

GAS CONVEYOR OVEN FC18G & FC2G

**IMPORTANT SAFETY INSTRUCTIONS
SAVE THESE INSTRUCTIONS**

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Warranty

CAUTION
**In case of strong gas odours, shut off the gas input valve
and contact a specialised gas technician.**

INTRODUCTION

The manufacturer suggests to read this manual carefully and to keep it for future reference.

This Jet Air gas fired oven is manufactured with first quality material by experienced technicians. Proper installation and maintenance will guarantee a reliable service for years to come.

A nameplate fixed at the back of the oven specifies the model number, serial number, voltage, amperage and frequency.

Drawings, electrical diagram and replacement part numbers are included in this manual. The electrical diagram is affixed in the control panel under the hood of the oven.

ATTENTION

DOYON is not responsible for damages to the property or the equipment caused by personnel who is not certified by known organisations. The customer is responsible for finding qualified technicians in gas, electricity and plumbing for the installation of the oven.

CONSTRUCTION

You just bought the most advanced gas fired oven in the world, "DOYON" technology at its best. This gas fired oven is manufactured using the highest quality components and material.

The oven gives a perfect uniform baking with its unique Jet Air convection system. The DOYON gas fired oven is designed with parts that are easy to find.

SHIPPING

For your safety, this equipment is verified by qualified technicians and carefully crated before shipment. The freight company assumes full responsibility concerning the delivery in good condition of the equipment in accepting to transport it.

IMPORTANT

RECEPTION OF THE MERCHANDISE

Take care to verify that the received equipment is not damaged before signing the delivery receipt. If a damage or a lost part is noticed, write it clearly on the receipt. If it is noticed after the carrier left, contact immediately the freight company in order that they do their inspection.

We do not assume the responsibility for damages or losses that may occur during transportation.

INSTALLATION WARNINGS

The DOYON gas fired ovens are designed to be used with the gas specified on the descriptive nameplate. Refer to National Fuel Gas Code, ANSI-Z223.1 and CAN/CGA.B149. Copies of these are available at:

American Gas Association, 1515 Wilson Boulevard, Arlington, Virginia, 22209.

Canadian Gas Association, 55 rue Scarsdale, Don Mills, Ontario, Canada, M3B 2R3.

POWER FAILURE WARNING

WHEN YOU HAVE A POWER FAILURE, SHUT OFF THE OVEN POWER SWITCH TO PROTECT THE ELECTRONICS COMPONENTS WHEN THE POWER COMES BACK.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS AND LIQUIDS IN THE VICINITY OF THIS OR ANY APPLIANCE.

INSTALLATION AND SERVICE

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

Installation and service must be done by specialised technicians. Contact a certified gas technician, electrician and plumber for set up.

The oven must be connected to the utility and electrically grounded in conformity to the effective local regulations. If these are not established, the oven must be connected according to the Canadian Electrical Code (CSA-C22.1-XX) or National Electrical Code (NFPA 70-XX). Refer to last edition year for XX.

The ovens must be installed with proper ventilation like:

- Under a vent hood with outside air exit
- The connection of the exhaust pipe flue is not required.

Make sure that provision for adequate air supply is provided for the operation of the oven.

Do not permit fans to blow directly at the oven and whenever possible, avoid open windows next to oven sides or back and wall type fans which create air cross currents the room.

CAUTION

Make sure that the adjustments mentioned in the "Installation" section are correctly done prior to firing the oven or converting to a new gas.

DISTANCES TO RESPECT

- A) Back of the oven: 4 inches

- B) Top of the oven: a clearance of 12 inches from above the top of the oven must exist to permit adequate venting.

- C) Floor: 4 inches minimum (legs)

- D) Sides of the oven: No clearance required from the end of the conveyor. Do not install other than easily removable equipment for service and maintenance.

INSTALLATION

IN GENERAL

Take off the packaging material with care. Take off all the material used for packing and accessories. Each unit is set up to be used with the type of gas and electrical supply specified on the name plate fixed at the back of the oven.

The installation must conform with National fuel gas code ANSI Z223.1 and CAN/CGA-B149, Gas installation Code and local Codes where applicable.

The oven's combustion system consists of a very safe gas burner certified in accordance to the American Gas Association Standard in USA and with the Canadian Gas Association in Canada.

1. To the certified gas technician.

The burner installed on DOYON gas fired ovens is set up and adjusted at the plant for a first class operation. It is nevertheless necessary to verify on site the pressure at the burner input.

The following table indicates the pressures that must be set up to remain conform to the AGA standards or CGA.

FC2G

GAS TYPE	ALTITUDE (FT)	INPUT (BTUH)	REGULATOR INPUT PRESSURE (Water column inches)	BURNER INPUT PRESSURE (Water column inches)	BURNER ORIFICE SIZE (DMS)
Propane	0-2000	115,000	11,0	7,5	30
Propane	2000-4500	115,000	11,0	7,5	30
Natural	0-2000	115,000	7,0	3,4	9
Natural	2000-4500	115,000	7,0	3,4	9

FC18G

GAS TYPE	ALTITUDE (FT)	INPUT (BTUH)	REGULATOR INPUT PRESSURE (Water column inches)	BURNER INPUT PRESSURE (Water column inches)	BURNER ORIFICE SIZE (DMS)
Propane	0-2000	52,000	11,0	7,5	44
Propane	2000-4500	52,000	11,0	7,5	44
Natural	0-2000	52,000	7,0	3,5	29
Natural	2000-4500	52,000	7,0	3,5	29

The burner used is adjusted for use with the gas indicated on the nameplate. It is nevertheless possible to convert the burner to another gas by doing the modifications indicated in the CONVERSION PROCEDURE provided with the oven. These modifications must be done carefully and completely under the company's instruction to remain conform to A.G.A. or C.G.A standards. Refer to Doyon Equipment to get the right CONVERSION KIT.

The installation must be made with a connector that meets with the standard for connectors movable gas appliances ANSI Z21.69 and a Quick-disconnect device that complies with the standard for Quick-disconnect devices for use with gas fuel ANSI Z21.41 and addenda Z21.41a and Z21.41b. It must also be installed with restraining (like a chain) to guard against transmission of strain to the connector. The pipe fittings compound must be certified for gas.

The customer must install a manual shut off valve at the end of the gas supply pipe near the burner which is approved by the American Gas Association Standard in Canada with the Canadian Gas Association.

Clean the air contained in the gas supply pipe at the installation to insure a successful firing on the first try. The gas pipe sealing compound tightness must be verified using a solution of water and soap prior to firing the unit.

ATTENTION

Make sure not to obstruct the overpressure opening on the gas regulator.

NOTE: If there's any modification done to the system or change of the type of gas used, make sure that the regulator pressure of the burner is adjusted as recommended in this manual.

2. To the electrician.

Electrical supply installation must be in accordance with the electrical rating on the nameplate.

- Check if the rotation of the motor is in accordance with the arrow on top of each unit.

If NOT

If the power supply is 3 phases and the unit is not connected in the right phase sequence, the fan motor will turn the wrong way. This will affect the baking quality. Turn the power "OFF" and change the phase sequence.

WARNING

The electrician must make sure that the supply cable does not come in contact with the oven top which becomes hot.

OPERATION / INSTRUCTION

1. Turn the switch to the position "ON".
2. Adjust the thermostat at the desired temperature (see THERMOSTAT INSTRUCTIONS below).
3. Adjust baking time according to your product. Use the up and down arrows on the speed control to set your baking time.

(see suggestions in the tables next page.)

N.B. The thermostat display must be "ON" (If not, press the breaker on the front)

4. Heat the unit until you reach the baking temperature.

When the desired temperature is reached, the red light ON goes out on the thermostat.

- If the red light on the front control panel is "ON" and the alarm buzzer rings, the oven does not produce heat. To start it over, press the red button on the front control panel for 2 seconds. The burner will start up (you can hear it). You can repeat this operation three times. If it does not start up again, **contact our company or a certified gas technician.**

- 5 Place your products on the conveyor.

We recommend to use perforated pan or pizza screen.

- 6 To stop the oven, just turn the selector switch to "OFF" position. If the control compartment is too hot, the cooling fan will run until the temperature drops.

THERMOSTAT INSTRUCTIONS

To obtain a very good thermal stability, we use a digital temperature controller with thermocouple. The Omron E5CS thermostat controls the heat at the SP (set point).

The temperature of the oven is always shown on the display of the thermostat and an arrow indicates if the temperature is over or below the SP. When the green light is lit, it indicates that the temperature is at the $SP \pm 1 \%$.

To adjust the SP value, you just have to press the key on the left and use the up and down keys to set temperature and alarm value. Press the left key to return to run mode.

COOKING TIME AND TEMPERATURE RECOMMENDATION

REGULAR PIZZA BAKING TIME

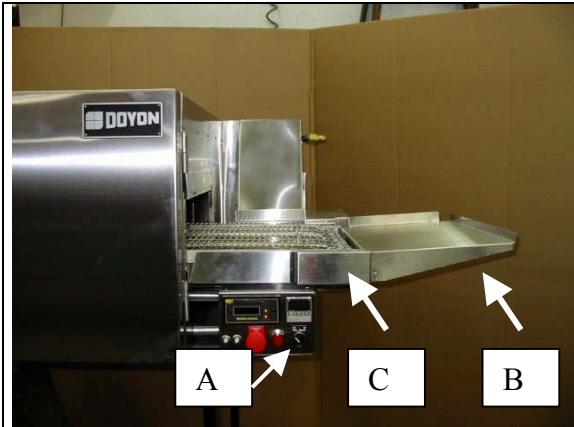
Temperature	Pizza	Approximate baking time
535 ⁰ F	PEPPERONI	5.00 minutes
535 ⁰ F	ALL DRESS	5.20 minutes
515 ⁰ F	EXTRA TOPPING	6.00 minutes
490 ⁰ F	SPECIAL HOUSE	7.00 minutes

PIZZA PAN BAKING TIME

Temperature	Pan pizza	Approximate baking time
480 ⁰ F	ALL DRESS	7.20 minutes
540 ⁰ F	ALL DRESS	5.00 minutes

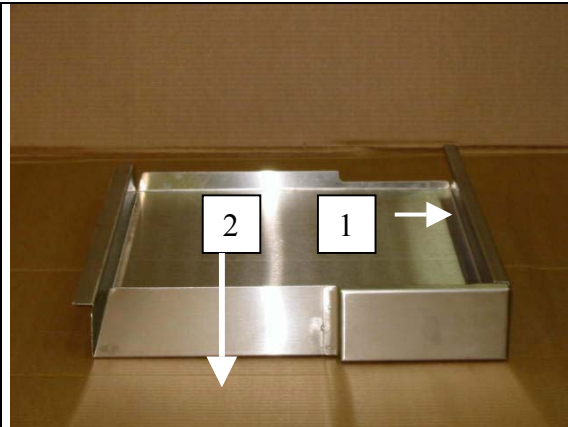
IMPORTANT: You must adjust your baking time according to your own recipes. We recommend that you conduct a few baking tests at the beginning and note your baking time for future reference.

INSTRUCTIONS TO REMOVE THE CONVEYOR AND CLEAN THE OVEN FC18G



1. Turn the power off (A).

- ◆ Remove the extended shelf (B).
- ◆ Remove the right tray (C).

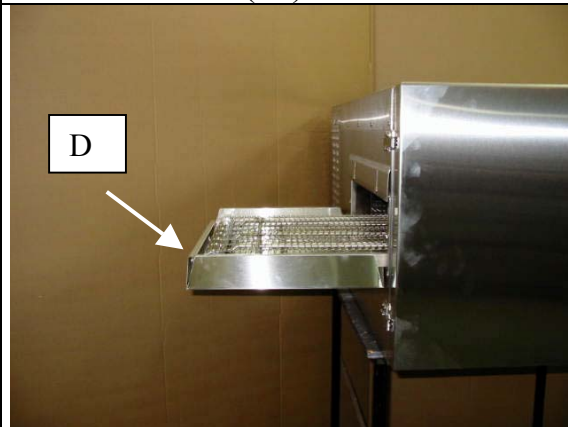


3. Right tray (C).

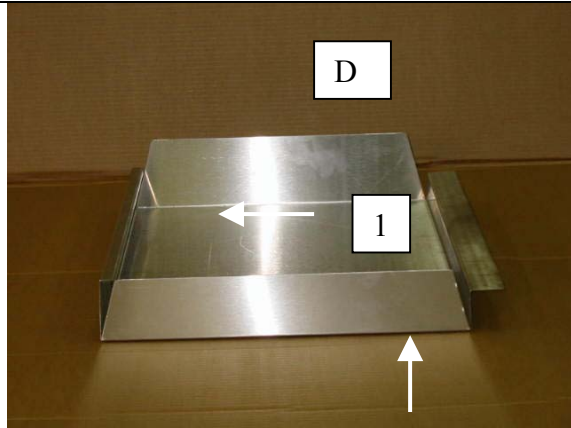
- ◆ To remove the tray :
- ◆ Push (1) to the left (5mm), then lift (10mm), then pull to the right (3cm)
- ◆ Pull the tray in the same direction as indicated in (2) above.



2. Extended shelf (B).

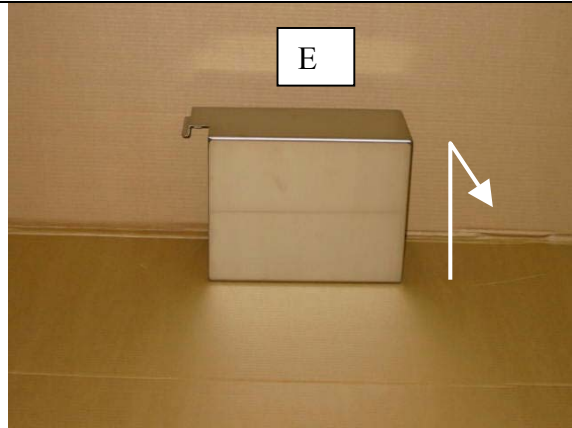


4. Left tray (D).



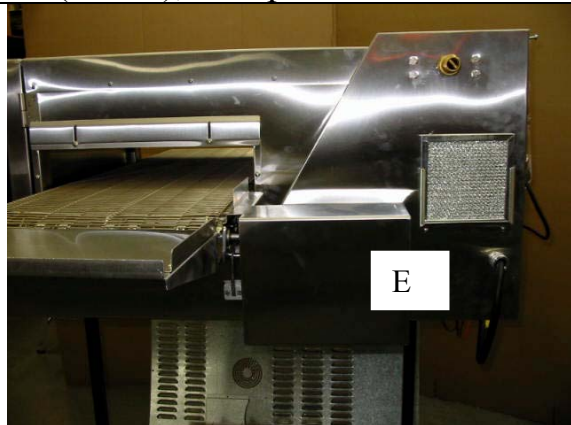
5. Left tray (D).

- ◆ To remove the tray :
- ◆ Push (1) to the right (5mm),then lift (10mm), then pull to the left.

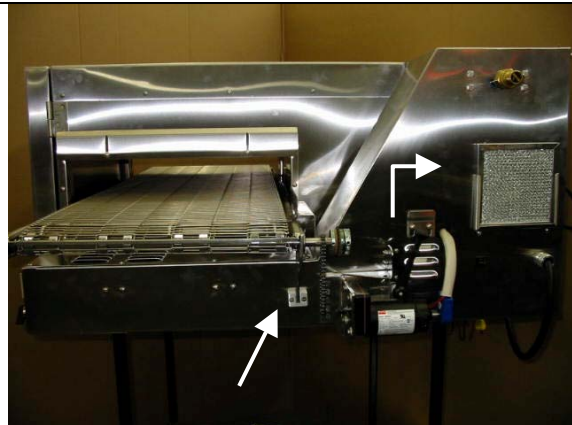


7. Remove gearbox cover (E).

- ◆ Lift (2cm).
- ◆ Pull away from oven.

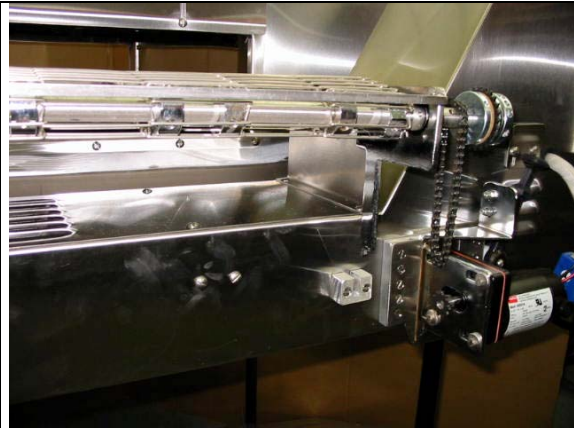


6. Remove gearbox cover (E).



8. Remove rubber strap.

- ◆ Lift gearbox to remove the chain.



9. Lift conveyor (2cm) and pull it out.



10. Remove conveyor completely.

INTERIOR SECTION



11. Open the door.



13. Top heat diffuser.



12. Remove the heat diffusers.



14. Interior without top heat diffuser.

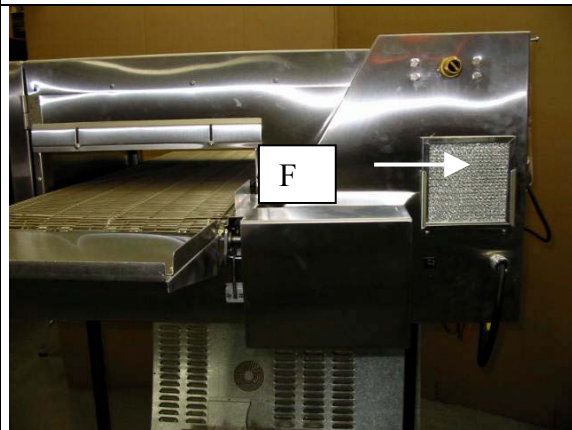


15. Remove bottom heat diffuser.

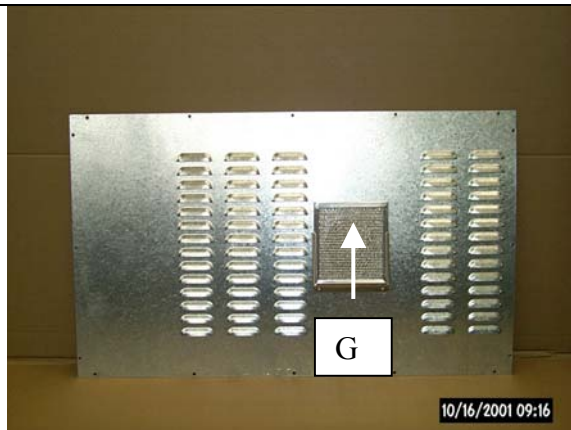


16. Interior without top and bottom heat diffuser.

FILTERS



17. The filters (F,G) must be cleaned regularly, to maintain a good ventilation.

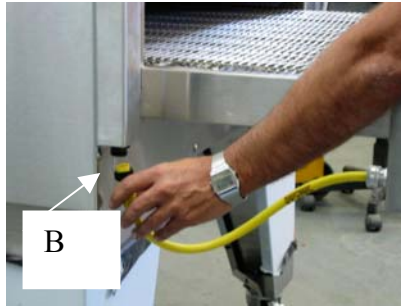


18. The filters may be cleaned with water and dishwashing liquid or replaced by a new filter.

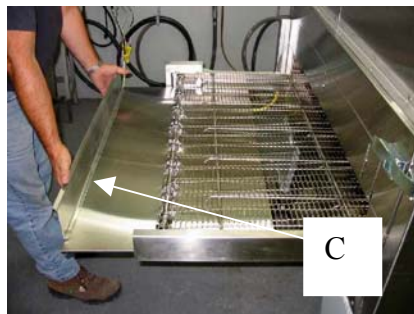
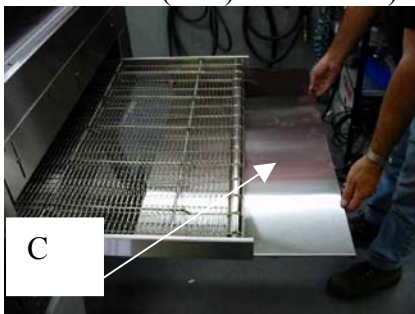
INSTRUCTIONS TO REMOVE THE CONVEYOR AND CLEAN THE OVEN FC2G

NOTE: In order to remove the conveyor, it is necessary to be two people.

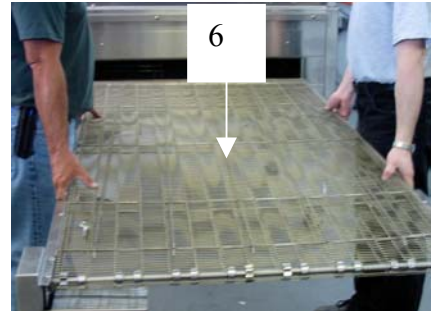
- 1- Place the oven main switch [A] to the position "OFF" (see drawing next pages).
- 2- Make sure that the oven has cooled down completely.
- 3- Disconnect the yellow plug of the conveyor motor [B] (unscrew the plug).



- 4- Remove the two crumb tray located under the conveyor [C] (lift it approximately 1/2 inch (1 cm) and remove).



- 5- Take out the screws which hold the two finishing plates on each side of the conveyor [D] and remove the finishing plate. [E]



- 6- To take out the conveyor, it takes two people, one at each end. The person who is at the opposite side of the gear motor of the conveyor raises it 1 inch (2 cm) and pushes it towards the front. When the end of the conveyor is inside the oven, it is preferable that the same two people place themselves on each side of the conveyor and continue to pull with precaution to take out the conveyor completely.
- 7- To re-install the conveyor, repeat the instructions above in reverse.

Note: It is possible to reverse the conveyor. When you are ready to re-install, just enter it at the opposite side of the oven.

INTERIOR:

1-Remove the conveyor (see PAGE A12).

2-Open the door.



3-Remove the 3 bottom deflector panels.



4-Clean the interior of the oven, the 3 bottom deflector panels and the conveyor with oven cleaner (EASY OFF or MR. MUSCLES).



5-Clean the air filter located on the front of the oven. Use water and soap.

EXTERIOR:

Use stainless steel cleaner.

We recommend and sell Product # NES 201.

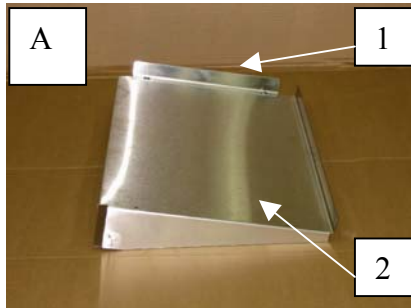
INSTRUCTIONS TO REVERSE DIRECTION OF THE CONVEYOR

FC2

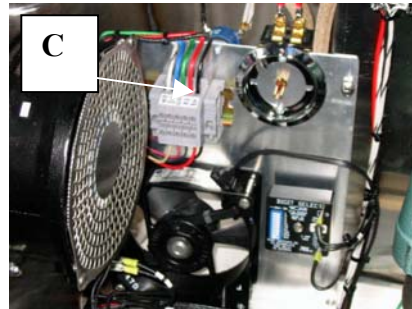
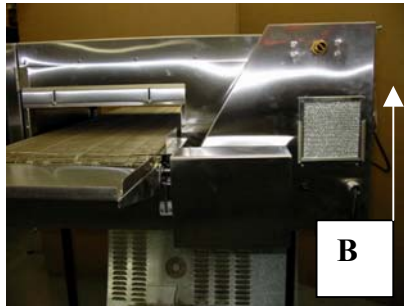
To reverse the direction of the conveyor on FC2 oven, follow the instructions at page A12.

FC18

When you reverse the conveyor direction, you have to install the extension shelf on the other side of the conveyor (see **picture A**). Unscrew the pizza stopper [1] and screw to the other side of the extension [2].

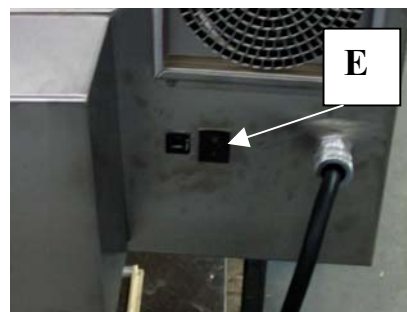


To reverse the direction of the conveyor, open the back panel of the oven. (**picture B**) Disconnect the red and black wire of the conveyor motor on the gray terminal block and invert the two wires. (**picture C**) The conveyor should run in the other direction.



To reverse on some models with the optional directional switch, change the position of the switch located beside (**picture D and E**) the conveyor motor from position I to II.

WARNING: Shut off the main power switch of the oven before reversing the conveyor.



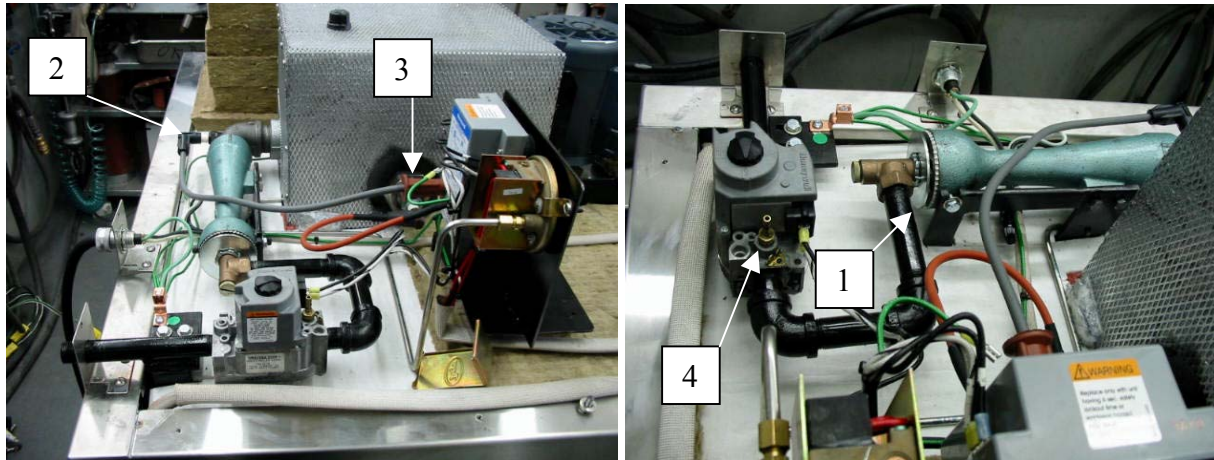
MAINTENANCE OF THE BURNER

Once a year, you should ask a certified technician to make a tune up.

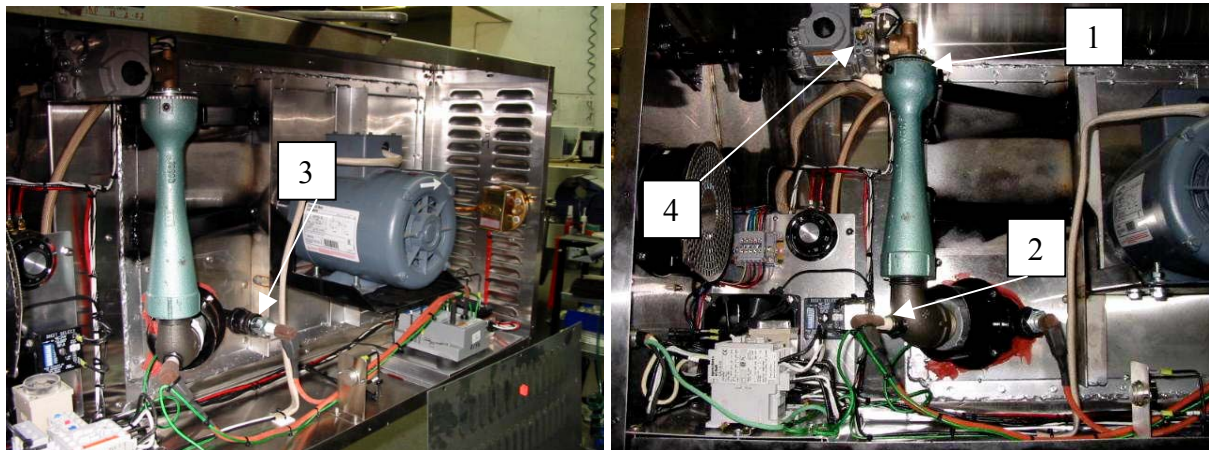
Make sure everything works properly, verify and clean especially:

- 1 The gas mixer air inlet
- 2 The spark rod and porcelain insulators
- 3 The flame detection rod
- 4 Verify the burner input pressure
- 5 Verify every adjustments (Ignition rod gap, microamps on the detection and air inlet opening)
- 6 Clean every moving pieces

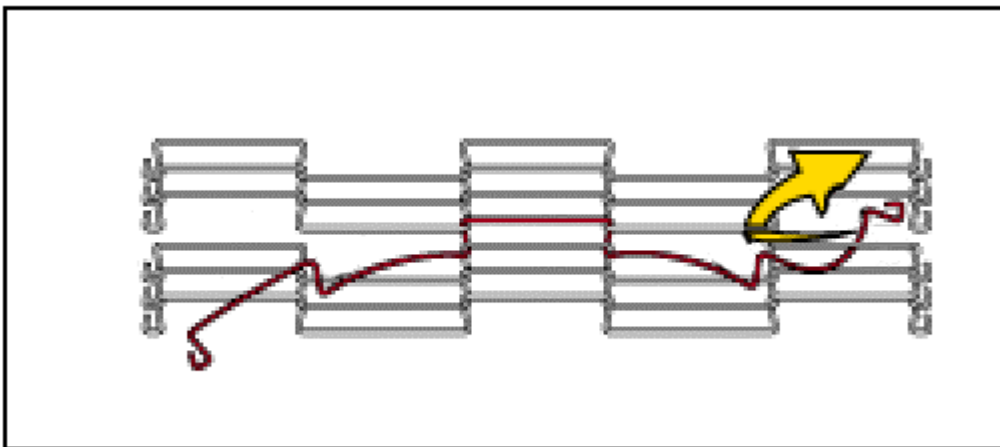
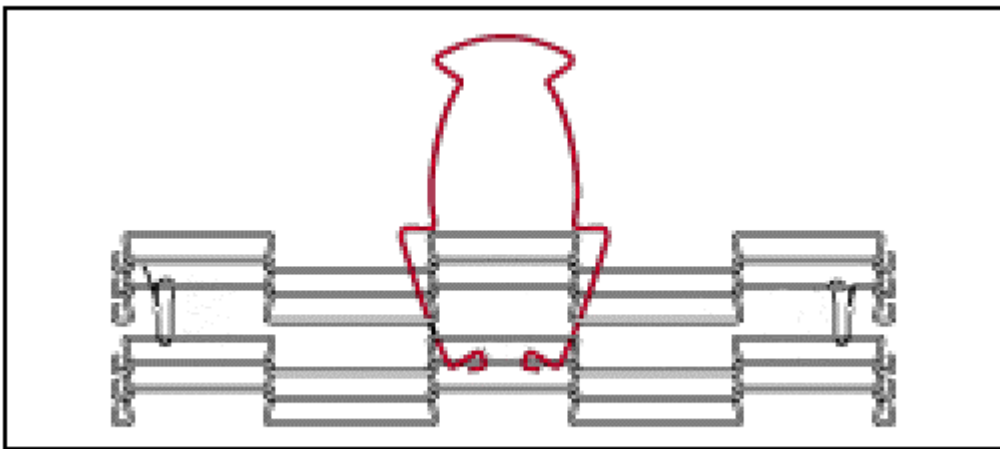
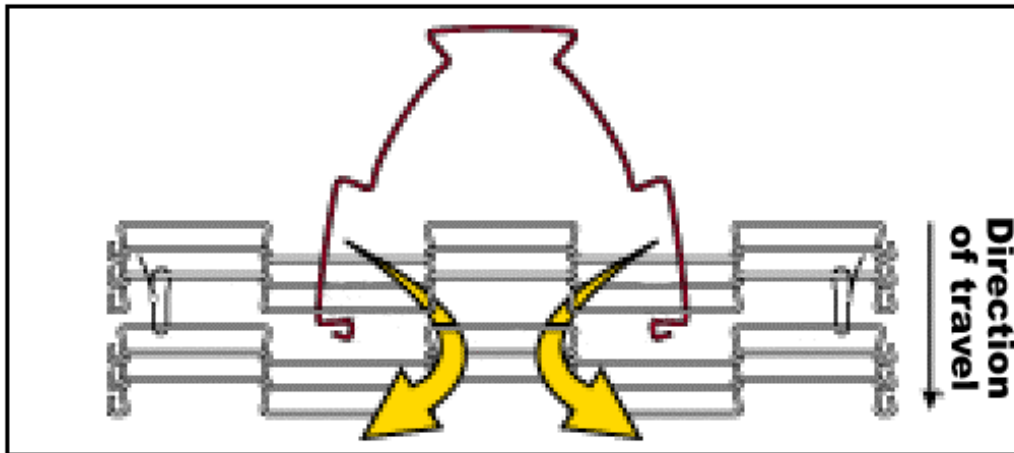
FC2G

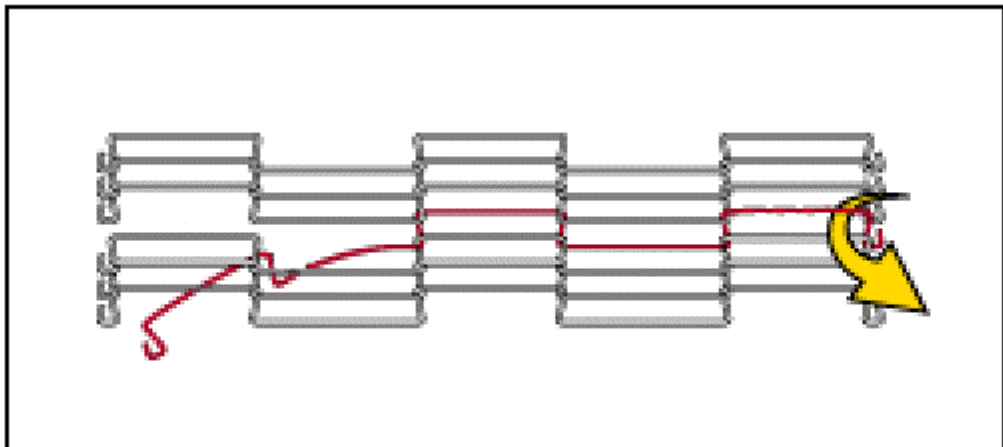
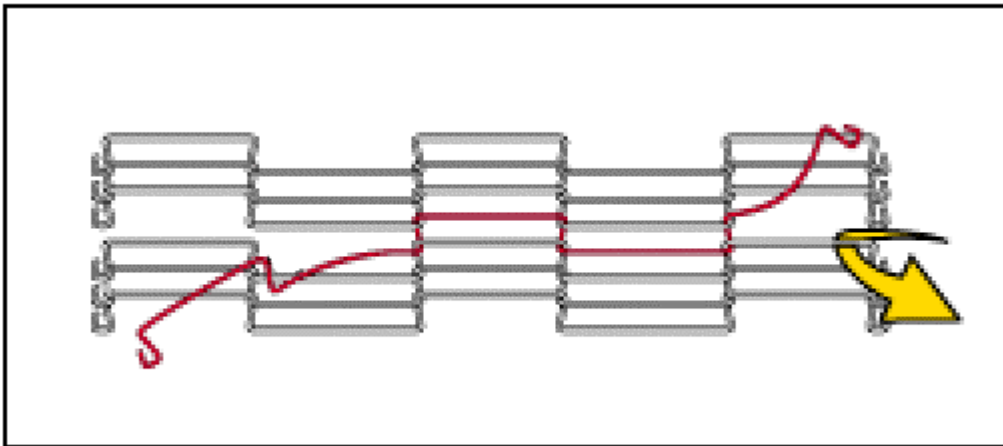
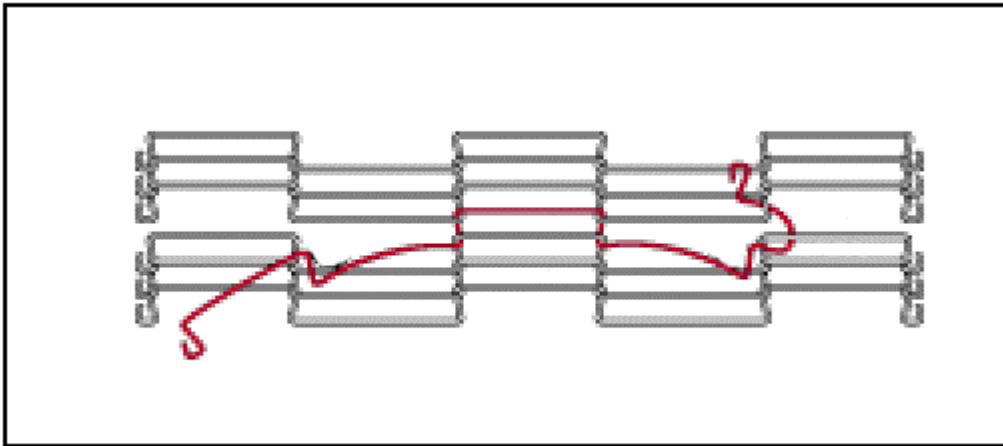


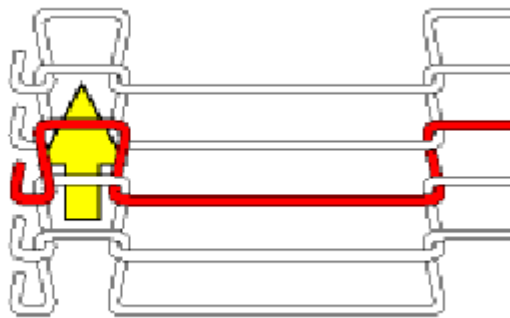
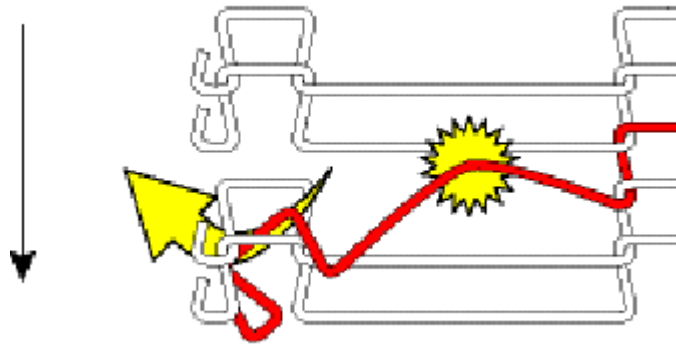
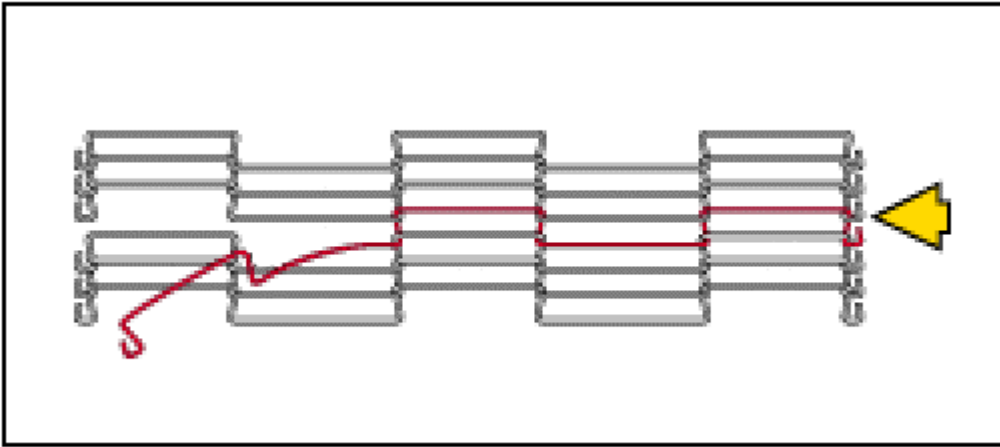
FC18G

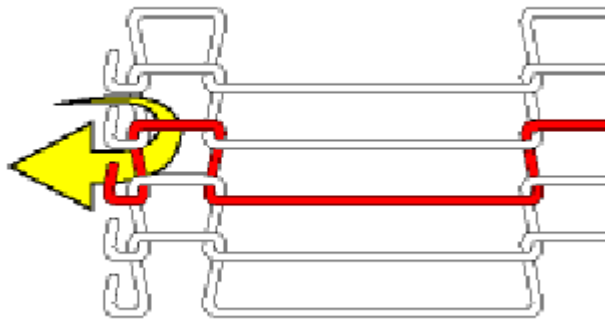
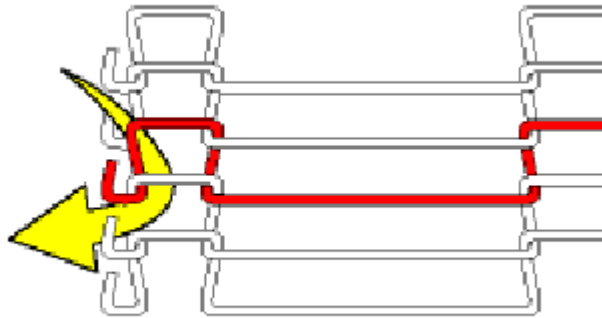
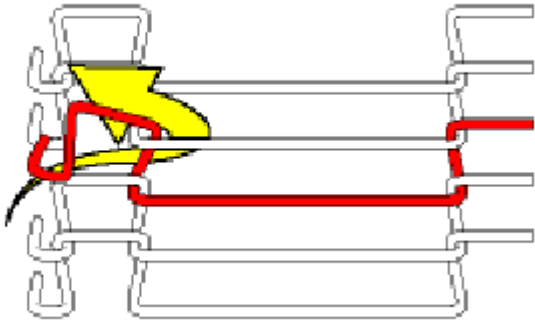


INSTRUCTIONS TO REMOVE THE BELT ON THE CONVEYOR









TROUBLESHOOTING**BEFORE CALLING FOR SERVICE**
ANSWERS TO MOST FREQUENT QUESTIONS

Questions	Solutions
The oven is "ON", but does not function.	<ul style="list-style-type: none"> • Check the main breaker (the one on the building panel) and also the breaker located at the front of the oven (5 amps). On FC18G oven, check if the emergency stop switch located at the front of the oven is pulled out.
The fan runs but the oven does not heat. The red light on the front control panel is on and the alarm ring.	<ul style="list-style-type: none"> • Check if the thermostat is adjusted high enough to fire the oven. • Check the main gas valve. • To start it over, press the red button on the front control panel for 2 seconds. The burner will start up (you can hear it). You can repeat this operation three times. If it does not start up again, contact our company or a certified gas technician.
The oven heat too much or does not produce heat enough.	Measure the temperature with an oven thermometer and compare it with the temperature indicated on the thermostat.
The conveyor chain is not tight enough.	<p>To tighten:</p> <ul style="list-style-type: none"> • Take off the protector at the end of the speed control located on the sides of the conveyor. With a 7/16" key, lightly unscrew the 2 screws having an adjustment on each side; • Tighten the belt of the conveyor and the screws; • Put back the protectors.
The conveyor does not turn.	<ul style="list-style-type: none"> • Check the 0.75 amps breaker on the front for FC2G or on the side for FC18G of the oven. • If the breaker is "tripped", check if the conveyor is free from any obstructions before resetting the breaker. • Check the conveyor main shaft if the security clutch is not slipping.

FOR MORE INFORMATION,
PLEASE CONTACT OUR OFFICE :

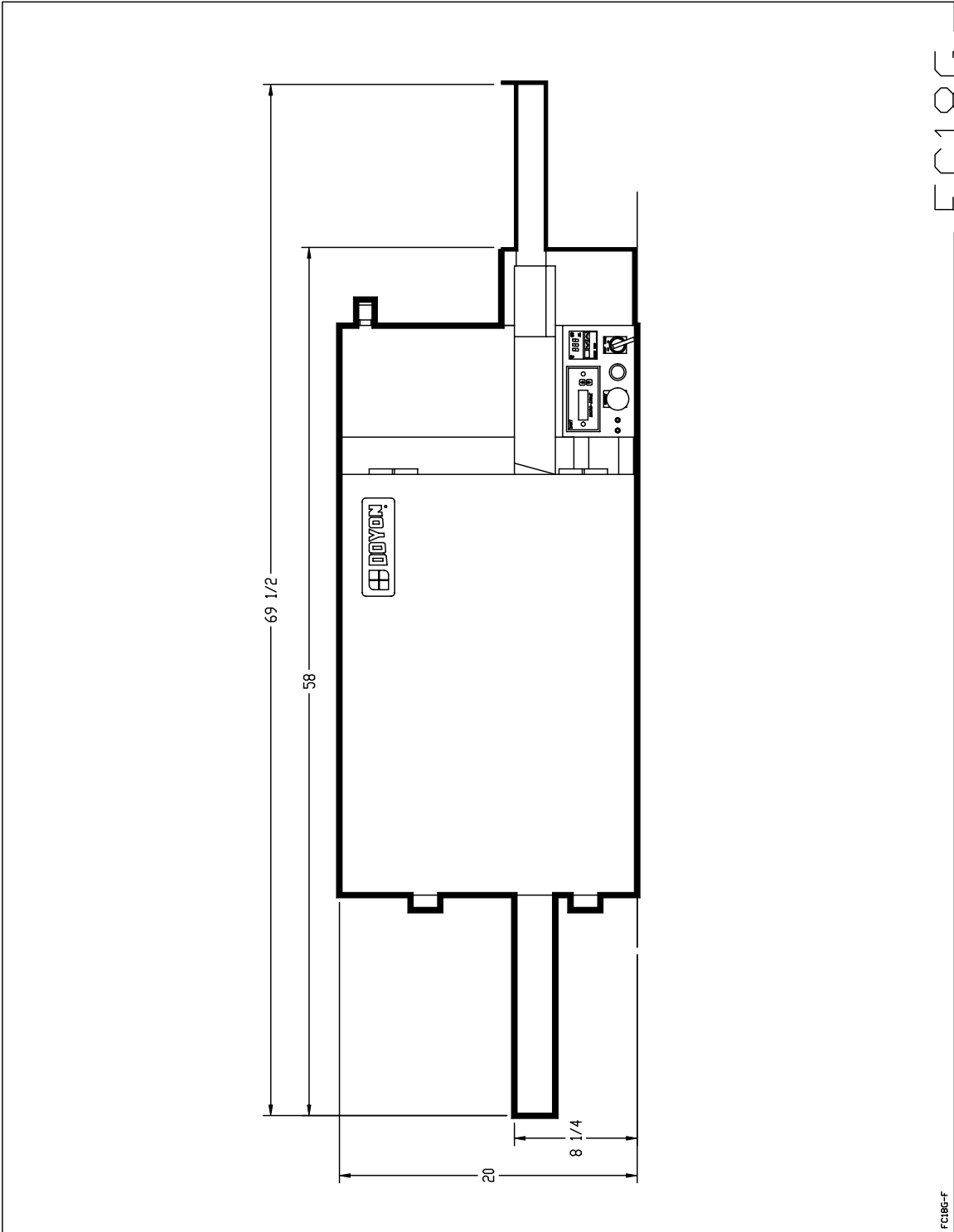
DOYON EQUIPMENT INC.
1255, rue Principale
Linière, Qc, Canada G0M 1J0

Tel. : 1 (418) 685-3431
Canada : 1 (800) 463-1636
U.S. : 1 (800) 463-4273
FAX : 1 (418) 685-3948

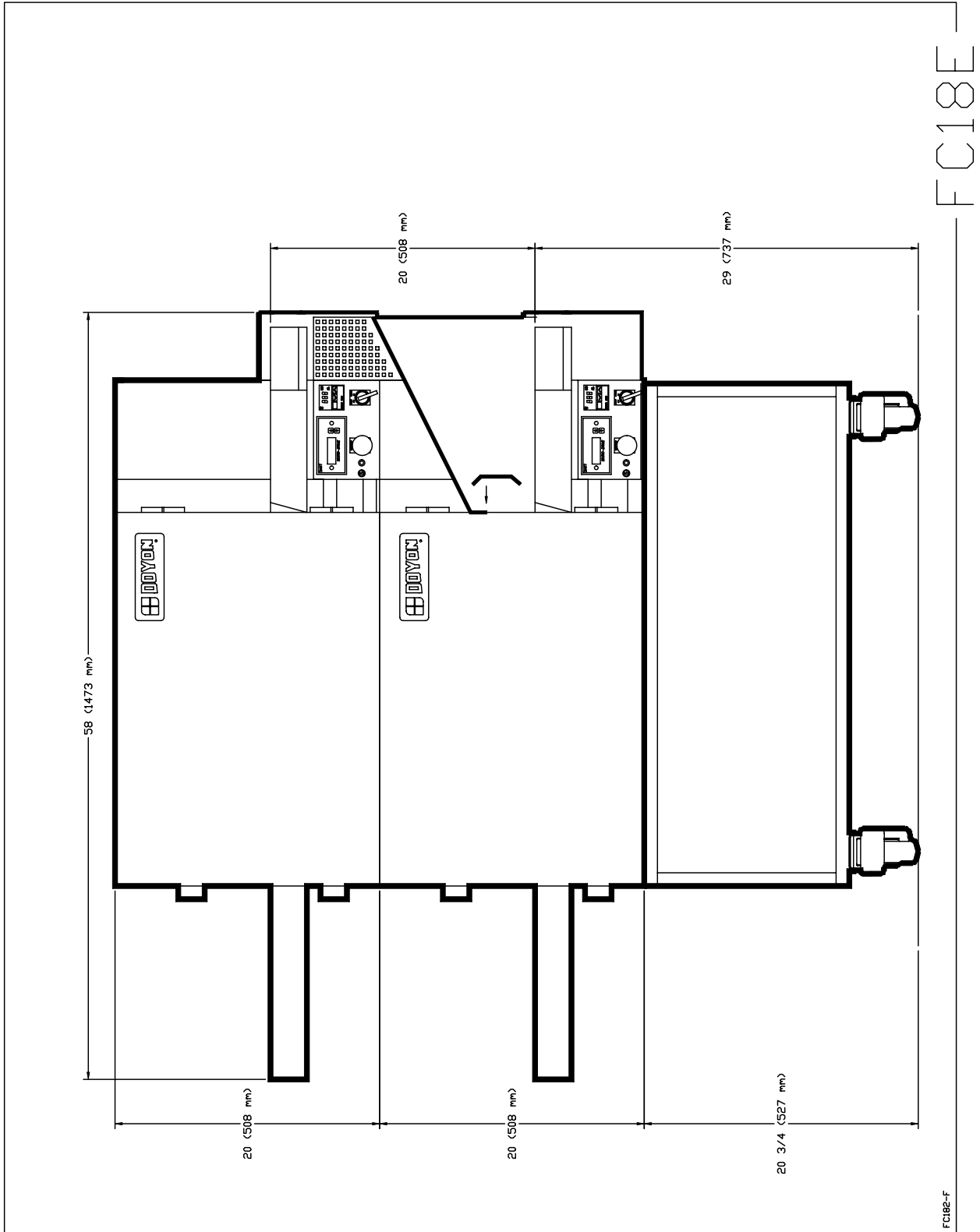
Internet: <http://www.doyon.qc.ca>
E-Mail : doyon@doyon.qc.ca

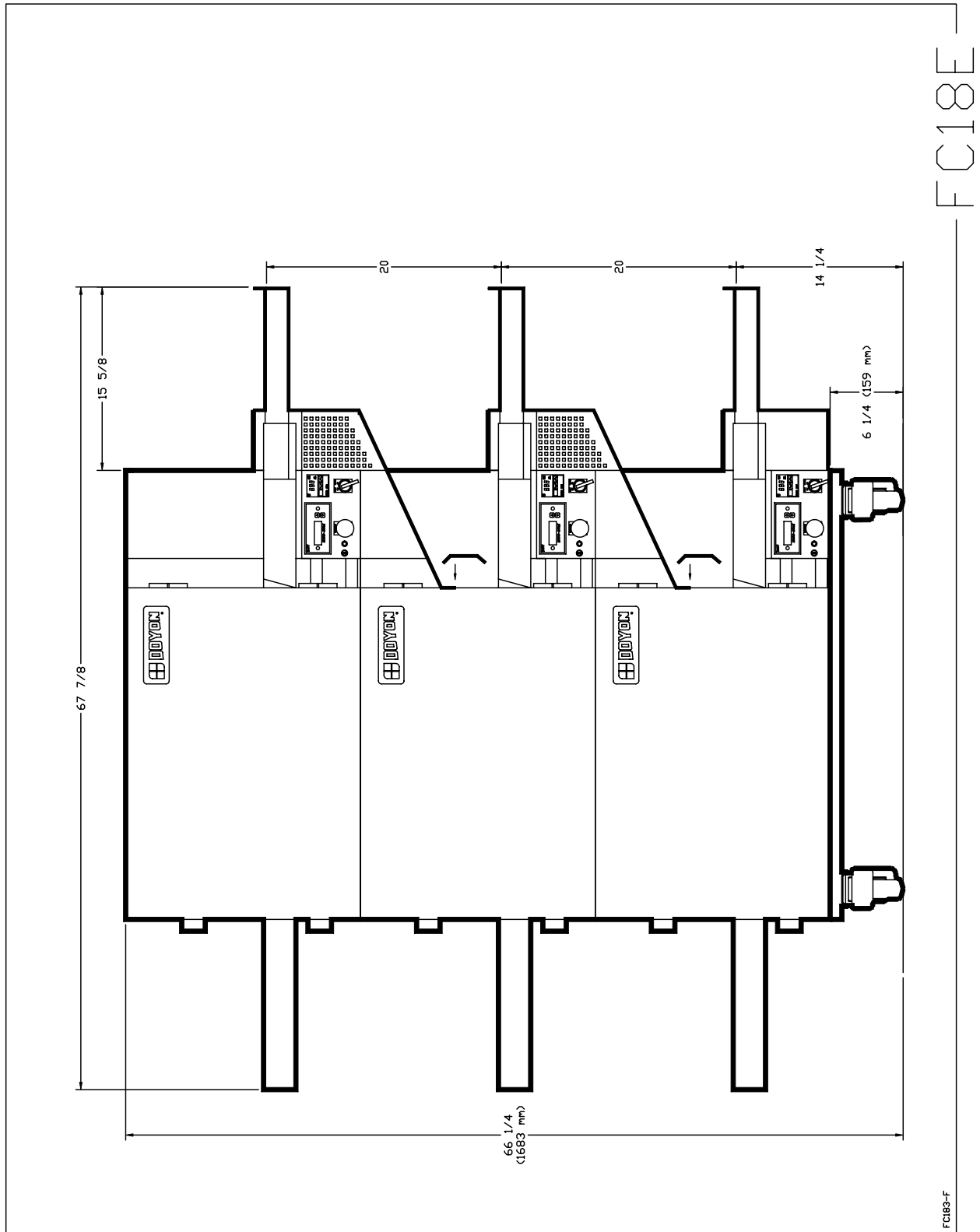
SECTION
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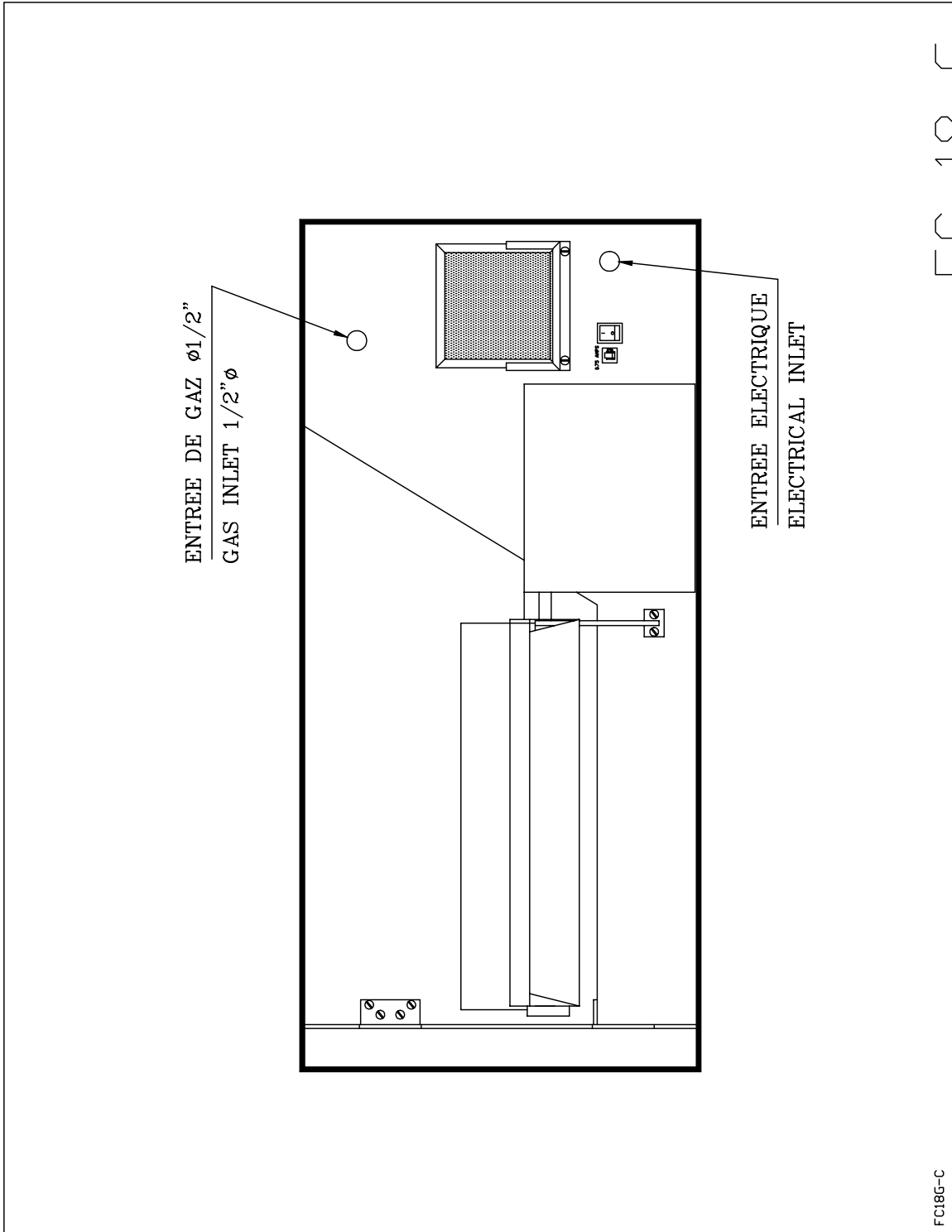
DIMENSIONS

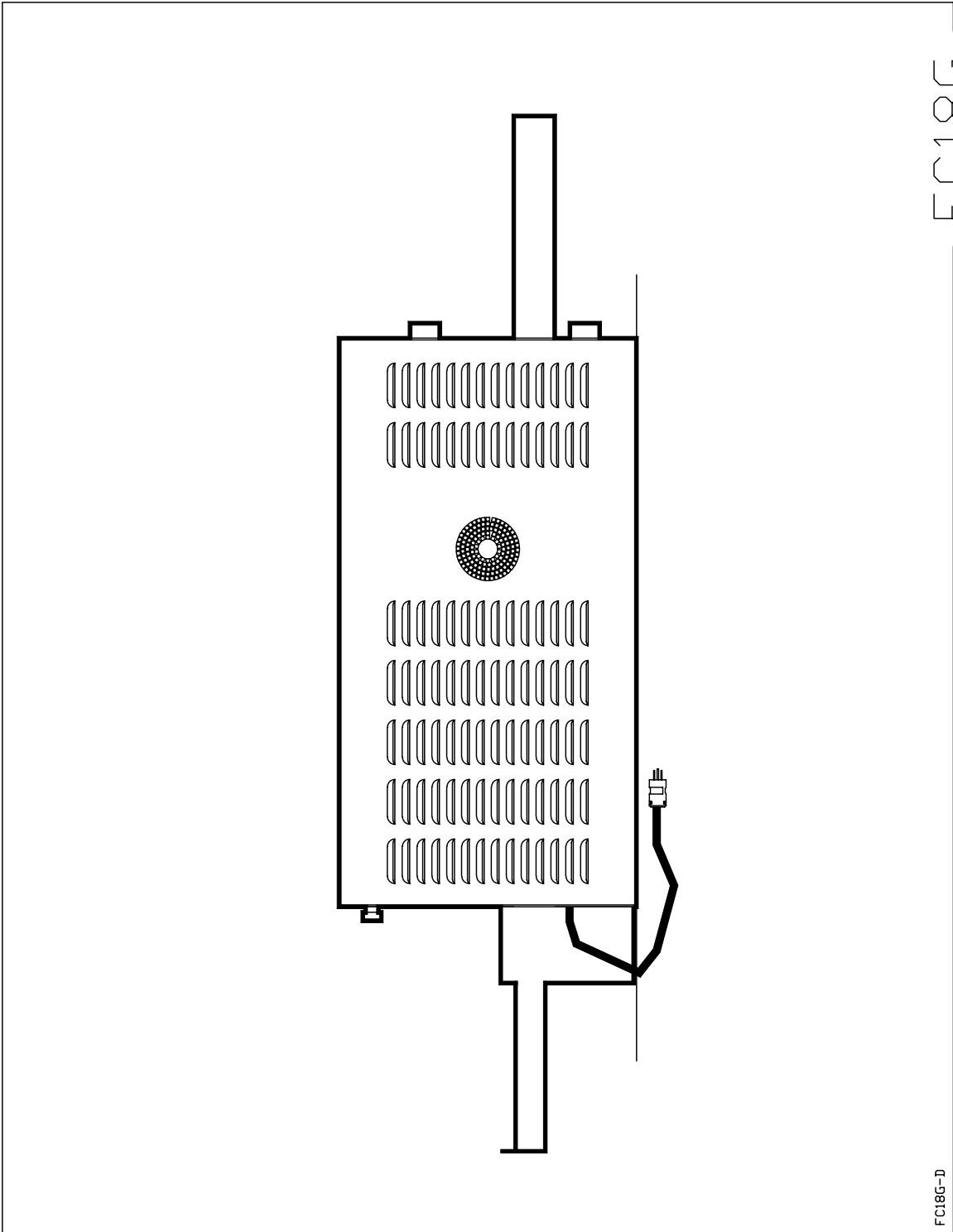


FC18G



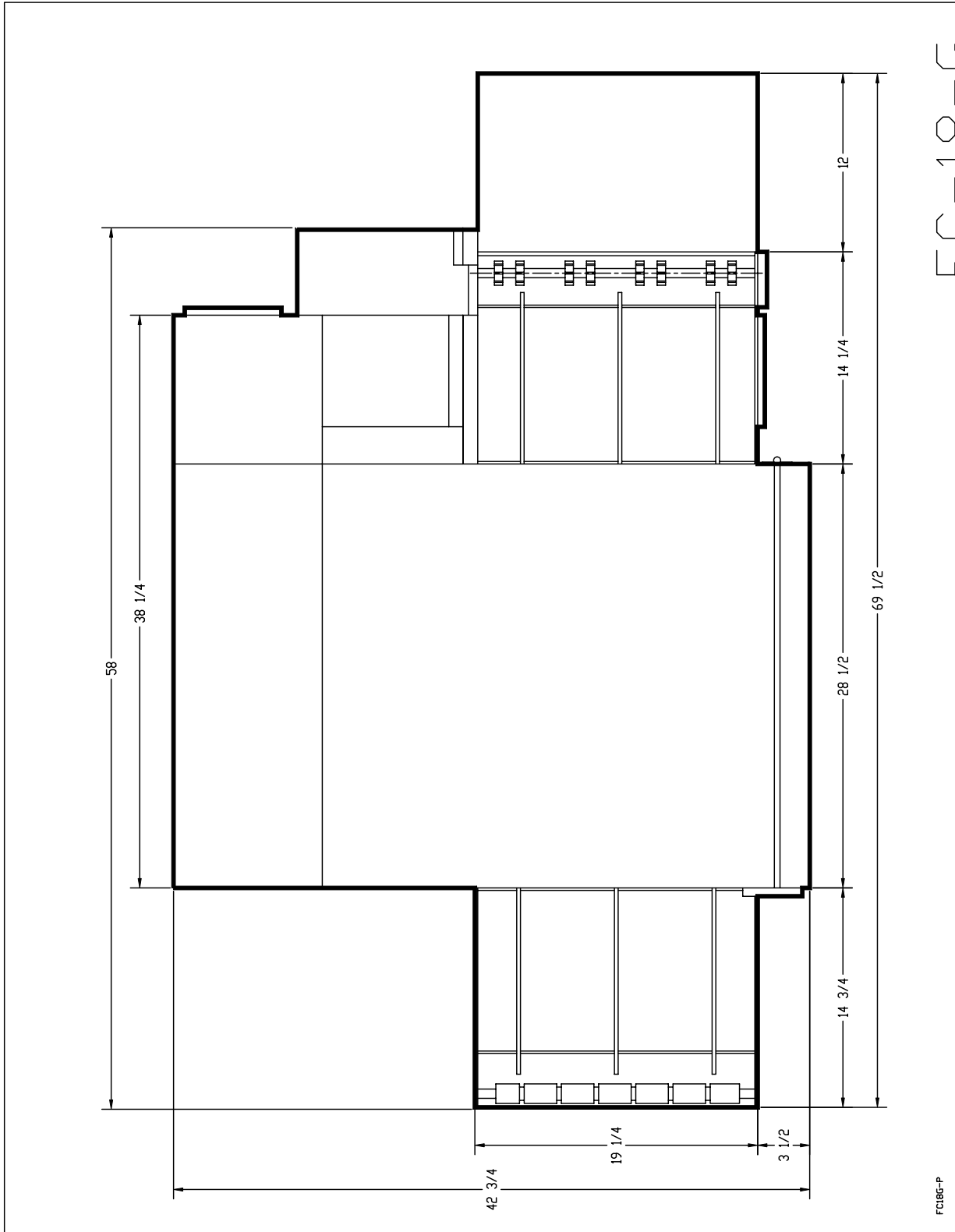


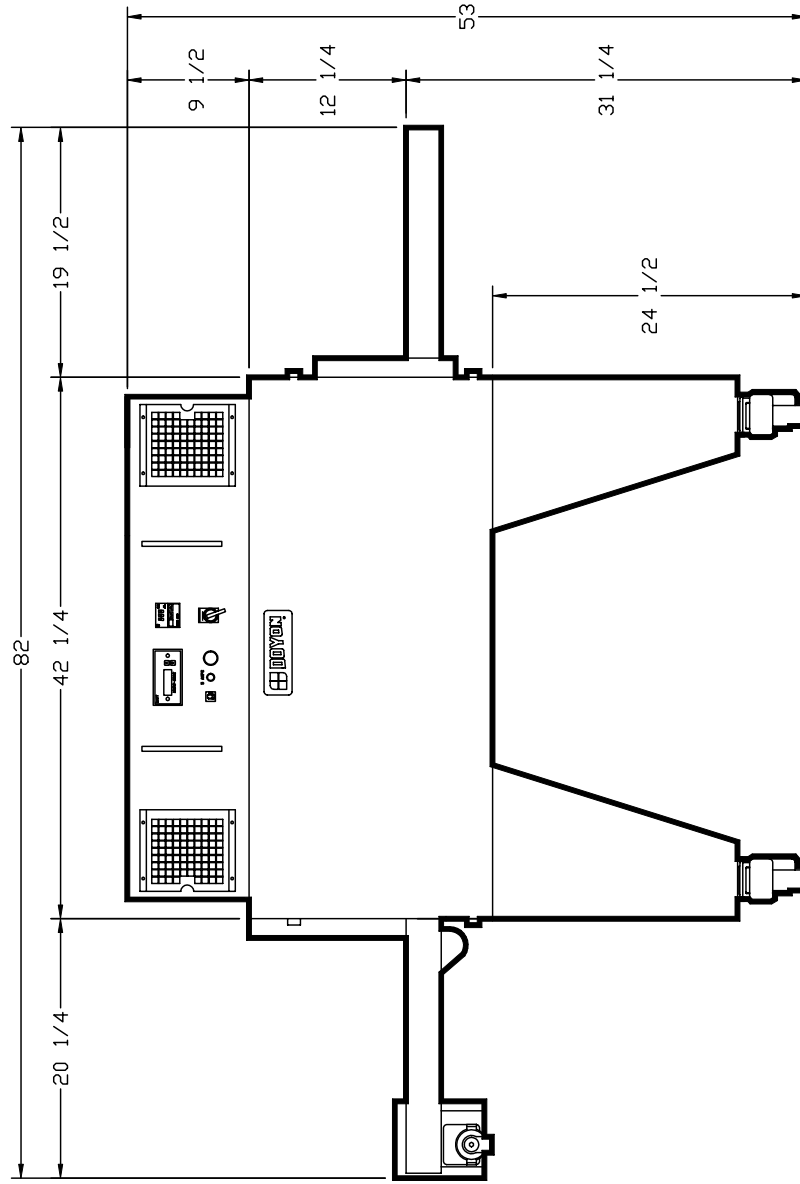




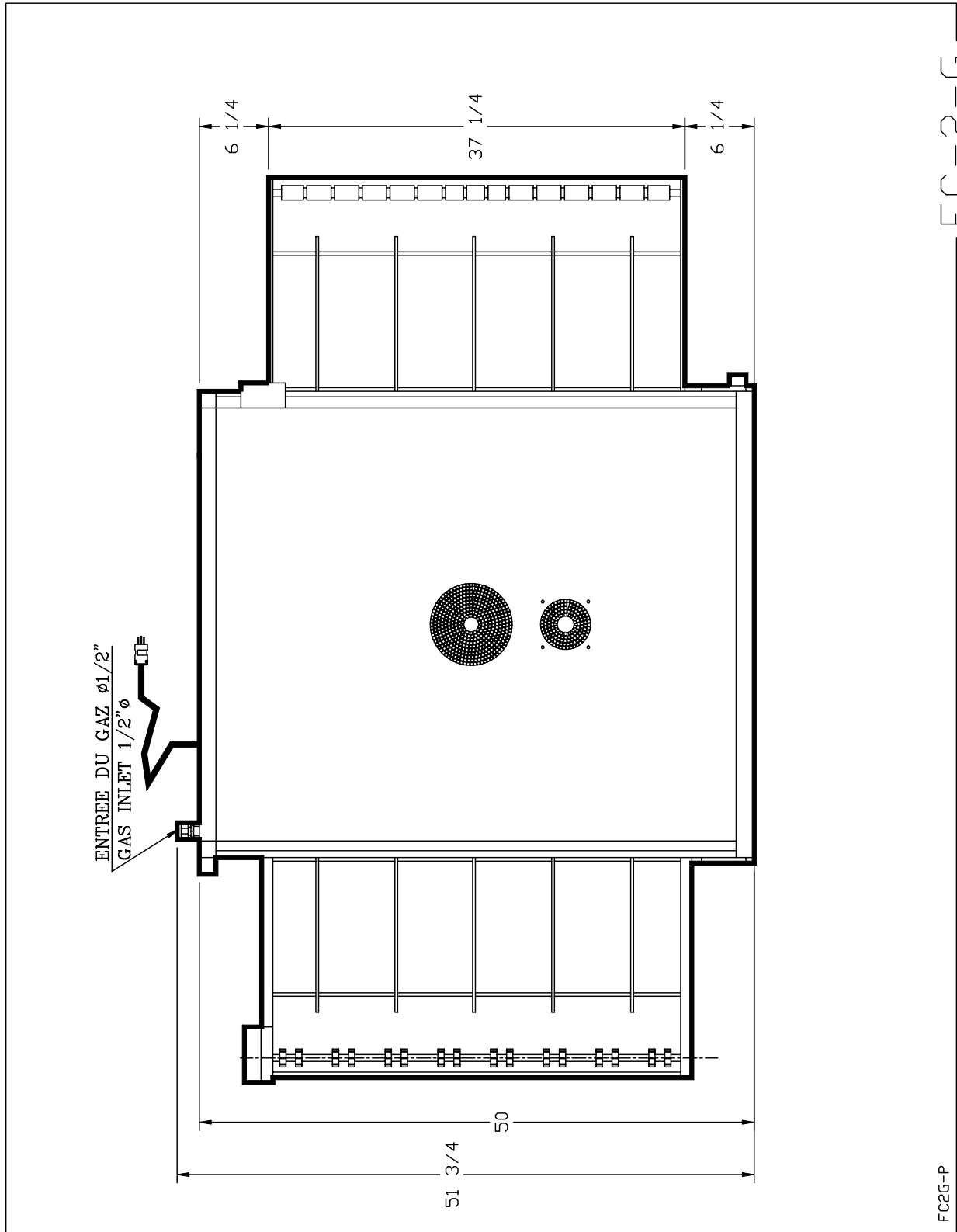
FC18G

FC18G-D



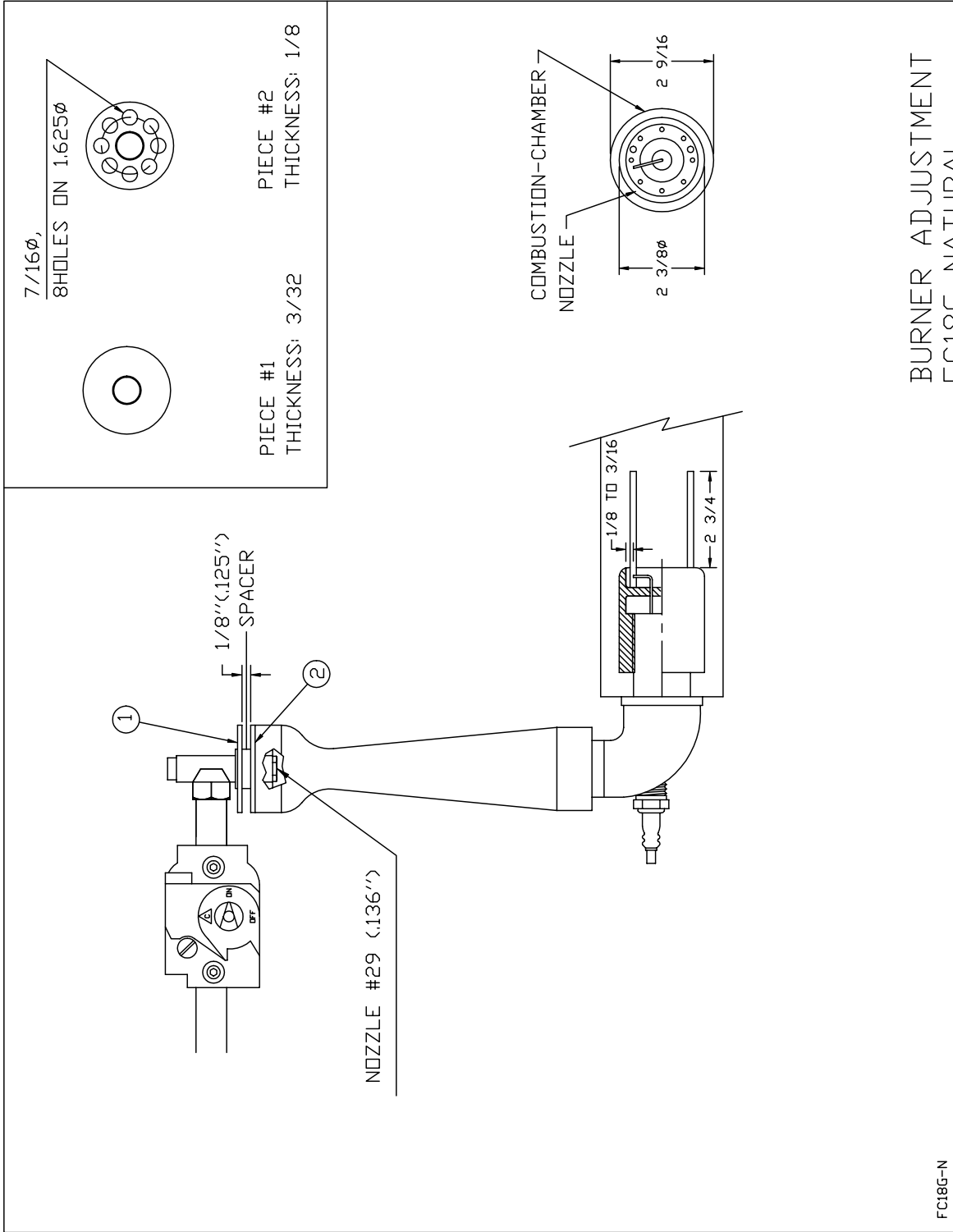


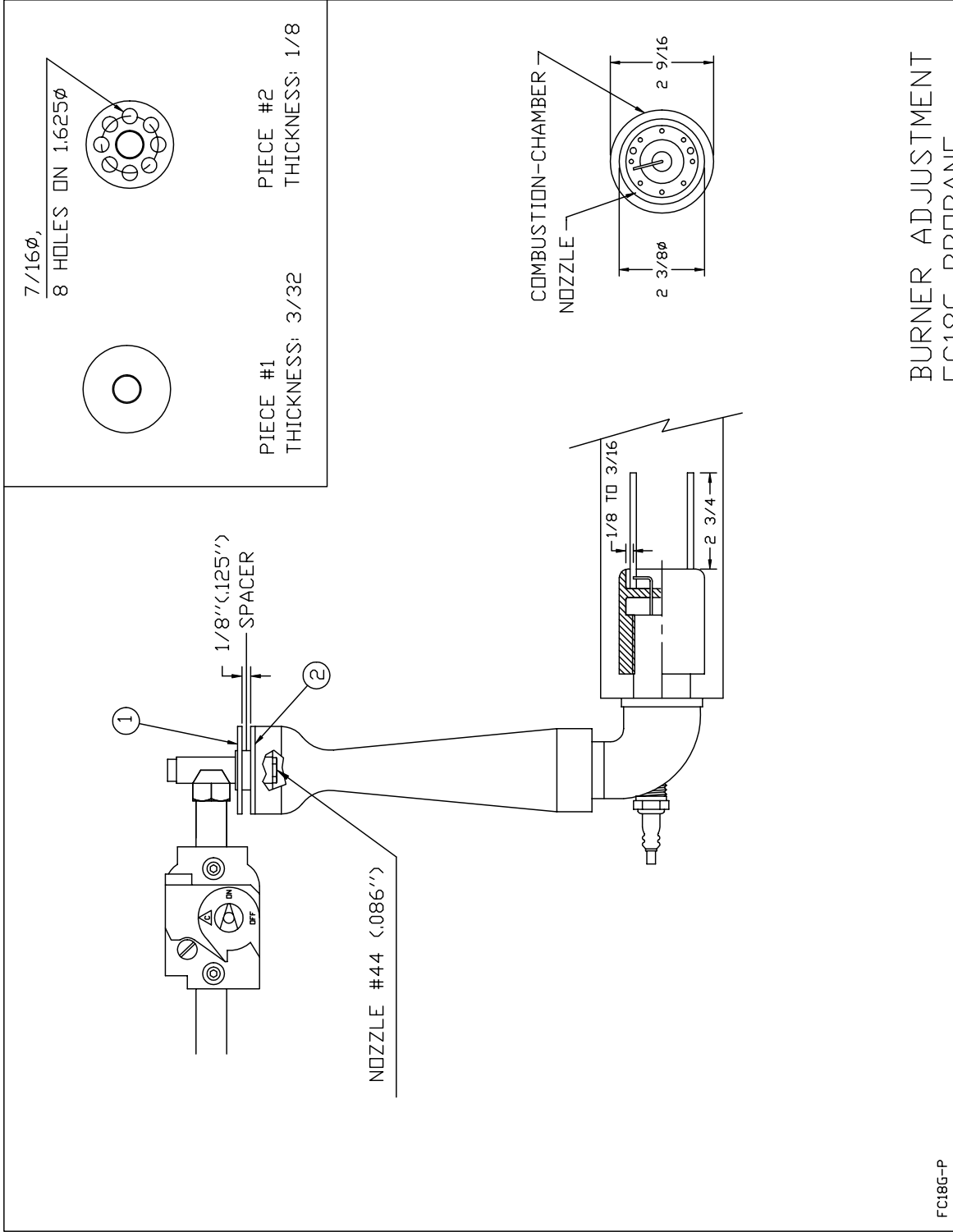
FC2G



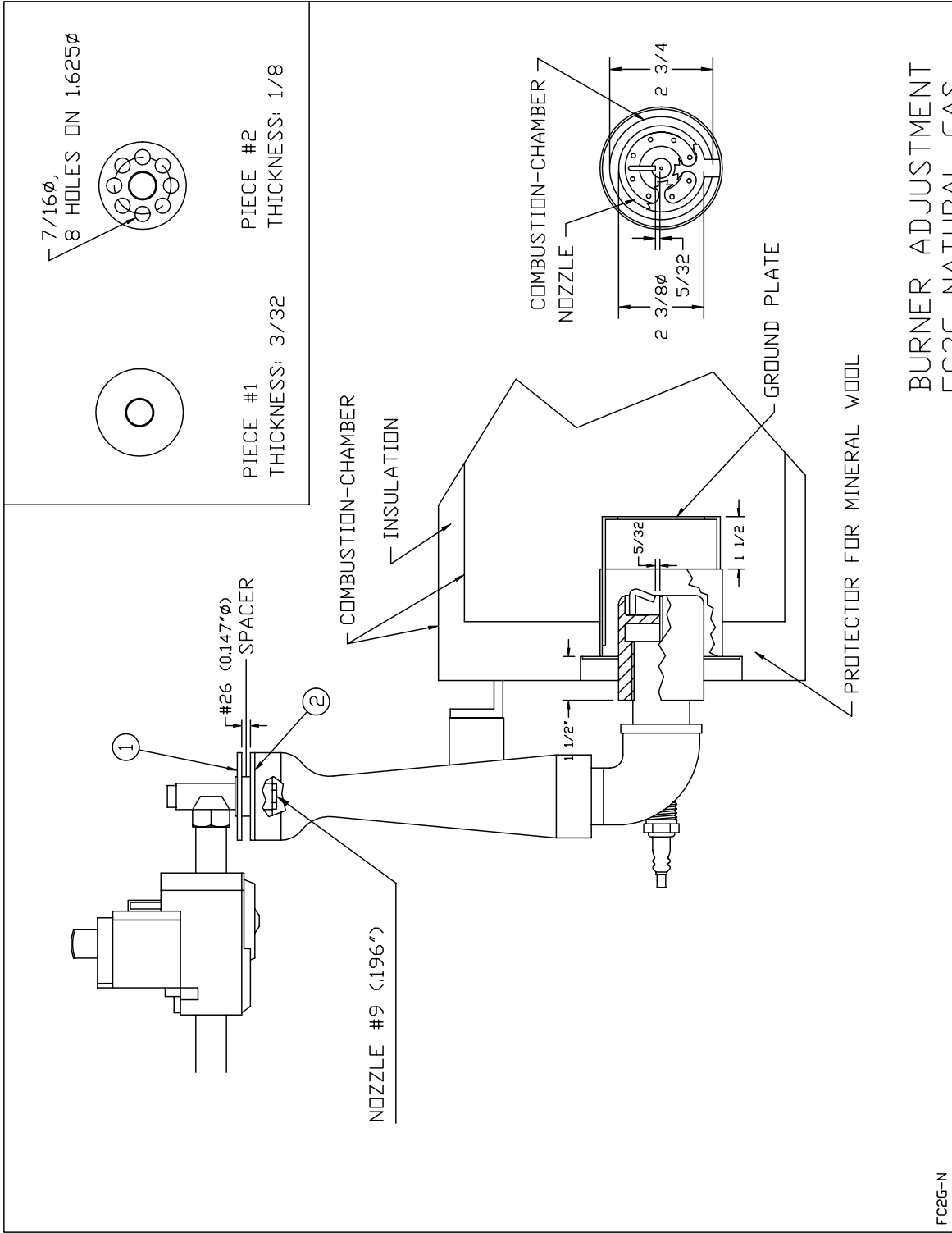
SECTION
C

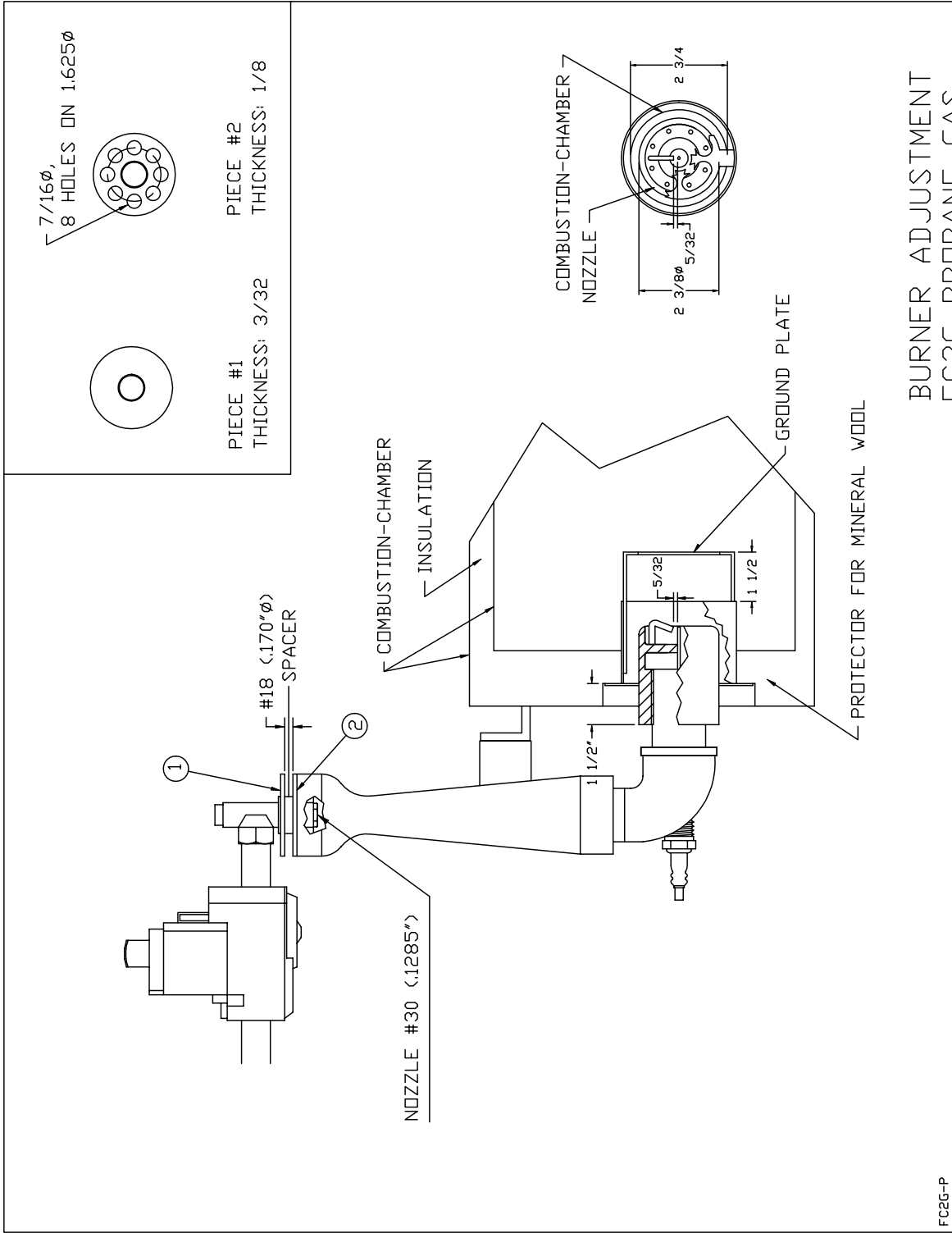
BURNER AJUSTMENT





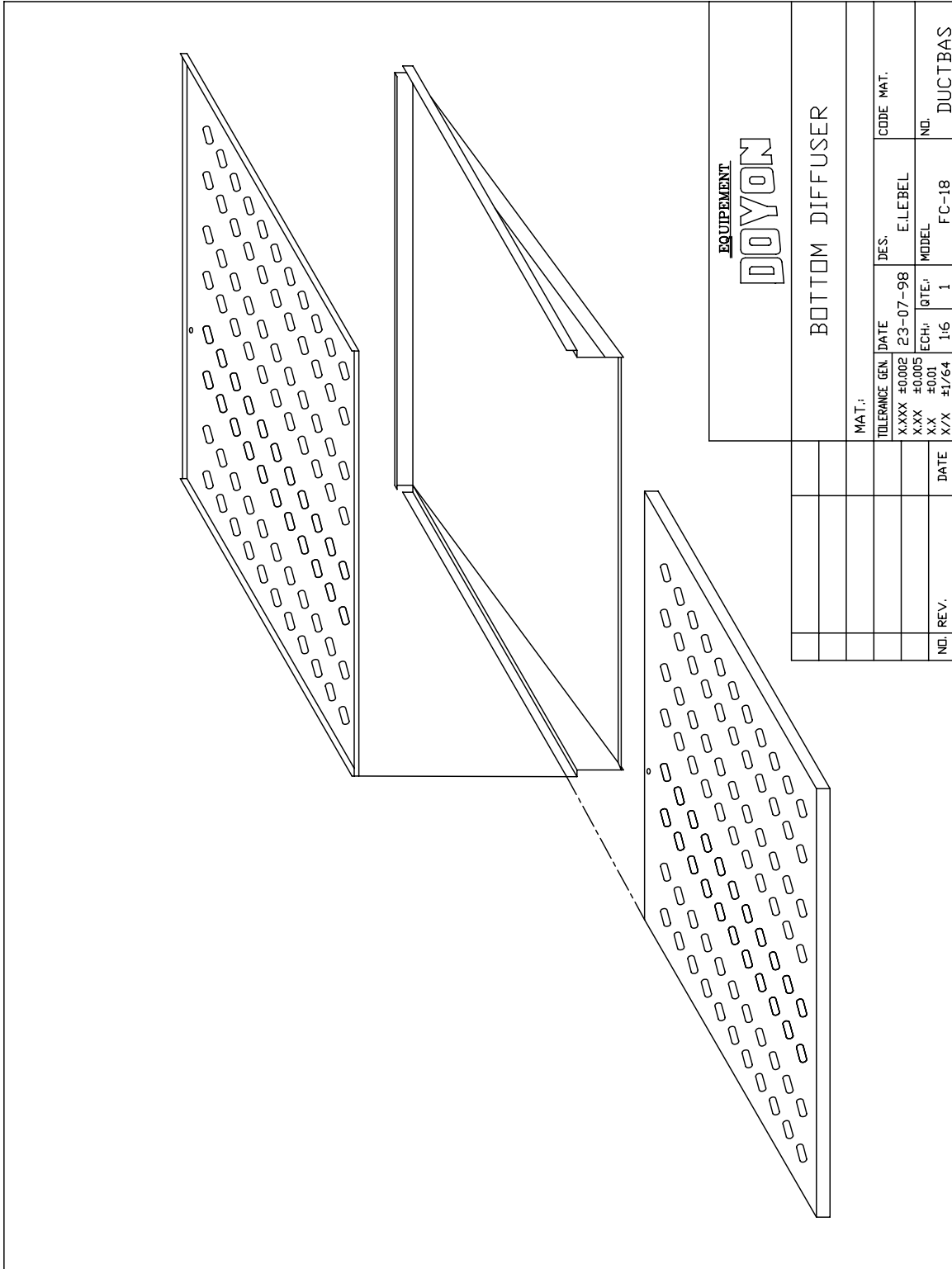
BURNER ADJUSTMENT
FC18G PROPANE

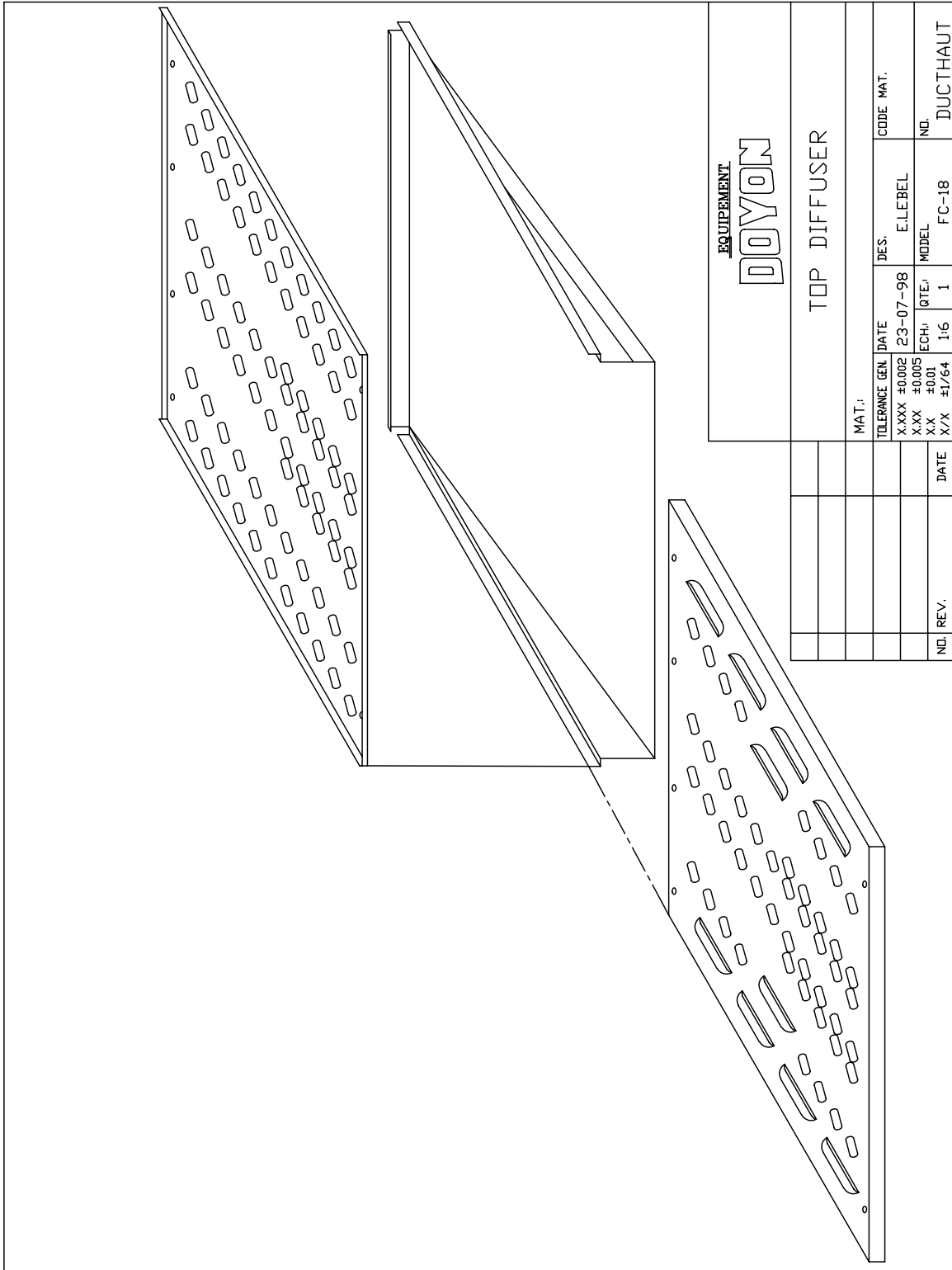




SECTION
D

HEAT DIFFUSER ADJUSTMENT

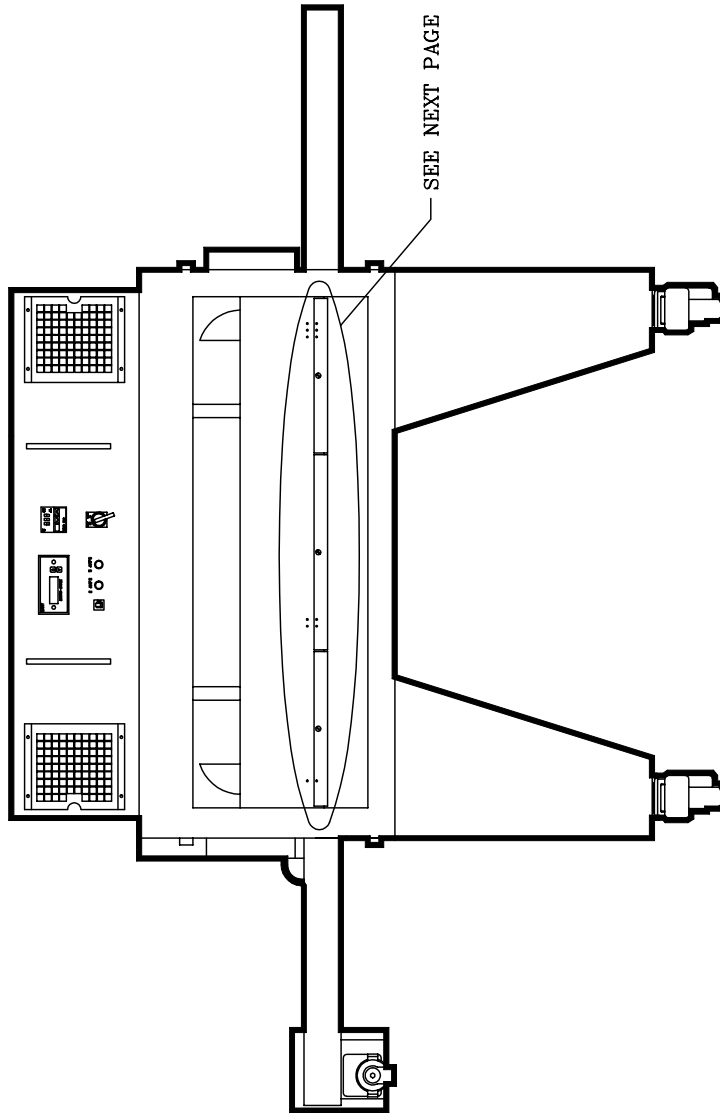




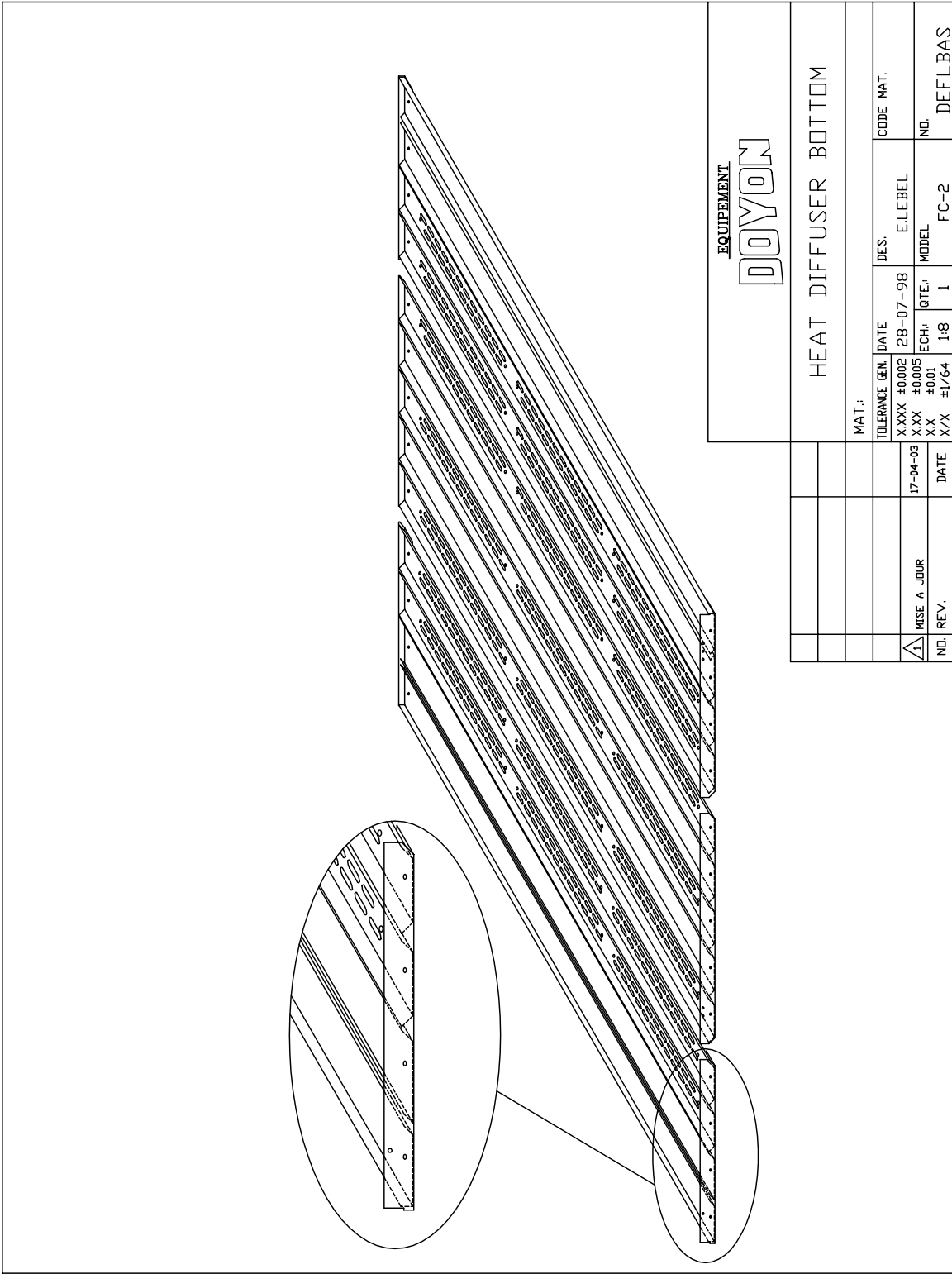
EQUIPEMENT
DOYON

TOP DIFFUSER

M.A.T.:		TOLERANCE GEN.	DATE	DES.	CODE MAT.
X.XXX	±0.002	23-07-98	E.LEBEL		
X.XX	±0.005	ECH.:	MODEL		
X.X	±0.01	1/6	1	FC-18	NO.
X/X	±1/64				DUCTHAUT
NO.	REV.	DATE			



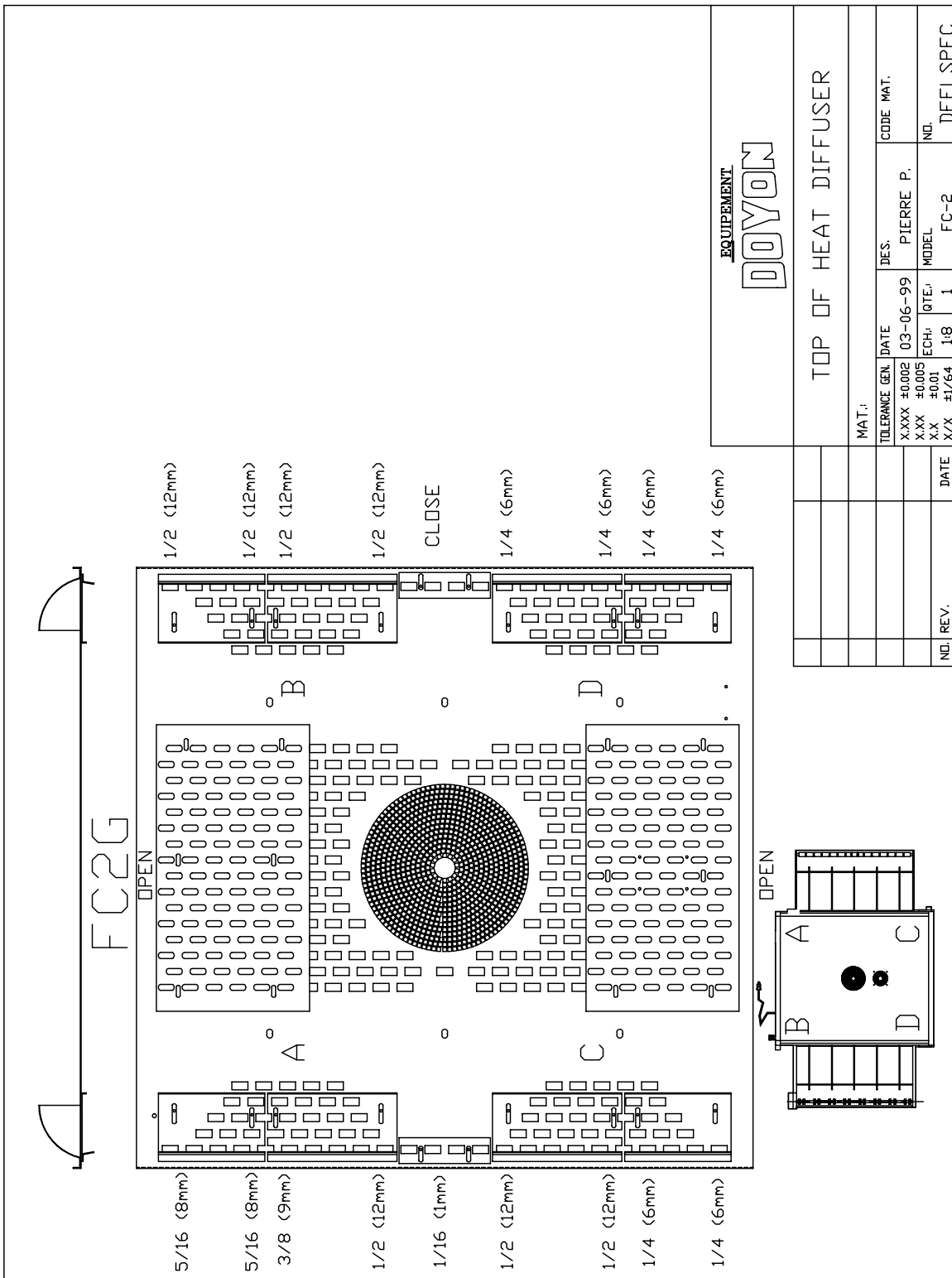
FC2E



EQUIPEMENT
DOYON

HEAT DIFFUSER BOTTOM

MATERIAL:		TOLERANCE		GEN. DATE		DES.		CODE MAT.	
		X.XXX ±0.002		28-07-98		E.LEBEL			
1. MISE A. JOUR		X.XX ±0.005		ECH.:		QTE.:		NO.	
NO. REV.		X/X ±0.01		1/8		1		FC-2	
		X/X		1/64		1		DEFLBAS	

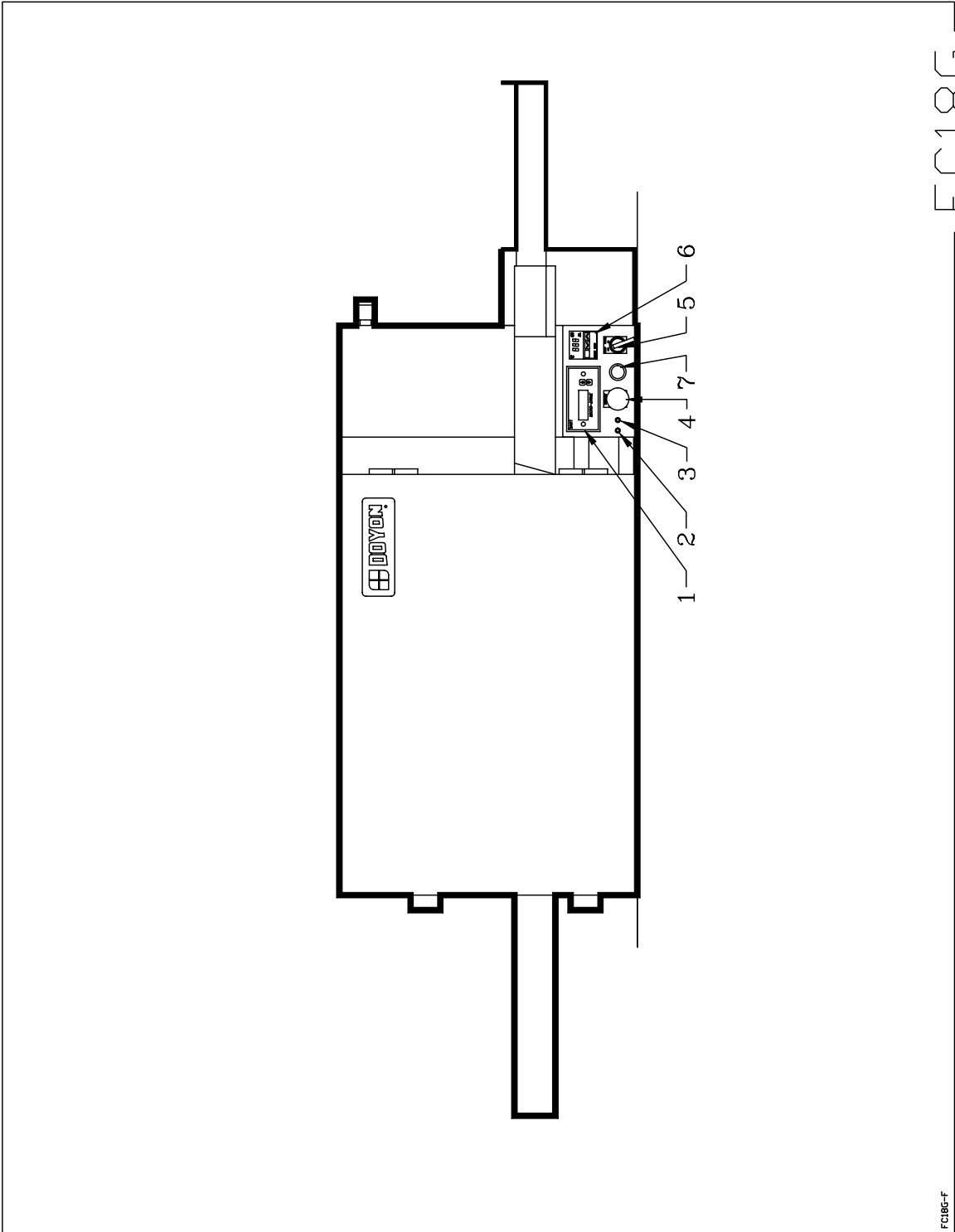


EQUIPEMENT DOYON			
TOP OF HEAT DIFFUSER			
M.A.T.:			
TOLERANCE GEN.	DATE	DES.	CODE MAT.
X.XXX ±0.002	03-06-99	PIERRE P.	
X.XX ±0.005	ECH.	MODEL	NO.
X.X ±0.01	1:8	FC-2	
X/X ±1/64	1		DEFLSPEC

NO.	REV.	DATE

SECTION
E

COMPONENT PARTS



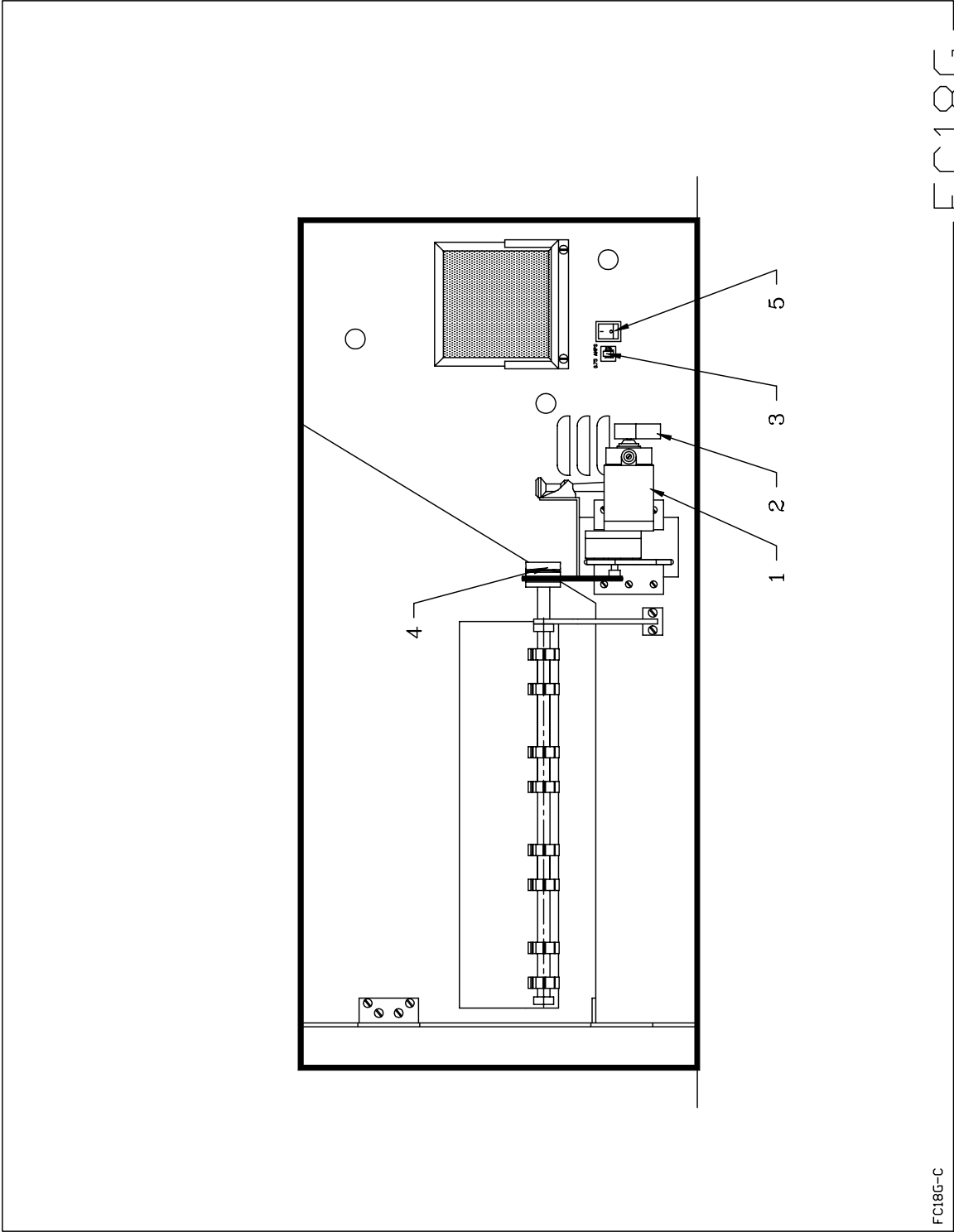
FC18G

FC18G-F

Item	Part Number	Description	Quantity
1	ELM960	CONVEYOR CONTROL MOTOR DART	1
2	ELB096	5A BREAKER	1
3	ELB099	15A BREAKER	1
4	ELP991	EMERGENCY SWITCH KNOB	1
AND	ELI575	CONTACT BLOCK 1NC	1
5	ELI550	MAIN SWITCH (SELECTOR)	1
AND	ELI555	CONTACT BLOCK 1NO	2
AND	ELI556	ON - OFF PLATE	1
6	ELT515	OMRON THERMOSTAT E5CS	1
AND	ELT532	THERMOCOUPLE TYPE K	1
7	ELL780	HIGHLITED PUSH BOTTON SOCKET	1
AND	ELL640	MINI LAMP (24V)	1
AND	ELL755	PUSH BOTTON SOCKET (N.C.)	1

Model : FC-18-G

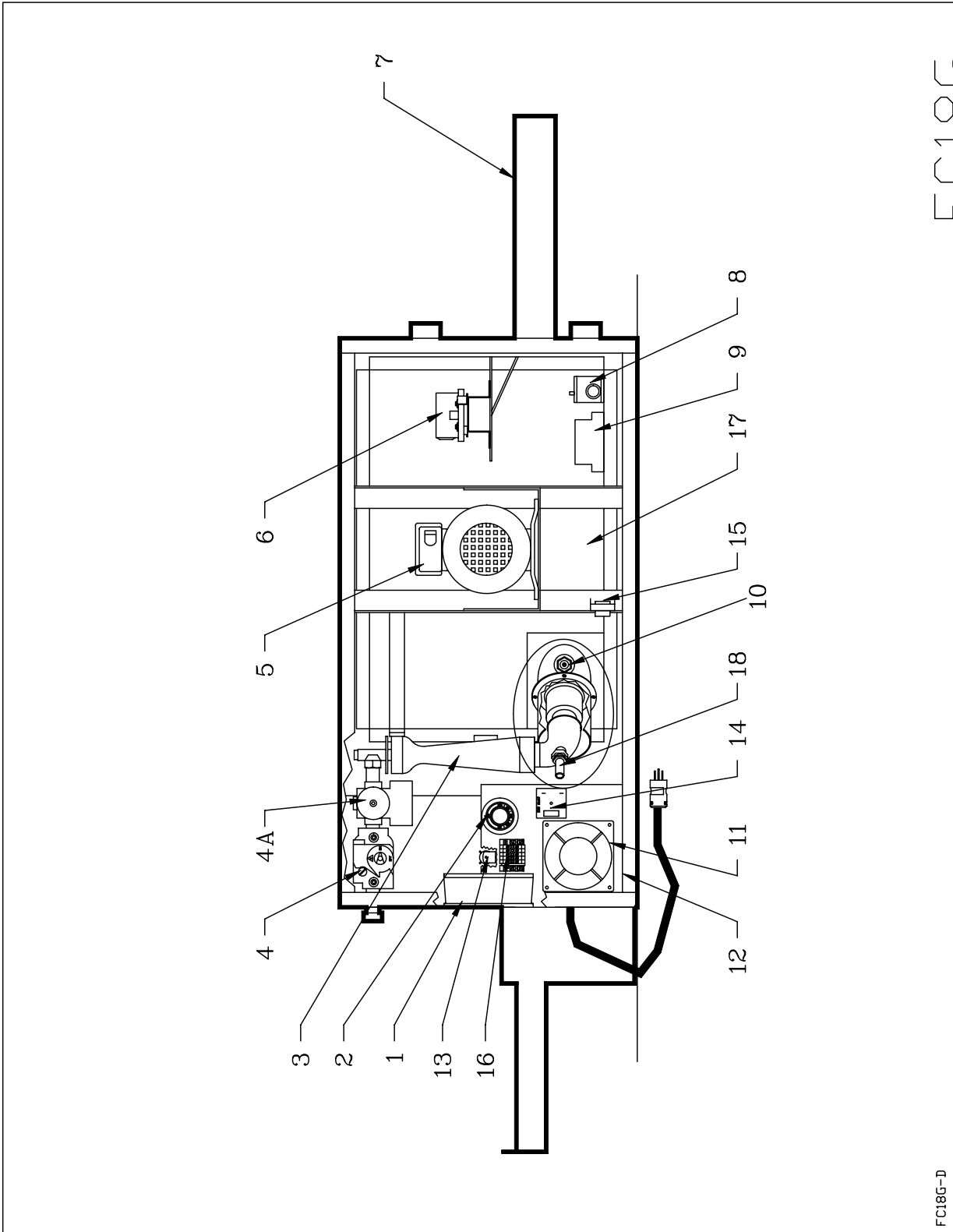
View : FRONT



Item	Part Number	Description	Quantity
1	ELM940	CONVEYOR MOTOR GEARBOX	1
2	ELM961	PULSE GENERATOR, DART	1
3	ELB089	.75 AMP BREAKER	1
4	50093010	SPROCKET CLUTCH ASSEMBLY	1
5	ELI638	CONVEYOR SWITCH	1

Model : FC-18-G

View : SIDE

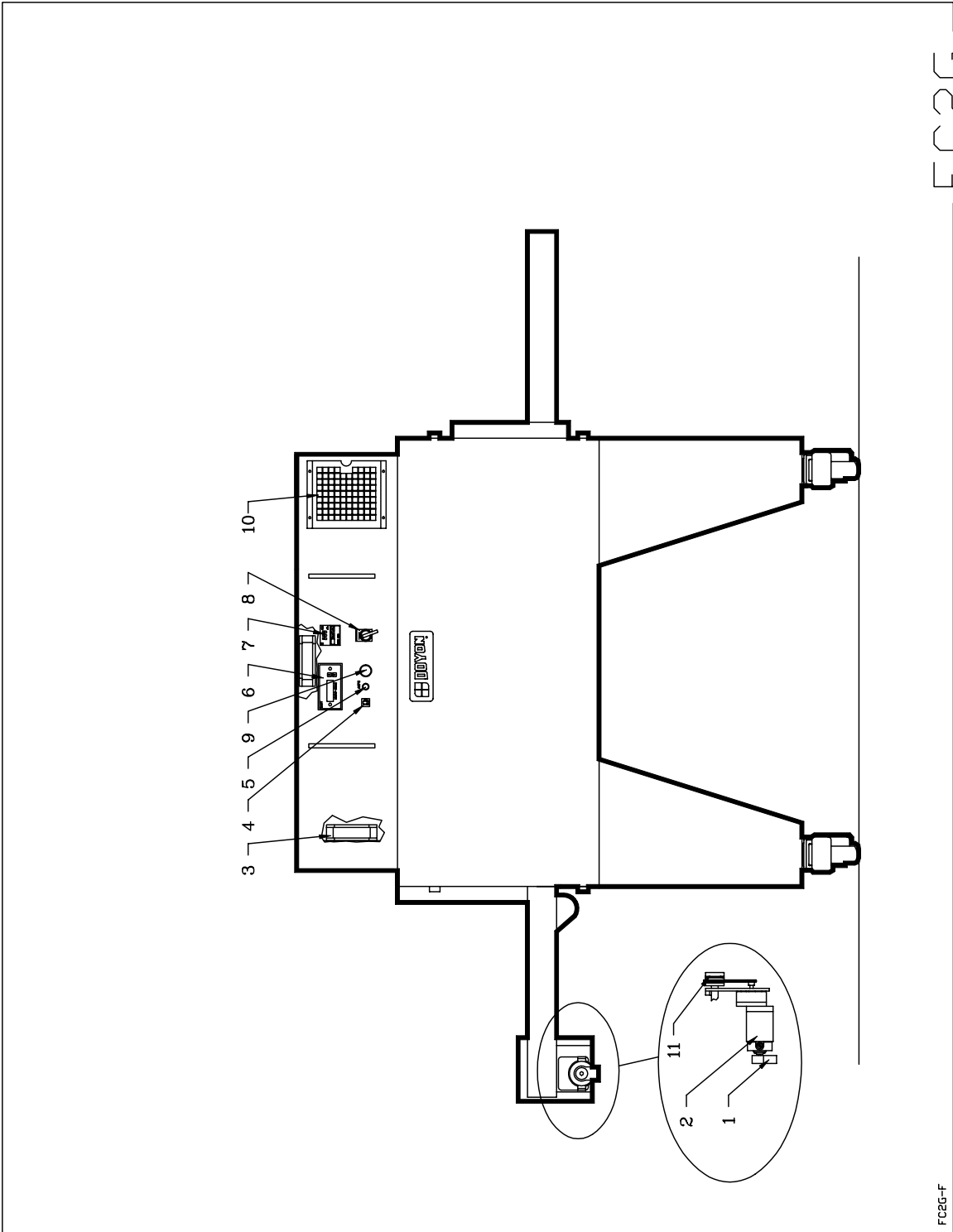


FC18G

Item	Part Number	Description	Quantity
1	ELM762	MOTOR BLOWER 120V 250 C.F.M.	1
2	ELT680	THERMOSTAT 700°F	1
AND	ELT681	THERMOSTAT KNOB 700°F	1
AND	ELT620	THERMOSTAT BEZEL	1
3	GAM200	ATMOSPHERIC MIXER	1
4	GAC230	HONEYWELL GAS VALVE #VR8205A2008B	1
AND	GAC241N	NATURAL GAS PRESSURE REGULATOR	1
OR	GAC241P	PROPANE GAS PRESSURE REGULATOR	1
5	ELM800M	MOTOR .75HP 1PH 115/208-230V 60Hz/50Hz MAGNATEK	1
OR	ELM820M	MOTOR 3/4HP 3PH 208/230/460V 60Hz/50Hz MAGNATEK	1
AND	STR400	SHAFT EXTENSION	1
AND	STF425	MOTOR COOLING FAN	1
6	GAP300	PRESSURE SWITCH	1
7	QUC900	CONVEYOR CHAIN 18" WIDE	1
8	GAT100	TRANSFORMER 120/25V 20VA.	1
9	GAB500	ELECTRONIC CONTROL WITH ALARM CONTACT	1
10	GAD200	FLAME DETECTION ROD#11ZK3F2127	1
11	ELM760	MOTOR BLOWER	1
12		(PAN 120V 1Ph (SEE 120V SIMP. FC-18-G)	1
OR		(PAN 120V 1Ph (SEE 120V SIMP. FC-18-G)	1
13	ELS940	BUZZER (24V)	1
14	ELM735	SOLID STATE TIMER ICM FOR CH460,JAOP3-G, FC2-G AND E233	1
15	ELT507	HIGH TEMPERATURE LIMIT SWITCH 110°F	1
15	ELT507	HIGH LIMIT TEMPERATURE 110°F	1
16	ELB073	TERMINAL BLOCK 30A	5
17	ELT725	TRANSFORMER 240/120 250VA (FOR 220V 50HZ MODEL ONLY)	1
18	GAD190	IGNITION ROD	1

Model : FC-18-G

View : BACK

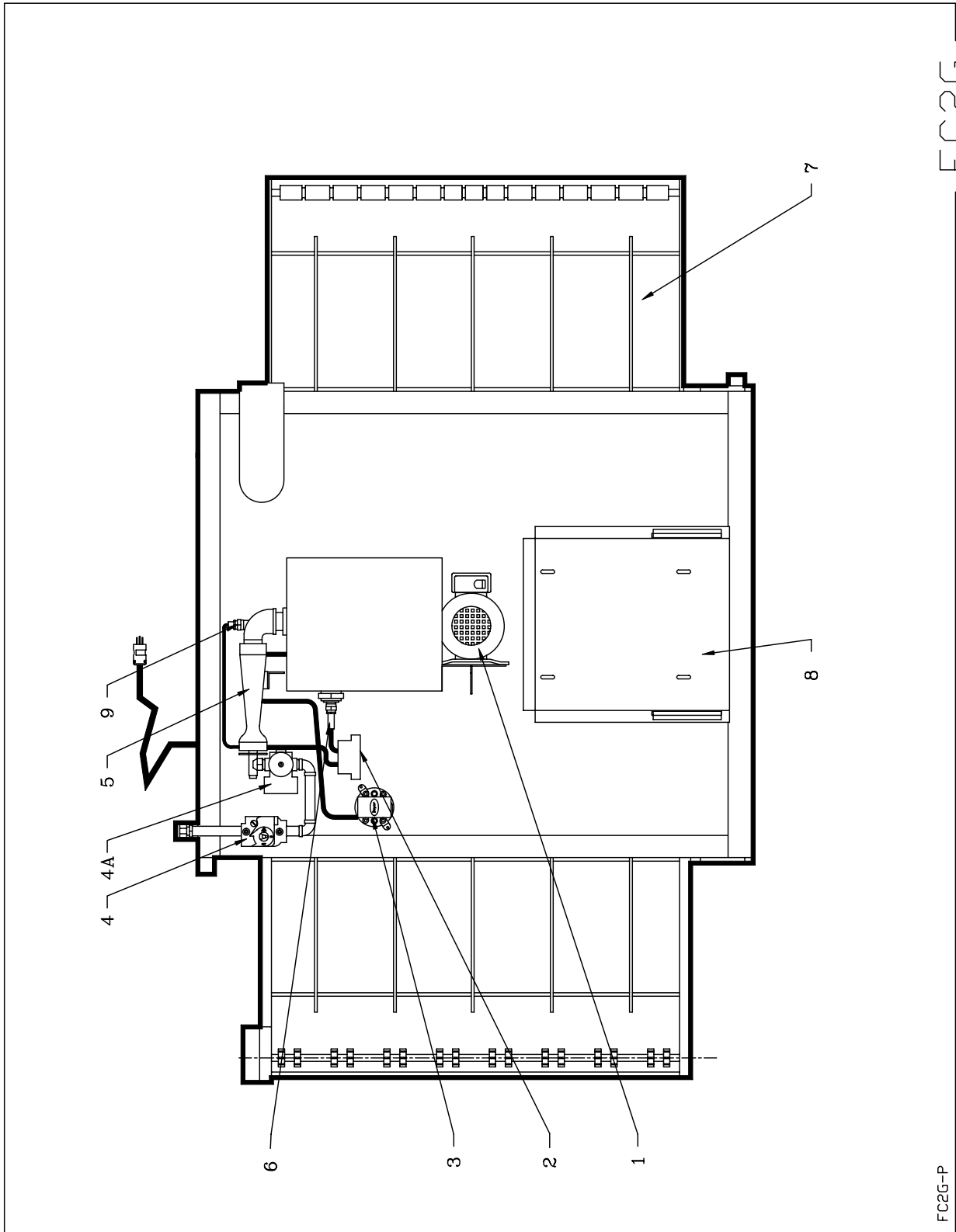


FC2G

Item	Part Number	Description	Quantity
1	ELM961	PULSE GENERATOR, DART	1
2	ELM940	CONVEYOR MOTOR GEARBOX	1
3	ELM760	MOTOR BLOWER	3
4	ELB089	.75 AMP BREAKER	1
5	ELB096	5A BREAKER	1
6	ELM960	CONVEYOR CONTROL MOTOR DART	1
7	ELT515	OMRON THERMOSTAT E5CS	1
8	ELI550	MAIN SWITCH (SELECTOR)	1
AND	ELI555	CONTACT BLOCK 1NO	2
AND	ELI556	ON - OFF PLATE	1
9	ELL780	HIGHLITED PUSH BOTTON SOCKET	1
AND	ELL755	PUSH BOTTON SOCKET (N.C.)	1
AND	ELL640	MINI LAMP (24V)	1
10	QUF100	FILTER	2
11	50093010	SPROCKET CLUTCH ASSEMBLY	1

Model : FC-2-G

View : FRONT



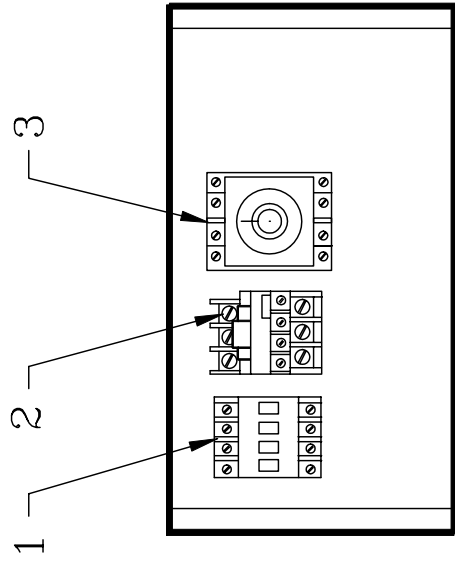
Item	Part Number	Description	Quantity
1	ELM800ML	MOTOR 1 PH. 3/4 HP.MAGNETEK WITH 6 1/4 INCH SHAFT.	1
2	GAB500	ELECTRONIC CONTROL WITH ALARM CONTACT	1
3	GAP300	PRESSURE SWITCH	1
4	GAC230	HONEYWELL GAS VALVE #VR8205A2008B	1
AND	GAC241N	NATURAL GAS PRESSURE REGULATOR	1
OR	GAC241P	PROPANE GAS PRESSURE REGULATOR	1
5	GAM200	ATMOSPHERIC MIXER	1
6	GAD200	FLAME DETECTION ROD#11ZK3F2127	1
7	QUC910	CONVEYOR CHAIN 36" WIDE	1
8	P120SFCG	PAN 120V 1PH (SEE 120V SIMP. FC-2-G)	1
OR		((PAN 220V 1Ph (SEE 220V SIMP. FC-2-G))	1
9	GAD190	IGNITION ROD	1

Model : FC-2-G

View : TOP

SECTION
F

CONTROL PANELS

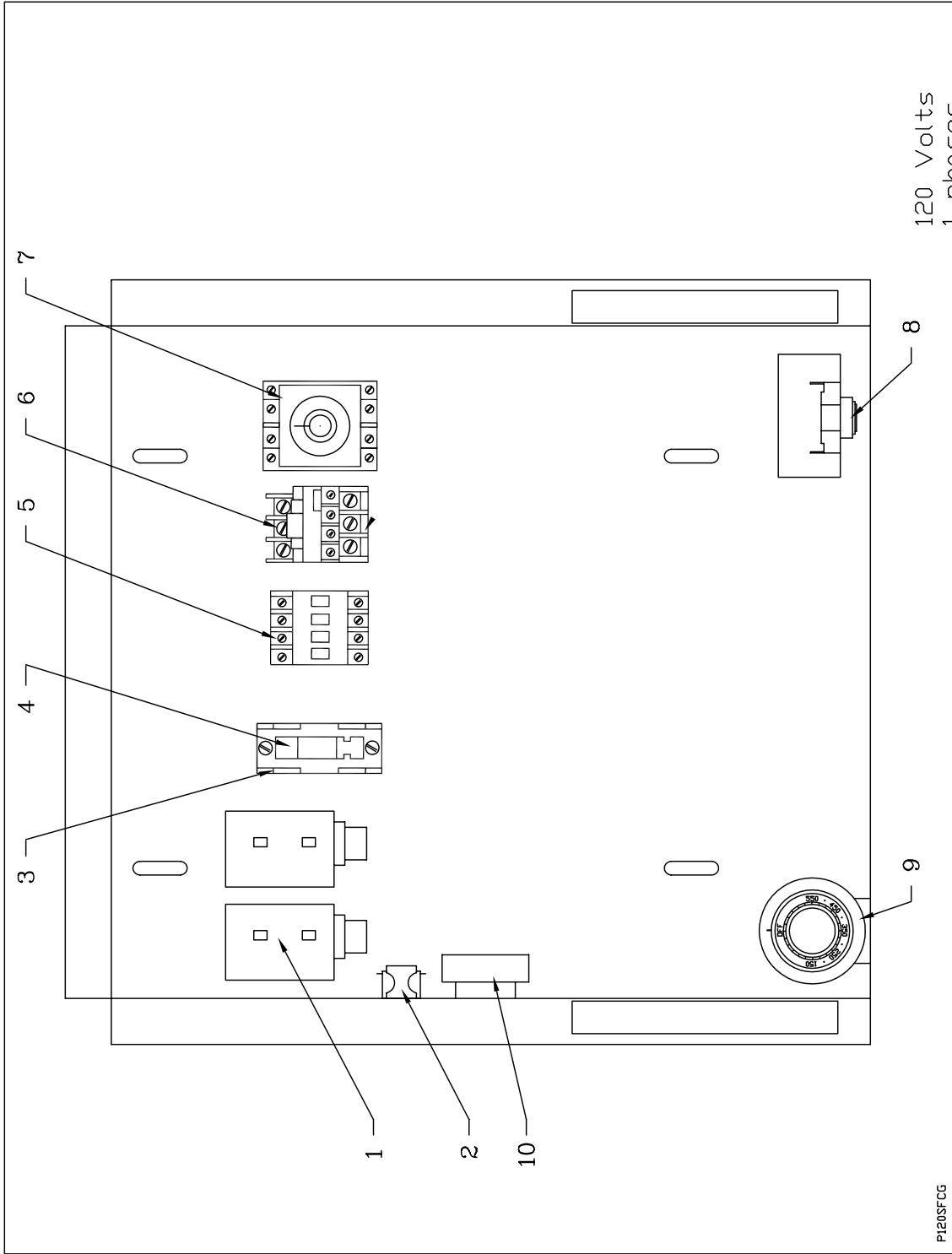


120Volts
1 phase
FC18G

Item	Part Number	Description	Quantity
1	ELC510	MOTOR CONTACTOR 2HP (SPRECHER)	1
AND	ELC520	CONTACTOR COIL (ONLY) (SPRECHER)	
OR	ELC496	MOTOR CONTACTOR 2HP (TELEMEC.)	1
AND	ELC505B	CONTACTOR COIL (ONLY) (TELEMEC.)	
2	ELO220	OVERLOAD RELAY BASE	1
AND	ELO210	OVERLOAD 6 - 9.5 Amps.	1
3	ELM720	OMRON CONTROL TIMER (11 PIN) H3CR	1
AND	ELM729	11 PIN BASE	1

Model : P120FC1G (FC18G)

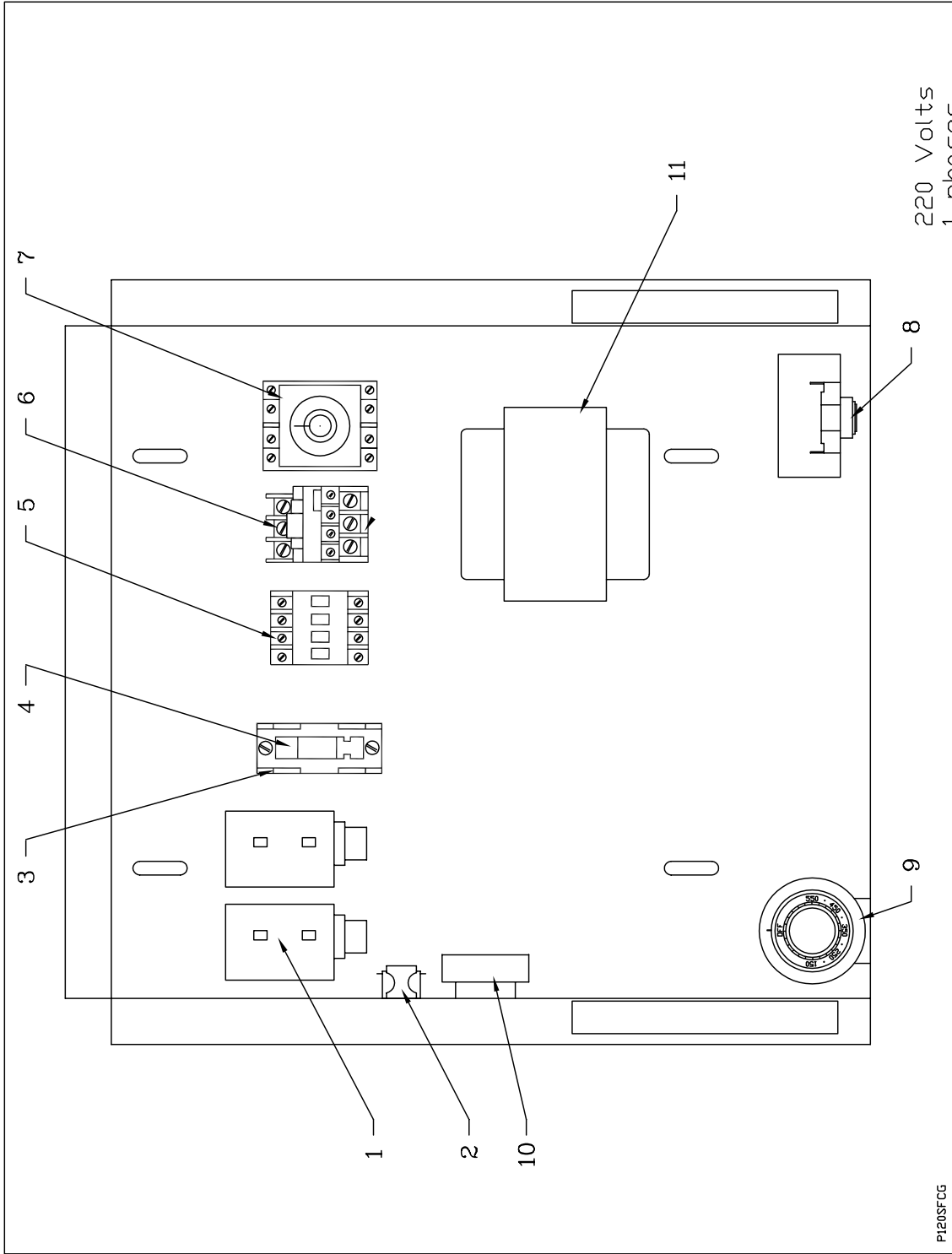
View : INSIDE (See BACK OVEN)



Item	Part Number	Description	Quantity
1	GAT100	TRANSFORMER 120/25V 20VA.	1
2	ELS940	BUZZER (24V)	1
3	ELF975	FUSE HOLDER 30A 250V 1P	1
4	ELF830	FUSE 15A 250V	1
5	ELC510	MOTOR CONTACTOR 2HP	1
AND	ELC950	SPRECHER AUXILIARY CONTACT BLOCK	1
6	ELO220	OVERLOAD RELAY BASE	1
AND	ELO210	OVERLOAD 6 - 9.5 Amps.	1
7	ELM720	OMRON CONTROL TIMER (11 PIN) H3CR	1
AND	ELM729	11 PIN BASE	1
8	ELT507	HIGH TEMPERATURE LIMIT SWITCH 110°F	1
8	ELT507	HIGH LIMIT TEMPERATURE 110°F	1
9	ELT680	THERMOSTAT 700°F	1
AND	ELT681	THERMOSTAT KNOB 700°F	1
AND	ELT620	THERMOSTAT BEZEL	1
10	ELM735	SOLID STATE TIMER ICM FOR CH460,JAOP3-G, FC2-G AND E233	1

Model : FC-2-G 120V 1PH (P120SFC2G)

View : INSIDE (See OVEN TOP)



220 Volts
1 phases
Simple-FC-2-G

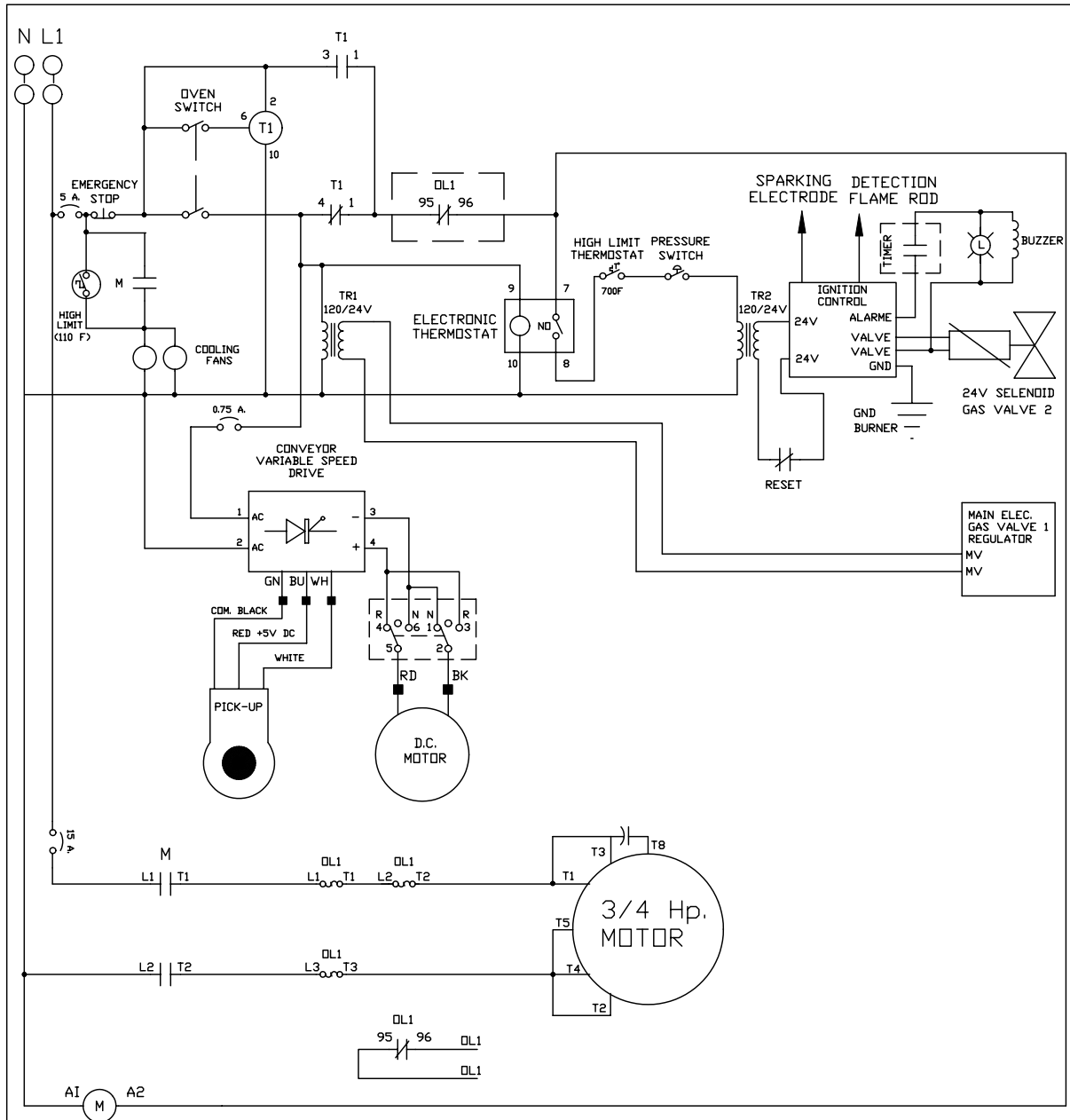
Item	Part Number	Description	Quantity
1	GAT100	TRANSFORMER 120/25V 20VA.	1
2	ELS940	BUZZER (24V)	1
3	ELF975	FUSE HOLDER 30A 250V 1P	1
4	ELF830	FUSE 15A 250V	1
5	ELC510	MOTOR CONTACTOR 2HP ((SPRECHER)	1
AND	ELC950	SPRECHER AUXILIARY CONTACT BLOCK ((SPRECHER)	1
6	ELO220	OVERLOAD RELAY BASE ((SPRECHER)	1
7	ELM720	OMRON CONTROL TIMER (11 PIN) H3CR	1
AND	ELM729	11 PIN BASE	1
8	ELO205	OVERLOAD 3.8 - 6 Amps. ((SPRECHER)	1
9	ELT507	HIGH TEMPERATURE LIMIT SWITCH 110°F	1
9	ELT507	HIGH LIMIT TEMPERATURE 110°F	1
10	ELT680	THERMOSTAT 700°F	1
AND	ELT681	THERMOSTAT KNOB 700°F	1
AND	ELT620	THERMOSTAT BEZEL	1
11	ELM735	SOLID STATE TIMER ICM FOR CH460,JAOP3-G, FC2-G AND E233	1
12	ELT725	TRANSFORMER 240/120 250VA	1

Model : 220V 1PH FC-2-G (P220SFC2G)

View : INSIDE (See OVEN TOP)

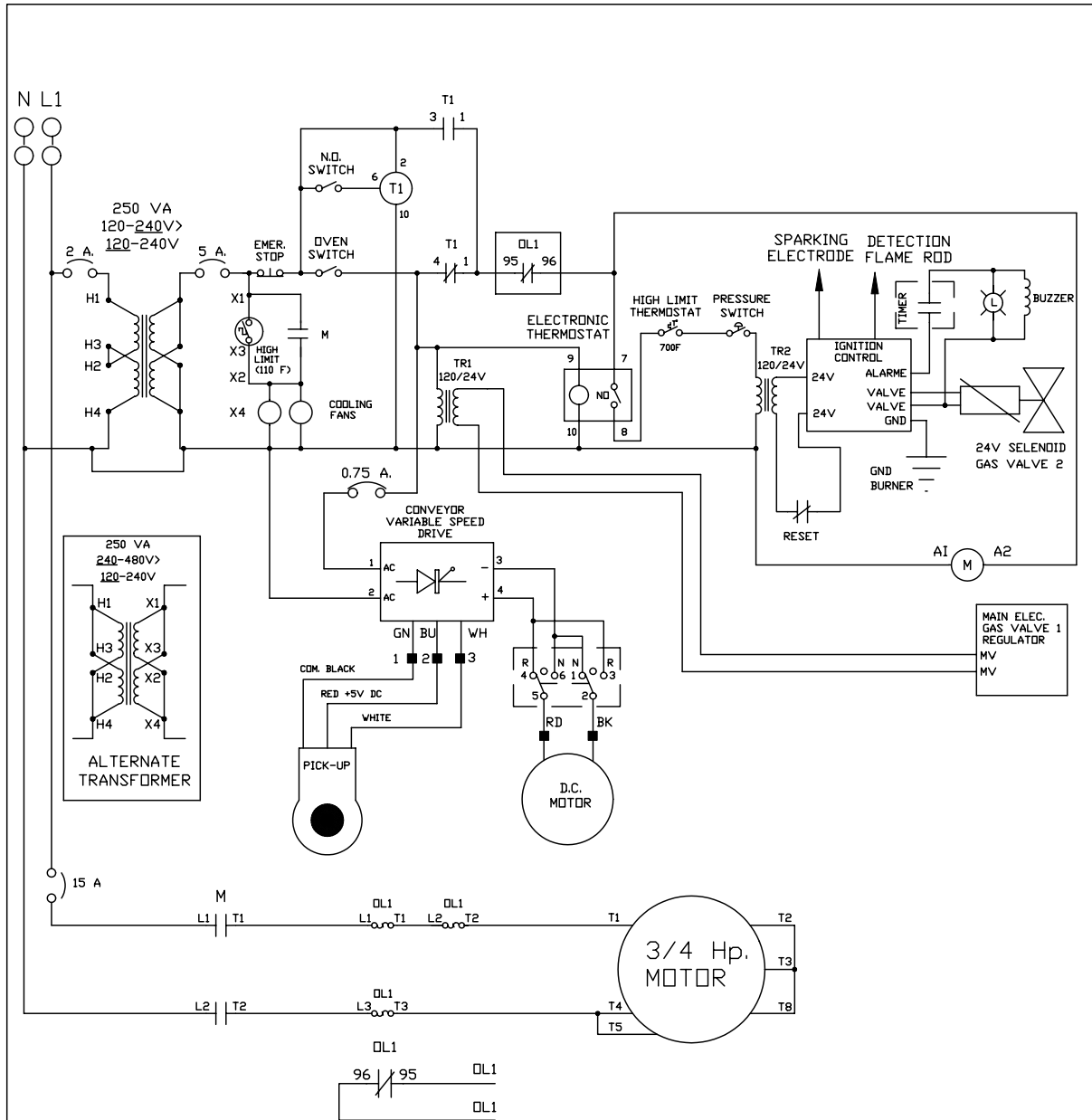
SECTION
G

ELECTRIC SCHEMATICS



N	L1		
8.0 AMPS	8.0 AMPS		
TOTAL POWER: 1.0 KW			
120 V. 1 Ph. 2 WIRES			

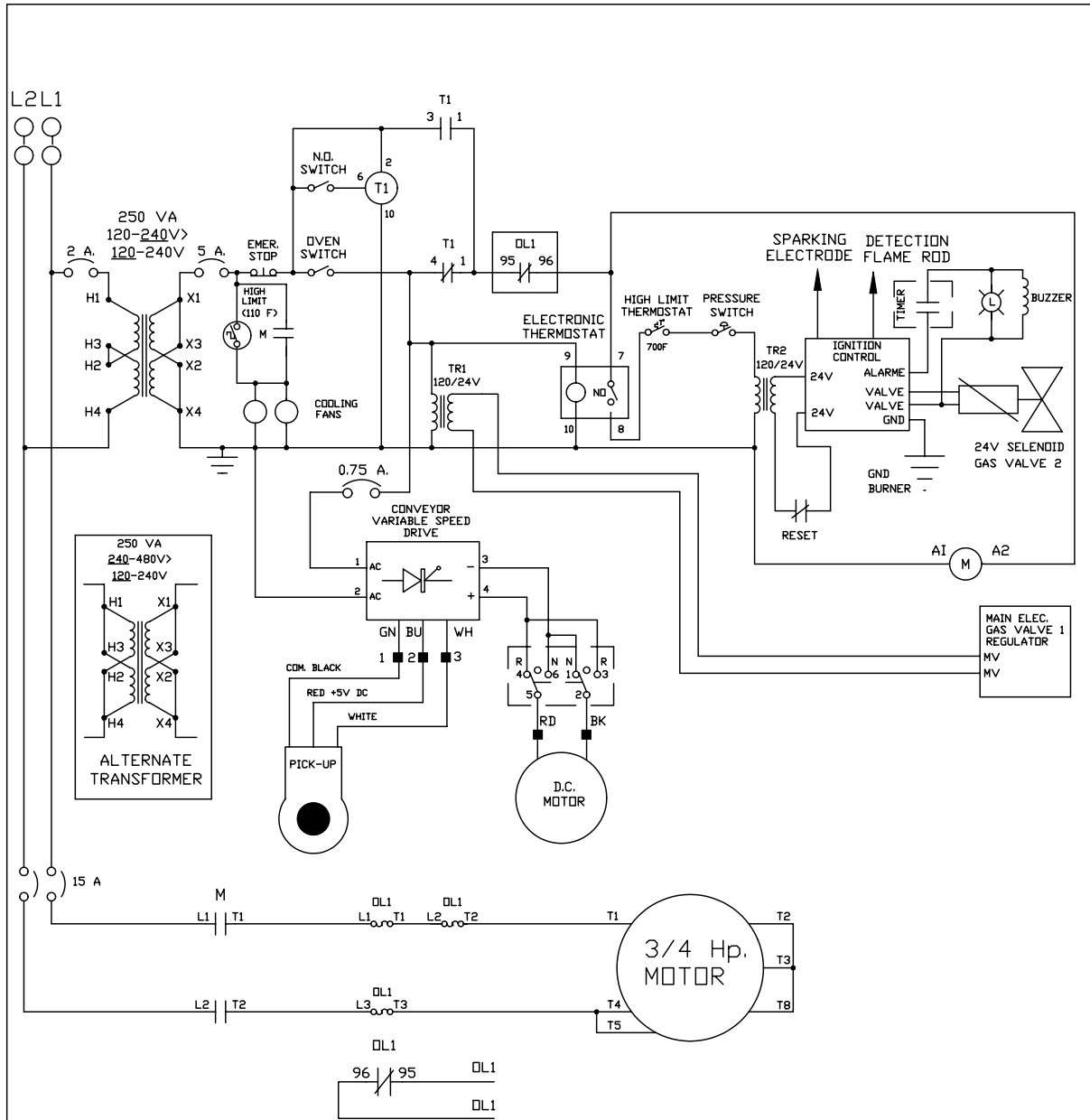
EQUIPEMENT			
DOYON			
FC18G 120 VOLTS 1 PHASE			
DATE	DES.	REV.#	
17-06-03	M. FAUCHER	9	
SER.:	MODEL	NO.	
	ALARME HIGH LIMIT	FC-18G_1	
NO.	REV.	DATE	



N	L1		
4.0 AMPS	4.0 AMPS		
TOTAL POWER: 0.9 KW			
220V. 1Ph. 50Hz 2 WIRES			

NO.	REV.	DATE

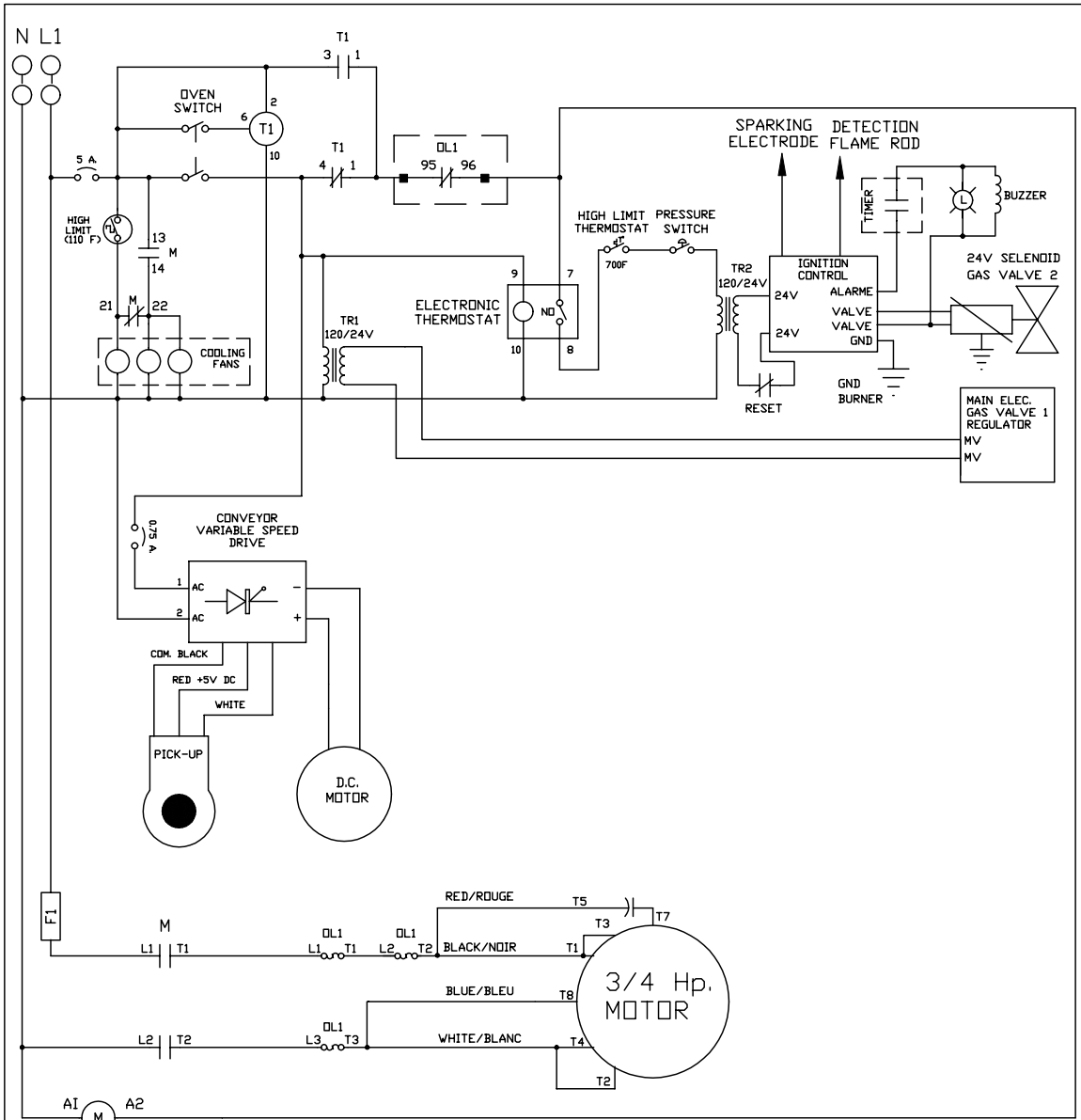
EQUIPEMENT		
DOYON		
FC18G 220 VOLTS 1Ph 50Hz		
DATE	DES.	REV.#
17-06-03	M. FAUCHER	10
SER.#	MODEL	NO.
029	ALARME DART CONTROL	FC18G_R1



L1	L2		
4.0 AMPS	4.0 AMPS		
TOTAL POWER: 0.9 KW			
220V. 1Ph. 60Hz 2 WIRES			

NO.	REV.	DATE

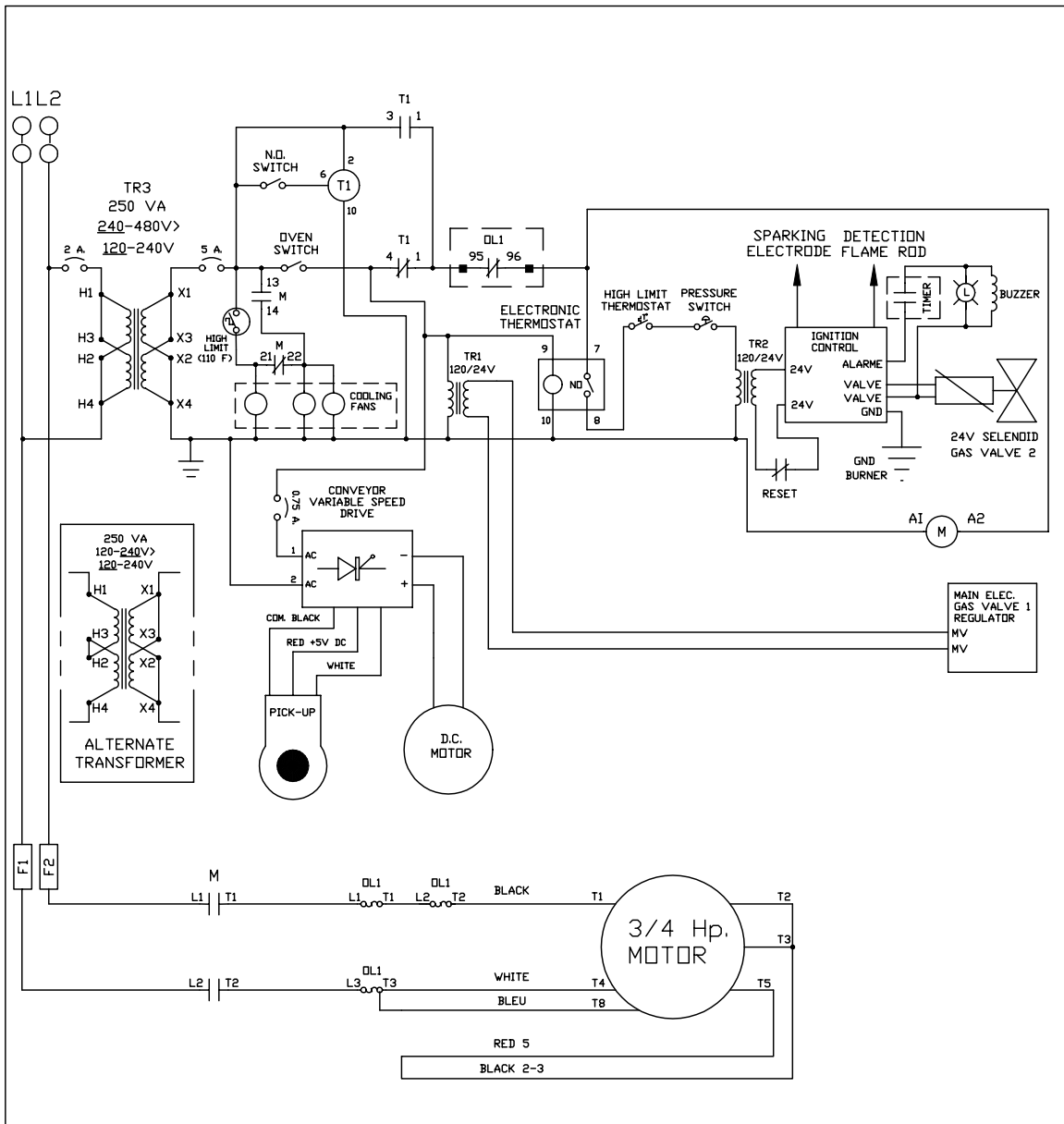
EQUIPEMENT		
DOYON		
FC18G 220 VOLTS 1Ph 60Hz		
DATE	DES.	REV.#
17-06-03	M. FAUCHER	9
SER.#	MODEL	NO.
029	ALARME DART CONTROL	FC18G_R2




N	L1		
8.0 AMPS	8.0 AMPS		
TOTAL POWER: 1.0 KW			
120 V. 1 Ph. 2 WIRES			

NO.	REV.	DATE

EQUIPEMENT		
DOYON		
FC2G 120 VOLTS 1 PHASE		
DATE	DES.	REV.#
28-05-03	M. FAUCHER	0
SER.:	MODEL	NO.
6000	ALARME DUAL VALVE	FC-2GD_2



L1	L2		
5.0 AMPS	5.0 AMPS		
TOTAL POWER: 1.1 KW			
220V. 1Ph. 60Hz  WIRES			

EQUIPEMENT			
DOYON			
FC2G 220 VOLTS 1Ph 60Hz			
DATE	DES.	REV.	
17-06-03	M. FAUCHER	3	
SER.	MODEL	NO.	
	DART CONTROL	FC2GD1R1	
NO.	REV.	DATE	

LIMITED WARRANTY

(Continental United States Of America And Canada Only)

Doyon Equipment Inc. guarantees to the original purchaser only that its product are free of defects in material and workmanship, under normal use.

This warranty does not cover any light bulbs, thermostat calibration or defects due to or resulting from handling, abuse, misuse, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorised service personnel or damage by flood, fire or other acts of God. Nor will this warranty apply as regards to the immersion element damaged by hard water.

The extent of the manufacturer's obligation under this warranty shall be limited to the replacement or repair of defective parts within the warranty period. The decision of the acceptance of the warranty will be made by Doyon Equipment service department, which decision will be final.

The purchaser is responsible for having the equipment properly installed, operated under normal conditions with proper supervision and to perform periodic preventive maintenance.

If any parts are proven defective during the period of one year from date of purchase, Doyon Equipment Inc. hereby guarantees to replace, without charge, F.O.B. Linière, Quebec, Canada, such part or parts.

Doyon Equipment Inc will pay the reasonable labour charges in connection with the replacement parts occurring within one year from purchase date. Travel over 50 miles, holiday or overtime charges are not covered. After one year from purchase date, all labour and transportation charges in connection with replacement parts will be the purchaser's responsibility.

Doyon Equipment Inc. does hereby exclude and shall not be liable to purchaser for any consequential or incidental damages including, but not limited to, damages to property, damages for loss of use, loss of time, loss of profits or income, resulting from any breach or warranty.

In no case, shall this warranty apply outside Canada and continental United States unless the purchaser has a written agreement from Doyon Equipment Inc.