REDFOX®

Instruction manual



Oven for quick preparation 230 V / 1N SO 4

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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]	Loading
431	510	510	45.00	3.300	230 V / 1N - 50 Hz

Boiler capacity [l]	Gross depth [mm]	Depth of internal part [mm]	Gross Height [mm]	Number of burners/ hot plates	Number of preset programs
0.00	720	445	620	1	18

Number of GN / EN	Gross Volume [m3]	Net Volume [m3]	Gross Weight [kg]	Gross Width [mm]	Width of internal part [mm]
1	0.210	0.140	60.00	470	360

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.**

CONNECTION OF THE ELECTRIC CABLE TO THE MAINS

Installation of the electrical supply - this supply must be separately protected. And it with an appropriate circuit breaker of rated current in relation to the power input of the installed device. Check the wattage of the instrument on the nameplate on the rear panel (or side) of the instrument. The connected ground wire must be longer than the other wires.

Connect the appliance directly to the mains, it is essential to insert a switch between the appliance and the mains with minimum distance of 3 mm between the contacts, which corresponds to the applicable standards and loads. The earth lead (yellow-green) must not be interrupted by this switch. Connect the appliance intended for connection to a mains socket if the socket has adequate protection. In any case, the supply cord must be positioned so that at no point does it reach a temperature 50 degrees above ambient. Before the appliance is connected to the mains, it must first be made sure that:

- the supply circuit breaker and the internal wiring can withstand the current load of the appliance (see matrix label)
- the distribution is equipped with an effective earthing 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 liability in the event that these standards are not adhered to and in the event of a breach of the above policies. Before using the instrument for the first time, you must clean it, see chapter "cleaning and maintenance". The appliance must be grounded using a screw with a grounding mark.

- Do not plug the power supply plug into the power supply. socket and do not remove the power plug from . plug with wet hands and by pulling on the power cord!
- Do not use extension cords or cluster sockets.
- The network connection point must have the maximum impedance listed below: ZMAX = 0.042 + j 0.026 Ω for the phase conductors and 0.028 + j 0.017 Ω for the neutral conductor.

OBSERVED DISTANCES

Install the device:

- under the hood with the appropriate power;
- so as to ensure access to water and electricity connections;
- with a clear space of at least 5 cm at the sides and behind the device;
- with a distance of 50 cm at the sides and 70 cm at the back from fryers and other hot appliances.

The equipment, both fixed and with the trolley, must be easily moved out of the way for emergency maintenance.

Take care that any masonry work carried out after installation (e.g. building walls, replacing doors with narrower ones, renovation, etc.) does not prevent the move.

Both fixed and trolley mounted devices are not suitable for built-in installation.

Electrical connection

The furnace is equipped with an unel Schuko plug that plugs into a 16A single phase socket.

The cable must only be replaced by a qualified and authorized technician using a cable with similar characteristics and length.
The earth cable must always be yellow-green in colour.

All equipment must be connected to an efficient equipotential system that complies with the codes in effect in the country of installation.

Connect the equipotential lead to the terminal marked with the symbol 

7. INSTRUCTIONS FOR USE

Switching on the furnace and navigation

Your device guarantees excellent baking results and maximum ease of use.

A switch switches the display on and off (located under the door) and a large touch screen allows quick and intuitive navigation.

You can operate the panel by touching the screen with dry, clean hands.
After switching on, the furnace performs automatic preheating (Fig. 1).
During heating, the ECO MODE button can be pressed to set the energy-saving mode.
Press the arrow icon to return to the preheat mode (Fig. 2).

Fig. 1

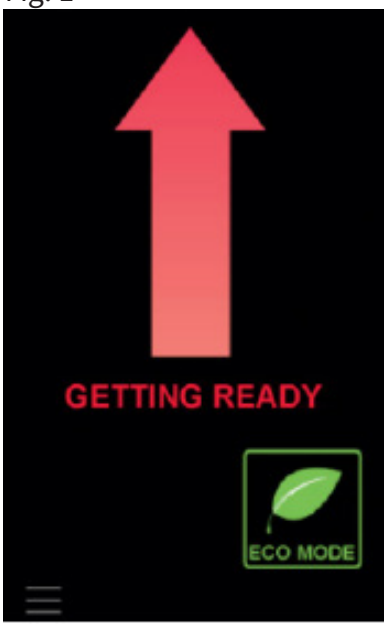
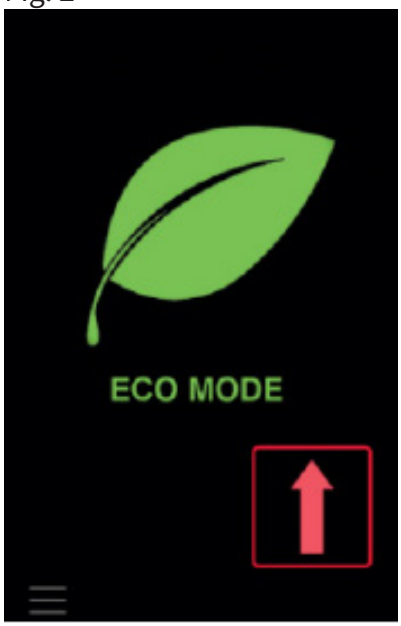


Fig. 2

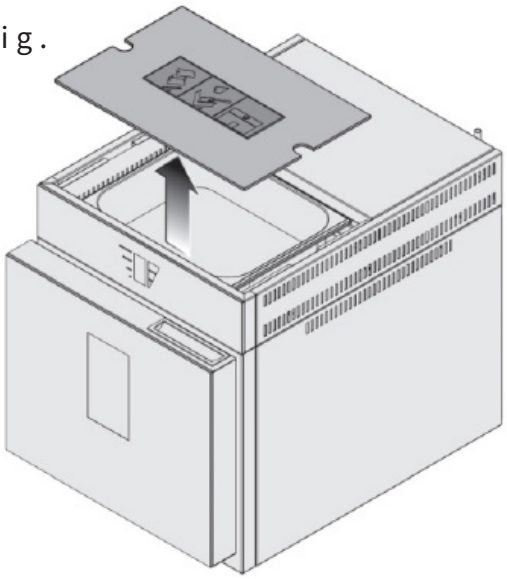


Water tank

The stove is equipped with a water tank for steaming (Fig. 3).
The level of water in the tank is indicated by an indicator on the front panel of the furnace.

Filling or refilling the tank:
- lift the lid
- pour water
- close the lid

Fig. 3



How to perform cooking

When the preheating is complete, a screen with six preset recipes is displayed (Fig. 4).
It is possible to save other recipes, for this purpose:
press the empty field (Fig. 5).

A summary screen will appear (Figure 6).
From there, you can press the button:
1 - select an image from the library
2 - select the internal cooking degree
3 - select the degree of browning
4 - set the cooking time (fig. 7)
5 - start cooking (fig. 8)
6 - save recipe
7 - delete recipe (hold down for a few seconds)

Saved recipes can be edited.

To do this:
- press and hold the icon of the recipe you want to edit (fig. 9)
- edit the parameters you want to change

Once completed, it is possible (Fig. 10):
- save changes by pressing the button - 8
- start cooking by pressing the button - 9

Configuration

To enter the configuration menu (fig. 11), press the button - 10

Select CONFIGURATION

In this menu (fig. 12) you can:
- set date and time
- access information about the system
- adjust the brightness of the display
- adjust the buzzer volume

Import/export

It is possible to import and export information such as recipes and alarm list.

To do this:
- insert the USB flash drive into the appropriate port (located at the bottom of the front panel)
- press button - 1
- select IMPORT or EXPORT



Fig. 4

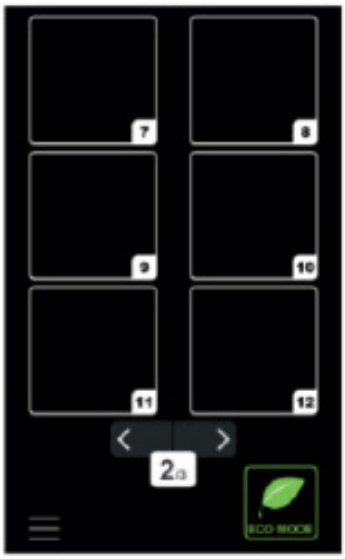


Fig. 5

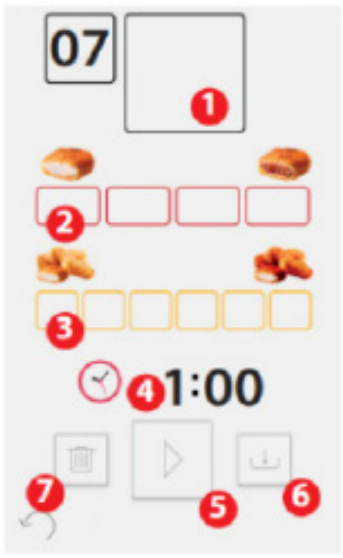


Fig. 6



Fig. 7

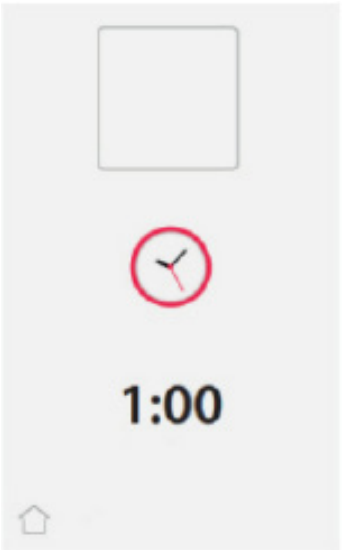


Fig. 8



Fig. 9

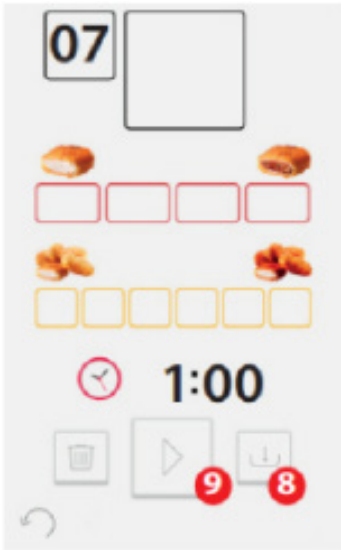


Fig. 10

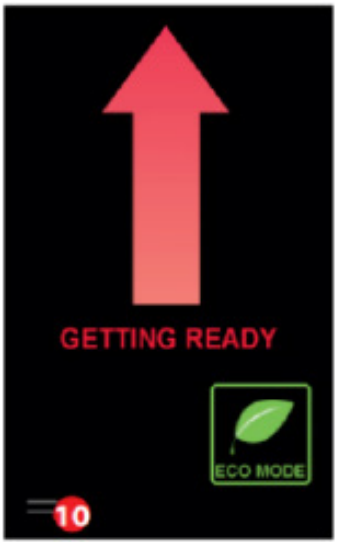


Fig. 11

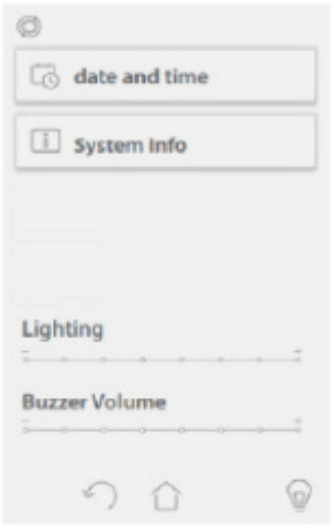


Fig. 12

Cleaning of external surfaces, glass

Wait for the machine to cool down and use a cloth soaked in warm water and detergent. Finish cleaning by carefully rinsing and drying. Alternatively, you can use a soft cloth dampened with special mild products for steel or glass surfaces (depending on the surface to be cleaned); follow the cleaning agent manufacturer's instructions.

When cleaning the furnace, make sure that the cleaning agent does not get inside.

Cleaning the oven chamber

Clean the baking chamber at the end of each working day to maintain a high level of hygiene, the long--term brightness of the steel and the performance of the equipment. Washing can be done manually.

CLEANING AND MAINTENANCE

It is recommended to have the unit rechecked by a professional service technician at least once a year. Any interventions on the device must only be carried out by a qualified person who is authorised to such operations. ATTENTION!

The equipment must not be cleaned with direct or pressurised water. Clean the equipment daily. Daily maintenance prolongs the life and efficiency of the equipment. Always turn off the main power supply to the equipment. Wash stainless steel parts with a damp cloth and detergent free of coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Caution! Before using the appliance, the protective film must be removed from the entire surface, and then washed well with water and dish detergent, and then wiped with a damp cloth. NOTICE The warranty does not cover all consumable parts subject to normal wear and tear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the equipment if the installation is not carried out in accordance with the instructions - by an authorised workerby an authorised installer according to the relevant standards and if the equipment has been tampered with (tampering with internal equipment, etc. the warranty does not cover damage caused by natural influences or other external interference.

Required inspection by a service organization 2 times a year. Take transport packaging and end-of-life equipment for collection, according to waste and hazardous waste regulations.

TROUBLESHOOTING

Alarm	Description	Intervention	Solution
E01	Failure of the temperature probe in the oven chamber.	Baking lock.	Contact the technical service of your regional dealer.
E05	Furnace motor thermal fuse alarm.	Baking lock. Automatic restoration.	Contact the technical service of your regional dealer.
E06	Baking thermal fuse alarm furnace chamber.	Baking lock. Manual reset by an authorised technician.	Contact the technical service of your regional dealer.
E15	High temperature alarm electronic furnace plates.	Baking lock.	Clean the filter on the control panel in the technical room. Do not switch off the external power supply to the furnace. If there is a recurrence, contact technical service or your dealer.
E16	Problems with serial communication between the touch pad and the base plate.	Baking lock.	Switch the device off and on again. In case of recurrence: contact the technical service of your regional dealer.

E14	Preliminary high temperature alarm electronic furnace plates.	Baking lock. Manual reset.	Clean the filter on the control panel in the technical room. Do not switch off the external power supply to the furnace. If there is a recurrence, contact technical service or your dealer.
E22	The power supply is missing.	Baking lock. Manual reset.	Press the wheel to reset the alarm. Check that the power lines have not been interrupted. In case of recurrence: contact the technical service of your regional dealer.

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.**