

INSTRUCTION BOOKLET

FO5000
FO5010

BUILT-IN GAS OVENS
WITH GRILL

INSTALLATION
USE
MAINTENANCE



Thank you for purchasing a cooker made by CAN S.r.l..

This is a high-quality appliance, made in Italy, designed to accompany you in your leisure time in a reliable and safe manner, ensuring top performance at all times. Installing and using your device is easy and immediate. We invite you to read this manual carefully: this will allow you to correctly install and use the appliance, as well as to keep it in perfect condition and efficient over the years. The instructions in this booklet are only valid for the country in which the appliance will be used. Gas supply systems must comply with national legislation in force. To facilitate the reading of this manual, the following symbols are used:



SAFETY WARNINGS FOR INSTALLERS AND USERS

Failure to comply with these warnings may cause damage to property and impair the operation of the appliance.



GENERAL INFORMATION

Additional information for installers and users.

The manufacturer CAN S.r.l. reserves the right to make changes to its products and to this manual as it deems necessary, without any obligation to provide notification. Drawings, installation diagrams and tables contained in the manual are to be considered indicative and for information purposes only.

CAN S.r.l. prohibits copying, reproduction, either wholly or in part, of the contents of this manual and disclosure of the same to third parties without its permission.

review index	
Edition 01/2020	Revision 01

DECLARATION OF CONFORMITY

CAN S.r.l.

Italian company with registered office in:
Via Nazionale, 65 — 25080, Puegnago del Garda (BS) — ITALY
VAT 03607980988 — REA BS548442

DECLARES THAT
The product called

GAS OVEN WITH BUILT-IN GRILL **FO SERIES – TYPE: FO5000 – FO5010**

Meets all the essential requirements of GAR Regulation 2016/426/EU of 09/03/2016, as well as the following regulations:

- 2011/65/EU Directive on restriction of use of certain hazardous substances in electrical and electronic equipment (RoHS)

Our devices are also manufactured in compliance with all the harmonized technical standards relevant to the industry and in particular:

- EN 30-1-1: 2008 + A3 02/2013
- EN 30-2-1: 2015
- EN 437

We hereby declare that all products of the **FO SERIES**, are manufactured according to the specifications described in:

CE TEST CERTIFICATE
issued by IMQ S.p.a.,
notified body with identification number 0051

The undersigned, Paolo Moresco, acting as CEO of the company **CAN S.r.l.**, assumes all liability for the veracity of the statements made so far.

Puegnago del Garda, 01/01/2020

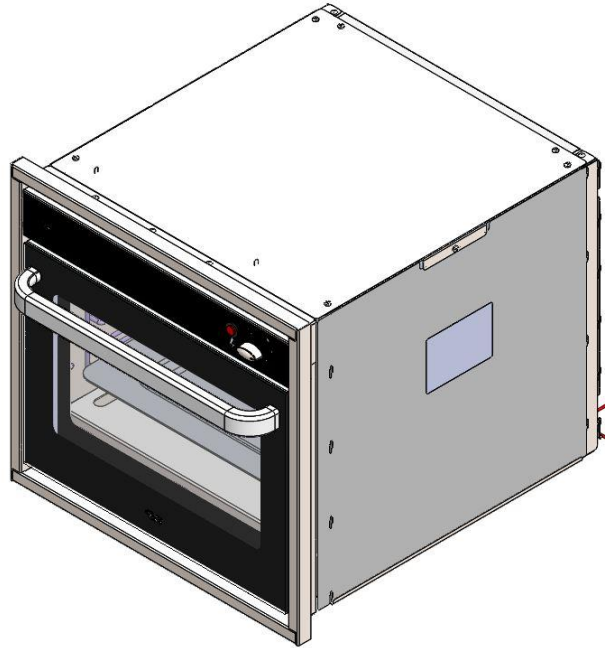
Signature: **Paolo Moresco**
(Legal Representative)

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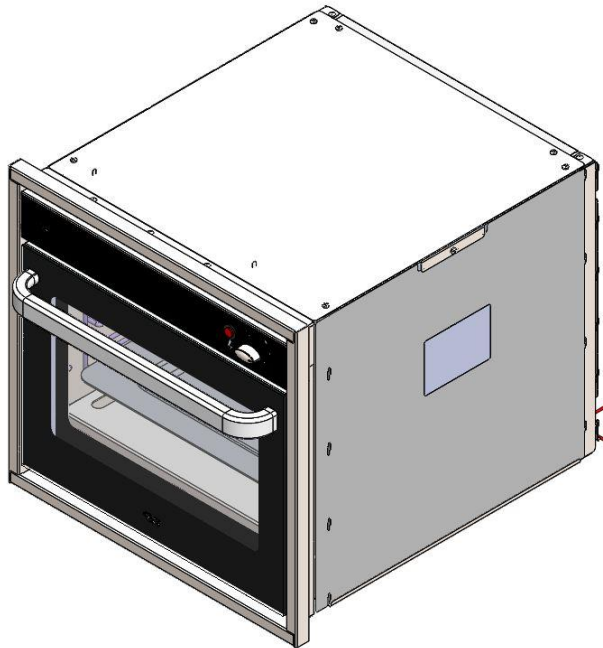
TECHNICAL DATA SHEET — FO5000



SIZE (closed product footprint)	Width: 457 mm Depth: 563 mm Height: 446 mm Weight: 25.20 kg
OVEN Thermostat with By-Pass \varnothing 0.44 mm	1 x OVEN burner: Pn 1.80 kW — injector \varnothing 0.65 mm — consumption 131.0 g/h
GRILL 2-way valve with by-pass \varnothing 0.44 mm	1 x GRILL burner: Pn 1.30 kW — injector \varnothing 0.58M mm — consumption 95.0 g/h
COMPLETE DEVICE	Total rated power: 2.20 kW Total rated consumption: 226.0 g/h
DEVICE CLASS (EN 30-1-1 4.3)	CLASS 3 — SUBCLASS 4 — BUILT-IN OVEN
DEVICE CATEGORY (EN 30-1-1 4.2.2.4)	CATEGORY I
ALLOWED GAS FAMILY	GAS OF THE THIRD FAMILY - I3 B/P - I3+
GAS SUPPLY	CATEGORY I3 B/P PROPANE (G30)/BUTANE (G31) 28-30 mbar I3+ CATEGORY PROPANE (G30)/BUTANE (G31) 28-30 mbar/37 mbar
ELECTRICAL CONNECTION	DC ELECTRICAL CONNECTION VERY LOW VOLTAGE 12 V/ DC
START-UP	E (ELECTRONIC) GENERATOR 12 V/DC - SPARK - 10Kv @ 30 pF
GAS CONNECTION	Galvanised steel ramp \varnothing 8 mm — thickness 1 mm smooth terminal (30 mm) suitable for compression fitting with hose

<p>GAS CAPILLARIES</p>	<p>Copper capillary tubes Ø 4 mm — thickness 0.5 mm</p> <p>Aluminium capillary tubes Ø 4 mm — thickness 0.8 mm</p>
<p>MATERIALS</p>	<p>Stainless steel AISI 304 Glass Aluminium chrome-plated steel Zamak brass copper galvanized iron aluminium alloy</p>
<p>DECLARATION OF CONFORMITY GAR 2016/426/CE</p>	<ul style="list-style-type: none"> - ASBESTOS FREE - SUITABLE MATERIALS ACCORDING TO CHAPTERS 2.2 AND 2.2 (EN30-1-1) - THERE ARE NO WELDS WITH MELTING POINT BELOW 450°C - NO FLAMMABLE MATERIALS HAVE BEEN USED - THE MATERIALS MEET THE REQUIREMENTS IN CHAPTER 3.7

TECHNICAL DATA SHEET — FO5010



SIZE (closed product footprint)	Width: 457 mm Depth: 446 mm Height: 439 mm Weight: 21.10 kg
OVEN Thermostat with By-Pass \varnothing 0.44 mm	1 x OVEN burner: Pn 1.80 kW — injector \varnothing 0.65 mm — consumption 131.0 g/h
GRILL 2-way valve with by-pass \varnothing 0.44 mm	1 x GRILL burner: Pn 1.30 kW — injector \varnothing 0.58M mm — consumption 95.0 g/h
COMPLETE DEVICE	Total rated power: 2.20 kW Total rated consumption: 226.0 g/h
DEVICE CLASS (EN 30-1-1 4.3)	CLASS 3 — SUBCLASS 4 — BUILT-IN OVEN
DEVICE CATEGORY (EN 30-1-1 4.2.2.4)	CATEGORY I
ALLOWED GAS FAMILY	GAS OF THE THIRD FAMILY - I3 B/P - I3+
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GENERAL PRELIMINARY INFORMATION

Please read these instructions carefully before installing and/or using the equipment.

This instruction booklet for installation, use and maintenance, is an integral part of the appliance. Keep this documentation in a place accessible to all users for future consultations. In case of sale of the equipment, be sure to hand over this booklet to the new user in order to inform him about the installation procedure, use and safety requirements.



A copy of this manual is always available for consultation and download on the website www.cansrl.com



WARNING!

CAN S.r.l. disclaims any liability for uses other than those indicated. Do not use this device for heating environments.



WARNING!

Do not tamper with the equipment, unless the modification is authorized and carried out by the manufacturer or its authorized technicians.



CAUTION!

CAN S.r.l. denies all liability for damage to people or property, caused by non-compliance with the above requirements or resulting from tampering with even a single part of the appliance and the use of non-original spare parts.



CAUTION!

During installation, wear the required personal protective equipment. Please also follow the applicable safety regulations.



WARNING!

Gas and electric appliances must be installed exclusively by qualified and certified professionals, who meet all technical and professional requirements provided by law.



CAUTION!

Make sure that gas type and pressure match the specifications of the appliance. Specifications are written on the identification plate affixed to the device.



CAUTION!

Pay close attention to the ventilation rules of the installation rooms effective in the country of use. During use, the device releases combustion products that must be conveyed outside by ensuring adequate ventilation.



WARNING!

Should it be impossible to install the device according to the instructions below, please contact CAN S.r.l.



WARNING!

Replace any faulty or damaged parts exclusively with original parts made by CAN S.r.l.



WARNING!

Do not close the glass lid when the burners are on or still hot.



WARNING!

Do not allow cooking ware to come into contact with glass lids, hinges and other plastic components when the device is being used.



WARNING!

Uncontrolled and prolonged operation of a gas appliance in an inadequately ventilated room may lead to the accumulation of harmful gases. Always maintain proper ventilation of the room.



CAUTION

Unburnt gas leaks in rooms that are not adequately ventilated and not equipped with the necessary vents may give rise to accumulations of gas likely to cause asphyxiation or violent explosions if subjected to a source of ignition, even involuntary. Ensure that installations and rooms are safe and meet the regulations in force.

INTENDED USE

The devices described in this manual are intended for cooking and heating food only. Any other use must be considered improper.



WARNING!

Do not use the equipment outdoors.



WARNING!

Never use this appliance to heat environments.

CAN S.r.l. disclaims any liability for uses other than those indicated .



WARNING!

Never use this appliance to heat environments



CAUTION!

The use of a gas cooking appliance leads to the production of heat, humidity and combustion gases in the place where it is installed. Always ensure adequate ventilation of the rooms in which the equipment is installed.



WARNING!

The appliance is equipped with a glass lid. Glass lids can crack if overheated or hit by blunt objects. Always open the lid before turning on any burner and take care to turn off the burners and let them cool for a few minutes before closing the glass lid at the end of each cooking session.

OBLIGATIONS AND RESTRICTIONS

OBLIGATIONS

- The place of installation of the equipment must have a suitable ventilation system, compliant with industry regulations, in good condition and perfectly functioning, as well as properly sized for the purpose.
- To install the equipment, follow the instructions in the chapter **“Installation instructions”**. Installation must be carried out only by qualified technical staff. The equipment shall only be used with the gas types specified in paragraph **“Gas categories”**.
- During the operation of the appliance, use only suitable pans and pots (refer to the specific paragraph) on the appropriate supports/grids supplied with the hob, ensuring that these devices are kept in a perfectly horizontal and parallel position to the hob, avoiding overturning and the consequent risk of burns for the users. **BURN HAZARD.**
- Always monitor the hob when functioning and especially when you are cooking very fatty or fried dishes.

RESTRICTIONS

- Do not install the equipment if it turns out to be damaged upon delivery.
- Do not leave the equipment unattended when it is functioning.
- The equipment shall not be used by children under 14 years of age and by persons with reduced physical, mental and sensory abilities or without adequate knowledge.
- Cooking zones and nearby surfaces heat up very much. Do not touch high-temperature surfaces. **BURN HAZARD.**
- It is forbidden to close the lid of the equipment during operation.
- Do not use damaged pots with inadequate size and/or that exceed the edges of the hob or that cannot be properly placed.
- Do not heat pots without food or sufficient cooking fluid.
- Do not expose the equipment to air blow. The burners could go out.
- Do not force the knobs in case they are blocked. Please contact the Technical Support Service.
- Do not use the hob as a table.
- Do not modify and tamper with the equipment in any way.
- Never place heat-sensitive or inflammable objects (pot holders, curtains, bottles of alcohol, etc...) near the appliance.
- Do not wash the hob with direct pressure water jets.

IDENTIFICATION OF THE EQUIPMENT

At the bottom of the equipment there is an identification label, showing:

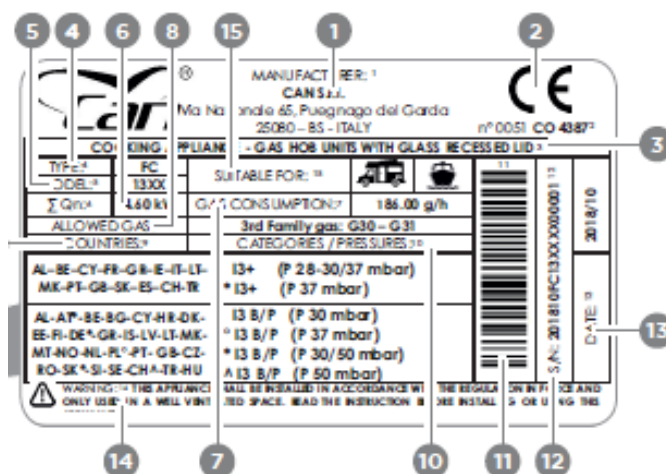
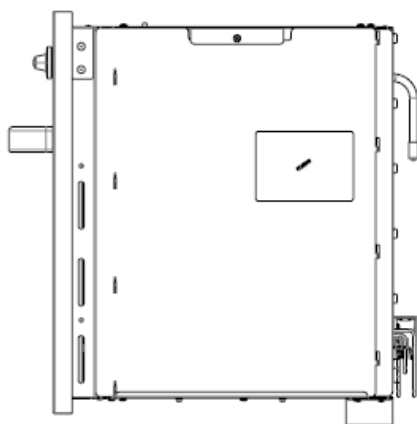
- the serial number / Bar Code or QR code;
- type/functional features,
- the details of the certification and CE marking.



The CE marking certifies that the product meets the requirements of EU Regulation 2016/426 on appliances that burn gaseous fuels.



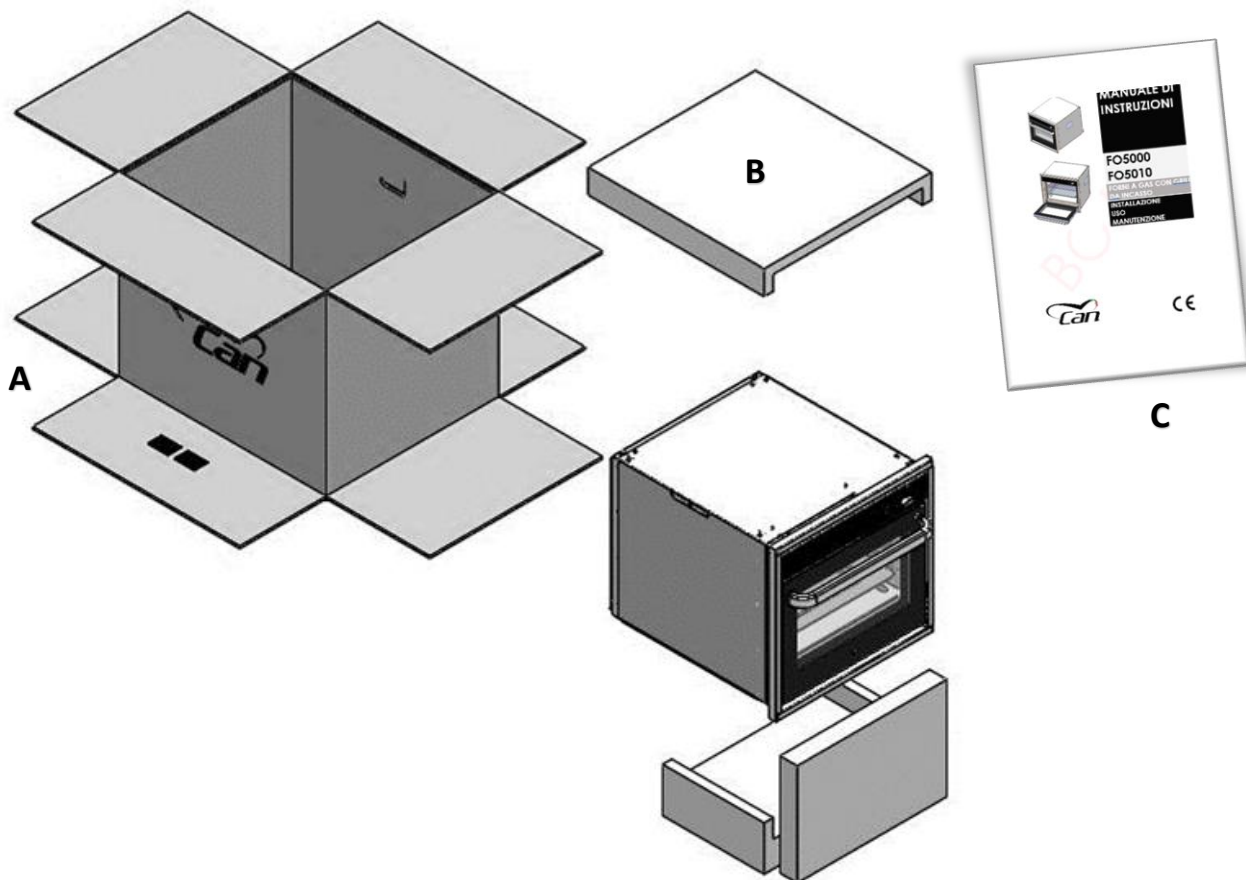
WARNING!
The identification plate must never be removed.



ITEM	FIELD	DESCRIPTION
1	MANUFACTURER	This field contains details of the manufacturer of the devices and the location of the factory (insertion of references to the trademark or manufacturer's logo).
2	CE CERTIFICATE	PIN — CE Certification number
3	DESCRIPTION	Description/nomenclature of the device
4	TYPE	Device series
5	MODEL	Model of the device
6	TOTAL POWER	Sum of the nominal powers of the installed burners (data expressed in kW)
7	TOTAL CONSUMPTION	Maximum total gas consumption of the device (expressed in grams/hour)
8	GAS SUPPLY	Types of gases allowed for the supply of the device (references to EN 437 and EN 30-1-1)
9	COUNTRIES OF USE	Countries where a given gas supply category/pressure can be used among those indicated in the "CATEGORIES/ PRESSURES" boxes (references to EN 437 and EN 30-1-1)
10	PERMITTED CATEGORIES AND PRESSURES	Category and range of operating pressures for the supply gases of the device (references to EN 437 and EN 30-1-1)
11	BARCODE /QR CODE	Unique device barcode or QR code
12	SERIAL NUMBER	Unique serial number of the device
13	DATE OF MANUFACTURE	Date of manufacture of the device
14	ALERT MESSAGES	Alert message for installer and user of the product (references to EN 30-1-1)
15	OTHER PLACES OF INSTALLATION	Other permitted installation locations in addition to home environment

EQUIPMENT DELIVERY

The equipment is delivered to the customer in a cardboard box **(A)**, protected by moulded polystyrene shells **(B)** to avoid damage during transportation and storage. Inside the box, in addition to the equipment, there is also the installation, operation and maintenance manual **(C)**,



CONTROL AND MAINTENANCE

Upon receipt of the equipment, proceed with unpacking.

After removing all packaging materials and protective films, check for any anomalies.

If there are any anomalies, do not proceed with the installation and contact the dealer within 8 days from the date of purchase, communicating the data on the identification label of the equipment and the problems encountered.



CAUTION!

Do not leave unattended or abandon the packaging or parts of it in the environment because it is potentially dangerous (suffocation hazard for children and animals).

To move the equipment at the place of installation, lift it manually.



CAUTION!

Care should be taken when handling so as not to cause damage to the equipment itself, to people, animals and property in the immediate vicinity.



CAUTION!

The edges and parts of the equipment may be sharp: be careful and always wear the appropriate personal protective equipment (PPE).

DISPOSAL OF PACKING

The materials used for packaging are recyclable and must be collected according to local rules on separate collection.



CAUTION!

Separate the various materials constituting the packaging and dispose of them in compliance with the regulations in force in the country of installation.

INSTRUCTIONS FOR THE INSTALLER



CAUTION!

Installation and all interventions on the equipment described in this instruction manual must be carried out by qualified technical staff in compliance with current regulations.



CAUTION!

Always wear personal protective equipment (PPE) suitable for the type of operation/processing being carried out.



CAUTION!

Gas connection systems, locations and installation rooms must be suitable and comply with the safety standards in force in the country of use.



CAUTION!

During installation, maintenance or repair operations, always close the main gas valves, so that the gas supply line to the product is "GAS FREE" and there is no fire hazard/explosion hazard or risk of poisoning/suffocation.



CAUTION!

If there is also an electrical connection, make sure that you have insulated the electricity supply line to protect the installer against the risk of electrocution.

- Do not install or use the equipment if it turns out to be damaged.
- Minimum clearance from side walls and other equipment must be respected (see section "Safety distances").
- The equipment is not connected to a combustion product evacuation device. The user will be responsible for using the appliance while guaranteeing a high ventilation flow rate in the room where it is installed.

INSTALLATION ROOM

CHARACTERISTICS OF THE INSTALLATION ROOM



The equipment is not designed for outdoor operation. It is not allowed to install the equipment outdoors and directly exposed to atmospheric agents.

The equipment must be placed in an indoor space, i.e. a room suitable for the purpose. The premises must comply with the safety regulations in force in the country of use. It is not permitted to install the device in a bathroom or a room exclusively used as a bedroom.



WARNING!

The installation rooms must have a continuous air exchange system or in any case such as to ensure the normal and correct combustion of the gas (according to UNI 7131 or other technical standards of reference in the fields of application, e.g. EN721 - EN1645-1 - EN1646-1 - EN1949 - EN ISO 10293).

FUME EXHAUST

The appliance is not equipped with a fume and combustion products exhaust/extraction system. Always check the presence of appropriate vents in the room.



If a cooker hood is installed above the hob, please refer to the installation instructions of the cooker hood, which indicates the correct distance to be observed.

INSTALLATION ON SUPPORT STRUCTURE

The equipment should be installed on a supporting structure, made of flame retardant and heat-resistant material, which meets the sturdiness requirements set out in the industry's technical standards (e.g. EN14749). The worktop must be fitted in a perfectly horizontal position and perpendicular to all the surrounding vertical panelling. The area near the equipment may be very hot, be careful and do not place in this space sockets, other household appliances, electrical wiring, piping and any material that is heat sensitive or flammable.



CAUTION!

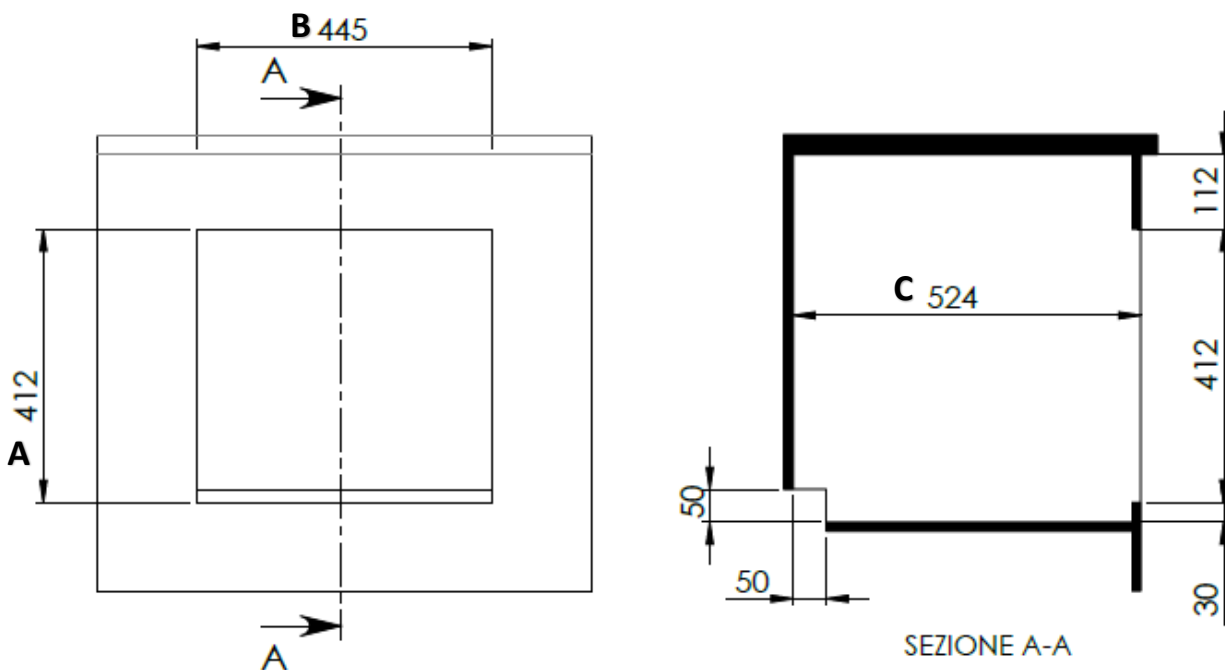
The equipment shall be placed in a space free of draughts or air blows which may adversely affect combustion. The installation position chosen shall also prevent the accumulation of unburned gases.

Please follow the dimensions indicated in this manual. Any deviation could cause an excessive increase in temperature. Surfaces surrounding the device shall be able to withstand the temperature increases permitted by EN30-1-1. All combustible materials, such as curtains, upholstery, shelves and wooden accessories, must be kept away from the appliance.

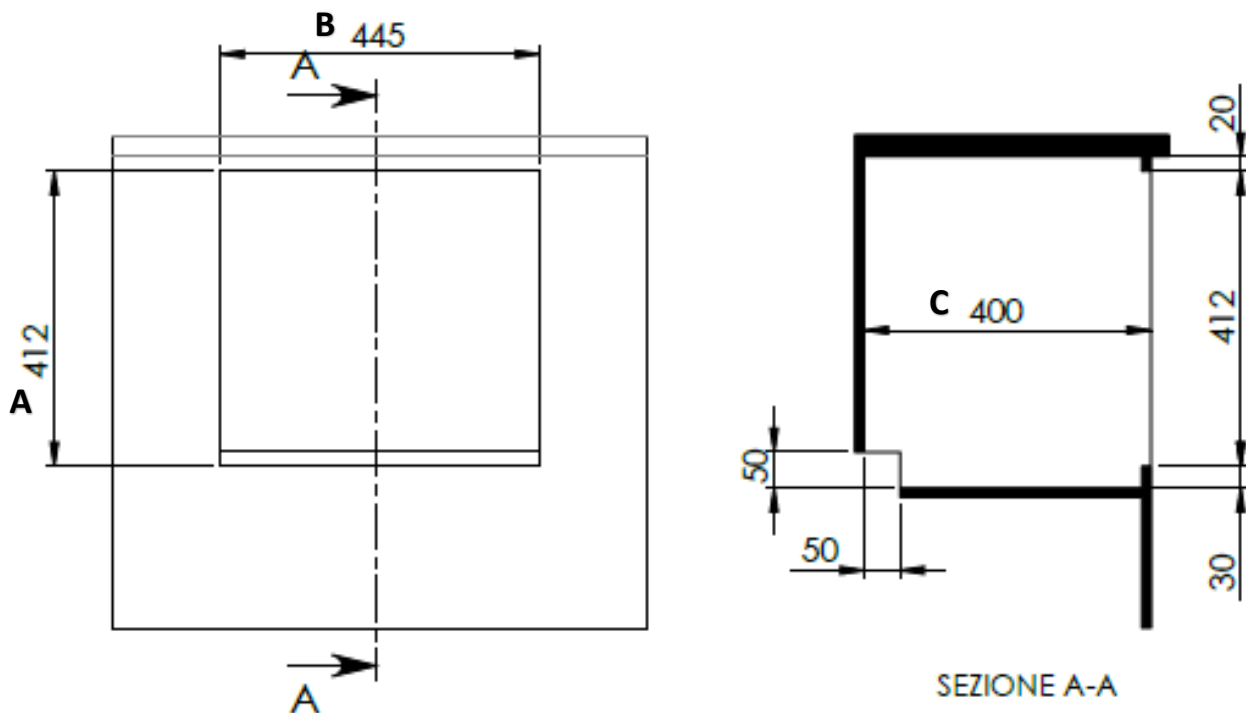
INSTALLATION SPACE AND SAFETY DISTANCE

A suitable recessed space must be provided in the supporting structure. For the size of the said space and the installation place, see the following tables together with the graphs and any drawings in the technical data sheets of each model in the first part of the present manual.

RECESSED HOLE MEASUREMENTS AND SAFETY DISTANCES			
MODEL	A mm	B mm	C mm
FO5000	412	445	524



RECESSED HOLE MEASUREMENTS AND SAFETY DISTANCES			
MODEL	A mm	B mm	C mm
FO5000	412	445	400



If the equipment will be installed on top of any other live appliance, it will be necessary to arrange a suitable separation panel between the two devices.

Remember to arrange suitable holes in the furniture for the passage of the gas pipe and the electrical supply of the equipment, if any.

WARNING!

The equipment must always be placed in a niche dedicated to it, without contacts or openings towards surrounding closets and compartments.

POSITIONING THE EQUIPMENT

To place the equipment on the supporting structure, proceed as described:

STEP	ACTION
1	Bring the equipment close to the recessed hole and place it in the prepared place in the cabinet.
2	Position the equipment by pushing it against the supporting structure and verifying that the device rests firmly against the bottom of the recessed structure.
3	Attach the equipment to the furniture, inserting suitable side frames into the special holes on the inner side, and secure with self-tapping screws 4 screws are required (two per side) — it is suggested to use an electric screwdriver



CAUTION!

Strictly observe the dimensions of the recessed hole and the safety distances indicated in this manual.

Before performing this type of installation, use all the necessary tools and the appropriate PPE.

GAS CONNECTION



CAUTION!

Before making the connection, make sure that the gas system and the installation spaces are suitable for the purpose and comply with the regulations in the country of installation. Refer to the specific technical regulations regarding the conformity of gas systems (LPG) for domestic use (UNI CIG 7131 and 7129), marine sector (UNI EN ISO 10239) and recreational vehicles (UNI EN 1949).

Before performing the gas connection, also verify that:

- the supply line is free of obstructions and of sufficient capacity to ensure the proper functioning of the equipment;
- immediately downstream of the cylinder, or of the gas container with which the system is fuelled, there is an appropriate pressure regulator/reducer conforming to the categories of gases used on the appliance;
- on the supply line downstream of the regulator and immediately upstream of the cooker, a gas shut-off valve or valve for disconnection of the system (**Note:** this valve must always be closed during installation and maintenance of the equipment).



CAUTION!

Verify that the type of gas with which the equipment will be supplied is among those permitted and listed in this instruction manual (see section “Gas categories”).

CAN S.r.l. denies any liability for incorrect connections, not performed in accordance with the rules or performed by unqualified persons.

GAS CATEGORIES

The equipment has been designed to work properly only with the types and operating pressures of the gas categories below:

CATEGORIES OF GASES AND COUNTRIES OF USE ACCORDING TO EN 30-1- 1:2008 + TO 3:2013		
gas category and country of destination	gas name	operating pressure
I3B/P (30) CY-GR-LT-MK-PT-SI-R AT-BG-HR-DK-DK-EN-EN-EN-EN-IS- LV-MT-NO-NL-RO-SK-EN-HU	Butane (G30) Propane (G31)	30 mbar 30 mbar
I3+ (28-30/37) CY-GR-LT-MK-PT-SI-R BE-FR-IE-IT-GB-CZ-SK-ES-CH	Butane (G30) Propane (G31)	28 - 30 mbar 37 mbar

CONNECTION TUBE REQUIREMENTS



CAUTION!

The connection of the equipment to the gas pipeline shall be carried out by means of a suitable connection pipe with the use of certified sealing fittings of the most suitable type for the application.

Flexible connection pipes can be used. They shall:

- always be easy to inspect,
- be protected against contact with hot parts (e.g. burner cups)
- be protected from the mobile parts of the recessed structure (drawers, doors, etc...),
- have length in accordance with the technical standards for each sector of reference.

Avoid any kind of mechanical stress on the hoses during installation and during use (protection against pulling, twisting, crushing, etc.).



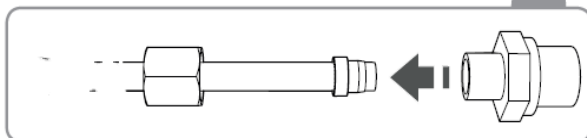
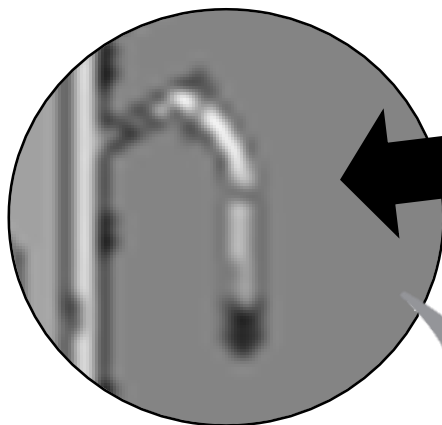
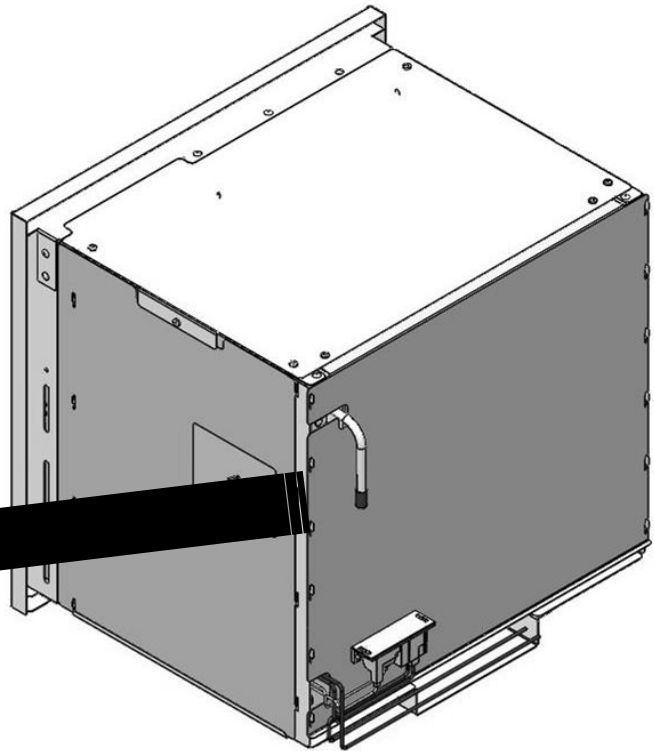
CAUTION!

Perform maintenance and periodic replacement of the hose by the expiry date stated on the sheath. Never use expired or damaged hoses.

GAS CONNECTION PROCEDURE

The equipment is supplied with a gas ramp having a smooth and free terminal section of at least 30 mm, suitable for housing adequate compression fittings. The gas connection terminal is located on the back of the product. To perform the gas connection, follow these steps:

STEP	ACTION
1	Connect the Ø 8 mm pipe to the fitting to tighten the gas distribution network.
2	Test the connection with suitable leak test tool or liquid solution



Important:

fittings are not part of the product. The supply and connection are to be provided solely by the installer.



CAUTION!

During installation and connection operations, the gas conductor tube of the device shall not be subjected to torsion, tensile or other mechanical stresses which may impair its tightness and strength.

After connecting the equipment to the gas network, check the tightness of the fittings using a soap and water solution or using a device for leak tests under pressure, normally part of hardware of installers of gas systems.



CAUTION!

During installation, connection and use, the hose of the appliance shall not be subjected to torsion, traction or any other mechanical/thermal stress that may compromise tightness and strength.

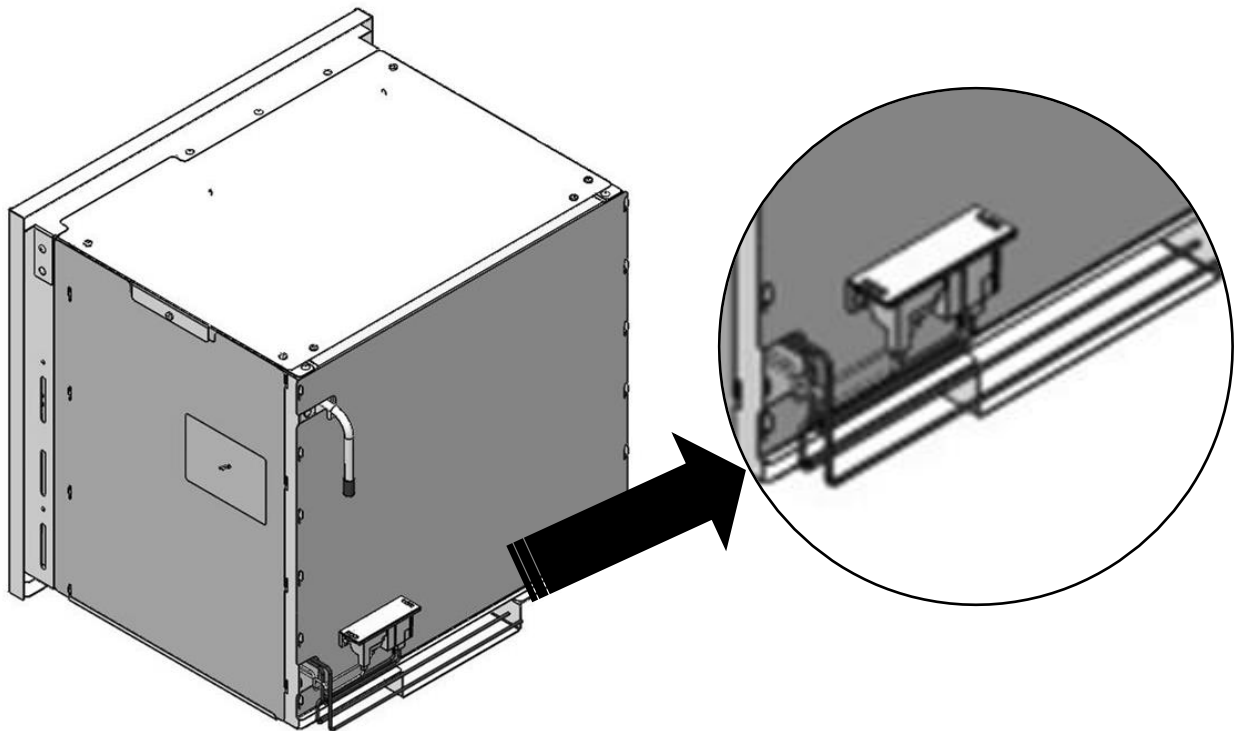


CAUTION!

It is strictly forbidden to use open flames to verify the tightness and for commissioning of the device! If the test is satisfactory, it is possible to start all burners to verify that the flame is smooth and stable.tc...).

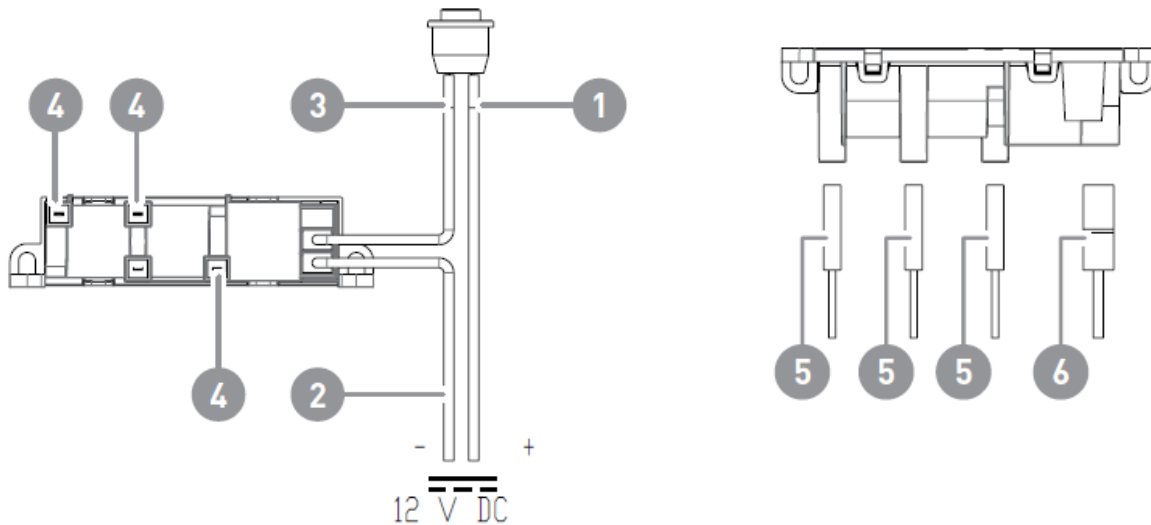
WIRING

The products to which this manual refers are equipped with electronic ignition and are, therefore, equipped with a spark generator supplied in direct current at very low voltage (12 V DC) for the ignition of the burners. The generator is located on the back panel of the product and can be easily inspected.



To connect the generator to the local low-voltage electricity distribution network, follow these steps:

STEP	ACTION
1	Connect the free end of the NEGATIVE (-) black conductor to the negative pole of the network terminals or an accumulator.
2	Connect the free end of the POSITIVE (+) red conductor to the positive pole of the network terminals or an accumulator.



POSITION	DESCRIPTION
	Positive pole power cable
	Positive pole power cable
	Generator switch connection cable
	Fast-on spark plug housing
	Fast-on spark plug connectors
	Connectors (+/-) Fast-on 12V DC power supply



CAUTION!

It is strictly forbidden to attempt any type of connection of the equipment to a power supply network that is not 12V and in direct current (DC). Any other connection may pose a very serious hazard to the user of the equipment and cause irreversible damage to the device itself.

TROUBLESHOOTING AFTER INSTALLATION

If the appliance is not working properly after installation, perform the checks given in the table.

problem	possible solutions
There is a smell of gas near the appliance	Check that the gas valves are completely closed. If the problem persists, disconnect the equipment from the gas network and request technical assistance
The gas flow seems irregular	<p>Check that the gas valve is fully open.</p> <p>Check that the power supply network of the fuel has an adequate flow rate.</p> <p>Check that the components of the burners are firmly attached to the structure: correctly placed in their housings and free from obstructions.</p> <p>Check that the nozzles are suitable for the type of gas used.</p> <p>Check compatibility and correct calibration of the pressure regulator, if present.</p> <p>Check that the gas supply pipe is free of bottleneck/obstruction and ensure that the system shut-off valve is fully open.</p>
The power button does not work	Check the electrical connection and check that there is voltage



If after all the checks carried out, the equipment still does not function properly, contact your local authorized dealer.



WARNING: always disconnect the equipment from the gas system after each use and before storing it in your storage niche.

USER INSTRUCTIONS

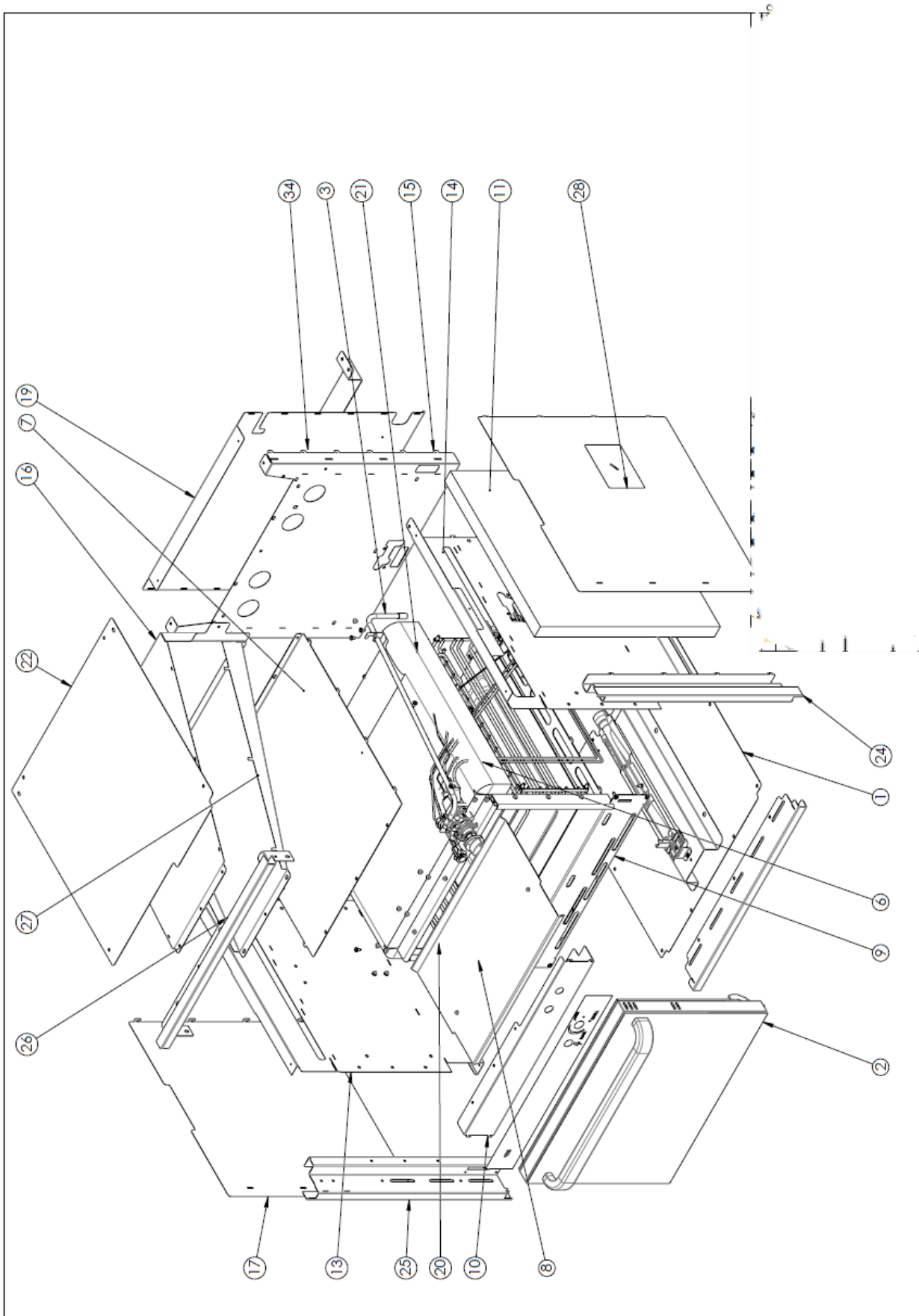
DESCRIPTION

For positioning the components listed in the table refer to the exploded drawings on the following pages.

FO5000 COMPONENTS

Item	Code	Rev.	Description	Default/QUANTITY
1	2000214	01	BOTTOM CL. - CU3002-FO5000	1
2	2000019	02	COOKER DOOR CL. CU3002/5000/5010	1
3	2000251	B	VALVE CL. SBF THERM - 3000880	1
4	2000318	01	OVEN SBF LID CL. /65 TC1000 TERM CND800	2
5	2000438	A	GRILL BURNER CAP CL. FO5010	1
6	2000323	B	CAPILLARY KIT - FO5000	1
7	3000874	C	OVEN TOP INNER PANEL - FO5000	1
8	2000406	01	DOOR SEAL KIT CU3002/FO5000/5010	1
9	3000692	03	OVEN BOTTOM - CU3002/FO5000	1
10	3000871	02	FRONT SIDE - FO5000/5010	1
11	3000047	01	FIBER GLASS PANEL 380x380x35 WITH SMOOTH ALU 20 MICRON	1
12	3000150	02	DRIP TRAY FOR FO 5000	1
13	3000882	C	OVEN LH INT WALL - FO5000	1
14	3000881	C	OVEN RH INT WALL - FO5000	1
15	3000873	C	INNER OVEN SIDE WALL - FO5000	1
16	3000872	C	OUTER CHIMNEY - FO5000	1
17	3000705	03	OUTER LH WALL -CU3002/FO5000	1
18	3000706	03	OUTER RH WALL -CU3002/FO5000	1
19	3000878	C	REAR OUTER WALL - FO5000/5010	1
20	3000680	03	WIRE FRAME FOR GRID/TRAY - CU3002/5000/7000	2
21	3000681	02	OVEN GRID - CU3002/5000/7000	1
22	3000879	C	TOP LID - FO5000	1
23	3000434	01	BOTTOM FRAME -CU5000/5010	1
24	3000875	02	RH SIDE FRAME - FO5000/5010	1
25	3000876	02	LH SIDE FRAME - FO5000/5010	1
26	3000877	02	TOP FRAME - FO5000/5010	1
27	3001088	B	INNER CHIMNEY - FO5000	1
28	3001089	01	CE PLATE - FO5000	1
29	3001090	02	CONTROL LABEL - FO5000/5010	1
30	3000752	01	RED IGN CABLE VETROTEX L900	1
31	3000753	01	RED IGN CABLE VETROTEX L1100	1
32	3000754	01	BLACK IGN CABLE L450	1
33	2000435	01	HEAT PROT. BOX CL. - FO5010	1
34	3001107	02	BACK SUPPORT OMEGA - FO5000/5010	1
35	4000011	01	TEAR-OFF RIVET TC DIAM 4X6 ALUMINIUM/STEEL	28
36	4000006	01	SELF-TAPPING SCREW + 3.9x13 C15 DIN 7981 ZN	6
37	4000108	01	TEAR-OFF RIVET AL. Ø4x10	9
38	4000278	01	TC SELF-TAPPING SCREW + 4.8x13 C15 DIN 7981 ZN	4
39	4000335	01	FLEXIBLE FASTENER FOR SHAFTS DIAM. 5 NO GROOVES	8
40	4000009	01	NUT M 13X1 VALVE FIXING	1
41	4000260	02	BLACK/CHROME-PLATED KNOB DIAM. 34 LOW-PROFILE 90°	1
42	4000015	01	UNIPOLAR SWITCH 3° RED KEY	1
43	4000357	01	BULB/CABLE FASTENER	1
44	4000166	01	2 WAY 12 V ELECTRIC GENERATOR	1
45	3001306	A	BOTTOM WALL FO5000	1
46	3001216	A	RAMP FIXING BRACKET FOR CU5010	1
47	3001304	A	FIBER GLASS FOR FO5010	1
48	4000279	01	SELF-TAPPING SCREW + 3.9x9.5 C15 DIN 7981 ZN	22

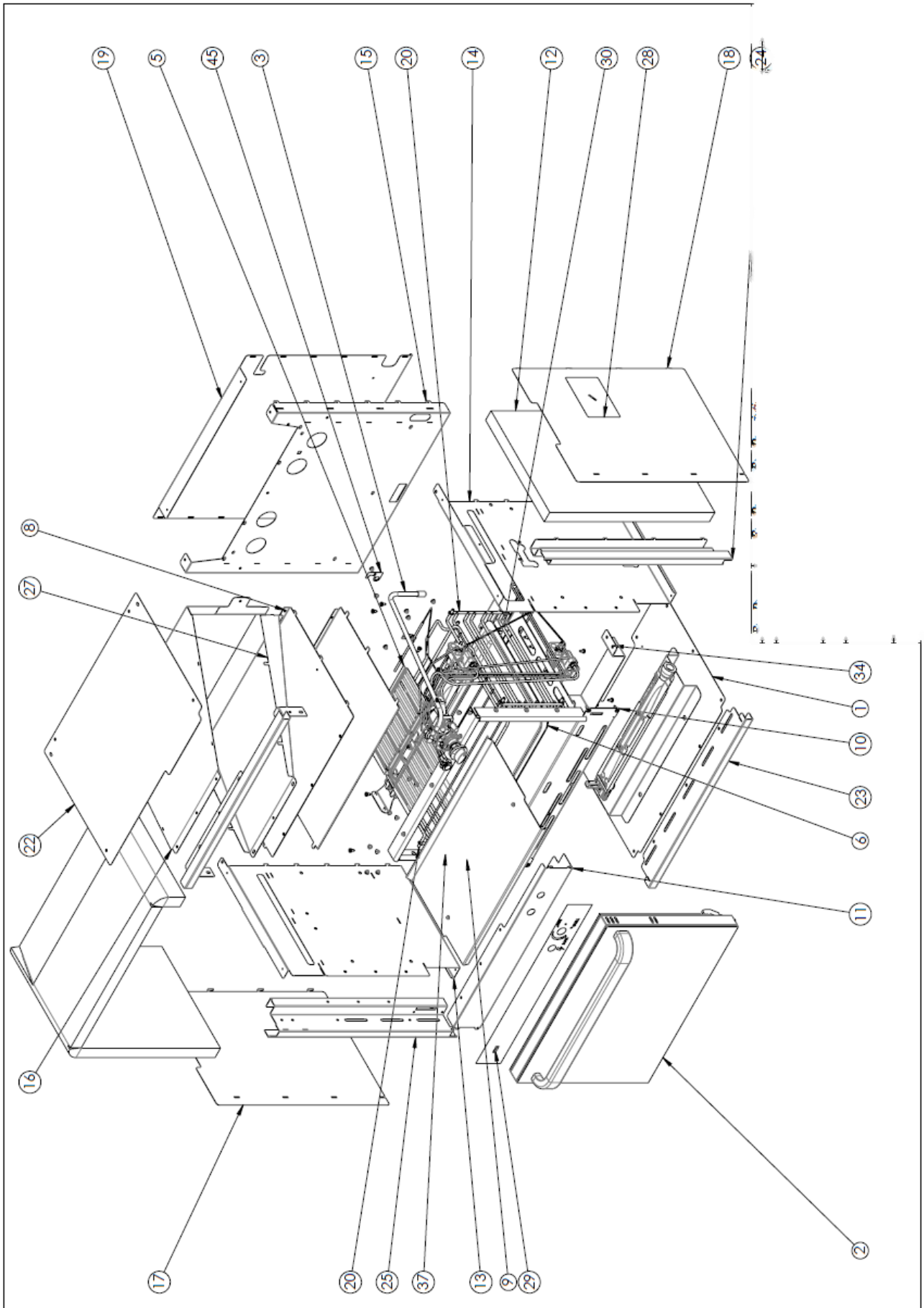
FO5000 EXPLODED VIEW



FO5010 COMPONENTS

Item	Code	Rev.	Description	QUANTITY
1	2000319	01	BOTTOM CL. - CU5010	1
2	2000019	02	COOKER DOOR CL. CU3002/5000/5010	1
3	2000320	B	VALVE CL. SBF THERM. 3001104	1
4	2000439	01	OVEN SBF LID CL. RIB/58.M TC1000 TERM CND500	1
5	2000438	A	GRILL BURNER CAP CL. FO5010	1
6	2000321	A	DRIP TRAY FOR FO 5010	1
7	2000322	01	CAPILLARY KIT - CU5010	1
8	3001110	02	OVEN TOP INNER PANEL I - FO5010	1
9	2000406	01	DOOR SEAL KIT CU3002/FO5000/5010	1
10	3001091	A	OVEN BOTTOM - CU5010	1
11	3000871	02	FRONT SIDE - FO5000/5010	1
12	3000047	01	FIBER GLASS PANEL WITH SMOOTH ALU 20 MICRON	1
13	3001092	02	OVEN LH INT WALL I-FO5010	1
14	3001093	02	OVEN RH INT WALL -FO5010	1
15	3001103	02	INNER OVEN SIDE WALL -FO5010	1
16	3001098	01	OUTER CHIMNEY - FO5010	1
17	3001095	02	OUTER LH WALL -FO5010	1
18	3001096	02	OUTER RH WALL - FO5010	1
19	3000878	C	REAR OUTER WALL - FO5000/5010	1
20	3001094	A	WIRE FRAME FOR GRID/TRAY - CU5010	2
21	3001102	A	OVEN GRID - CU5010	1
22	3001100	01	TOP LID - FO5010	1
23	3000434	01	BOTTOM FRAME -CU5000/5010	1
24	3000875	02	RH SIDE FRAME - FO5000/5010	1
25	3000876	02	LH SIDE FRAME - FO5000/5010	1
26	3000877	02	TOP FRAME - FO5000/5010	1
27	3001097	B	INNER CHIMNEY FO5010	1
28	3001099	01	CE PLATE - FO5010	1
29	3001090	02	CONTROL LABEL I FO5000/5010	1
30	3000752	01	RED IGN CABLE VETROTEX L900	1
31	3000753	01	RED IGN CABLE VETROTEX L1100	1
32	3000754	01	BLACK IGN CABLE L450	1
33	2000435	01	HEAT PROT. BOX CL. I FO5010	1
34	3001107	02	BACK SUPPORT OMEGA I FO5000/5010	1
35	4000011	01	TEAR-OFF RIVET TC DIAM 4X6 ALUMINIUM/STEEL	28
36	4000006	01	SELF-TAPPING SCREW + 3.9x13 C15 DIN 7981 ZN	6
37	4000108	01	TEAR-OFF RIVET AL. . @4x10	9
38	4000278	01	SELF-TAPPING SCREW I + 4.8x13 C15 DIN 7981 ZN	4
39	4000335	01	FLEXIBLE FASTENER FOR SHAFTS DIAM. 5 NO GROOVES	8
40	4000009	01	NUT M 13X1 FOR VALVE FASTENING	1
41	4000260	02	BLACK/CHROME-PLATED KNOB DIAM. 34 LOW-PROFILE 90°	1
42	4000015	01	UNIPOLAR SWITCH 3° RED KEY	1
43	4000357	01	BULB/CABLE FASTENER	1
44	4000166	01	2 WAY 12 V ELECTRIC GENERATOR	1
45	3001216	A	RAMP FIXING BRACKET FOR CU5010	1
46	2000440	01	LID. CL. SBF F/G. TILT./65 1000 THERM CND 350	1
47	3001302	A	BOTTOM WALL FO5000	1
48	3001304	A	FIBER GLASS FOR FO5010	1
49	4000279	01	SELF-TAPPING SCREW + 3.9x9.5 C15 DIN 7981 ZN	24

FO5010 EXPLODED VIEW



SAFETY WARNINGS DURING USE



CAUTION!

During operation and for a few minutes after use, some parts of the equipment reach very high temperatures. Do not come in contact with these parts without adequate personal protective equipment. Burn hazard!



CAUTION!

Always use the supplied grills/grill drip trays



CAUTION!

Before using the device in GRILL mode, it is mandatory to open the door completely and remove the protective deflector of the control panel. The door and the deflector shall remain open throughout the entire operation.

- Do not cook food in direct contact with the flame.
- Never cover the appliance or parts of it with aluminium sheets or similar.
- Do not heat tight tin boxes or pressure containers on the equipment, the overpressure generated by the heat may cause them to explode and cause serious injury.
- Make sure that the cooking pans are of the suitable type for this device and place them correctly on the grill/drip tray, ensuring they are not wobbling. The Manufacturer is not responsible and does not recognise the right to warranty if this requirement is disregarded.
- Always supervise the appliance while functioning.
- Turn off the burner after each use.
- Do not place or hold liquids or flammable materials or objects easily ignited on the cooker or in the immediate vicinity.
- Do not hit the front panel controls with hot pans, grills and drip trays
- Do not put the burner into operation without pots and/or empty pans.
- Do not use cooking appliances when the vehicle is on and/or on the move.
- Do not cook food directly on the support grills/drip trays that support baking pans.



CAUTION!

In case of fire of cooking grease or hot oil do not extinguish the flames with water but with a damp cloth or similar object and notify the fire fighters promptly.



CAUTION!

During use, gas firing equipment generates combustion products which must be disposed of outside the installation spaces by suitable ventilation systems.

USE



Before proceeding to the first use, it is necessary to thoroughly clean the equipment and its components as indicated in the “Cleaning” section.

During the first use, the equipment may generate smoke and unpleasant odours.

Don't be alarmed, as this is due to combustion of the grease used for manufacturing the appliance in the factory.

All burners of this equipment are equipped with safety thermocouple.

The thermocouple is equipped with a heat-sensitive device: as long as it is heated by the flame of the active burner, it allows gas to be released from the nozzle; if the flame accidentally extinguishes (e.g. liquid overflows from the pan), the thermocouple will cool in a few seconds and this blocks the gas exiting the nozzle.

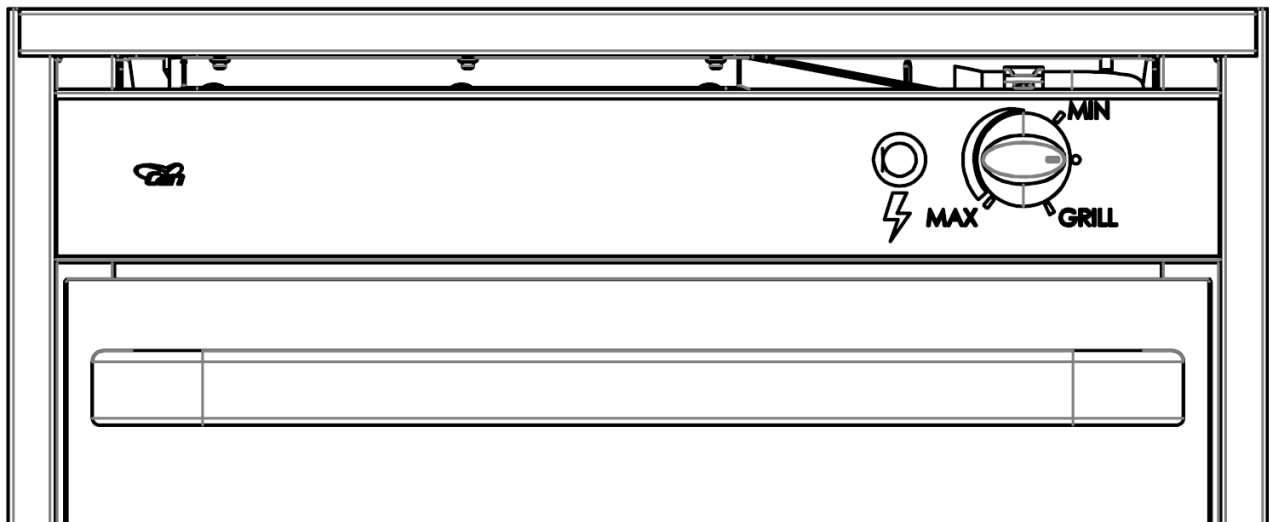
CONTROL ZONE

The device front side (upper part of the equipment accessible from the front side) incorporates an electronic flame ignition button (oven and grill) and a knob connected to a gas valve with thermostat for regulating the temperature in the oven/grill.



CAUTION

The control knob on the gas valve, when rotated counter clockwise activates and controls the oven function, while when rotated clockwise all the way, it activates the grill function. The burners can't work simultaneously.



CAUTION!

Before use, check that the external components of the burners are firmly connected to their supports.



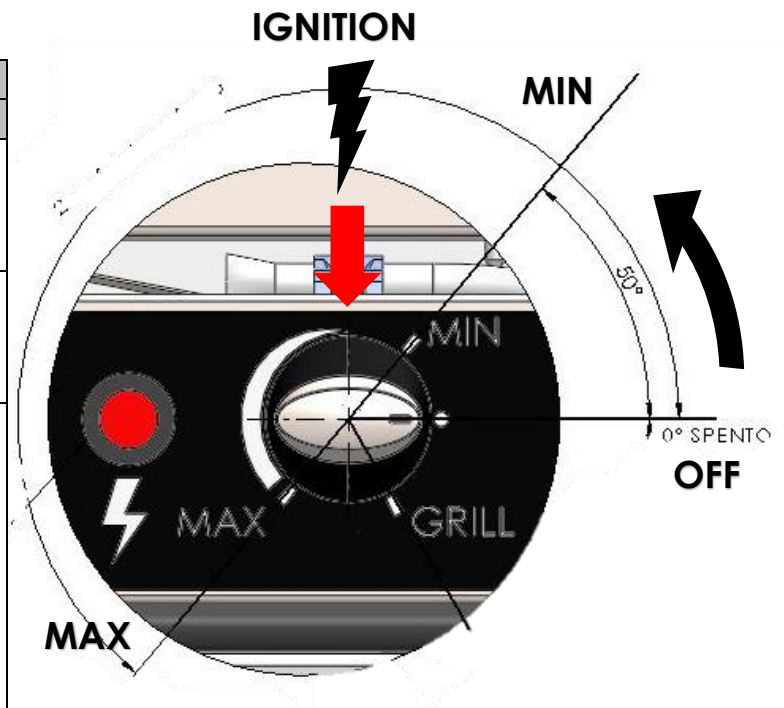
CAUTION!

The ignition of the burners must always occur with the door of the oven/grill compartment open. Keep it open for a few minutes after ignition to allow the proper air and exhaust gas circulation.

IGNITION AND USE OF THE DEVICE IN OVEN MODE

The ignition of the oven burner must always occur with the door of the oven cavity open, according to the following operating procedure:

OVEN BURNER	
step	action
1	Press the control knob and rotate it counter clockwise (until you reach the IGNITION point – 90° ANGLE from OFF).
2	After 3 seconds, operate the electronic ignition device by fully pressing the power button next to the control knob
3	After switching on, keep the control knob firmly pressed for another 5 seconds (always keeping it at the MIN mark) and then release it, adjusting the temperature desired. The device can reach a maximum temperature of 200° C Note: this release delay is used to heat the safety thermocouple.



If upon releasing of the knob, the burner won't stay lit, it means the thermocouple was not sufficiently pre-heated. To work around this problem, repeat the steps described in the table, holding the knob longer after turning on the burner.



CAUTION!

Ignition should be carried out without any pan or other object placed inside the oven.

When ignition is complete, it is possible to close the furnace door to allow preheating of the cavity: although the furnace heating takes place quickly, **it is advisable to wait a preheating period of about 15 minutes**, after setting the desired temperature level as indicated in the next paragraph.

FLAME REGULATION

To set the desired cooking temperature, operate the control knob counter clockwise and more precisely **place the indicator placed on the knob in the control range between the minimum MIN and maximum MAX mark** The oven is limited to a maximum temperature of 200° C.

The flame delivery is regulated by the thermostat associated with the control knob: it is possible that during operation there is a change in the length of the flame due to the automatic modulation of the gas supply carried out by the thermostat.



CAUTION!

If the flame is unstable and uneven, check the correct positioning of the external components of the burners and make sure there are no obstructions.

FOOD COOKING OR HEATING



WARNING!

Do not forget the device turned on with the burners running without pans or with empty pans



CAUTION!

Never cook food directly in contact with the walls or the bottom of the oven cavity. Fire hazard.



CAUTION!

Only use pots, pans and accessories expressly designed for this use, made from materials resistant to high temperatures and suitable for contact with food.

Place the cooking trays and pans directly on the internal grills/drip tray taking care to leave them apart from the inner walls of the oven cavity. The height of grills and drip tray is adjustable according to the type of dish and cooking method.



For better efficiency and rational use of energy during the operation of the device in oven mode, always cook with the door of the oven closed.

TURNING OFF THE BURNER

Once you have finished cooking, turn off the equipment by returning the control knob's notch to OFF position, next to the stop symbol (full ball). Once turned off, remove the dish from the oven cavity taking care to wear the appropriate burn protection equipment.

Wait for the device to cool down completely before cleaning.

SWITCHING ON/USE OF THE DEVICE IN GRILL MODE

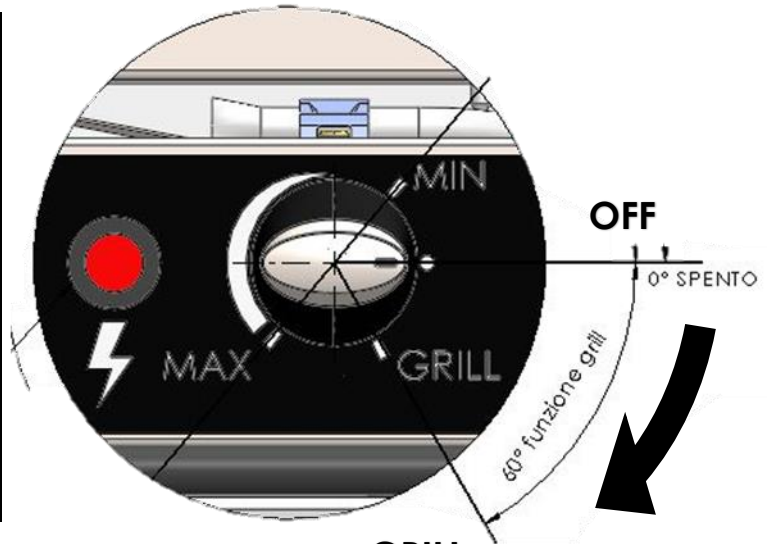


CAUTION!

When using the oven in GRILL cooking mode, the oven door must always remain fully open. Always pull out the deflector for better protection against heat of the control panel and control units.

Before turning on the device in GRILL mode, when the appliance is cold, open the door completely and remove the deflector at the top of the cavity. Turn on the grill burner according to the following operating procedure:

GRILL BURNER	
step	action
1	Press the control knob and turn it clockwise all the way to the GRILL notch.
2	After 3 seconds, operate the electronic ignition device by fully pressing the power button next to the control knob
3	After switching on, keep the control knob firmly pressed for another 5 to 10 seconds in the same position. Note: this release delay is used to heat the safety thermocouple.



FOOD COOKING OR HEATING



WARNING!

Do not forget the device turned on with the burners running without pans or with empty pans



CAUTION!

Never cook food directly in contact with the device walls or with the grill burner deflector. Always keep food and dishes at a proper distance from the flame to avoid spreading of the same. Fire hazard.



CAUTION!

Only use pots, pans and accessories expressly designed for this use, made from materials resistant to high temperatures and suitable for contact with food.

Place the cooking trays and pans directly on the internal grills/drip tray taking care to leave them apart from the inner walls of the oven cavity. The height of grills and drip tray is adjustable according to the type of dish and cooking method.

TURNING OFF THE BURNER

Once you have finished cooking, turn off the equipment by returning the control knob's notch to OFF position, next to the stop symbol (full ball). Once switched off, remove the food from the cavity of the device taking care to wear the appropriate burn protection equipment. Wait for the device to cool down completely before cleaning.

OPERATION ANOMALIES

The following situations are considered to be operating malfunctions and assistance is required if:

- The flame of the burner is yellow.
- You notice the formation of soot on the interior accessories or on the bottom of the device.
- Burners do not ignite properly.
- The burners won't stay lit.
- The burners are switched off when the kitchen doors are moving.
- The control knob is difficult to operate.

If the appliance is not working, contact the authorised local dealer.

PROCEDURES TO FOLLOW IN THE EVENT OF MALFUNCTIONING

Before contacting your nearest Support Centre, carry out the following operations:

verify that the hob is properly connected to the installation;

check that the hob is properly powered;

identify the data of the appliance from the CE label bearing the product serial number;

find the date and a suitable document (invoice or receipt) certifying the purchase of the equipment.



CAUTION!

While you wait for the problem to be resolved, you should not use the appliance and isolate it from all systems to which it was previously connected.

Do not attempt to repair or tamper with the appliance.

CAN S.r.l. ensures optimal collaboration and support if technical or other type of problems should arise, on any of its products.

For any information or assistance request contact your nearest retailer or get in touch with **CAN S.r.l.**

MAINTENANCE AND CLEANING

No specific maintenance procedures are required for the equipment except for proper and regular cleaning.

No specific maintenance procedures are required for the equipment except for proper and regular cleaning.



CAUTION!

Before proceeding with cleaning, make sure that the burner is turned off. Always wait until the appliance cools down completely.

- Regularly clean the equipment, its components and accessories to ensure optimal operation over time
- Disconnect the power supply (if any) and close the gas supply valves before each cleaning operation or when prolonged inactivity is planned. Ensure all the knobs are always in the “off” position at the end of use.
- Do not use steam appliances or direct water jets to clean the hob.



CAUTION!

Do not use hydrochloric acid (commercial muriatic and/or chloride-containing detergents) on stainless steel surfaces.



CAUTION!

Do not use abrasive powder detergents that could spoil the aesthetic appearance of the surface finish.

If some particular acidic substances (e.g. vinegar, lemon juice, etc....) remain for long periods on the appliance, they could damage the surface creating unsightly stains which would not however prejudice functionality of the appliance.

type of cleaning	description
STAINLESS STEEL SURFACE	Use a soft cloth slightly soaked in neutral specific detergent or hot vinegar. Rinse with warm water and dry. Note: for how to use the cleaning products follow the instructions of their manufacturer).
GLASS SURFACES	Wash with glass specific detergent and rinse to make sure you have removed any residue of detergent. Always use soft cloths to avoid scratching the glass surface.
KNOBS	Use a soft cloth slightly soaked in neutral detergent. Ensure no detergent infiltrates under the knobs. Do not remove the knobs from the pin on which they are mounted. Note: for how to use the cleaning products follow the instructions of their manufacturer).



CAUTION!

During and after cleaning, check that no hole or slot inside or outside the equipment presents impurities and/or obstructions.

Only for products with steel or chrome-plated iron grills: the (progressive) burnishing of the grids is a phenomenon due to the normal use of the equipment and does not affect its performance.

After cleaning make sure that you have correctly reassembled the grills and any accessories removed, taking care not to reverse their positions. The grills must always be stable and their inlets into the equipment must be unobstructed.

PROLONGED PERIODS OF INACTIVITY

If you plan not to use the equipment for a long period of time (more than 2-3 weeks) proceed as follows:

- carry out a thorough cleaning of the equipment;
- safely disconnect or cut off the power and gas supply.

DISPOSAL



The symbol of the crossed-out box indicates that the product must be sent to the appropriate recycling centres. Do not dispose of the equipment bearing this symbol together with ordinary household waste.



WARNING!
Abusive or incorrect disposal of the product involves the application of the penalties provided for by current legislation.

Follow the regulations in force in your country. Make the equipment intended for disposal unusable by removing the power cables.

WARRANTY

The terms and conditions of warranty provided by law shall apply. If the product is defective, please contact your nearest Authorized Service Centre or your dealer. For the repair of the equipment it is necessary to send the following documentation: copy of the invoice with the date of purchase of the product and detailed description of the fault.

SPARE PARTS



CAUTION!

Please use original spare parts only. The use of parts other than those provided by the Manufacturer shall void the Warranty and may cause damage to people and equipment itself.



CAUTION!

Replacement must be carried out safely by authorised and qualified staff.

For easier recognition of spare parts, the tables below should be read together with the exploded drawings in the section “Description”.

SPARE PARTS FO5000

For better identification of spare parts, coordinate with the “EXPLODED VIEW FO5000” on page 24.

CODE PART	ITEM	PART
2000019		COMPLETE DOOR FO5000
3000150		OVEN DRIP TRAY FO5000
3000681		OVEN WIRE GRILL FO5000
3000680		WIRE FRAME FOR GRILES AND DRIP TRAYS (SINGLE PIECE)
3001090		CONTROL PANEL LABEL FO5000
4000260		KNOB BLACK/CHROME PLATED Ø34 LOW-PROFILE 90°
4000015		UNIPOLAR BUTTON 3A RED BUTTON
4000166		2 WAY 12 V ELECTRIC GENERATOR
3000752		RED IGN CABLE VETROTEX L900 — BUTTON/GENERATOR
3000753		RED IGN CABLE VETROTEX L1100 — BUTTON/POLE +
3000754		BLACK IGN CABLE L450 — GENERATOR/POLE -
4000039		OVEN BURNER
4000257		OVEN BURNER FIXING BRACKET
4000006		OVEN BURNER FIXING SCREW
4000267		WAVE TUBE — MANUAL OVEN BURNER IGNITION
2000438		GRILL BURNER KIT
4000291		THERMOCOUPLE L100 THERMOSTAT - BURNER OVEN/GRILL
4000045		SPARK PLUG L800 — BURNER OVEN/GRILL
4000044		SPARK PLUG FIXING SPRING
3001089		CE PLATE — FO5000

SPARE PARTS FO5010

For better identification of spare parts, please refer to the **“EXPLODED VIEW FO5010”** on page 26.

CODE PART	ITEM	PART
2000019		COMPLETE DOOR FO5010
2000321		OVEN DRIP TRAY FO5010
3001102		OVEN WIRE GRILL FO5010
3001094		WIRE FRAME FOR GRILES AND DRIP TRAYS (SINGLE PIECE)
3001090		CONTROL PANEL LABEL FO5010
4000260		KNOB BLACK/CHROME PLATED Ø34 LOW-PROFILE 90°
4000015		UNIPOLAR BUTTON 3A RED BUTTON
4000166		2 WAY 12 V ELECTRIC GENERATOR
3000752		RED IGN CABLE VETROTEX L900 — BUTTON/GENERATOR
3000753		RED IGN CABLE VETROTEX L1100 — BUTTON/POLE +
3000754		BLACK IGN CABLE L450 — GENERATOR/POLE -
4000039		OVEN BURNER
4000257		OVEN BURNER FIXING BRACKET
4000006		OVEN BURNER FIXING SCREW
4000267		WAVE TUBE — MANUAL OVEN BURNER IGNITION
2000438		GRILL BURNER KIT
4000291		THERMOCOUPLE L100 THERMOSTAT - BURNER OVEN/GRILL
4000374		SPARK PLUG L800 — BURNER OVEN/GRILL
4000044		SPARK PLUG FIXING SPRING
3001099		CE PLATE - FO5010



CAN S.r.l.
Via Nazionale 65, 25080
Puegnago del Garda – (BS)
ITALY



www.cansrl.com



info@cansrl.com



ph. +39 0365 555909
fax. +39 0365 651822