

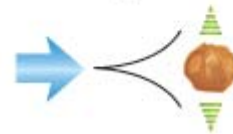


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### «Fine pastry» system



Speed drive



«Choux pastry» system



### TOUCHSCREEN REGULATOR

Control of the following functions :

- ✓ Exhaust vent (damper)
- ✓ Hood
- ✓ Energy saving
- ✓ Speed drive
- ✓ Dual-power
- ✓ 100 possible registered programs :
  - × 1 manual program
  - × 3 continuous baking programs
  - × 96 recipes with 6 possible phases

**TECHNICAL DATA SHEET : REF FFVE-PAT0001-GB**

# 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 :
  - ✗ Control board side : 10 mm to avoid condensation problems
  - ✗ Hinge side : 60 mm for door opening
- ✓ 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 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.**

## STEAM EVACUATION

Without hood : Oven outlet : tube Ø 76 mm

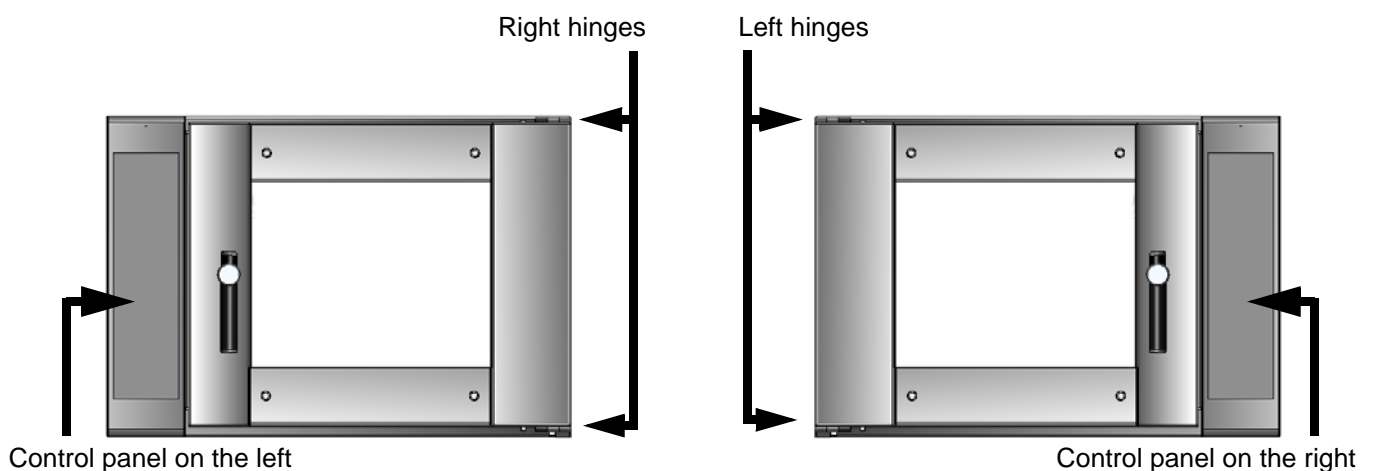
With hood :

Hood outlet : tube Ø 153 mm

- ✓ Air flow : 1000 m<sup>3</sup>/h
- ✓ Sound power : 71 dB(A)

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

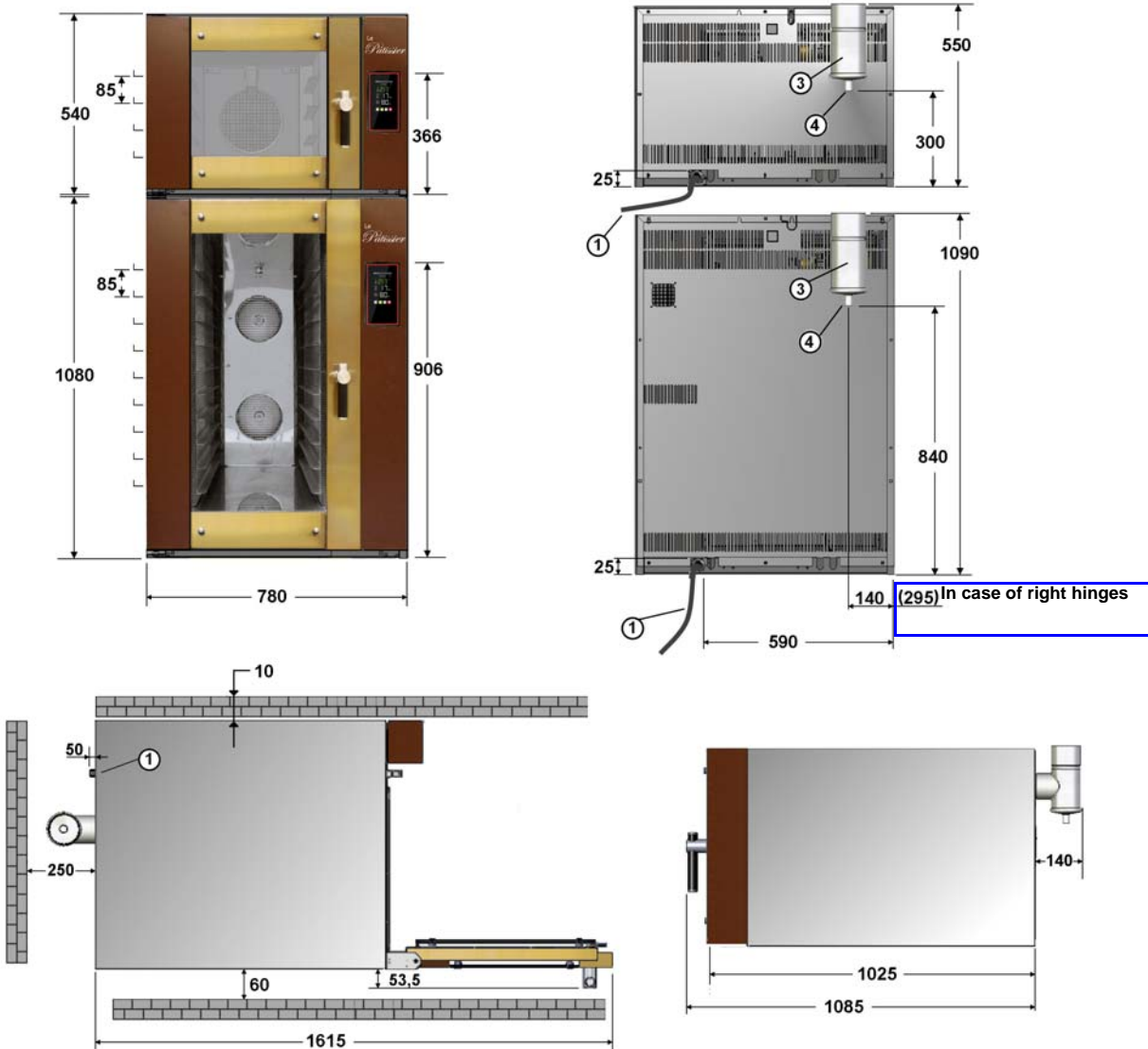
# DOOR HINGES



# TECHNICAL DATA



## Dimensions in mm for left hinges



	FVE-04PAT	FVE-10PAT
Trays dimensions	400x600 mm	
Weight	119 Kg	200 Kg
Number of trays	4	10

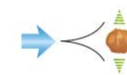
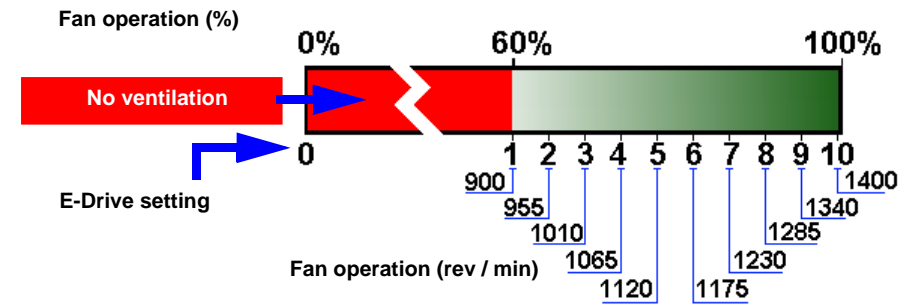
	Electrical information	
Electrical power	8,95 kW	16,3 kW
Heating power	7,35 kW	14,7 kW

	Intensity	
Standard : ~3x400V+N+E	12,9 A	23,5 A
Option : ~3x230V+E	23,5 A	42,8 A
Option : ~1x240V+N+E	37,3 A	68 A

### «Fine pastry» system



**Speed drive** : It allows a 40% reduction of the turbine rotation speed. The values reported below are given as a guide but may slightly vary from one machine to another.



**«Choux pastry» system** :  
Fresh air inlet allowing to avoid the humidity saturation of the air within the baking chamber.

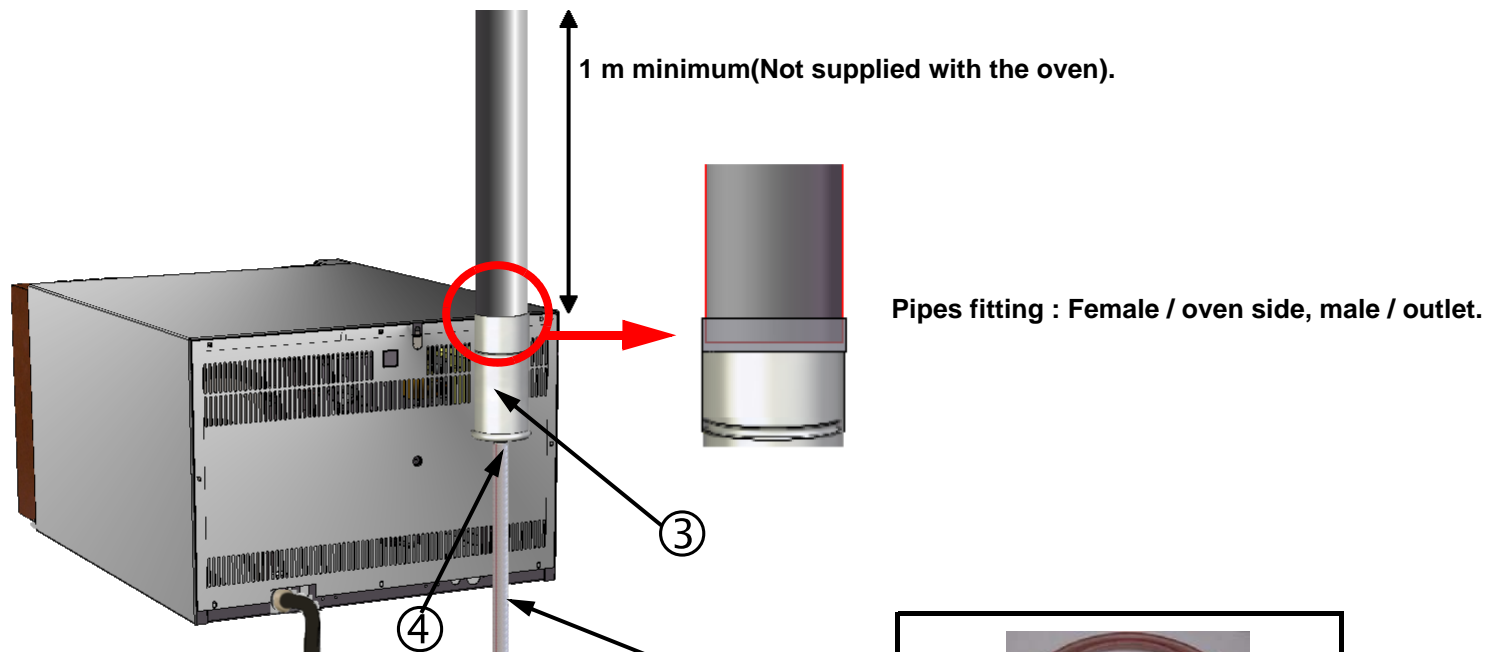
① Electrical connection through junction box at 1 m of the coupling point (The equipment is supplied with a 1,5 m power supply cable)

③ Steam exhaust pipe  
Without hood Ø 76 mm  
With hood Ø 153 mm

④ Purging at 1 m of the coupling point Ø 20 mm

Inlets ① and outlets ③ ④ are at customer's charge and have to be in-service the day of installation.

# REAR VIEW / CONNECTIONS



Connect :

or

(Not supplied with the oven)

**OPTIONS**  
1 Rubber hose per condensates outlet  
Ref : 0001-05080003

- ① Electric supply
- ③ Steam exhaust pipe
- ④ Purging Ø 20 mm

**Here above, the right connections for your oven**

# POSSIBLE CONFIGURATIONS

