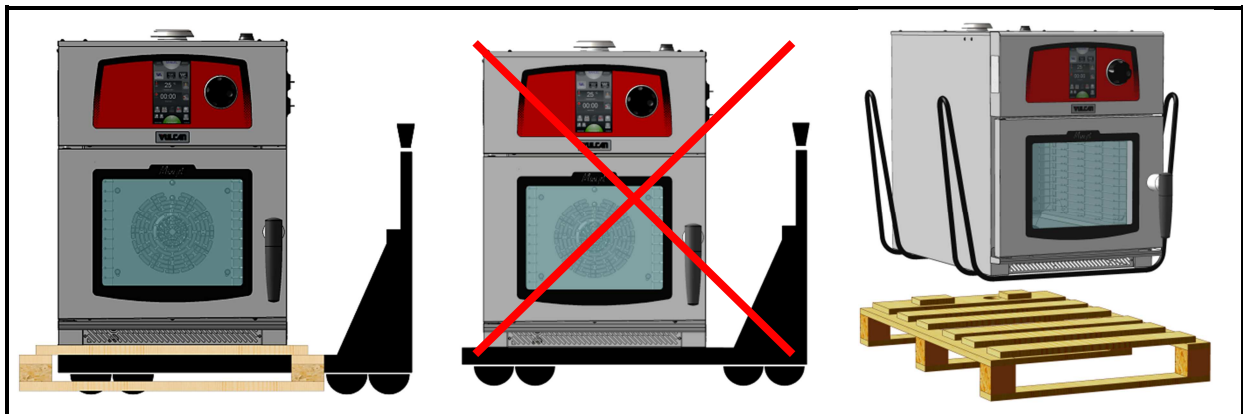
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- Avoid direct contact with these products
- Never open the oven door during the automatic cleaning cycle
- Wear protective clothing, gloves and hermetic protective goggles in accordance with the safety data sheet.
- Remember the dangers identified on the safety data sheet for each detergent or descaler
 - Harmful if swallowed.
 - Can result in serious burns.
 - Irritates the eyes.
 - Irritates the respiratory tracts.
 - Risk of serious eye lesions.
- Remember the safety advice provided by the safety data sheet for each detergent or descaler
 - Do not eat or drink when using these products.
 - Do not inhale their vapours.
 - In case of contact with eyes rinse immediately with plenty of water and seek medical advice.
 - Wear appropriate protective clothing, gloves and face and eye protective gear.
 - In the event of an accident or sickness seek immediate medical attention
 - Dispose of the product and its container as hazardous waste.

2.3 HANDLING

The appliance should only be handled with suitable lifting equipment.

Should the appliance need to be transported, this must be on its original pallet and it must not be stacked on other appliances under any circumstances. If the appliance is to be moved without its pallet, it should be carried and not pulled.



2.4 UNPACKING

Before installation, remove the strapping from the appliance. The individual parts are not bolted down. Remove the protective plastic film from all stainless steel parts before heating.

On twin cavity ovens remove the two fixing screws holding it to the pallet.



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3 INSTALLATION: LOCATION

3.1 ON A STAND

Level the stand, the maximum floor slope is 1 cm/m (1%).

Position the oven on its stand.

Secure the oven to the stand with four M10 x 50 bolts; there are threaded inserts under the oven.

Fix the stand to the floor. The rear legs must be fixed to the floor using the two stainless sockets provided with the stand. Depending on the type of floor this can be done in one of two ways:

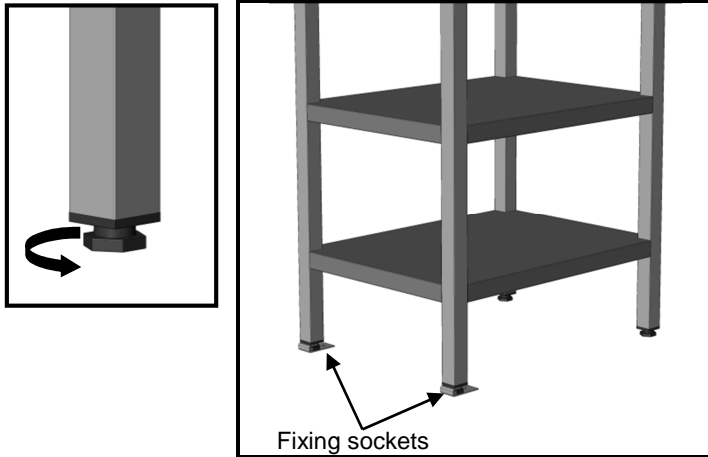
Glued using epoxy resin such as « loctite 9466 »

- Lift stand using a pneumatic or hydraulic jack.
- Remove the fixing plate
- Clean and degrease the parts (Loctite degreaser ref 7063)
- Roughen all the surfaces to be glued with coarse sandpaper
- Apply 2 beads of glue to each fixing plate and allow 24 hours to dry.
- The weight of the oven provides sufficient pressure.

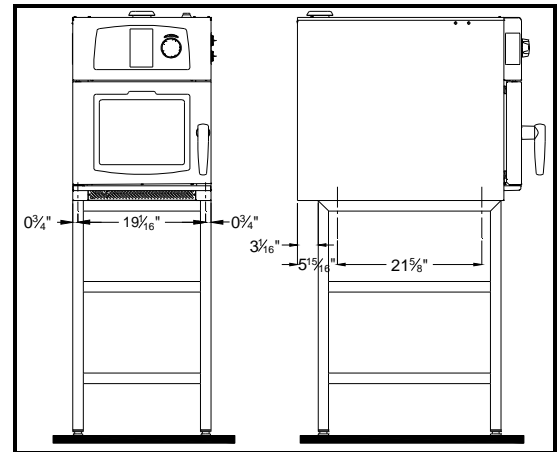
Bolted using rawl bolts :

- Mark the points to drill on the floor
- Lift the fixing brackets (same procedure as if gluing)
- Drill the holes in the floor
- Fix the plates to the floor with rawl bolts

Adjusting the stand



Location of the oven and fixings



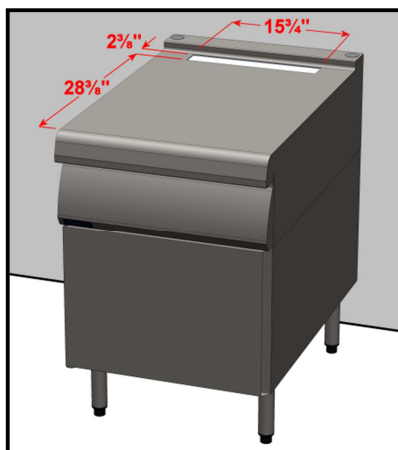
3.2 ON A TABLE OR NEUTRAL UNIT

If the oven is going on a table against a wall or other support with a rear upstand (such as a neutral unit), **allow for a cut out (400 x 60mm or 16x24 inch) to the rear for services and ventilation**

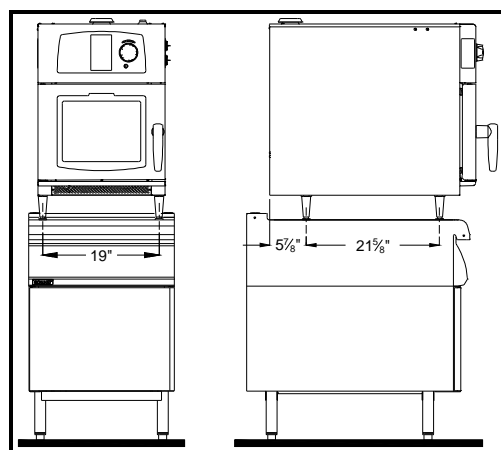
Fasten the 4 feet (supplied with the oven) to the oven; there are threaded inserts under the oven.

Locate the oven on the support.

Services plan



Location of oven and fixings



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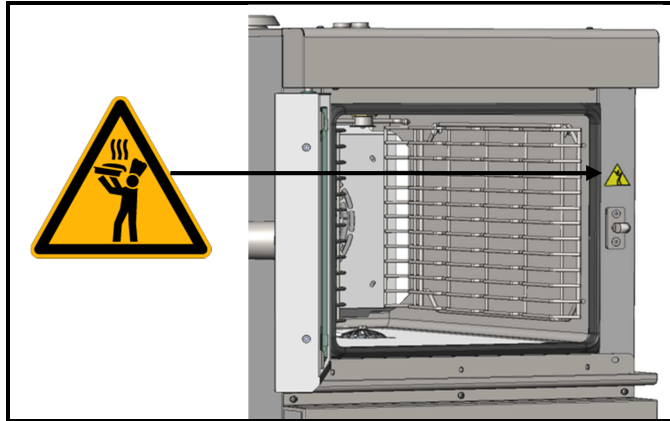
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3.3 HOT INSTRUCTION FOR HOT CONTAINERS

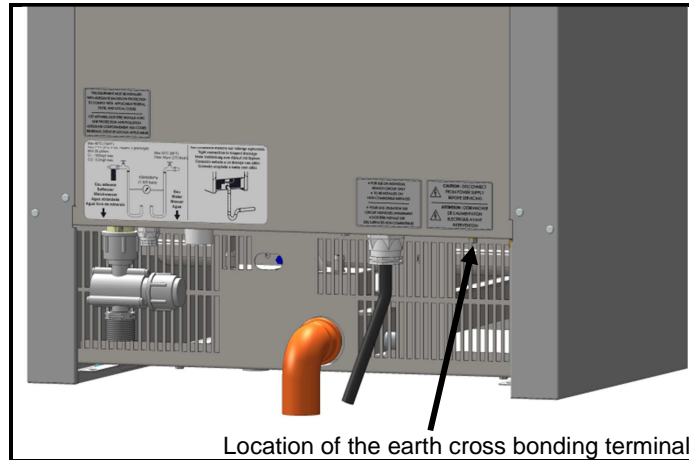
Maximal high for loading is 1600mm (63 inch) from the ground. A sticker is delivered with the instructions manual. Place the stickers on the Combi oven at 1600mm (63 inch) from the ground

Danger: For containers that are filled with liquid or food that liquefies during the cooking process, operators must be able to see the contents of the container if it is inserted any higher.



4 INSTALLATION: CONNECTIONS

4.1 ELECTRICAL CONNECTION



The oven is equipped with a 1.77 m (70 inch) power cord and a plug NEMA L6-30P in single phase or NEMA L15-30P in three phase.

Connect the plug to the electrical network. Note: Never connect the oven to electrical network if the plug or the power cord are damaged.

Remark : To avoid risk of disconnection, don't drag the power cord to the ground.

The fixed electrical supply to the unit must incorporate an appropriate isolator that can be locked in the off position.

All aspects of the installation should be in compliance with current local regulations (In France: NFC 15.100).

The appliance must be connected to the earth. Different electric appliances **must also be cross bonded** (all metallic structures at the same potential) using the terminal provided for this purpose located next to the cable gland.

The manufacturer accepts no responsibility whatsoever if these instructions are not followed.

4.2 WATER CONNECTION

- Maximum 104°F cold potable water
- Maximum 104°F cold softened water
- Hardness of softened water: maximum 7° TH (5°e, 4°h, 70ppm, 4 grains/gal).

Water consumption: Indication of maximum water consumption for adjustment of a separate softener.

Maximum water consumption	
Litres / hour	50 (13.2 gal/h)

- Nature: 168 µm (90 Mesh) filter integral with the oven
- Conductivity: Min 20 µS/cm²
- Water quality: Maximum concentration of Chloride Cl⁻: 100 mg/l (100ppm) and Chlorine Cl₂: 0.2mg/l (0.2ppm)
- Minimum pressure: 1.5 bars, maxi: 6 bars.
- Provide a shut-off valve in the vicinity.
- Any deterioration by lime deposit (cavity walls, heating elements, fan, hydraulic...) will not be guaranteed by the builder.
- Final connection at the rear via **male thread 20/27 (G 3/4")**

Attention: Fit an approved double check valve to comply with local water regulations.

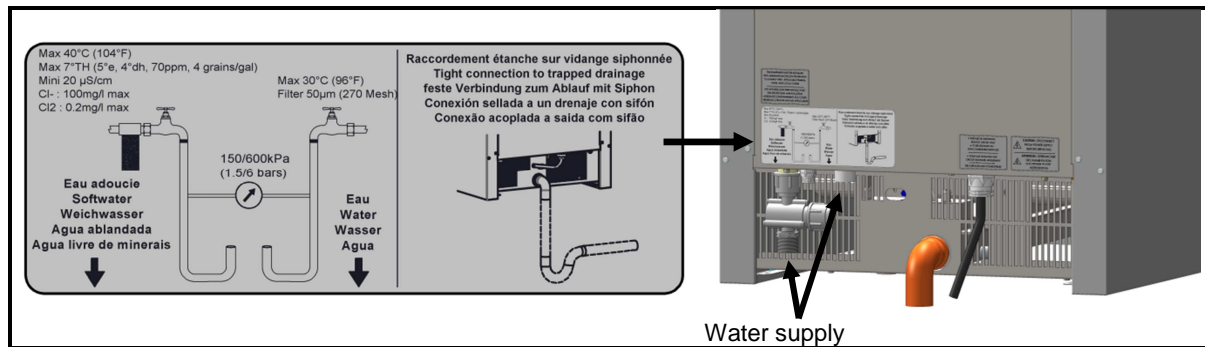


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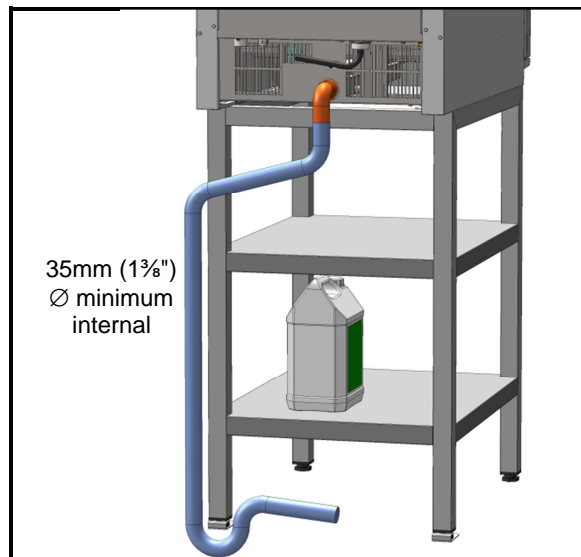


4.3 DRAIN CONNECTION

The water discharged could be condensate and at very high temperature (140°F). Only use materials suitable for these temperatures.

The oven is equipped with a trap which connects the appliance directly to the external drainage system by meeting the protection standards against pollution of water networks.

It is vital that there is a trap between the unit and the drainage system to prevent back odours



4.4 CONNECTION OF CLEANING PRODUCTS

The oven has an automatic cleaning system for the washing of the oven cavity.

Never use a descaling agent for the automatic introduction of product. This would damage the hydraulic system of the oven irreversibly.

- Detach the hoses from the rear of the oven and unroll them. length: 1.50 meters / 59 inch for each model.

Attention: The nature and length of the detergent hose should not be altered in any way

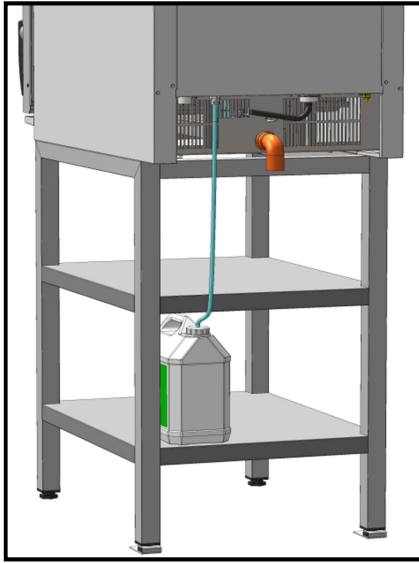
Cleaning
(coloured green)



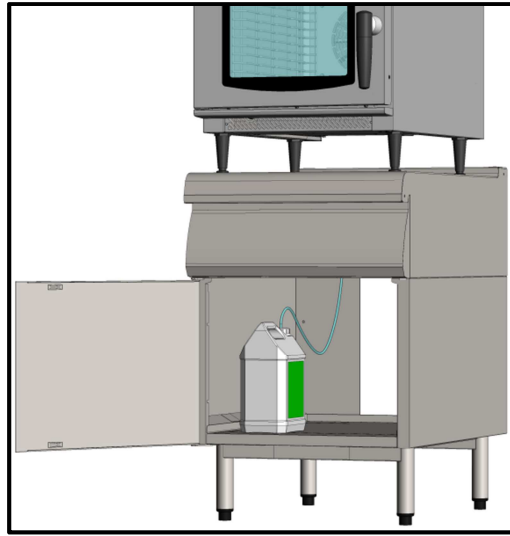
Note: Refer to the "Installation: Recommendations section" chapter when handling or using these chemicals, if in any doubt refer to the products safety sheet

Oven on stand

- Locate the container on the stand
- Insert the corresponding hose into to the chemical.

Oven on other support

- Position the container close to the oven and at the same height.
- Insert the corresponding hose into to the chemical.



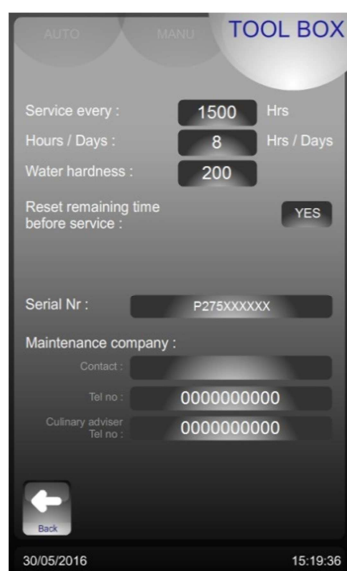
5 ADJUSTMENT OF THE FACIA PARAMETERS

- Go into the service screen
- Press the "installation parameter" button
- Enter the PIN code for the installer "INSB"
- Validate "V": when all the code has been entered and it is correct access the menu or start on the PIN number again.



Frequency of maintenance, level of use per day

- Enter the number of hours before the next service visit (1500 hours by default. Adjustable from 100 to 5000 hours. Allow at least one service per year.
 - * Select the value to be modified
 - * Adjust the setting using the coder
- Enter the average hours per day that the unit is likely to operate. Adjustable from 1 to 24 hours.
 - * Select the value to be modified
 - * Adjust the value using the coder



- Frequency of maintenance
- Level of use per day

- Enter the contact name and phone number for servicing

- To validate this information press the return button



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