



Operation Manual
For
Full Size Convection Oven

FC-100, FC-103, FC-100 G, FC-103 G



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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. **The warmer must be plugged into a dedicated circuit of the proper ratings.**
14. SAVE THESE INSTRUCTIONS FOR LATER USE!

INTRODUCTION

The **Roller Grill by Equipex** Full Size Convection Ovens — Models FC-100, FC-103, FC100 G and FC103 G, are uniquely designed to offer quality baking and cooking, with the “G” series also adding broiling and finishing. These ovens are constructed of food service quality stainless steel and are equipped with a rear mounted reversing blower motor and convection heating element. The ovens have a momentary switch for the manually controlled steam feature and another switch to select full or half fan speed. The ovens are thermostatically controlled up to 570°F and include a 120-minute timer. Indicator lights show when the oven is on and when the element(s) is(are) heating, in addition to two interior lights which operate when the oven is turned on. All models are equipped with four (4) wire shelves and will accommodate up to four full size sheet pans (pans not included). Oven air is constantly refreshed, helping to ensure flavors and tastes are not transferred in the oven between products, allowing several different dishes to be cooked at the same time. The unit is protected from voltage spikes and surges by three external fuses located under the rear cover.

The “G” models have all the same features as the standard models, in addition to four (4) top mounted infrared elements that operate at over 1800F when activated. The “G” models have a mode switch to select this feature. When the “G” mode is activated, the top infrared elements are energized, while the fan continues to circulate hot air to the lower shelves. In this way, foods on the lower shelves continue baking/cooking, while the other foods are finished or broiled on the upper shelf.

Specifications:

Model	Electrical	NEMA Plug
FC-100	208/240V, 1PH, 6KW, 25/29 Amps	6-50P
FC-103	208/240V, 3PH, 6KW, 15/18 Amps	Cord only
FC-100 G	208/240V, 1PH, 6KW (Convection) 4.8KW (Broiling), 25/29 Amps	6-50P
FC-103 G	208/240V, 1PH, 6KW (Convection) 4.8KW (Broiling), 15/18 Amps	Cord only

INSTALLATION

Initial Set-up

Before operating your **Equipex** Convection Oven, remove all plastic film covering the unit. Failure to do so may result in melted plastic damaging external parts, which is not covered under warranty. Clean the unit with warm soapy water using a clean cloth or sponge. The racks and rack holders may be removed and washed in a pot sink or dishwasher. **DO NOT** place the unit in a damp area or near steam sources. Make sure the exterior back cover is not blocked, especially the steam vent. Maintain four inches clearance at the rear, and at least two inches at each side and top of the oven. Do not place anything on the oven top. It is mandatory to install the four-inch legs supplied with the oven

before operating. If you wish to use the steam feature, connect the cold-water supply using a ¾ inch NPT connector (not supplied), to the inlet at the rear back left corner of the oven, under the rear enclosure. Turn on the water supply and check for leaks. Connect the oven to the proper **dedicated** circuit. Congratulations, your oven is now ready for use!

OPERATION

Preheating

To preheat the convection oven, select the temperature by rotating the thermostat knob clockwise to the desired temperature setting and then turn the timer knob to the right to at least 20 minutes, or turn it left to the “constant” on position, designated by the hand symbol. For “G” models, turn the mode switch to the convection setting, designated by the circle around a fan symbol. A green light will turn on indicating power, and an orange light will turn on until the heat reaches the set point and then turn off. It will take 20 minutes to reach saturation temperature with the steel retaining heat during opening and closing the oven door.

Convection Cooking

This mode uses the rear heating element. For convection cooking or baking, once the oven is preheated to the desired temperature, turn the timer knob to the right to the desired time setting, or to the left to the continuous setting indicated by the hand symbol. You can choose to run the convection motor at full or half speed, by pressing the button below the indicator which shows the switch pressed in for low speed, and left out for high speed. Low speed is typically used for cooking more delicate products. During operation the motor will spin in one direction, free spin for 30 seconds to slow down and then spin for two more minutes in the opposite direction, repeatedly. This ensures the convection air flow over and around the product is even and consistent, avoiding hot or cold spots possible with a single direction fan. If using the timer, when the time has expired the timer bell will ding, and the oven motor and heating element(s) will turn off. The internal timer board will continue to chirp for several seconds after the oven shuts off as an additional notification of the time expiring. The continuous setting will allow the oven to run until it is manually turned off. If the oven door is opened during operation, the motor will shut off to preserve the heat in the oven chamber.

Steam Feature

This feature is typically used at the beginning of the baking cycle to create a perfect crust on products such as bread. Pressing the momentary switch located beneath the rain cloud symbol will release a burst of water onto the turbine fan, only after the internal temperature has reached or surpassed 200°F and the fan is spinning. If the button is pressed when either of these conditions have not been met, the oven will remember the request and then initiate the function. Moisture not absorbed by the products will vent through the steam outlet located at the rear of the oven.

Broiling and Finishing

For the “G” models, four quartz tubes are mounted in the top of the oven. This mode is selected by turning the mode switch to the second position indicated by a fan with triangles over it and setting the temperature and timer as above. If broiling, preheat the oven first; if finishing, no preheat is necessary.

Defrosting

The “G” models offer a fan only position, indicated by the fan alone symbol. This mode can be used to run the motor, independent of heat, for the purpose of defrosting products more quickly using the convection airflow.

CLEANING

WARNING: Disconnect (unplug) electrical power supply before cleaning

Allow the oven to cool before cleaning. Use a clean cloth dampened slightly with a soap and water mixture to clean the housing and glass, and all interior parts. The racks and rack guides may be removed for cleaning in a pot sink or dishwasher. Clean the oven thoroughly at the end of each day. Failure to do so may cause hard to remove food or grease build up.

The oven door may be removed for cleaning using the following procedure.

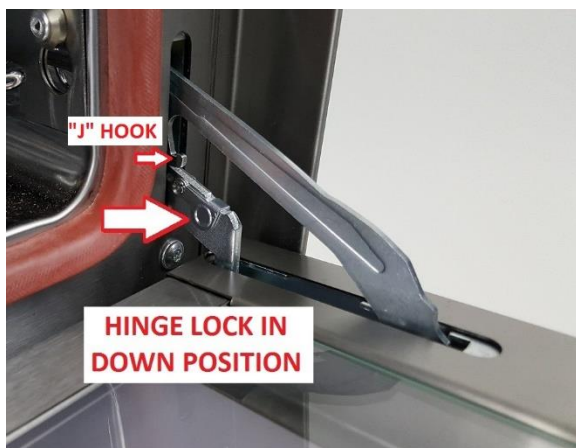
OVEN DOOR REMOVAL

Your oven is equipped with a double glass door which is easily removable for cleaning. For cleaning, remove the door following the steps below:

1. Open the door completely



2. Apply gentle downward pressure on the top of the door while moving each hinge lock to “UP” position, engaging the “J” hook of the long arm (one lock per hinge)



3. Tilt the door up at a 45-60-degree angle (hinge lever arm will be released)



4. Pull the door out of the hinge slot



*NOTE: What hinge looks like in the open position



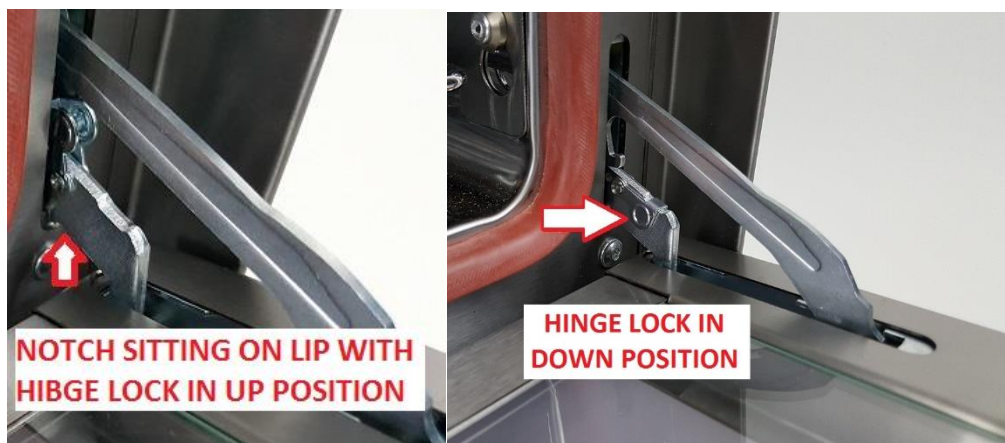
Upon removal, the door can be washed or cleaned, both on the inside and on the outside.

OVEN DOOR INSTALLATION

1. Ensure that the notch on the bottom of the hinge fits onto the lip in the opening of the oven frame



2. Move the hinge lock to the “down” position to restore proper hinge operation



3. Do NOT leave the Hinge lock in the “UP” position at the end of installation

NOTE: Incorrect hinge installation positions



OVEN DOOR INSTALLATION COMPLETE

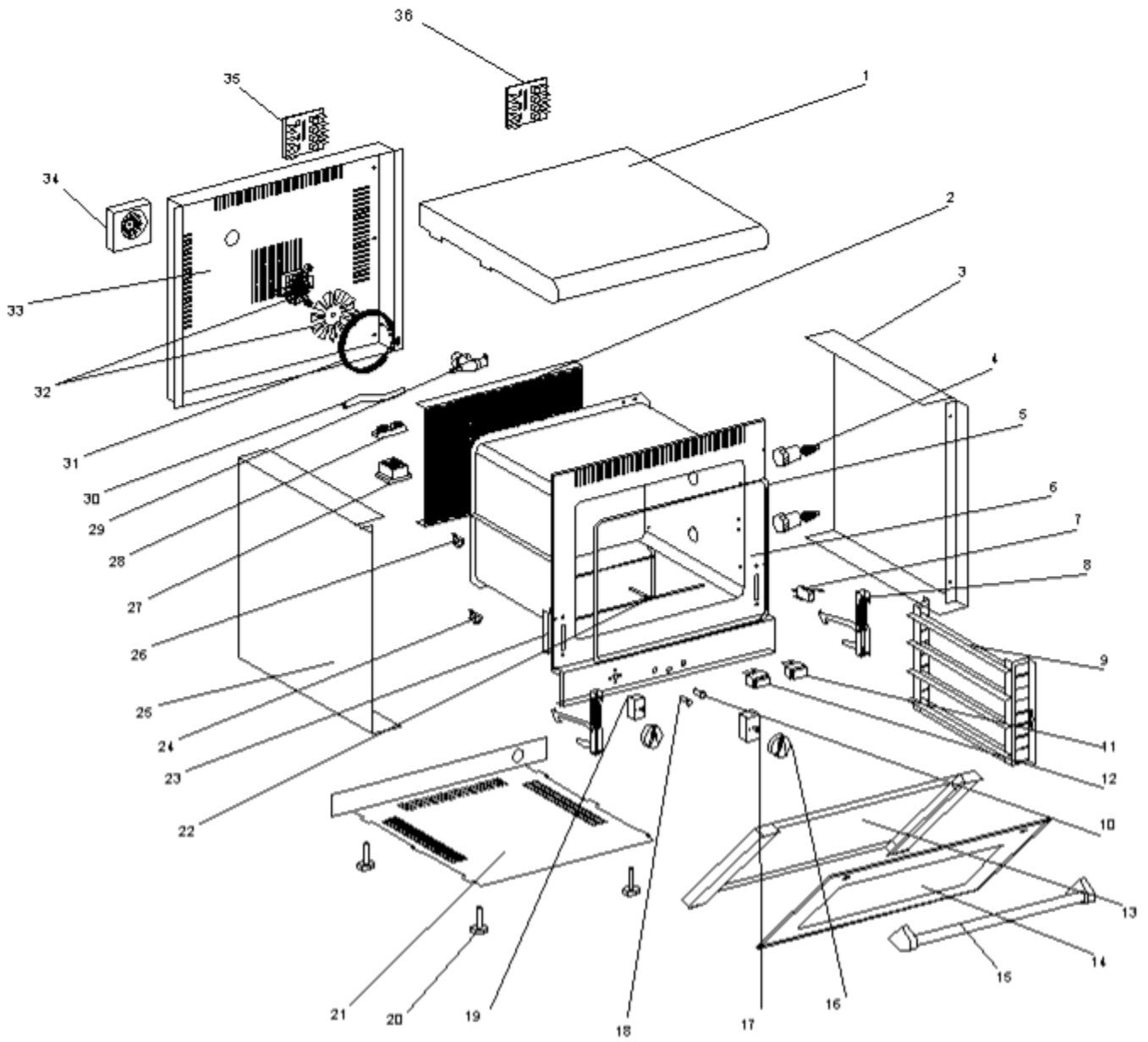
NOTE: Door should be level at the top edge to verify it has been installed properly



- DO NOT spray the unit with any cleaning liquid before unplugging it**
- DO NOT allow water to drip into the housing or around the electrical components**
- DO NOT immerse in water for cleaning**
- DO NOT attempt to clean oven until cool**

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 www.equipex.com or call us at 1-800-649-7885 and ask for customer service.

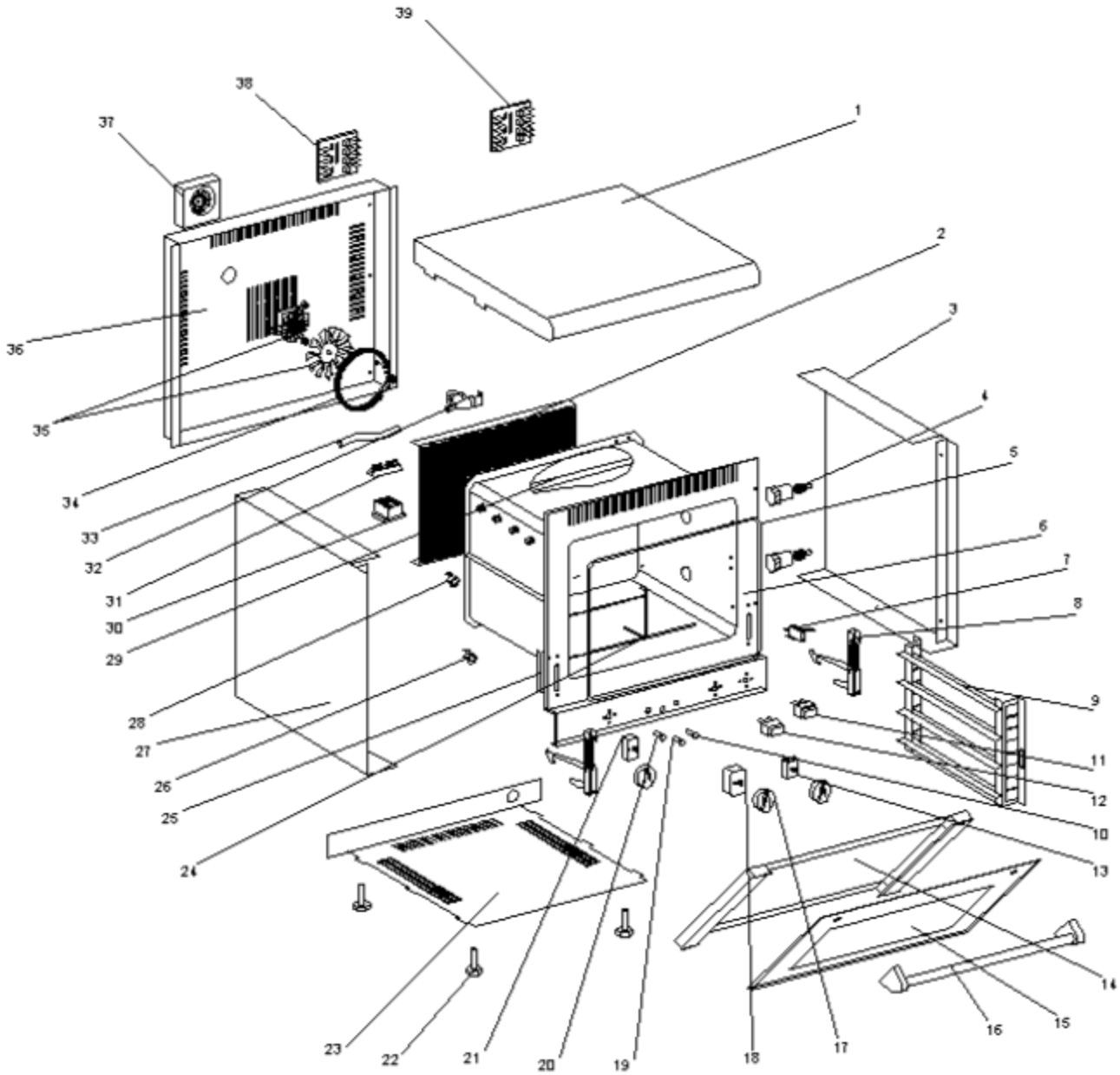
FC-100/103



Parts List

Dwg #	Part #	Qty	Description
1	91049	1	Top Cover
2	91034	1	Ventilation Cover
3	91002D	1	Right Outside Cover
4	A18022	2	Light with Holder
5	H03006	1	Door Seal
6	91035SE	1	Oven Chamber
7	A07036	1	Door Switch
8	B09005	2	Door Hinge
9	91019ECHE	2	Shelf Holder
10	A08009	1	Green Power Light
11	A07015	1	Steam Momentary Switch
12	A07014	1	Motor Speed Switch
13	H01022	1	Inside Glass
14	H01021	1	Outside Glass
15	A15013	1	Handle
16	A14078	2	Knob
17	A02034	1	Timer
18	A08003	1	Orange Thermostat Light
19	A06042	1	Thermostat
20	A13006	4	Foot
21	91008	1	Bottom Cover
22	B04039/1	1	Steam Tube
23	B09007	2	Hinge Support
25	91002G	1	Left Side
26	A06048	1	Steam Thermostat
27	A05008	1	Contactora (Relay)
28	A16014	1	Six Position Domino (Terminal Block)
29	B10006	1	Electro gate (Water Valve)
30	H03020	1	Pipe
31	D02151	1	Convection Heating Element (Rear)
32	A03010	1	Motor
	A03012	1	Motor Turbine (Fan)
33	91038	1	Back Cover
34	A03018	1	Cooling Fan
35	A03024	1	Electronic Control Board
36	A18023	1	Timer Tone Board

FC-100G/103G



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2	91034	1	Ventilation Cover
3	91002D	1	Right Outside Cover
4	A18022	2	Light with Holder
5	H03006	1	Door Seal
6	91035SE	1	Oven Chamber
7	A07036	1	Door Switch
8	B09005	2	Door Hinge
9	91019ECHE	2	Shelf Holder
10	A08009	1	Green Power Light
11	A07015	1	Steam Momentary Switch
12	A07014	1	Motor Speed Switch
13	A01024	1	Commutator (Mode Switch)
14	H01022	1	Inside Glass
15	H01021	1	Outside Glass
16	A15013	1	Handle
17	A14078	3	Knob
18	A02034	1	Timer
19/20	A08003	2	Orange Thermostat Light
21	A06042	1	Thermostat
22	A13006	4	Foot
23	91008	1	Bottom Cover
25	B04039/1	1	Steam Tube
26	B09007	2	Hinge Support
27	91002G	1	Left Side
28	A06048	1	Steam Thermostat
29	D04025	4	Quartz Tube Heating Elements
30	A05008	2	Contactora (Relay)
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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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