

Installation manual

GO Combi



WARNING

Read the instructions before using the machine.

KEEP THIS INSTALLATION MANUAL FOR FUTURE USE

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Modifications:

In case of unauthorized modifications in or on the unit, every liability on the part of the manufacturer becomes null and void.

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General information

Target group

This document is aimed at service technicians who have been trained in installing and servicing the oven. The oven must only be installed and serviced by qualified service technicians.

Technical changes

This document is subject to changes without notice.

More documentation

You find more documentation about the oven at our website. For more information, see the back page.

Permissions

Log in as "Technician" to have the necessary rights to be able to change the oven setup, use the test functions, update software, etc. See section "Changing user".

Screen dumps

The screen dumps in this manual are based on a 10-1/1 GN oven with core probe.

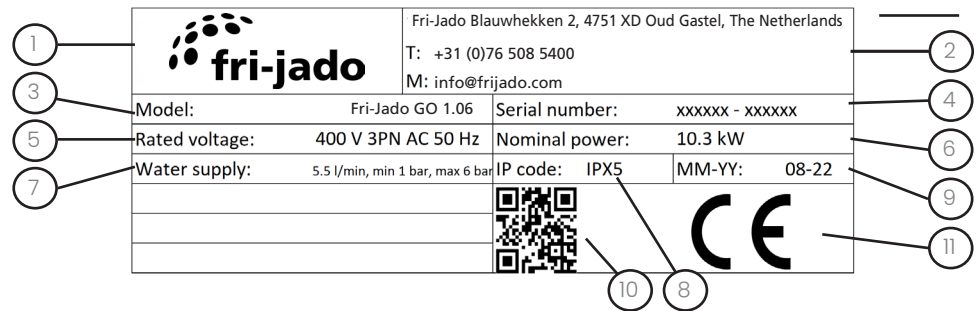
Identification

You find the rating plate on the right-hand side of the oven and behind the front panel. The rating plate contains oven specific information such as serial number, oven type, rated voltage and water supply.



Always state the oven's serial number when ordering spare parts or contacting Technical Support.

Rating plate on an electrical oven



Item	Description
1	Name of the manufacturer, registered company name or trademark
2	Name and address of the manufacturer or his representative.
3	Oven model
4	Serial number
5	Rated voltage - voltage or voltage range in volts
6	Nominal power - rated power in kilowatt
7	Water supply - nominal line pressure of the oven
8	IP class - IP number according to the degree of protection against ingress of water
9	Month and year of production
10	QR code for service app
11	CE or UKCA marking

Table 1

Symbols used in this document



DANGER

Dangerous situation which will, if not avoided, result in death or serious personal injury.



WARNING

Dangerous situation which may, if not avoided, result in death or serious personal injury.



CAUTION

Dangerous situation which will, if not avoided, result in minor or moderate personal injury.



SIGNAL WORD

Description of the hazard

- Action to avoid the hazard.

IMPORTANT!

If these instructions are not observed, it may result in malfunction or damage to the oven.



Tips and advice that make the work easier.



A red or grey circle with a diagonal bar indicates that an action must not be taken or must be stopped.



A blue or grey circle with a white graphical symbol indicates that an action must be taken

Safety information



Read this document before using, installing or servicing the product. Installation and operation must comply with local regulations and accepted codes of good practice.



Installation, maintenance and repair must be carried out by qualified installation and service technicians only. Installation and/or service by others than qualified service technicians may result in injury to the operator and/or damage to the oven.



Fill in the installation checklist together with the customer after installation of the oven.

General safety instructions



The oven must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility to avoid a hazard due to inadvertent resetting of the thermal cut-out.



DANGER

Risk of fire or explosion

- Do not store flammable liquids or gases close to the oven.



DANGER

Risk of injury

- Follow the instructions in this manual carefully.
- Make sure this manual is freely available to everyone working with the oven and for later reference.

Safety instructions before use



DANGER

Electric shock

- Install an approved plug or safety switch close to the oven to ensure that the oven can be disconnected during installation and repair.
- The safety switch must be compliant with applicable national and local requirements.
- In case of Stackit arrangements, install a safety switch on each oven.



DANGER

Risk of squeezing

- Always install a roll-in oven on a level flat floor.
- Always use the parking brake on roll-in trolleys.



DANGER

Risk of electric shock

- Pay attention to the colour coding of the wiring: Yellow/green is the earth connection and blue is neutral.



DANGER

Risk of electric shock

- Provide the oven with additional electrical protection in accordance with applicable rules and regulations.
- Use a type F or type B RCD 30 mA.



WARNING

Risk of drawing-in or trapping

- Always make sure no humans or animals are unintentionally in the cavity before starting the oven.



DANGER

Risk of squeezing

- Never lift the oven from the left-hand side.

Safety instructions during use



CAUTION

Risk of crushing

- Always close the door with one hand on the handle to avoid crushing you fingers.

Safety instructions during maintenance and service



DANGER

Risk of electric shock

- Disconnect the oven from the power source during service and when replacing spare parts.
- Make sure that the service technician can see that the power plug is disconnected at all times during maintenance and repair.



DANGER

Risk of electric shock

- After maintenance and service, perform an electrical inspection in compliance with local and national rules and regulations.



WARNING

Risk of cutting or severing

- Be very careful, if you need to remove the baffle plate in front of the fan wheel during service or maintenance.



CAUTION

Risk of burn injury

- Cool down the oven before servicing or maintaining the oven.
- Use personal protective gloves if you perform maintenance or repair in a hot cavity.

Personal protective equipment



CAUTION

Risk of burn injury

- Use personal protective gloves if you perform maintenance or repair in a hot cavity.

Receiving the oven

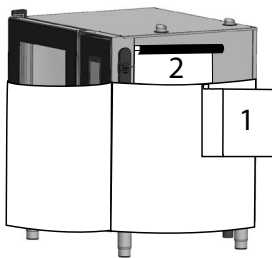
Inspecting the oven

At delivery of the oven, do the following:

- Check the oven for transit damage.
- If there is any sign of damage, contact the supplier and the shipping agent immediately.

Transporting and unpacking the oven

When transporting the oven, use a pallet lifter or other appropriate lifting equipment.



DANGER

Risk of squeezing

- Never lift the oven from the left-hand side.

IMPORTANT!

Leave the plastic film covering the oven surfaces until the oven is installed. The plastic film protects the oven surfaces from sharp objects.



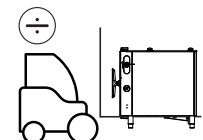
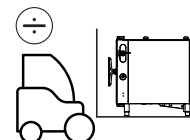
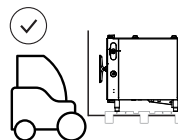
1. Leave the packaging on the oven while transporting it.
2. Transport the oven as shown in the illustrations marked with ✓ below.

Lift on pallet

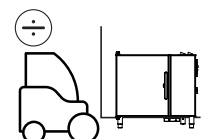
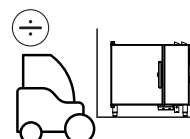
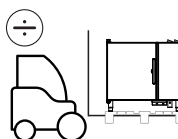
Lift on feet

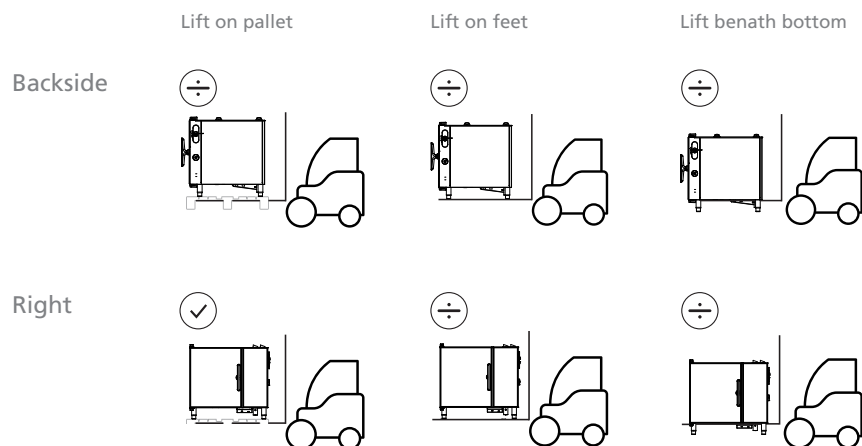
Lift beneath bottom

Front



Left





3. Remove the packaging when the oven is in place.
4. Remove the packaging from the oven cavity.

Disposing of the packaging

The packaging contains recyclable materials. Disposal of the packaging must happen in an environmental sound way according to the WEE regulation, Directive 2012/19/EU, or local regulations for countries outside the EU.

Installing the oven

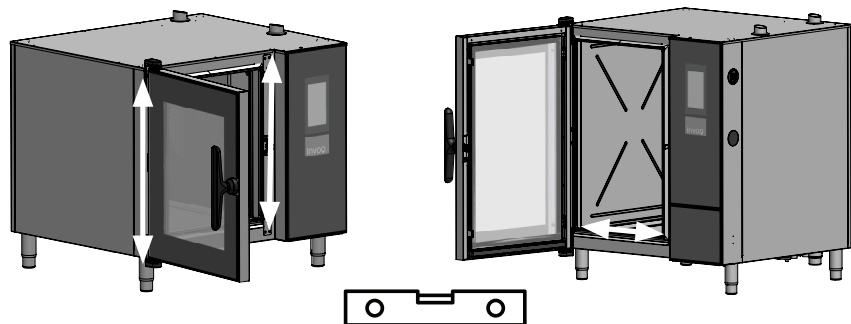
Mechanical installation



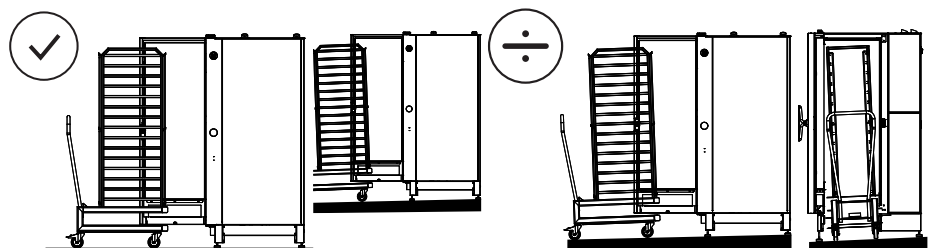
DANGER

Risk of injury

- Before mechanical installation, read the safety instructions in "Safety information" on page 9 and onward.



1. Install the oven vertically and horizontally by measuring if the oven is in level in the oven cavity, at the front and on the left-hand side.



2. If the oven is not in level, adjust the adjustable feet on the stand or the legs on the table model.
3. To adjust the height of the oven, adjust the adjustable feet on the stand or the legs on the table model.

Clearance around the oven

IMPORTANT!

Never place powerful heat sources such as hotplates, frying pans, deep-fat fryers or similar close to the oven. Make sure there is a minimum clearance of 400 mm to such equipment. Otherwise, it may damage the electrical components.

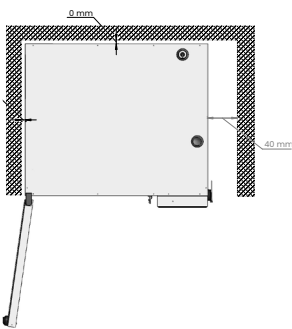
IMPORTANT!

The oven may execute an emergency shutdown if the temperature on the right-hand side of the oven is too high.

Low-temperature environment

In a low-temperature environment, the ambient temperature is below 50°C.

In low-temperature environments, the following is required:

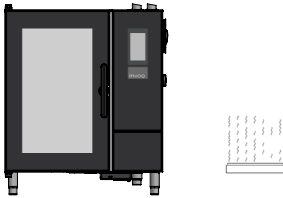


Position

Minimum clearance [mm]

Left-hand side	0
Right-hand side	40
Back	0
Height from the oven roof to the ceiling (gas ovens only)	500

Table 2



High-temperature environment

In a high-temperature environment, the ambient temperature is above 50°C.

In high-temperature environments, the following is required:

Position	Minimum clearance [mm]
Left-hand side	0
Right-hand side without heat shield*	400
Right-hand side with 70 mm heat shield*	0
Back	0

Table 3

*Heat shield is an optional extra and can be purchased separately.

If the oven is installed in a high-temperature environment, we highly recommend that you fit a heat shield on the right-hand side of the oven to prevent overheating.

Electrical installation



DANGER

Risk of electric shock

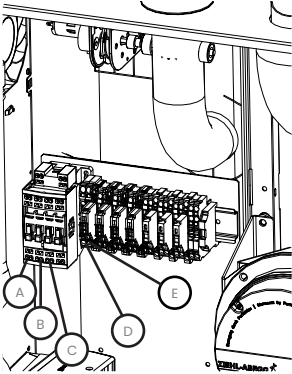
Before electrical installation, read the safety instructions in "Safety information" on page 9 and onward.



DANGER

Risk of electric shock

- Pay attention to the colour coding of the wiring: Yellow/green is the earth connection and blue is neutral.
- You find the wiring diagrams at the bottom of the front panel.



Connecting the oven to power

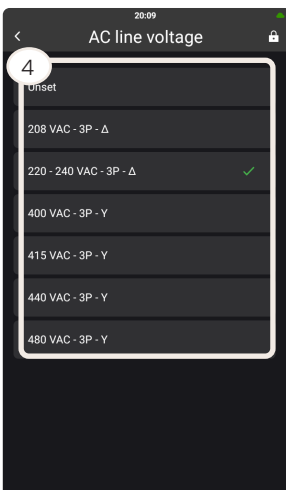
1. Remove the side plate on the right-hand side of the oven.
2. Pass the cable through the cable gland at the bottom of the oven.
3. Connect the wires as illustrated in the drawing.

Position	Wire	Description
A	L1	Phase 1
B	L2	Phase 2
C	L3	Phase 3
D	N	Neutral
E	PE	Protective earth

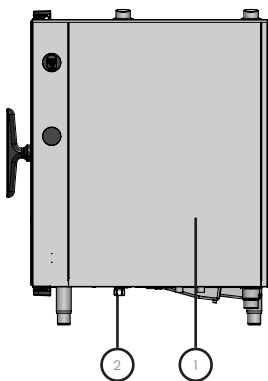
Table 4

IMPORTANT!

The illustration to the right is valid in most oven configurations. Always check the wiring diagram.



4. Go to "Settings"/"Oven setup"/"Heating"/"AC line voltage" and select the correct power supply to the oven.



Water supply connection



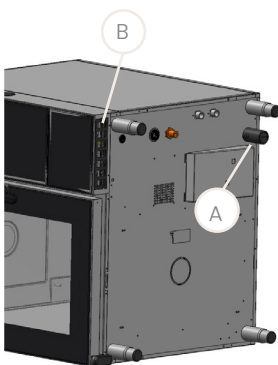
DANGER

Risk of injury

- Before water supply connection, read the safety instructions in "Safety information" on page 9 and onward..

The oven has two water connections:

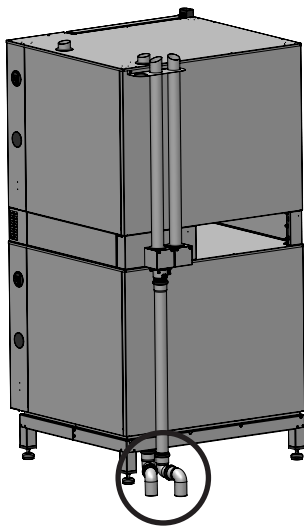
- A water connection for non-filtered water for the washing system.



In areas where the raw water does not comply with the water supply specifications in section "Water requirements", the oven must be connected to either a HydroShield water filter or a reverse osmosis system. For further information, see sections "Connecting the oven to a HydroShield water filter" and "Connecting the oven to a reverse osmosis system".

IMPORTANT!

- We recommend that there is a floor drain in the room in which the oven is to be installed.
- Carefully flush hoses and pipes before connecting them to the water supply.
- The drain (A) must not end directly beneath the air intake filter (B)
- Water that fails to meet the specific requirements may damage the oven due to corrosion.
- The CareCycle function is specifically developed for HydroShield water filters as well as CareCycle Clean and CareCycle Descale tabs. Do not use other chemicals as they may cause damage to the oven.
- When connecting a Stackit oven to the water supply, make sure that there are separate supplies to the top and bottom ovens.
- The water pressure must be between 1-6 bar when using CareCycle.



1. Connect the oven to a water supply with quality of drinking water. See "Water requirements".
2. Connect the oven to a HydroShield water filter or a reverse osmosis system. See sections "Connecting the oven to a HydroShield water filter" and "Connecting the oven to a reverse osmosis system".
3. Fit the permanent water supply with a stopcock.

Testing the water hardness

We supply two different test kits for measuring the total hardness of the water - the test strip kit and the drop test kit.

Testing with test strips

1. Take a water sample and keep it in a cup or similar.
2. Place the test strip into the water sample for approximately one second.



Make sure all four test zones are submerged in the water.

3. Shake the test strip to remove excess water.
4. One or more of the four zones will change colour from green to red after one minute and thereby indicating the hardness of the water.
5. Determine the water hardness by comparing the strip to "Table 6".






Hardness test			Filter sizes	
	[°dH]	Test strip	3600 [l]	6000 [l]
A	0-3		11966	20000
B	4-6		5980	10000
C	7-13		2420	4615
D	14-20		1570	3000
E	21-25		1175	2400

Table 5

Testing with droplet test

1. Shake the bottle and fill it with raw water to the marker.
2. Add the test fluid - one drop at the time.
3. Count the number of drops until the colour changes from red to green.
4. Determine the water hardness by comparing the number of drops to "Table 7".



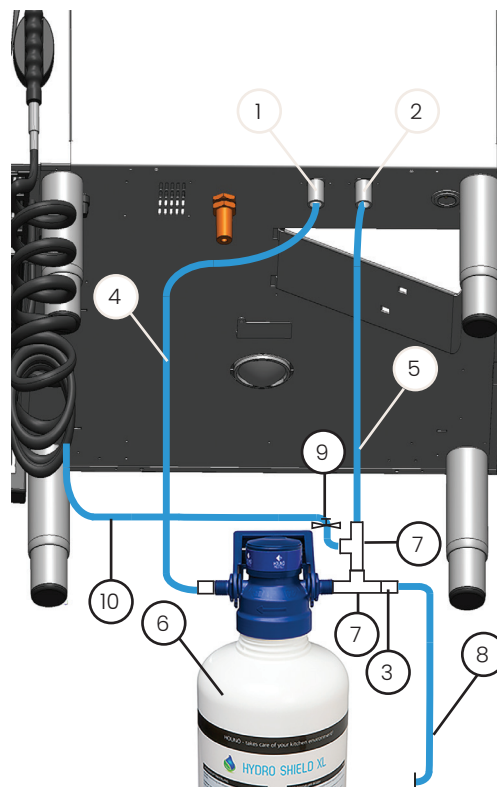
Total hardness test [drops]	3600 [I]	6000 [I]
2	17950	30000
3	11966	20000
4	8975	15000
5	7180	12000
6	5983	10000
7	5125	8570
8	4458	7500
9	3985	6665
10	3590	6000
11	2860	5455
12	2620	5000
13	2420	4615
14	2245	4285
15	2100	4000
16	1965	3750
17	1850	3525
18	1745	3330
19	1655	3155
20	1570	3000
21	1400	2855
22	1335	2725
23	1275	2605
24	1225	2500
25	1175	2400
26	1130	2305
27	1090	2220
28	1050	2140
29	1010	2065
30	980	2000

Table 6

Connecting the oven to a HydroShield water filter

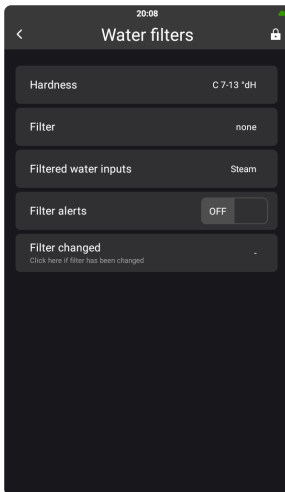
Mounting a HydroShield water filter

1. Mount the T-fitting (7) on the inlet port on the Hydro Shield water filter.
2. Mount the 1500 mm water inlet hose (8) to the water outlet in the kitchen and to the T-fitting on the inlet port on the HydroShield water filter.
3. Mount the 1000 mm hose (5) from the T-fitting (7) to the inlet port on the solenoid valve (2). This is unfiltered water.
4. Mount the 1000 mm hose (4) on the outlet port on the HydroShield water filter and directly on the inlet port on the solenoid valve (1).
5. Mount the hose for the hand shower (10) on the ball valve (9).



Pos.	Description	Pos.	Description
1	Inlet, solenoid valve (filtered water)	6	HydroShield water filter
2	Inlet, solenoid valve (unfiltered water)	7	T-fitting
3	Fitting	8	Water inlet hose, 1500 mm
4	Hose, 1000 mm	9	Ball valve
5	Hose, 1000 mm	10	Hose for handshower

Table 7



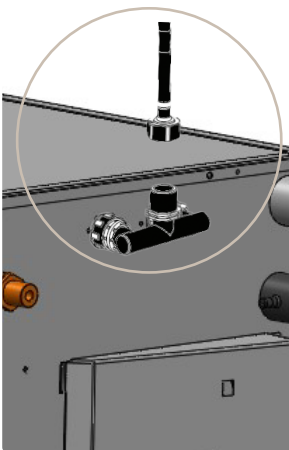
Setting the water meter

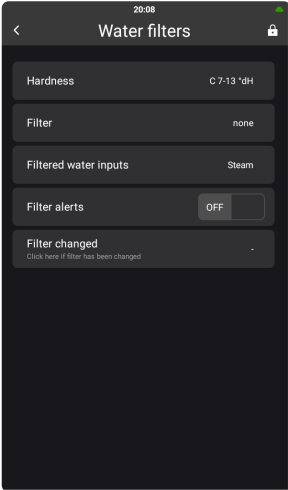
See the section “Setting the water meter” in the user manual.



Connecting the oven to a reverse osmosis system

1. Mount the manifold on the solenoid valves for the water supply.
2. Mount the water supply hose from the osmosis system on the manifold.

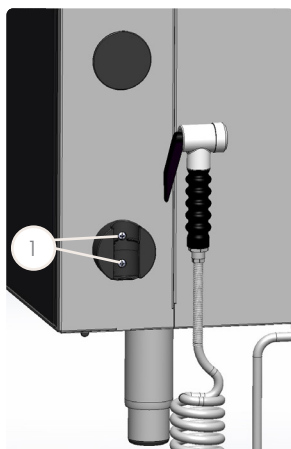




3. Set the water meter.

Value	Value
"Hardness"	0-3 °dH
"Filter"	None
"Filtered water inputs"	None
"Filter alerts"	Off
"Filter changed"	-

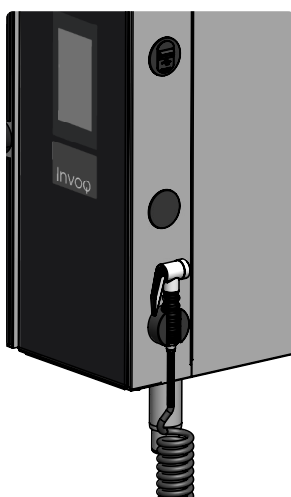
Table 8

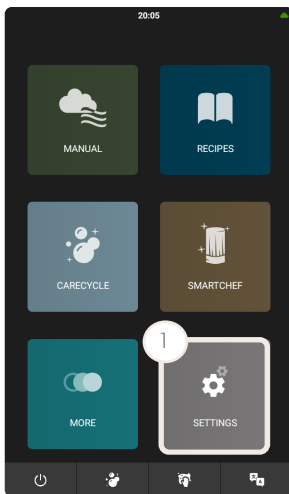


Mounting the hand shower

The hand shower is an optional extra. You can mount the hand shower on the right-hand side of the oven or at your convenience near the oven.

1. Mount the bracket for the hand shower using the two screws.



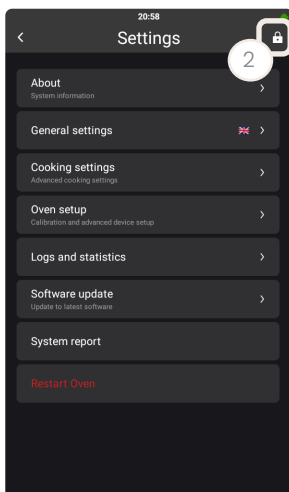


Setting the oven

In this section, you find information about changing user and setting the oven to Middle East configurations.

However, if you need information about the basic settings such as changing language, clock, time format and sound, see the user manual.

If you need information about using the test functions, changing the oven setup or gas settings, adjusting the temperatures and enabling demo mode, see the service manual.

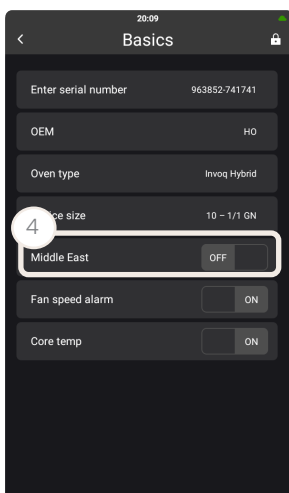


Changing user

1. Touch "Settings" in the home screen menu.
2. Touch the locked icon.
3. Touch the key icon.
4. Enter the code for the access rights needed.

User role	Access rights	Code
"User"	Access to the user menu	-
"Superuser"	Access to the user and superuser menu	876412
"Technician"	Access to the user, superuser and technician menu	576021

Table 9



Setting the oven for the Middle East

To disable all recipes containing pork, activate the "Middle East" function.

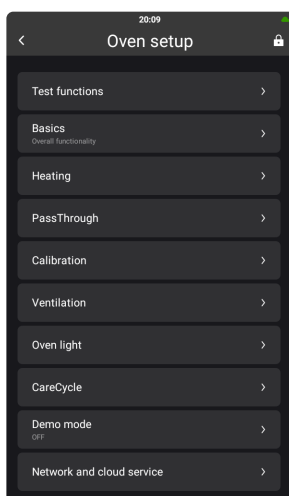
1. Touch "Settings" in the home screen menu.
2. Touch "Oven setup".
3. Touch "Basics".
4. Toggle "Middle East" from "Off" to "On".

Starting up the oven

Before startup

Before first startup, you must have finalised the following:

- Mechanical installation.
See section "Mechanical installation".
- Electrical installation.
See section "Electrical installation".
- Water supply connection.
See section "Water requirements".



First startup

1. Go through and test all test functions in the "Settings" menu. For more information, see section "Using the test functions" in the service manual.
2. Go through the basic oven functions with the customer:

Functions	Section
Manual	See section "Using the Manual menu" in the user manual.
Recipes	See section "Using the Recipes menu" in the user manual.
Cleaning and maintenance	See section "Regular maintenance and cleaning" in the user manual.

Table 10

3. Fill in and sign the installation checklist with the customer. For more information, see section "Filling in the installation checklist".

Technical data

Dimensions

	6-1/1 GN	10-1/1 GN	20-1/1 GN
Dimensions excl. handle (HxWxD) [mm]	851x937x826	1081x937x826	1730x937x841
Dimensions incl. handle (HxWxD) [mm]	851x937x908	1081x937x908	1730x937x923
Dimensions incl. handle and stand (HxWxD) [mm]	1550x937x908	1781x937x908	-
Shipping dimensions (HxWxD) [mm]	950x1000x1200	1210x1000x1200	2050x1000x1200
Maximum working height, table stand [mm]	755	985	-
Maximum working height, basic stand [mm]	1355	1585	1598
Clearance (right, left, back) [mm]	40x0x0	40x0x0	40x0x0

Table 11

	6-2/1 GN	10-2/1 GN	20-2/1 GN
Dimensions excl. handle (HxWxD) [mm]	851x1077x946	1081x1077x946	1730x1077x961
Dimensions incl. handle (HxWxD) [mm]	851x1077x1028	1081x1077x1028	1730x1077x1043
Dimensions incl. handle and stand (HxWxD) [mm]	1550x1077x1028	1781x1077x1028	N/A
Shipping dimensions (HxWxD) [mm]	950x1100x1250	1210x1100x1250	2050x1100x1250
Maximum working height, table stand [mm]	755	985	-
Maximum working height, basic stand [mm]	1355	1585	1598
Clearance (right, left, back) [mm]	40x0x0	40x0x0	40x0x0

Table 12

Dimensions – PassThrough

	6-2/1 GN	10-2/1 GN
Dimensions excl. handle (HxWxD) [mm]	851x937x893	1081x937x893
Dimensions incl. handle (HxWxD) [mm]	851x937x1059	1081x937x1059
Dimensions incl. handle and stand (HxWxD) [mm]	1550x937x1059	1781x937x1059
Shipping dimensions (HxWxD) [mm]	950x1000x1200	1210x1000x1200
Maximum working height, table stand [mm]	755	985
Maximum working height, basic stand [mm]	1355	1585
Clearance (right, left, back) [mm]	-	-

Table 13

Water requirements

	6-1/1 GN	10-1/1 GN	20-1/1 GN	6-2/1 GN	10-2/1 GN	20-2/1 GN
Water connection [inches]	3/4	3/4	3/4	3/4	3/4	3/4
Drain [mm]	Ø50	Ø50	Ø50	Ø50	Ø50	Ø50
Water flow [l/m]	5.5	5.5	5.5	5.5	5.5	5.5
Water pressure, minimum [bar]	1.0	1.0	1.0	1.0	1.0	1.0
Water pressure, maximum [bar]	6.0	6.0	6.0	6.0	6.0	6.0
Minimum inlet water pressure [Pascal]	100,000	100,000	100,000	100,000	100,000	100,000
Maximum inlet water pressure [Pascal]	600,000	600,000	600,000	600,000	600,000	600,000
Maximum total hardness [°dH]	3	3	3	3	3	3
Minimum conductivity [microSiemens/cm]	45	45	45	45	45	45
Maximum water temperature [°C]	20	20	20	20	20	20
Maximum chloride concentration [mg/l]	100	100	100	100	100	100
Maximum sulphate concentration [mg/l]	150	150	150	150	150	150
Chlorine [ppm]	0	0	0	0	0	0
pH, minimum	7.0	7.0	7.0	7.0	7.0	7.0
pH, maximum	8.0	8.0	8.0	8.0	8.0	8.0

Table 14

Water requirements - PassThrough

	6-1/1	10-1/1
	GN6-400x600 EN	GN9-400x600 EN
Water connection [inches]	3/4	3/4
Drain [mm]	Ø50	Ø50
Water flow [l/m]	5.5	5.5
Water pressure, minimum [bar]	1.0	1.0
Water pressure, maximum [bar]	6.0	6.0
Minimum inlet water pressure [Pascal]	100,000	100,000
Maximum inlet water pressure [Pascal]	600,000	600,000
Maximum total hardness [°dH]	3	3
Minimum conductivity [microSiemens/cm]	45	45
Maximum water temperature [°C]	20	20
Maximum chloride concentration [mg/l]	100	100
Maximum sulphate concentration [mg/l]	150	150
Chlorine [ppm]	0	0
pH, minimum	7.0	7.0
pH, maximum	8.0	8.0

Table 15

IP classification

	6-1/1 GN	10-1/1 GN	20-1/1 GN	6-2/1 GN	10-2/1 GN	20-2/1 GN
IP class	IPX5	IPX5	IPX5	IPX5	IPX5	IPX5

Table 19

IP classification - PassThrough

	6-1/1	10-1/1
	GN6-400x600 EN	GN9-400x600 EN
IP class	IPX5	IPX5

Table 17

Heat rejection

	6-1/1 GN	10-1/1 GN	20-1/1 GN	6-2/1 GN	10-2/1 GN	20-2/1 GN
Maximum ambient operation temperature [°C]	50	50	50	50	50	50
Latent heat load [kW]	-	-	-	-	-	-
Sensible heat output [kW]	-	-	-	-	-	-

Table 16

Heat rejection - PassThrough

	6-1/1	10-1/1
	GN6-400x600 EN	GN9-400x600 EN
Maximum ambient operation temperature [°C]	50	50
Latent heat load [kW]	-	-
Sensible heat output [kW]	-	-

Table 18

Noise emission

	6-1/1 GN	10-1/1 GN	20-1/1 GN	6-2/1 GN	10-2/1 GN	20-2/1 GN
Noise emission [dB] - electrical without hood	-	-	-	-	-	-
Noise emission [dB] - electrical with hood	-	-	-	-	-	-

Table 20

Noise emission - PassThrough

	6-1/1 GN6-400x600 EN	10-1/1 GN9-400x600 EN
Noise emission [dB] - electrical without hood	-	-
Noise emission [dB] - electrical with hood	-	-

Table 21

Data

	6-1/1 GN	10-1/1 GN	20-1/1 GN	6-2/1 GN	10-2/1 GN	20-2/1 GN
WiFi data interface	IEEE 802.11 b/g/n	IEEE 802.11 b/g/n	IEEE 802.11 b/g/n	IEEE 802.11 b/g/n	IEEE 802.11 b/g/n	IEEE 802.11 b/g/n
LAN data interface	RJ45	RJ45	RJ45	RJ45	RJ45	RJ45

Table 22

Data PassThrough

	6-1/1 GN5-400x600 EN	10-1/1 GN8-400x600 EN
WiFi data interface	IEEE 802.11 b/g/n	IEEE 802.11 b/g/n
LAN data interface	RJ45	RJ45

Table 23

Power requirements, electrical oven

	6-1/1 GN	10-1/1 GN	20-1/1 GN	6-2/1 GN	10-2/1 GN	20-2/1 GN
Voltage [V]	208V 3P AC	208V 3P AC	208V 3P AC	208V 3P AC	208V 3P AC	208V 3P AC
Electrical power consumption [kW]	10.3	19.3	38.2	22.3	31.3	62.2
Pre-fuse [A]	32	50	125	63	100	200
RCD model	B/F	B/F	B/F	B/F	B/F	B/F
Convection output [kW]	9	18	36	21	30	60

Voltage [V]	220V 3P AC	220V 3P AC	220V 3P AC	220V 3P AC	220V 3P AC	220V 3P AC
Electrical power consumption [kW]	10.3	19.3	38.2	22.3	31.3	62.2
Pre-fuse [A]	32	50	125	63	100	200
RCD model	B/F	B/F	B/F	B/F	B/F	B/F
Convection output [kW]	9	18	36	21	30	60

Voltage [V]	220V 3PN AC	220V 3PN AC	220V 3PN AC	220V 3PN AC	220V 3PN AC	220V 3PN AC
Electrical power consumption [kW]	10.3	19.3	38.2	22.3	31.3	62.2
Pre-fuse [A]	32	50	125	63	100	200
RCD model	B/F	B/F	B/F	B/F	B/F	B/F
Convection output [kW]	9	18	36	21	30	60

Voltage [V]	230V 3P AC	230V 3P AC	230V 3P AC	230V 3P AC	230V 3P AC	230V 3P AC
Electrical power consumption [kW]	10.3	19.3	38.2	22.3	31.3	62.2
Pre-fuse [A]	32	50	125	63	100	200
RCD model	B/F	B/F	B/F	B/F	B/F	B/F
Convection output [kW]	9	18	36	21	30	60
Steam output [kW]*	9	18	36	18	18	36

Voltage [V]	230V 3PN AC	230V 3PN AC	230V 3PN AC	230V 3PN AC	230V 3PN AC	230V 3PN AC
Electrical power consumption [kW]	10.3	19.3	38.2	22.3	31.3	62.2
Pre-fuse [A]	32	50	125	63	100	200
RCD model	B/F	B/F	B/F	B/F	B/F	B/F
Convection output [kW]	9	18	36	21	30	60

Voltage [V]	240V 3P AC	240V 3P AC	240V 3P AC	240V 3P AC	240V 3P AC	240V 3P AC
Electrical power consumption [kW]	10.3	19.3	38.2	22.3	31.3	62.2

	6-1/1 GN	10-1/1 GN	20-1/1 GN	6-2/1 GN	10-2/1 GN	20-2/1 GN
Pre-fuse [A]	32	50	125	63	100	200
RCD model	B/F	B/F	B/F	B/F	B/F	B/F
Convection output [kW]	9	18	36	21	30	60

Voltage [V]	240V 3PN AC	240V 3PN AC	240V 3PN AC	240V 3PN AC	240V 3PN AC	240V 3PN AC
Electrical power consumption [kW]	10.3	19.3	38.2	22.3	31.3	62.2
Pre-fuse [A]	32	50	125	63	100	200
RCD model	B/F	B/F	B/F	B/F	B/F	B/F
Convection output [kW]	9	18	36	21	30	60

Voltage [V]	400V 3P AC	400V 3P AC	400V 3P AC	400V 3P AC	400V 3P AC	400V 3P AC
Electrical power consumption [kW]	10.3	19.3	38.2	22.3	31.3	62.2
Pre-fuse [A]	16	32	63	35	63	100
RCD model	B/F	B/F	B/F	B/F	B/F	B/F
Convection output [kW]	9	18	36	21	30	60

Voltage [V]	400V 3PN AC	400V 3PN AC	400V 3PN AC	400V 3PN AC	400V 3PN AC	400V 3PN AC
Electrical power consumption [kW]	10.3	19.3	38.2	22.3	31.3	62.2
Pre-fuse [A]	16	32	63	35	63	100
RCD model	B/F	B/F	B/F	B/F	B/F	B/F
Convection output [kW]	9	18	36	21	30	60
Steam output [kW]*	9	18	36	18	18	36
Voltage [V]	415V 3P AC	415V 3P AC	415V 3P AC	415V 3P AC	415V 3P AC	415V 3P AC
Electrical power consumption [kW]	10.3	19.3	38.2	22.3	31.3	62.2
Pre-fuse [A]	16	32	63	35	63	100
RCD model	B/F	B/F	B/F	B/F	B/F	B/F
Convection output [kW]	9	18	36	21	30	60

Voltage [V]	415V 3PN AC	415V 3PN AC	415V 3PN AC	415V 3PN AC	415V 3PN AC	415V 3PN AC
Electrical power consumption [kW]	10.3	19.3	38.2	22.3	31.3	62.2
Pre-fuse [A]	16	32	63	35	63	100
RCD model	B/F	B/F	B/F	B/F	B/F	B/F
Convection output [kW]	9	18	36	21	30	60

Voltage [V]	440V 3P AC	440V 3P AC	440V 3P AC	440V 3P AC	440V 3P AC	440V 3P AC
Electrical power consumption [kW]	10.3	19.3	38.2	22.3	31.3	62.2
Pre-fuse [A]	16	32	63	35	63	100

	6-1/1 GN	10-1/1 GN	20-1/1 GN	6-2/1 GN	10-2/1 GN	20-2/1 GN
RCD model	B/F	B/F	B/F	B/F	B/F	B/F
Convection output [kW]	9	18	36	21	30	60

Voltage [V]	440V 3PN AC	440V 3PN AC	440V 3PN AC	440V 3PN AC	440V 3PN AC	440V 3PN AC
Electrical power consumption [kW]	10.3	19.3	38.2	22.3	31.3	62.2
Pre-fuse [A]	16	32	63	35	63	100
RCD model	B/F	B/F	B/F	B/F	B/F	B/F
Convection output [kW]	9	18	36	21	30	60

Voltage [V]	480V 3P AC	480V 3P AC	480V 3P AC	480V 3P AC	480V 3P AC	480V 3P AC
Electrical power consumption [kW]	10.3	19.3	38.2	22.3	31.3	62.2
Pre-fuse [A]	16	32	63	35	63	100
RCD model	B/F	B/F	B/F	B/F	B/F	B/F
Convection output [kW]	9	18	36	21	30	60
Steam output [kW]*	9	18	36	18	18	36
Voltage [V]	480V 3PN AC	480V 3PN AC	480V 3PN AC	480V 3PN AC	480V 3PN AC	480V 3PN AC
Electrical power consumption [kW]	10.3	19.3	38.2	22.3	31.3	62.2
Pre-fuse [A]	16	32	63	35	63	100
RCD model	B/F	B/F	B/F	B/F	B/F	B/F
Convection output [kW]	9	18	36	21	30	60

Power supply cable, type 208-240V 3PN [mm²]	5 x 2.5	5 x 10	5 x 35	5 x 16	5 x 35	5 x 95
Power supply cable, type 208-240V 3P [mm²]	4 x 2.5	4 x 10	4 x 35	4 x 16	4 x 35	4 x 95
Power supply cable, type 400-480V 3PN [mm²]	5 x 4	5 x 6	5 x 16	5 x 6	5 x 10	5 x 35
Power supply cable, type 400-480V 3P [mm²]	4 x 4	4 x 6	4 x 16	4 x 6	4 x 10	4 x 35
Grid supply frequency [Hz]	50/60	50/60	50/60	50/60	50/60	50/60

Table 24

Power requirements, electrical oven - PassThrough

	6-1/1 GN	10-1/1 GN
Voltage [V]	208V 3P AC	208V 3P AC
Electrical power consumption [kW]	10.3	19.3
Pre-fuse [A]	32	50
RCD model	B/F	B/F
Convection output [kW]	9	18

Voltage [V]	220 3P AC	220V 3P AC
Electrical power consumption [kW]	10.3	19.3
Pre-fuse [A]	32	50
RCD model	B/F	B/F
Convection output [kW]	9	18

Voltage [V]	220V 3PN AC	220 3PN AC
Electrical power consumption [kW]	10.3	19.3
Pre-fuse [A]	32	50
RCD model	B/F	B/F
Convection output [kW]	9	18

Voltage [V]	230 3P AC	230V 3P AC
Electrical power consumption [kW]	10.3	19.3
Pre-fuse [A]	32	50
RCD model	B/F	B/F
Convection output [kW]	9	18

Voltage [V]	230V 3PN AC	230V 3PN AC
Electrical power consumption [kW]	10.3	19.3
Pre-fuse [A]	32	50
RCD model	B/F	B/F
Convection output [kW]	9	18

Steam output [kW]*	9	18
Voltage [V]	240V 3P AC	240V 3P AC
Electrical power consumption [kW]	10.3	19.3
Pre-fuse [A]	32	50
RCD model	B/F	B/F
Convection output [kW]	9	18

Voltage [V]	240V 3PN AC	240V 3PN AC
Electrical power consumption [kW]	10.3	19.3
Pre-fuse [A]	32	50
RCD model	B/F	B/F
Convection output [kW]	9	18

	6-1/1 GN	10-1/1 GN
Voltage [V]	400V 3P AC	400V 3P AC
Electrical power consumption [kW]	10.3	19.3
Pre-fuse [A]	16	32
RCD model	B/F	B/F
Convection output [kW]	9	18

Voltage [V]	400V 3PN AC	400V 3PN AC
Electrical power consumption [kW]	10.3	19.3
Pre-fuse [A]	16	32
RCD model	B/F	B/F
Convection output [kW]	9	18

Voltage [V]	415V 3P AC	415V 3P AC
Electrical power consumption [kW]	10.3	19.3
Pre-fuse [A]	16	32
RCD model	B/F	B/F
Convection output [kW]	9	18
Steam output [kW]*	9	18
Voltage [V]	415V 3PN AC	415V 3PN AC
Electrical power consumption [kW]	10.3	19.3
Pre-fuse [A]	16	32
RCD model	B/F	B/F
Convection output [kW]	9	18

Voltage [V]	440V 3P AC	440V 3P AC
Electrical power consumption [kW]	10.3	19.3
Pre-fuse [A]	16	32
RCD model	B/F	B/F
Convection output [kW]	9	18

Voltage [V]	440 3PN AC	440 3PN AC
Electrical power consumption [kW]	10.3	19.3
Pre-fuse [A]	16	32
RCD model	B/F	B/F
Convection output [kW]	9	18

Voltage [V]	480V 3P AC	480V 3P AC
Electrical power consumption [kW]	10.3	19.3
Pre-fuse [A]	16	32
RCD model	B/F	B/F
Convection output [kW]	9	18

	6-1/1 GN	10-1/1 GN
Voltage [V]	480V 3PN AC	480V 3PN AC
Electrical power consumption [kW]	10.3	19.3
Pre-fuse [A]	16	32
RCD model	B/F	B/F
Convection output [kW]	9	18
Power supply cable, type 208-240 3PN [mm ²]	5 x 2.5	5 x 10
Power supply cable, type 208-240 3P [mm ²]	4 x 2.5	4 x 10
Power supply cable, type 400-480V 3PN [mm ²]	5 x 4	5 x 6
Power supply cable, type 400-480V 3P [mm ²]	4 x 4	4 x 6
Grid supply frequency [Hz]	50/60	50/60

Table 25

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