

## SPEC SHEET

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Modular deck ovens **CE**



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# INSTALLATION

This machine is designed for professional use and therefore must be installed in a work space which is NOT ACCESSIBLE TO THE PUBLIC for obvious safety reasons.

## Before the installation, make sure that :



The oven will be installed on a fireproof support (imperative) : wood, etc. ... banned for obvious safety reasons.

The equipment must be set up on a flat floor, with a sufficient safety allowable load.

The oven must be aerated in an ambient atmosphere below 32°C (90°F), to ensure its proper operating. Do not obstruct the oven ventilation grids.

The oven shouldn't be in touch with any wall. Keep at least 10 mm to avoid condensation problems.  
The free space from the wall to the back of the oven must be : RA= 250 mm to ensure that oven works well.

The room lay-out and the ventilation must comply with the legal standards.

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.

## 1. Power supply



Each oven must be individually 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 (1 per oven).

The power supply voltage must match the indicated voltage specified on the nameplate.

The equipment is supplied with a 1,5 m power supply cable.

## 2. Water supply

Valve  $\varnothing$  3/4" to 1 m above the floor, close to the equipment and easily accessible.  
At the output of this valve, pipes and connection need to be prepared.

Turn the serrated roller to adjust the steam production.

Each oven is supplied with a 2 m flexible stainless steel hose for water supply.



In case the water analysis results are critical, it is highly recommended to apply water treatment in order to avoid scaling problems.

### 3. Steam exhaust

Without hood : Oven outlet : tube  $\varnothing$  76 mm

With hood : Hood outlet : tube  $\varnothing$  153 mm

- Air flow : from 400 m<sup>3</sup>/h (Low speed hood) to 1000 m<sup>3</sup>/h (High speed hood)
- Sound power : from 58 dB(A) (Low speed hood) to 71 dB(A) (High speed hood)

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



We would like to draw your attention to the oven exhaust in particular. It must be installed and serviced by a professional heating engineer due to the risks incurred when steam is not properly expelled.

The heating engineer is the only person who is qualified to determinate the lengths, diameters and elbows etc of the steam exhaust in line with the technical data of the equipment, operating and installation site and applicable standards.

The quality of the exhaust has an influence on the baking quality.

We cannot under any circumstances be held responsible for any malfunction of the appliance due to an exhaust which is not adapted to/compliant with the requirements of the technical regulations and laws in force .

### 4. Condensation Drain

Connect a reinforced flexible hose suitable for temperatures around 100°C to each condensate outlet (Hood + Oven).

## APPLIANCE CHARACTERISTICS

The whole set consists of :

A steel sheet assembly forming the tighten chamber

A glass door : 3 positions

- Door open
- Door closed
- Door in cleaning position

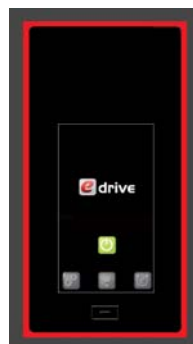
An external stainless steel shell

A stainless steel front face \*

A control board



Standard  
Digital display



E-Drive (option)  
Touchscreen

A baking slab (Concrete slab-Standard)

Options :

A steam system

PIZZA function (only available with e-Drive control panel)

Mineral fiber slab

Color \* :

- black
- red
- white

Available accessories :

Extractor hood

- Oven equipped with a control panel E-Drive : Automatic hood
- Oven equipped with a control panel Standard : Hood with manual control

Dummy hood

A stainless steel top closure

Support bases for ovens :

- Proofer \*
- Small proofer cabinets \*
- Stainless steel stand \*

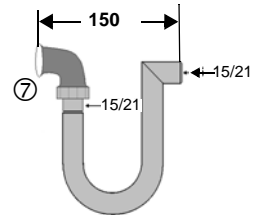
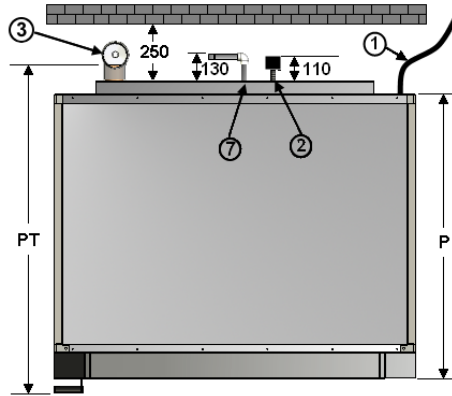
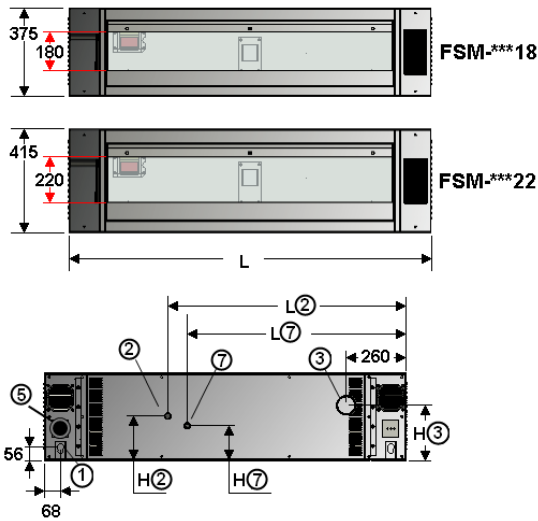
Lift loader (Look at the paragraph : Possible configurations):

- Integrated lift loader (suitable for 3 or 4 ovens stacked on a base equipped with feet)
- Column loader (Loading height : from 683 mm to 1620 mm)
- Mobile lift loader (suitable for maximum 2 ovens installed on a base of 780 mm height and equipped with feet)

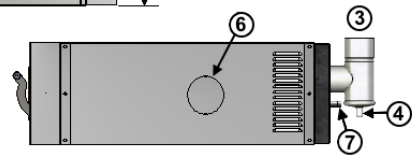
\* color option available

# SPEC SHEET

## MODULAR DECK OVEN - 400x600mm



FSM-\*\*\*18 = Mouth 180  
FSM-\*\*\*22 = Mouth 220



- ① Electrical connection through junction box at 1 m of the coupling point.
- ② Cold water connection at 1 m of the coupling point  $\varnothing$  3/4 - 3 bars mini - 5 bars maxi
- ③ Steam exhaust pipe (Look at the paragraph «REAR VIEW / CONNECTIONS PRINCIPLE»):  
Without extractor hood or with decorative hood : Oven outlet : tube  $\varnothing$  76 mm  
With extractor hood : Hood outlet : tube  $\varnothing$  153 mm
  - Sound power : from 58 dB(A) (Low speed hood) to 71 dB(A) (High speed hood)
  - Air flow : from 400 m<sup>3</sup>/h (Low speed hood) to 1000 m<sup>3</sup>/h (High speed hood)
- ④ Purging at 1 m of the coupling point  $\varnothing$  20 mm
- ⑤ Steam generator safety thermostat (steam option)
- ⑥ Access hatch to lighting bulb
- ⑦ Drain overflow pipe  $\varnothing$  21 mm

**!** Inlets ①, ② and outlets ③, ④, ⑦ are at customer's charge and have to be in-service the day of installation.

When the analysis results of water are critical, it is deeply recommended to treat the inlet water to avoid any scaling problem.

Model	FSM-02A	FSM-03A	FSM-06A
Trays dimensions	400x600mm	400x600mm	400x600mm
Maximum baking surface mm	830x610	1240x610	1240x1220
Maximum baking surface m <sup>2</sup>	0,50	0,75	1,51
L	1150 mm	1560 mm	
P	1025 mm		1745 mm
PT	1225mm		1945mm
L②	822mm	1027 mm	
L⑦	737mm	942mm	
FSM-***18 : H②	170mm	190mm	
FSM-***22 : H②	190mm		
FSM-***18 : H③	282mm	237mm	
FSM-***22 : H③	322mm	257mm	
FSM-***18 : H⑦	130mm	150mm	
FSM-***22 : H⑦	150mm		

### Standard oven : Mouth 180 - Mouth 220

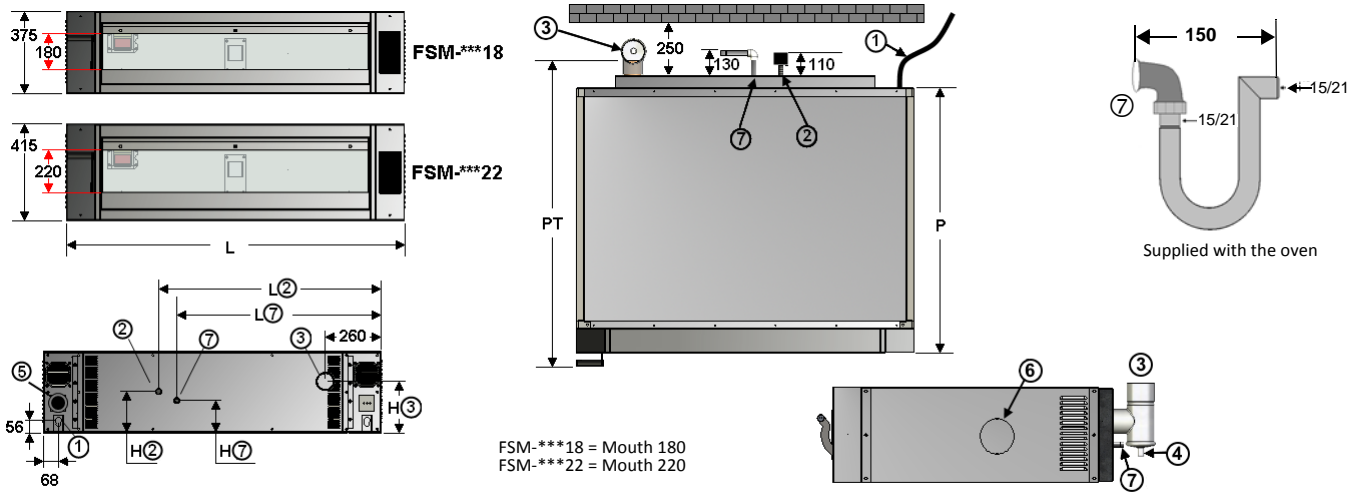
Steam option	No	Yes	No	Yes	No	Yes
Electrical power kW	3,8	5,2	5,6	7	10,1	12,9
~3x400V+N+G/50-60Hz : Intensity A	5,5	7,6	8,1	10,2	14,5	18,6
~3x230V+G/50-60Hz (option) : Intensity A	9,6	13,1	14,1	17,7	25,3	32,4
~1x230V+N+G/50-60Hz (option) : Intensity A	15,9	21,8	23,4	29,3	41,9	53,7

### PIZZA option : Mouth 180 (Oven equipped with a control panel e-Drive)

Steam option	No	Yes	No	Yes	No	Yes
Electrical power kW	7,4	8,8	11	12,5	19,9	22,7
~3x400V+N+G/50-60Hz : Intensity A	10,7	12,8	15,9	18	28,7	32,8
~3x230V+G/50-60Hz (option) : Intensity A	16,6	32,2	27,7	31,3	50	57,1
~1x230V+N+G/50-60Hz (option) : Intensity A	30,9	36,8	46	51,9	82,9	94,7

# SPEC SHEET

## MODULAR DECK OVEN - 400x800mm





FSM-\*\*\*18 = Mouth 180  
FSM-\*\*\*22 = Mouth 220

- ① Electrical connection through junction box at 1 m of the coupling point.
- ② Cold water connection at 1 m of the coupling point  $\varnothing$  3/4 - 3 bars mini - 5 bars maxi
- ③ Steam exhaust pipe (Look at the paragraph «REAR VIEW / CONNECTIONS PRINCIPLE»):  
Without extractor hood or with decorative hood : Oven outlet : tube  $\varnothing$  76 mm  
With extractor hood : Hood outlet : tube  $\varnothing$  153 mm
  - Sound power : from 58 dB(A) (Low speed hood) to 71 dB(A) (High speed hood)
  - Air flow : from 400 m<sup>3</sup>/h (Low speed hood) to 1000 m<sup>3</sup>/h (High speed hood)
- ④ Purging at 1 m of the coupling point  $\varnothing$  20 mm
- ⑤ Safety thermostat
- ⑥ Access hatch to lighting bulb
- ⑦ Drain overflow pipe  $\varnothing$  21 mm

**!** Inlets ①, ② and outlets ③, ④, ⑦ are at customer's charge and have to be in-service the day of installation.

When the analysis results of water are critical, it is deeply recommended to treat the inlet water to avoid any scaling problem.

	 <b>FSM-02B</b>	 <b>FSM-03B</b>
<b>Model</b>	<b>FSM-02B</b>	<b>FSM-03B</b>
Trays dimensions	400x800mm	400x800mm
Maximum baking surface mm	830x810	1240x820
Maximum baking surface m <sup>2</sup>	0,67	1,02
L	1150 mm	1560 mm
P	1225 mm	
PT	1425 mm	
L②	822mm	1027 mm
L⑦	737mm	942mm
FSM-***18 : H②	170mm	190mm
FSM-***22 : H②	190mm	
FSM-***18 : H③	282mm	237mm
FSM-***22 : H③	322mm	257mm
FSM-***18 : H⑦	130mm	150mm
FSM-***22 : H⑦	150mm	

### Standard oven : Mouth 180 - Mouth 220

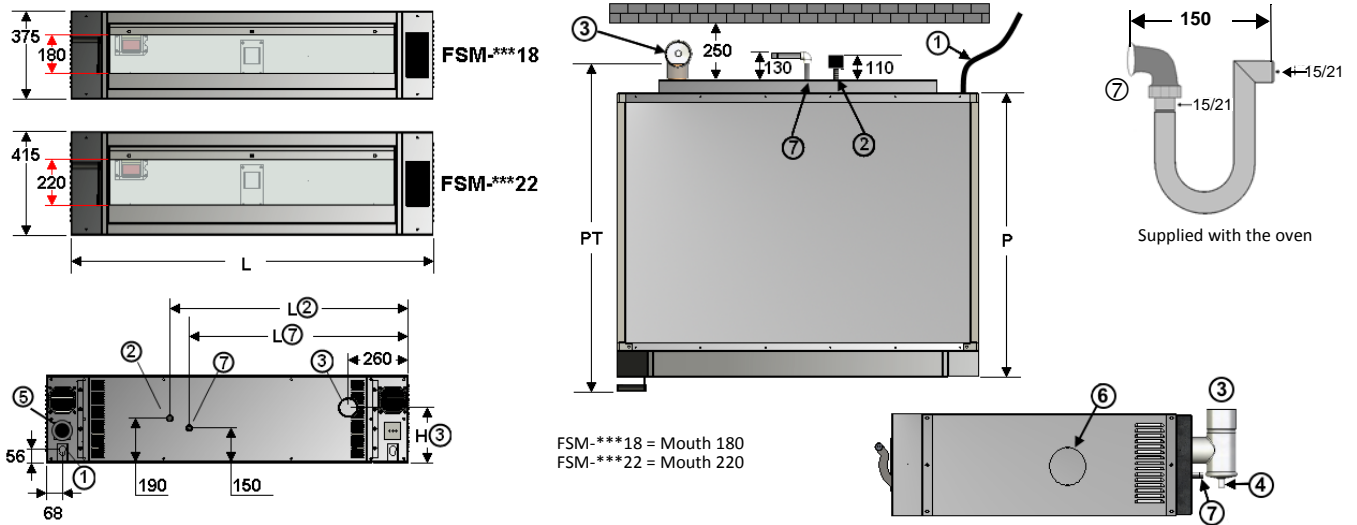
Steam option	No	Yes	No	Yes
Electrical power kW	4,5	5,9	6	8,8
~3x400V+N+G/50-60Hz : Intensity A	6,4	8,5	8,7	12,8
~3x230V+G/50-60Hz (option) : Intensity A	11,2	14,8	15,1	22,2
~1x230V+N+G/50-60Hz (option) : Intensity A	18,6	24,5	25	36,8

### PIZZA option : Mouth 180 (Oven equipped with a control panel e-Drive)

Steam option	No	Yes	No	Yes
Electrical power kW	8,7	10,1	11,8	14,6
~3x400V+N+G/50-60Hz : Intensity A	12,6	14,6	17	21,1
~3x230V+G/50-60Hz (option) : Intensity A	21,9	25,4	29,6	36,7
~1x230V+N+G/50-60Hz (option) : Intensity A	36,3	42,2	49,1	60,9

# SPEC SHEET

## MODULAR DECK OVEN - 460x660mm



FSM-\*\*\*18 = Mouth 180  
FSM-\*\*\*22 = Mouth 220

- ① Electrical connection through junction box at 1 m of the coupling point.
- ② Cold water connection at 1 m of the coupling point  $\varnothing$  3/4 - 3 bars mini - 5 bars maxi
- ③ Steam exhaust pipe (Look at the paragraph «REAR VIEW / CONNECTIONS PRINCIPLE»):  
Without extractor hood or with decorative hood : Oven outlet : tube  $\varnothing$  76 mm  
With extractor hood : Hood outlet : tube  $\varnothing$  153 mm
  - Sound power : from 58 dB(A) (Low speed hood) to 71 dB(A) (High speed hood)
  - Air flow : from 400 m<sup>3</sup>/h (Low speed hood) to 1000 m<sup>3</sup>/h (High speed hood)
- ④ Purging at 1 m of the coupling point  $\varnothing$  20 mm
- ⑤ Steam generator safety thermostat (steam option)
- ⑥ Access hatch to lighting bulb
- ⑦ Drain overflow pipe  $\varnothing$  21 mm

**!** Inlets ①, ② and outlets ③, ④, ⑦ are at customer's charge and have to be in-service the day of installation.

When the analysis results of water are critical, it is deeply recommended to treat the inlet water to avoid any scaling problem.

Model	FSM-02U	FSM-03U	FSM-06U
Trays dimensions	460x660mm	460x660mm	460x660mm
Maximum baking surface mm	950x670mm	1420x670mm	1420x1340mm
Maximum baking surface m <sup>2</sup>	0,63	0,95	1,90
L	1270 mm	1740 mm	
P	1085 mm		1865 mm
PT	1285 mm		2065 mm
L②	887mm	1120mm	
L⑦	802mm	1035 mm	
FSM-***18 : H③	282mm	237mm	
FSM-***22 : H③	322mm	257mm	

### Standard oven : Mouth 180 - Mouth 220

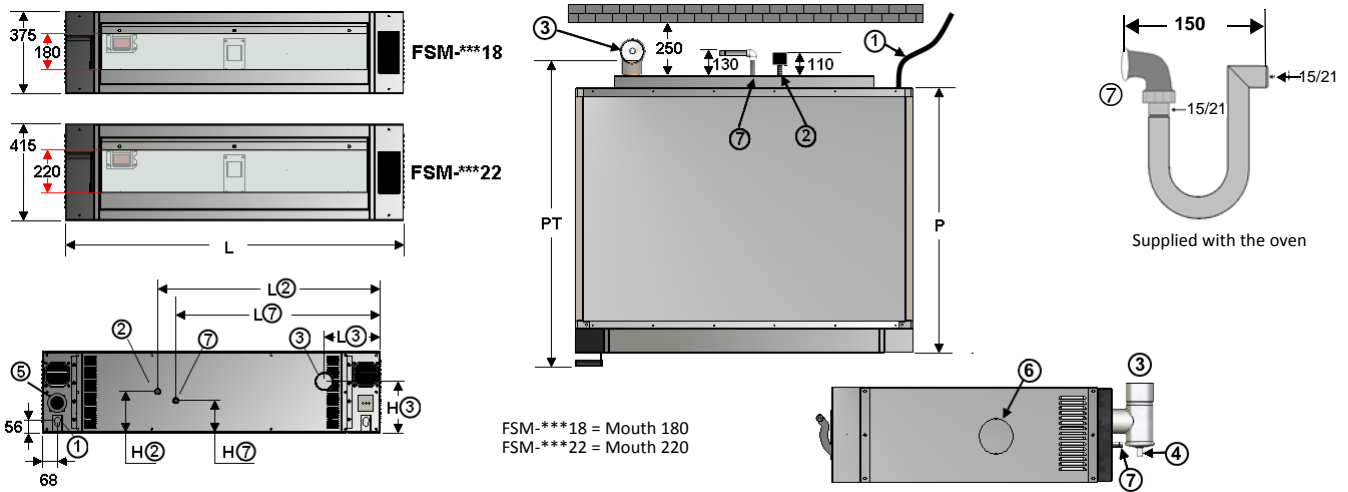
Steam option	No	Yes	No	Yes	No	Yes
Electrical power kW	3,8	5,2	5,6	7	10,5	13,4
~3x400V+N+G/50-60Hz : Intensity A	5,5	7,6	8,1	10,2	15,2	19,3
~3x230V+G/50-60Hz (option) : Intensity A	9,6	13,1	14,1	17,7	26,5	33,6
~1x230V+N+G/50-60Hz (option) : Intensity A	15,9	21,8	23,4	29,3	43,9	55,7

### PIZZA option : Mouth 180 (Oven equipped with a control panel e-Drive)

Steam option	No	Yes	No	Yes	No	Yes
Electrical power kW	7,4	8,8	11	12,5	20,9	23,7
~3x400V+N+G/50-60Hz : Intensity A	10,7	12,8	15,9	18	30,1	34,2
~3x230V+G/50-60Hz (option) : Intensity A	18,6	22,2	27,7	31,3	52,5	59,6
~1x230V+N+G/50-60Hz (option) : Intensity A	30,9	36,8	46	51,9	87	98,8

# SPEC SHEET

## MODULAR DECK OVEN - 600x400mm





FSM-\*\*\*18 = Mouth 180  
FSM-\*\*\*22 = Mouth 220

- ① Electrical connection through junction box at 1 m of the coupling point.
- ② Cold water connection at 1 m of the coupling point  $\varnothing$  3/4 - 3 bars mini - 5 bars maxi
- ③ Steam exhaust pipe (Look at the paragraph «REAR VIEW / CONNECTIONS PRINCIPLE»):  
Without extractor hood or with decorative hood : Oven outlet : tube  $\varnothing$  76 mm  
With extractor hood : Hood outlet : tube  $\varnothing$  153 mm
  - Sound power : from 58 dB(A) (Low speed hood) to 71 dB(A) (High speed hood)
  - Air flow : from 400 m<sup>3</sup>/h (Low speed hood) to 1000 m<sup>3</sup>/h (High speed hood)
- ④ Purging at 1 m of the coupling point  $\varnothing$  20 mm
- ⑤ Steam generator safety thermostat (steam option)
- ⑥ Access hatch to lighting bulb
- ⑦ Drain overflow pipe  $\varnothing$  21 mm

**!** Inlets ①, ② and outlets ③, ④, ⑦ are at customer's charge and have to be in-service the day of installation.

When the analysis results of water are critical, it is deeply recommended to treat the inlet water to avoid any scaling problem.

		
Model	<b>FSM-02T</b>	<b>FSM-04T</b>
Trays dimensions	600x400mm	600x400mm
Maximum baking surface mm	660x810	1240x820
Maximum baking surface m <sup>2</sup>	0,53	1,02
L	980 mm	1560 mm
P	1225 mm	
PT	1425 mm	
L②	738mm	1028 mm
L⑦	270mm	260mm
FSM-***18 : H②	652mm	942mm
FSM-***22 : H②	170mm	190mm
FSM-***18 : H③	190mm	
FSM-***22 : H③	287mm	237mm
FSM-***18 : H⑦	307mm	257mm
FSM-***22 : H⑦	130mm	150mm

### Standard oven : Mouth 180 - Mouth 220

Steam option	No	Yes	No	Yes
Electrical power kW	4,3	5,7	6	8,8
~3x400V+N+G/50-60Hz : Intensity A	6,1	8,2	8,7	12,8
~3x230V+G/50-60Hz (option) : Intensity A	10,7	14,2	15,1	22,2
~1x230V+N+G/50-60Hz (option) : Intensity A	17,7	23,6	25	36,8

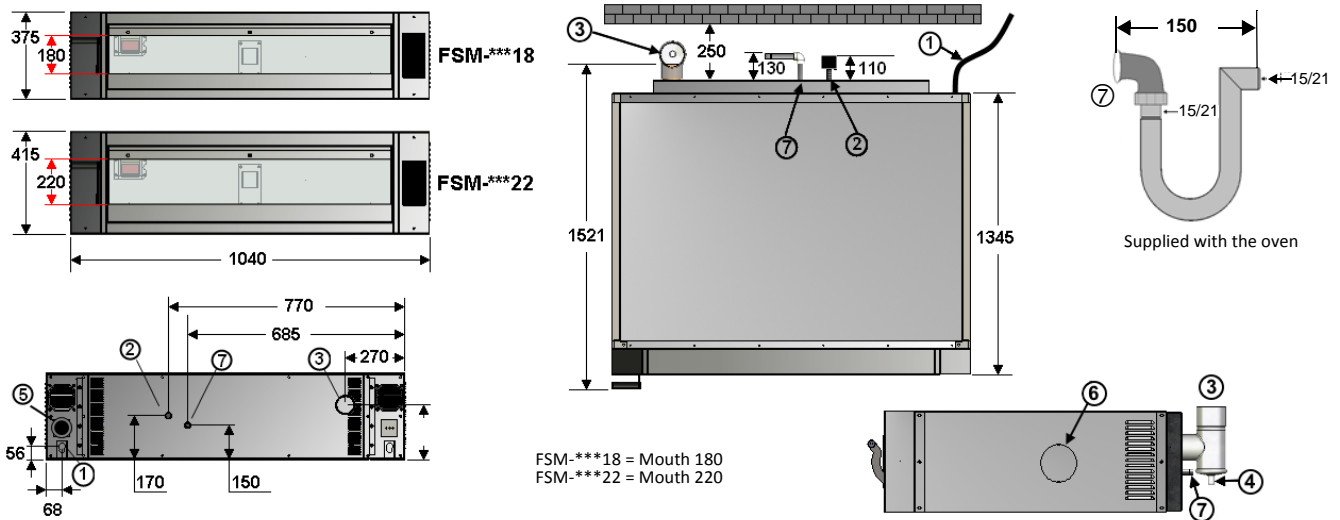
### PIZZA option : Mouth 180 (Oven equipped with a control panel e-Drive)

Steam option	No	Yes	No	Yes
Electrical power kW	8,3	9,7	11,8	14,6
~3x400V+N+G/50-60Hz : Intensity A	12	14	17	21,1
~3x230V+G/50-60Hz (option) : Intensity A	20,8	24,4	29,6	36,7
~1x230V+N+G/50-60Hz (option) : Intensity A	34,5	40,5	49,1	60,9



# SPEC SHEET

## MODULAR DECK OVEN - 660x460mm



FSM-\*\*\*18 = Mouth 180  
FSM-\*\*\*22 = Mouth 220

- ① Electrical connection through junction box at 1 m of the coupling point.
- ② Cold water connection at 1 m of the coupling point  $\varnothing$  3/4 - 3 bars mini - 5 bars maxi
- ③ Steam exhaust pipe (Look at the paragraph «REAR VIEW / CONNECTIONS PRINCIPLE»):  
Without extractor hood or with decorative hood : Oven outlet : tube  $\varnothing$  76 mm  
With extractor hood : Hood outlet : tube  $\varnothing$  153 mm
  - Sound power : from 58 dB(A) (Low speed hood) to 71 dB(A) (High speed hood)
  - Air flow : from 400 m<sup>3</sup>/h (Low speed hood) to 1000 m<sup>3</sup>/h (High speed hood)
- ④ Purging at 1 m of the coupling point  $\varnothing$  20 mm
- ⑤ Steam generator safety thermostat (steam option)
- ⑥ Access hatch to lighting bulb
- ⑦ Drain overflow pipe  $\varnothing$  21 mm

**!** Inlets ①, ② and outlets ③, ④, ⑦ are at customer's charge and have to be in-service the day of installation.

When the analysis results of water are critical, it is deeply recommended to treat the inlet water to avoid any scaling problem.



<b>Model</b>	<b>FSM-02W</b>
Trays dimensions	660x460mm
Maximum baking surface mm	680x950mm
Maximum baking surface m <sup>2</sup>	0,64 m <sup>2</sup>

### Standard oven : Mouth 180 - Mouth 220

Steam option	No	Yes
Electrical power kW	4,3	5,7
~3x400V+N+G/50-60Hz : Intensity A	6,1	8,2
~3x230V+G/50-60Hz (option) : Intensity A	10,7	14,2
~1x230V+N+G/50-60Hz (option) : Intensity A	17,7	23,6


### PIZZA option : Mouth 180 (Oven equipped with a control panel e-Drive)

Steam option	No	Yes
Electrical power kW	8,3	9,7
~3x400V+N+G/50-60Hz : Intensity A	12	14
~3x230V+G/50-60Hz (option) : Intensity A	20,8	24,4
~1x230V+N+G/50-60Hz (option) : Intensity A	34,5	40,5

# POSSIBLE CONFIGURATIONS

**!** All following configurations are represented on feet.  
Without suspended lift loader, they can also be on casters.

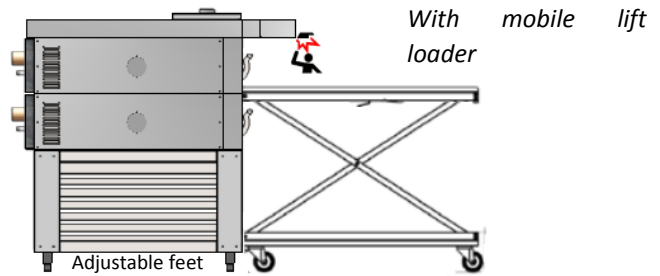
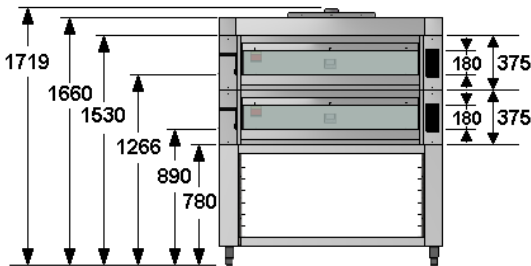
**i** Feet height : adjustable from 90mm to 130mm. Casters height : 130mm.

\* B = Mouth      **o** = Compatible      **x** = Not compatible       = Low height ; risk of head shock

## 1. Column of 2 modular deck ovens

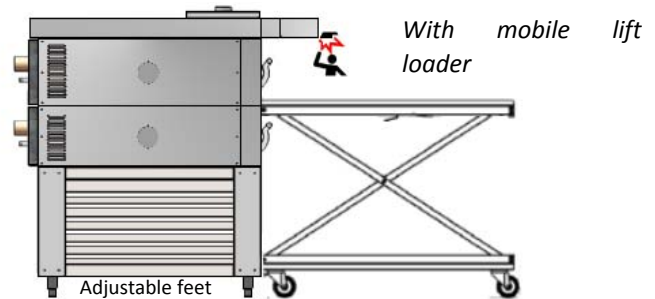
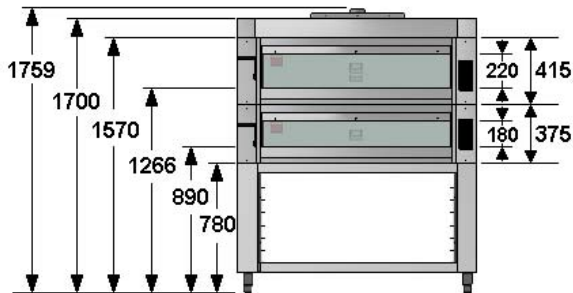
### a. On stand base 780 mm

- 2 x B\*180



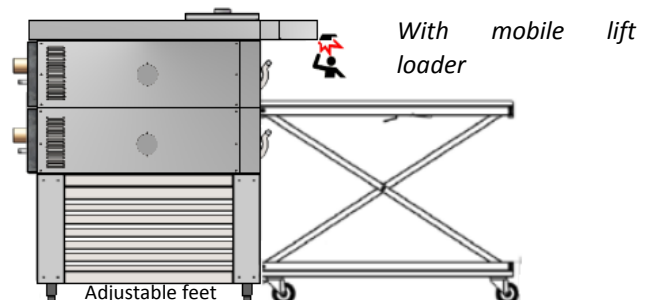
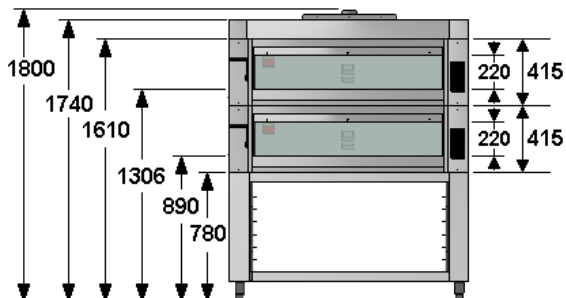
Suspended lift loader	Column loader	Mobile lift loader
<b>x</b>	<b>x</b>	<b>o</b>

- 1 x B\*220 + 1 x B\*180



Suspended lift loader	Column loader	Mobile lift loader
<b>x</b>	<b>x</b>	<b>o</b>

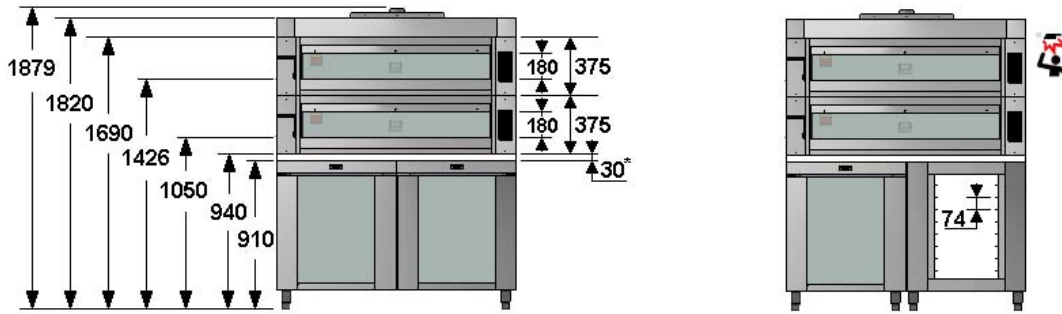
- 2 x B\*220



Suspended lift loader	Column loader	Mobile lift loader
<b>x</b>	<b>x</b>	<b>o</b>

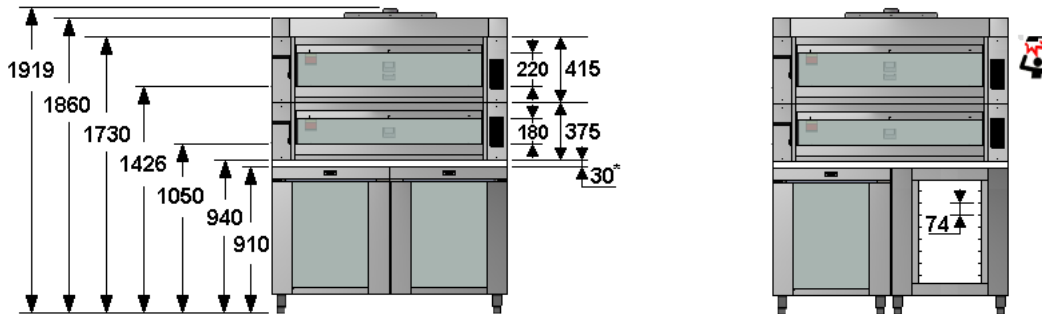
b. On stand base 910mm

- 2 x B\*180



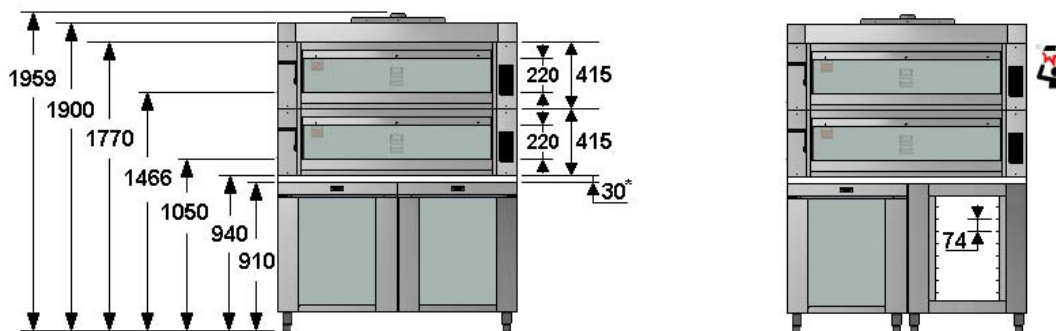
Suspended lift loader	Column loader	Mobile lift loader
X	O	X

- 1 x B\*220 + 1 x B\*180



Suspended lift loader	Column loader	Mobile lift loader
X	O	X

- 2 x B\*220



Suspended lift loader	Column loader	Mobile lift loader
X	O	X

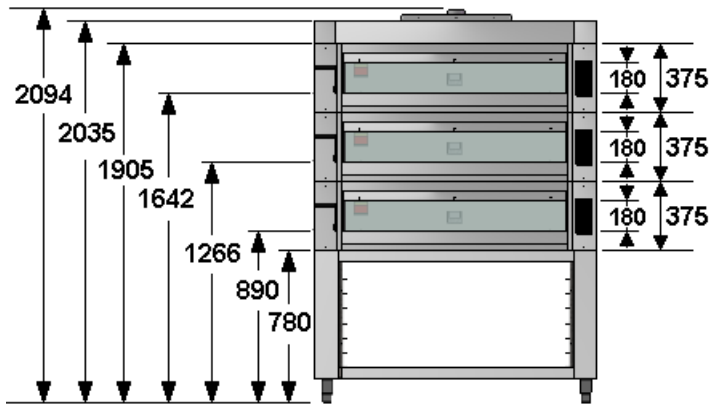


\*When the stand is composed with one or two retarder proofing cabinet, a 30 mm high spacer must be installed between the proofing cabinet and the first oven

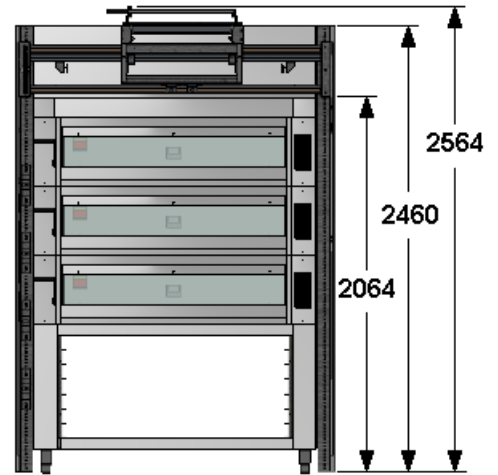
## 2. Column of 3 modulars deck ovens

a. On stand base 780 mm

- Configuration 1 : 3 x B\*180

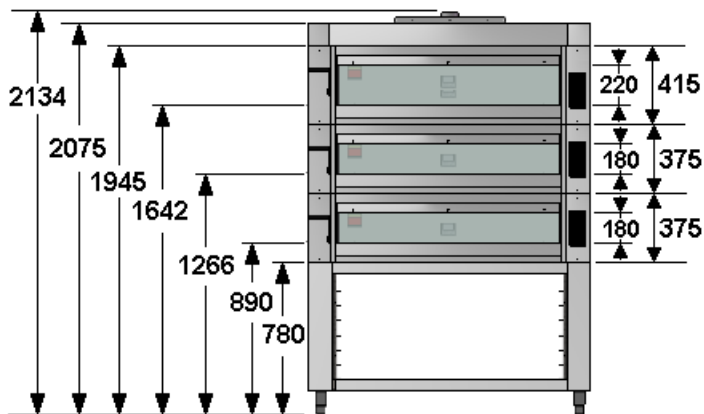


*With suspended lift loader*

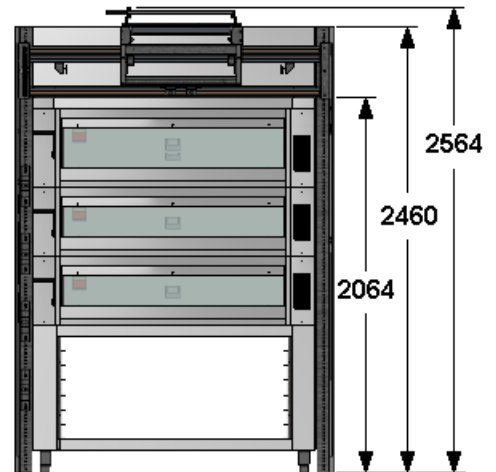


Suspended lift loader	Column loader	Mobile lift loader
O	X	X

- Configuration 2 : 1 x B\*220 + 2 x B\*180



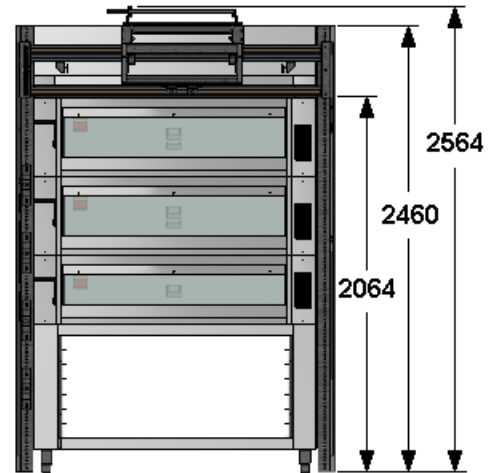
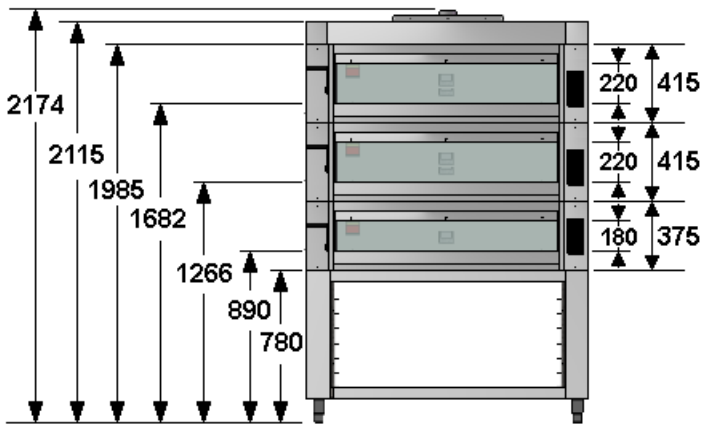
*With suspended lift loader*



Suspended lift loader	Column loader	Mobile lift loader
O	X	X

- Configuration 3 : 2 x B\*220 + 1 x B\*180

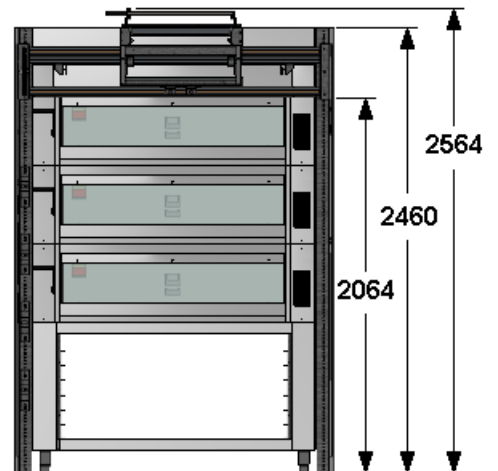
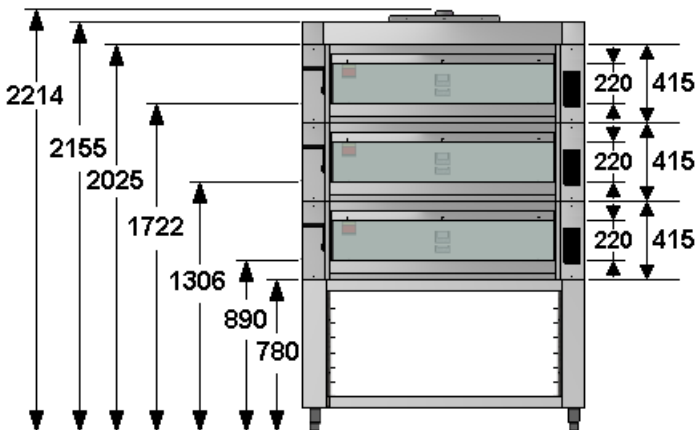
*With suspended lift loader*



Suspended lift loader	Column loader	Mobile lift loader
O	X	X

- Configuration 4 : 3 x B\*220

*With suspended lift loader*



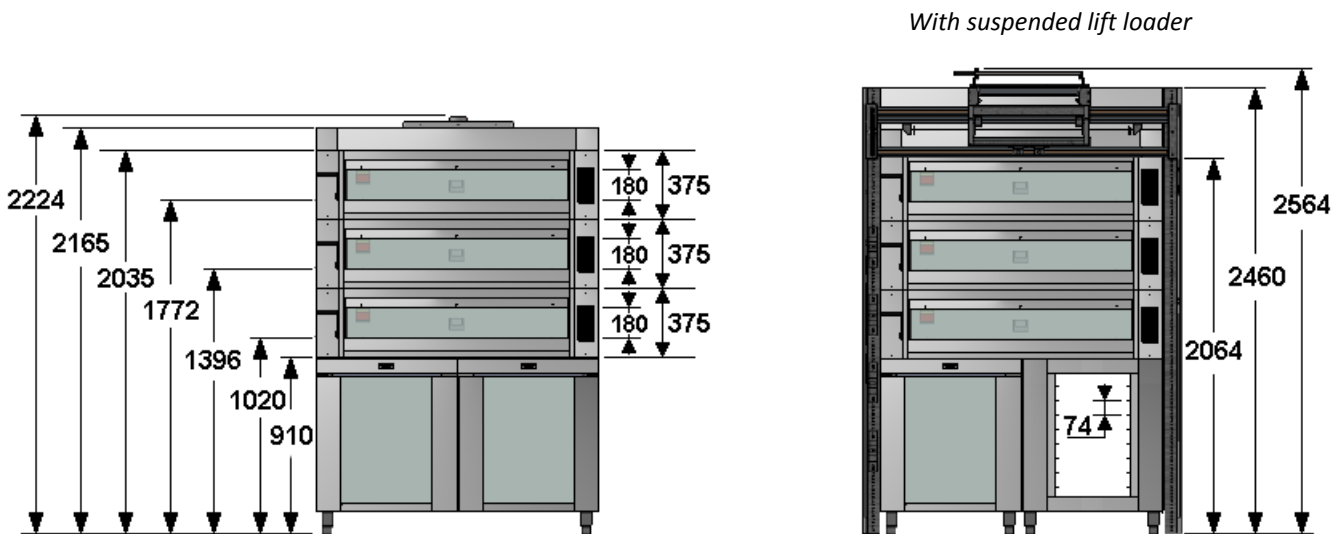
Suspended lift loader	Column loader	Mobile lift loader
O	X	X

b. On a 910 mm high stand ( proofer, retarder proofer cabinet or combination with base frame)

⚠ When the stand is composed with one or two retarder proofing cabinet, a 30 mm high spacer must be installed between the proofing cabinet and the first oven

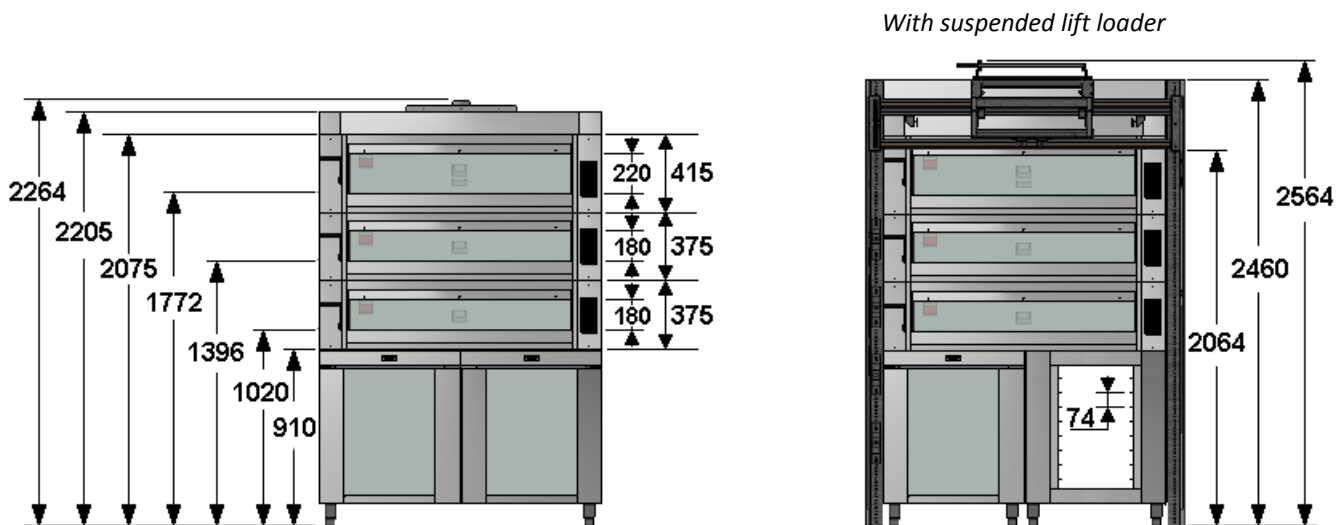
⚠ When the configuration is equipped with a suspended lift loader, the proofer or the retarder proofing cabinet are the object of a special manufacture (it is necessary to modify both side bands to allow the door opening)

- 3 x B\*180



Suspended lift loader	Column loader	Mobile lift loader
O	X	X

- 1 x B\*220 + 2 x B\*180

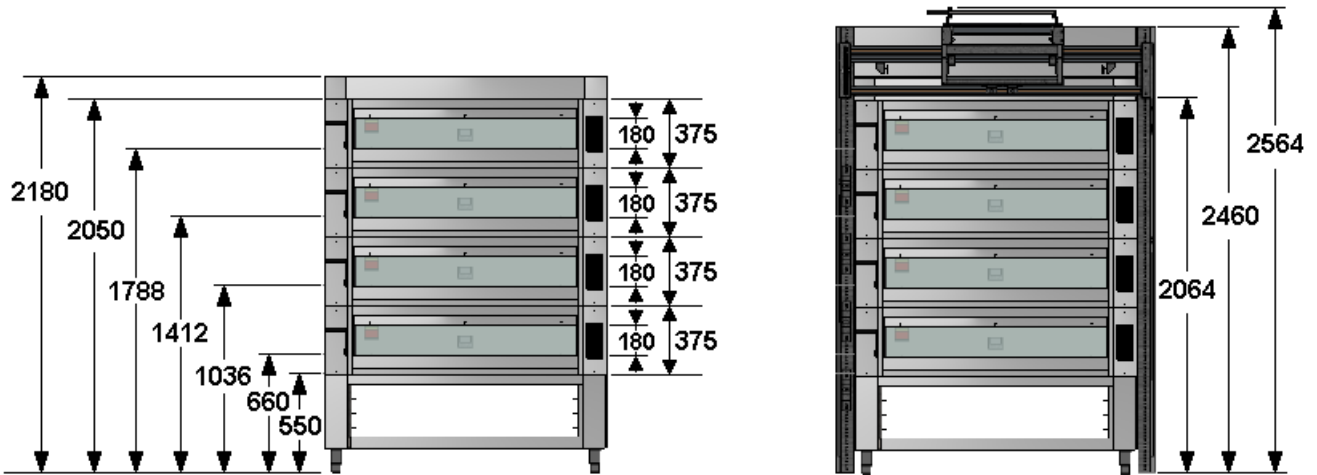


Suspended lift loader	Column loader	Mobile lift loader
O	X	X

### 3. Column of 4 modulars deck ovens

- Configuration 5 : 4 x B\*180

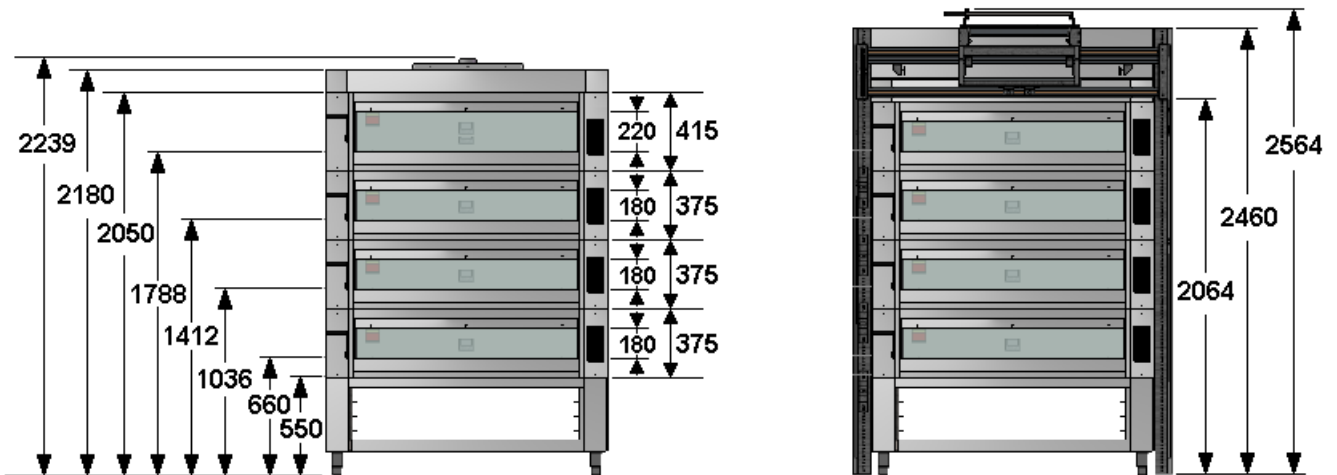
*With suspended lift loader*



Suspended lift loader	Column loader	Mobile lift loader
○	✗	✗

- Configuration 6 : 1 x B\*220 + 3 x B\*180

*With suspended lift loader*



Suspended lift loader	Column loader	Mobile lift loader
○	✗	✗

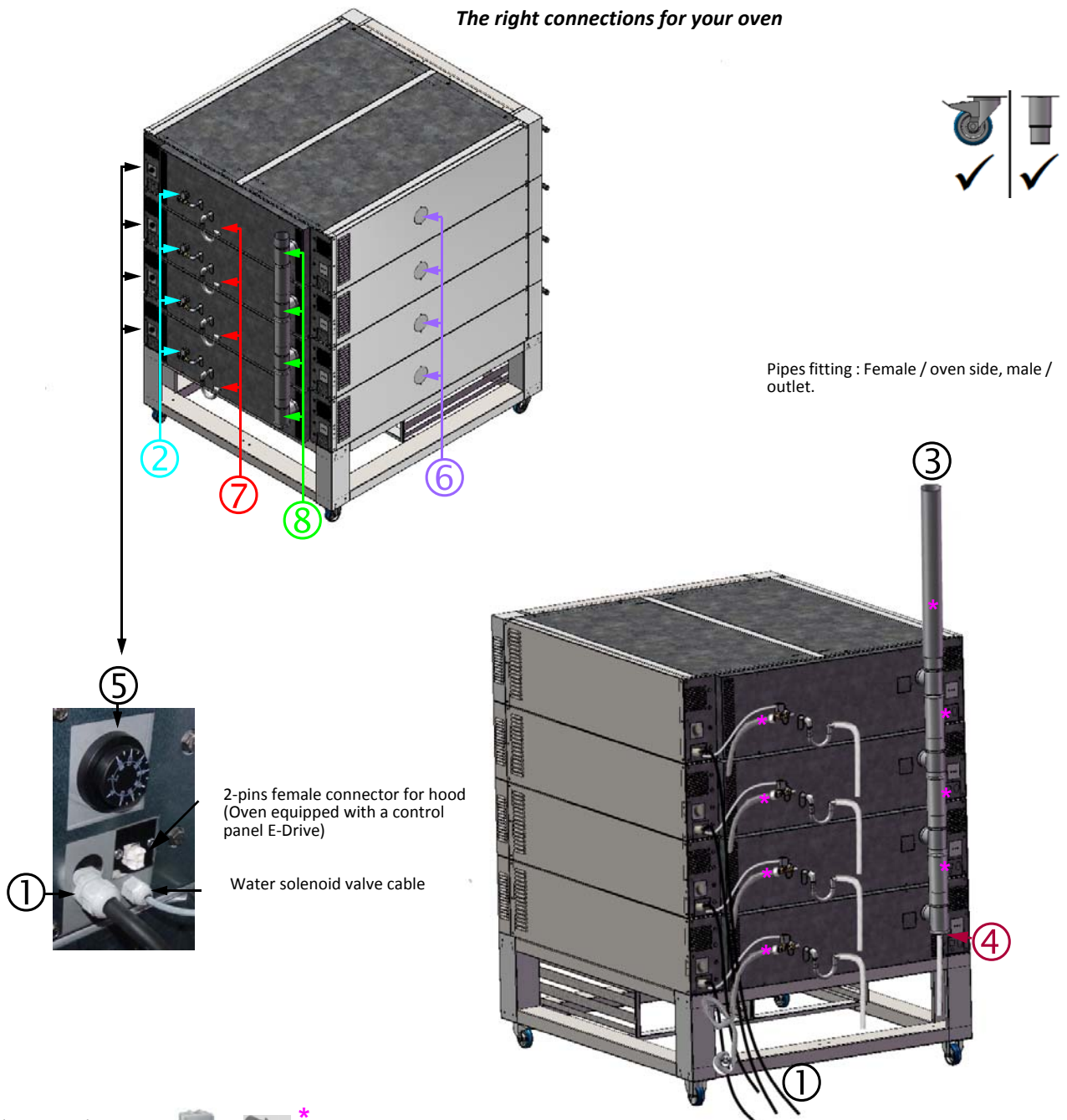




When removing products from the oven (particularly if they are liquid or liquify by heat), there is a risk of scalding for the operator, particularly when the tray to be removed is at a height above or equal to 1.6 m, or above or equal to the shoulder height.

# REAR VIEW / CONNECTIONS PRINCIPLE

## 1. Column of modularity deck ovens

*The right connections for your oven*

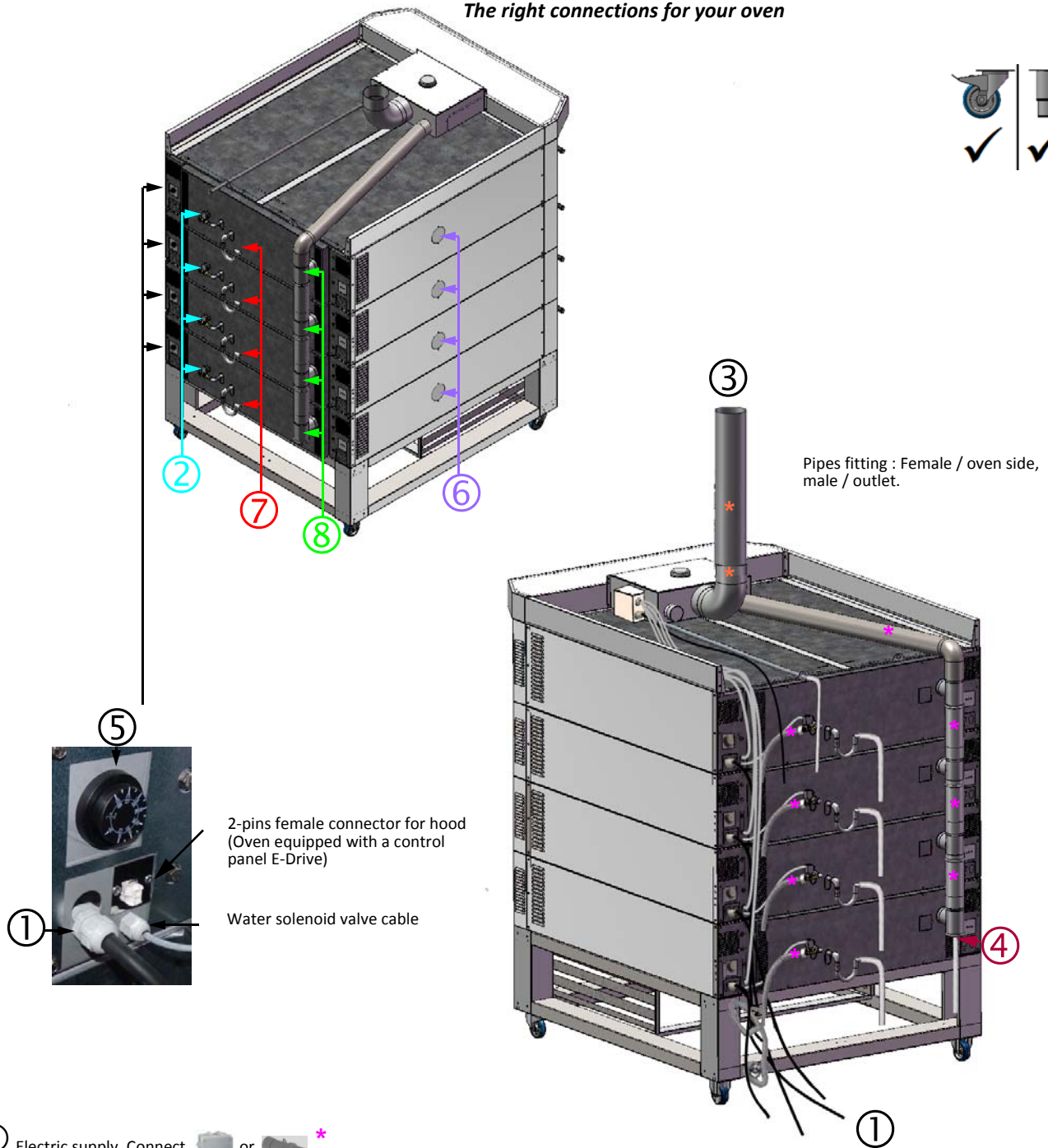
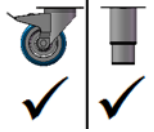




- ① Electric supply. Connect  or  \*
  - ② Water solenoid valve  $\varnothing$  3/4"
  - ③ Steam exhaust pipe (not supplied). Manufacturer's recommendation : connect vertically a stainless steel tube with a minimum length of 1 m of  $\varnothing$  86 mm).
  - ④ Purging  $\varnothing$  20 mm
  - ⑤ Steam generator safety thermostat (steam option).
  - ⑥ Access hatch to lighting bulb
  - ⑦ Drain overflow pipe  $\varnothing$  21 mm (U-bend : supplied with the oven. To fit on the excess drain when installing).
  - ⑧ Stainless steel tee
- \* Option



## 2. Column of modularity deck ovens with hood

The right connections for your oven

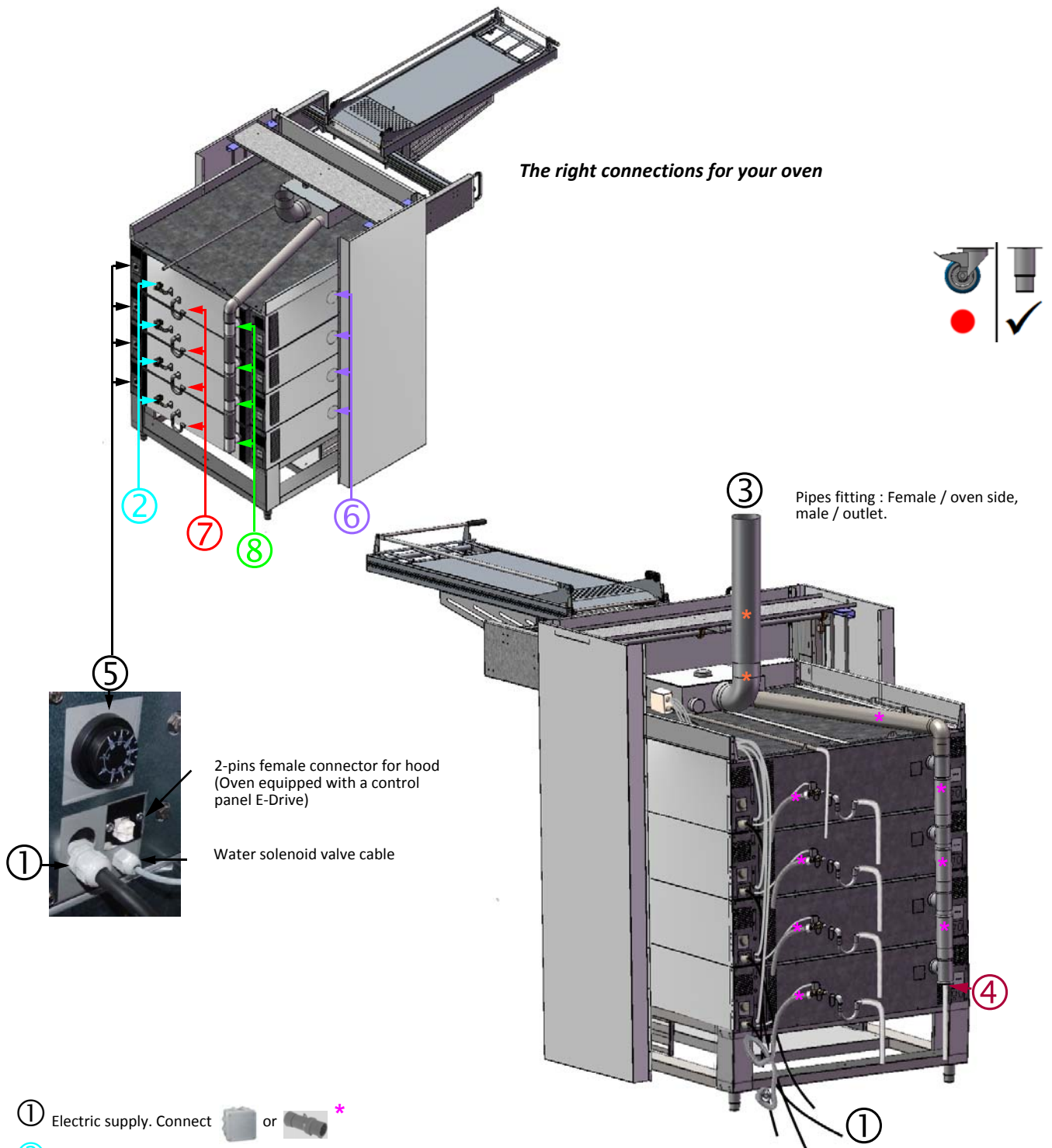




- ① Electric supply. Connect  or  \*
- ② Water solenoid valve  $\varnothing$  3/4"
- ③ Stainless steel elbow fitting  $\varnothing$  153mm F-F + Steam exhaust pipe. Manufacturer's recommendation : connect vertically a stainless steel tube with a minimum length of 1 m of  $\varnothing$  153mm
- ④ Purging  $\varnothing$  20 mm
- ⑤ Steam generator safety thermostat (steam option)..
- ⑥ Access hatch to lighting bulb
- ⑦ Drain overflow pipe  $\varnothing$  21 mm (U-bend : supplied with the oven. To fit on the excess drain when installing).
- ⑧ Stainless steel tee

\* Option

\* Not supplied with the hood

### 3. Column of modulars deck ovens equipped with an integrated loader



① Electric supply. Connect  or  \*

② Water solenoid valve  $\varnothing$  3/4"

③ Stainless steel elbow fitting  $\varnothing$  153mm F-F + Steam exhaust pipe. Manufacturer's recommendation : connect vertically a stainless steel tube with a minimum length of 1 m of  $\varnothing$  153mm (Without hood : Manufacturer's recommendation : connect vertically a stainless steel tube with a minimum length of 1 m of  $\varnothing$  86 mm).

④ Purging  $\varnothing$  20 mm

⑤ Steam generator safety thermostat (steam option).

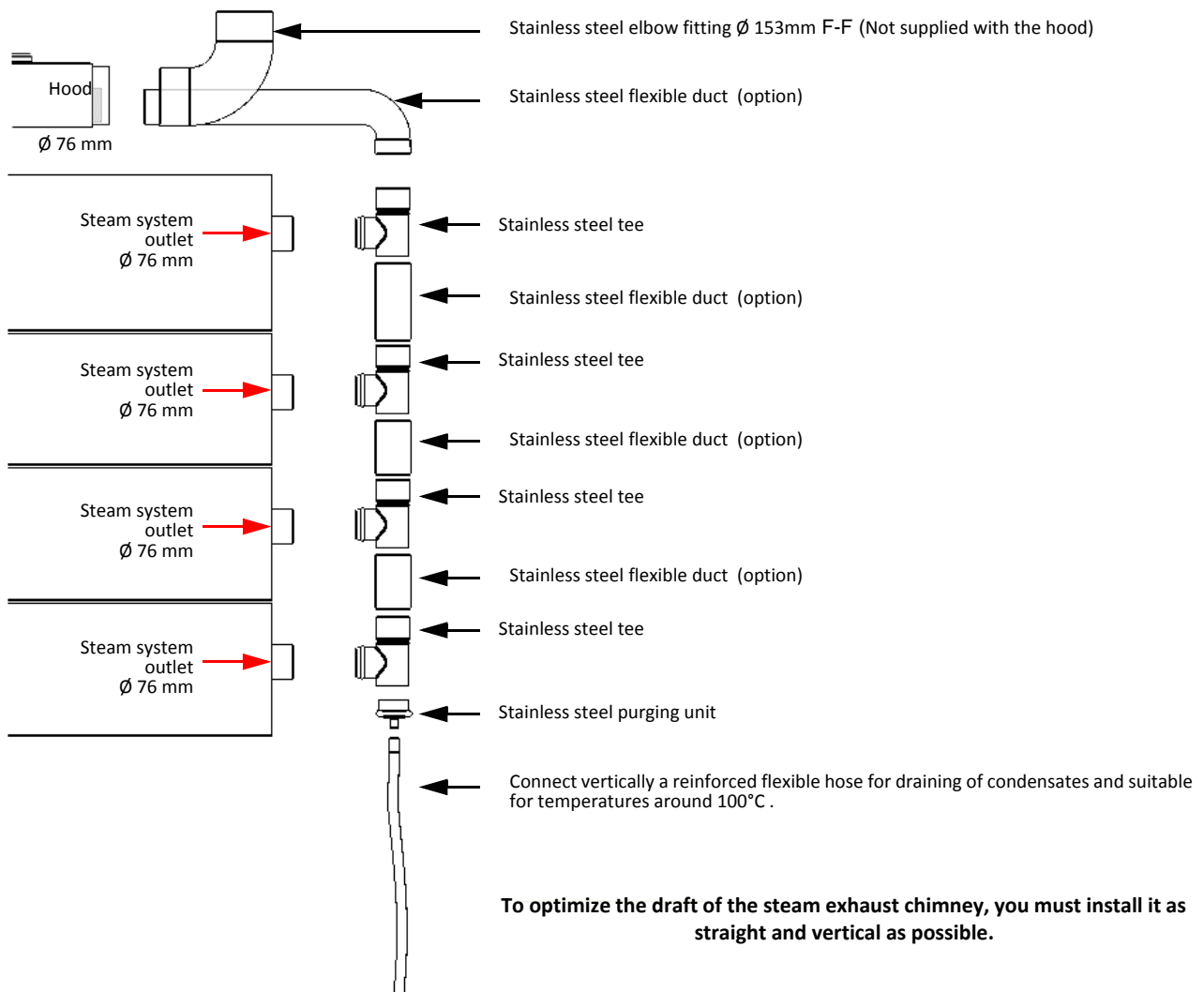
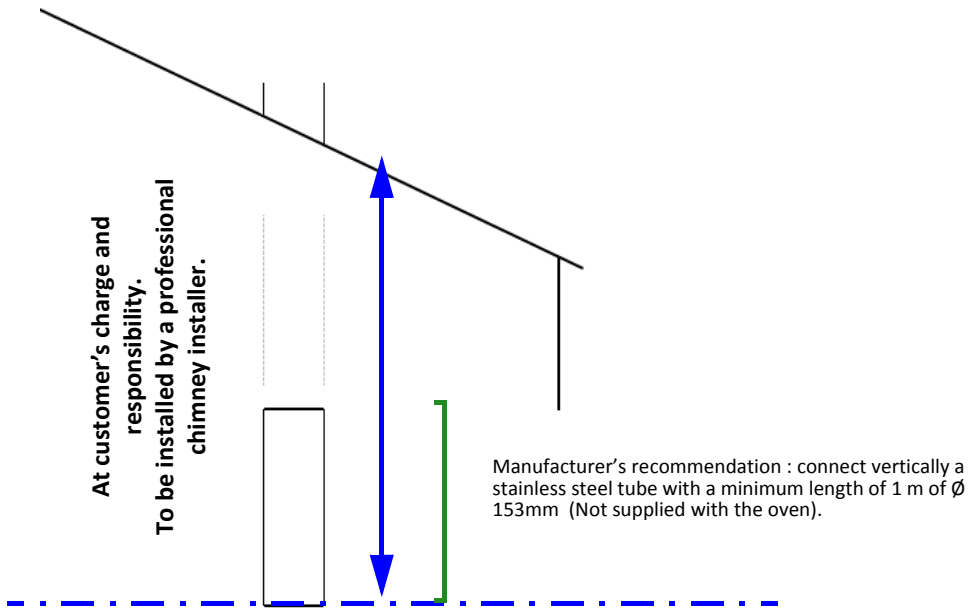
⑥ Access hatch to lighting bulb

⑦ Drain overflow pipe  $\varnothing$  21 mm (U-bend : supplied with the oven. To fit on the excess drain when installing).

⑧ Stainless steel tee

\* Option

\* Not supplied with the hood



**Option : Single connection kit**

The connection kits are assembled and ready to install. They are composed by lengths of stainless steel flexible duct and the requested number of stainless steel tees to connect the configuration ordered.

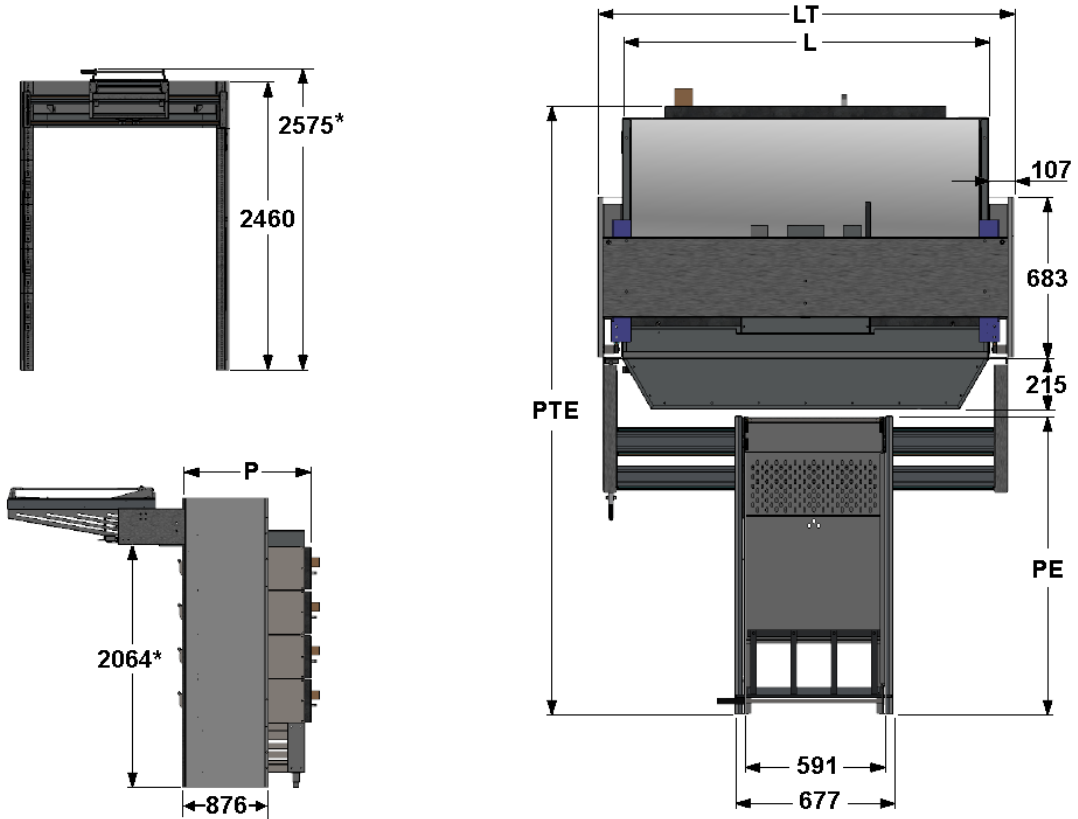


It is forbidden : to connect the steam exhaust pipe to a chimney dedicated to the fumes and to reach the outside with an horizontal pipe.

# LIFT LOADER (option)

## 1. Integrated lift loader

The integrated lift loader has been designed for 3 or 4 ovens stacked on a base equipped with feet



For oven	<b>FSM-03A</b>	<b>FSM-03B</b>	<b>FSM-03U</b>	<b>FSM-04T</b>	<b>FSM-06A</b>	<b>FSM-06U</b>
	<b>40x60</b>	<b>40x80</b>	<b>46x66</b>	<b>60x40</b>	<b>40x60</b>	<b>46x66</b>

### Dimensions

L	1560 mm		1740 mm	1560 mm		1739 mm
LT	1774 mm		1954 mm	1774 mm		1954 mm
P	1078 mm	1278 mm	1137 mm	1278 mm	1796 mm	1916 mm
PE	1269 mm	1469 mm	1329 mm	1469 mm	1990 mm	2109 mm
PTE	2592 mm	2987 mm	2711 mm	2987 mm	4031 mm	4273 mm

### Item code : Lifter

3 ovens	1**	FSM-EL33A1000	FSM-EL33B1000	FSM-EL33U1000	FSM-EL34T1000	FSM-EL36A1000	FSM-EL36U1000
	2**	FSM-EL33A2000	FSM-EL33B2000	FSM-EL33U2000	FSM-EL34T2000	FSM-EL36A2000	FSM-EL36U2000
	3**	FSM-EL33A3000	FSM-EL33B3000	FSM-EL33U3000	FSM-EL34T3000	FSM-EL36A3000	FSM-EL36U3000
	4**	FSM-EL33A4000	FSM-EL33B4000	FSM-EL33U4000	FSM-EL34T4000	FSM-EL36A4000	FSM-EL36U4000
4 ovens	5**	FSM-EL43A5000	FSM-EL43B5000	FSM-EL43U5000	FSM-EL44T5000	FSM-EL46A5000	FSM-EL46U5000
	6**	FSM-EL43A6000	FSM-EL43B6000	FSM-EL43U6000	FSM-EL44T6000	FSM-EL46A6000	FSM-EL46U6000

### Item code : Loader

FSM-EN3A00000	FSM-EN3B00000	FSM-EN3U00000	FSM-EN4T00000	FSM-EN6A00000	FSM-EN6U00000
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\* Maximum height of the lift loader in the rest position. In case of ceiling height problem, the rest position can be adjusted to the height of the black studs, ie 2460 mm. In this position, the free passage under the lift loader will be 1949 mm.

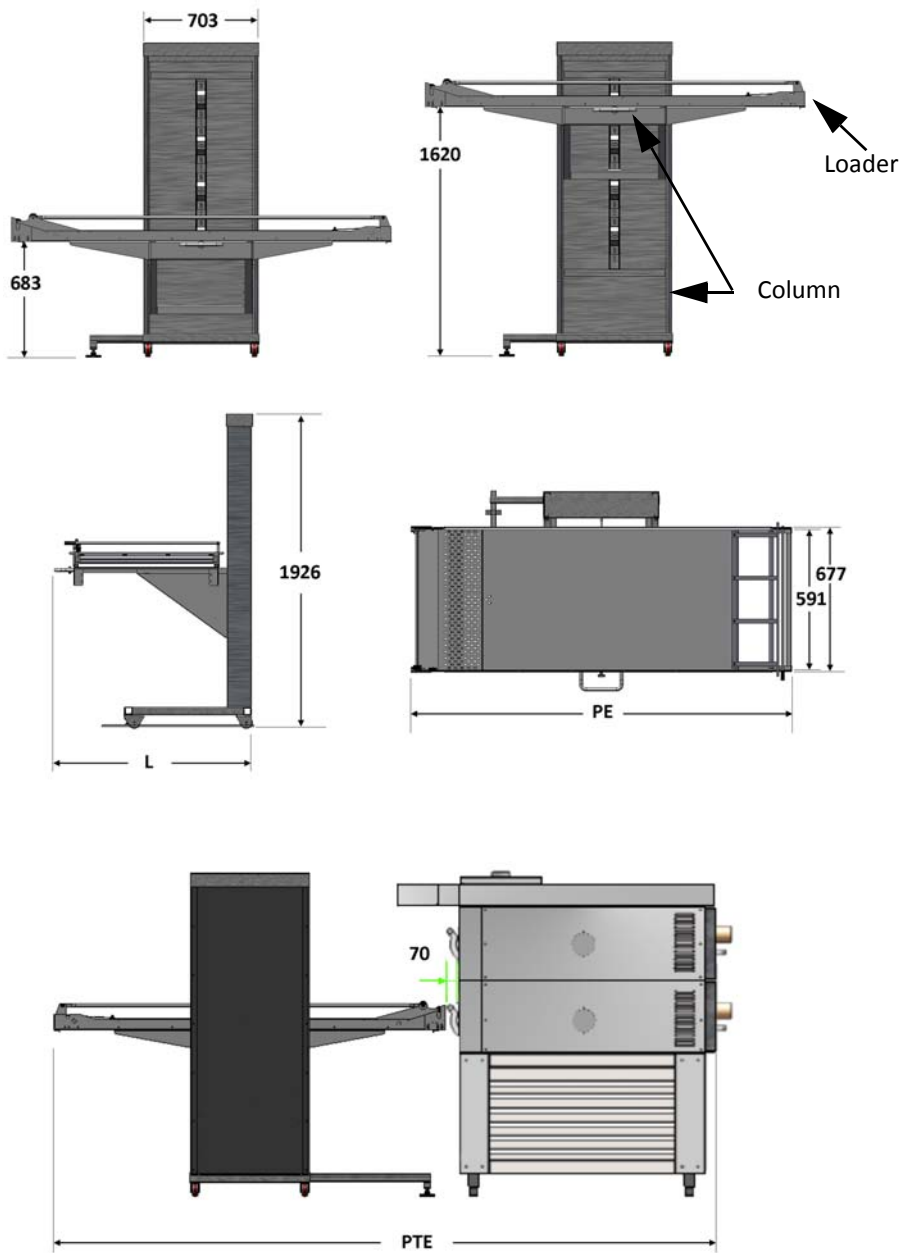
\*\* Configurations : Look at the paragraph - Possible configurations.



Not available for 2 trays ovens (FSM-02\*)

## 2. Column loader

The column lift loader has been designed for 2 ovens installed on a base equipped with feet.



For oven :	<b>FSM-03A</b>	<b>FSM-03B</b>	<b>FSM-03U</b>	<b>FSM-04T</b>	<b>FSM-06A</b>	<b>FSM-06U</b>
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### Dimensions

L	931 mm		1021 mm	931 mm		1021 mm
PE	1265 mm	1465 mm	1325 mm	1465 mm	1985 mm	2105 mm
PTE	2413 mm	2813 mm	2532 mm	2813 mm	3851 mm	4091 mm

### Item code

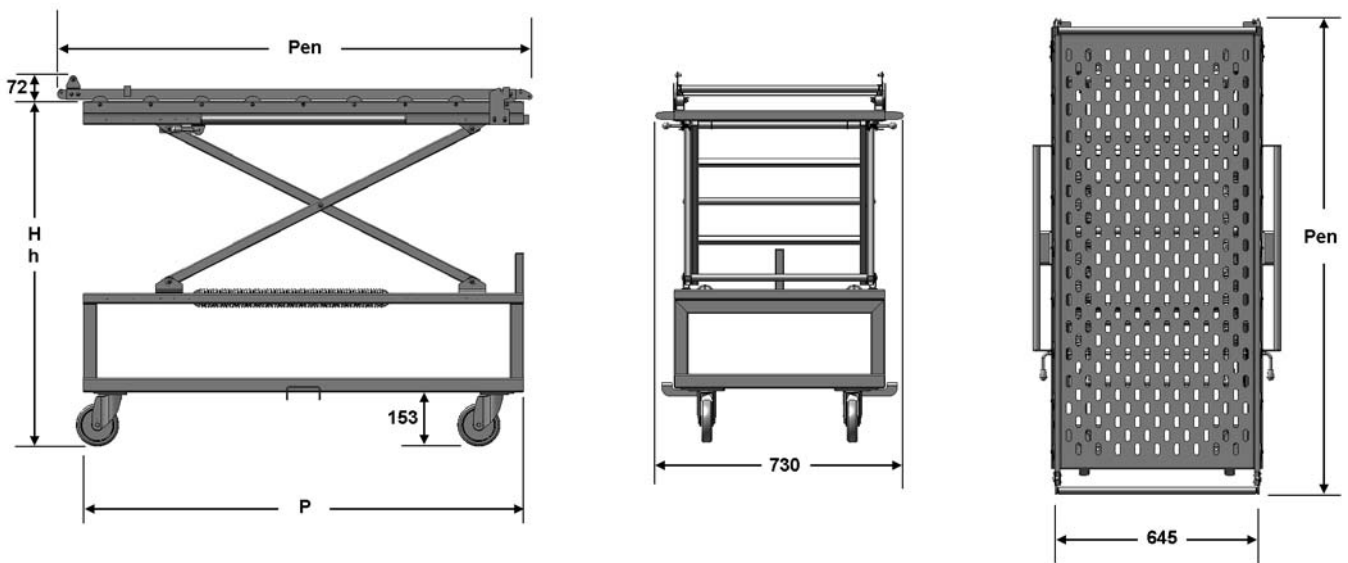
Column	JX-ELM0000000					
Loader	FSM-EN3A00000	FSM-EN3B00000	FSM-EN3U00000	FSM-EN4T00000	FSM-EN6A00000	FSM-EN6U00000



Not available for 2 trays ovens (FSM-02\*)

### 3. Mobile lift loader

The mobile lift loader has been designed for maximum 2 ovens installed on a base of 780 mm height and equipped with feet.



		Item code				
For oven :		FSM-02T	FSM-03A	FSM-03B	FSM-04T	FSM-06A
Lifter	2 x B*180 or 1 x B*180 + 1 x B*220	0002-80000000				0002-80000005
	2 x B*220	0002-80000001				0002-80000006
	Loader	0002-80000003	0002-80000002	0002-80000003		0002-80000004

\* B = Mouth

Dimensions				
Lifter	H (maxi)	h (mini)	P	Weight
0002-80000000	1285 mm	909 mm	1315	55 Kg
0002-80000001	1325 mm			
0002-80000005	1285 mm		1715	61 Kg
0002-80000006	1325 mm			
Loader	Pen	Weight		
0002-80000002	1200 mm	7,7 Kg		
0002-80000003	1400 mm	8,5 Kg		
0002-80000004	1800 mm	10 Kg		



A locking system allows to hold the elevator in higher position, side handles allows to handle it from both sides and a centralized brake system allows to lock the casters via a pedal located in the center of the chassis.



Not available in 46x66 and 66x46 formats

## WATER QUALITY

Although if clean and safe for consumption, the water supplied can have a bad taste (caused by the chlorine), be corrosive or cause calcareous deposits.

After analysis, when the water characteristics reach critical levels, it is imperative to install a water treatment system upstream to increase the life duration of your equipment.

Depending on the concentrations of chloride, carbonate and the pH value, it may also be necessary to treat water to reduce the corrosion risks.

A system of water treatment is strongly recommended in the following cases :


- if the water hardness is greater than or equal to 15°f : Hard water. It is a calcareous water that generates a very important scale deposit especially in hot condition ( 60°C).
- if it is a very soft water (TH<9°f) and a pH more than or equal to 7 : Corrosive water termed aggressive. Aggressive water involves the metal rust. The soft water corrosiveness is increased when its pH is acidic.
- if the pH is less than 6.8 or more than 7.5.
- for high concentrations of chlorides or nitrates.

Depending on water analysis results , various solutions are possible : neutralizing filters , water softener, activated carbon filters, ... A water treatment specialist will be able to propose you a solution in compliance with your installation and based on the water analysis results.

Once the treatment system installed, check its effectiveness through further analysis of the water.

The regular system maintenance as per the manufacturer's recommendations is imperative to maintain permanently a water quality suitable with the equipment.

The sediments presence in water is another factor to take into consideration. In such a case, a mud filter has to be added to the system.

 If your water does not meet these quality criteria it may cause a malfunction even the degradation of the appliance. Non complying with the above mentioned requirements may result in voiding the warranty..

N.B : The water hardness is its calcium and magnesium content. The hydrotimetric title (TH) is measured in French degrees (°f): 1°f = 4 mg of calcium + 2.4 mg of magnesium per liter.



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