

## USER MANUAL

BC 3 – E

BC 3 – P

BC 5 – E

BC 5 – P



### WARNING

Read the instructions before using the machine.

## **KEEP THIS USER MANUAL FOR FUTURE USE**

© 2016 Fri-Jado Euro Products B.V., Etten-Leur, The Netherlands.

We advise you to contact your supplier for the guarantee period and conditions. Further we refer to our General Terms and Conditions for Sales and Delivery that are available upon request.

The manufacturer does not accept any liability for damage or injury caused by failing to adhere to these regulations or by not observing the usual caution or care in actions, operation, maintenance or repair activities, even if not explicitly described in this manual.

As a result of constant commitment to improvement, it may happen that your unit deviates in detail from what is described in this manual. For this reason, the given instructions are only a guideline for the installation, use, maintenance and repair of the unit referred to in this manual. This manual has been composed with the utmost care. The manufacturer shall, however, not be held responsible for any mistakes in this manual nor for any consequences thereof. The user is allowed to copy this manual for own use. Further all rights are reserved and nothing in this manual may be reproduced and/or made public in any way.

### Modifications:

In case of unauthorized modifications in or on the unit, every liability on the part of the manufacturer becomes null and void.

Empty page.

# CONTENTS

<b>1.</b>	<b>INTRODUCTION .....</b>	<b>6</b>
1.1	General.....	6
1.2	Identification of the unit.....	6
1.3	Pictograms and symbols.....	6
1.4	Safety instructions .....	7
1.4.1	General.....	7
1.4.2	Outdoor use restrictions.....	7
1.5	Hygiene .....	8
1.6	Service and technical support.....	8
1.7	Storage.....	8
1.8	Disposal.....	8
<b>2.</b>	<b>DESCRIPTION OF THE UNIT .....</b>	<b>9</b>
2.1	Technical description .....	9
2.2	Intended use.....	9
2.3	Accessories .....	9
2.4	Parts.....	10
<b>3.</b>	<b>INSTALLATION AND FIRST USE .....</b>	<b>11</b>
3.1	Unpacking the unit .....	11
3.2	Installation and positioning.....	11
3.3	First use.....	12
3.3.1	Metal odour .....	12
<b>4.</b>	<b>OPERATION AND USE .....</b>	<b>13</b>
4.1	Control Panel.....	13
4.2	Switching-on the unit.....	13
4.3	Switching-off the unit.....	13
4.4	Open and close the door.....	14
4.5	Operation of Basic Convection-E .....	14
4.5.1	The baking process .....	14
4.5.2	View and change the temperature while baking.....	15
4.5.3	View and change the baking time while baking.....	15
4.5.4	Stop during the baking process .....	15
4.6	Operation of Basic Convection – P .....	15
4.6.1	Manual operation.....	15
4.6.2	Automatic operation.....	16
4.6.3	View and change the temperature while baking.....	16
4.6.4	View and change the baking time while baking.....	16
4.6.5	Stop during the baking process .....	17
4.6.6	Set a new programme or change an existing programme.....	17
4.6.7	Delete a programme .....	18
4.6.8	View a programme.....	18

---

<b>5.</b>	<b>CLEANING AND MAINTENANCE .....</b>	<b>19</b>
5.1	Maintenance schedule .....	19
5.2	Daily Cleaning.....	20
5.3	Clean the rear panel .....	20
<b>6.</b>	<b>MALFUNCTIONS AND SERVICE .....</b>	<b>21</b>
6.1	Replace the mains cord .....	21
<b>7.</b>	<b>TECHNICAL SPECIFICATIONS .....</b>	<b>22</b>

## 1. INTRODUCTION

### 1.1 General

This manual is intended for the user of the BC (Basic Convection). The features and controls are being described, along with directions for the safest and most efficient use, in order to guarantee a long life of the unit.

All pictograms, symbols and drawings in this manual apply to all BC models.

### 1.2 Identification of the unit

The identification plate can be found on the outside of the machine, and contains the following data:

- Name of the supplier or the manufacturer
- Model
- Serial number
- Year of construction
- Voltage
- Frequency
- Power consumption

### 1.3 Pictograms and symbols

In this manual, the following pictograms and symbols are used:



**WARNING**

Possible physical injury or serious damage to the unit, if the instructions are not carefully followed.



**WARNING**

Hazardous electrical voltage.



**WARNING**

Danger of getting injured by hot surfaces.



Suggestions and recommendations to simplify indicated actions.



Recycling symbol.



Direction of view symbol.

## 1.4 Safety instructions



### **WARNING**

The outside of the unit can be very hot.



### **WARNING**

The maximum load on top of the unit may never exceed 50 kg (110 lbs).



### **WARNING**

Risk of slippery floor: Spills may cause slippery surfaces, clean-up promptly.

### 1.4.1 General

The user of the unit will be fully responsible for abiding the locally prevailing safety- rules and regulations.

The unit may be operated by qualified and authorized persons only. Anyone working on or with this unit must be familiar with the contents of this manual and carefully follow all guidelines and instructions. Never change the order of the steps to be performed. The management must instruct the personnel on the basis of this manual and follow all instructions and regulations.

The pictograms, labels, instructions and warning signs attached to the unit, are part of the safety measures. They may never be covered or removed, and have to be clearly visible during the entire lifetime of the unit.

Immediately repair or replace damaged or illegible pictograms, warnings and instructions.

- To avoid short-circuiting, never clean the unit using a water hose. For cleaning instructions, see section 5.
- During the use, the unit can get very hot.
- The unit must be cleaned regularly to ensure proper functioning and prevent fire hazard (over heating).
- When opening the door, hot vapour and/or steam can escape from the oven. Stay standing in front of the oven when opening the door.
- Do not place racks with hot products against the side panels of the oven or on top of the oven.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

### 1.4.2 Outdoor use restrictions

The unit is not suitable for outdoor use.

## 1.5 Hygiene

The quality of a fresh product always depends on hygiene. Hands or tools that have been in contact with raw meat must be cleaned thoroughly.

## 1.6 Service and technical support

The electrical schematics of your unit is included. In case of malfunctions you can contact your dealer/service agent. Make sure you have the following data available:

- Model.
- Serial number.

This data can be found on the identification plate.

## 1.7 Storage

If the unit will not be used temporarily, and will be stored, follow these instructions:

- Clean the unit thoroughly.
- Wrap the unit from getting dusty.
- Store the unit in a dry, non-condensing environment.

## 1.8 Disposal



Dispose of the machine, any components or lubricants removed from it safely in accordance with all local and national safety and environment requirements.



## 2. DESCRIPTION OF THE UNIT

### 2.1 Technical description

The oven contains a heating element that heats the air in the oven. A fan evenly spreads the hot air across the entire chamber. The direction of rotation of the fan regularly changes. This results in an even temperature all across the oven, ensuring nicely and evenly baking of the products. The electronic control keeps the temperature in the oven to the set value during the set time. Halogen light will illuminate the oven chamber during the entire process.

The P-model oven has been provided with steam injection. For the generation of steam in the oven, water pulses are given which the fan sprays and blows around the elements. The number of water pulses and the moment of injection can be set to ensure correct air humidity in the oven chamber at any moment during the baking process.

The oven contains two beams on which one to three (Basic Convection 3 models) or one to five (Basic Convection 5 models) baking trays can be placed. This allows economic arrangement in the oven, depending on the product height.

The P-model oven has a programmable control with the option of saving up to 25 programs. Each program consists of 3 baking phases for which the baking time, temperature, the number of steam pulses and the steam mode can be set.

### 2.2 Intended use

The oven is designed solely for rising and baking bread or heating snack products. Any other use will not be regarded as intended use.

The manufacturer accepts no liability whatsoever for loss or injury caused by failing to strictly adhere to the safety guidelines and instructions in this manual or due to carelessness during installation, use, maintenance and repair of the unit referred to in this manual and any of its accessories.

Use the unit in perfect technical condition only.

### 2.3 Accessories

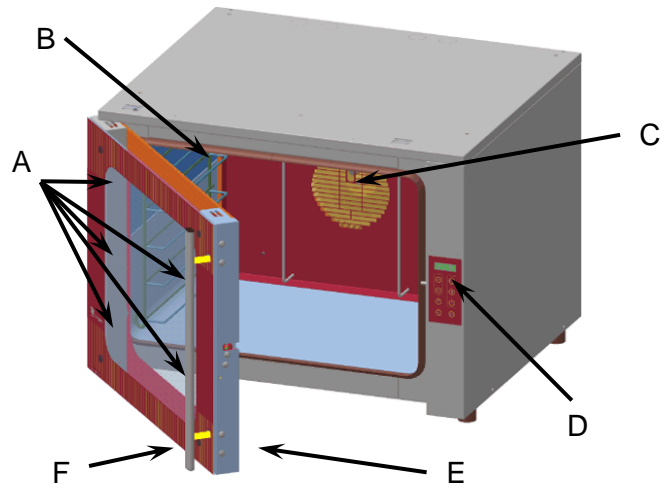
Your unit contains the following standard accessories:

- Spanner for dismounting and mounting the fan plate
- Water filtering system
- Baking tray 40x60
- Silicone mat for baking tray 40 x 60
- Baking tray 40 x 60 perforated and coated
- Rack 40x60
- Oven gloves
- Oven gloves, long
- User manual.

## 2.4 Parts

Overview of the unit

Front view



- A. Lighting
- B. Baking tray guide strip
- C. Fan
- D. Control panel
- E. Door
- F. Grip

Rear view



- G. Steam / condensate outlet  
(P-model only)
- H. Water connection  
(P-model only)

### 3. INSTALLATION AND FIRST USE



All packing materials used for this unit are suited for recycling.

After unpacking, check the state of the unit. In case of damage, store the packing material, and contact the transporter within fifteen working days after receiving the goods.

#### 3.1 Unpacking the unit

Your unit is packed in a plastic top cover, protective corners and a carton box around it. All units are placed on a wooden pallet. Around the box there are two tightening straps.

1. Remove all parts from the unit.
2. Remove the foil from all metal parts.
3. Remove all packaging materials from the unit.
4. Make sure that all parts belonging to the model you have ordered are present.

#### 3.2 Installation and positioning



##### **WARNING**

Position the unit on a flat and horizontal surface. A temporarily inclined plane of maximum 5° is allowed.

- Position the unit flatly on a sufficiently sturdy base using a spirit level. For example, a solid working bench. Take the weight of the unit into account.
- Make sure there is a clearance of 100 mm / 4 inch between the back and side panels and the walls or other equipment.
- The opening between the unit and the base must be free from obstacles to ensure good ventilation in the electrical compartment.
- Use the correct couplings for the water connection in order to prevent water leakage.
- If the oven has not been connected to an outlet channel, make sure there is at least 500 mm / 20 inch free space above the oven.
- Allow for enough space for the oven, so you can easily place the baking trays into and take them out of the oven.

Find a suitable place for the unit. Points of interest:

- If the oven is installed on a base, the floor must be completely level. This facilitates a good operation of the door lock.
- Make sure there is 900 mm / 35 inch free space on the front side of the oven for operation and maintenance and for unloading products.
- The products in the unit must be well visible.
- Ensure the unit's accessibility for maintenance and service activities.
- Do not allow children on the service side.
- The unit is not suited for use in a rainy or very moist environment in view of danger of short circuit.
- There must be a water supply connection with an aerated tap valve with a ¾ inch screw connection nearby (P-model only).
- The environmental temperature must be between 10 and 35°C / 50 and 95°F. The unit is not suitable for outside use.









### 3.3 First use

When using the unit for the first time, clean the interior thoroughly with soap suds and heat up the unit, see section 3.3.1. After commissioning discoloration of the cooking/grilling area can occur.

#### 3.3.1 Metal odour

To remove the metal odour that will appear at first use, the unit must be heated at the maximum temperature (250°C/482°F) for at least half an hour.

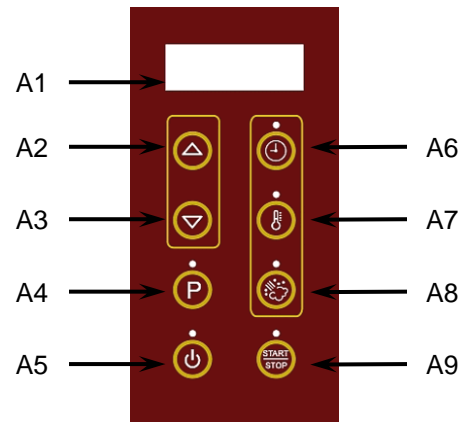
#### Warm through the Basic Convection

	Action	Operation	Display (after operation)
1	Switch on the oven		Last set baking time
2	Set the time to 30 minutes		_ 30
3	Select the temperature		Last set temperature
4	Set the temperature to 250 °C		_250
5	Start the preheating		The set baking time
6	After having finished the preheating, the oven will give a sound signal and <b>Load</b> appears on the display Start the heating-through process		The set baking time expires
7	After having finished the heating through, the oven will give a sound signal and <b>End</b> appears on the display		Last set baking time
8	Switch off the oven		

## 4. OPERATION AND USE


### 4.1 Control Panel

- A1 Display
- A2 Up button
- A3 Down button
- A4 Programme button (P-model only)
- A5 On/off button
- A6 Time button
- A7 Temperature button
- A8 Steam button (P-model only)
- A9 Start/stop button




Button	Function
A2 Up button	Increase the values of settings.
A3 Down button	Decrease the values of settings.
A4 Program button	Set, change or delete a program.
A5 On/off button	Switch the oven on and off.
A6 Time button	Select the baking time
A7 Temperature button	Select the baking temperature.
A8 Steam pulses button	Select the steam injection.
A9 Start/stop button	Start and stop a program.

### 4.2 Switching-on the unit

Press the  button.  
The LED above this button will light constantly.

### 4.3 Switching-off the unit

Press the  button.  
The LED above this button will go out.



The oven switches off itself when no baking process has been active for more than 2 hours.

When the oven temperature is still too high when switching off the oven, the oven will first cool down before fully switching off. For this the fan remains active. When the oven is off and this automatic cooling is active, everything will be off on the front panel except for the display showing **"cool"**. The oven will switch off automatically when the oven temperature drops below 80°C / 176°F.



You can speed up cooling by opening the door.

#### 4.4 Open and close the door



**WARNING**

- Do not lean on the opened oven door and do not put anything on top of it.
- Do not pull the cable beneath the door and do not hang anything on it.
- Do not knock into the door. The glass may break when firmly knocked.

The oven door can be opened at all times. The oven door is unlocked by pushing the handle to the left and releasing it. The door can be opened. If the oven has a swing door, the oven door can be unlocked by pushing the handle down and pulling the door towards you.

You can close the oven door by closing the door and pressing the lock. If the oven has a swing door, you can close this by moving the door up and backwards and then pushing it into the lock.

#### 4.5 Operation of Basic Convection-E













**WARNING**



Never touch the interior of the oven when it is hot without protecting your hands.  
Use oven gloves.

##### 4.5.1 The baking process

The baking process can be started as described below.




	Action	Operation	Display (after operation)
1	Switch on the oven		Last set baking time
2	Set the required baking time	 / 	Required baking time
3	Select set temperature		Last used temperature
4	Set the required baking time	 / 	Required baking time
5	Start the preheating		<b>PREh</b> and the LED above  is flashing
6	After the preheating has expired, the oven will give a sound signal and <b>Load</b> will flash on the display	Now put the products into the oven.	<b>Load</b> , (flashing) The temperature is not maintained while loading the products.
7	Start baking the products		The set baking time expires
8	After the baking time has expired, the oven will give a sound signal and <b>End</b> appears on the display	Take the products out of the oven.	Last set baking time
9	Switch off the oven or go to step 2		



- The LED above the  button will flash while the oven is busy with a process started by the user. For example, while pre-heating, loading and recipe processing.
- Pressing the  button while pre-heating will abort the pre-heating. The oven will then immediately proceed with baking the products.




#### 4.5.2 View and change the temperature while baking

You can view and change the temperature while baking.


During baking, press the button  to make the set temperature appear on the display. You can change the set temperature using the  and  buttons.

#### 4.5.3 View and change the baking time while baking

You can view and change the baking time while baking.

During baking, press the button  to make the remaining baking time appear on the display. You can change the set remaining baking time using the  and  buttons.

#### 4.5.4 Stop during the baking process

After pre-heating, you can interrupt the baking process at all times by pressing the  button.

### 4.6 Operation of Basic Convection – P














#### WARNING



Never touch the interior of the oven when it is hot without protecting your hands. Use oven gloves.

The Basic Convection 3-P and the Basic Convection 5-P can be operated both manually and automatically.











#### 4.6.1 Manual operation

	Action	Operation	Display (after operation)
1	Switch on the oven		The last set baking time appears
2	Set the required baking time	 / 	Required baking time
3	Select set temperature		Last used temperature
4	Set the required temperature	 / 	Required temperature
5	Start the preheating		<b>PREh</b> and the LED above  is flashing
6	After the preheating has expired, the oven will give a sound signal and <b>Load</b> will flash on the display	Now put the products into the oven.	<b>Load</b> , (flashing) The temperature is not maintained while loading the products.
7	Steam can be supplied while baking		<b>stea</b> (flashing) Steam supply remains active until the button is released (max. 8 minutes).
8	After the baking time has expired, the oven will give a sound signal and <b>End</b> appears on the display	Take the products out of the oven or press 	Last set baking time
9	Switch off the oven and go to step 2		





- The LED above the  button will flash while the oven is busy with a process started by the user. For example, while pre-heating, loading and recipe processing.
- Pressing the  button while pre-heating will abort the pre-heating. The oven will then immediately proceed with baking the products.

#### 4.6.2 Automatic operation




	Action	Operation	Display (after operation)
1	Switch on the oven		The last set baking time appears
2	Select a programme mode		The LED above  lights up and the last used programme will appear on the display
3	Select the required programme	 / 	Selected programme
		Now put the products into the oven if a programme without pre-heating has been selected and proceed with step 6	
4	Start the programme		<b>PREh</b> and the LED above  is flashing
5	After the preheating has expired, the oven will give a sound signal and <b>Load</b> will flash on the display	Now put the products into the oven.	<b>Load</b> , (flashing) The temperature is not maintained while loading the products.
6	Start baking the products		The set baking time expires
7	After the baking time has expired, the oven will give a sound signal and <b>End</b> appears on the display	Take the products out of the oven or press 	Last used programme
8	Switch off the oven and go to step 3		



- The LED above the  button will flash while the oven is busy with a process started by the user. For example, while pre-heating, loading and recipe processing.
- Pressing the  button while pre-heating will abort the pre-heating. The oven will then immediately proceed with baking the products.




#### 4.6.3 View and change the temperature while baking

You can view and change the temperature while baking.

During baking, press the button  to make the set temperature appear on the display. You can change the set temperature using the  and  buttons.


#### 4.6.4 View and change the baking time while baking

You can view and change the baking time while baking.





























During baking, press the button  to make the remaining baking time appear on the display. You can change the set remaining baking time using the  and  buttons.










#### 4.6.5 Stop during the baking process

After pre-heating, you can interrupt the baking process at all times by pressing the  button.

#### 4.6.6 Set a new programme or change an existing programme

	Action	Operation	Display (after operation)
1	Switch on the oven		The last set baking time appears.
2	Open the programme mode	 3 sec	P with the first unused programme and the LED above  is flashing.
3	Select a programme number	 / 	P with the selected programme
4	Confirm the programme number		_ 0 and the LED above  is flashing
5	Set the pre-heating temperature	 / 	PH=0 no pre-heating PH=1 pre-heating
6	Select the baking time		_ 0 and the LED above  is flashing
7	Set the required baking time for baking phase 1	 / 	_ and the required baking time
8	Select the baking temperature		_ 0 and the LED above  is flashing
9	Set the required baking temperature for baking phase 1	 / 	_ and the required baking temperature
10	Select steam pulses		_ 0 and the LED above  is flashing
11	Set the number of steam pulses. Enter 0 when no steam is required.	 / 	_ and the required number of steam pulses
12	Select the steaming method		_nn0 and the LED above  is flashing
13	Select the steaming method: Enter 0 when no steam is required.	 / 	_nn0 at the beginning of the step _nn1 spread over the step
14	Go to step 2 to programme the second or third baking step or go to step 12 to save the programme.	 2x	= 0 step 2 ≡ 0 step 3
15	Save the programme		<b>SAVE</b> and <b>Done</b> alternately
16	Exit the programme mode	 3 sec	The last set baking time appears.
17	Switch off the oven		










#### 4.6.7 Delete a programme

	Action	Operation	Display (after operation)
1	Switch on the oven		The last set baking time appears.
2	Go to the programme mode		P 01
3	Select a programme number		P with the selected programme
4	Delete the programme	 5 seconds	<b>del?</b> and <b>programme</b> alternately
5	Confirm or cancel the deletion.	confirm:  cancel: any other button	<b>del</b> and <b>done</b> alternately after confirmation. P with the selected programme after cancellation.
6	Exit the programme mode		The last set baking time appears.
7	Switch off the oven		



Protected programmes cannot be deleted. At any attempt to do so, read + only will alternately appear and after this you can select another programme.  
See the service manual for additional information about protecting programmes

#### 4.6.8 View a programme

	Action	Operation	Display (after operation)
1	Switch on the oven		The last set baking time appears.
2	Go to the programme mode		P 01
3	Select a programme number		P with the selected programme
4	View all settings	 ,  and/or 	Step and the set value
5	Stop viewing the programme		P with the selected programme
6	Exit the programme mode		The last set baking time appears.
7	Switch off the oven		

## 5. CLEANING AND MAINTENANCE



### WARNING

Appliance must be disconnected from the power supply during cleaning or maintenance and when replacing parts.

Do not use aggressive or abrasive materials. These will damage the surface which will make it more difficult to remove dirt.

Clean the inside, the removable parts and the accessories thoroughly with cleanser and water before putting the unit into use. Follow the cleaning instructions as described in this chapter.

Treat the outer surface of the interior window with a soft cleaning agent to protect the reflection layer.

Do not touch the halogen lamps with bare hands. Protect hot lamps from cold water.



### WARNING

Never use a water hose for cleaning. Water can seep into the unit through the ventilation holes of the unit.

### 5.1 Maintenance schedule



For hygiene matters and optimum state of your unit, it is advised to maintain a fixed daily cleaning schedule.

Item	Action	Frequency
Interior	<ul style="list-style-type: none"> <li>Clean, see section 5.2.</li> </ul>	Daily
Exterior	<ul style="list-style-type: none"> <li>Clean the exterior with a small amount of water to which a mild cleaning agent has been added and a soft brush or sponge.</li> <li>Dry the exterior with a cloth.</li> <li>Use Stainless Steel cleaning spray to remove stains, and restoring the gloss.</li> </ul>	Weekly
Windows	<ul style="list-style-type: none"> <li>Open the door.</li> <li>Clean the windows with warm soapy water or Fri-Jado Cleaner.</li> </ul>	Weekly
Door switch	<ul style="list-style-type: none"> <li>Check if the door switch can move freely (P-model only).</li> <li>Have a door switch that cannot move freely replaced.</li> <li>Clean the visible part of the door switch with a dry cloth.</li> </ul>	Weekly
Foil of the operating panel	<ul style="list-style-type: none"> <li>Check the foil of the operating panel for damage.</li> <li>Replace a torn foil.</li> </ul>	Weekly
Mains lead	<ul style="list-style-type: none"> <li>Inspect the electrical cord for damage.</li> <li>Have a defective mains lead replaced by an authorized installer.</li> </ul>	Monthly
Rubber door seal	<ul style="list-style-type: none"> <li>Check the rubber door seal for cracks.</li> <li>Replace the rubber if cracked.</li> </ul>	Monthly
Rear panel	<ul style="list-style-type: none"> <li>Clean the rear panel and the space behind it, see section 5.3.</li> </ul>	Monthly
Hinges	<ul style="list-style-type: none"> <li>Spray moving parts with silicone oil.</li> </ul>	Every 6 months

## 5.2 Daily Cleaning



The unit can be cleaned best shortly after use, when it is still lukewarm.  
The best cleaning can be achieved by using special oven- or grill cleaner.

- Remove the baking trays and/or racks and the beams from the oven.
- Clean the racks and/or baking trays and the beams with hot water to which a suitable cleaning agent has been added. Preferably use Fri-Jado Cleaner, except with aluminium baking trays.
- Remove the soap residues from the rack and/or the baking tray and the beams with sufficient hot water.
- Sweep crumbs, seeds and other residual from the oven.
- Clean the interior of the oven with a moist cloth with cleaning agent.
- Also clean the area beneath the oven.

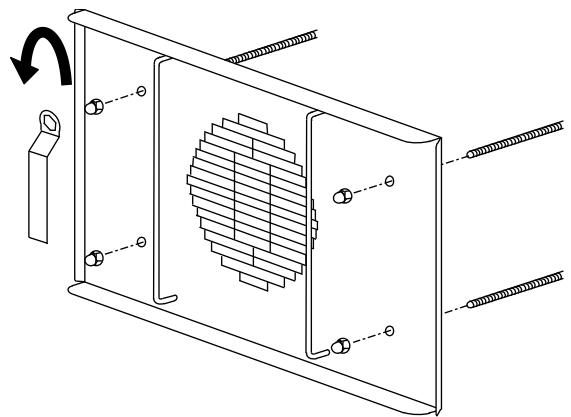
## 5.3 Clean the rear panel



### WARNING

- Avoid bumping against the fan blades to prevent imbalance.
- Allow the oven to cool to avoid burning.
- Remove the plug from the wall socket before removing the rear panel.

1. Remove the racks or baking trays and the beams supporting the racks or baking trays.
2. Remove the four nuts using the spanner delivered with the oven and keep them carefully.
3. Pull the rear panel forward and remove it from the oven.
4. Clean the rear panel with hot water and Fri-Jado Cleaner. In case of heavy contamination, spray with Fri-Jado Cleaner, let it soak and rinse thoroughly.
5. Remove dirt from the bottom of the oven and from the now visible inner rear panel with a soft brush.
6. Place back the rear panel and tighten the four nuts with the delivered spanner.



## 6. MALFUNCTIONS AND SERVICE

Before you contact your supplier/dealer in case of a malfunction, there are some items you can check yourself:

- Is the power supply working properly? Check fuses and differential switch.
- Has the timer clock been properly set?

Item	Malfunction	Possible action
Element	The heating element colours red	<ul style="list-style-type: none"> <li>• Remove the plug from the outlet.</li> <li>• Have the fault corrected.</li> </ul>
Fan	The fan does not rotate	<ul style="list-style-type: none"> <li>• Remove the plug from the outlet.</li> <li>• Open the door.</li> <li>• Remove the rear panel (see section 5.3) and check if the fan can rotate freely.</li> </ul>
Oven	The oven does not become hot	<ul style="list-style-type: none"> <li>• Open and close the door.</li> <li>• Check the fuses and the earth leakage switch in the meter cupboard.</li> </ul>
Steam (with BC - P only)	No steam injection	<ul style="list-style-type: none"> <li>• Check the water connection.</li> </ul>
Door	Does not close	<ul style="list-style-type: none"> <li>• Place the oven in a horizontal position such that the closing pins fall into the door hinges.</li> <li>• Check if the door switch is not positioned too far to the outside.</li> </ul>
Bottom (with BC - P only)	The bottom becomes wet	<ul style="list-style-type: none"> <li>• Reduce the number of steam pulses.</li> </ul>
Mains cord	Damaged	<ul style="list-style-type: none"> <li>• Replace, see section 6.1</li> </ul>

### 6.1 Replace the mains cord



**WARNING**

Hazardous electrical voltage.

If the mains cord is damaged, it must be replaced by the manufacturer, his service agent or a similarly qualified person in order to avoid hazards.

## 7. TECHNICAL SPECIFICATIONS


**WARNING**

Consult the identification plate to get the proper specifications of the unit. The electrical data may vary from country to country.

		<b>BC 3 - E</b>	<b>BC 3 - P</b>	<b>BC 5 - E</b>	<b>BC 5 - P</b>
Dimensions					
Width	mm	840	840	840	840
Depth with grip	mm	775	775	781	781
Depth without grip	mm	725	725	731	731
Height	mm	460	460	650	650
Weight	kg	62	63	79,5	80,5
Max. ambient temperature	°C	35	35	35	35
Max. relative Humidity	%	85	85	85	85
Voltage	V	230 1~	230 1~	3~ 400+N	3~ 400+N
Frequency	Hz	50	50	50	50
Max. rated current	A	13	13	9,5	9,5
Rated power	W	2840	2860	5760	5760
Cable length	m	2,5	2,5	2,5	2,5
Lamp		12V 20W G4 socket	12V 20W G4 socket	12V 20W G4 socket	12V 20W G4 socket
Sound pressure	dB(A)	<70	<70	<66	<66
Number of fans		1	1	1	1
Water connection	inch	n/a	¾	n/a	¾
Water pressure	Bar	n/a	0,2 - 2,5	n/a	0,2 - 2,5
Condensate/steam outlet	inch	1 pc of 1"	2 pc of 1"	1 pc of 1"	2 pc of 1"

Notes.

Fri-Jado Euro Products B.V.  
Oude Kerkstraat 2  
4878 AA Etten-Leur  
The Netherlands

Tel: +31 (0) 76 50 85 400  
Fax: +31 (0) 76 50 85 444