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Equipex FC-33/1

Equipex FC-33/1 Electric Quarter-Size Countertop Convection Oven/Broiler User Manual

MODEL: FC-33/1

1. Introduction

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Equipex FC-33/1 Electric Quarter-Size Countertop Convection Oven/Broiler. Please read these instructions thoroughly before using the appliance and retain them for future reference. The FC-33/1 is designed for professional use, featuring a rear fan and heater assembly for true convection cooking, two overhead TurboQuartz heating elements for broiling, and a robust stainless steel construction.



Figure 1: Equipex FC-33/1 Electric Quarter-Size Countertop Convection Oven/Broiler. This image shows the front view of the stainless steel oven with its glass door, control knobs on the right, and interior racks visible.

2. Important Safety Instructions

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using this appliance:

- Read all instructions before operating the oven.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts or pot holders when handling hot materials.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.

- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for other than intended use.
- Ensure adequate ventilation around the oven during operation.

3. Setup and Installation

3.1 Unpacking

- Carefully remove the oven from its packaging.
- Remove all packing materials, including any protective films or tapes, from the interior and exterior of the oven.
- Inspect the oven for any shipping damage. If damage is found, contact your supplier immediately.
- Ensure all accessories are present: 3 wire racks and 1 bake tray.

3.2 Placement

- Place the oven on a stable, level, and heat-resistant countertop or surface.
- Ensure there is adequate clearance around the oven for proper ventilation. Maintain at least 4 inches (10 cm) of space from walls and other appliances.
- Do not place the oven near flammable materials or heat-sensitive surfaces.

3.3 Electrical Connection

- The Equipex FC-33/1 operates on 120V electrical supply. Verify that your electrical outlet matches this requirement.
- Plug the oven directly into a grounded electrical outlet. Do not use extension cords or multi-outlet adapters.
- Ensure the electrical circuit can handle the oven's power requirements to prevent overloading.

4. Operating Instructions

4.1 Controls Overview

The oven features three control knobs located on the right side of the unit:

- **Thermostat Knob:** Controls the internal temperature, adjustable up to 450°F (232°C).
- **Function Selector Knob:** Selects the cooking mode (Convection or Broiler).
- **Timer Knob:** Sets the cooking duration, up to 120 minutes. The oven will automatically shut off when the timer expires.

4.2 Convection Oven Operation

The convection mode utilizes a rear fan and heater assembly to circulate hot air, ensuring quick and uniform baking.

1. Place food on the wire racks or bake tray. For optimal air circulation, avoid overcrowding the oven.
2. Close the oven door securely.
3. Turn the Function Selector Knob to the convection oven symbol.
4. Set the desired temperature using the Thermostat Knob (up to 450°F).

5. Set the desired cooking time using the Timer Knob (up to 120 minutes). The oven will begin heating.
6. The oven will automatically turn off and signal when the set time has elapsed.
7. Carefully remove cooked food using oven mitts.

4.3 Broiler Operation (TurboQuartz)

The broiler mode uses two overhead quartz heating elements for melting, browning, or toasting.

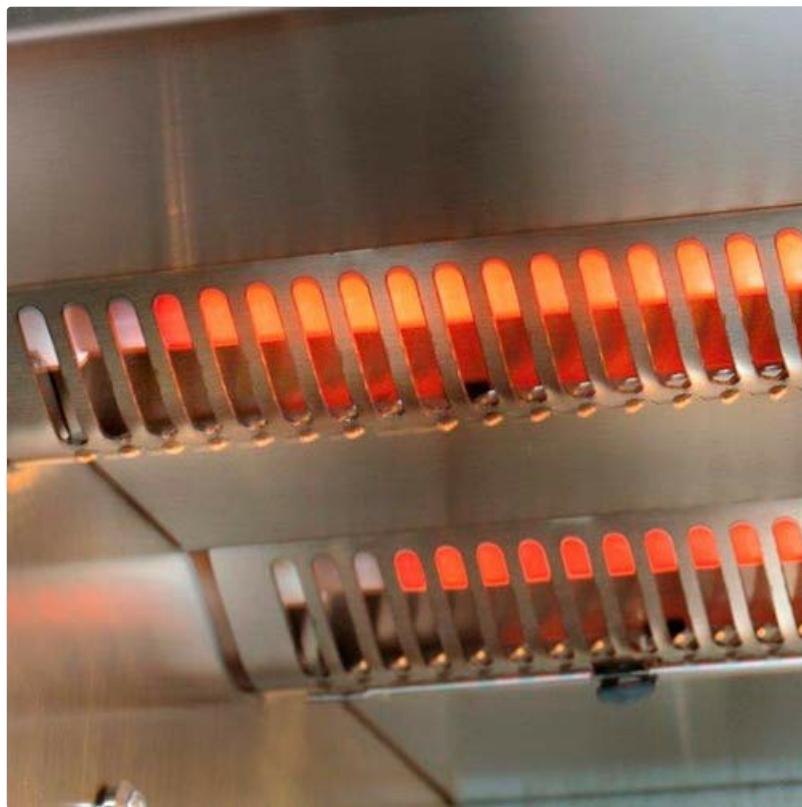


Figure 2: Close-up view of the overhead quartz heating elements inside the Equipex FC-33/1 oven, showing them glowing red during operation.

1. Place food on the top rack position for optimal broiling.
2. Close the oven door securely.
3. Turn the Function Selector Knob to the broiler symbol.
4. Set the desired cooking time using the Timer Knob (up to 120 minutes). The broiler elements will activate.
5. Monitor food closely to prevent burning, as broiling is a rapid cooking method.
6. The oven will automatically turn off and signal when the set time has elapsed.
7. Carefully remove cooked food using oven mitts.

4.4 Using the Timer

The mechanical timer can be set for up to 120 minutes. To set the timer, simply turn the Timer Knob clockwise to the desired duration. The oven will operate until the timer counts down to zero, at which point it will emit an audible signal and automatically shut off the heating elements. To stop cooking before the timer expires, turn the Timer Knob counter-clockwise to the 'OFF' position.



Figure 3: Close-up view of the Equipex FC-33/1 oven's stainless steel handle and a portion of the control panel, highlighting the robust construction.

5. Care and Maintenance

Regular cleaning and maintenance will ensure the longevity and optimal performance of your oven.

5.1 Cleaning

- Always unplug the oven from the power outlet and allow it to cool completely before cleaning.
- The exterior of the oven, made of stainless steel, can be wiped with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could scratch the surface.
- The interior can be cleaned with a damp cloth and mild, non-abrasive oven cleaner. Ensure all cleaner residue is wiped away.
- The wire racks and bake tray are removable and can be washed with warm, soapy water.
- Do not immerse the oven in water or spray water directly onto the heating elements or controls.
- Clean the glass door with a glass cleaner or a damp cloth.

5.2 Storage

If the oven will not be used for an extended period, ensure it is clean and dry. Store it in a cool, dry place, protected from dust and moisture.

6. Troubleshooting

Before contacting service, please refer to the following common issues and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Oven does not heat up.	No power supply; Timer not set; Thermostat set too low.	Check power cord connection and outlet; Set the Timer Knob; Adjust Thermostat Knob to desired temperature.
Uneven cooking/browning.	Oven overcrowded; Improper rack placement; Door not fully closed.	Ensure proper air circulation; Adjust rack position; Close door completely.
Excessive smoke during operation.	Food spills or grease buildup inside oven.	Allow oven to cool, then clean the interior thoroughly.
Timer not functioning.	Timer knob not turned past 10 minutes initially.	For mechanical timers, turn past 10 minutes then back to desired time to engage mechanism.

7. Technical Specifications



Figure 4: Equipex FC-33/1 Electric Quarter-Size Countertop Convection Oven with key dimensions labeled: 22 inches (width), 18.5 inches (depth), and 13 inches (height).

Feature	Specification
Model Number	FC-33/1
Brand	Equipex
Product Dimensions (L x D x H)	22 x 18.5 x 13 inches (55.9 x 47 x 33 cm)
Item Weight	48.8 Pounds (22.1 kg)

Feature	Specification
Control Type	Knob
Maximum Temperature	450°F (232°C)
Timer	Up to 120 minutes
Capacity	Up to four (4) bake trays, three (3) 1/4 size sheet pans, three (3) wire racks
Construction Material	Stainless Steel
Special Features	Unique Air Flow Design, Convection Cooking, TurboQuartz Broiler Elements
Included Accessories	3 Wire Racks, 1 Bake Tray

8. Warranty and Support

This Equipex FC-33/1 Convection Oven/Broiler is covered by a manufacturer's warranty against defects in materials and workmanship. Specific warranty terms and duration may vary. Please refer to the warranty card included with your product or contact Equipex directly for detailed warranty information.

For technical support, service inquiries, or to order replacement parts, please contact Equipex customer service. Ensure you have your model number (FC-33/1) and purchase date available when contacting support.

Contact information for Equipex can typically be found on their official website or on the product packaging.