



Operation Manual
For
Sodir

¼ Size Convection Ovens— FC-26, FC-34, CN-34



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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces; use handles or knobs.
3. To avoid electric shock, **do not immerse the power cord, or any part of the unit**, in any liquid.
4. Close supervision is necessary when any appliance is used, especially around children.
5. Unplug appliance from the electrical outlet when not in use, and before cleaning. Allow appliance to cool before installing or removing any parts or accessories, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or if appliance should sustain damage, or malfunction in any way. In this event, return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessories and/or attachments not recommended by the appliance manufacturer may cause injury or damage to the appliance, and may void your warranty.
8. Do not use outdoors.
9. Do not allow the power cord to hang over the edge of a table or counter, or to be exposed to hot surfaces, as damage may occur.
10. Do not place appliance on or near a burner, or in a heated oven.
11. To disconnect an appliance, **first** turn all controls to the '**off**' position; *then* unplug the power cord from the wall outlet.
12. Do not use appliance other than for its intended use.
13. SAVE THESE INSTRUCTIONS FOR LATER USE!

INTRODUCTION

The **SODIR** model FC-26, FC-34 and CN-34 convection ovens are designed to offer quality baking, cooking and reheating. The ovens are constructed of food service quality stainless steel, and are equipped with a rear-mounted blower fan and heating element. Model CN-34 features an attractive black metallic exterior finish and a brass handle. The units are thermostatically controlled up to 480 F with a 120-minute timer. Two indicator lights – green and orange – add convenience for the operator. Standard units include two wire baking racks (Model FC-26), or three wire baking racks (Models FC-34 and CN-34), and a bake pan. All models will accommodate 1/4-size sheet pans or 1/2-size cafeteria pans. Extra bake pans are available upon request.

Specifications:

Model	Electrical	Plug Configuration
FC-26	208/240V, 1 PH, 2KW, 7/9A	NEMA-6-15P
FC-26/1	120V, 1PH, 1.7KW, 15A	NEMA-5-15P
FC-34	208/240V, 1PH, 3KW, 13/15A	NEMA-6-15P
FC-34/1	120V, 1PH, 1.7KW, 15A	NEMA-5-15P
CN-34	208/240V, 1PH, 3KW, 13/15A	NEMA-6-15P
CN-34/1	120V, 1PH, 1.7KW, 15A	NEMA-5-15P

INSTALLATION

The **SODIR** convection oven needs to be connected to a grounded outlet of proper voltage, 208/240V or 120V, depending on the model. **DO NOT** place the unit in a damp area or near steam sources. Make sure that the exterior rear ventilation panel is not blocked. Maintain 4” clearance at each side, rear and top of the oven.

OPERATION

Preheating

To preheat the convection oven, select the desired temperature by rotating the thermostat knob clockwise to desired temperature setting and then turn the timer knob that also acts as an ON/OFF switch clockwise to the maximum setting (120 minutes). Both indicator lights (green and orange) will be lit. The orange light will stay on until the oven reaches the desired temperature. The green light will stay on until the timer reaches the indicated time setting. Allow 7 to 15 minutes for the preheating process.

Cooking

After the preheat process is completed, select the desired temperature (unless it is already set) and turn the timer knob to select the time setting. When the set time is elapsed, the heating element and the blower fan will be switched off and the green indicator light will go out.

The **SODIR** convection ovens can be used for a wide variety of foods. Cooking times will vary depending on food products, temperature settings and desired results.

Cleaning

WARNING: Disconnect (unplug) electrical power supply before cleaning

Cleaning is very important in maintaining a safe and well working machine. Allow the oven to cool before cleaning. Remove the baking racks and the bake pan, and clean them separately using a damp cloth or sponge and mild liquid soap. Use a cloth dampened slightly with a soap and water mixture to clean all exterior and interior stainless steel surfaces. Use a clean lint-free cloth to remove the excess water or soap.

DO NOT use an abrasive sponge on exterior or interior surfaces

DO NOT wash the oven under running water

DO NOT spray the exterior motor housing with any liquid

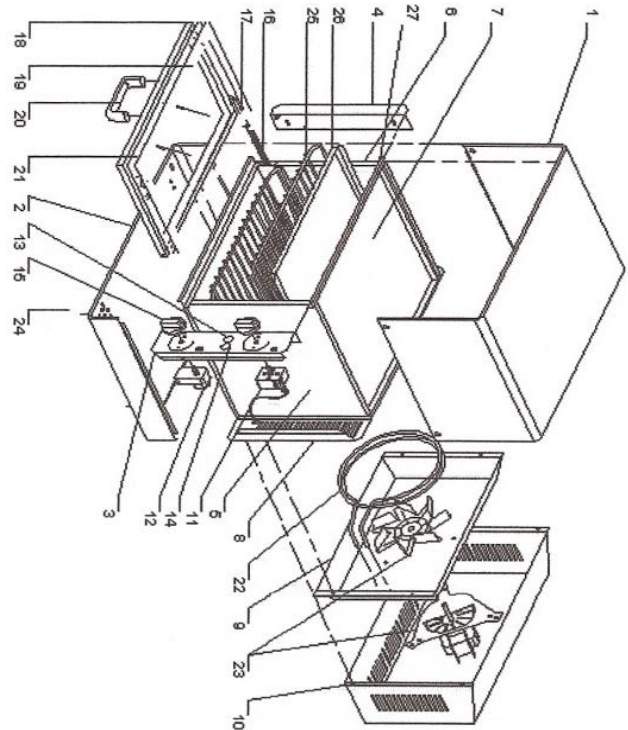
DO NOT allow water to drip into the motor housing or onto electrical components

You should inspect all parts on a regular basis to ensure that all is in proper working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, please consult our website at <http://www.equipex.com/>, or call us at 1-800-649-7885 and ask for customer service.

These models must be taken to a service facility; in-store service is not covered.

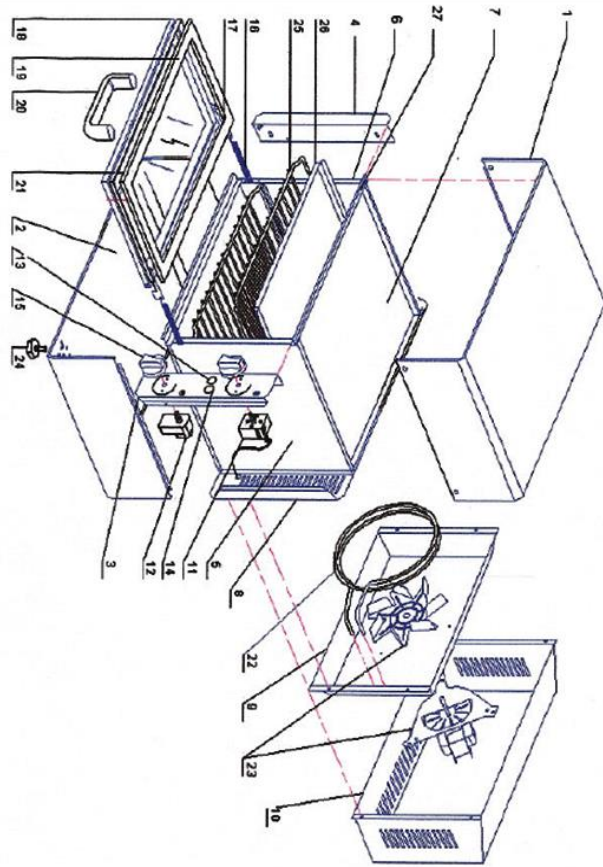
Spare Parts FC-26

DWG #	Part Number	QTY.	Description
1	H04093FC26	1	Top casing
2	H04083FC26	1	Bottom casing
3	H04088FC26	1	Right panel
4	H04071FC26	1	Left panel
5	H04118FDR	1	Right side
6	H04117FGA	1	Left side
7	15016HA	2	Top/Bottom inside
8	15057	1	Rear of inside casing
9	15021RES	1	Heating element cover
10	15020VEN	1	Fan cover
11	A06042	1	Thermostat
12	A02019	1	Timer
13	A08007	1	Green pilot light 120 V
13		1	Green pilot light 220 V
14	A08003-1	1	Orange pilot light 120 V
14	A08003	1	Orange pilot light 220 V
15	A14042	2	Knob
16	B07002	1	Spring
17	H04140	1	Door compass
18	H04002POR	1	Door
19	15019	1	Inner door
20	A15028	1	Handle
21	H01033	1	Glass
22	D02090	1	Heating element 120 V
22		1	Heating element 220 V
23	A03003	1	Motor 120 V
23		1	Motor 220 V
24	A13009	4	Foot
25	F01018	2	Grid
26	15015	1	Baking dish
27	H03002	1	Seal



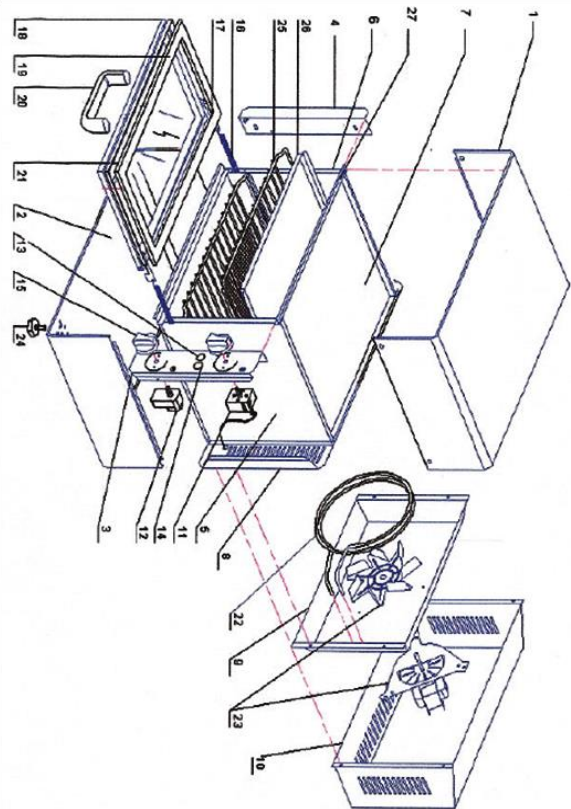
Spare Parts FC-34

DWG #	Part #	QTY	Description
1	H04093BR	1	Top casing
2	H04083BR	1	Bottom casing
3	H04094BR	1	Right panel
4	H04071BR	1	Left panel
5	15002FDR	1	Right side
6	15002FGA	1	Left side
7	H04157	2	Top/Bottom inside casing
8	15008	1	Rear of inside casing
9	15005RES	1	Heating element cover
10	15004	1	Back rear
11	A06042	1	Thermostat
12	A02019	1	Timer
13	A08007	1	Green pilot light 120 V
13		1	Green pilot light 220V
14	A08002-1	1	Orange pilot light 120 V
14	A08002	1	Orange pilot light 220 V
15	A14078	2	Knob
16	B07002	2	Spring
17	H04096	1	Door compass
18	H04109PO	1	Door
19	15003	1	Inner door
20	A15031	1	Handle
21	H01034	1	Glass
22	D02090	1	Heating element
22		1	Heating element
23	A03003	1	Motor
23		1	Motor
24	A13009	4	Foot
25	F01031	3	Grid
26	15007	1	Baking dish
27	H03010	1	Seal



Spare Parts CN-34

DWG #	Part Number	Qty	Description
28	H04069AN	1	Top Casing
15	H04068AN	1	Bottom Casing
10	12012BDRAN	1	Right Panel
25	12016BGAAN	1	Left Panel
6	12009FDR	1	Right Side
26	12009FGA	1	Left Side
27	12013 108	2	Top/Bottom Inside Casings
5	12015 208	1	Rear inside Casing
3	12008SUP	1	Heating Element Cover
1	12010 108	1	Fan Cover
7	A06042	1	Regulating Thermostat
9	A02019	1	120 Minute Timer
8	A08003	1	Orange Pilot Light, 220V
8	A08003-1	1	Orange Pilot Light, 120V
14	A08009	1	Green Pilot Light, 220V
14	A08007	1	Green Pilot Light, 120V
13	A14090	2	Knob (Thermostat)
21	B07002	2	Spring
20	H04096	2	Door Guide
19	H04077PORAN2	1	Door
16	12017 110	1	Inner Door
18	A15047	1	Door Handle
17	H01049	1	Glass
4	D02086	1	Heating Element, 220V
4	D02090	1	Heating Element, 120V
2	A03006	1	Motor, 220V
2	A03003	1	Motor, 120V
12	A13015	2	Foot
11	A13003	2	Rubber Foot
23	F01031	3	Wire Shelf
24	12011U210	1	Baking Dish
22	H03010	1	Rubber Seal
	A06035	1	High-Limit Thermostat





LIMITED WARRANTY

Your new **EQUIPEX** product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgment of EQUIPEX, to affect its reliability.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse or dropping or other similar incidental damage caused by, or as a result of, customer failure to follow assembly, operation, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal wear and tear or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call **Equipex** at 1-800-649-7885.
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKAGING MATERIAL FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LLC. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.

For service, please call **EQUIPEX** at 1-800-649-7885, menu option # 3

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