REDFOX®

Instruction manual



Pizza oven counter top 2 chambers 230 V / 1N
FP 67 R

2026-11-16

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1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]
550	380	380	35.00	2.700

Loading	Gross depth [mm]	Depth of internal part [mm]	Diameter of device [mm]	Gross Height [mm]
230 V / 1N - 50 Hz	545	370	350	435

Maximum device temperature [°C]	Minimum device temperature [°C]	Number of cavities	Stone plates thickness [mm]	Gross Volume [m3]
300	50	2	14	0.138

Net Volume [m3]	Gross Weight [kg]	Gross Width [mm]	Width of internal part [mm]
0.107	37.00	580	410

3. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

4. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

5. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

6. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance
- the electrical supply to the device must be made of oil-resistant material

We disclaim any responsibility in the event that these standards are not respected and in the event of

a violation of the above principles. Before first use, you must clean the device, see chapter """"cleaning and maintenance""""". The appliance must be grounded using a screw with a grounding mark.

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!
- Do not use extension cords or multiple sockets.
- **The mains connection point must have a maximum of the following impedance: ZMAX = 0.042 + j 0.026 Ω for the phase conductors and 0.028 + j 0.017 Ω for the neutral conductor.**

7. INSTRUCTIONS FOR USE

Attention! Before you start using the device, it is necessary to remove the protective films from the entire surface, then wash it well with water and dish soap, and then wipe it with a damp cloth. Before starting baking, let the oven run for approx. 30 minutes at maximum power to burn off the remaining preservatives.

For pizza oven FPP 36 (Fig. 1)

The FP - 36 device is an oven with three preset programs and a heating and tempering program. It is controlled by an electronic thermostat, the control of which is located on the front panel of the oven (see picture).

The oven starts and stops by pressing the „ON/OFF“ button. The four pre-set programs are activated using the large „PIZZA“, small „PIZZA“, „BAGUETTE“ or „TIME“ buttons. The warm-up program is started by pressing the „PRH“ button. Pressing it for a long time starts the tempering program. The „STOP“ button is used to end the program prematurely and to end the tempering process.

After switching on, the device switches to idle mode, when the temperature is displayed, which is signaled by the illuminated inscription °C to the right of the display.

After pressing the large „PIZZA“, small „PIZZA“ or „BAGUETTE“ program button, the oven starts to heat up and the indicator light in the corresponding program button flashes red. The time starts to count down, which is signaled by the lit sign TIME to the right of the display. If the time is greater than 9 minutes 59 seconds, the time is displayed only with tens of seconds. Approximately once every 12 seconds, the temperature will be displayed for 2 seconds. Reaching the set temperature (option L1-L3) is signaled by a green light. If the temperature is higher than set (the body does not heat), the light is on, if it is lower the light flashes (green). After the set time has elapsed (choice t1-t3), the program will end. This is signaled by three beeps of the internal siren at the interval set in the menu under the r.p. option. and flashing the diode from red to green. If it is set to „0“, no repetition will occur. The signal is terminated by pressing „STOP“.

The fourth program is activated by pressing the „TIME“ key. The display shows a preset time value that can be changed with the up and down arrows. It can be confirmed by pressing the „START“ or „°C“ button, when the preset temperature will also be displayed, which can be changed similarly to the time. The value is confirmed with the „START“ button. Pressing it repeatedly will start the program. The initial values can be the last set, when the light in the „TIME“ button is green, or preset, when it is red. After activating the program, you can switch between these two modes by simultaneously pressing the „TIME“ and „°C“ keys. If the light is orange, we are in the last set values mode and the temperature is exactly the same as in the preset values mode. The end of the program is signaled as pr. 1 - dia. 3.

Temperature and time values can also be adjusted while all programs are running, when the „TIME“ or „°C“ button is pressed, depending on what we want to change. After that, we will edit with the arrows. Confirmation is done by pressing „START“. If there is no confirmation, the original values will be restored after a certain period of time. This also happens after pressing the uppercase „PIZZA“, lowercase „PIZZA“, „BAGUETTE“, „PRH“ or „ON/OFF“ key.

The heating program is started by briefly pressing the „PRH“ button. It is signaled by a red flashing diode in the program button. Reaching the pre-set temperature (option L4) is signaled by three whistles of the internal siren at the interval set in the menu under the r.t. option. If it is set to „0“, the repetition will not occur. The signal is terminated by pressing „STOP“.

The tempering program is started by long pressing the „PRH“ button. It is signaled by the LED flashing from red to green. The difference with the heating program is that the device does not return to the idle state after reaching the temperature, but maintains the preset temperature until the „STOP“ button is pressed. If the temperature is higher than set (the body does not heat), the light is green, if it is lower the light flashes green. Reaching the temperature is announced, just like with preheating.

The menu is entered by pressing the „STOP“ and „START“ keys

The device will ask for the password, which is set to „0“ by the manufacturer, but can be changed in the menu. If it is set to „0“, the item „L.1“ is automatically displayed, which is the temperature of the 1st program. Press the up arrow (small pizza) to display the item „t.1“ (time of the 1st program). The up arrow goes to the next item and the down arrow (STOP) goes to the previous item. The „START“ key enters the editing of the item. Values are increased with the up arrow and decreased with the down arrow. You can also use the „big PIZZA“ button to move up an order (number flashes). If we reach the highest order, the next press activates the decimal point (flashing) and we can move it using the arrows. After pressing the „big PIZZA“ button again, you will return to the lowest order. If we want to save the changed value, we confirm it by pressing the „START“ button, otherwise we press „PRH“. Press „PRH“ again to exit the menu. This can also be done after reaching the end of the menu with the arrows.

Menu

L.1 temperature of the 1st program

t.1 time of the 1st program

r.p. interval of repetition of termination signals 1.-4. program

L.2 temperature of the 2nd program

t.2 time of the 2nd program

L.3 temperature of the 3rd program

t.3 time of the 3rd program

L.4 temperature of the 4th program

t.4 time of the 4th program

L.T. preheating program temperature

r.t. repetition interval of preheating program termination signals

n.p.a. password settings

For pizza oven FP 36/66 (Fig. 2)

Use the timer (A) to set the desired cooking time, thereby switching on the upper and lower heating elements of the chamber. Operation is indicated by the indicator light (C). You can set the temperature of the chamber as desired with the knob (B), which controls the thermostat. The temperature is indicated by the light (D). For permanent switching, set the timer to infinity.

For pizza oven FP 37/67 (Fig. 3)

Use the lower chamber time switch (D) to set the desired baking time, thereby switching on the upper and lower heating element of the lower chamber. Operation is indicated by light F. The central heating element serves as the lower body of the upper chamber and at the same time as the upper body of the lower chamber. Use the timer (C) (upper chamber) to set the cooking time in the upper chamber and turn on the upper heating element of the upper chamber. You can set the temperature of both chambers as you like with knob A or B, which controls the thermostat for the individual floors. Indicator lights (H) and (G) indicate heating of individual chambers. If only one floor is operated, for example due to fewer pizza orders, the lower floor must be used. The upper floor cannot operate independently, because only the upper body

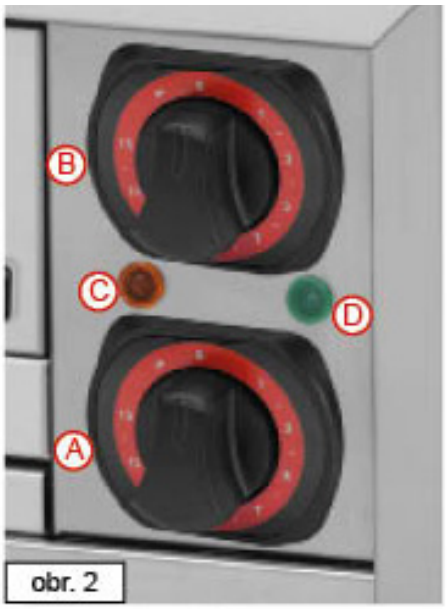
goes. (I) Illumination of chambers.

For pizza oven FP 36 ECO (Fig. 4)

The switch (A) turns on the upper and lower heating elements of the chamber. You can set the temperature of the chamber as desired with the control knob (B), which controls the thermostat. To turn off the furnace, turn the switch to the off position and set the thermostat to the „0“ position.

Switching off the oven (fig. 2,3)

The FP36, 36R and 66R furnace will turn off after the timer reaches the „0“ position or by turning the timer to the „0“ position.



obr. 2

A Timer with switch off
B Working thermostat
C Pilot light
D heating indicator light

FP-36/66 (R)



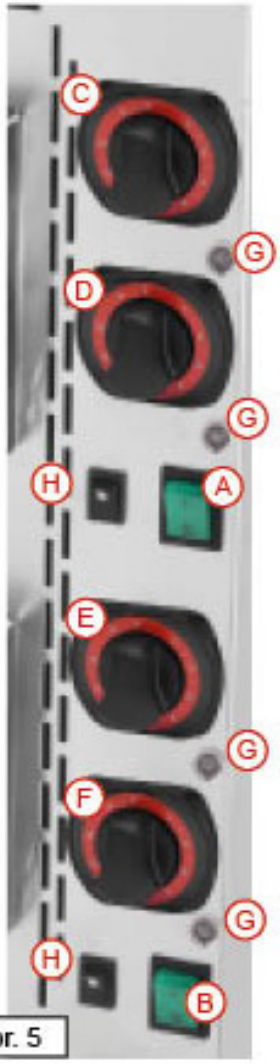
obr. 3



A Main switch
B Working thermostat

FP-36 ECO

obr. 4



obr. 5

For pizza oven FP 38/68 (fig. 5)

You turn on the upper and lower chambers (bodies) with the A,B switch, which also serves as the power--on indicator. Therostats C, D, E, F you can choose any temperature in the chamber. Thermostat C is for the upper body of the upper chamber, thermostat D is for the lower body of the upper chamber, thermostat E is for the upper body of the lower chamber, and thermostat F is for the lower body of the lower chamber. Indicator light G indicates that the chamber has heated up. Switch H is used to turn the light bulb in the chamber on and off.

Behavior of timers

The timer works like this: when setting the timer, the timer must be advanced over 3 minutes. The fixtures will start only after turning the timer over 3 minutes. If you want to set the timer for a period shorter than 3 minutes, you must turn the timer over 3 minutes and then turn it back to, for example, 2 minutes.

A beep will sound one minute before the timer runs out. This is standard timer behavior.

8. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**