



Operation Manual  
For  
**Sodir**

¼ Size Convection Ovens— FC-26, FC-34



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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces; use handles or knobs.
3. To avoid electric shock, **do not immerse the power cord, or any part of the unit**, in any liquid.
4. Close supervision is necessary when any appliance is used, especially around children.
5. Unplug appliance from the electrical outlet when not in use, and before cleaning. Allow appliance to cool before installing or removing any parts or accessories, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or if appliance should sustain damage, or malfunction in any way. In this event, return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessories and/or attachments not recommended by the appliance manufacturer may cause injury or damage to the appliance, and may void your warranty.
8. Do not use outdoors.
9. Do not allow the power cord to hang over the edge of a table or counter, or to be exposed to hot surfaces, as damage may occur.
10. Do not place appliance on or near a burner, or in a heated oven.
11. To disconnect an appliance, **first** turn all controls to the 'off' position; *then* unplug the power cord from the wall outlet.
12. Do not use appliance other than for its intended use.
13. SAVE THESE INSTRUCTIONS FOR LATER USE!

## INTRODUCTION

The **SODIR** model FC-26 and FC-34 convection ovens are designed to offer quality baking, cooking and reheating. The ovens are constructed of food service quality stainless steel, and are equipped with a rear-mounted blower fan and heating element. The units are thermostatically controlled up to 450 F with a 120-minute timer. Two indicator lights – green and orange – add convenience for the operator. Standard units include two wire baking racks (Model FC-26), or three wire baking racks (Model FC-34), and a bake pan. All models will accommodate 1/4-size sheet pans or 1/2-size cafeteria pans. Extra bake pans are available upon request.

### *Specifications:*

<b>Model</b>	<b>Electrical</b>	<b>Plug Configuration</b>
FC-26	208/240V, 1 PH, 2KW, 7/9A	NEMA-6-15P
FC-26/1	120V, 1PH, 1.7KW, 15A	NEMA-5-15P
FC-34	208/240V, 1PH, 3KW, 13/15A	NEMA-6-15P
FC-34/1	120V, 1PH, 1.7KW, 15A	NEMA-5-15P

## INSTALLATION

The **SODIR** convection oven needs to be connected to a grounded outlet of proper voltage, 208/240V or 120V, depending on the model. **DO NOT** place the unit in a damp area or near steam sources. Make sure that the exterior rear ventilation panel is not blocked. Maintain 4” clearance at each side, rear and top of the oven.

# OPERATION

## *Preheating*

To preheat the convection oven, select the desired temperature by rotating the thermostat knob clockwise to desired temperature setting and then turn the timer knob that also acts as an ON/OFF switch clockwise to the maximum setting (120 minutes). Both indicator lights (green and orange) will be lit. The orange light will stay on until the oven reaches the desired temperature. The green light will stay on until the timer reaches the indicated time setting. Allow 7 to 15 minutes for the preheating process.

## *Cooking*

After the preheat process is completed, select the desired temperature (unless it is already set) and turn the timer knob to select the time setting. When the set time is elapsed, the heating element and the blower fan will be switched off and the green indicator light will go out.

The **SODIR** convection ovens can be used for a wide variety of foods. Cooking times will vary depending on food products, temperature settings and desired results.

## *Cleaning*

**WARNING: Disconnect (unplug) electrical power supply before cleaning**

Cleaning is very important in maintaining a safe and well working machine. Allow the oven to cool before cleaning. Remove the baking racks and the bake pan, and clean them separately using a damp cloth or sponge and mild liquid soap. Use a cloth dampened slightly with a soap and water mixture to clean all exterior and interior stainless steel surfaces. Use a clean lint-free cloth to remove the excess water or soap.

**DO NOT use an abrasive sponge on exterior or interior surfaces**

**DO NOT wash the oven under running water**

**DO NOT spray the exterior motor housing with any liquid**

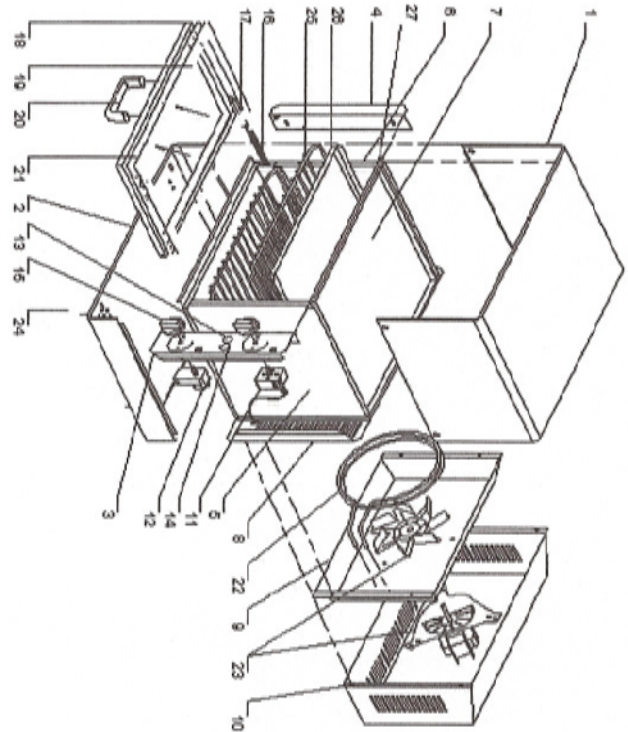
**DO NOT allow water to drip into the motor housing or onto electrical components**

You should inspect all parts on a regular basis to ensure that all is in proper working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, please consult our website at <http://www.equipex.com/>, or call us at 1-800-649-7885 and ask for customer service.

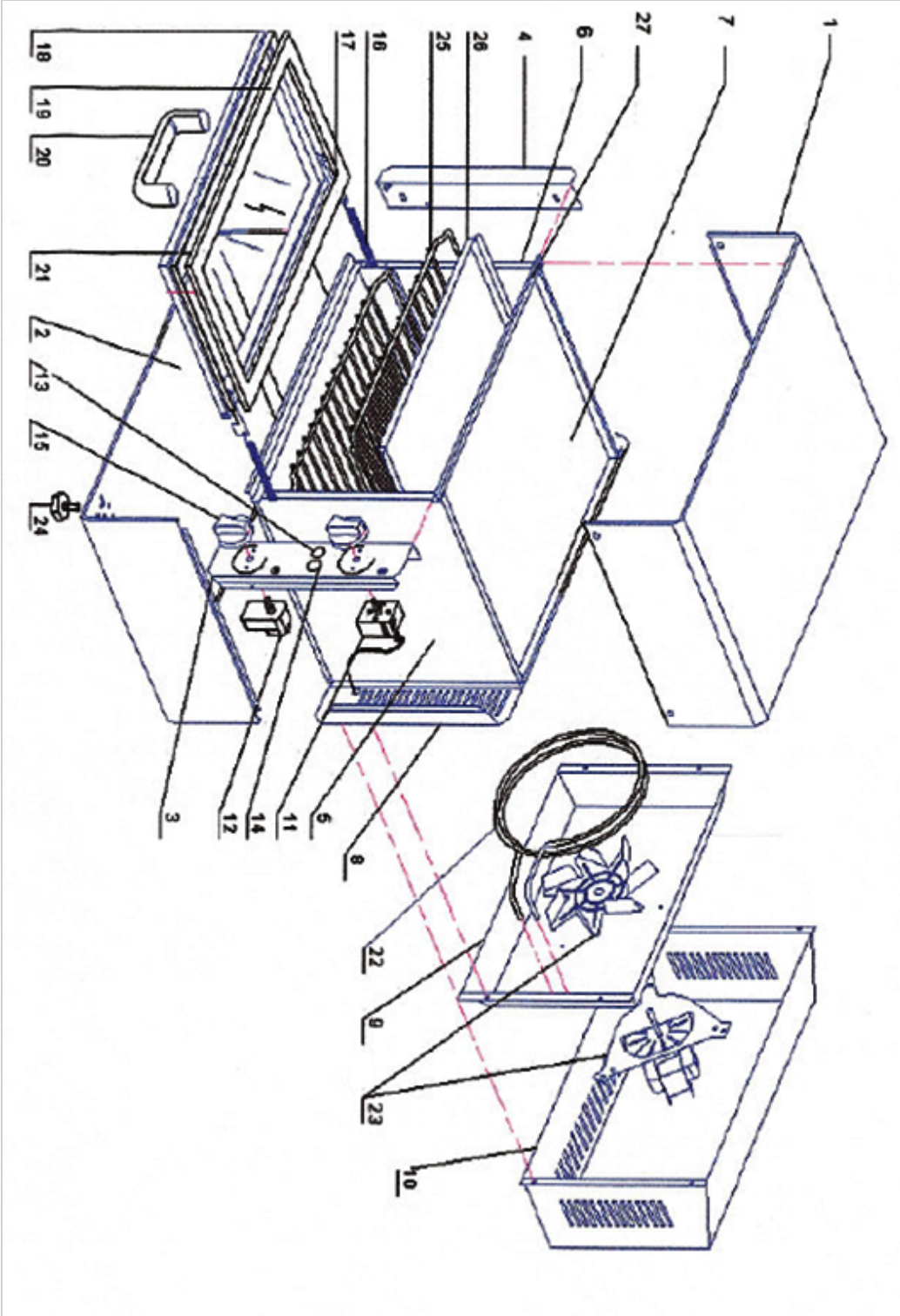
These models must be taken to a service facility; in-store service is not covered.

# Spare Parts FC-26

DWG #	Part Number	QTY.	Description
1	H04093FC26	1	Top casing
2	H04083FC26	1	Bottom casing
3	H04088FC26	1	Right panel
4	H04071FC26	1	Left panel
5	H04118FDR	1	Right side
6	H04117FGA	1	Left side
7	15016HA	2	Top/Bottom inside
8	15057	1	Rear of inside casing
9	15021RES	1	Heating element cover
10	15020VEN	1	Fan cover
11	A06042	1	Thermostat
12	A02019	1	Timer
13	A08007	1	Green pilot light 120 V
13		1	Green pilot light 220 V
14	A08003-1	1	Orange pilot light 120 V
14	A08003	1	Orange pilot light 220 V
15	A14042	2	Knob
16	B07002	1	Spring
17	H04140	1	Door compass
18	H04002POR	1	Door
19	15019	1	Inner door
20	A15028	1	Handle
21	H01033	1	Glass
22	D02090	1	Heating element 120 V
22		1	Heating element 220 V
23	A03003	1	Motor 120 V
23		1	Motor 220 V
24	A13009	4	Foot
25	F01018	2	Grid
26	15015	1	Baking dish
27	H03002	1	Seal



# Spare Parts FC-34



Rep	Code	Qty	Pièce	Spare part
1	H04093BRO	1	Ceinture supérieure	Top casing
2	H04157	2	Dessus/dessous cuve	Top/Bottom inside casing
3	H03010	1	Joint	Seal
4	15002GSE	1	Flasque gauche	Left side
5	15024	1	Bandeau gauche	Left panel
6	15007	1	Plat	Baking dish
7	F01031	3	Grille	Grid
8	B07002	2	Ressort	Spring
9	H04109POR	1	Porte	Door
10	15003	1	Contre porte	Inner door
11	A15031	1	Poignée	Handle
12	H01034	1	Glace	Glass
13	H04083BRO	1	Ceinture inférieure	Bottom casing
14	A08007	1	Voyant vert	Green pilot light 120V
14	A08009	1	Voyant vert	Green pilot light 220V
15	A14078	2	Bouton	Knob
16	A13009	4	Pied	Foot
17	H04094BRO	1	Bandeau droit	Right panel
18	A02019	1	Minuterie	Timer
19	A08004	1	Voyant orange	Orange pilot light 120V
19	A08003	1	Voyant orange	Orange pilot light 220V
20	A06032	1	Thermostat	Thermostat
21	15002DSE	1	Flasque droite	Right side
22	A06035	1	Thermostat sécurité	Safety thermostat
23	15230	1	Cache avant turbine	Fan protection
24	D02035	1	Résistance	Heating element 120V
24	D02158	1	Résistance	Heating element 220V
25	H04146	1	Arrière	Back inside casing
26	15231	1	Protection moteur	Motor protecting
27	A03052	1	Moteur ventilateur	Fan motor



## LIMITED WARRANTY

Your new **EQUIPEX** product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgment of EQUIPEX, to affect its reliability.

### **THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:**

1. Damage caused by abuse, misuse or dropping or other similar incidental damage caused by, or as a result of, customer failure to follow assembly, operation, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal wear and tear or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call **Equipex** at 1-800-649-7885.
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKAGING MATERIAL FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

**THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LLC. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.**

For service, please call **EQUIPEX** at 1-800-649-7885, menu option # 3

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