



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

Electric Turbo Oven



Models

FTE.150
FTE.150T
FTE.300
FTE.300T

Image merely illustrates.

Model: FTE.300

CONGRATULATIONS,

You have just purchased a IMG-BRASIL equipment, product of the highest quality, safety and efficiency.

Founded in 1989, IMG-BRASIL is a respected company as one of the best and most complete companies in the field of gastronomy equipment manufacturing.

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IMG BRASIL FABRICANTE DOS PRODUTOS



IMPORTANT:

PRODUCT FOR PROFESSIONAL USE. DO NOT USE BEFORE READING THE MANUAL CAREFULLY. IN CASE OF QUESTIONS, PLEASE CONTACT US:

IMG-BRASIL Indústria de Máquinas para Gastronomia Ltda.

CNPJ 11.193.347/0001-14 - CREA 131726-3

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ATTENTION!

The characteristics, pictures and figures presented in this manual should be considered for information. IMG BRASIL reserves the right to make such modifications as may be deemed necessary without prior notice.

1. Safety Information

1.1 General Warnings

- Cautions / precautions must be observed when installing, using, maintaining and discontinuing use of this equipment;
- Before carrying out any operation (assembly, use (use), maintenance and reuse after prolonged use of the equipment), read the manual carefully;
- The equipment must be used by trained personnel familiar with the use and safety regulations described in this manual;
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the device or are under the supervision of a person responsible for their safety.
- It is recommended that children be supervised to ensure that they are not playing with the equipment;
- In case of alternation of the personnel that will work with the equipment, the new operator must be educated about the standards and the operation of the same one;
- The operator must use the **Adequate PPE** (equipment for individual safety). For example: suitable gloves protecting the hands from burns by heating the oven;
- The operator must always be aware of situations that can cause a risk of accidents and avoid them. Do not operate the equipment in damp locations or with wet clothing and shoes. Wear proper footwear, this will prevent electric shocks and even death;
- After being held to read and answered all the questions, this manual must be stored carefully in place of easy access, known by all the people who will operate the equipment and pmade available for the people who carry out maintenance, to any queries. When in doubt, consult the manual. Do not operate the equipment in any way with doubts;
- In the installation, it is essential to make this manual available to the professionals who will do the same;
- Before starting cleaning and any maintenance, it is essential to disconnect the equipment from the mains;
- Periodically check the condition of the cables and electrical parts;



ATTENTION!

Do not perform repairs on your own. Refer servicing to qualified service personnel. Use only original parts in your equipment.

1.2 Mechanical Safety

- Before operating the equipment, make sure that the gas installation is free of leaks, if the pressure of the hydraulic system is within the permitted levels (see pressure information in item 3.2 Hydraulic Installation) and if the door is locked until the handle stroke limit.
- Insert only specific products into the oven for the intended use and never place hands or inflammable products in or near the oven.
- When cleaning the equipment, take extreme care. Unplug the machine from the electrical outlet, and then wait for the oven to cool completely. Never put your hands or products for cleaning in the heated oven. For further information on cleaning the equipment, follow the instructions in item 5 of this manual.

The equipment described in this manual complies with the mechanical risk regulation. Safety is obtained with:

1. **Structure** fixed, preventing inappropriate access to internal parts, such as rock wool and water pipe;
2. **Door** with safety system that automatically turns off the fan and the heating of the oven when it is open. Because it is tempered glass and has lighting, the door allows you to visualize the foods being baked without having to open it;
3. **Stand** with the appropriate height for the use of the equipment, following requirements for good ergonomics.

To view the parts described above, refer to the image in item 2.1 (Main Components - pg. 7) of this manual.



ATTENTION!

Whenever any item regarding the safety of the equipment (such as cleaning or maintenance) is removed, reset it and confirm that it is performing its function correctly.


1.3 Electrical Safety

- Periodically check the condition of the cables and electrical parts;
- If the power cord is damaged, it must be replaced with a new one. The exchange must be made by the manufacturer, authorized agent or a qualified person in order to avoid risk;
- Do not use a water jet as this may cause electric shock. To clean your equipment, follow the instructions in item 5 of this manual;
- Do not operate the equipment in damp locations or wet clothing and shoes. Wear proper footwear, this will prevent electric shocks and even death;

- Lay the equipment on a firm, dry, level surface;
- Never carry out any maintenance, adjustment or disassembly of the equipment connected to it. For such procedures, make sure that it is turned off by removing the plug from the electrical outlet;
- Do not use extension cords or adapters with several other devices connected to them. This may cause a fire or an overload;
- Grounding on this equipment is mandatory;
- The equipment must be connected to an exclusive thermoelectric circuit breaker;
- The door has a safety system that prevents fan operation and heating if it is open;

The removal or tampering of the safety system can cause serious accidents.

Components used for safety against electrical hazards have been selected in accordance with applicable standards. Given the perfect insulation of all the electrical parts and the excellent resistor of all the materials used, this unit is able to carry out the works to which they are proposed.

	<p>ATTENTION!</p> <p>Whenever any item regarding the safety of the equipment (such as cleaning or maintenance) is removed, reset it and confirm that it is performing its function correctly.</p>
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2. Technical Features

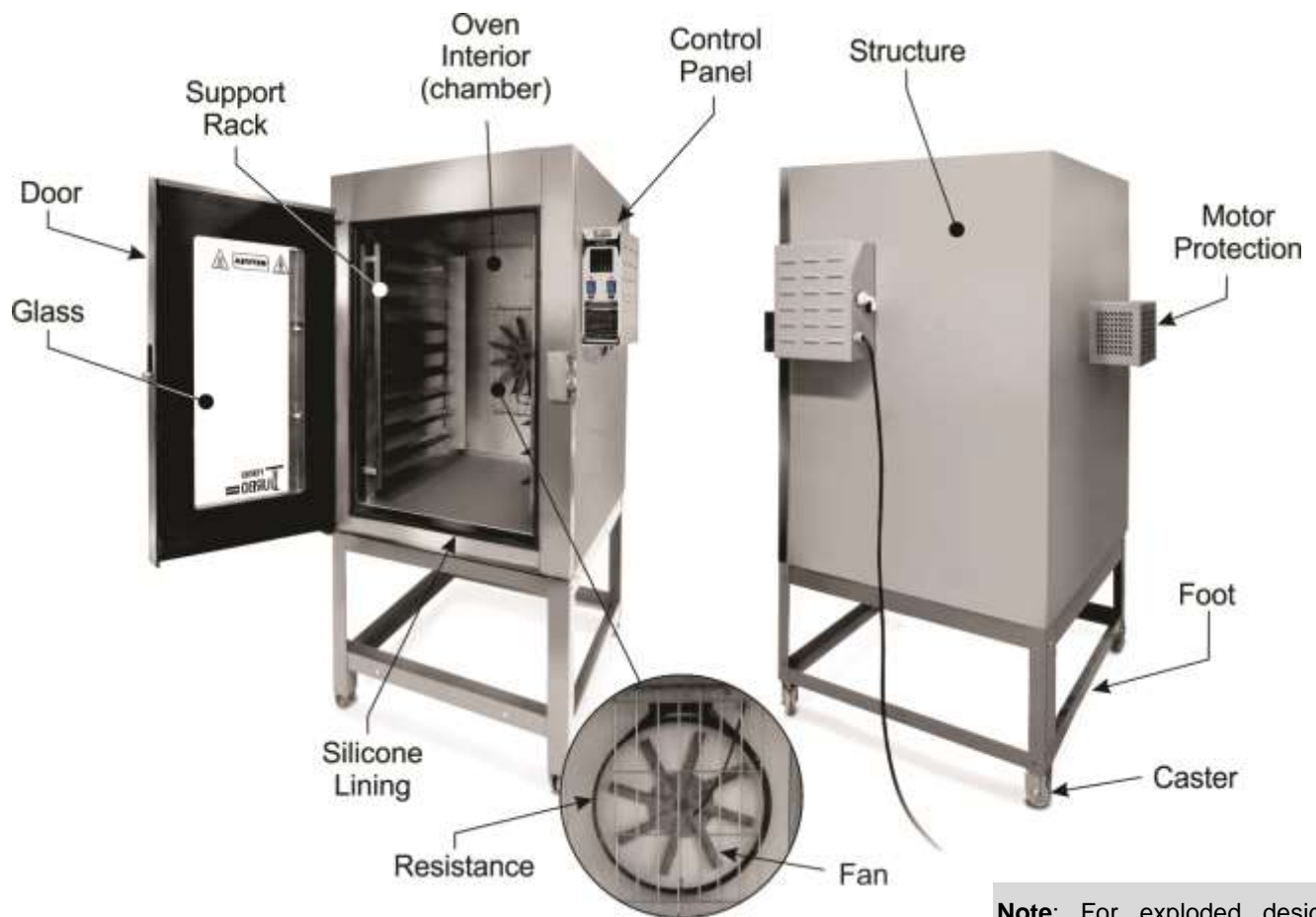
2.1 Main Components

For the equipment described in this manual, safety in use, cleaning, maintenance and maximum hygiene are guaranteed by the design and special design of all parts and also by using stainless steel and other materials suitable for contact with the food.

The equipment was built with the following characteristics:

Model	Structure	Interior Oven (Chamber)	Support	Door	Garrison (Door Seal)	Stand
FTE.150 FTE.300	Carbon steel with epoxy paint	Carbon steel with high temperature paint	Stainless steel	Stainless steel structure, Tempered glass Halogen lamp	Silicone	Carbon steel with epoxy paint
FTE.150T FTE.300T	Stainless steel	Stainless steel	Stainless steel	Stainless steel structure, Tempered glass Halogen lamp	Silicone	Carbon steel with epoxy paint

The following are the main components of the equipment:



Note: For exploded design with spare parts list, see the attachments.

2.2 Technical Data

Model	Electrical Cable Section	Voltage (V)	Rated Current (A)	Energy Consumption (kW/h)	Standard Measures for Operation Length.xHt.xWidth (mm) *	Net Weight (approx.) (kg)	Capacity (bread) **	Roasting pans (unit)	Dimension Roasting pans (mm)
FTE150220M60	10 mm ²	220 - MF	41	9	1840x1750x2000	155.0	150	05	580x700
FTE150220T60	6 mm ²	220 - TF	24	9					
FTE150380T60	4 mm ²	380 - TF	14	9					
FTE150220M50	10 mm ²	220 - MF	41	9					
FTE150220T50	6 mm ²	220 - TF	24	9					
FTE150380T50	4 mm ²	380 - TF	14	9					
FTE150T220M60	10 mm ²	220 - MF	41	9	1840x1750x2000	162.0	150	05	580x700
FTE150T220T60	6 mm ²	220 - TF	24	9					
FTE150T380T60	4 mm ²	380 - TF	14	9					
FTE150T220M50	10 mm ²	220 - MF	41	9					
FTE150T220T50	6 mm ²	220 - TF	24	9					
FTE150T380T50	4 mm ²	380 - TF	14	9					
FTE300220T60	10 mm ²	220 - TF	48	18	1840x1800x2100	245.0	300	10	580x700
FTE300380T60	6 mm ²	380 - TF	28	18					
FTE300220T50	10 mm ²	220 - TF	48	18					
FTE300380T50	6 mm ²	380 - TF	28	18					
FTE300T220T60	10 mm ²	220 - TF	48	18	1840x1800x2100	244.5	300	10	580x700
FTE300T380T60	6 mm ²	380 - TF	28	18					
FTE300T220T50	10 mm ²	220 - TF	48	18					
FTE300T380T50	6 mm ²	380 - TF	28	18					

* Measures for operation considered with the oven door open.

** Considering French type breads in the standard size of 50 gr.



ATTENTION!

Features like: model, serial number and voltage of the equipment are provided on the label (figure below). Before installation, check that the power supply voltage of the appliance corresponds to that of the mains.



2.3 Supply and Disposal of Equipment Packagin

The equipment is packed with wood or cardboard to ensure its perfect integrity during transport and is accompanied by the following documents:

- Instruction Manual for Installation, Use, Maintenance and Safety;
- Warranty Term (for Brazilian market).

IMPORTANT

The packaging components (cardboard, wood, foam, strips, etc.) are products that can be assimilated to municipal solid waste and can be disposed of without difficulty. If the equipment is installed in countries with different standards, dispose of the packaging in accordance with current regulations. Dispose of the product correctly to help protect the environment. For more information on recycling, contact your local authorities, waste disposal service or the shop where you purchased the product.

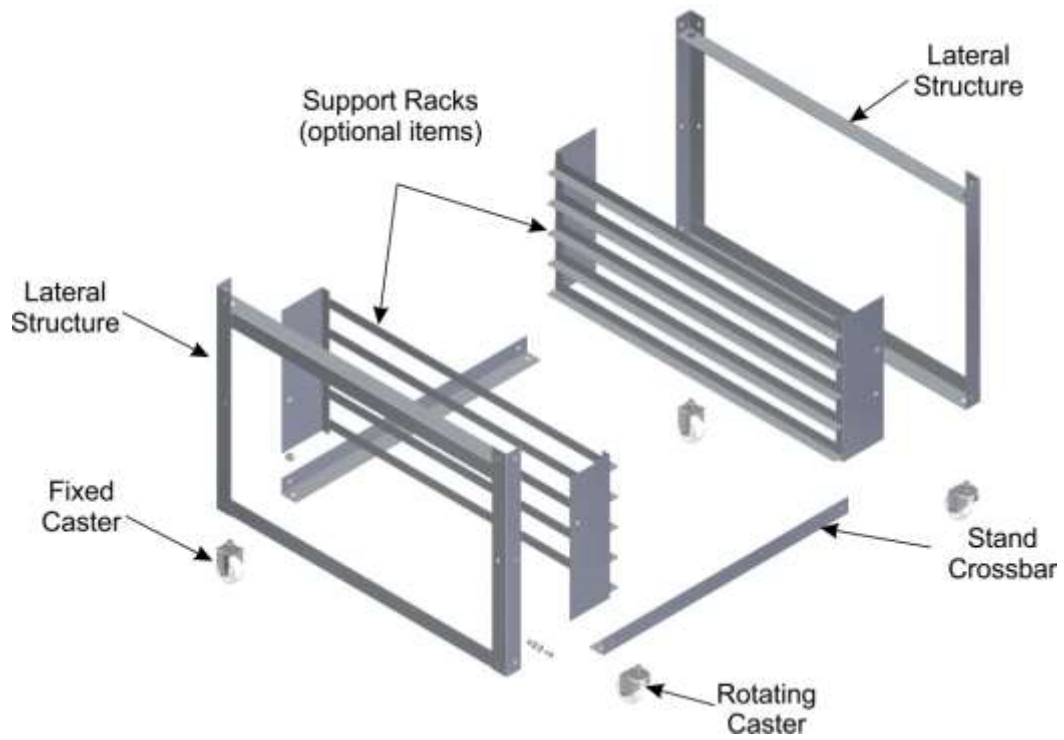
3. Instalação

3.1 Equipment Layout

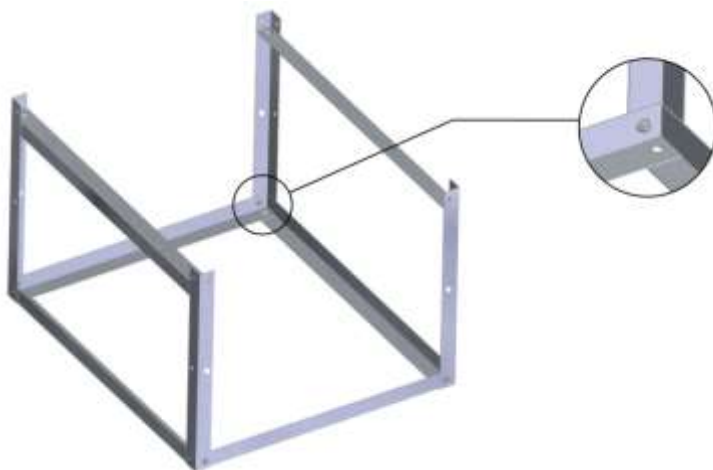
In the installation, it is essential to make this manual available to the professionals who will do the same.

To facilitate transportation, the FTG model oven.150 is packed with the disassembled stand. The fastening of the pieces of the stand and the top stand must be done with the washers, bolts and nuts supplied with the equipment.

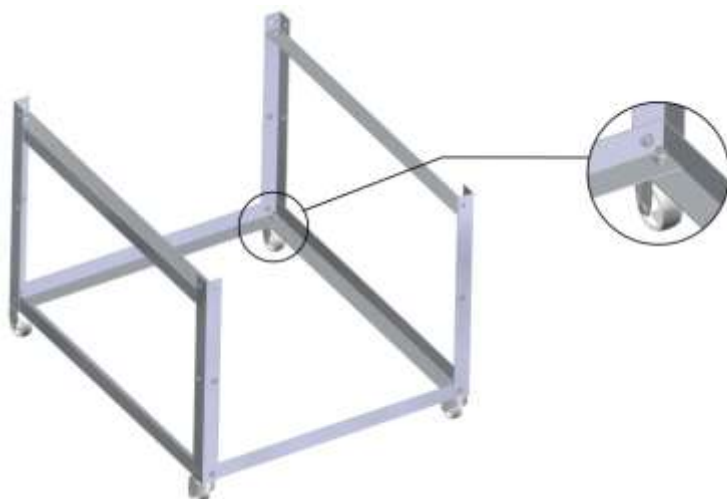
The stand has 02 side frame units, 02 crossbars, 02 tread supports (optional items), 02 fixed casters and 02 rotating wheels plus a kit with screws, washers and nuts for fixing the parts. Use appropriate tools to secure all items.



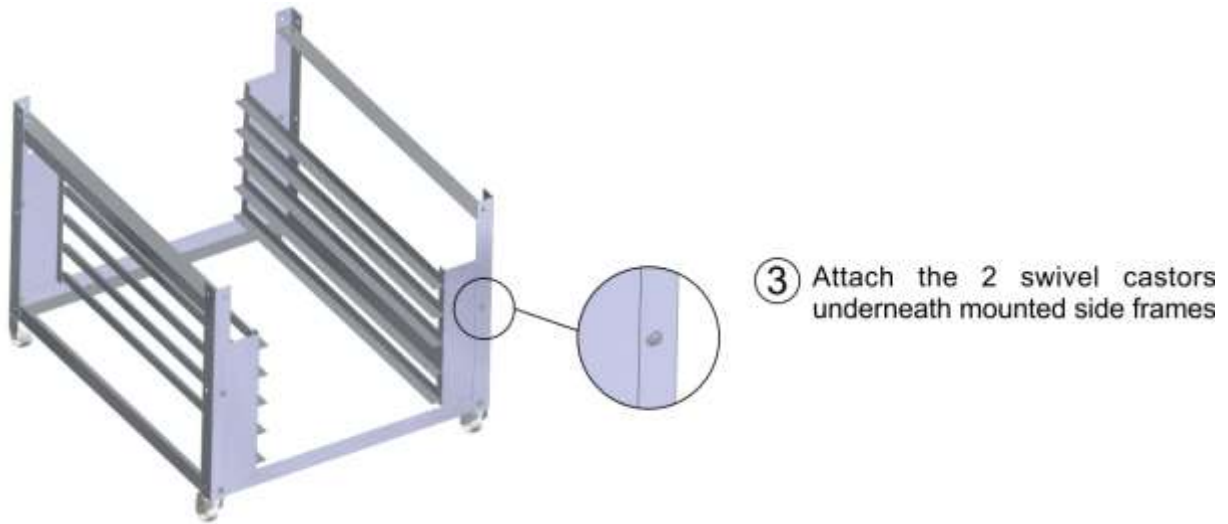
Follow the guidelines below to assemble the stand:



- 1 Fasten bolts, washers and nuts to crossbeams on lateral structures



- 2 Attach the 2 swivel castors underneath mounted side frames



With the stand mounted, position the top rack of the oven (FTG.150) on top of the stand, noting that the swivel castors are positioned in the front of the oven. Mount with washers, bolts and nuts. Make sure all bolts are tight.



To ensure correct operation and safety, the equipment should be positioned in a sufficiently wide area, with a well-leveled, dry and stable floor, away from sources of heat and humidity and where there is no heavy traffic. Install your equipment leaving a free area at the front and a distance of at least 50 cm around it. The area should have sufficient space for inspection, maintenance, cleaning and use.



It is recommended to install a hood or extractor above the oven to collect the vapors, avoiding that they spread in the environment.

IMPORTANT

To install the hood follow the manufacturer's instructions as this item does not accompany the equipment.



ATTENTION!

The installation and the place where the appliance is to be disposed of must comply with the rules of risk prevention and safety at work (Regulatory standard NR-12 for Brazil or according to the regulation in force in your country).

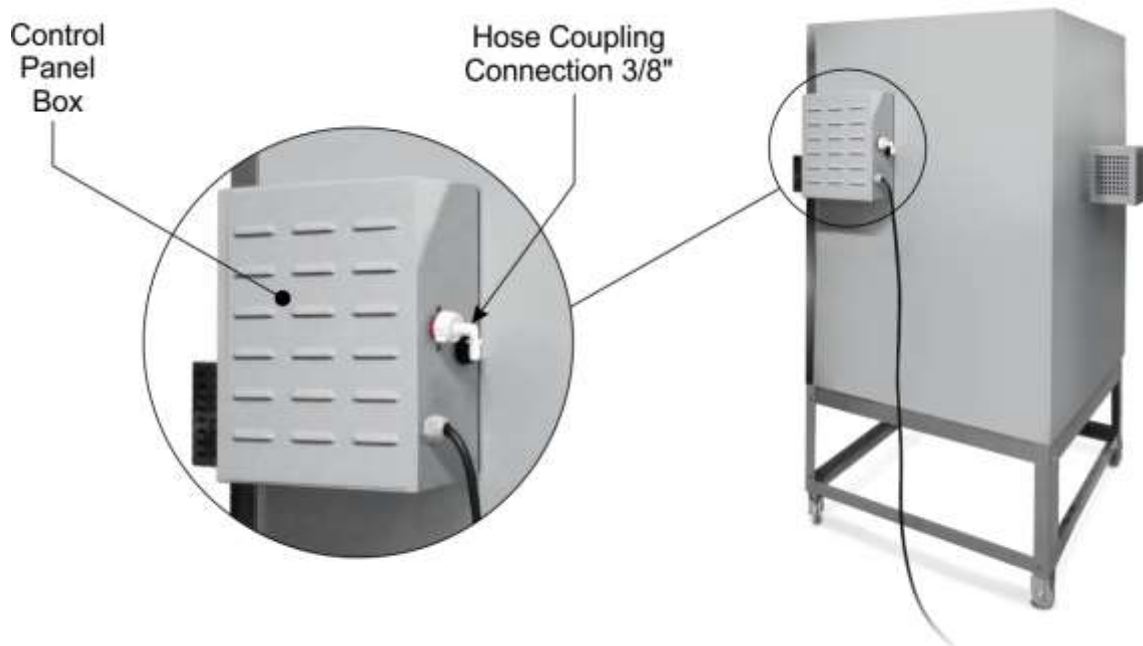
Do not install near flammable materials or products.

The manufacturer shall not be liable for any direct or indirect damages caused by non-compliance with these standards and other instructions presented in this manual.

3.2 Hydraulic Installation

To activate the steam function of the oven, it is necessary to install the equipment near a fixed point of cold water.

The equipment is supplied with a solenoid water valve for hose coupling or for fitting a 3/8" water supply hose (hose and pipes not supplied with the equipment) located on the back of the control panel housing.



The hose that will be used to connect to the water supply must comply with IEC 61770. When installing the hose, ensure that the pressure reducing ring (attached to the equipment) is properly sealed to prevent leakage. Tighten the connection manually. Do not use tools.

The water supply pressure must be at least 20 kPa (3 mA) and at most 78 kPa (8 mA).



ATTENTION!

It is recommended that the water be connected directly from the water box so as not to generate a high pressure or that it has variation, as in the public network. Very high water boxes should also be avoided.

It is also recommended to install a filter to eliminate water impurities, avoiding the calcification and internal corrosion of the equipment.

Install a water log on the grid to allow water to be closed when necessary.



ATTENTION!

In case of use of removable hoses to feed the equipment, it is recommended that new hoses should always be used and comply with IEC 61770. In case of hose changes, dispose of old hoses and always replace with new hoses.

The power supply hose does not come with the machine.

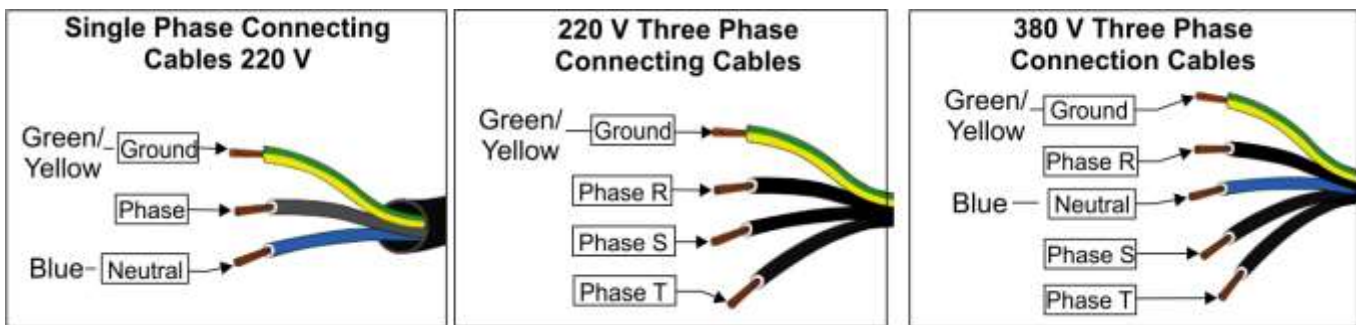
In case the excess steam turns into water inside the oven (chamber), it may be drained through the water outlet pipe located between the bottom of the chamber and the oven burners. It is advisable to install a point to drain this water, avoiding that the floor is wet and slippery and can cause accidents.

3.3 Electrical Connection

The equipment is supplied with a plug-in power cable to be connected directly to the mains or to an industrial type plug suitable for each type of current (refer to the current for each model of equipment in the table of item 2.2 Technical Data).

The power cable for the oven model with 220 V single-phase connection has three wires (Ground, Phase and Neutral), the model with voltage 220 V three-phase connection with four wires (Ground and Phases RST) and voltage 380 V three-phase connection has 5 wires (Ground, Neutral and RST Phases).

For cables that have Neutral, their color is blue and is labeled with a sticker. It is mandatory to connect the neutral wire to the neutral of the mains.



If the power cord is damaged, it must be replaced with a new one. The exchange must be made by the manufacturer, authorized agent or a qualified person in order to avoid risk.

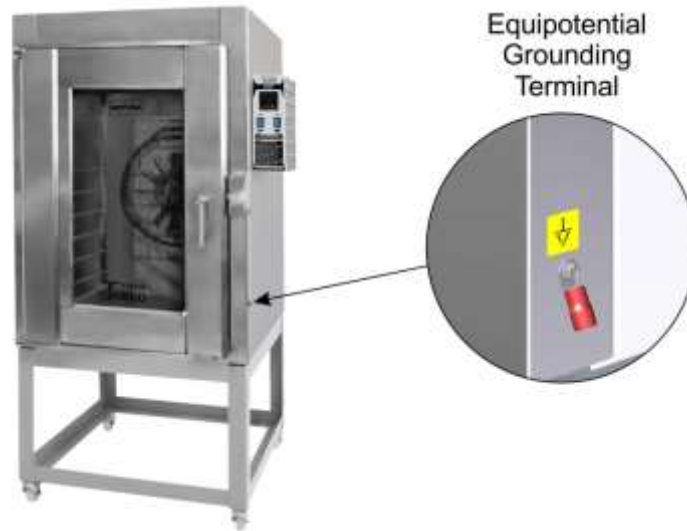
⚠ ATTENTION!

In order to avoid accidents, it is mandatory to connect the neutral wire to the neutral of the power grid. And also the ground wire for all types of voltage, according to the current regulation.

Never connect the ground wire to the neutral wire of the mains, water pipes, gas pipes, etc.

For correct grounding, consider the instructions in standard NBR 5410 - ABNT.

Accompanying the equipment, an equipotential grounding terminal (Electric Terminal), located on the right-hand side of the oven.



The Electric Terminal identified in the figure below is an additional protection for the grounding that is provided in the mains. It must be connected to a grounding terminal bar, regardless of the connection to the mains, and the products that have accessible metallic parts. And which are stationary, must also be connected to this bus as well as the service bench itself, in case it is of metallic material. In this way all these products will be under the same electrical power avoiding undesirable leaking currents.

For your safety, the equipment must be connected to an exclusive 15 A thermoelectric circuit breaker within a maximum distance of 1.5 m of the oven.

Below is the breaker table for each oven model:

Model	Circuit Breaker (A)
FTE150 – 220 V MF	50
FTE150 – 220 V TF	25
FTE150 – 380 V TF	16
FTE300 – 220 V TF	50
FTE300 – 380 V TF	32

The ovens described in this manual are single voltage, ie 127 V, 110 V or 220 V. If you need to change the voltage in your equipment, contact the manufacturer or your authorized dealer.



ATTENTION!

Before turning on your equipment, always check that the mains supply voltage is the same as the equipment voltage. If it is not the same, contact the manufacturer or authorized dealer.

The supply voltage of this equipment is 220 V (50 or 60 Hz) single-phase or 220 V and 380 V three-phase (50 or 60 Hz), as can be verified on the voltage label affixed to the power cable or as indicated on the nameplate data label, which is located on the right side of the equipment (see the figure on this label in item 2.2 of this manual).

Make sure that the voltage of the electrical network where the equipment will be installed is compatible with the voltage indicated on these labels.

For more details on the rest of the electrical part of the equipment, refer to the electrical diagram in the annexes of the manual.

IMPORTANT

The manufacturer is not responsible for possible direct or indirect damages caused by non-compliance with said standards and other instructions presented in this manual.

3.4 Safety Procedures and User Instruction

The professional who sells the equipment must instruct the user on its correct operation and must deliver this instruction manual.

The user must be informed of the necessary safety measures and must respect them, as well as all the measures described in this manual.

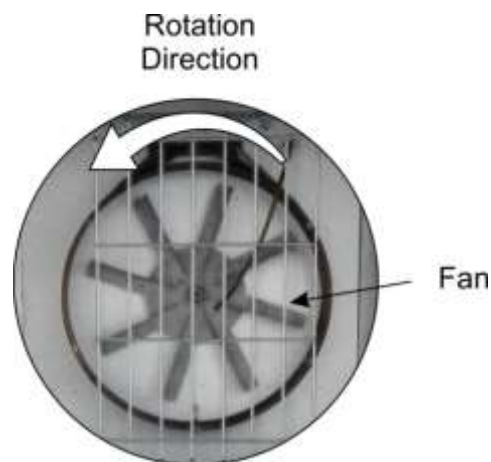
Your equipment has mechanical protections (see item 1.2 Mechanical Safety) and a safety system that prevents the turbine from running and heating if the door is open. Removing or tampering with these safety components can cause serious risks to the operator.



ATTENTION!

Before using your equipment, check the direction of rotation of the turbine. For this, position yourself in front of the oven, the turbine must be turning counterclockwise, as shown in the following figure.

In case of any irregularity, contact the nearest authorized technical assistance service.



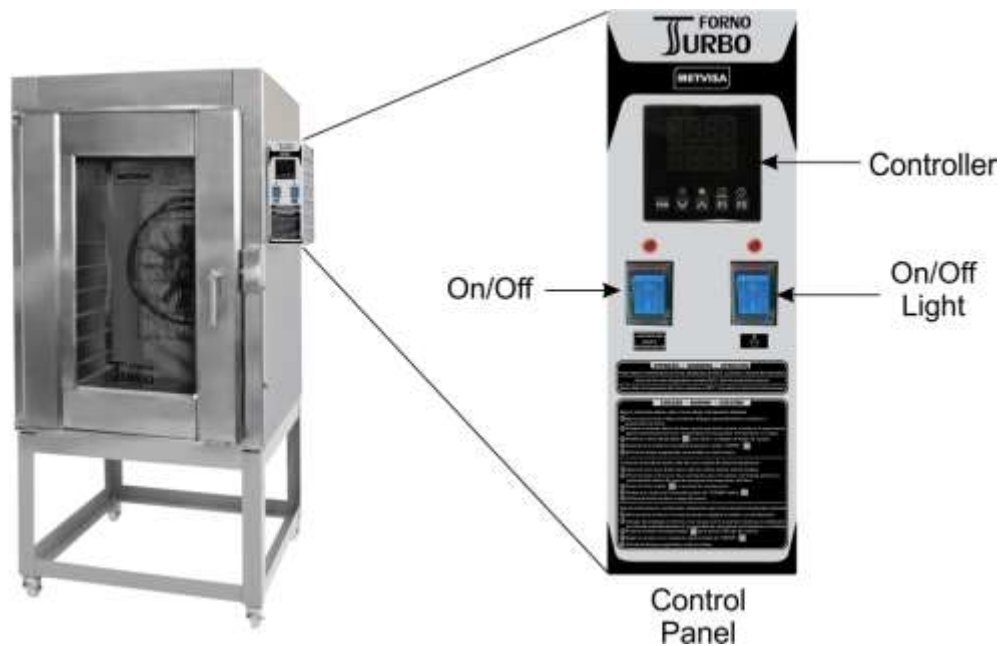
4. Use of Equipment

4.1 Utility

This equipment is intended to bake breads, pizzas, snacks and confectionery products in general.

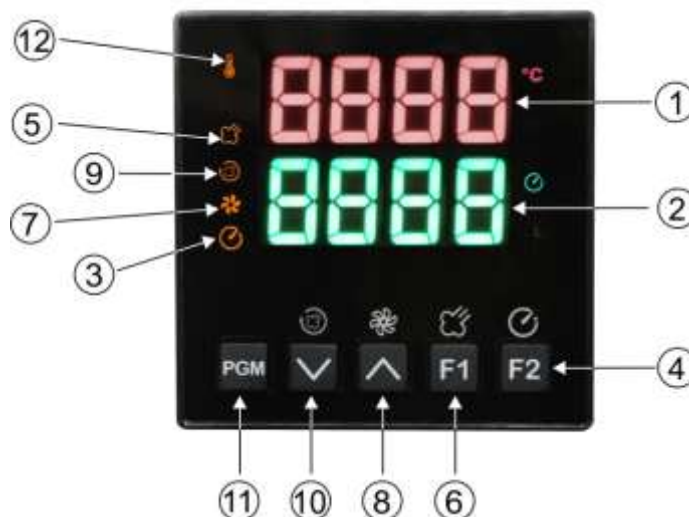
4.2 Commands











The equipment consists of controller, power button and on / off switch light. The controller and buttons are located on the front panel of the control panel.










See description of each command below:












- **Power Button** - used to turn the equipment on and off. In position "1" turns on, in position "0" turns off.
- **Power Button Light** - used to turn the light located on the oven door on and off. In position "1" turns on, in position "0" turns off.
- **Controller** - Used to program temperature, cooking time and steam. The following is the description for each function:




- 1 - Display that indicates the temperature present in the temperature sensor or the programmed temperature;
- 2 - Display indicating elapsed time or programmed time;
- 3 -  Led timer indicator;
- 4 -  Timer key: activates or cancels the timer;
- 5 -  Steam output indicator light on;
- 6 -  Single steam time trigger button. At each touch the steam output is activated for a preset time (factory setting is 6 seconds). To reprogram the cyclic steam, follow the instructions below;
- 7 -  Led indicating whether the fan is energized;
- 8 -  Up key: increases the programmed value and activates the fan;
- 9 -  Led indicating cyclic steam enabled;
- 10 -  Down key: decreases the programmed value and selects the cyclic steam function, which emits steam automatically for 6 seconds and every 2 minutes (factory default program). To reprogram the cyclic steam, follow the instructions below;
- 11 -  Programming access key;
- 12 -  Heating indicator LED on;

Reprogramming of single steam and cyclic steam:




To reprogram the steam time press the keys    at the same time, in that moment it will appear in the display . Set the the steam time through the keys  . Press the button  to confirm the simple steam program.

Reprogram the cyclic steam by pressing the button  , the led  will light up. After that, press the keys    at the same time and the display will appear . Set the steam exit time with the keys   and confirm  that it will also activate the time option for each steam cycle . After setting the interval time between each cycle, confirm with .

To deactivate the cyclic steam function, press the key  .

The controller has a system that checks for possible faults in the temperature sensor. This fault can be seen on the display.

Check the description of the failure:

Display	Descrição
	Some corrupted configuration parameters were detected and for safety all of them were restored to their factory value. The user must turn the controller off and on to return to operation.
	The controller detected a failure in the temperature sensor. Verify that the sensor is properly connected to the controller and that the sensor is not damaged.
	The controller has detected that the temperature measured by the PTC sensor is above normal operating conditions. Check that the sensor is properly connected to the controller and that it is not broken or damaged.

4.3 Operating Procedures

Before operating the equipment, make the perfect cleaning, especially inside the oven. Clean the equipment with the oven at room temperature and disconnected from the mains. Follow the cleaning instructions in item 5 of this manual (below).



ATTENTION!

For the first use of model equipment FTE.150 and FTE.300 (models with carbon steel chamber with high temperature paint finish) it is necessary to cure the paint inside the oven (chamber). To do this, the empty oven must be switched on and the temperature raised to 220° C for a minimum of 60 minutes. Follow the operating instructions in the following operation item.

During the curing process of the paint, odor and smoke will be released due to the burning of the paint.

Turn off the machine and wait until the oven is at room temperature. After that your equipment will be available for use.

- **Operation:** The equipment can only be operated after checking the correct arrangement of the equipment, instructed in item 3.1, and after following the precautions and recommendations of the hydraulic installation, electrical connection and gas installation, according to the instructions in items 3.2, 3.3 and 3.4.

Check the following operating instructions:





1. If you have installed a water valve, make sure it is open;
2. Turn the power switch to "1" (on) and wait until the temperature display show the set temperature;



ATTENTION!

The Oven leaves the factory with temperature programmed at 200° C and cooking time 60 minutes. Due to this programming, as soon as the on / off button is pressed the oven starts the heating and rotation of the turbine.

To reprogram the cooking temperature and time, follow the instructions below.




3. Start the oven programming by pressing the programming access key  ;
4. Enter the desired temperature using the up  and down  keys. The selected value will appear on the temperature display.
5. To confirm the temperature press the key  ;







ATTENTION!

For your safety and not to compromise the life of the equipment, the maximum temperature supported by the oven is up to 250° C.

Failure to observe this guideline will be considered as unsafe act and abusive use of equipment.

6. After confirming the temperature, the time display will be available for programming. Enter the desired cooking time in minutes using the up  and down  keys;
7. To confirm the time press the key  ;
8. After the oven reaches the desired temperature, open the oven door. At this point it will automatically switch off the fan and the oven heating due to a safety system;

Only with the door open is possible switched off the turbine with the oven switched on.
9. Place the perforated racks (dimensions 580 x 700 mm) inside the oven. As soon as you close the door, the fan and the heating will switch on automatically without the need to reprogram the temperature and the time. Make sure the door is firmly closed by turning the knob to the limit of its stroke;
10. Press the timer button  to activate the preprogrammed cooking time count as instructed from item 6;
11. After the heating reaches 100°C, the use of the steam function is released. If necessary, press the key  for manual steam or  for cyclic steam according to your recipe;
12. At the end of the set time, a beep sounds. To turn the beep off, press the button  ;
13. Open the door and remove the racks. To insert more racks using the same temperature and time, repeat the instructions from item 9. If the food to be roasted needs reprogramming of temperature and time, follow the instructions from item 3;

14. After the work is finished, turn off the machine by pressing the power button in the "0" (off) position;
15. Before cleaning your machine, wait until the inside of the oven reaches room temperature.

• **Temperatures:**

Temperature Table and Cooking Time		
Product	Temperature (°C)	Time (min.)
French bread	170 / 180	15 / 20
Sweet bread	140 / 150	25 / 30
Cake	160 / 170	20 / 25
Pizzas	180 / 200	10 / 15



ATTENTION!

Always use appropriate PPE (Personal Protective Equipment) when using your equipment to prevent accidents, such as burns due to oven heating.

IMPORTANT

The manufacturer shall not be liable for any direct or indirect damages caused by non-compliance with these standards and other instructions presented in this manual.

5. Cleaning and Maintenance

5.1 Cleaning Procedures and Products Used

Your equipment is built with first-line materials, so use it correctly and you will get great satisfaction. Keep your equipment always clean and well taken care of, as this will make it have a much longer shelf life.

A daily cleaning of the equipment should be carried out in order to obtain a good functioning, greater durability and avoiding the accumulation of bacteria that may cause contamination in the food.



ATTENTION!

Before performing maintenance or cleaning, make sure that the power switch is in the "0" (off) position, that the equipment is disconnected from the mains and the inside of the oven at room temperature.

Never clean the door glass with the oven still heated, as it may break due to thermal shock.



ATTENTION!

Do not use water jet to clean the equipment.

IMPORTANT

This equipment not intended to be fully immersed in water for cleaning.

Follow the instructions below to find out how to take special care of the equipment.

Carry out the cleaning on the inside, outside and the rubber of the oven as many times as possible to prevent food residues from drying out and stick to the parts. For cleaning, dilute soap or neutral detergent or ammonia-based remover in warm water and apply with a soft cloth. With a cloth moistened with water, rinse and then wipe the parts with a dry cloth.

Never use abrasive products (sapoly, brushes or steel wool) or solvents on any surface of the equipment as it will damage the parts.



CAUTION!

It is extremely important that products used in cleaning ensure maximum cleanliness and are non-toxic.

IMPORTANT

Keeping the inner walls of the oven chamber clean helps in conserving heat. When the oven is not in use, keep the door open.

5.2 Maintenance and Behavior in Case of Breakdowns

The operator must be instructed to perform routine inspections, making minor adjustments, cleaning and observing signs of breaches that may occur. Examples include: checking for extraneous noise; non-execution by the equipment to the service to which it is proposed; among others. Actions such as these are essential to ensure a longer equipment life.



CAUTION!

When servicing (even minor adjustments), always check that the equipment is disconnected from the mains and the inside of the oven at room temperature.

It is recommended to carry out preventive maintenance every 6 months, checking and adjusting clearances, cleaning internal parts, etc. When detecting broken or weakened parts, replace with original parts.

By performing preventive maintenance, you eliminate the inconvenience of getting the equipment stopped when you need it most, reducing the cost of maintenance and reducing the risk of accidents.



CAUTION!

Preventive maintenance requires a trained professional.

Whenever any item regarding the safety of the equipment (such as cleaning or maintenance) is removed, reset it and confirm that it is performing its function correctly.

When you experience any malfunction or non-compliance, refer your equipment to the nearest service center. See technical assistance on our website: www.metvisa.com.br

5.3 Prolonged Interruption in Use of Equipment

When leaving the appliance unattended for an extended period of time, unplug it from the mains, keep the oven door open, and perform a thorough cleaning, including the various accessories. It is advisable to protect all parts of the equipment with white vaseline or with suitable commercially available products. You should also protect the equipment from dust by covering it with a nylon or other material.

6. Analysis and Troubleshooting

6.1 Problems, possible causes and solutions

Products with IMG quality are designed with materials and components that guarantee longer life to your equipment. However, due to natural wear, improper use or lack of maintenance, the equipment may have irregularities in its operation.

In the following table, you can check possible causes and solutions:

PROBLEMS	POSSIBLE CAUSES	SOLUTIONS
Equipment will not turn on	Lack of electricity.	Check for power on the network.
		Check that the power cord is plugged into a wall outlet.
	Voltage different from mains voltage.	Send the equipment to the nearest authorized service station or contact the factory.
	Miscellaneous electrical problems (motor / capacitor, contactor, wiring, fuse, electric switch, power cable, buttons and burned resistor).	
	Open door.	
Knob axis does not trigger electric switch.	Send the equipment to the nearest authorized service station or contact the factory.	
Oven does not heat or hang in the middle of operation	Lack of electricity.	Check for power on the network.
		Check that the power cord is plugged into a wall outlet.
	Miscellaneous electrical problems (motor / capacitor, contactor, wiring, fuse, electric switch, power cable, buttons and burned resistor).	Enviar o equipamento para posto autorizado mais próximo ou entre em contato com a fábrica.
Equipment presents noises	Wiring touching the motor fan.	Send the equipment to the nearest authorized service station or contact the factory.
	Unbalanced fan propellers.	
	Steam pipe leaning against fan protection grid.	

Equipment with smell of burning or smoke.	Voltage different from mains voltage.	Send the equipment to the nearest authorized service station or contact the factory.
	Miscellaneous electrical problems.	
	Burned food	Very high temperature and or baking time.
	Failure to cure the paint inside the oven.	For the first use of the equipment it is necessary to cure the paint inside the oven (chamber). Follow the instructions in item 4.3 (Operating Procedures).
Time to warm up or return to temperature.	Incorrect adjustments to the controller.	Make the controller adjustments as instructed in item 4.3 (Operating Procedures).
	Dirty oven.	Clean the oven according to the instructions in item 5.1 (Cleaning Procedures).
	Overloading.	Charge the oven, respecting the spaces available on the racks.
	Miscellaneous electrical problems (motor / capacitor, contactor, wiring, fuse, electric switch, power cable, buttons and burned resistor).	Send the equipment to the nearest authorized service station or contact the factory.
Uniform baking	Temperature too high, or too low.	Make adjustments to the controller according to the instruction manual.
	Fan out of position.	Send the equipment to the nearest authorized service station or contact the factory.
	Overloading.	Charge the oven, respecting the spaces available on the racks.
Oven giving shock	Lack of grounding.	Follow the instructions in item 3.3 (Electrical Connection).
	Miscellaneous electrical problems (motor / capacitor, contactor, wiring, fuse, electric switch, power cable, buttons and burned resistor).	Send the equipment to the nearest authorized service station or contact the factory.

For more information and clarification, contact your nearest Authorized Service Center. See technical assistance on our website: www.metvisa.com.br

7. Appliance Life and Components

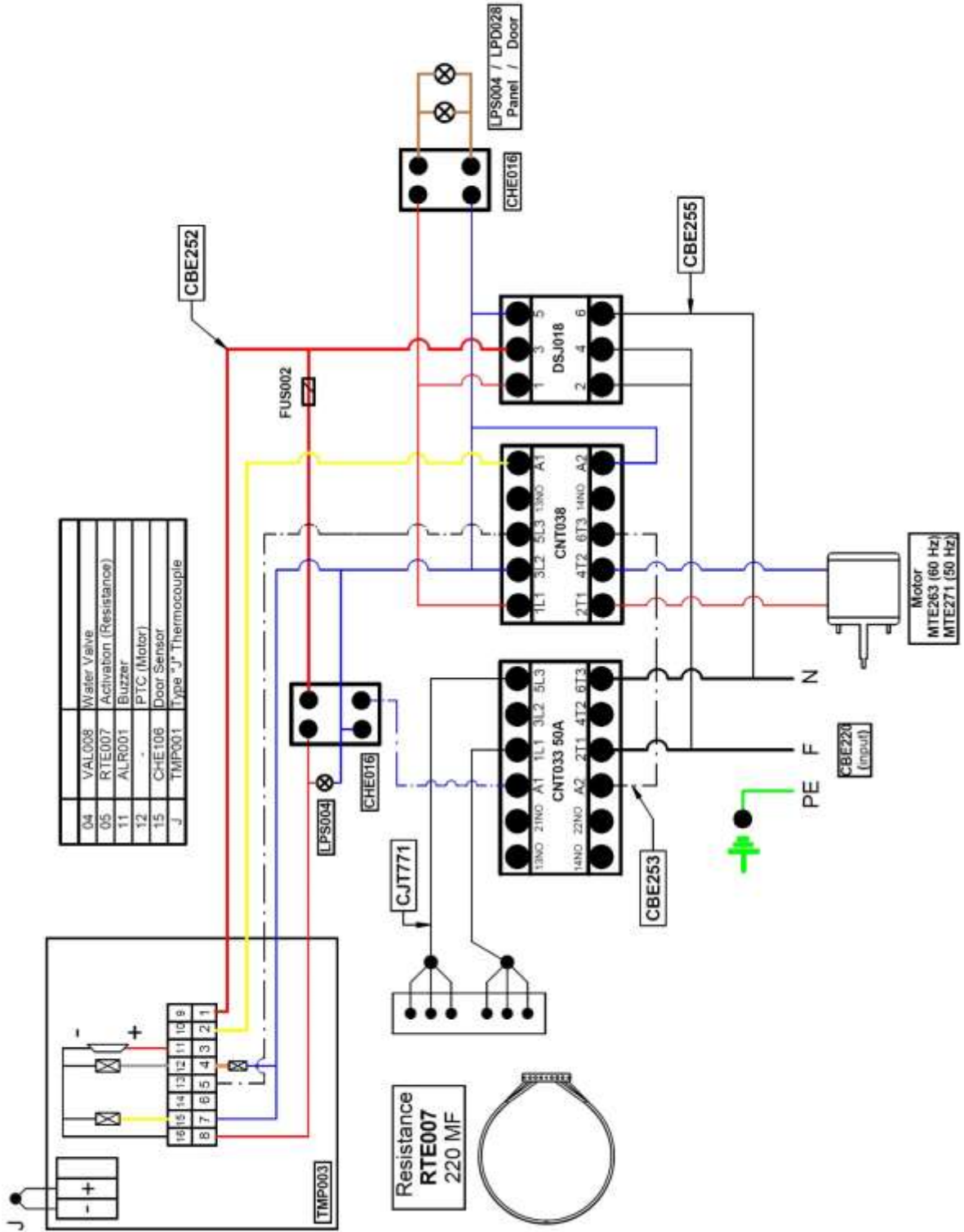
The life of the equipment can vary from 3 to 5 years depending on the proper use, cleaning, maintenance and quality of its components.

The following is the useful life relationship of the major components:

- On / Off button: 10000 maneuvers;
- Power button Light: 10000 maneuvers;
- Cables and wires: 25 years;
- Electrical terminals: 8 years.

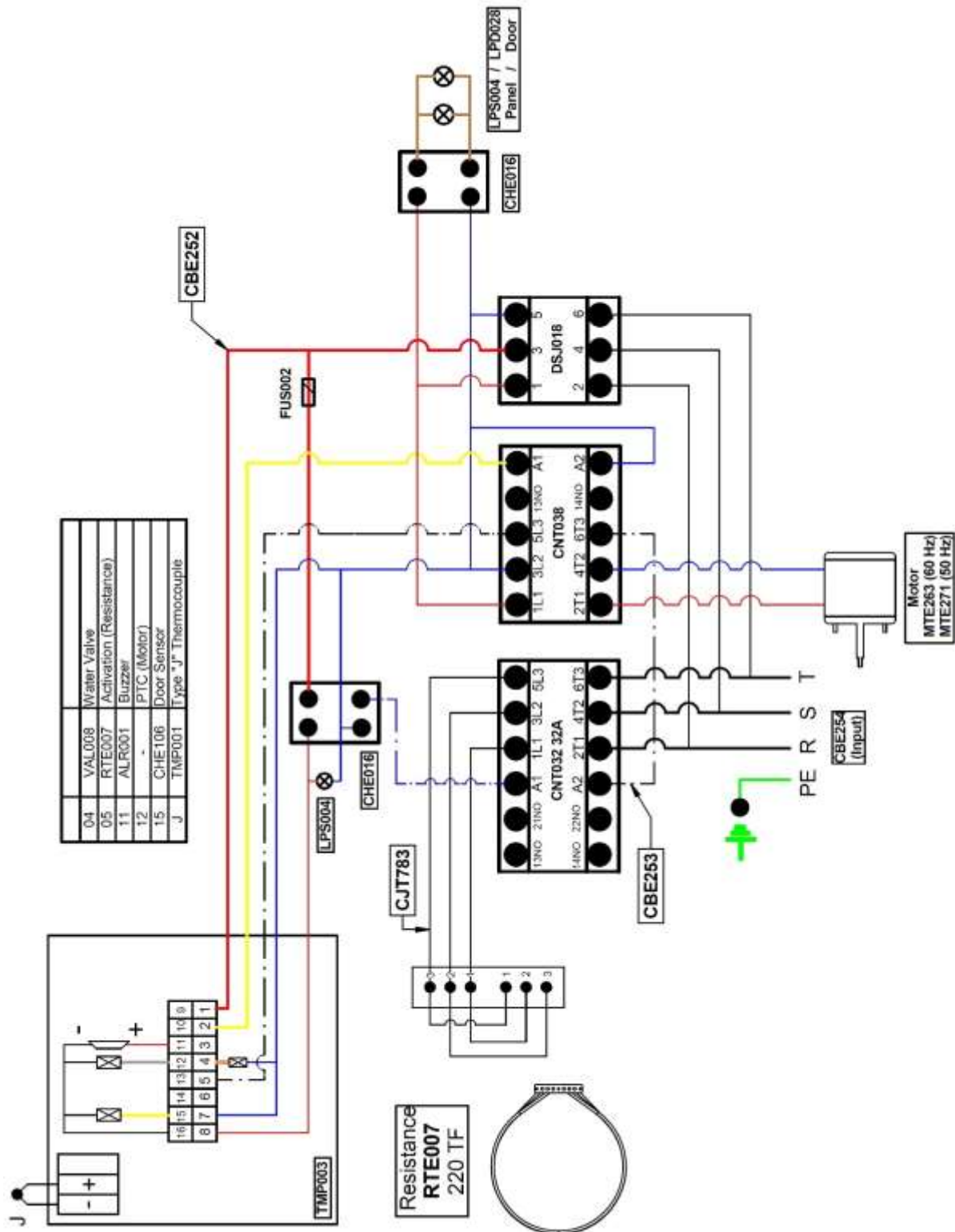
8. ANNEXES

Electrical Schematic FTE.150 - Voltage 220 V - Single Phase Connection



NOTE: FTE.150 oven uses nly one Door Light.

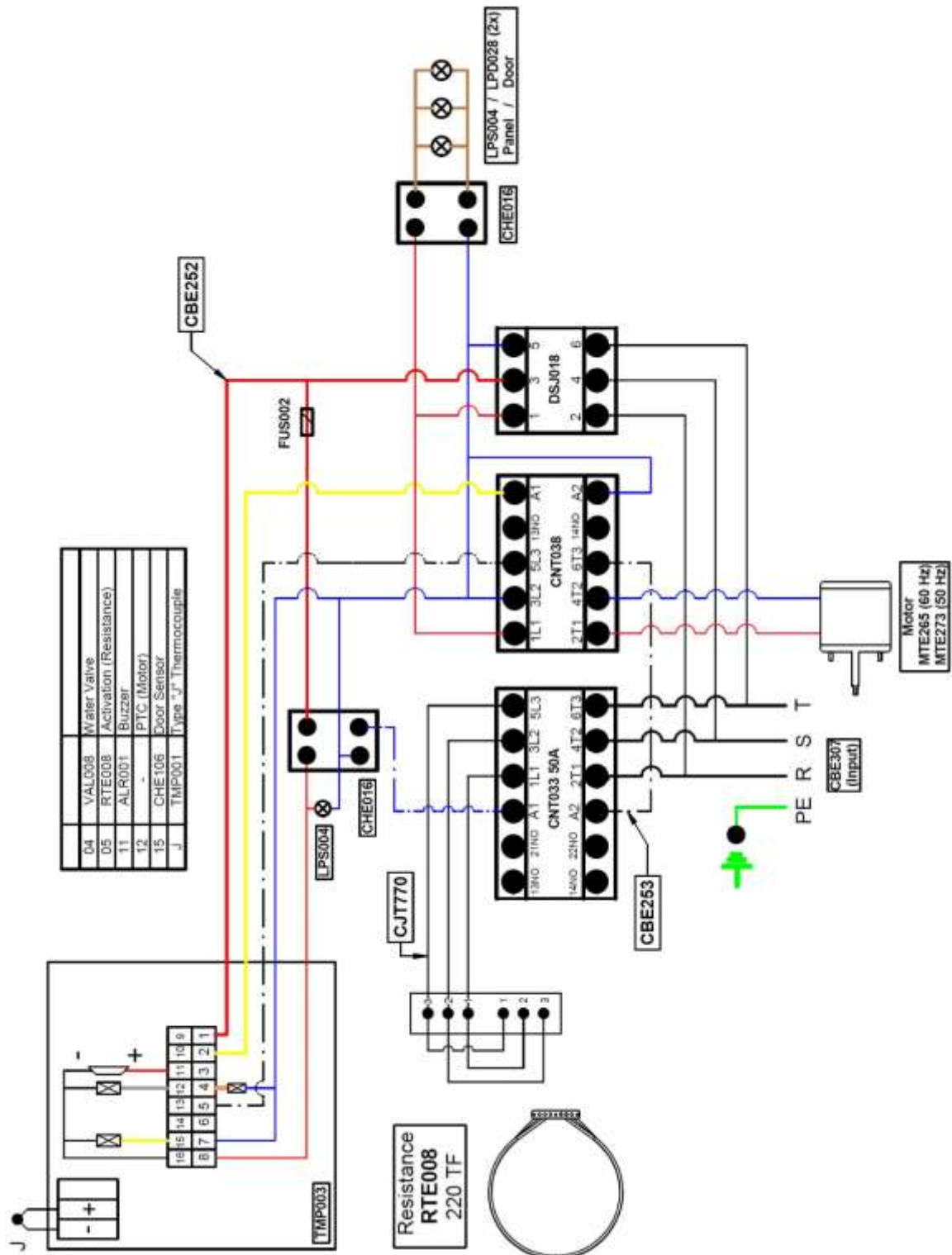
Electrical Schematic FTE.150 - Voltage 220 V - Three Phase Connection



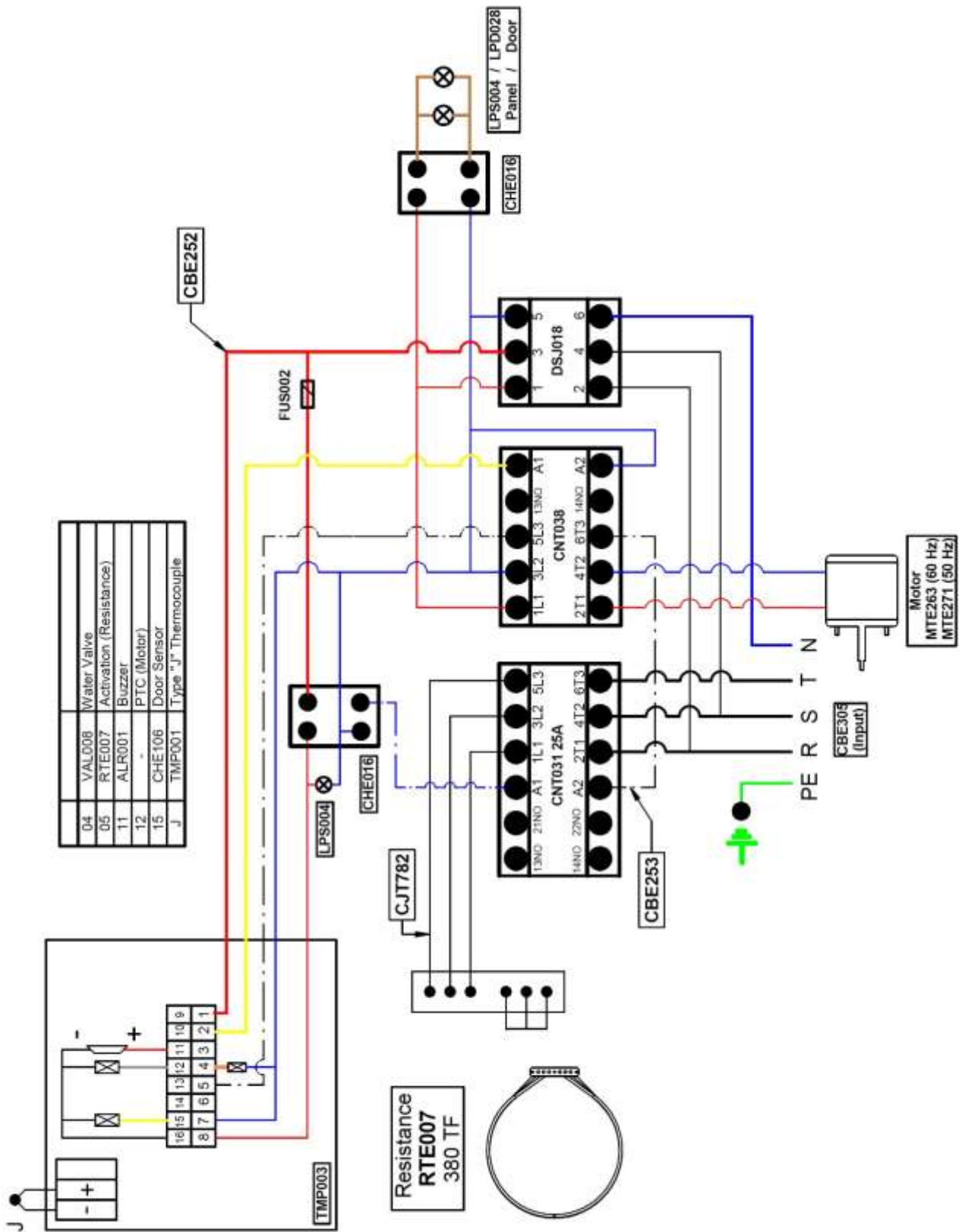
04	VAL008	Water Valve
05	RTE007	Activation (Resistance)
11	ALR001	Buzzer
12	-	PTC (Motor)
15	CHE106	Door Sensor
J	TMP001	Type "J" Thermocouple

NOTE: FTE.150 oven uses only one Door Light.

Electrical Schematic FTE.300 - Voltage 220 V - Three Phase Connection

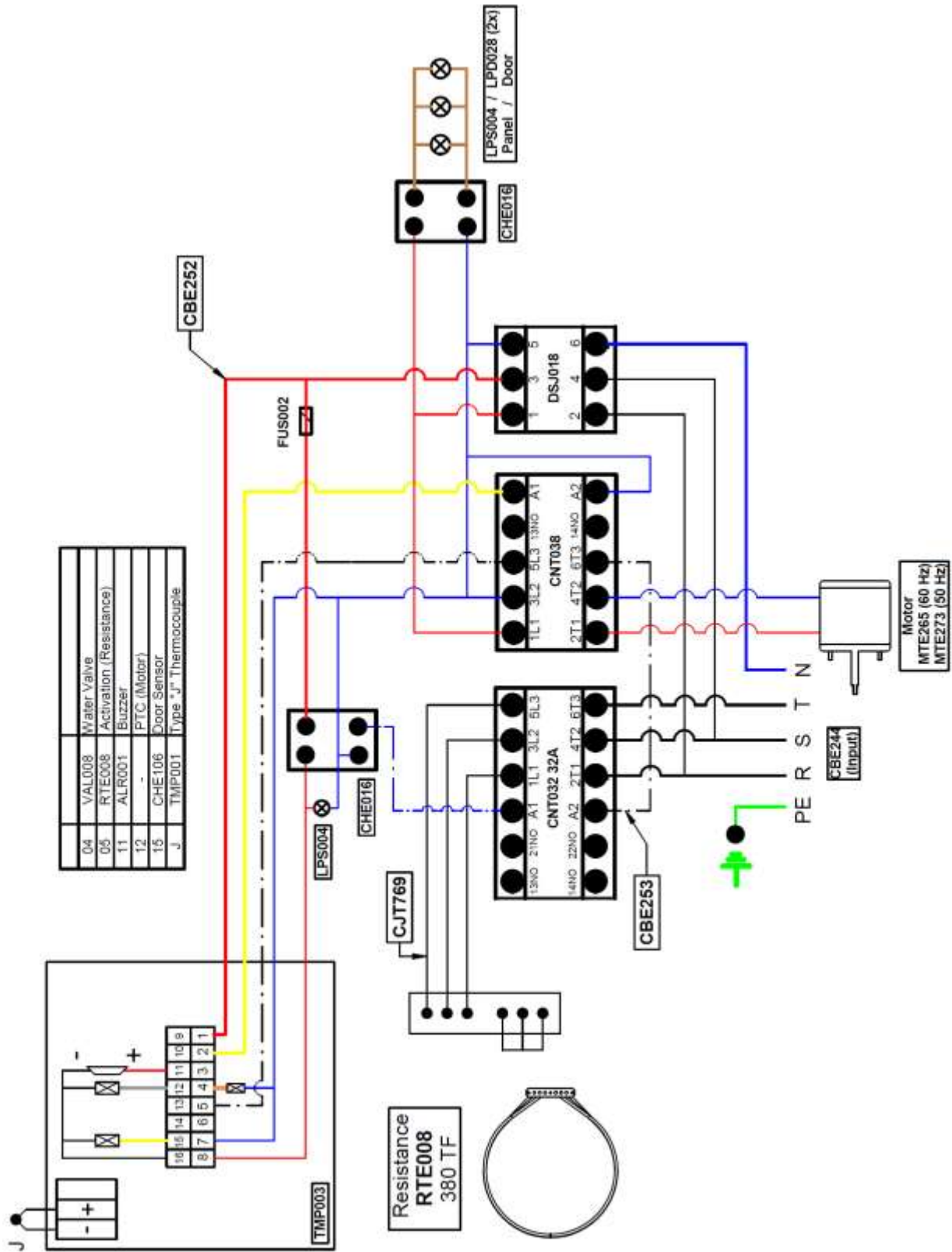


Electrical Schematic FTE.150 - Voltage 380 V - Three Phase Connection

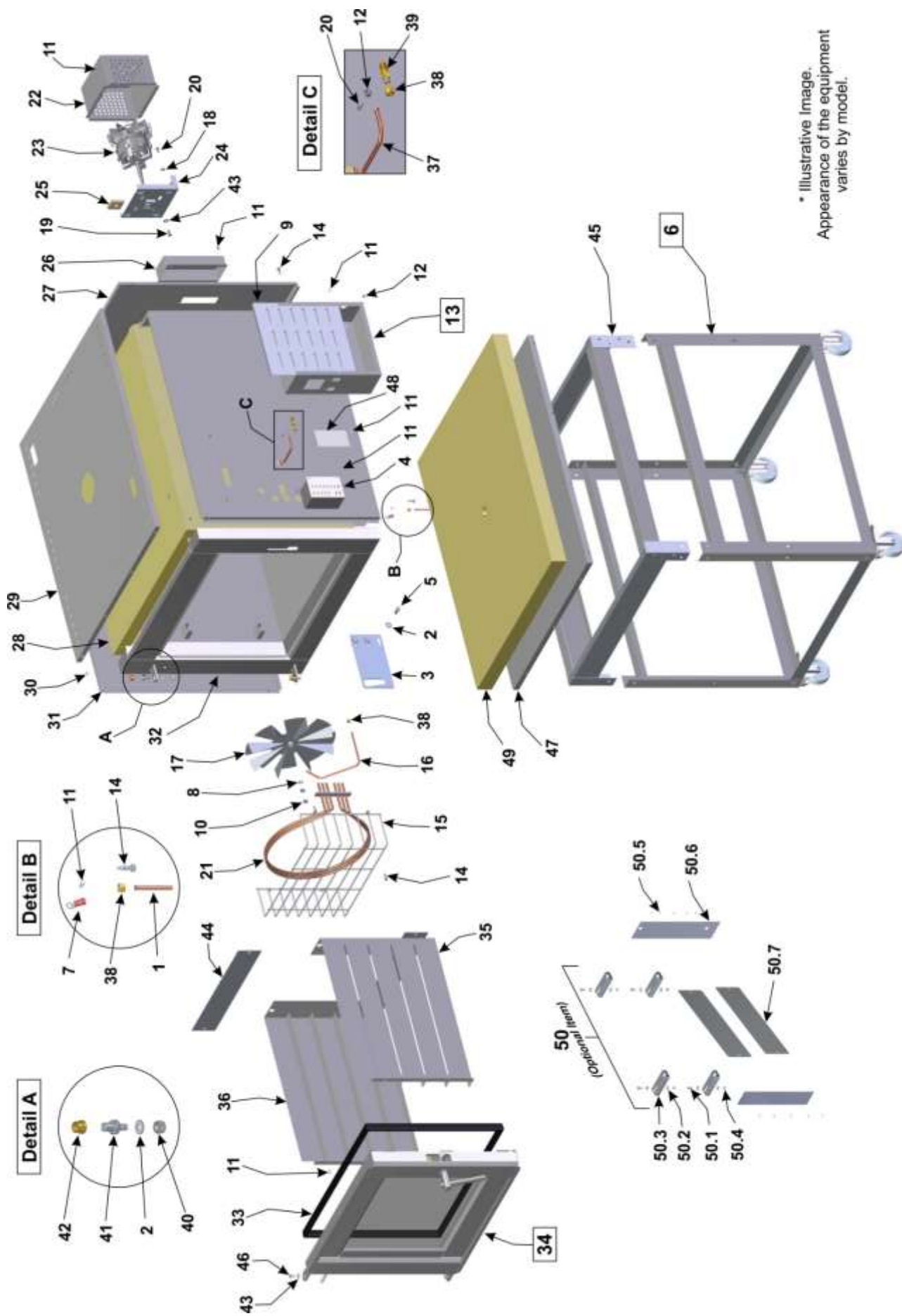


NOTE: FTE.150 oven uses only one Door Light.

Electrical Schematic FTE.300 - Voltage 380 V - Three Phase Connection



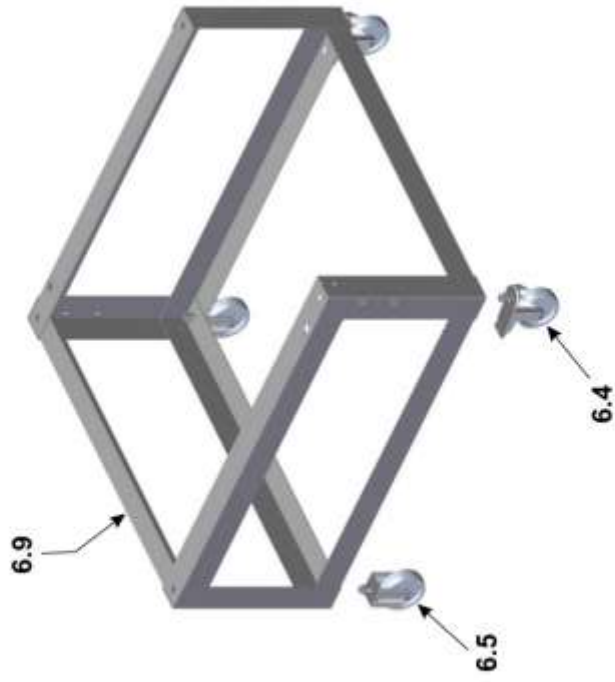
Explosion Design



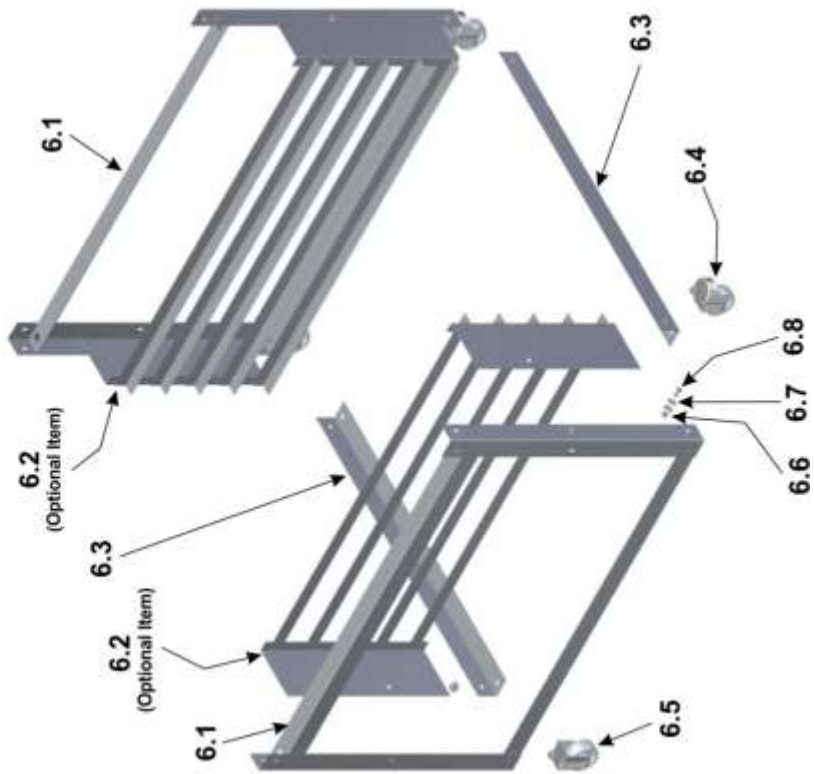
* Illustrative Image.
Appearance of the equipment
varies by model.

Explosion Design

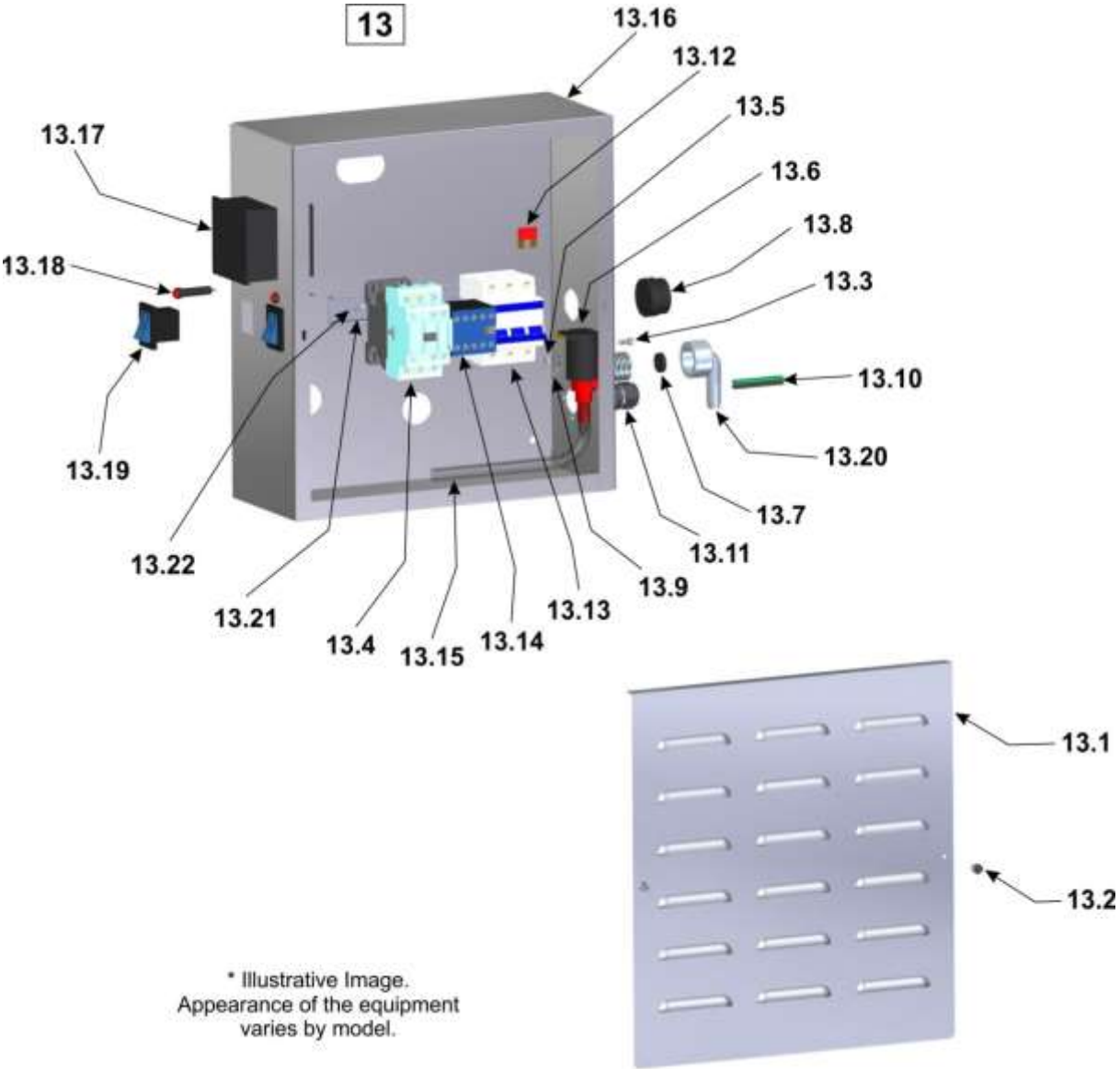
6
Stand FTE.300



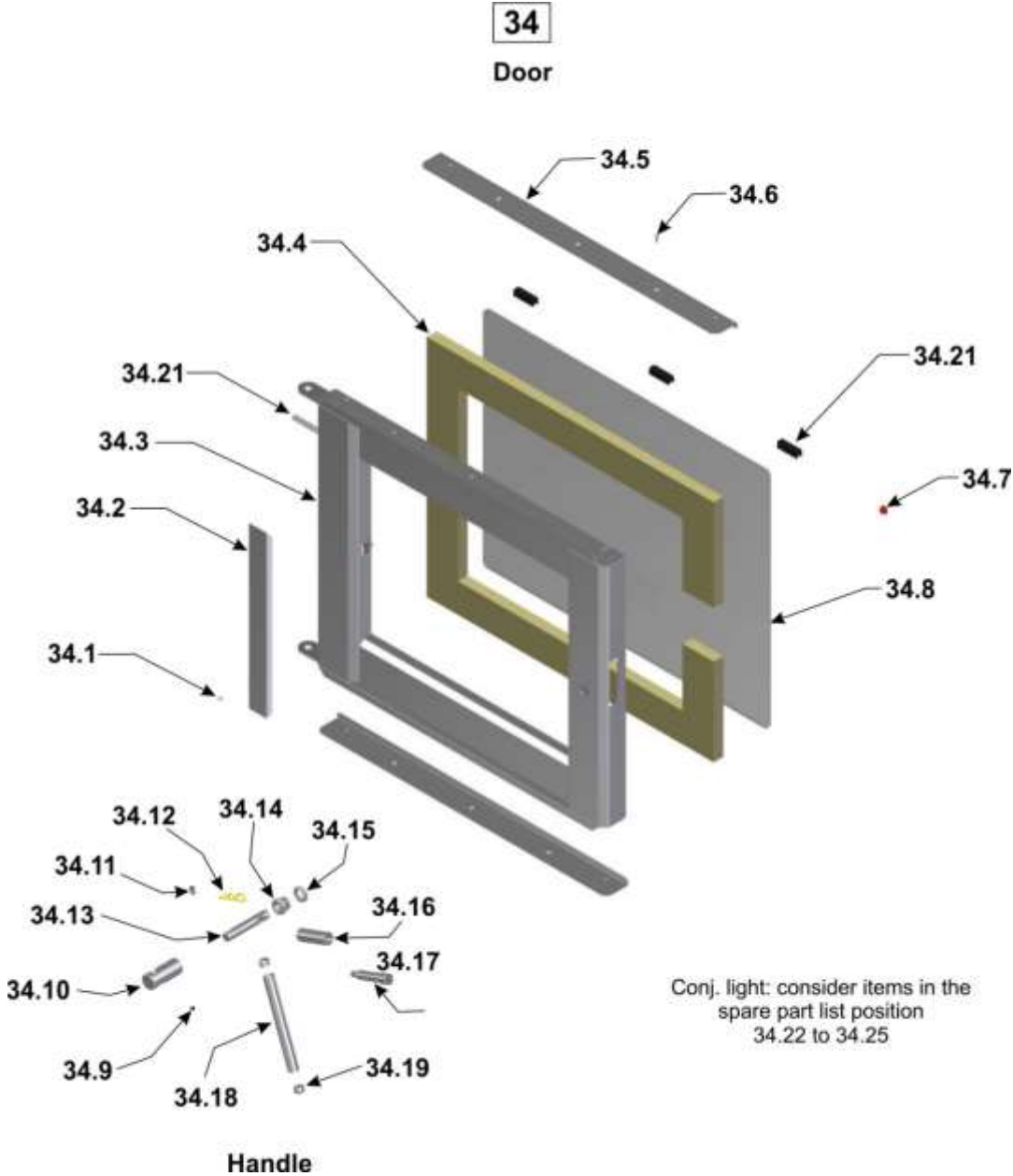
6
Stand FTE.150



Explosion Design



Explosion Design



Replacement parts

Position	Code	Description	Qty.	Model Application
1	TUC027	Water Outlet Tube	01	*
2	ARL002	Flat Washer	05	FTE.150/ T
			09	FTE.300/ T
3	FCH015	Oven Door Lock	01	*
4	PTC088	Micro-Key Protection - FTE.150	01	FTE.150/ T
	PTC078	Micro-Key Protection - FTE.300	01	FTE.300/ T
5	PRS003	Hexagonal Screw	03	FTE.150
				FTE.300
	PRS023	Stainless Steel Hexagonal Screw	03	FTE.150T
				FTE.300T
6	CJT747	Stand Set - FTE.150	01	FTE.150/ T
	CJT584	Set Stand Stand Trays (Optional Item) - FTE.150	01	FTE.150/ T
	CJT556	Stand Set - FTE.300	01	FTE.300/ T
6.1	CVT025	Lateral Bottom Stand - FTE.150	02	FTE.150/ T
6.2	SBT217	Trays Stand (Optional Item) - FTE.150	02	FTE.150/ T
6.3	TAS043	Lateral Bottom Stand - FTE.150	02	FTE.150/ T
6.4	ROD033	Swivel Caster with Brake	02	*
6.5	ROD034	Fixed <u>Caster</u>	02	*
6.6	POS004	Hexagonal Nut	08	FTE.150/ T
6.7	ARL003	Flat Washer	16	FTE.150/ T
6.8	PRS007	Hexagonal Screw	08	FTE.150/ T
6.9	CVT021	Stand – FTE.300	01	FTE.300/ T
7	TCE023	Equipotential Terminal	01	*
8	ARP002	Stainless Steel Pressure Washer	01	*
9	GAB111	Right Side Oven Structure – FTE.150	01	FTE.150
	GAB138	Right Side Oven Structure – FTE.150T	01	FTE.150T
	GAB161	Right Side Oven Structure – FTE.300	01	FTE.300
	GAB134	Right Side Oven Structure – FTE.300T	01	FTE.300T
10	POS147	Hexagonal Nut	02	FTE.150
				FTE.300
	POS155	Stainless Steel Hexagonal Nut	02	FTE.150T
				FTE.300T
11	PRA014	Hexagon Tapping Screw Stainless Steel Drilling Screw	21	FTE.150/ T
			37	FTE.300/ T
12	POS005	Hexagonal Nut	08	FTE.150
				FTE.300
	POS021	Stainless Steel Hexagonal Nut	08	FTE.150T
				FTE.300T
13	CJE198	Electrical Assembly MF 220 V 50/60 Hz – FTE.150	01	FTE.150 220 MF
	CJE203	Electrical Assembly MF 220 V 50/60 Hz – FTE.150T	01	FTE.150T 220 MF
	CJE199	Electrical Assembly TF 220 V 50/60 Hz – FTE.150	01	FTE.150 220 TF
	CJE204	Electrical Assembly TF 220 V 50/60 Hz – FTE.150T	01	FTE.150T 220 TF
	CJE196	Electrical Assembly TF 220 V 50/60 Hz – FTE.300	01	FTE.300 220 TF
	CJE201	Electrical Assembly TF 220 V 50/60 Hz – FTE.300T	01	FTE.300T 220 TF
	CJE200	Electrical Assembly TF 380 V 50/60 Hz – FTE.150	01	FTE.150 380 TF
	CJE205	Electrical Assembly TF 380 V 50/60 Hz – FTE.150T	01	FTE.150T 380 TF
	CJE197	Electrical Assembly TF 380 V 50/60 Hz – FTE.300	01	FTE.300 380 TF
	CJE202	Electrical Assembly TF 380 V 50/60 Hz – FTE.300T	01	FTE.300T 380 TF

* Item applicable for all models of FTE ovens FTE.150 (FTE.150 / FTE.150T) and FTE.300 (FTE.300 / FTE.300T).

Replacement parts

Position	Code	Description	Qty.	Model Application
13.1	TAP113	Painted Electric Box Lid	01	FTE.150 FTE.300
	TAP143	Stainless Steel Electrical Box Lid	01	FTE.150T FTE.300T
13.2	PRA005	Locking Screw Hex	02	FTE.150 FTE.300
	PRA014	Stainless Steel Locking Screw. Hex	02	FTE.150T FTE.300T
13.3	PCC008	Screw Phillips	03	*
13.4	CNT033	Tripolar Contacto 50 A 220 V	01	FTE.150/T 220 MF FTE.300/T 220 TF
	CNT032	Tripolar Contacto 32 A 220 V	01	FTE.150/T 220 TF FTE.300/T 380 TF
	CNT031	Tripolar Contacto 25 A 220 V	01	FTE.150/T 380 TF
13.5	POS008	Hexagonal Nut	01	*
13.6	VAL008	Water Solenoid Valve 220 V 50/60 Hz 7 W	01	*
13.7	BCH078	Pressure Reducing Ring Water Inlet	01	*
13.8	ALR001	Alarm Sound	01	*
13.9	TCE007	Terminal Grounding	01	*
13.10	CBE220	Power Cable PP 3 x 10 mm ² 500V	2000 mm	FTE.150/T 220 MF
	CBE254	Power Cable 4 x 6 mm ²	01	FTE.150/T 220 TF
	CBE307	Power Cable 4 x 10 mm ²	01	FTE.300/T 220 TF
	CBE305	Power Cable 5 x 2,5 mm ²	01	FTE.150/T 380 TF
	CBE244	Power Cable 5 x 6 mm ²	01	FTE.300/T 380 TF
13.11	TCE030	Prensa Cabo PG16	01	FTE.150/T 220 MF
	TCE019	Press Cable PG11	01	FTE.150/T 220 TF
			01	FTE.150/T 380 TF
	TCE028	Press Cable PG19	01	FTE.300/T 220 TF
TCE041	Press Cable PG13,5	01	FTE.300/T 380 TF	
13.12	FUS002	Medium Slide Fuse	01	*
13.13	DSJ018	Mini Disjuntor Tri. 10 A	01	*
13.14	CNT038	Mini Tripolar Contactor 9 A 220 V	01	*
13.15	BCH077	Braided Hose	250 mm	*
13.16	CXE022	Painted Electric Box	01	FTE.150 FTE.300
	CXE023	Stainless Steel Electrical Box	01	FTE.150T FTE.300T
13.17	TMP003	Digital Temperature Controller	01	*
13.18	LPS004	Light 127/220 V	02	*
13.19	CHE016	On/Off Switch	02	*
13.20	PVC050	Curved Spine 90 °	01	*
13.21	TRS052	Electric Box Rail	01	*
13.22	RBT001	Rivet	02	*
13.23	CBE252	Electric Harness Panel	01	*
14	PRA018	Locking Screw Hex. Brocante	14	FTE.150 FTE.300
	PRA021	Locking Screw Hex. Brocante	14	FTE.150T FTE.300T

* Item applicable for all models of FTE ovens FTE.150 (FTE.150 / FTE.150T) and FTE.300 (FTE.300 / FTE.300T).

Replacement parts

Position	Code	Description	Qty.	Model Application
15	GRA001	Fan Protection Grid - FTE.150	01	FTE.150
	GRA005	Stainless Steel Fan Protection Grid - FTE.150T	01	FTE.150T
	GRA003	Fan Protection Grid - FTE.300	01	FTE.300
	GRA006	Stainless Steel Fan Protection Grid - FTEI.300	01	FTE.300T
16	TUC024	Water Fan Tube	01	*
17	TRB002	Oven Fan - FTE.150	01	FTE.150/T
	TRB001	Oven Fan - FTE.300	01	FTE.300/ T
18	ARL004	Flat Washer	04	FTE.150
				FTE.300
	ARL010	Stainless Steel Flat Washer	04	FTE.150T
				FTE.300T
19	PRS336	Hexagonal Screw	04	FTE.150/T
	PRS027		04	FTE.300/ T
20	PRS010	Hexagonal Screw	08	FTE.150
	PRS031	Stainless Steel Hexagonal Screw	08	FTE.300
				FTE.150T
21	RTE007	Resistance 9000 W 220/380 V - FTE.150/T	01	FTE.150/T
	RTE008	Resistance 18000 W 220/380 V - FTE.300/T	01	FTE.300/ T
22	PTC081	Motor Protection - FTE.150	01	FTE.150
	PTC152	Motor Protection - FTE.150T	01	FTE.150T
	PTC148	Motor Protection Hercules - FTE.300	01	FTE.300
	PTC150	Motor Protection Hercules - FTE.300T	01	FTE.300T
23	MTE263	Electric Motor 1/4 HP 4P 60 HZ 220 V - FTE.150/T	01	FTE.150/T
	MTE271	Electric Motor 1/4 HP 4P 50 HZ 220 V - FTE.150/T	01	FTE.150/T
	MTE265	Electric Motor 3/4 HP 4P 60 HZ 220 V - FTE.300/T	01	FTE.300/ T
	MTE273	Electric Motor 3/4 HP 4P 50 HZ 220 V - FTE.300/T	01	FTE.300/ T
24	SBT390	Motor Support - FTE.150	01	FTE.150
	SBT401	Motor Support - FTE.150T	01	FTE.150T
	SBT389	Motor Support - FTE.300	01	FTE.300
	SBT396	Motor Support - FTE.300T	01	FTE.300T
25	TER004	Ceramic Fiber Blanket	01	*
26	CUP017	Electrical Resistance Protection Plate - FTE.150	01	FTE.150
		Electrical Resistance Protection Plate - FTE.300	01	FTE.300
	CUP024	Electrical Resistance Protection Plate - FTE.150T	01	FTE.150T
		Electrical Resistance Protection Plate - FTE.300T	01	FTE.300T
27	GAB116	Rear Oven Structure - FTE.150	01	FTE.150
	GAB143	Rear Oven Structure - FTE.150T	01	FTE.150T
	GAB160	Rear Oven Structure - FTE.300	01	FTE.300
	GAB137	Rear Oven Structure - FTE.300T	01	FTE.300T
28	TER001	Rigid Rock Wool Panel	01	*
29	GAB115	Upper Oven Structure - FTE.150	01	FTE.150
	GAB142	Upper Oven Structure - FTE.150T	01	FTE.150T
	GAB159	Upper Oven Structure - FTE.300	01	FTE.300
	GAB170	Upper Oven Structure - FTE.300T	01	FTE.300T
30	RBT004	Rivet	16	FTE.150
				FTE.300
	RBT014	Stainless Steel Rivet	16	FTE.150T
				FTE.300T

* Item applicable for all models of FTE ovens FTE.150 (FTE.150 / FTE.150T) and FTE.300 (FTE.300 / FTE.300T).

Replacement parts

Position	Code	Description	Qty.	Model Application
31	GAB113	Left Side Oven Structure - FTE.150	01	FTE.150
	GAB140	Left Side Oven Structure - FTE.150T	01	FTE.150T
	GAB162	Left Side Oven Structure - FTE.300	01	FTE.300
	GAB135	Left Side Oven Structure - FTE.300T	01	FTE.300T
32	ETR070	Complete Oven Structure - FTE.150	01	FTE.150
	ETR118	Complete Oven Structure - FTE.150T	01	FTE.150T
	ETR081	Complete Oven Structure - FTE.300	01	FTE.300
	ETR108	Complete Oven Structure - FTE.300T	01	FTE.300T
33	BCH075	Black Silicone Trim - FTE.150	01	FTE.150/T
	BCH076	Black Silicone Trim - FTE.300	01	FTE.300/ T
34	CJT581	Oven Door Assembly - FTE.150	01	FTE.150/T
	CJT553	Oven Door Assembly - FTE.300	01	FTE.300/ T
34.1	RBT001	Rivet	02	FTE.150/T
			04	FTE.300/ T
34.2	PTC085	Light Protection - FTE.150	01	FTE.150/T
	PTC079	Light Protection - FTE.300	01	FTE.300/ T
34.3	PTA008	Oven Door - FTE.150	01	FTE.150/T
	PTA005	Oven Door - FTE.300	01	FTE.300/ T
34.4	TER001	Rigid Rock Wool Panel	01	*
34.5	SUD038	Glass Support - FTE.150	02	FTE.150/T
	SUD036	Glass Support - FTE.300	02	FTE.300/ T
34.6	RBT005	Rivet	10	*
34.7	BCH074	Silicone Glass Support	08	FTE.150/T
			10	FTE.300/ T
34.8	VID003	Tempered Glass METVISA - FTE.150	01	FTE.150/T
	VID001	Tempered Glass METVISA - FTE.300	01	FTE.300/ T
34.9	PRN004	Allen Screw	01	*
34.10	EIX184	Handle Axis	01	*
34.11	PRN001	Allen Screw S/C	01	*
34.12	PIT014	Pin Type "R"	01	*
34.13	EIX174	Oven Handle Axis	01	*
34.14	BGT046	Threaded Bushing Handle	01	*
34.15	POS145	1" Hex Nut for Handle	01	*
34.16	BGT047	Handle Bushing - FTE.150	01	FTE.150/T
	BGT045	Handle Bushing - FTE.300	01	FTE.300/ T
34.17	EIX183	Screw Spindle Knob - FTE.150	01	FTE.150/T
	EIX176	Screw Spindle Knob - FTE.300	01	FTE.300/ T
34.18	PCT063	Lever Tube Handle	01	*
34.19	TAP114	Tube Cover Lever	02	*
34.20	MOL028	Spring Wires	01	*
34.21	PER043	Type "U" Silicone Profile	12	*
34.22	CBE191	Electrical Harness Door Lighting- FTE.150	01	FTE.150/T
	CBE182	Electrical Harness Door Lighting- FTE.300	01	*
34.23	PCC011	Cylinder Head Screw	02	*
34.24	POS149	Stainless Steel Hexagonal Nut	02	*
34.25	LPD028	Halogen Light 220 V	01	FTE.150/T
			02	FTE.300/ T
35	SBT424	Right Tray Support Galvanized- FTE.150	01	FTE.150
	SBT283	Right Tray Support Stainless Steel - FTE.150/T	01	FTE.150/T
	SBT279	Right Tray Support Stainless Steel - FTE.300	01	FTE.300/ T

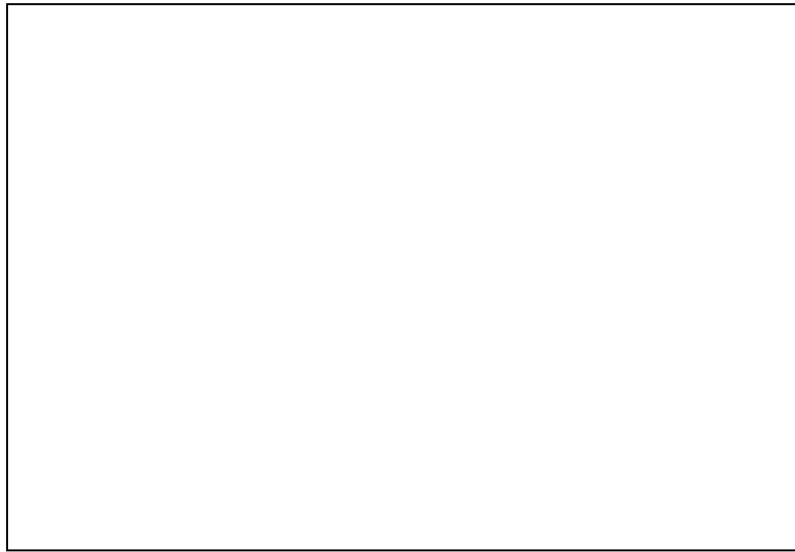
* Item applicable for all models of FTE ovens FTE.150 (FTE.150 / FTE.150T) and FTE.300 (FTE.300 / FTE.300T).

Replacement parts

Position	Code	Description	Qty.	Model Application
36	SBT432	Left Tray Support Galvanized - FTE.150	01	FTE.150
	SBT284	Left Tray Support Stainless Steel - FTE.150/T	01	FTE.150/T
	SBT280	Left Tray Support Stainless Steel - FTE.300	01	FTE.300/ T
37	TUC026	Water Inner Tube - FTE.150	01	FTE.150/T
	TUC023	Water Inner Tube - FTE.300	01	FTE.300/ T
38	POS146	Hexagonal Nut	04	*
39	CNX011	Spike Connection	01	*
40	POS156	Stainless Steel Self-Locking Hexagonal Nut	02	*
41	EIX233	Stainless Steel Door Pivot Shaft	02	*
42	BGT042	Swivel Door Support Bushing	02	*
43	ARL003	Flat Washer	06	FTE.150
			02	FTE.300
	ARL011	Stainless Steel Flat Washer	06	FTE.150T
			02	FTE.300T
44	CRC1178	Galvanized Heat Shrink Plate- FTE.150	02	FTE.150
	CRC1082	Stainless Steel Heat Shrink Plate - FTE.150/T	02	FTE.150/T
45	CVT027	High Stand - FTE.150/T	01	FTE.150/T
46	PRS031	Stainless Steel Hexagonal Screw	02	*
47	CRC798	Lower Heat Containment Plate - FTE.300	01	FTE.300
	CRC1071	Lower Heat Containment Plate - FTE.300T	01	FTE.300T
48	CUP016	Lateral Structure Protection Plate - FTE.300	01	FTE.300
	CUP023	Lateral Structure Protection Plate - FTE.300T	01	FTE.300T
49	TER001	Rigid Panel Rock Wool - FTE.300/T	01	FTE.300/T
50	CJT673	Adapter for trays 460 mm (Optional item)	01	FTE.150/T
50.1	PRS030	Stainless Steel Hexagonal Screw – FTE.150	08	FTE.150/T
50.2	ARL011	Stainless Steel Smooth Washer - FTE.150	16	FTE.150/T
50.3	SBT341	Support Adapter Tray 460 mm - FTE.150	08	FTE.150/T
50.4	POS013	Hexagonal Nut – FTE.150	08	FTE.150/T
50.5	PRA014	Screw - FTE.150	10	FTE.150/T
50.6	CRC969	Heat Containment Plate - FTE.150	04	FTE.150/T
50.7	CRC1269	Deflector - FTE.150	02	FTE.150/T

* Item applicable for all models of FTE ovens FTE.150 (FTE.150 / FTE.150T) and FTE.300 (FTE.300 / FTE.300T).

IMG BRASIL PRODUCT MANUFACTURER



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