

**700FX-EHL110**



**284782**

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**Read this instruction manual before using and keep it available at all times!**

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

## 1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

### 1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



**DANGER!**

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



### **WARNING!**

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



### **CAUTION!**

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

### **IMPORTANT!**

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

### **NOTE!**

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

## 1.2 Safety instructions

### Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

### Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

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### Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

### Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.

## Safety

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- Children should be supervised to ensure that they are not playing with or switching on the appliance.

### Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

### Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

## 1.3 Residual Risks








Residual risks	Hazardous situation	Warning
Slipping and falling hazard	The user may slip on the floor due to the presence of water or dirt.	Wear non-slip protective footwear when using the appliance.
Burns and scalding	The operator intentionally touches the appliance.	
	Operator intentionally comes in contact with hot substances (oil, water, steam, etc.).	
Electrical injury (Electric shock)	Touching electrically conductive parts of the equipment during maintenance without first disconnecting the electrical supply. The operator carries out operations (using a power tool or without interrupting the electrical supply to the machine) while lying on a wet floor.	Maintenance of the machine must only be carried out by qualified personnel, equipped with personal protective equipment providing protection against electric shock.
	Electric shock caused by a faulty earthing system or faulty electrical protective equipment.	Protective devices in accordance with relevant standards must be installed upstream of the appliance.
Falling hazard	The operator performs activities on the upper part of the appliance using inappropriate aids (such as a ladder with rungs, or climbing onto the appliance).	Do not carry out any work on the upper part of the appliance using unsuitable aids (such as ladders with rungs or climbing on the machine).
Tipping over hazard	Carrying the appliance or appliance parts without suitable aids.	When moving the appliance or its packaging, it is necessary to use suitable aids or lifting equipment.



<b>Residual risks</b>	<b>Hazardous situation</b>	<b>Warning</b>
Chemical materials	The operator is handling chemicals (e.g.: cleaning agents, descaling agents, etc.).	Take appropriate precautions. Always follow the instructions on the safety data sheets and labels of the products used. Use personal protective equipment recommended in safety data sheets.
Injury hazard	There is an injury hazard during maintenance work if internal parts of the appliance frame are touched.	Maintenance work may only be carried out by qualified personnel equipped with suitable protective equipment (cut-resistant gloves, forearm protectors).
Crushing hazard	Personnel are at risk of crushing fingers or hands when handling moving parts.	Maintenance work may only be carried out by qualified personnel equipped with protective equipment (safety gloves).
Ergonomics	The operator works on the appliance without wearing the required personal protective equipment.	The operator must wear personal protective equipment when working on the appliance.

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## 1.4 Personal Protective Equipment

	Safety clothing	Safety footwear	Gloves	Eye protection	Hearing protection	Respiratory tract protection	Head protection
Phase							
Transport		X					
Moving		X					
Unpacking		X					
Assembly		X					
Standard usage	X	X	X (*)				
Settings		X					
Standard cleaning		X					
Special cleaning		X	X				
Maintenance		X	X (*)				
Dismantling		X					
Disposal		X					

X	Personal protective equipment provided
	Personal protective equipment is available or must be used if required
	Personal protective equipment not provided

\* Gloves intended for standard usage and maintenance works must be resistant to high temperatures to protect operator's hands when the operator touches hot elements of the appliance or hot substances (oil, water, steam, etc.).

### 1.5 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Preparation of meat, fish and vegetables.
- Baking bread, pies and cakes.
- Heating up food.
- Defrosting deep frozen products.
- Cooking au gratin.
- Processing of frozen and deep frozen food.

### 1.6 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Heating of rooms.
- Drying clothes.
- Storage of flammable objects.
- Heating up and warming up flammable, hazardous to health and volatile, etc. liquids and materials.

## 2 General information

### 2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

### 2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

### 2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

## 3 Transport, Packaging and Storage

### 3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint.

Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

### 3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

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### 3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

## 4 Technical Data

### 4.1 Technical Specifications

<b>Name:</b>	<b>Convection oven 700FX-EHL110</b>
Art. No.:	<b>284782</b>
Gastronorm:	1/1 GN
Heating type:	Convection
Material:	CNS 18/10
Thermal processing chamber material:	stainless steel
Thermal processing chamber dimensions (W x D x H), in mm:	570 x 530 x 295
Thermal processing chamber volume, in litres:	89
Number of guide rail pairs:	6
Rail format, in mm:	438 x 315
Distance between guide rail pairs in mm:	25
Temperature range, min.–max., in °C:	110 - 280
Degree of protection:	IPX4
Connected load:	4,2 kW   400 V   50/60 Hz
Dimensions (W x D x H), in mm:	800 x 645 x 620
Weight, in kg:	66,0

We reserve the right to implement technical modifications.

### Version / Characteristics

- Operating mode: electric
- Equipment connection: 3 NAC
- Material: Scotch-Brite polish
- Control:
  - power output controller
  - function selector knob
- Functions:
  - convection
  - top heating element (grill)
  - top/bottom heating element
  - bottom heating element
- Thermostat
- Indicator light: ON/OFF, heating up
- Height-adjustable feet: 550–620 mm
- The set includes: 1 grill grate
- May be used as a table-top appliance or in connection with the base as a free-standing appliance
- It can be combined and installed in series with other 700FX series devices

## 4.2 Functions of the Appliance

The convection oven is designed for preparation of food and keeping it warm with the use of suitable accessories.

## 4.3 List of Components of the Appliance

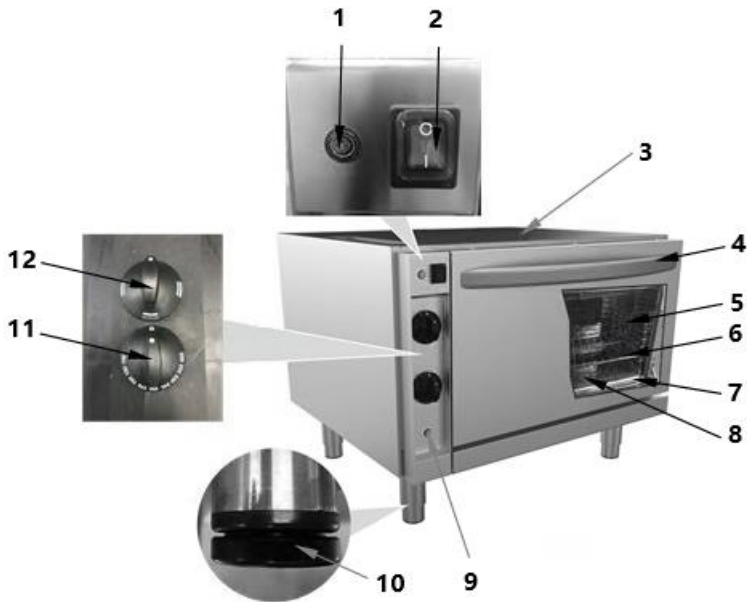


Fig. 1

- |                                       |                                  |
|---------------------------------------|----------------------------------|
| 1. Heating-up indicator lamp (orange) | 2. ON/OFF switch air circulation |
| 3. Housing                            | 4. Appliance door                |
| 5. Left and right guide rails (2 pcs) | 6. Grate                         |
| 7. Heating element cover              | 8. Heating element (not visible) |
| 9. Safety thermostat                  | 10. Feet (4 pcs)                 |
| 11. Temperature controller            | 12. Function selector knob       |



## 5 Installation Instructions

### 5.1 Installation



#### **CAUTION!**

**Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.**

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

#### **NOTE!**

**The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.**

### Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



### CAUTION!

#### Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
  - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
  - sufficiently large, and thus enabling usage of the appliance with no problems;
  - easily accessible;
  - well ventilated.
- Screw 4 feet in.
  - To level the appliance, you may adjust the height of feet.

### IMPORTANT!

#### Never use the appliance without feet.

- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- Keep minimum distance from flammable walls and objects; maintain clearance of 10 cm at both sides and 20 cm at the rear.

### 5.2 Electrical Connection

- Verify if the technical specification of the appliance (see the rating plate) corresponds to the characteristics of the local electric mains grid.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- A circuit breaker of sufficient capacity to disconnect all poles from the power supply must be installed upstream of the appliance, in an easily accessible place; its contact opening width must ensure complete separation according to overvoltage category III, in accordance with the installation regulations. The maximum permissible leakage current of the appliance is 1 mA/kW.
- Flexible, oil-resistant rubber hoses type H05RN-F or H07RN-F must be used for connection. Cord cross-section is stated in the technical data table.
- Connect the power cord to the terminal block according to the wiring diagram supplied with the unit.
- Secure the part of the power cord outside the appliance with a metal tube or rigid plastic hose.
- In the event of damage to the power cord, have it repaired by the manufacturer, service company or a professional to exclude any risk.
- Connect the electrical appliance to a working earthing.
- Connect the protective conductor to the terminal marked with the earth symbol next to the input terminal block.
- Connect the metal structure of the electrical appliance to a protective equipotential bonding device.
- Connect the conductor to the terminal marked with the equipotential bonding symbol on the outside of the bottom of the appliance.
- This symbol indicates that the appliance must be integrated into the equipotential bonding system and connected in accordance with applicable regulations.
- Do not use the appliance with an external timer or remote control.

### 6 Operating Instruction



#### WARNING

##### **Risk of burning!**

**During operation, the housing and appliance door become very hot and remain hot for a while after switching the appliance off.**

Do not touch the appliance during operation nor immediately after switching it off. Open and close the convection oven only using the door handle.

To operate the appliance, use handles and elements designed to this end.

**Oven sheets heat up considerably during operation.**

For removing hot food use dish-washing cloths or oven mitts.

#### **Preparation of the Appliance**

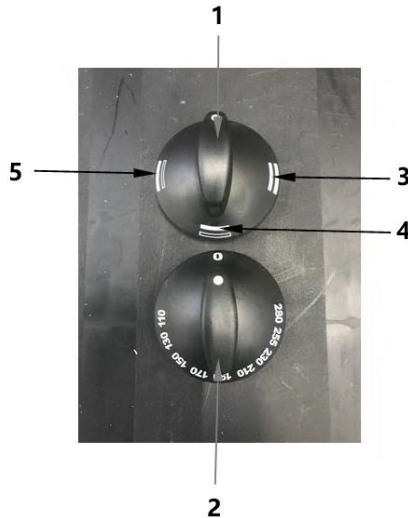
1. Before starting-up, clean the appliance and its equipment inside and outside observing instructions in section '**Cleaning**'.
2. Before first use, and observing instructions in section '**Control Elements / Settings**', heat the oven up without food to eliminate any unpleasant odours that come from the thermal insulation. Set the highest temperature setting and 'Top/Bottom Heating Element' function.

A small amount of smoke or unpleasant odour may be produced. This is normal during first use and should not recur.

3. Next, open the appliance door to allow all the smoke to escape.

### Control Elements / Settings

The appliance is controlled by means of 2 controllers (temperature controller, function selector knob).



1. Function selector knob
2. Temperature controller
3. Top / bottom heating element
4. Top heating element (grill)
5. Bottom heating element

Fig. 2

#### Function selector knob (1)

Individual functions may be set with function selector knob.

#### Temperature controller (2)

Adjustment of the device temperature (110–280°C) is executed with the use of temperature controller.

### Heating-up indicator lamp (orange)

The orange heating-up indicator light is lit during the heating-up phase, and it goes off, when the set temperature is reached. When the temperature drops, the heating is on again and the heating-up indicator light is on again.

### Temperature Setting

The precise temperature setting provides for correct cooking/roasting of foods, both on the outside as well as in the inside.

When the temperature is too low, the foods are more dried than roasted.

On the other hand, too high a temperature may lead to burning foods from the outside, while they remain raw in the inside (a phenomenon that is, at times, desirable especially with meat).

### Cooking/Roasting Process in Convection Oven

The cooking/roasting process is obtained with the use of hot air circulation inside the appliance. This makes homogeneous cooking/roasting possible thanks to uniform temperature distribution.

The benefit of the convection oven is the fact that you may cook/roast various foods (provided the temperature of processing is the same), and different aromas of the foods do not mix.

#### HINT:

**Prior to each use, heat the convection oven properly. Set the temperature approx. 30°C above the required temperature and correct it when food is put into the oven in order to obtain uniform effect.**

1. Connect the appliance to the power supply.
2. Set the function selector knob in the selected position: top heating element, bottom heating element or top/bottom heating element.
3. To use the air circulation function, use the air circulation ON/OFF switch.
4. Use the temperature controller to set the desired temperature within the range of 110–280°C.

The orange **heating-up indicator light** will be on.

As soon as the set temperature is reached, the orange indicator light goes off and lights up again, when the temperature in the oven chamber drops.

5. Once the pre-set temperature has been reached, place the products to be cooked/roasted in suitable GN containers or in containers (casserole dish, baking trays, oven sheets, etc.) in the convection oven chamber on the grill grate.

You can place up to 6 oven sheets/grates on 6 guide rail pairs of the convection oven at a time. When filling the appliance with food products, make sure that there is a sufficient top clearance between dishes and oven sheets, which will allow for maintaining optimum heat distribution in the oven chamber.

6. Remove the prepared food from the oven.
7. When the appliance is not to be used any more, switch it off (rotate the temperature controller and function selector knob to '0' position).
8. Switch the air circulation off with the right ON/OFF switch.
9. Disconnect the appliance from mains power supply.

### Overheating Protection

The appliance is equipped with **overheating protection**, which activates at 320°C and disconnects the appliance.

When the overheating protection is activated:

- disconnect the appliance from mains power supply;
- contact the service company to have the appliance reset by a qualified personnel.

## 7 Cleaning

### 7.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

### 7.2 Cleaning

1. Clean the appliance regularly at the end of each working day, and, if necessary, also in the meantime or when the appliance is not to be used for a longer time.

With regular cleaning you may avoid burning leftovers of pies and roasts.

2. Remove the used oven sheets, grates and food containers from the appliance.
3. Clean the thermal processing chamber with a soft, damp cloth and mild cleaning agent.
4. In case of stubborn soiling, use commercially available oven cleaning agents. Observe instructions of the manufacturer of such a cleaning agent.

In order to facilitate cleaning of the oven chamber, you may remove the guide rails.

5. Remove the guide rails and take them out of the thermal processing chamber.
6. Clean the guide rails thoroughly with warm water, a soft cloth and a mild cleaning agent.
7. Clean the oven chamber observing the instructions above.
8. Reinsert the guide rails.
9. Wipe the appliance housing and door from the inside and the outside with a soft, damp cloth.
10. Finally dry all cleaned parts and surfaces with a soft cloth.

### Accessories

1. Clean the oven sheets with a paper towel or damp cloth.



## Possible Malfunctions

2. Pour a little bit of oil onto the oven sheets to remove the stubborn residues. Let them soak for 5–10 minutes.
3. Clean the oven sheets with a soft, damp cloth and mild cleaning agent.
4. Wipe the oven sheets with a cloth soaked in fresh water.
5. Clean the rest of the used accessories — e.g.: grate, trays, etc. — with warm water, mild cleaning agent and a soft cloth or sponge.
6. Rinse the cleaned accessories with fresh water.
7. Dry the accessories with soft cloth.

## 8 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.

Error	Possible Cause	Solution
The appliance is connected to the power supply but does not work	Electric power supply safety fuse damaged	Check the fuse (replace if necessary), and check the appliance after connecting it to another socket

Error	Possible Cause	Solution
Appliance is connected to the power supply, but it does not heat up	Temperature is not set	Set the temperature
	Heating element damaged	Contact the service company
The appliance switches off during operation	Overheating protection triggered	Wait for the appliance to cool off Contact the service company
Cooking/roasting effect is not uniform	Thermostat broken.	Contact the service company
	Top clearance between dishes and oven sheets is too small	Maintain sufficient top clearance between dishes and baking sheets.

## 9 Disposal

### Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.