# INSTALLATION MANUAL

## Bakery MULTISSERIE

**MODELS**

**Fri-Jado Bakery Multisserie with Full Automatic Cleaning**

- NOTICE -

This manual is prepared for the use of trained Service Technicians and should not be used by those not properly qualified. If you have attended a trianing for this product, you may be qualified to perform all the procedures in this manual.

This manual is not intended to be all encompassing. If you have not attended a training for this product, you should read, in its entirety, the repair procedure you wish to performto determine if you have the necessary tools, instruments and skills required to perform the procedure. Procedures for which you do not have the necessary tools, instruments and skills should be performed by a trained technician.

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fri-jado

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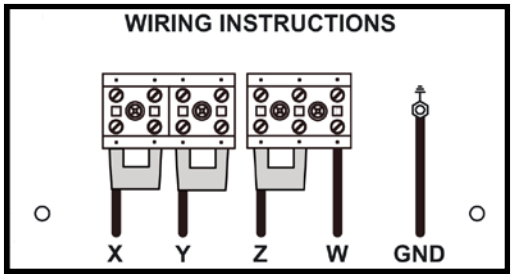
# GENERAL TECHNICAL DATA

This manual covers the Fri-Jado Bakery Multisserie ovens. All of the information, illustrations and specifications contained in this manual are based on the latest product information available at the time of printing.

## TECHNICAL DATA

| Type | Deli Multisserie |
|---|---|
| Power | 20.6 kW |
| Fuses needed with power connection 208/120 V, 3~ 60 Hz | 3x 60 A |
| Power connection (see figure below) | 208/120 V, 3 ~60 Hz |
| Net weight | 588 lbs. |
| Gross weight | 640 lbs. |
| Height incl. underframe | 75" |
| Width | 39 3/4" |
| Depth | 51 1/4" |

**Warning:** *all electrical connections must comply with local codes.*




## WATER REQUIREMENTS

| | |
|---|---|
| Water hardness | 2.0 - 4.0 grains per gallon |
| pH | 7.0 - 8.0 |
| Chlorides | less than 30 ppm |
| Water pressure at inlet point | minimum 30 psi at 4 gallons per minute |

Use sediment pre-filter or a strainer for the reduction of silica and other non-dissolved sediments plus an active carbon pre-filter for the reduction of chlorine. In case of water hardness of 4 grains per gallon or more, use a decalcifying filter for reducing calcium. Contact your local water supplier for details regarding water quality.

Water pressure available to the Multisserie (after passing the filters) must be at a minimum of 30 PSI at 4 gallons per minute flow.

**Warning:** *all plumbing connections must comply with local sanitary, safety and plumbing codes.*

# INSTALLATION PROCEDURES

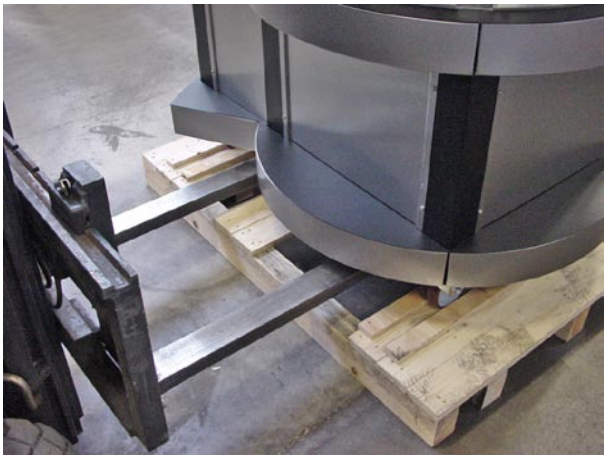
- Unpacking of the unit.
- Remove the pallet under the unit with the help of a fork lift.
- Put the unit on his location.
- Check if there is enough free space around the unit (see installation drawing).
- Check the electrical supply.
- Tethering the oven
- Load a program in the memory and make a test run on 482°F.
- Give instructions to the operator.

## UNPACKING THE UNIT

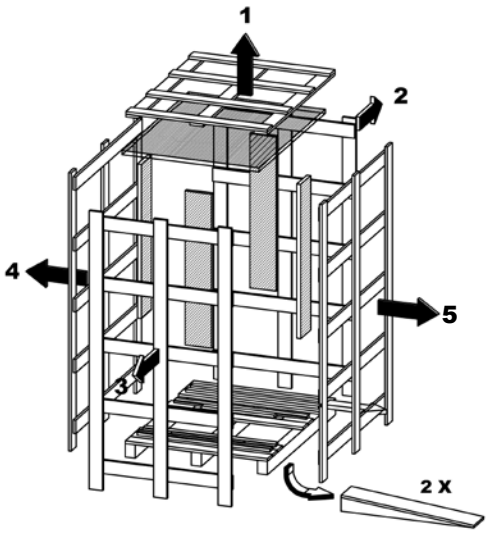
Immediately after unpacking the oven, check for possible shipping damage. If the oven is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

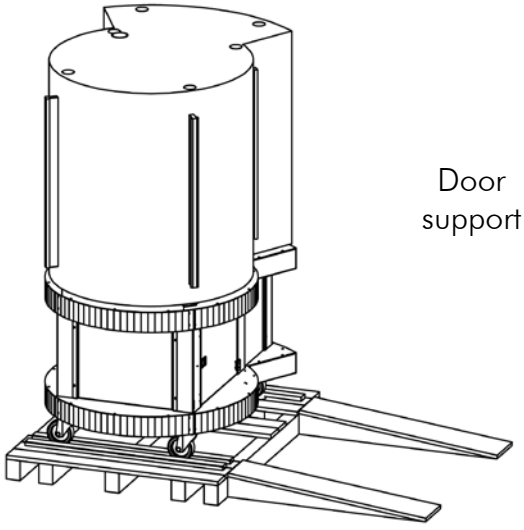
## REMOVAL OF PALLET

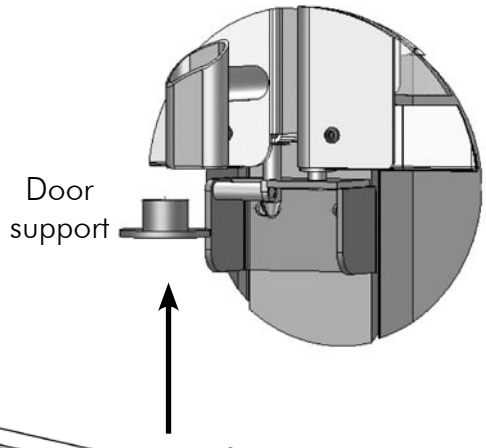
The standard way to remove the multisserie from a pallet is with a fork lift. See picture. Lift the unit from pallet and put the unit in its place.



Another possibility is to roll it from the pallet with help of the wedges, supplied with the oven. See “unpacking” drawing.
**Warning**: Do this with at least two persons. The oven is top heavy. Remove obstacles from the floor first.



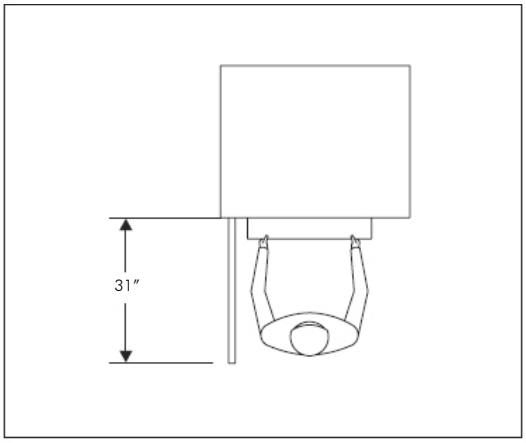



*Only for transport, remove after transport.*

## LOCATION

The oven must be installed on a level surface. The installation location must allow adequate clearances for servicing and proper operation.

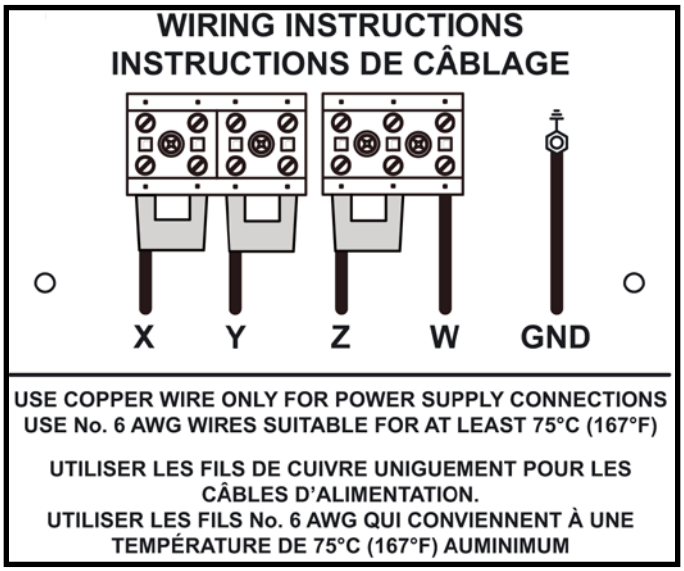
**IMPORTANT:** Make sure you leave sufficient space around the oven to easily remove or insert the meat baskets or chicken racks. The floor on which the multisserie rests must be level.




## ELECTRICAL SUPPLY

Prior to installation, test the electrical service to assure that it agrees with the specifications on the machine data plate located on the right side panel near the controls. The connecting cable must be connected to a manual disconnect switch that is installed near the unit in a clear visible manner. Also refer to the local codes.

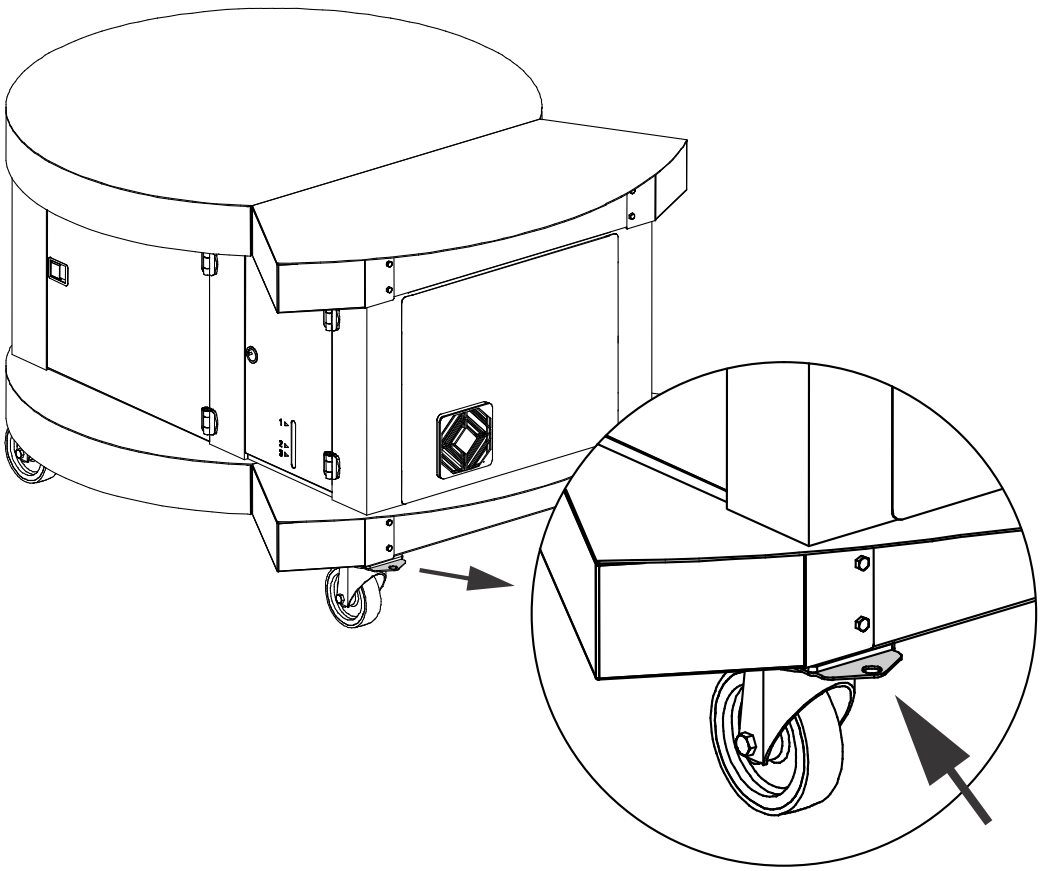
For a 3-phase 208 V / 120 V~ circuit, the unit must be connected according to the figure below.



## TETHERING THE OVEN

**Warning:** Safety standards require that, when this appliance is properly connected to the electrical power supply using a permanently connection, adequate means be provided to limit movement of the appliance without depending on or transmitting stress to the electrical conduit. **This means that, as part of the installation, the base must be secured to the building structure (typically either wall or floor) to limit the movement of the appliance and, thus, helping to prevent damage to the conduit during cleaning, maintenance and service operations.**

A tether bracket, as shown on the drawing below, is installed along with the caster to one corner of the base. The open hole in the center of the tether bracket is to be used to secure one end of the tether (locally supplied chain, cable, etc.). The other end of the tether is to be secured to an anchoring point in the building structure. Note: Length of tether must be shorter than the flexible conduit to make sure that during appliance movement, no stress is transmitted to the conduit.



**Warning:** Following installation, check to confirm that, when the appliance is moved to the limits of the tether in each direction, no stress is transmitted to the electrical conduit.

## LEGS / CASTORS

Each oven is furnished two swivel and two locking swivel castors.

## BEFORE FIRST USE

The oven must be burned in to release any odours that might result from heating the new oven surfaces. Operate the oven at maximum temperature setting of 482°F for 30 minutes. Smoke with an unplaesant odour will normally be given off during this burn-in period.

## VENTILATION OF THE MULTISSERIE

- Ventilation is needed only if required by local codes
- The minimum capacity of the extraction hood has to be 500 cfm
- The extraction hood has to extend minimum by 8" on all sides of the oven
- The extraction hood has to have a free hight, above the rotisserie, of a minimum of 12"
- The rotisserie has to be accessible for service purposes

## INSTRUCTIONS FOR OPERATORS

After installation of the oven, the operator of the unit has to be instructed.
The instruction has to cover the following subjects:

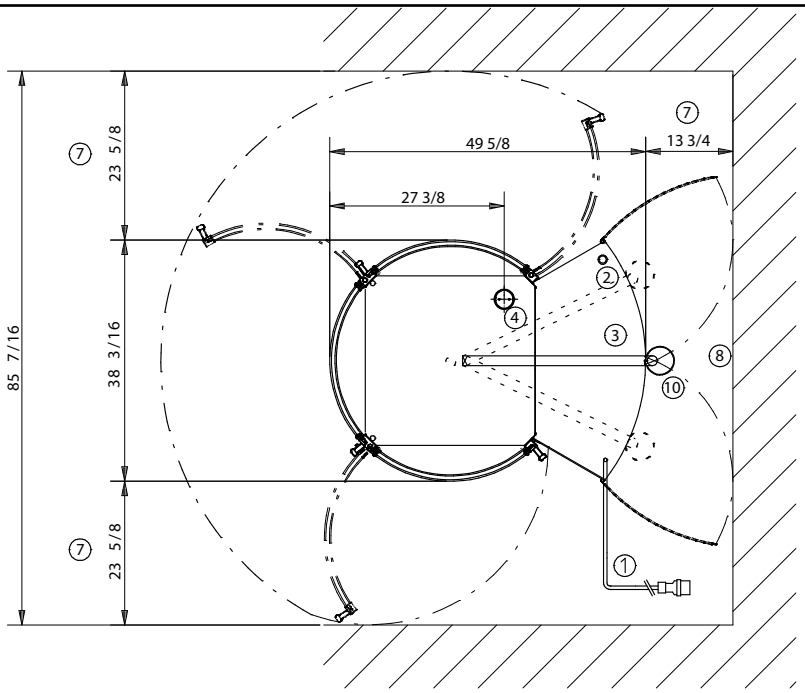
- Programming and options.
- Working of the unit.
- Free space of unit for cooling of drive motor and blowers.
- Run through the user manual.
- Refer to the storyboard, training guide and laminated sheet with pre-programmed programs.
- Periodical maintenance.
- How to react for information or service calls.

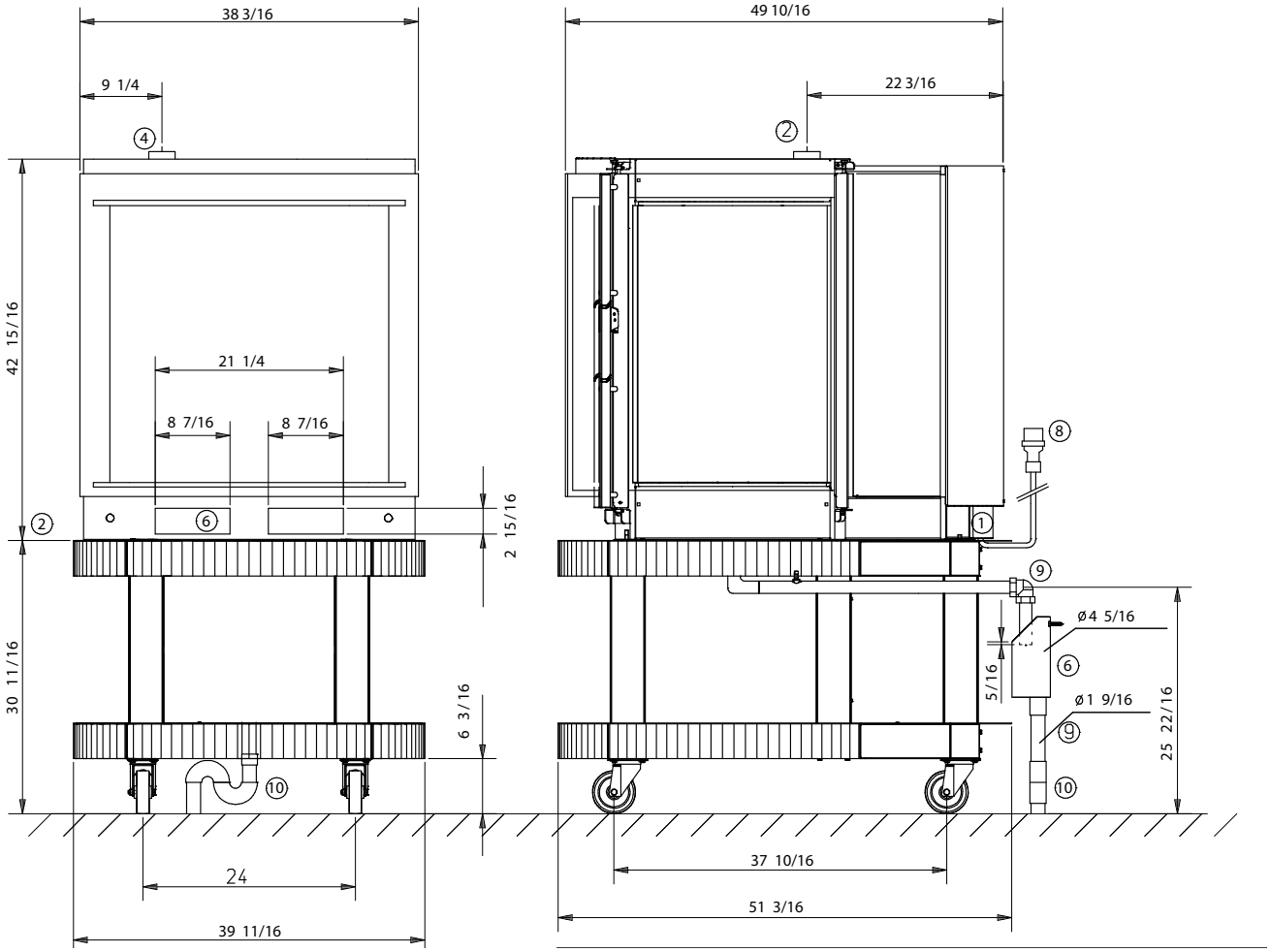
# INSTALLATION DRAWINGS

Desciption of to the labels on the drawings

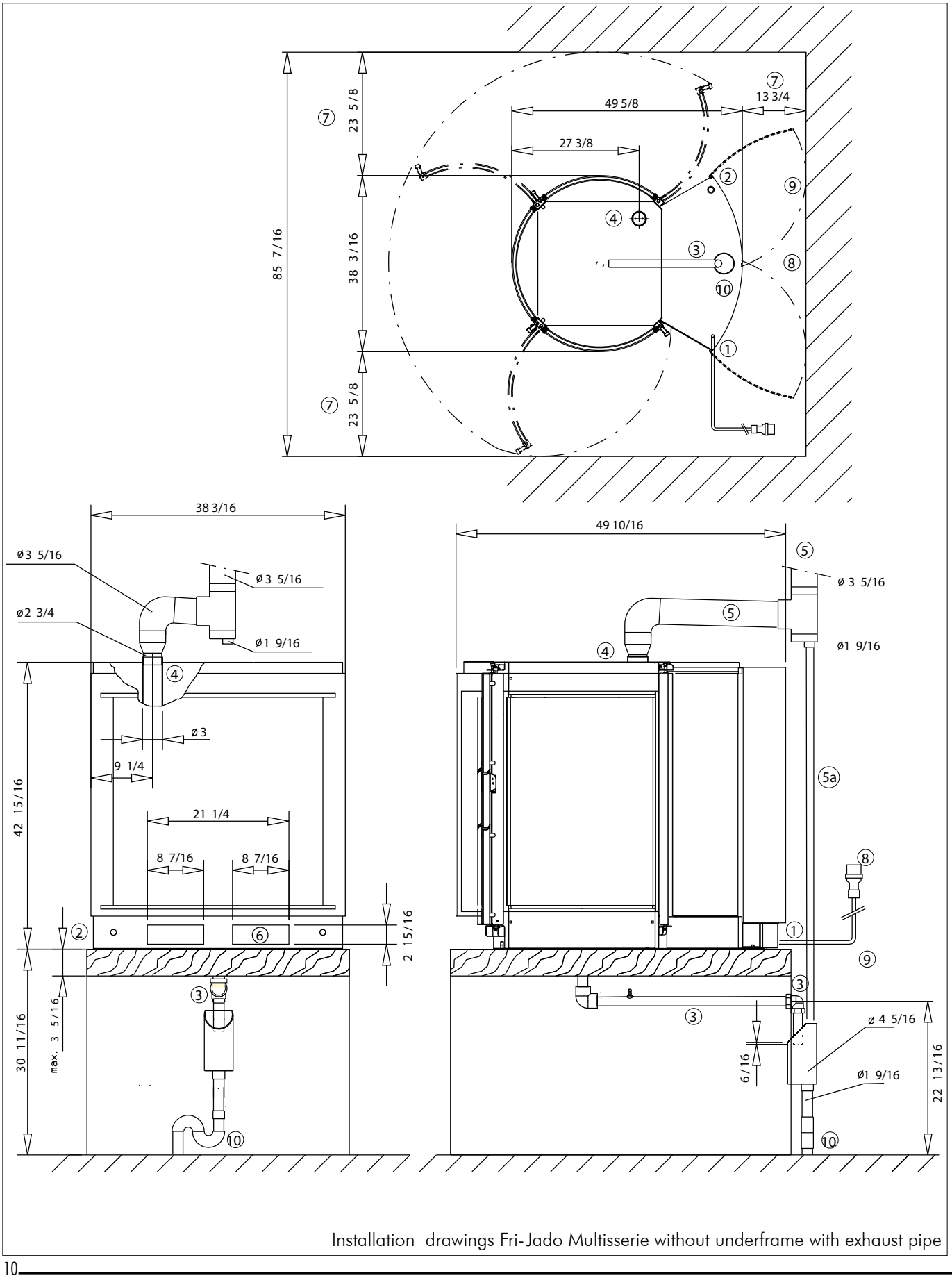
| Label | Description | |
|---|---|---|
| 1 | Power cable | length 102 3/8" * |
| 2 | Water supply "G" 3/4" (see page 11) | hose length 47 1/4" * |
| 3 | Water drain Multisserie | 1 3/8" stainless steel |
| 4 | Exhaust pipe Multisserie | 3 1/8" |
| 5 | Exhaust | |
| 5a | Condens drain pipe | |
| 6 | Positioning holes for wall socket | |
| 7 | Space between unit and wall | |
| 8 | Location for wall socket | |
| 9 | Location for tap | |
| 10 | Location for drain pipe | |

* Length measured from the point at the rear of the Multisserie where the hose and the cable come out.

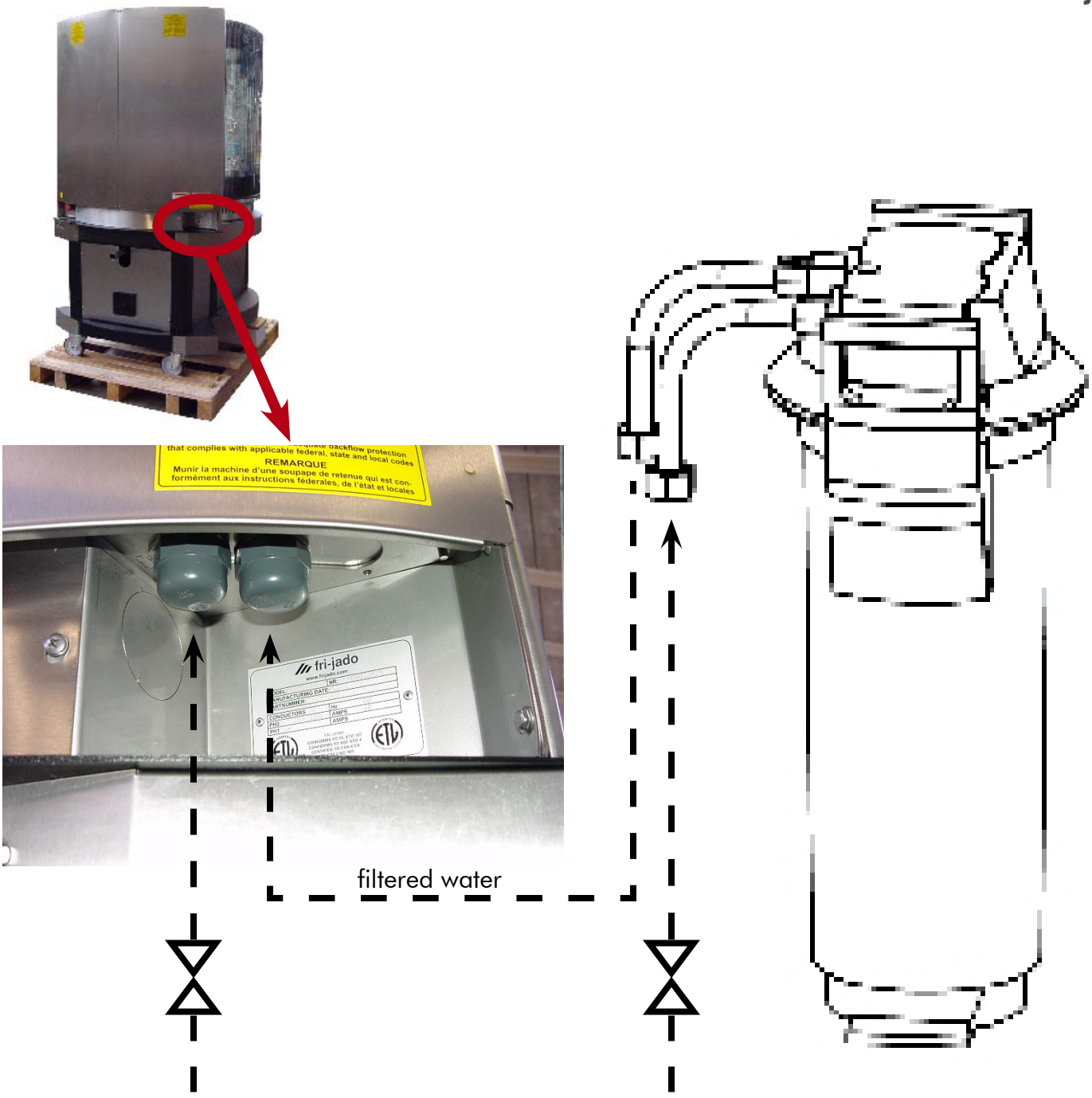



Installation drawings Fri-Jado Multisserie




Installation drawings Fri-Jado Multisserie without underframe with exhaust pipe




The Multisserie has two water connections:

- Normal water: used during the cleaning cycle
- Filtered water: used during the final rinse of the cleaning cycle
  used to make steam if required during the cooking cycle

The quality of the water determines how the water should be connected. Before connecting the water hoses remove the two gray caps first.

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