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Equipex FC-60/1

Equipex FC-60/1 Ariel Half-Size Countertop Convection Oven Instruction Manual

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Equipex FC-60/1 Ariel Half-Size Countertop Convection Oven. Please read this manual thoroughly before initial use and retain it for future reference.

SAFETY INSTRUCTIONS

- Always ensure the oven is placed on a stable, heat-resistant surface.
- Do not operate the oven near flammable materials.
- Ensure proper ventilation around the unit.
- Do not touch hot surfaces. Use oven mitts or pot holders.
- Unplug the oven from the power outlet when not in use or before cleaning.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- This appliance is intended for commercial use only.

PRODUCT OVERVIEW

The Equipex FC-60/1 Ariel is a half-size countertop convection oven designed for efficient and uniform baking. It features a rear fan and heater assembly for optimal airflow, a cool-to-the-touch double glass door, and a durable stainless steel construction.



Figure 1: Front view of the Equipex FC-60/1 Ariel Half-Size Countertop Convection Oven. This image displays the oven's stainless steel exterior, the glass door, and the control panel located at the bottom.

SETUP

1. Unpacking

Carefully remove the oven from its packaging. Inspect the unit for any shipping damage. Retain all packaging materials for potential future transport or service.

2. Placement

Place the oven on a flat, stable, and heat-resistant countertop. Ensure there is adequate clearance (at least 4 inches) around all sides and the top of the oven for proper ventilation. Do not block the ventilation openings.



Figure 2: Dimensions of the Equipex FC-60/1 Ariel Convection Oven. The oven measures approximately 24 inches in depth, 24 inches in width, and 24 inches in height.

3. Electrical Connection

Connect the oven to a dedicated 120V electrical outlet. Ensure the outlet meets the electrical requirements specified on the product label. Do not use extension cords.

OPERATING INSTRUCTIONS

1. Controls Overview



Figure 3: Close-up view of the control panel on the Equipex FC-60/1 Ariel Convection Oven. The panel features a temperature control knob (left), a timer knob (right), and indicator lights.

- **Temperature Control Knob:** Located on the left, this knob adjusts the oven temperature up to 570°F (299°C).
- **Timer Knob:** Located on the right, this knob sets the cooking time up to 120 minutes. The oven will automatically shut off when the timer expires.
- **Indicator Lights:** These lights indicate power status and heating element operation.

2. Preheating the Oven

1. Ensure the oven is plugged in.
2. Turn the Temperature Control Knob to the desired cooking temperature.
3. Allow the oven to preheat until the heating indicator light turns off, indicating the set temperature has been reached. This typically takes 10-15 minutes.

3. Loading Food

- The oven is equipped with four chrome-plated wire shelves, designed to hold four half-size (13-inch x 18-inch) sheet pans.
- Carefully place food items on the shelves, ensuring even spacing for optimal air circulation.
- Close the oven door securely.

4. Cooking

1. Once the oven is preheated and loaded, set the Timer Knob to the desired cooking duration.
2. The convection fan will circulate hot air, ensuring quick and uniform baking.
3. Monitor food through the glass door. Avoid opening the door frequently to maintain consistent temperature.
4. When the timer expires, the oven will turn off. Carefully remove cooked items using oven mitts.

MAINTENANCE AND CLEANING

1. Daily Cleaning

- Always unplug the oven and allow it to cool completely before cleaning.
- The stainless steel interior and exterior can be wiped down with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could scratch the surface.
- Remove and clean the wire shelves with warm, soapy water.

2. Door Cleaning

The oven door can be removed to facilitate thorough cleaning. Consult the manufacturer's specific instructions for door removal and reinstallation to prevent damage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; faulty outlet.	Check power cord connection; verify power supply; test outlet with another appliance.
Oven not heating.	Temperature knob not set; timer not set; heating element issue.	Ensure temperature and timer are set correctly. If problem persists, contact service.
Uneven cooking.	Overcrowding; blocked vents; improper temperature/time.	Do not overcrowd shelves; ensure proper ventilation; adjust temperature/time as needed.

SPECIFICATIONS

- **Model:** FC-60/1
- **Brand:** Equipex
- **Type:** Half-Size Countertop Convection Oven
- **Capacity:** 4 half-size sheet pans (13-inch x 18-inch)
- **Shelves:** 4 chrome-plated wire shelves
- **Maximum Temperature:** 570°F (299°C)
- **Timer:** 120 minutes
- **Construction:** Stainless Steel interior and exterior
- **Electrical:** 120V
- **Product Dimensions:** Approximately 24"D x 24"W x 24"H

WARRANTY AND SUPPORT

For warranty information and technical support, please refer to the documentation provided with your purchase or contact Equipex customer service directly. Keep your purchase receipt and model number (FC-60/1) readily available when seeking support.