



Operation Manual
For
Half Size Convection Oven

FC-60 QC



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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 **SODIR** model FC-60 QC convection oven is designed to offer quality baking, cooking, finishing and reheating. The oven is constructed of food service quality stainless steel, and is equipped with a rear-mounted blower fan and heating element, bottom element and top mounted infrared quartz heating elements for salamander style finishing. The unit is thermostatically controlled up to 570 F, with a 120-minute timer and constant on position. One green power light and two orange thermostat lights, show when the oven is powered on and when it is heating. Units include four wire-baking racks. All models will accommodate up to four 1/2-size sheet pans or two 1/3-size cafeteria pans.

Specifications:

Model	Electrical	Plug Configuration
FC-60 QC	208/240V, 1 PH, 3.3KW, 13/15A	NEMA-6-20P

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. 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, turn the mode switch to the convection setting, designated by the circle around a fan symbol and finally 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. 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.

Cooking Modes

Convection

Designated by a fan with a circle around it, this mode uses the rear heating element, which is thermostatically controlled for even baking on all four shelves. 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. 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 continuous setting will allow the oven to run until it is manually turned off.

Cake and Pie Baking

Designated by a fan with triangles over it and a solid line under it, this mode uses the fan and bottom heating element in constant heating mode and the top quartz tubes regulated by the thermostat. This is the ideal setting for cooking savory or sweet tarts, pies or bread, or to start cooking cakes which need to rise. The quartz tubes are typically used at the end of the cycle, controlled by the thermostat, to brown, glaze/crystallize or crisp. Further operation is as outlined above.

Cooking/Roasting

Designated by a fan with triangles over and under it, this mode uses the fan and bottom heating element and top quartz tubes, both regulated by the thermostat. In this mode, your oven works as a more robust convection oven, cooking food from the bottom while browning on top. Air continues to be circulated throughout the oven chamber. Further operation is as outlined above.

Finishing/Salamander (Broiling)

Designated by a fan with triangles over it, this mode is for finishing, melting or browning on the top shelf, while baking on the lower shelves and uses the fan and top quartz heating elements regulated by the thermostat. The quartz tubes are typically used at full temperature with the door in its partially open position and food as close to the elements as possible. Other foods can be placed under the top shelf for continued convection baking/cooking. Further operation is as outlined above.

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



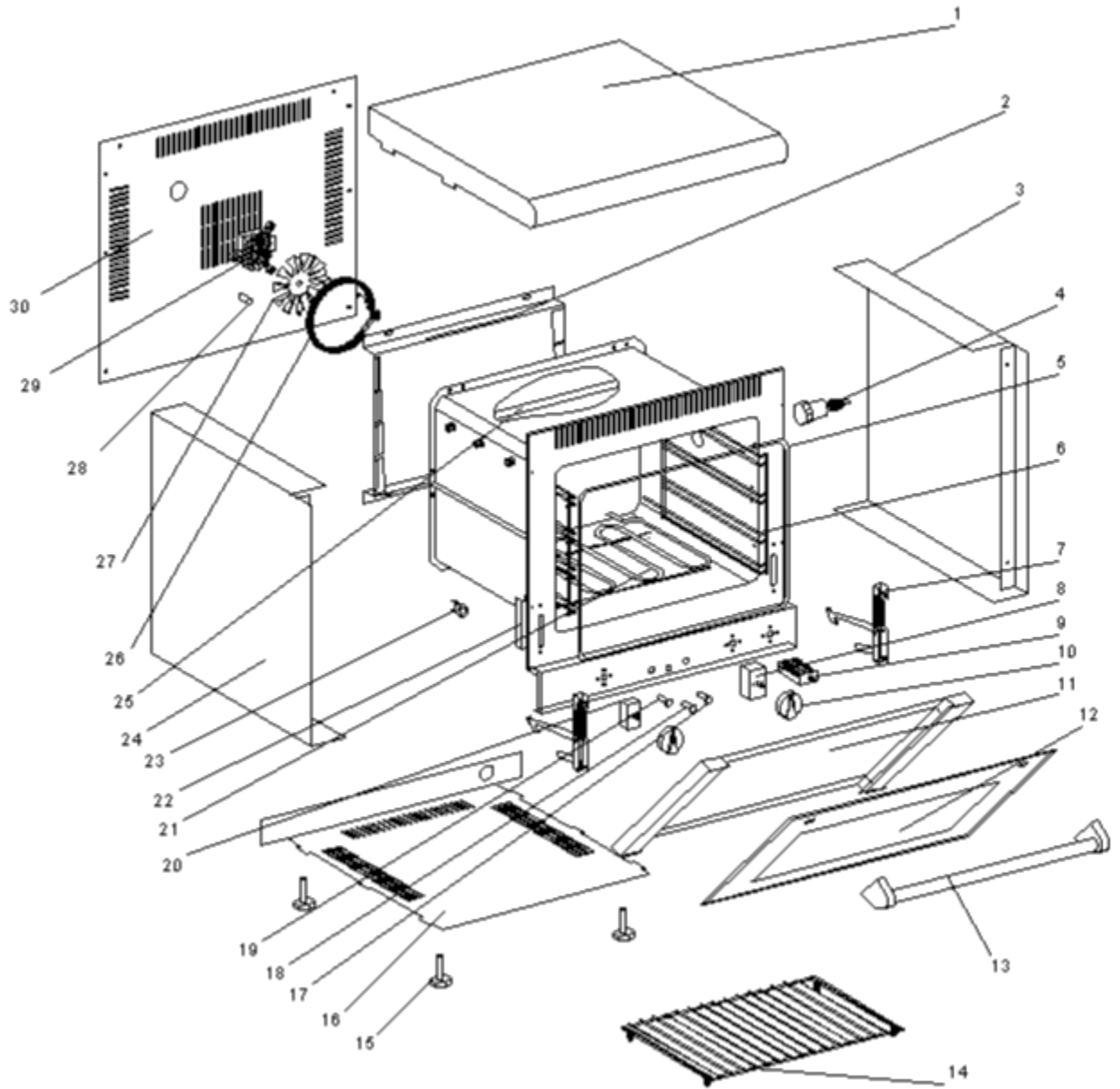
OVEN DOOR INSTALLATION COMPLETE

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



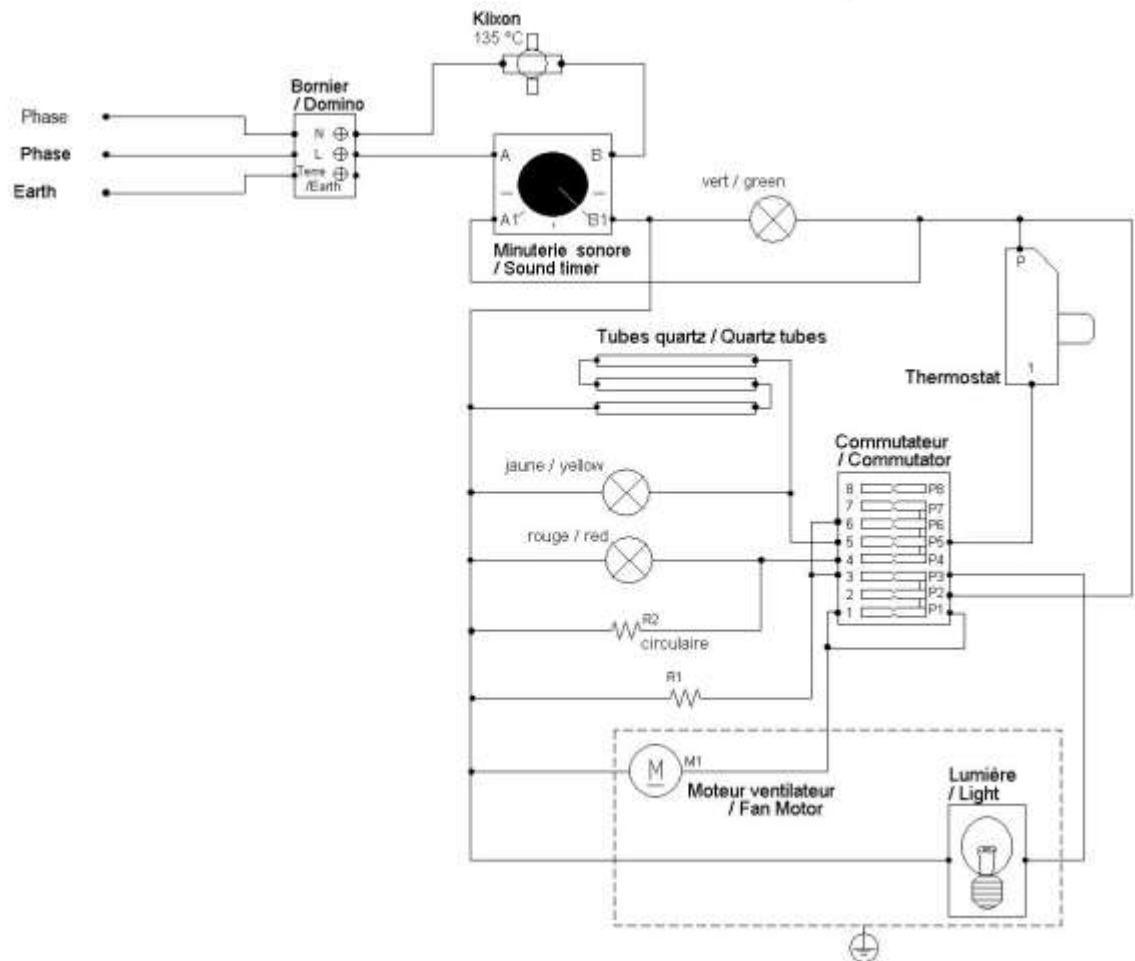
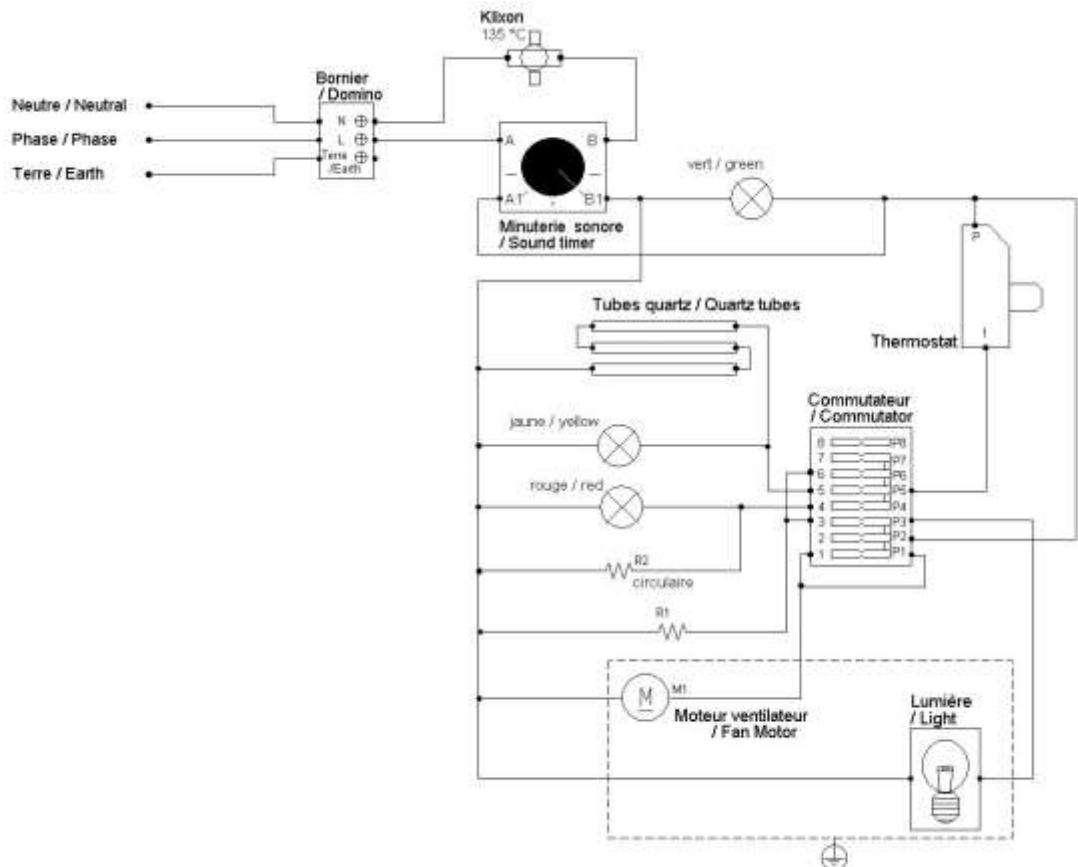
You should inspect all parts on a regular basis to ensure that all is in proper working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, please consult our website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

FC-60 QC



Parts List

DWG #	Part #	QTY	Description
1	90124	1	Top cover
2	90111	1	Ventilation Cover
3	90016D	1	Right side panel
4	A18022	1	Lamp with fixture 220V
4	A18021	1	Lamp with fixture 120V
5	H03005	1	Door Gasket
6	90138D	1	Right Rack Guide
	90138G	1	Left Rack Guide
7	B09005	2	Door Hinge
8	A02028	1	120min timer with bell
9	A01006/1	1	Mode Switch
10	A14078	3	Knob
11	H01012	1	Inside Glass
12	H01011	1	Outside Glass
13	A15011	1	Handle
14	F01035	4	Rack
15	A13012	4	Leg
16	90017	1	Bottom
17	A08007	1	Green Pilot Light 120 V
17	A08009	1	Green Pilot Light 220 V
18/19	A08003	1	Orange Pilot Light 220 V
18/19	A08004	1	Orange Pilot Light 120 V
20	A06042	1	Regulating Thermostat
21	D02157	1	Bottom Element
22	B09007	2	Hinge Support
24	90016G	1	Left Side Panel
25	D04028	3	Quartz Tube & Heating Element 220V
25	D01031	3	Quartz Tube & Heating Element 120V
26	D02041	1	Heating element 120V
26	D02034	1	Heating element 220V
27	A03058	1	Fan Blade
28	B08050	1	Spacer
29	A03057	1	Motor 220V
29	A03003	1	Motor 120V
30	90018	1	Back Cover
	Light Cover	1	Light Cover
	OEM60L1	1	120V Lamp
	OEM60L2	1	220V Lamp
	H0FC60DC	1	Door Complete
	A16013	1	Terminal Block, 3 Position
	A06035/1	1	High Limit
	90021	4	Baking Pan (25 7/8" x 17 7/8")





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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