



# INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

## Gas Refractory Ovens

### Models

FLGG.40  
FLGG.70  
FLGG.90  
FLGG.110  
FLGGM.40



Image merely illustrates.

## **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.

Constant innovation and improvement of its products, using top-of-line raw materials, ensure superior products consumed in Brazil and in more than 25 countries worldwide.

THE RELIABILITY AND CERTAINTY OF A GOOD PRODUCT ARE IN THE NAME

**IMG BRASIL PRODUCT MANUFACTURER**



### **IMPORTANT:**

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

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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, 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 equipment 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 appliance 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 rotation 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** (Personal Protective Equipment). As for example: use appropriated gloves to protect the hand from burning by the oven heating;
- The operator must always be aware of situations that can cause a risk of accidents and avoid them. For example: turn on the gas regulator button without lighting the burner, spreading the gas in the environment causing poisoning, fire and explosion risks;
- After reading and clarifying all doubts, this manual should be carefully stored in an easily accessible location, known to all persons who will operate the equipment and make it available to those who will carry out maintenance for any inquiries. Whenever any questions arise, be sure to check 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;
- Do not install the equipment near flammable materials;
- Before starting any cleaning and maintenance, it is essential that the equipment has the burners turned off, the gas pressure regulator closed and the interior of the oven at room temperature;
- Periodically check the condition of the hose and the entire gas installation part as well as the internal and external part of the equipment (burners, oven interior, gas inlet register, etc.).



### ATTENTION!

**Do not perform repairs on your own. Refer servicing to qualified service personnel. Only use original parts in your equipment.**

## **1.2 Mechanical Safety**

- Before operating the equipment, make sure that the gas installation does not leak, if the refractory plates are well fitted and if the thermometer and counterweight are mounted.
- Insert only specific products inside the oven for which the equipment is intended and never place your hands or flammable products near or directly on the oven.
- When cleaning the equipment, be extremely careful. Turn off the burners and close the gas inlet valve and gas pressure regulator (gas valve). Then wait for the oven to cool completely. Never place your hands or cleaning products 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. Security is achieved by:

1. **Fixed Structure**, preventing inappropriate access to internal parts, such as a set of burners;
2. **Burner Drawer** which facilitates and assures the user, to light and to visualize that all the burners have lit, avoiding gas leakage;
3. **Protection of the burner tube**, prevents the burners from being suddenly extinguished during use, increasing safety against gas leakage;
4. **Feet** with the appropriate height for using the equipment, following requirements for good ergonomics.

To view the parts described above, refer to the image in item 2.1 (Main Components - page 6) of this manual.



### **ATTENTION!**

**Always that some item referred to safety be removed from the equipment (for example, for cleaning or maintenance), replace it in place and confirm that it is performing its function correctly.**

## **2. Technical Characteristics**

### **2.1 Main Components**

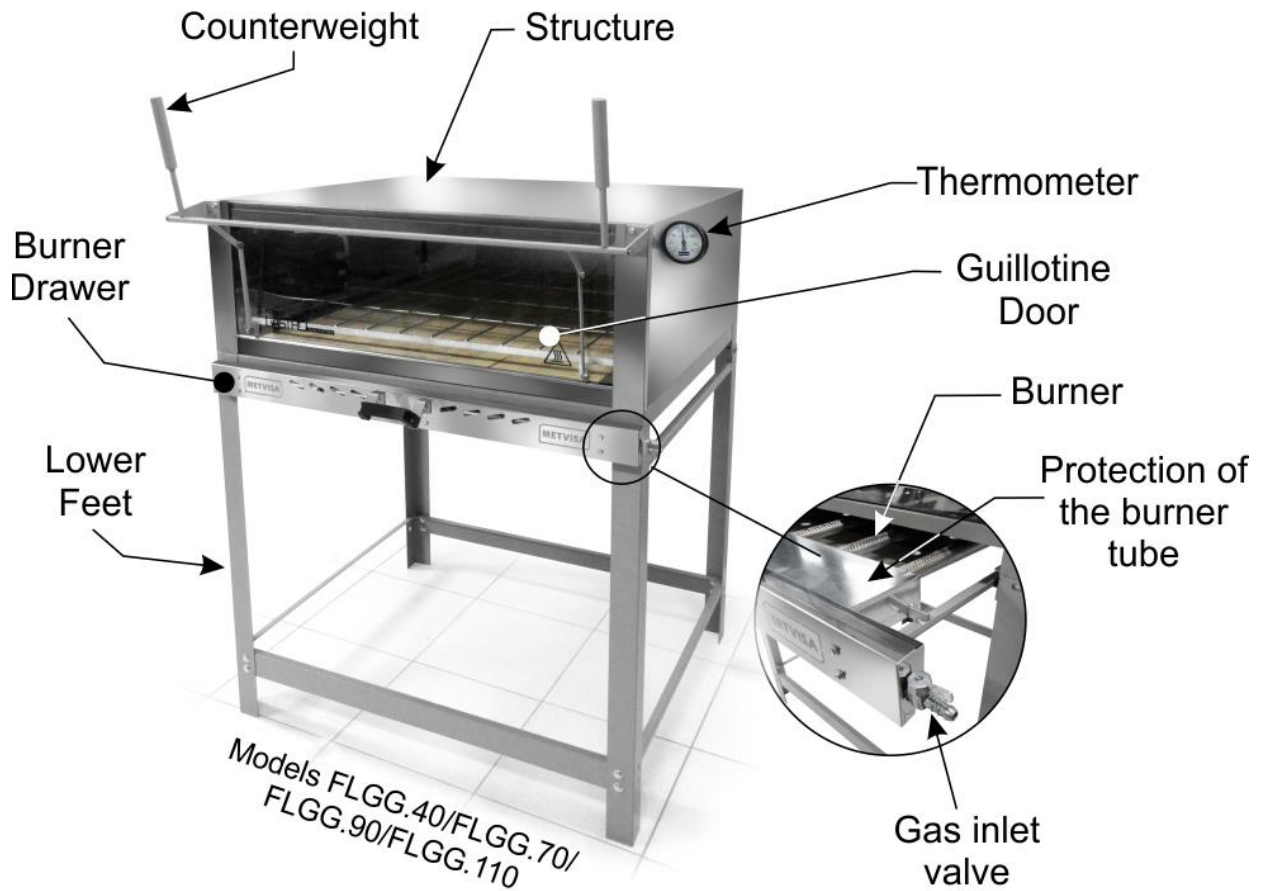
For the equipment described in this manual, safety in use, cleaning, maintenance and maximum hygiene are guaranteed by the design and special design of all parts and also by using stainless steel and other materials suitable for contact with food.

The equipment was built with the following characteristics:

- Structure made of stainless steel, which has higher corrosion resistance than other steels. It is a material resistant to attack by various corrosive agents;
- Burner drawer, where the Front Protection is made of stainless steel, leaving the equipment with a modern design and facilitating cleaning, in addition to giving a longer life to the equipment. Burners produced in carbon steel and finished with high temperature paint, providing anti-corrosion protection and greater durability to the part.

- Carbon steel feet coated with epoxy electrostatic painting, excellent corrosion protection.
- Guillotine door with tempered glass that withstands high temperatures.

Below are the main components of the machine:



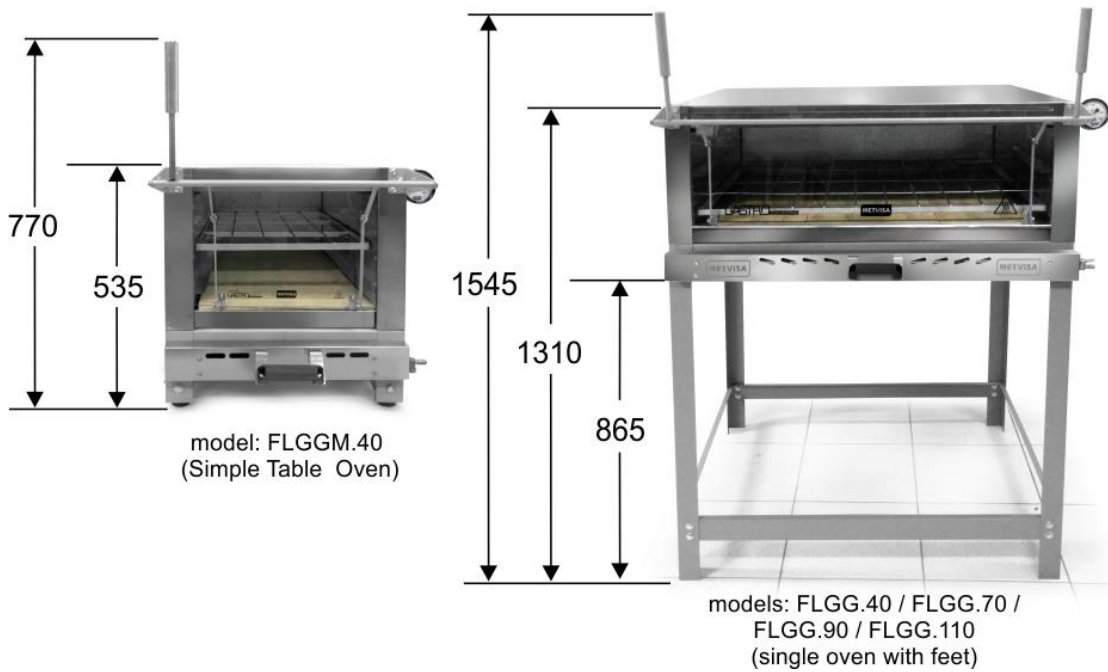
## 2.2 Technical Data

Model	Nominal Measures WidthxHeightxD epth (mm)	Net Weight (approx.) (kg)	Useful area WidthxHeightxD epth (mm)	Heating Time (approx.) (min.)	Maximum Gas Consumption (kg/h)
FLGG40	625x1545*x800	44.5	400x260x600	20*	0,5
FLGG70	925x1545*x800	60.0	700x260x600	20*	0,8
FLGG90	1140x1545*x1095	97.0	900x260x900	20*	1.2
FLGG110	1350x1545*x1145	122.0	1100x260x950	30*	1.4
FLGGM40	625x770x800	37.5	400x260x600	20*	0.5

\* Height measurement indicated with the equipment mounted on the feet.

\* Approximate heating time to reach 300 ° C.

Ovens height (mm) dimensions:



**ATTENTION!**

Features like: model, serial number and voltage of the equipment are provided on the label (figure below).



**2.3 Supply and Disposal of Equipment Packaging**

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;



## 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. Installation**

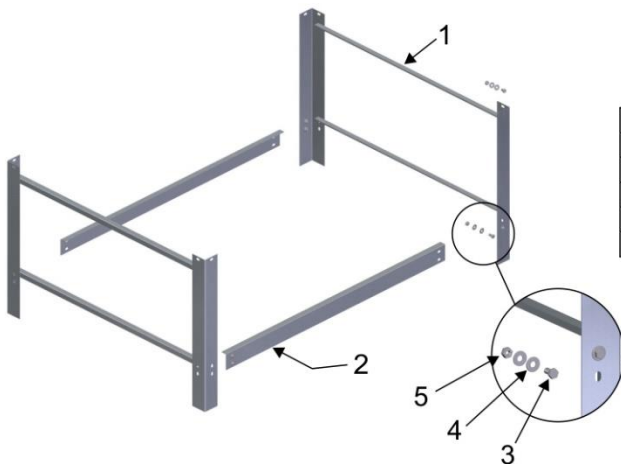
### **3.1 Machine Layout**

When installing, it is essential to make this manual available to the professionals who will carry it out.

To facilitate transport, the equipment is packed with the feet, gas inlet register, counterweights, thermometer, refractory plates and the support of the dismantled refractory plates.

The fixing of the feet parts must be done with washers, screws and nuts that come with the equipment.

Below is the position and list of parts for mounting the lower feet (for all models with feet) :



**Lower Feet**

Posição	Descrição	Quant.
1	Side Structure	02
2	Side Crosspiece	02
3	Hex Screw 5/16 X 5/8"	12
4	Flat Washer 5/16"	24
5	Hex Nut 5/16"	12

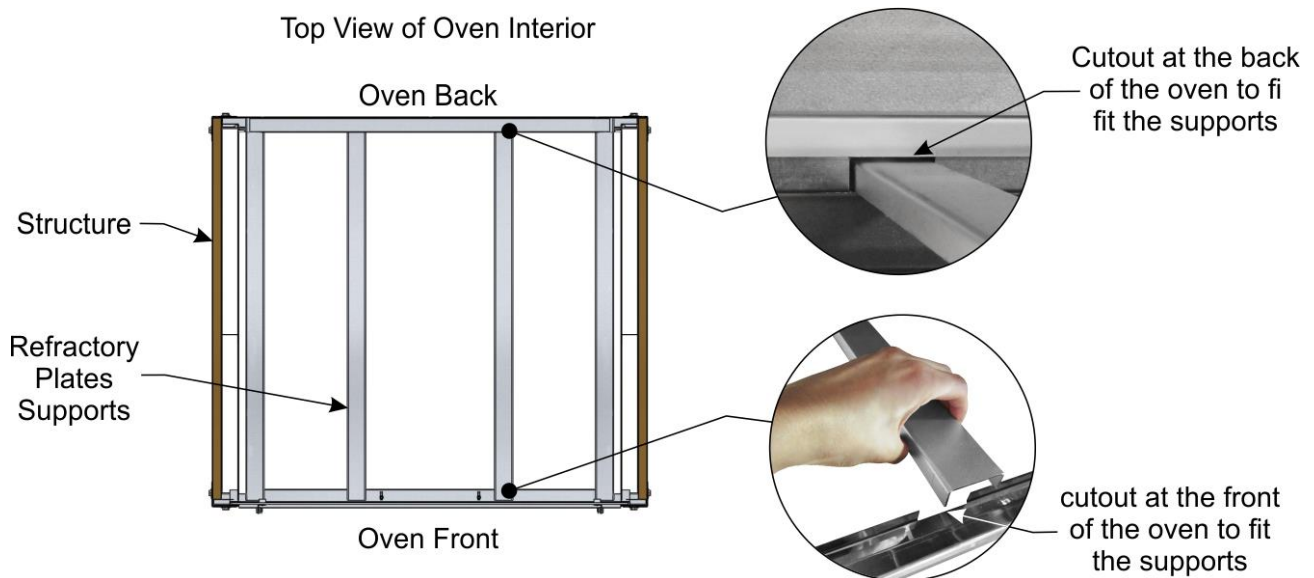
Position the feet parts according to the exploded view (previous image) and parts list. When fixing the parts with the screws, washers and nuts, do not give the final tightening before mounting the oven on the feet. First, mount the oven on the bottom rack using the screws, washers and nuts. Final tighten all screws on the bottom rack.

Check that all screws are tight. Then screw the counterweight on the upper articulator, the thermometer on the right side of the oven and the gas inlet valve on the gas pipe located in the burner drawer.





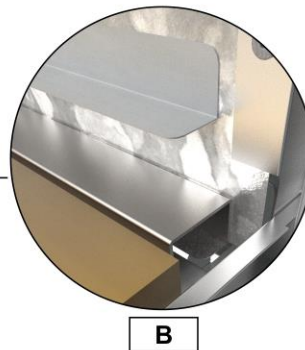
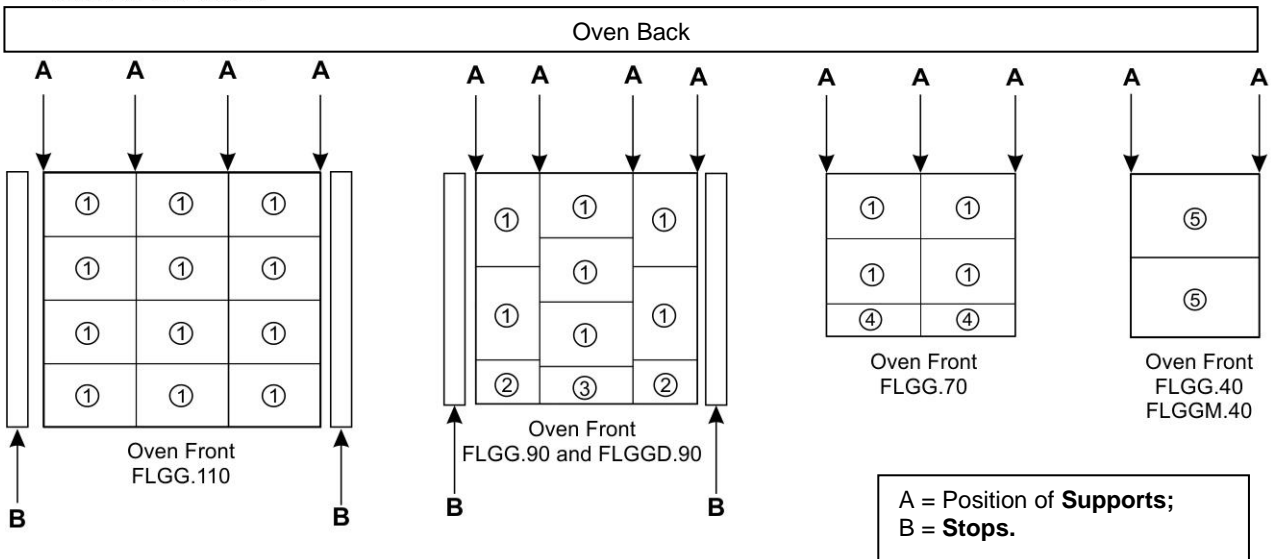
To install the refractory plates, it will be necessary to mount the refractory plates supports inside the oven. Fit one support at a time, first assembling the cutout located at the bottom of the oven and then fit the front.



Follow the guidelines below to assemble the refractory plates:

- ① Start allocating the refractory plates from the back to the front of the oven.

- ② Follow the allocating order according to the pictures below:



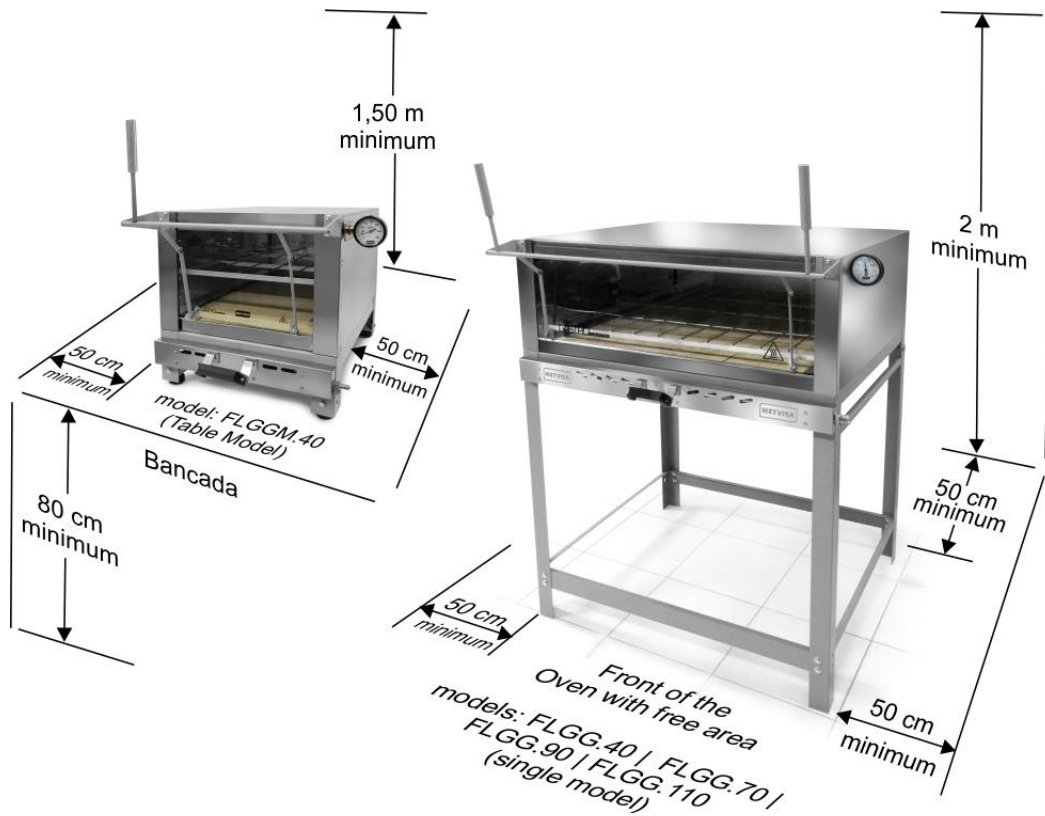
- ③ Fit the 2 plates supports (**B**) on the sides of the oven (just us models FLGG.110, FLGG.90 and FLGGD.90).

- ③ Finally, put the grid in the oven.

To ensure correct operation and safety, the appliance must be positioned in a ventilated environment and on a sufficiently wide, well-leveled, dry and stable support surface, away from heat sources and water taps, and in a place where there isn't heavy traffic of people. Install your equipment leaving a free area at the front and a distance of at least 50 cm on the sides and back.

The models with feet can be supported directly on the floor, requiring an area with a height of 2 m for the models FLGG.40, FLGG.70, FLGG.90 and FLGG.110.

The FLGGM.40 model (table oven) should be installed on a counter with an average height of 80 cm and reserve an area above the counter with a minimum height of 1.50 m, so that there is enough space for inspection, maintenance, cleaning, use and connection of the gas supply hose.



### ATTENTION!

This equipment uses LPG gas (liquefied petroleum gas) for its heating, and cannot be installed in closed environments where there is no air renewal, as this gas is highly toxic.

Keep the gas cylinder at least 1.5 m away from sockets, switches, electric keys, or any device subject to a spark or flame, where these in contact with the LPG gas can cause an explosion, causing serious accidents with risk of death to the operator

Do not install the equipment near flammable materials or products.



### ATTENTION!

The installation and the place where it will be set must comply with the rules of prevention of risk and safety at work (Regulatory Standard NR-12 for Brazil or as current regulatory standard in others country).

The manufacturer does not take responsibility for possible direct or indirect damage caused by failure to comply with said standards and other instructions presented in this manual.

## 3.2 LPG Gas Installation - Recommendations and Care

Check that the place where the equipment will be installed is ventilated and in accordance with the Rules for the Prevention of Risks at Work and Safety at Work on Machines and Equipment (Regulatory Standard NR-12 for Brazil or as current regulatory standard in others country) and periodic inspections by a technician are recommended to ensure that its components are in working condition.



### ATTENTION!

The disposition of the equipment must be in an airy place, however that does not have airflow, thus avoiding the extinguishing of the flames in the burners, causing gas leakage.

The gas installation must be done by a qualified technician for this function and observing the safety rules.

The equipment must be installed with the following recommendations and items described below, **HOWEVER NOT PROVIDED WITH THE EQUIPMENT:**

- **Gas cylinder** - for this equipment the minimum mass is 13 kg (code P13) of LPG (liquefied petroleum gas). The cylinder must comply with ABNT 8460. Check the product's warranty seal. If it has violated, do not install.
- **Pressure Regulator or Gas Record** - use only a low pressure regulator (2.8Kpa) and certified, embossed inscription NBR 8473. When installing the regulator, turn the regulator to the right, until it is firm. Never use tools to perform this operation.
- **Hose** - the model with INMETRO (brazilian certification) certification has the engraving NBR 8613, manufactured in transparent PVC plastic with a yellow stripe. IMG ovens are manufactured with a 3/8" hose connection. The hose must not pass through or be embedded in walls, and must not make any kind of seam (welding or gluing). Fix the ends only with suitable clamps. Never use wires or tapes. Always check the expiration date of the hose.

For the installation of versions FLGG.70, FLGG.90 and FLGG.110 (single ovens) a gas cylinder, a pressure regulator and a hose are required.

### IMPORTANT

In addition to the instructions in this manual, it is recommended to also follow the instructions of the manufacturers of cylinders, pressure regulators (gas register) and gas hoses, as these items do not accompany the equipment.



### ATTENTION!

Change the pressure regulator every 5 years or when it is defective.

Always use the gas cylinder in an upright position. Never overturn, pour or tilt the cylinder, as the gas may flow into the liquid phase, canceling the pressure regulator function, which can cause serious accidents.

Never install the cylinder close to heated surfaces, and keep the conductive gas hose protected from heat so as not to melt causing fire or other accidents.



## **ATTENTION!**

**This equipment operates with LOW PRESSURE GAS. If your supply network has high pressure, have the low pressure outlet valve checked by a technician. If the equipment is switched on at high pressure, the components will be damaged, in addition to creating risks for the operator.**

After installation and for your safety, check for gas leaks using only soap and foam. If there is a leak, inform the technician to repeat the installation.

If the leak persists, take the cylinder to a well-ventilated location and inform the dealer or distributor of the cylinder.

## **IMPORTANT**

**The manufacturer does not take responsibility for possible direct or indirect damage caused by failure to comply with said standards and other instructions presented in this manual.**

### **3.3 Safety Procedures and User Instruction**

The professional who sells the equipment must instruct the user on the correct functioning of the equipment and must hand over this instruction manual.

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

Your equipment has mechanical protections (see item 1.2 Mechanical Safety). Removing or tampering with these safety components can cause serious risks to the operator's upper limbs.

## **4. Equipment Use**

### **4.1 Utility**

This equipment is intended for baking breads, pizzas, snacks and confectionery products in general.

### **4.2 Commands**

The equipment consists of only one gas inlet valve located on the right side of the burner drawer. Through this register, the user will be able to manually adjust the gas input (fire level) according to the desired temperature.

The temperature is indicated by the thermometer on the right side of the oven.



### ATTENTION!

For your safety and not to compromise the life of the equipment, we recommend heating the oven to a maximum temperature of 300 °C.

## 4.3 Operating Procedures

Before operating the equipment, make perfect cleaning, especially inside the oven. Clean the equipment with the burners off, the gas pressure regulator (gas register) closed and the oven at room temperature. Follow the cleaning instructions in item 5 of this manual (below).

After these initial precautions, make sure that the gas hose connections are correctly fixed and that there are no leaks.



### ATTENTION!

For the first use of the equipment, it is necessary to cure the paint on the burners. To do this, turn on the empty oven and raise the temperature to 220 ° C for a minimum period of 60 minutes. Follow the lighting instructions in the operation item below.

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

Turn off the equipment 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 disposition of the equipment, as instructed in item 3.1, and after following the care and recommendations of the gas installation, according to the guidelines in item 3.2.

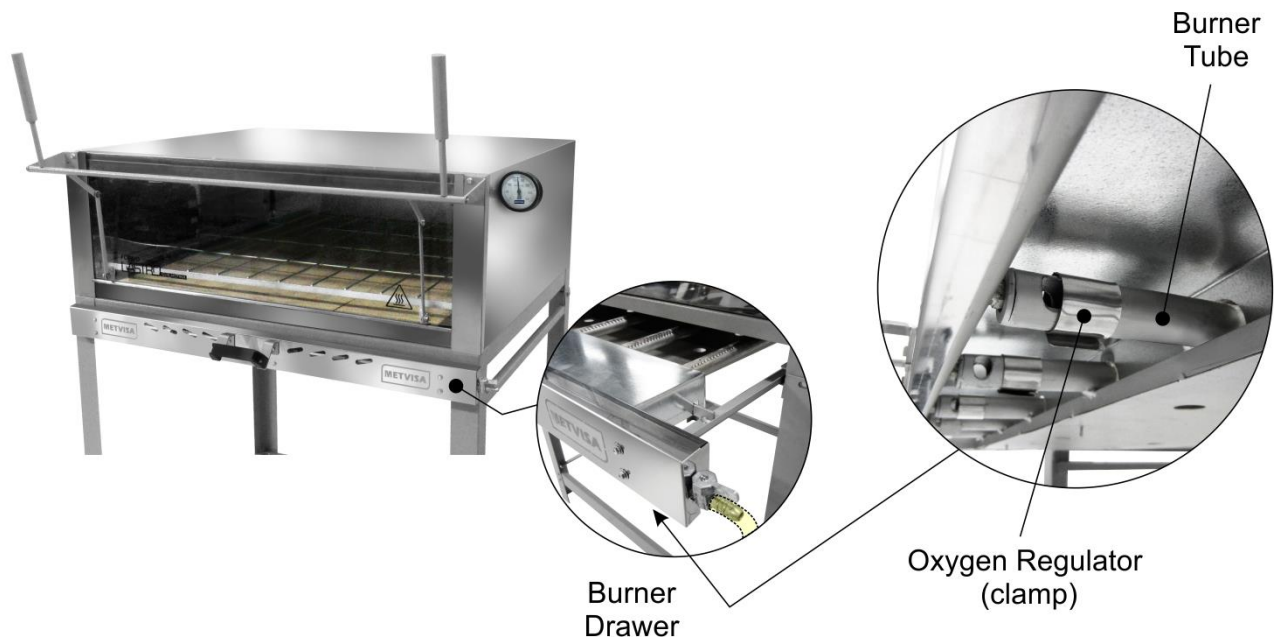
Check the following operating instructions:

1. The equipment is turned on manually. Open the gas pressure regulator (gas register);



2. Pull the burner drawer out carefully;
3. Open the gas inlet valve;
4. For correct and safe ignition, use an automatic type igniter. With the lighter in hand, place the tip up to 1 or 2 cm from the burner for lighting;
5. Repeat the procedure for lighting each burner;
6. Adjust the fire level in the gas inlet and observe the quality of the flame. The ideal flame should be blue. Follow the instructions below to adjust the flame:

- Each burner tube has an oxygen regulator (clamp), where they are pre-set at the factory. To adjust the ideal flame for each burner, slide the oxygen regulator into the burner tube, releasing the air intake more or less.



7. After all the burners are lit and adjusted, close the drawer;



### ATTENTION!

**After opening the gas valve, quickly light the burners, as the gas is already spreading in the air.**

**Light one burner at a time, and make sure that all burners are completely lit.**

**In case of failure to ignite and you can smell gas in the environment, do not ignite.**

**Wait a few minutes for the air to renew in the room, and then repeat the lighting process.**

8. Wait for the oven to reach the desired temperature as indicated on the thermometer;
9. Place the food to be roasted inside the oven;



## **IMPORTANT**

**The highest temperature is concentrated at the bottom of the oven. In order for the food to be roasted evenly, we advise you to change the position of the food regularly in the oven.**

10. After finishing the work, turn off the burners through the gas inlet valve. Then close the gas pressure regulator (gas register);
11. Before cleaning your equipment, wait until the inside of the oven reaches room temperature.



### **ATTENTION!**

**After finishing the work step and turning off the burners, close the gas pressure regulator (register), because if it happens to be open, the pressure exerted on the hose may damage it or rupture, causing fire or other accidents.**



### **ATTENTION!**

**Always use appropriate PPE's (Personal Protective Equipment) when using your equipment in order to avoid accidents, such as burns due to oven heating.**

## **5. Cleaning and Maintenance**

### **5.1 Cleaning Procedures and Products Used**

Your machine was built with first-line materials, so use it properly and you will obtain great satisfaction. Always keep your machine clean and well-cared for, which will make it much more durable.

Daily cleaning of the machine must be carried out for good operation and durability. Preventing the accumulation of bacteria which can cause contamination in food.



### **ATTENTION!**

**Before carrying out maintenance or cleaning, make sure that the equipment has the burners off, the pressure regulator (gas) closed and the interior of the oven at room temperature.**



### **ATTENTION!**

**Do not use water jet to clean the machine.**

## **IMPORTANT**

**This machine is not intended to be immersed in water for cleaning. Follow the instructions below to learn the parts that can be immersed and what special care is taken with the other parts.**

The dismantlable part (only the grid) must be removed from the equipment and washed with water and soap or neutral detergent. Clean the corners thoroughly, eliminating food residues.

Even though it is mobile, the burner drawer cannot be immersed in water and never use water jets for cleaning, as this will damage the burners.

The rest of the equipment must be cleaned as many times as possible, to prevent food residues from drying out and sticking to parts. For cleaning, dilute the soap or neutral detergent with warm water or ammonia-based remover and apply with a soft cloth. With a cloth moistened with water, rinse and then dry the parts with a dry, soft cloth.

Never use abrasive products (sapolium, brushes or steel wool) and substances that contain acids or chlorine to clean the metal parts, as they can scratch or damage the surface of the parts causing corrosion points.



### **ATTENTION!**

**It is extremely important that the products used in cleaning ensure maximum cleanliness and are not toxic.**

## **5.2 Breakdown Maintenance and Procedures**

The operator must be instructed to carry out routine inspections, making small adjustments, cleaning and observing signs of breakdowns that may occur. Examples include: checking for strange noises indicating gas leaks; burners that do not light; the non-execution by the equipment to the service to which it is proposed; among others. Actions like these are indispensable to guarantee a longer equipment life.



### **ATTENTION!**

**When maintenance is carried out (even if minor adjustments are made), always check that the equipment has the burners off, the pressure regulator (register) of the gas closed and the interior of the oven at room temperature.**

It is recommended that each 6 months be made preventive maintenance, checking and adjusting the loose, cleaning the internal parts, and others. Detecting broke parts or without the correct functionality the worker needs to exchange the parts, always using original parts only.

By carrying out preventive maintenance, the inconvenience of having the machine stopped when it is most needed is eliminated, the cost of maintenance is reduced and the risk of accidents is reduced.

Follow the equipment maintenance and adjustment recommendations:

- Change the gas pressure regulator (register) every 5 years or when it is defective;
- Check the expiration date of the gas hose and follow other instructions as recommended by the manufacturer;
- After the end of the use, keep the pressure regulator (register) of the gas closed, avoiding pressure in the hose;
- The gas outlet holes in the burners must always be unobstructed. If they become clogged, use a specific needle to clean stove nozzles;
- The ideal flame should be blue. Each burner tube has a flame regulator, follow the adjustment instructions in item 4.3 (operating procedures - page 14);



### **ATTENTION!**

**The preventive maintenance must be made by a capacity person.**

**Always that some item referred to safety be removed from the equipment (for example, for cleaning or maintenance), replace it in place and confirm that it is performing its function correctly.**

Detecting broke parts or without the correct functionality, please contact the nearest authorized service center.

## **5.3 Prolonged Interruption in Use of the Equipment**

When you have to leave the equipment stopped for an extended period of time, perform a thorough cleaning, including the accessories. It is advisable to protect all parts of the equipment with white petroleum jelly or with suitable products that are commercially available. You must 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**

IMG quality products are designed with materials and components that guarantee a longer service life for 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 see possible causes and solutions:

<b>PROBLEMS</b>	<b>POSSIBLE CAUSES</b>	<b>SOLUTIONS</b>
<b>Burners do not light</b>	Lack of gas.	Check if there is gas in the cylinder, if the gas cylinder register is open, if the gas hose is connected and if the gas regulator is open.
	Broken pressure regulator (register).	Contact or send the equipment to an Authorized Technical Assistance.
	Clogged burner.	Unclog burner holes using a needle for cleaning stove nozzles, if not resolved, send the equipment to the nearest authorized service station or contact the factory.
	Lack of gas.	Below, check the possible causes and solutions for gas leak (page 19).
<b>Yellow flame, generating equipment soot</b>	Problem in mixing gas with oxygen.	Each burner tube has a flame regulator, follow the adjustment instructions in item 4.3 (operating procedures page 14);
<b>Difficulty regulating the flame</b>	Damaged or broken pressure regulator (register).	Send equipment to the nearest authorized service station or contact the factory, as there are risks of accidents.
<b>Lack of gas during operation</b>	Lack of gas.	Check if there is gas in the cylinder, if the gas cylinder register is open, if the gas hose is connected and if the gas regulator is open.
<b>Gas Leak</b>	Damaged, loose or broken pressure regulator (register).	Send equipment to the nearest authorized service station or contact the factory, as there are risks of accidents.
	Injector nozzle out of position.	Send equipment to the nearest authorized service station or contact the factory, as there are risks of accidents.
	Defective gas cylinder.	Check if has gas leakage using only soap foam. If there is a leak, inform the technician to repeat the installation. If the leak persists, take the cylinder to a well-ventilated location and inform the dealer or distributor of the cylinder.
	Gas cylinder installed in the horizontal position.	Install the cylinder in a vertical position. Never overturn, pour or tilt the cylinder, as the gas may flow into the liquid phase, canceling the pressure regulator function, which can cause serious accidents.
	Pressure regulator (register) broken by collision.	Send equipment to the nearest authorized service station or contact the factory, as there are risks of accidents.
<b>Equipment with the smell of burning, smoke or gas.</b>	Burnt food	Very high temperature and or baking time.
	Lack of curing of the paint inside the oven.	For the first use of the equipment, it is necessary to cure the paint inside the oven (chamber). To do this, turn on the empty oven and raise the temperature to 220 ° C for a minimum period of 60 minutes.
	Gas Leak.	Check the possible causes and solutions for the gas leak above (page 19).

<b>It takes time to warm up or resume temperature.</b>	Gas shortage or failure.	Check if there is gas in the cylinder, if the gas cylinder register is open, if the gas hose is connected and if the gas regulator is open.
	Guillotine door (heat leak).	Send equipment to the nearest authorized service station or contact the factory, as there are risks of accidents.
	Excessive capacity.	Insert the food in the oven, respecting the space available on the grill.

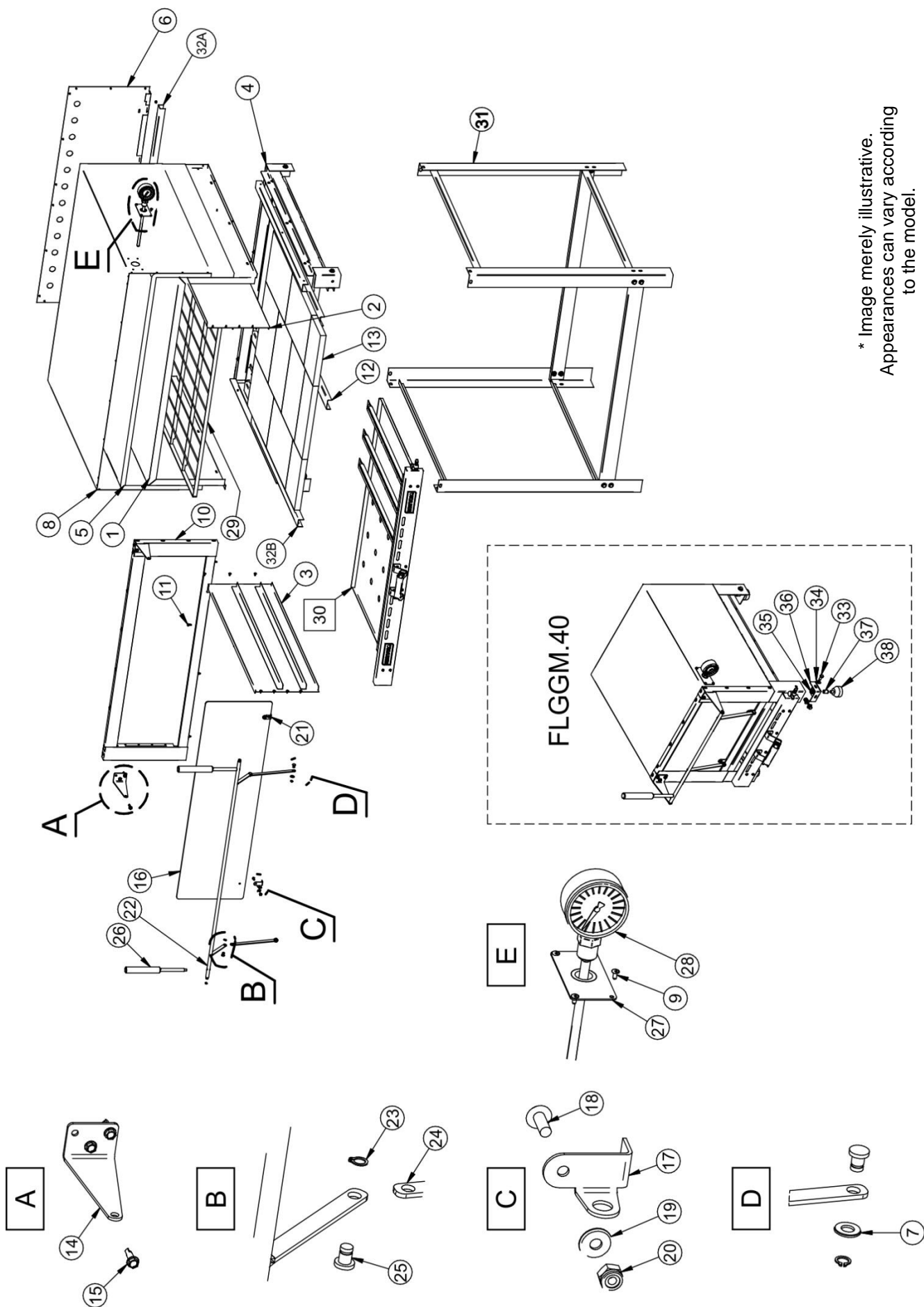
For more information and clarification, contact the Authorized Technical Assistance nearest you. See list of technical assistance on our website: [www.metvisa.com.br](http://www.metvisa.com.br)

## **7. Applicable Standards**

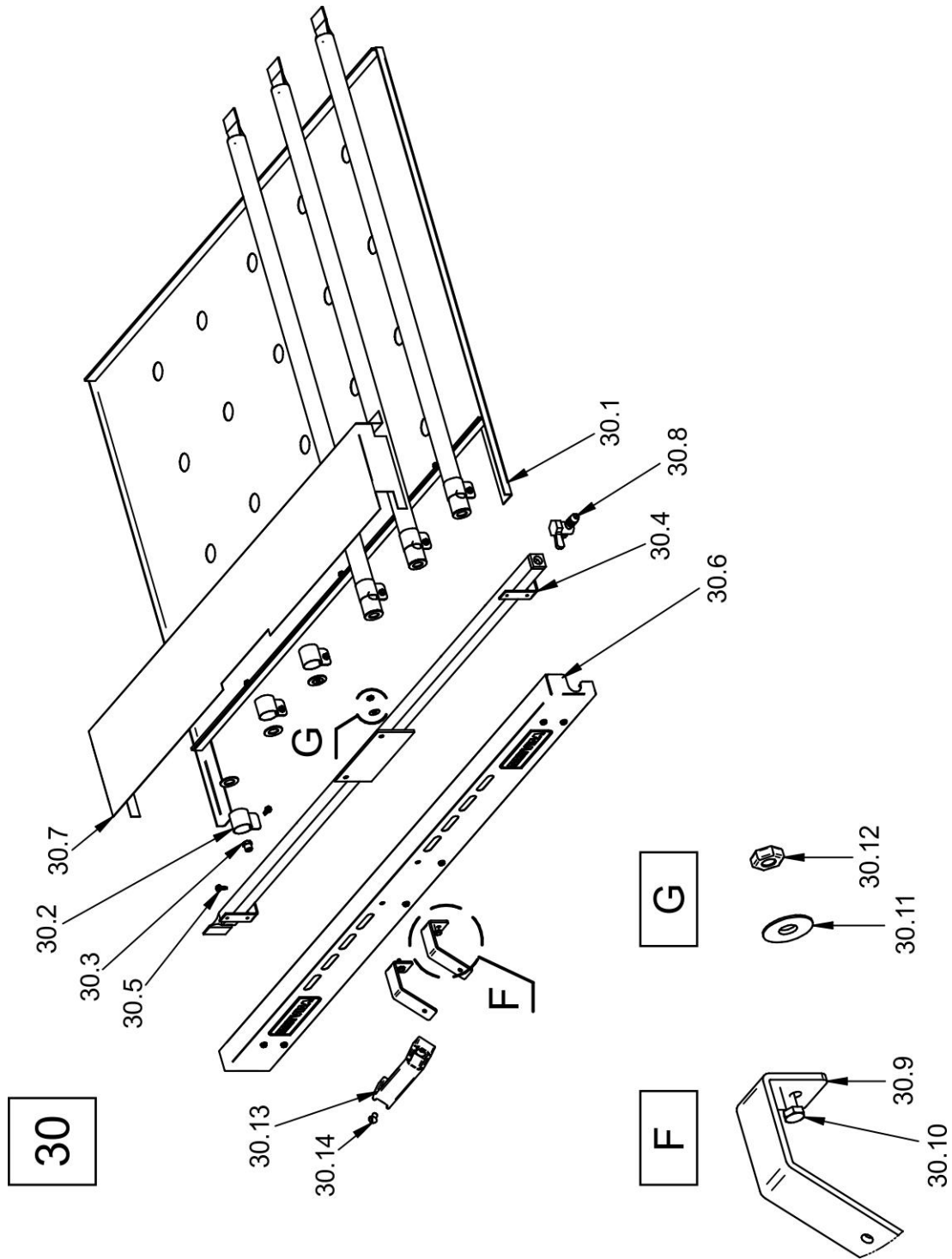
The rules applied for the development of the equipment and preparation of this manual are:

- NR-12 - Ordinance 197 of December 2010;
- Applicable Technical Standards (ABNT NBR, ISO IEC).

Exploded View Drawing



# Exploded View Drawing



\* Image merely illustrative.  
Appearances can vary according  
to the model.



## Spare Parts

Position	Code	Description	Quant.	Model Used
1	etr135	Internal structure	1	FLGG.40 / FLGGM.40
	etr096			FLGG.70
	etr056			FLGG.90
	etr122			FLGG.110
2	ltr025	Right Inner Side	1	FLGG.40 / FLGGM.40
	ltr025			FLGG.70
	ltr013			FLGG.90
	ltr035			FLGG.110
3	ltr026	Left Inner Side	1	FLGG.40 / FLGGM.40
	ltr026			FLGG.70
	ltr014			FLGG.90
	ltr036			FLGG.110
4	cvt042	Top Feet	1	FLGG.40 / FLGGM.40
	cvt036			FLGG.70
	cvt022			FLGG.90
	cvt040			FLGG.110
5	ter015	Rock Wool	1	FLGG.40 / FLGGM.40
	ter016			FLGG.70
	ter017			FLGG.90
	ter018			FLGG.110
6	crc1186	Back Coating	1	FLGG.40 / FLGGM.40
	crc1028			FLGG.70
	crc853			FLGG.90
	crc1143			FLGG.110
7	arl007	Flat Washer	2	*
8	gab193	Structure	1	FLGG.40 / FLGGM.40
	gab167			FLGG.70
	gab105			FLGG.90
	gab185			FLGG.110
9	rbt004	Rivet	51	FLGG.40 / FLGGM.40
			52	FLGG.70
			65	FLGG.90
			62	FLGG.110
10	cjt901	Frontal Coating	1	FLGG.40 / FLGGM.40
	cjt760			FLGG.70
	cjt520			FLGG.90
	cjt854			FLGG.110
11	pra008	Hexagon Screw	3	FLGG.40 / FLGGM.40
			4	FLGG.70 / 90 / 110
12	amp118	Refractory Plates Support	2	FLGG.40 / FLGGM.40
	amp090		3	FLGG.70
	amp034		4	FLGG.90
	amp109		4	FLGG.110

\* Applicable item for all oven models.

## Spare Parts

Position	Code	Description	Quant.	Model Used
13	ter014	Oven Refractory Plate Set	1	FLGG.40 / FLGGM.40
	ter027			FLGG.70
	ter003			FLGG.90
	ter005		2	FLGG.110
14	sbt195	Guillotine Shaft Support	2	*
15	pra018	Hexagon Screw	6	*
16	vid008	Tempered glass	1	FLGG.40 / FLGGM.40
	vid004			FLGG.70
	vid002			FLGG.90
	vid005			FLGG.110
17	sbt201	Glass Hinged Bracket	1	*
18	prr026	Round Screw	2	*
19	arl005	Flat washer	2	*
20	pos140	Hexagon Nut	2	*
21	sbt200	Right Glass Articulator Support	1	*
22	art018	Upper Guillotine Articulator	1	FLGG.40 / FLGGM.40
	art012			FLGG.70
	art009			FLGG.90
	art015			FLGG.110
23	ape017	Stainless Retention Ring	6	*
24	art010	Lower Guillotine Articulator	2	*
25	eix181	Guillotine Articulation Shaft	4	*
26	ctp002	Guillotine Door Counterweight	1	FLGG.40 / FLGGM.40
			2	FLGG.70 / 90
	ctp005		2	FLGG.110
27	sbt237	Thermometer Support	1	*
28	tmp002	Bimetallic Thermometer	1	*
29	gra009	Oven Grill	1	FLGG.40 / FLGGM.40
	gra004			FLGG.70
	gra002			FLGG.90
	gra008			FLGG.110
30	cjt903	Burner Drawer	1	FLGG.40 / FLGGM.40
	cjt761			FLGG.70
	cjt577			FLGG.90
	cjt856			FLGG.110
30.1	sbt451	Burner Support	1	FLGG.40 / FLGGM.40
	sbt391			FLGG.70
	sbt211			FLGG.90
	sbt433			FLGG.110
30.2	crc849	Oxygen Regulator (Clamp)	2	FLGG.40 / FLGGM.40
			4	FLGG.70
			6	FLGG.90 / 110
30.3	ijt001	Gas Record Injector	2	FLGG.40 / FLGGM.40
			4	FLGG.70
			6	FLGG.90 / 110

\* Applicable item for all oven models.

## Spare Parts

Position	Code	Description	Quant.	Model Used
30.4	cjt902	Welded Gas Pipe Set	1	FLGG.40 / FLGGM.40
	cjt762			FLGG.70
	cjt575			FLGG.90
30.5	pra008	Hexagon Screw	12	FLGG.40 / FLGGM.40
			15	FLGG.70
			17	FLGG.90 / 110
30.6	cup033	Front Protection	1	FLGG.40 / FLGGM.40
	cup028			FLGG.70
	cup002			FLGG.90
	cup031			FLGG.110
30.7	ptc182	Burner Tube Protection	1	FLGG.40 / FLGGM.40
				FLGG.70
				FLGG.90
				FLGG.110
30.8	rgt007	Gas Intake Log 1/4" NPT (M)	1	*
30.9	sbt114	Handle Holder	2	*
30.10	prs045	Stainless Steel Hexagon Screw	2	*
30.11	arl005	Flat Washer	2	*
30.12	pos006	Hexagon Nut	2	*
30.13	aca009	Plastic Handle	1	*
30.14	prr021	Round Screw	2	*
31	cvt043	Lower Feet	1	FLGG.40
	cvt037			FLGG.70
	cvt023			FLGG.90
	cvt041			FLGG.110
32A	btt038	Refractory Plate Supports	1	FLGG/M 40
	btt017			FLGG.90
32B	btt017		2	FLGG.90
	btt037			FLGG.110
33	prs008	Hexagon Screw	8	FLGGM.40
34	arl003	Flat Washer	16	FLGGM.40
35	pos004	Hexagon Nut	8	FLGGM.40
36	sbt452	Feet Support	4	FLGGM.40
37	rbt020	Rivet	4	FLGGM.40
38	pep028	Rubber Foot	4	FLGGM.40

\* Applicable item for all oven models.





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