

MANUAL FOR USE AND MAINTENANCE



MODELS: APG-061 APE-061
 APG-101 APE- 101
 APG-102 APE-102
 APG-201 APE- 201
 APG-202 APE 202

12045299

DEAR CUSTOMER

We would like to thank you for the confidence you have shown in our product on purchasing a professional appliance. We are totally convinced that in time you will be completely satisfied with your purchase.

Take a few minutes of your time and get to know the appliance with this instructions manual and "down to work": the easy to understand graphical information replaces pages full of writing.

Nevertheless, we recommend you thoroughly read this manual compiled by FAGOR's kitchen supervisors, in order to benefit to the maximum from the multiple possibilities and advantages this appliance offers you.

Keep this manual near to the appliance and at all times in an accessible place.

Lastly, we wish you success and hope that you will be fully satisfied with your new oven.

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CONTROLS

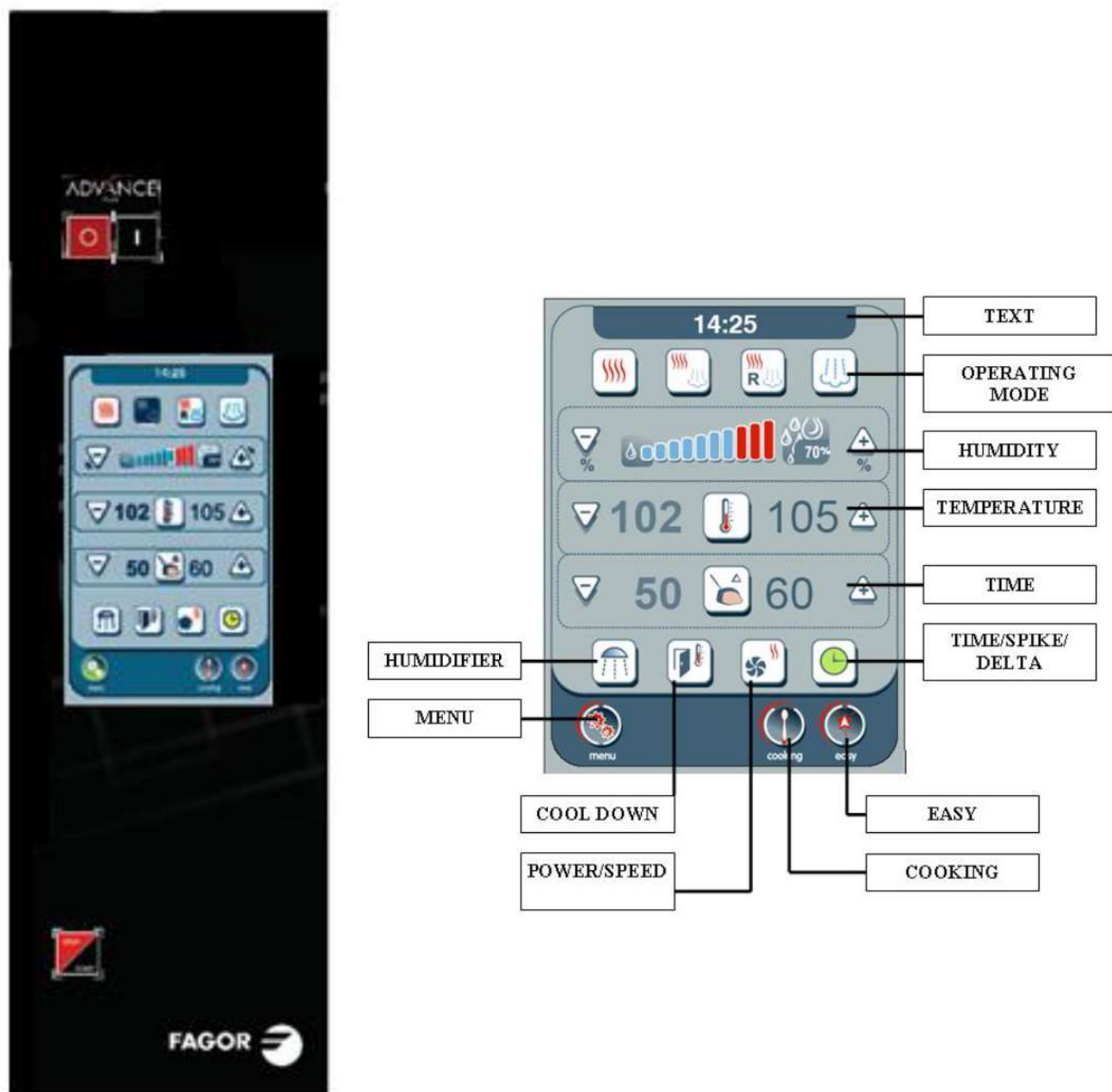


Fig. 12

ON/OFF



The oven is switched on/off with the main ON/OFF switch. Each time that the oven is switched on, the last-used values are displayed. If this is the first time the oven is switched on, the defect values are displayed.

OPERATING MODE

Oven operating mode selection. The selected mode is highlighted.

 CONVECTION	 MIXED
 REGENERATION	 STEAM

When the oven is switched on, it adopts the last used parameters. If the function is changed, the values of the function being used are stored and are reloaded if you return to this function.

HUMIDITY

This section shows the humidity level selected for the oven. Blue represents moist air, red dry air, while when it is off or black (only in Convection mode), the required humidity level is displayed. These are the default ranges and values of each operating mode:

- Convection: Range [0.0.100].
- Mixed: Range [0.0.100].
- Regeneration: Range [80].
- Steam: Range [100].

To modify the humidity level, press and . The increase /decrease is in steps of 10%.

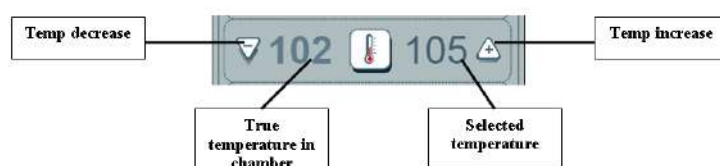
The buttons are only enabled in the Convection or Mixed mode, as the humidity value is fixed in the other two operating modes.

TEMPERATURE

This section shows the true chamber temperature and that selected by the user.

The temperature shown on the left side of the screen is the true temperature in the chamber.

The temperature shown on the right side of the screen shows the temperature selected by the user.



The range of temperatures for each operating mode is shown below:

- Convection: Range [20..300].
- Mixed: Range [20.0.250].
- Regeneration: Range [20.0.180].
- Steam: Range [20.0.99].

Temperature selection: press the central button which enables the selection using numbers. Select the required value and confirm or cancel with ok / cancel.

The temperature up /down buttons allow the temperature setting in the chamber to be modified in units within the established range. If either of the buttons is pressed for more than 2 seconds, the increase / decrease is in steps of 10.

When the oven is in delta mode these buttons are not displayed.

COOKING WITH TIME FUNCTION

Cooking is according to the temperature and time selected.

6. Select the operating mode.



7. Select the humidity value.



8. Select the required oven temperature.



9. Select the required time



10. Press Start.



The up  /down  buttons allow the chamber temperature and time settings to be changed. If either of the buttons is pressed for more than 2 seconds, the increase / decrease is in steps of 10.

If the oven is on and either of these two buttons is pressed, the remaining time will vary in the same proportion as the temperature setting is increased / decreased.

PREHEATING

To preheat the oven it must be switched off and the required temperature must be higher than the temperature in the chamber.

6. Select the operating mode.



7. Select the required oven temperature.

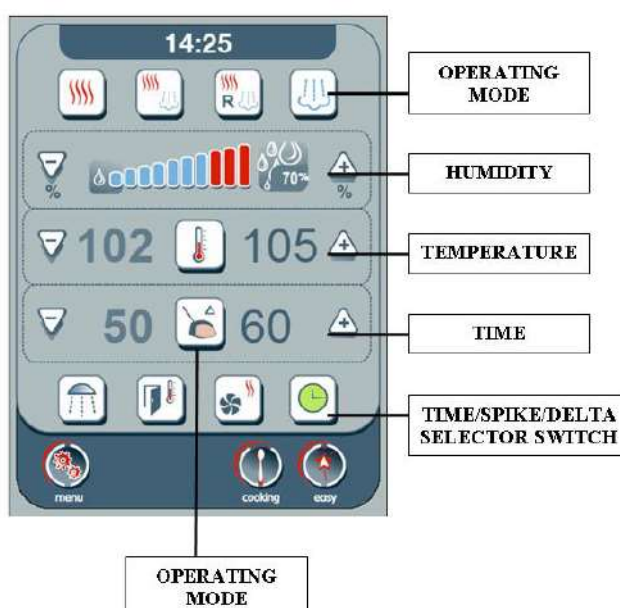


8. Press time / spike / Delta display



9. Select time 0 and press ok.

10. Press Start.



SPIKE FUNCTION

Cooking is according to the temperature of the inside of the food.

The probe should pass to the centre of the food to ensure that the food is correctly cooked in the most central point.

1. Select the spike option function with the time/spike/Delta option selector.
2. Select the required cooking temperature and the required temperature at the interior of the food.
3. Insert the probe spike in the food.
4. Close the door and press start. 

When the true temperature of the core reaches the selected value, the number starts to flash, the buzzer is heard and the light flashes in time with the buzzer until the door is opened or for a maximum of 30 seconds. If the door is not opened, the acoustic/visual warning is repeated for 30 seconds every 3 minutes.

The up /down  buttons allow the chamber temperature and time settings to be changed. If either of the buttons is pressed for more than 2 seconds, the increase / decrease is in steps of 10.

By pressing the time/spike/Delta or temperature display buttons, the values are selected numerically.

DELTA FUNCTION

Cooking takes place at a temperature of 50°C higher than the temperature in the centre of the food.

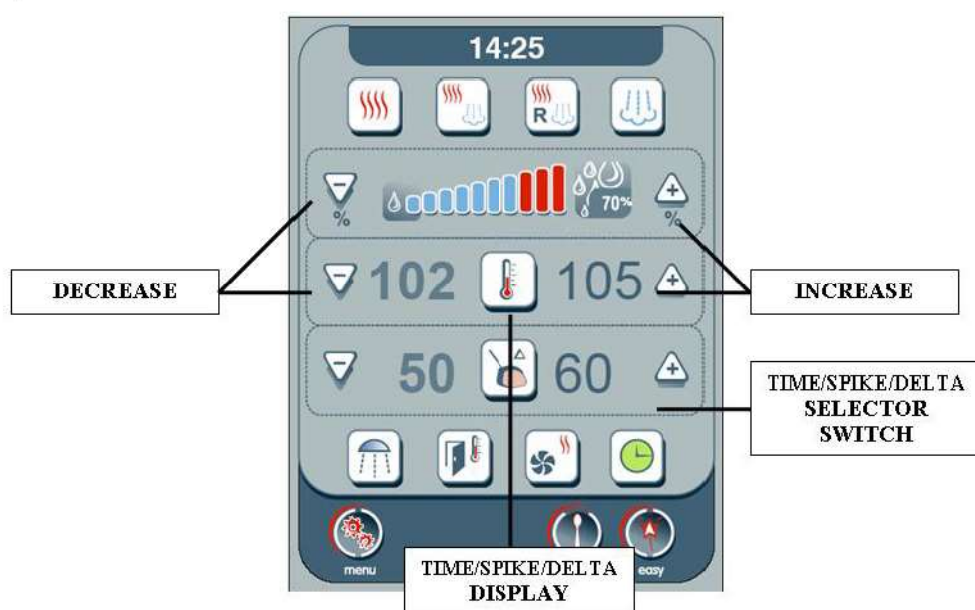
The probe should pass to the centre of the food to ensure that the food is correctly cooked in the most central point.

1. Select the Delta option function with the time/spike/Delta option selector.
2. Select the temperature required at the centre of the food.
3. Insert the probe spike in the food.
4. Close the door and press start. 

After pressing the start/stop button, the oven starts. When the temperature at the centre of the food reaches the value selected, the buzzer is heard.

The up /down  buttons allow the temperature setting at the centre of the food to be changed. If either of the buttons is pressed for more than 2 seconds, the increase / decrease is in steps of 10.

By pressing the time/spike/Delta display buttons, the values are selected numerically.



COOL DOWN

The cool down function allows the oven to cool down from high temperatures.

It only operates if the oven temperature is above 45°C.

1. On the main screen, press cool down.



2. Open the door.
3. The cycle is interrupted when the oven temperature reaches 45°C, the door is closed, or if the OFF button is pressed.



SAFETY MEASURES: The fan cover and the tray guides must be correctly fastened in place during this cycle.

Warning: Do **not** cool the oven by directly applying cold water in the tub.

HUMIDIFIER

Bakery products rise very well using this function thanks to the rapid entrance of moisture.

Soft shine to baked products.

It should be used for short periods of time.

To activate this function press the humidifier button



FAN SPEED & POWER

This function is used to vary the oven power (heat) and fan speed. There are 4 options:

1. Maximum power / maximum speed
2. Minimum power / maximum speed
3. Minimum power / average speed
4. Minimum power / minimum speed



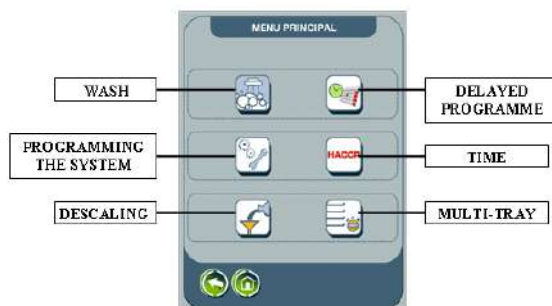
FAN POWER –SPEED

COOL DOWN

HUMIDIFIER

MENU

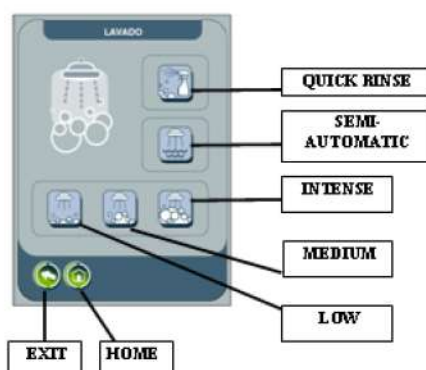
The Menu option displays a screen with 6 additional options for the user.



WASH



The wash screen allows you to select between 5 different wash programmes.



1. Rapid rinse.
2. Gentle wash.
3. Average wash.
4. Intense wash.
5. Semi-automatic wash.

For each of the wash programmes, follow the instructions shown on the screen.

The **cool down** programme should be completed before starting a wash.

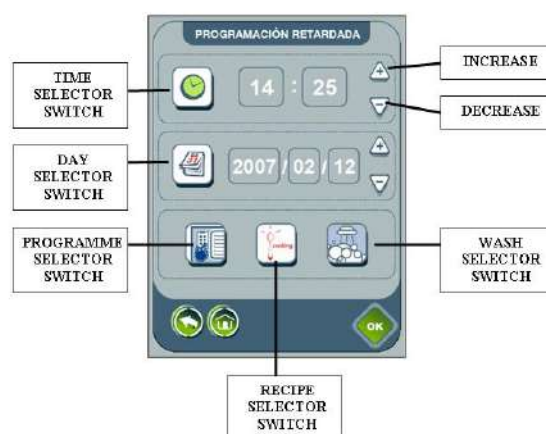
OVEN	RECOMMENDED SOAP
061 and 101	1/3
102	1/2
201 and 202	2/3

DELAYED PROGRAMME



The delayed programme allows you to programme the oven to cook and be washed at the time you require.

1. Select Menu option.
2. Select delayed programming option.
3. Select time by pressing
4. Select day by pressing
5. Select programme, recipe or wash.
6. Press



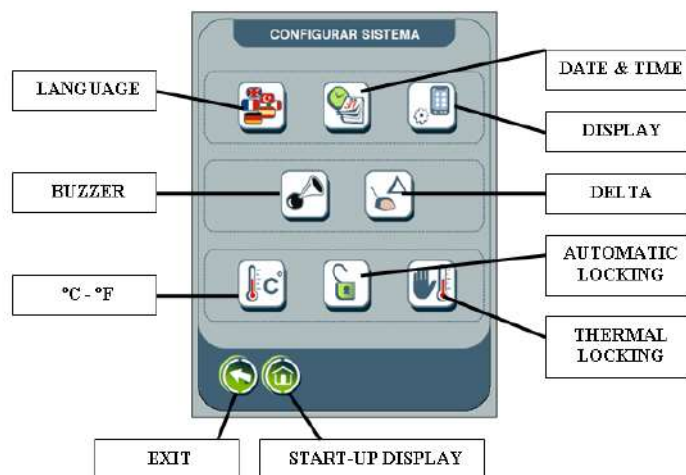
The programme selector allows you to select the oven parameters (temperature, humidity, time, fan speed).

The recipe selector allows you to select any stored recipe.

The wash selector allows you to select any wash programme.

During the delayed programming, the oven may not be used.

PROGRAMMING THE SYSTEM



LANGUAGE

This allows you to select between 6 different languages. Spanish is the default language.

1. Press the language button
2. Select the required language.

The USER language allows you to create a personally adapted language using a PC FAGOR INDUSTRIAL programme.

DATE & TIME

This allows you to update the date and time.

1. Press the button, programme time and date.
2. Press the time button and select the time using the up /down buttons. → 14 : 25
3. Press the date button and select the date using the up /down buttons.



DISPLAY

This allows the display to be programmed as required by the user (carried out when the oven is off).

Options which can be changed.

- Display time and/or date
- Text to be displayed
- Screen saver.

The default setting is with the time and date enabled and without any text.



BUZZER

This allows you to select different tones for the oven buzzer

DELTA

This setting allows you to select the differential value for the delta cooking.

The default value is 50°C.

1. press Delta setting.
2. Select required value with the up  / down  buttons.



C° - F°

It is possible to change from degrees Celsius to degrees Fahrenheit.

Press the button to change from one to the other.



AUTOMATIC LOCKING

An automatic locking setting can be programmed to prevent the oven from being used accidentally. To activate this option, select the time (between 1 and 120 minutes) after which you wish to automatically lock the oven. By default this option is deactivated.



THERMAL LOCKING

The active thermal locking begins the countdown for the programmed time only when the temperature has reached the set temperature.

To activate thermal locking press button  .
The button will change colour.

HACCP

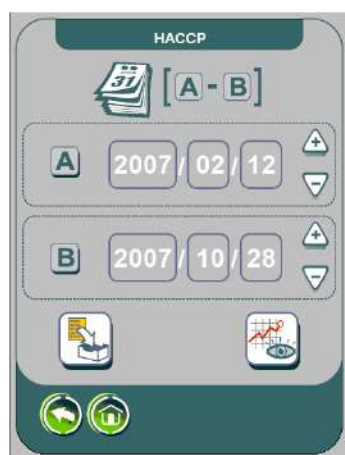
When the oven is operating with the "Core probe" or "Delta" function, the data with which it is operating must be stored in order to comply with current legislation with respect to HACCP.

The oven saves all the data for the operating mode, Humidity, TC and TN (the lowest value between TN1 and TN5) every minute while you remain in the function in question. The data must be stored for one month.

These data can be displayed on the screen or downloaded to an external device using a de USB or Ethernet.

Usage:

1. Connect the PC to the oven when it is switched off.
2. Switch on the oven.
3. Confirm the option "START HACCP".
4. After the message "END HACCP DOWNLOAD" switch off the oven.



DESCALING

This function is used to access the descaling cycle.

- 1) Press the descaling button.
- 2) Select time.
- 3) Warning "SPRAY DESCALER" (3 minutes).
- 4) Insert descaler in steam generator (rear section of the oven).
- 5) Confirm.
- 6) On completion the following message is displayed

"END DESCALING"



To descale, apply the chemical product in the quantities indicated by the manufacturer.

The volume of each generator is:

	AE-APE	AG-APG
061	3,25 litre	7,3 litre
101	5.5 litre	7,3 litre
201	7 litre	12,3 litre
102	7 litre	12,3 litre
202	11,7 litre	15,3 litre

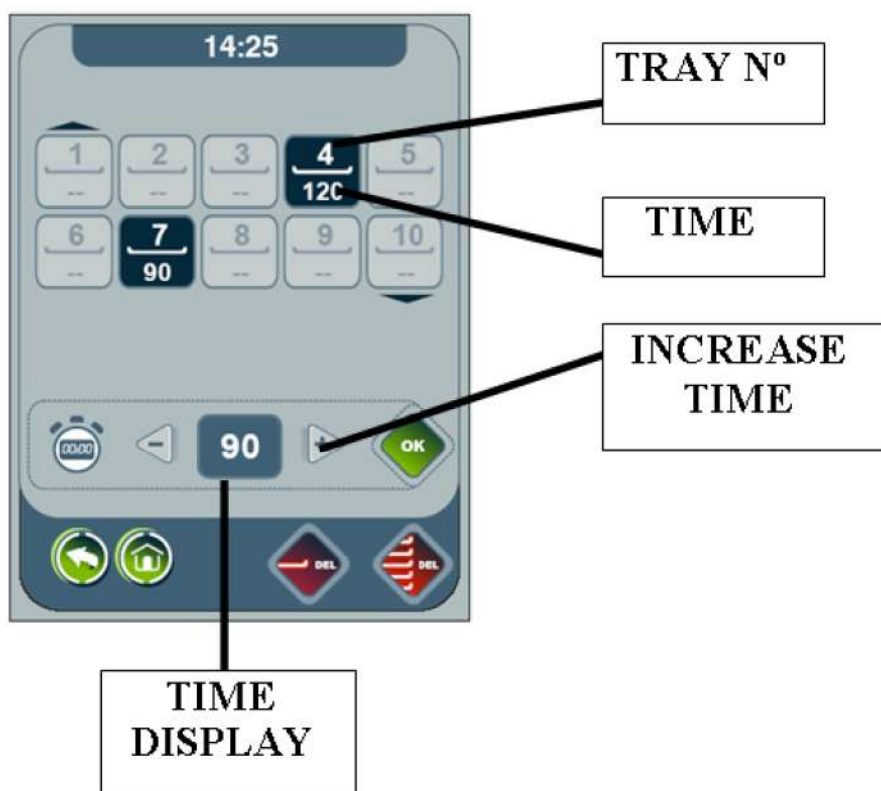
We recommend using a phosphoric acid based product with a concentration of 30-40%.

In this concentration, we recommend using 25% of the generator volume. In all cases, please observe manufacturer's recommendations.

MULTI-TRAY FUNCTION

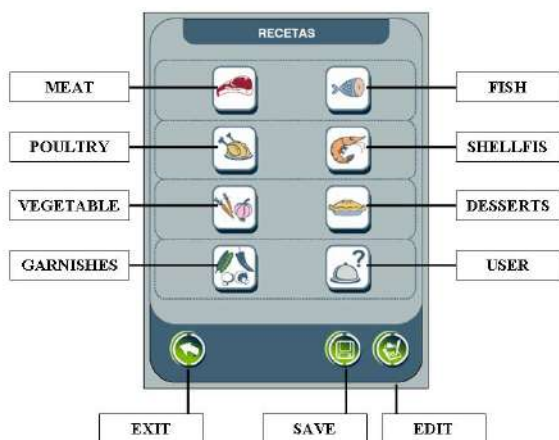
The multi-tray function allows each of the trays to be programmed independently.

1. Select the operating mode.
2. Select the humidity value.
3. Select the required oven temperature
4. Press the menu button
5. Press the multi-tray button
6. Select trays
7. Enter required time.
8. Press OK.
9. Press Start.



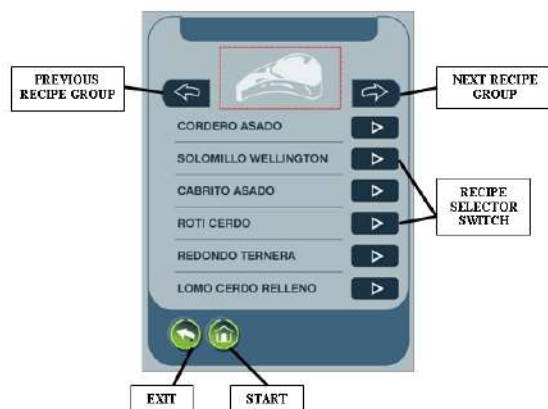
FAGOR COOKING

Direct access to the oven recipes.



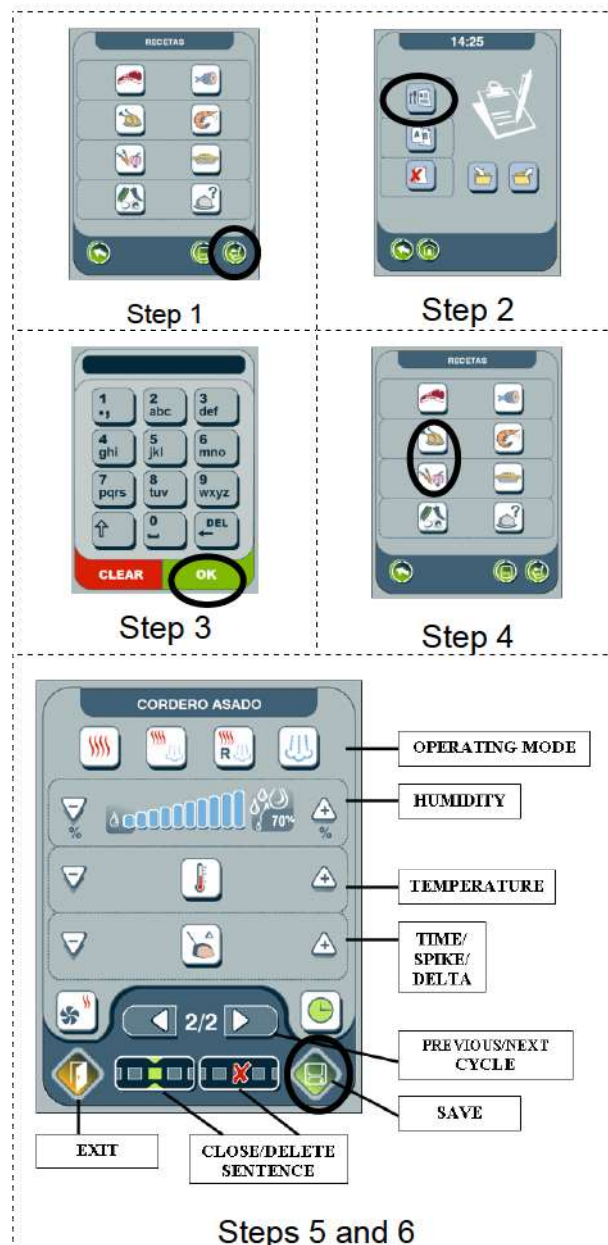
Each of the sections contains various recipes invented by the FAGOR INDUSTRIAL chefs.

1. Press any option.
2. Select the required recipe.



CREATE RECIPE

1. Press the edit button
2. Press the create button
3. Write the name of the recipe and press **OK**.
4. Select group.
5. Edit conditions and steps in recipe.
6. Save recipe
7. Confirm save recipe.



EDIT RECIPE

Allows an existing recipe to be copied or modified. To do so, once the recipe has been edited and the required changes made, it is possible to save the recipe. The recipe will be modified with the name it already had or it can be saved with a new name in the required recipe group.

DELETE RECIPE

The selected recipe can be deleted.

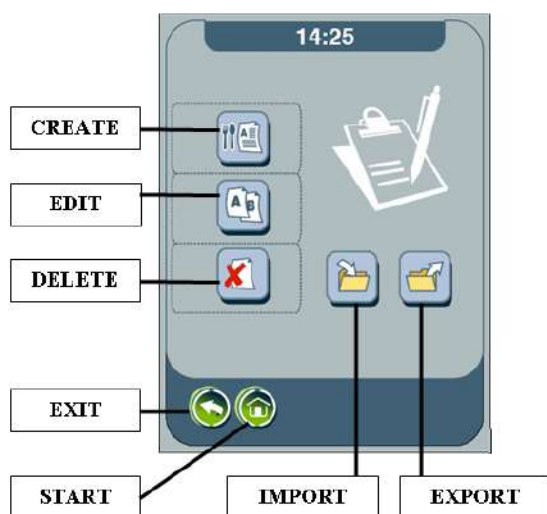
EXPORT

This allows existing recipes to be stored on external device (USB or Ethernet)

IMPORT

This allows recipes to be uploaded from external device (USB or Ethernet)

If any of the recipes are the same as the recipes already saved, confirm whether you wish to replace the existing recipe.

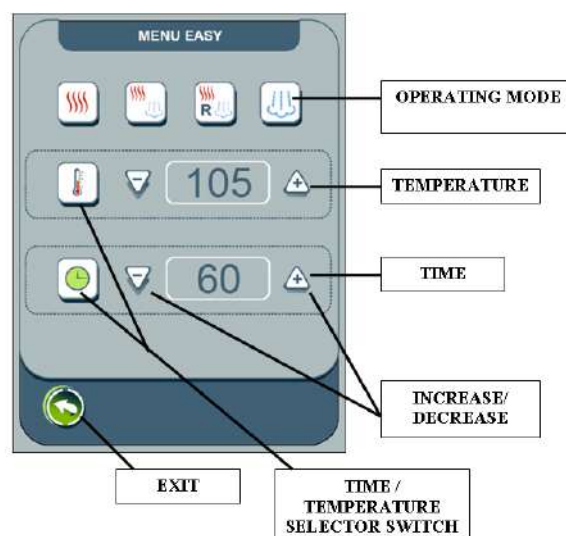


FAGOR EASY

The FAGOR EASY option on the start screen enables you to obtain a simple setting of the screen.

For simple applications where it is only necessary to change the cooking mode, temperature and time.

1. Select the operating mode.
2. Select the temperature with the up/down buttons or by pressing the temperature selector switch and entering the value numerically.
3. Select the time with the up/down buttons or by pressing the time selector switch and entering the value numerically.
4. Press Start



MAINTENANCE

MANUAL CLEANING

The appliance should be cleaned every day.

The appliance must always be switched off for cleaning.

For the correct working and maintenance of the appliance, it should be cleaned every day using degreasing products specifically designed for this.

VERY IMPORTANT: Sand-based or abrasive products must **not** be used. Nor should a hose be used to clean the outside of the appliance as this could affect the internal components.

The appliance must always be switched off for **Manual Cleaning**.

The procedure for **Manual Cleaning** is as follows:

1 Cool the oven to 60°C, (use the oven cooling function), and then remove all solid waste.

2 Spray the inside of the chamber evenly with the detergent.

3 Close the door and allow the detergent to operate for 5 or 10 minutes (depending on the type of dirt).

4 Continue with a steam cycle for 5 to 10 minutes, then stop the oven and carefully open the door.

WARNING: The detergents are highly active and therefore extreme caution should be taken as they could cause irritation to the skin or eyes. The manufacturer's instructions must be strictly observed.

6 Rinse with plenty of water. The shower supplied with the appliance can be used.

Note: The appliance has been designed to permit water to be sprayed all over the cooking chamber without any risk of damage, to allow thorough cleaning and the perfect rinse.

7 Dry the oven, using the convection mode for 5 minutes. Next, disconnect the power supply, close the water cut-off taps and leave the door ajar to ensure that the air inside the oven remains fresh.

If the oven is cleaned everyday, the operation can be completed within 15 minutes, giving an appliance in perfect condition and ready for work the next day.

As the door reverse is made of glass, it is very easy to clean, using the same products used to clean vitroceramic hobs.

1 Use the scraper to remove any grease incrustated on the glass.

2 Spray the product on the glass.

3 Wipe the glass clean with a cloth.

Note: **Do not** use products or tools which may scratch the glass.

PROBLEMS

In the event of a fault or the incorrect operation of the appliance, before calling the technical assistance service, please check that:

- the fuses are correct.
- the voltage is correct
- the mains water pressure is correct.
- if steam comes out through the door, the door seal may be dirty. If this is the case, it should be cleaned.
- If water is observed dripping on the floor, the drainage may be blocked. In this case, clean through the plug in the lower part of the appliance.

This model has a self-diagnosis programme. In the event of a fault the appliance is blocked and an error message is displayed on the digital displays.

This appliance is only for professional usage and must be used by qualified personnel.
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TYPES OF FAULT

When an error occurs:

- The bell rings intermittently.
- A flashing message is shown on the upper text of the display.
- If the START/STOP button is pressed, the error message continues to be displayed but the bell stops ringing.
- To erase the error message and stop the bell, disconnect the controller voltage or remove the fault causing the error.
- When the fault causing the error is removed, the outputs return to normal operation.

The errors which may occur in the oven are listed below, together with the message displayed and the impact on the operation of the oven.

E1 Sensor TC	
DESCRIPTION:	Camera probe broken. TC out of range [-5..330]
CONSEQUENCES:	The oven is completely disabled
E2 Sensor TN	
DESCRIPTION:	Core probe broken. TN out of range [-10..330]
CONSEQUENCES:	The spike and delta function is disabled
E3 Sensor TV	
DESCRIPTION:	Steam probe broken. TV out of range [-5..330]
CONSEQUENCES:	It is only possible to operate in <i>Convection</i> mode, omitting water condensation.
E4 Sensor TG	
DESCRIPTION:	Gas probe broken. TG out of range [-5..330]
CONSEQUENCES:	It is only possible to operate in <i>Convection</i> mode
E5: Water Level	
DESCRIPTION	Water is detected at the maximum level but not at the minimum level.
CONSEQUENCE	It is only possible to operate in <i>Convection</i> mode
E6: Calibration Error	
DESCRIPTION	It was not possible to calibrate in 15 minutes.
CONSEQUENCE	The oven continues to function normally.
E7: Error A.E.	
DESCRIPTION	The variator frequency input (A.E.) has been observed not to function. The connection has been cut off

	If the motor does not start within 10 seconds of a start request. If a speed of 500 rpm is not exceeded within 20 seconds of a start request.
CONSEQUENCE	The oven is completely disabled
E8: Needs water	
DESCRIPTION	The VDV is observed to have been running for 7 or more minutes and the maximum level has not been reached.
CONSEQUENCE	It is only possible to operate in <i>Convection</i> mode
E9: Err. Drainage	
DESCRIPTION	The VAC is observed to have been running for 1 or more minutes and the minimum level has not been reached.
CONSEQUENCE	It is only possible to operate in <i>Convection</i> mode
E10: CV Fault	
DESCRIPTION	If TG<93°C, when CV is active, in 3 minutes, TG does not rise 3 or more degrees.
CONSEQUENCE	It is only possible to operate in <i>Convection</i> mode
E11: CC Fault	
DESCRIPTION	The CC operates and in 12 minutes, the TC does not rise 3 or more degrees.
CONSEQUENCE	The oven is completely disabled
E12: Temp. High	
DESCRIPTION	The controller NTC reaches 60°C, but does not exceed 70°C
CONSEQUENCE	The oven operates normally and the bell is not heard. This message is displayed for 3 seconds every 30 seconds.
E13: VCC fault (Only GAS ovens)	
DESCRIPTION	VCC does not respond to the gas control and is at maximum speed.
CONSEQUENCE	The oven is completely disabled
E14: VCC fault (Only GAS ovens)	
Description:	VCC does not respond to gas control and has stopped.
CONSEQUENCE	The oven is completely disabled
E15: VCC fault (Only GAS ovens)	
DESCRIPTION	VCC does not respond to the gas control and the speed is not stable.
CONSEQUENCE	The oven is completely disabled
E16: VCV fault (Only GAS ovens)	
DESCRIPTION	VCV does not respond to the gas control and is at maximum speed.
CONSEQUENCE	It is only possible to operate in <i>Convection</i> mode
E17: VCV fault (Only GAS ovens)	
DESCRIPTION	VCV does not respond to gas control and has stopped.

CONSEQUENCE	It is only possible to operate in <i>Convection</i> mode
E18: VCV fault (Only GAS ovens)	
DESCRIPTION	VCV does not respond to the gas control and the speed is not stable.
CONSEQUENCE	It is only possible to operate in <i>Convection</i> mode
E19: VCC2 fault (Only GAS ovens)	
DESCRIPTION	VCC2 does not respond to the gas control and is at maximum speed.
CONSEQUENCE	The oven is completely <i>disabled</i> .
E20: VCC2 fault (Only GAS ovens)	
DESCRIPTION	VCC2 does not respond to gas control and has stopped.
CONSEQUENCE	The oven is completely disabled.
E21: VCC2 fault (Only GAS ovens)	
DESCRIPTION	VCC2 does not respond to the gas control and the speed is not stable.
CONSEQUENCE	The oven is completely disabled.
E22: Temp. High	
DESCRIPTION	The controller NTC exceeds 70°C
CONSEQUENCE	The oven is completely disabled.
E23: Err. Chimney	
DESCRIPTION	Fluepipe motor faulty
CONSEQUENCE	The oven is completely disabled.
E24: Out of Service	
DESCRIPTION	Communication error. The chamber card does not respond.
CONSEQUENCE	The oven is completely disabled.
E25: Out of Service	
DESCRIPTION	Communication error. The control holder card does not respond.
CONSEQUENCE	The oven is completely disabled.
E26: Vapour Connection	
DESCRIPTION	Communication error. The boiler card does not respond.
CONSEQUENCE	It is only possible to operate in <i>Convection</i> mode
E27: BMF GAS1 (Only GAS ovens)	
DESCRIPTION	Communication error. The gas card does not respond.
CONSEQUENCE	The oven is completely disabled.
E28: BMF GAS2 (Only GAS ovens)	
DESCRIPTION	Communication error. The second gas card does not respond.
CONSEQUENCE	The oven is completely disabled.

ENVIRONMENTAL PROTECTION RECOMMENDATION

On ending its useful life, this product must not be thrown away in a standard rubbish bin, but must be left in an electrical waste and electronic equipment collection point for recycling.

This is confirmed by the symbol on the product, user manual, or packaging.

Depending on the symbol, the materials can be recycled. By recycling and other ways of processing electrical waste and electronic equipment, you can significantly contribute to protecting the environment.

Contact your local authorities for more information of the nearest collection point.

To preserve the environment at the end of the useful life of your product, leave it in the appropriate places in accordance with the current legislation.

NOTE: THE FINAL USER OF THE PACKAGING WASTE IS RESPONSIBLE FOR ITS DISPOSAL.

