ENGLISH

FORNO®
Commerciale

FORNO COMMERCIALE GAS CONVECTION OVEN, SINGLE

FCMCO0107-38

ANSI Z83.11 • CSA 1.8-(2016) Food Service Equip.
Conforms to ANSI STD Z83.11-2016
Certified to CSA STD 1.8-2016 Food Service Equip.
CONFORMS TO NSF/ANSI 4:2020

INSTRUCTION MANUAL

Read these instructions carefully before using your appliance, and keep it carefully.
If you follow the instructions, your appliance will provide you with many years of good service.

08/2025

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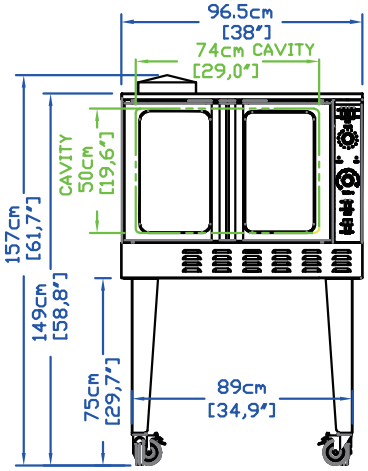
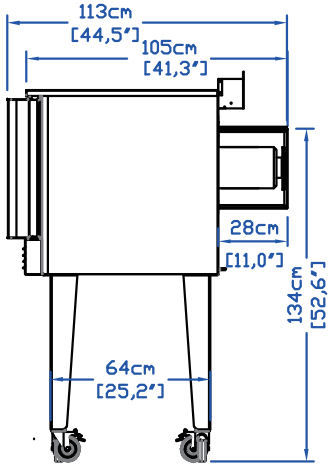
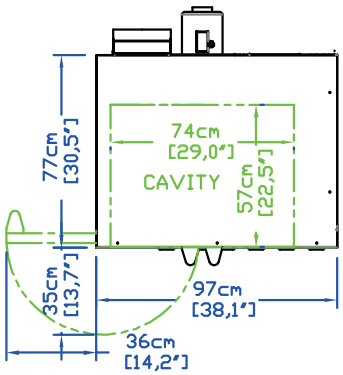
LINE DRAWING







Customer Care

Thank you for purchasing a Forno product. Please read the entire instruction manual before operating your new appliance for the first time. Whether you are an occasional user or an expert, it will be beneficial to familiarize yourself with the safety practices, features, operation and care recommendations of your appliance.

Both the model and serial number are listed inside the product. For warranty purposes, you will also need the date of purchase .

Record this information below for future reference.

Product Information Service Information

Model Number : _____

Serial Number :

Date of Purchase :_____

Purchase Address And Phone:

_____

_____

_____

Service Information

Use these numbers in any correspondence or services calls concerning your product.

If you received a damaged product, immediately contact Forno.

To save time and money, before you call for serviced, check the troubleshooting guide. It listed the causes of minor operation problems that you can correct yourself.

“Need some quick help? Simply scan the qr code and get access to our fast support form. We’re always here to assist you with any questions or concerns you may have. So, don’t hesitate to reach out!”

Services in Canada and Untied States

Keep the instruction manual handy to answer your questions. If you don’t understand something or need more assistance, please visit our website for fast support. Please provide us your name, number, address,serial number of the product that troubleshooting, proof of purchase, and a short description of the issue. A customer service representative will contact you as soon as possible. All warranty work needs to be authorized by FORNO customer service. All our authorized service providers are carefully selected and rigorously trained by us.

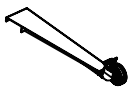
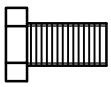
Specifications

Models	FCMCO0107-38	
Input Power	110–120 V AC 15A	
Temperature Range	150–500 °F (66–260 °C)	
Net Weight	507.1 lbs. (230 kg)	
Dimensions	38.11×41.69×57.17 in. (968×1059×1452 mm)	
Oven Cavity Dimensions	29.06×21.50×19.61 in. (738×546×498 mm)	
Bracket Number	10	
Shelf Number	5	
Burner Number	3	
Door Number	2	
Oven Number	1	
Gas Type	LPG	NG
Gas Pressure (1)	10″ W.C.	3.5″ W.C.
Orifice Size (2)	55#	45#
Gas Consumption	540 L/h 0.54 m³/h	1400 L/h 1.4 m³/h
Total Rated BTU	54000	

(1) Minimum supply pressure is 3.5″ W.C. for natural gas and 10″ W.C. for liquid propane gas.

(2) Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.

Part Attention

Item.	FCMCO0107-38	Fig
Support Legs&Casters	4	
Screw	18	
Washer	18	

Control Panel

Fan Speed Switch

Selects the fan speed (HI or LOW).Use this switch depending on the type of food to be cooked.(Refer to your recipe)

Cook Timer

Turn the TIMER knob to set cooking time. An alarm will sound at the end of the countdown.

⚠ Warning

The TIMER doesn't close the ventilation valve.If you want to close the ventilation valve, turn the POWER switch to OFF

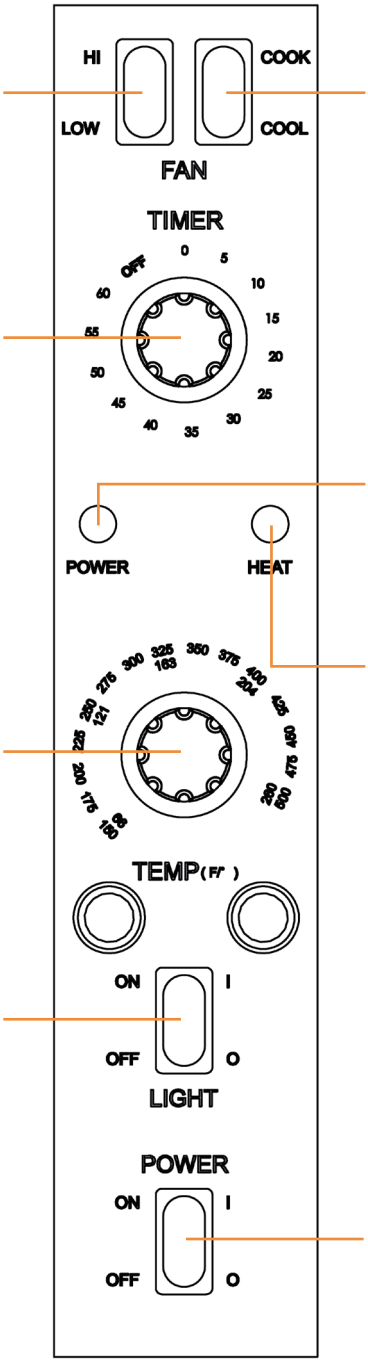
Cook Temperature Control

Use this knob to select desired cooking temperature.

Oven Light Switch

Controls the internal light.

Note: The light inside the oven will stay on unless you turn the LGHT switch to OFF.



Fan Mode Switch

In CooK mode,the fan runs continuously except when the oven doors are opened. Note: This switch does not control the burners.

In CooL mode,the fan runs continuously even if the doors are opened. To quickly cool the oven after cooking, open the oven doors and toggle the fan mode to CooL.

Note: The burners do not operate while the oven doors are opened

POWER Indicator

Turns green when the power is on.

HEAT Indicator

Turns yellow when the burners are operating.

Note: The HEAT indicator goes out when the oven reaches the set temperature, and cycles on and off as the burners operate to maintain the set cooking temperature.

Power Switch

Use this switch to open or close the gas valve.

⚠ Warning

DO NOT forget to flip the POWER switch to OFF when finished with baking.

Installation

Preparation

Selecting Location

Prepare two locations for your oven, one for unpacking and installing its accessories, the other for its normal use

The location where the oven will be placed must:

Have good ventilation and a certain amount of space around it. In specific, there should be enough cooking space in front of the oven and at least 6 inches of clearance in the back and on both sides of the oven.

Have a level surface, sturdy enough to handle the operating weight of the oven and in compliance with laws, codes,and requlations concerning food preparation.

⚠ Warning

DO NOT position the oven adjacent to any source of heat or grease-producing equipment such as microwave ovens, griddles, and the likes that could give out radiant heat, because the exterior of the oven can only stand a temperature of 130°F (54°C). DO NOT STACK OTHER ELECTRIC OR GAS COOKERS ON TOP OF THE OVEN. DO NOT MOUNT OTHER COOKING EQUIPMENT ABOVE THE OVEN.

Also, the location should have a good ventilation. Check that.

If a ventilation canopy is used, it is recommended that the canopy be 6" above the oven and that the bottom edae of the canopy be located 6'6" from the floor, Filters should be installed at an angle of 45°or greater from the horizontal.

If an exhaust fan is used, it should be installed at least 2" above the flue opening at the top of the oven. An exhaust fan installed too close to the flue tends to create too strong a suction that can interfere with burner performance.

If the oven flue is connected directly to an outside flue, a down draft diverter compliant with all local and national codes and regulations on fume emissions must be installed at the flue outlet of the oven and connected to the outside flue. For details on installing the flue, refer to Installing a Flue Duct.

Unpacking

1. Uncrate the oven carefully using as many persons as possible. Keep the packaging out of the reach of children and pets.
2.Check that the oven is intact and free of anomalies of any kind, such as rust, dent.
3Check that you have all the accessories for your oven model.

⚠ Warning

DO NOT *remove the labels or warning signs on the oven.*

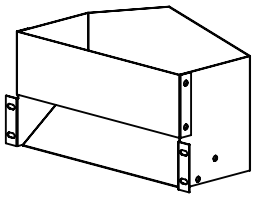
Installing Single-Deck Oven

⚠ Warning

The oven is at least 507.1 lbs. (230 kg) depending on your specific model. Use a lifing equipment to lift it to a height where installing the legs is possible. When finished, transport the assembled oven to where it will be in use with a dolly cart.

1. Raise the oven and stabilize it at the height it has been raised.
2. Align the holes on the leg with those on the oven bottom, insert the M10 bolts, and tighten them in place using an adjustable wrench.
3. Repeat for the other legs.

4. As you finish installing the legs, slowly lower the oven to the floor.
5. Attach the flue to the oven with screws.

Name	Flue
Diagram	

6.Immobilize the oven legs using proper restraints to the wall (not included). If unsure at any point. consult a professional.

⚠ Warning

In cases where the restraints have to be removed for cleaning, servicing, or the likes, double-check that you have closed the main gas valve. When finished with the cleaning, ONLY open the main valve after you have check that the connections of the oven are airtight.

Installing Single-Deck Oven

Installing a flue duct for an oven is essential for ensuring proper ventilation and safe discharge of smoke and cooking fumes

The following are general steps for installing an oven flue, but note that they may vary depending on the specific oven model, worksite décor, local, national, and state codes, laws, and regulations concerning the emission of cooking fumes.

ALWAYS adhere to local regulations, or consult with a professional technician for installation.

1. Choose a suitable location for the flue duct, typically near the top rear or above the oven. Ensure the location complies with local building codes.

2. Ensure the wall is suitable for flue installation, usually made of brick, concrete, or metal. The wall must be sturdy enough to support the flue duct and ensure safety.

3. Move the oven to the selected location and ensure there is enough space behind it for connecting the flue duct.

4. Connect the flue duct to the oven's exhaust port. This often involves inserting the flue duct into the oven exhaust port and securing it with screws or other fasteners.

5. Connect the flue pipe to the main fume ventilation duct of the building. If there is no such duct have a professional cut an opening on the wall where the flue pipe has to go.

Note: Install a wall thimble on both sides of the wall to provide a safe passage for the flue duct. Attach a protective cover on both the indoor and outdoor ends to prevent water and debris from entering the flue.

6. Pass the flue duct through the opening. Install an appropriate exhaust cap or flue hood to prevent rainwater from entering.

Note: For more complex installations or if unsure, seek assistance from a qualified professional. especially when dealing with cutting the wall or structural modifications.
Safety is a top priority.

Connecting Electricity

The single-deck models have one 120V power cord, while the double-deck ones have two.

For the single-deck models, check with the building manager or a certified electrician that the power socket to be used can handle the full load of the oven.

For the double-deck models, NEVER plug both plugs into sockets on the same circuit unless you have checked with a certified electrician that the circuit can handle the power draw of both plugs.

Note: Wiring diagrams are located on the side of the control panel assembly, as well as in this manual (Appendix). Be sure that the input voltage and phase match the requirements shown on the serial plate. located inside the lower front panel.

⚠ Warning

The appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code,ANS!/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

Connecting Gas Supply

⚠ Warning

Check the Specifications table to decide which fuel and regulator pressure to use. For natural gas, the regulator delivers a 3.5" W.C. pressure to the manifold. For liquid propane (LP) gas. the regulator delivers 11" W.C. Refer to the serial plate located inside the front lower panel for the gas type.

ONLY connect the oven to the type of gas for which it is designed for. The inlet pressure before the regulator MUSTbe 6-10" WC. for natural gas or 11-14" WC. for LP gas.

The gas supply line MUST have enough pressure. Low-pressure lines restrict the volume of gas and thus compromise the burner performance.

DO NOT use gas supply lines that have fiuctuations more than 25% (natural gas) or 10% (liquid propane gas), which will create problems and afect the burner performance.

If this equipment is being installed at over 2,000 feet altitude and that information was not specified when ordered, contact the Customer Service.

1. Purge the supply line to clean out dust, dirt, or other foreign matter before connecting the line to the unit.

2. Locate the gas inlet of the oven, which is at the rear of the oven. Remove protective cap, being careful not to introduce any foreign matter into the inlet.

3. Connect your compatible gas supply pipe to the inlet, using raw tape (not included) as needed. Tighten the connection using two adjustable pipe wrenches (not included).

4. Do not open the gas supply valve yet.

Checking Gas Leakage

⚠ Warning

ONLY use soapy water for leakage testing. NEVER USE A LIGHTER.

Keep the room where the testing is to take place well-ventilated during the entire process

All connections MUST be checked for leaks before using the oven.

Test pressure should not exceed 1/4" W.C.

Forbid the use of all electric appliances, including portable ones whose starting may generatesparks, during the entire process.

1. Flip off the circuit breaker to the room.

2. Prepare a basin of soapy water. Apply droplets to each connection on the inlet pipe

3. Open the valve on your gas supply.

4. Visually check that there is no bubble forming where the soapy water was applied.

5. If there are bulging bubbles,

a) IMMEDIATELY close the valve on your gas supply.

b) Air the room so that there is not leakage gas, which can be told by a gas detector (notincluded).

c) Redo the connection where the leakage is.

d) Repeat steps 2-5 till no bubble is forming.

6. Stow everything away.

Checking the Installation

1. Check that all screws and bolts are tightened

2. Move the oven into the position at which it will be operated using a dolly cart.

⚠ Warning

For models with long legs, be careful not to run them into anything while transporting.

3.Check that the oven is level. If not, adjust the legs.

4.Check that the required clearances are satisfied.

Operation

⚠ **Warning**

In the event where a gas odor is detected, cut gas supply at the main valve. Evacuate the room, and ONLY call the local department till you have reached a safe place.

NEVER press the POWER button on the control panel twice within 5 minutes, as gas from the first failed lighting could stil be trapped inside the burner and WiLL lead to an uncontrolled ignition upon the second attempt, posing the risk of fire or explosion.

Lighting, Relighting and Shutdown

Lighting

To light the oven, flip the Power switch at the bottom of the control panel to the ON position.

Relighting

1. **If the initial lighting failed, do not retry. The oven shuts off gas automatically upon a failed lighting. Wait for five minutes to allow the gas that was released to dissipate, and try again.**
2. **If the burners still fail to ianite after three consecutive attempts, the oven will start a self-protection mechanism, rendering it non-responsive to the Power switch.**
3. **Remove the power plug (s) and replace them/it.**
4. **Repeat the process as in Lighting to ignite.**

Shutdown

To shut down the oven, switch the Power switch to the OFF position.

Basic Operation

1. Turn the Power switch at the bottom of the oven to ON position.
2. Select the desired fan speed using the Fan Speed switch. The appropriate fan speed (HI or LOW) depends on the type of food to be cooked.
3. Switch the Fan Mode switch to COOK
4. Set the cooking temperature by turning the Cook Temperature Control until the indicator mark on the knob is pointed to the desired cooking temperature.
5. Wait until the HEAT ON indicator has gone out, indicating the set cooking temperature is reached.
6. Open the oven doors, load your food into the oven, and close the doors

Note:

Use the light to check how the cooking is going.
Use the Cook Timer to time the cooking. Again, the timer won't stop the burners when the countdown is over. Shut off the burner manually after the cooking is over.
Mind that the timer doesn't stop automatically as the burners do when the doors are opened. Remember to compensate the time for which the doors are open during timed cooking. Wind the time back as much as needed.

7. Your food is ready when the timer goes off. lf quick oven cooling is needed, open the oven doors (which will shut off the burners) and flip the Fan Mode to COOL (which runs the fan continuously with the doors open). For quicker cooling, fip the Fan $peed switch to Hl.
8. When finished with cooking, turn the Cook Temperature Control to the lowest setting (fully counterclockwise) and switch the Power switch to OFF

Culinary Advice

The basic idea of this oven is to combine the use of a gas heating element at the bottom with a circulation fan at the top. As the heating element warms up, the continuous airflow from the fan ensures that hot air reaches every part of the food being cooked. This process achieves a consistent level of doneness across the entire surface and interior of the food.

Due to the efficient circulation of hot air, the cooking characteristics for certain foods may differ from those in a reaular oven, Specifically, the cooking time is tvpically shorter, and the reauired cooking temperature is generally 25°F to 75°F lower compared to what would be needed in a standard oven.

Time & Temperature

Time and temperature are important. The actual best cooking time and temperature depends on such factors as food size, and whether the food is defrosted, and the type of food. It may require several rounds of trials or experiments before you get a hang of the correlation between the aforementioned factors and the oven temperature and cooking time.

No Overloading

DO NOT overload the oven. One of the factors that may affect the time and temperature required for cooking is the load of the racks. Overloaded racks block the flow of the hot air, making it dificult to pass through the heavy-loaded racks. Always exercise the principle of loading the oven with food of moderate size and amount, which will save you from the trouble of repeated checking, and turning the food over.

Helpful Suggestions

Here are some suggestions that will assist in getting the best possible performance from this convection oven:
· Pre-heat the oven thoroughly before use

· When handling with frozen foods

a) Pre-heat the oven to 50°F higher than the planned cooking temperature.
b) Put the food in the oven.
c) Set the temperature to the planned.

· Space the racks and pans as evenly as possible to allow free air circulation. Do not completely cover the racks with pans.
· Do not use a deep pan for shallow cakes or cookies, etc. Air circulation across the surface of the product is essential.

⚠ Warning

Use extreme care with aluminum foil. Make sure it is tightly wrapped around the food to be cooked. Foil that is loosely wrapped may be ripped off from the food and get entangled into the fan blades, damaging the motor.

Cleaning

⚠ Warning

For your safety, disconnect the power supply to the oven and close the gas main valve before cleaning.

Daily Cleaning

· Turn the Power switch to OFF and allow the oven to cool down.

· Remove the oven-interior shelves and brackets. (The brackets are readily removable by merely raising to disengage them from their sockets.) Wash the shelves and brackets in a sink with mild detergent and warm water. Dry them thoroughly with a clean cloth.

· Check thoroughly for any foreign matter on the wire grate in front of the fan blower wheel, as well as on the wheel itself. If necessary, remove the rear panel of the oven, which is secured by bolts near each corner. Use a stiff brush to remove grime build-ups from the blower blades. Clean the panel by soaking it in a mild detergent solution. Dry completely before reinstalling.

· Wipe the interiors with a damp cloth wetted with food-grade mild detergent and warm water solution. Wipe dry with a clean cloth.
· Clean the control panel with a soft damp cloth. For stubborn grime or gunk, presoak with a thin layer of mild detergent and wipe clean with a soft clean cloth.
· Wipe other exterior surfaces with a clean damp cloth. If the exterior surfaces require morethorough cleaning, see Cleaning Stainless Steel Surfaces.

1. Replace the rack slides and racks to their original locations inside the oven.
2. LEAVE THE DOOR OPEN AFTER CLEANING. This allows the oven to dry thoroughly after cleaning and also prolongs the life of the door gasket.

Monthly Cleaning

Clean around the rear of the motor (where the vent screen is located), louvered panels, and primary inlets at the rear of the oven where grease or lint may have accumulated.

Semi-Annual Cleaning

Schedule a professional service technician to clean and adjust the oven for optimal performance at least twice a year.
Schedule a biannual examination and cleaning for the oven's vent system

Cleaning the Grating

1. Remove the shelves and brackets.
2. Clean the intake wire arating with a wet cloth or towel. If removing the grating is needed, remove the 4 small bolts holding the grating in place. Reinstall the grating when finished with cleaning.

Cleaning Stainless Steel Surfaces

· To remove normal dirt, grease, and food residue fromstainless steel operating at low temperature use ordinary soap and water applied with a sponge or cloth. Dry thoroughlv with a clean cloth

· For grease, food splatter, or condensed vapors that have baked on the oven, apply cleanser to a damp cloth or sponge. Rubbing gently up and down will not mar the finish of the stainless steel. NEVER RUB WITH A CIRCULAR MOTION. Soil and burnt deposits resistant to the above procedure can usually be removed by rubbing the surface with SCOTCH-BRITE scouring pads. DO NOT USE ORDINARY STEEL WOOL, as any particles left on the surface will rust and spoil the appearance of the finish. NEVER USE A WIRE BRUSH. STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE, OR OTHER STEEL TOOLS. Surfaces that are marred collect dirt more rapidly and become more dificult to clean. Marring also increases the possibility of corrosive attack, requiring refinishing.

· To remove heat tint-darkened areas sometimes appear on stainless steel surfaces where the area has been subjected to excessive heat. These darkened areas are caused by thickening of the protective surface of the stainless steel and are not harmful. Heat tint can normally be removed by the foregoing, but tint that does not respond to this procedure calls for vigorous scouring up and down, using SCOTCH-BRITE scouring pads with a powered cleanser.

Adjustment

⚠ Warning

Adiustments and service work should ONLY be carried out by a qualified technician with experience and expertise in operating commercial cooking equipment. However, to be on the safe side. contact your authorized service agency for reliable service, dependable advice, or any other assistance and for genuine factory parts.
The warranty will be void, and the manufacturer is relieved of all liability if service work is conducted by anyone other than a qualified technician or if replacement parts other than genuine ones are installed.

Lubrication

Refer to the label of the lubrication information located on the motor.
The casters have zerk fittings. Lubricate as needed.

Adjusting Gas Pressure Regulator

By default, the pressure regulator is 3.5" W.C. for natural gas and 10" W.C. for propane gas. To check the manifold pressure:

1. Turn the power switch to OFF position
2. Turn the main gas valve to cut the gas
3. Remove valve panels and locate the 1/8" plug in manifold.
4. Remove the plug and install a fitting appropriate to connect a manometer.
5. Open the valve on your gas supply.
6. Turn on the Power switch to ON position and check the reading on the manometer
If manometer does not read 3.5" W.C. for natural gas, or 10" W.C. for propane gas, adjust the regulator (if gas pressure is ok, go to Step 8).
7. Remove the cap from the top of regulator. To increase, use a screwdriver to rotate the regulator adjustment screw clockwise. To decrease, counterclockwise. Rotate until the manometer shows correct reading.
8. Remove the manometer and replace the pressure tap plug and valve panels

Adjusting the Door Switch

By default, the door switch cuts the power to the oven and shuts off the burner when the doors are opened by more than 2 to 4 inches. If this degree of opening is so different from your oven's that the doors no longer shut off the oven, follow the steps to recalibrate.
The door switch is located in a heated zone. Take care not to get a skin burn.
To adjust the door switch:
1. Open the doors fully.
2. Remove the lower cover by loosening the five screws located inside the door opening

3. Position the doors so they are nearly closed but not latched.
4. To adjust the cam, loosen the set screw and rotate the cam until you hear the switch click.
5. Tighten the set screw in the cam.
Test the door to make certain the switch will contact cam when the doors are closed.
6. Replace the cover.

Thermostat Calibration

A thermostat that is out of calibration may cause unsatisfactory cooking results such as uneven bakina, prolonged cookina times, and so on. if you are experlencing uneven cookina. it may be a result of excessive cooking temperatures. Refer to the cooking chart provided in the section Operation.

Checking the Temperature Accuracy

To check the accuracy:
1. Turn the oven on by turning the power switch to ON.
2. Open the doors and place a thermocouple in the center of the middle oven rack.
Note: Use a pyrometer if a thermocouple is not available.
3. Close the doors and then turn the thermostat dial to 350°F(177°C)
The oven needs about 1/2 hour to preheat. When the indicator light goes out, the temperature set by the thermostat has been reached.
4. Check the pyrometer or thermometer for the internal oven temperature.

If the difference between the reading on the pyrometer (or thermometer) and the setting of the thermostat is less than 10°F(5.5°C), no adjustment is needed.
If the difference is greater than 10°F(5.5°C),proceed with the calibration procedures in Calibrating the Ovens below.

Calibrating the Thermostat

This thermostat is a direct-acting device, meaning that the temperature inside the oven increases or decreases in response to the rotational direction and the degree of turn.
Note: Maximum turn of the screw “A” is 1-1/2 turns- clockwise or counterclockwise

To calibrate the oven thermostat:

1. Remove the thermostat knob by loosening the set screws and pull the knob forward.

⚠ Caution

Take care not to rotate the thermostat shaft.

2. With a very small screwdriver, turn the screw “A" located at the bottom of the hollow of the stem clockwise to lower the temperature or counterclockwise to raise the temperature.

⚠ Caution

DO NOT allow the shaft of the thermostat to rotate as you turn the screw.

3. Open the doors and switch the fan mode to COOL.
This will allow the oven fan to come on without the burners and cool off the oven. Allow the oven to cool to about 250°F(120°C).

4. Close the doors and then reset the power switch to ON
5. Repeat the previous steps until the oven thermostat and the pyrometer (thermometer) reading agree.
6. Replace the knob and tighten the setscrews.

Interior Light Replacement

To replace a light inside the oven:
1. Wait till the oven becomes completely cool beforeperforming this procedure.
2. Unplug the power cord(s) from the power source
3. Remove all shelves and brackets from the oven.
4. Use a flathead screwdriver to pry the cover up.
6.Replace with an identical bulb (40W, T4 pin type,120 V halogen bulb)
7. Replace the cover by pushing it back into place until it snaps in.

Natural to LP gas conversion Procedure

1.Unplug oven from power and disconnect from gas line.

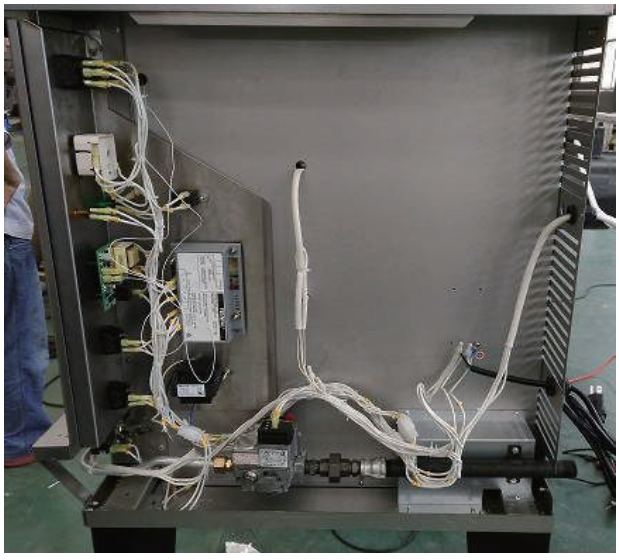
2.Remove lower front burner cover.

3.Open doors and remove screws on top to remove cover

4.Swing control panel forward. To do this, reach under top and loosen control panel knob, then swing panel forward.

5.Remove side panel of oven next to control panel by removing screws on bottom and rear of oven to expose the gas system and electrical system.

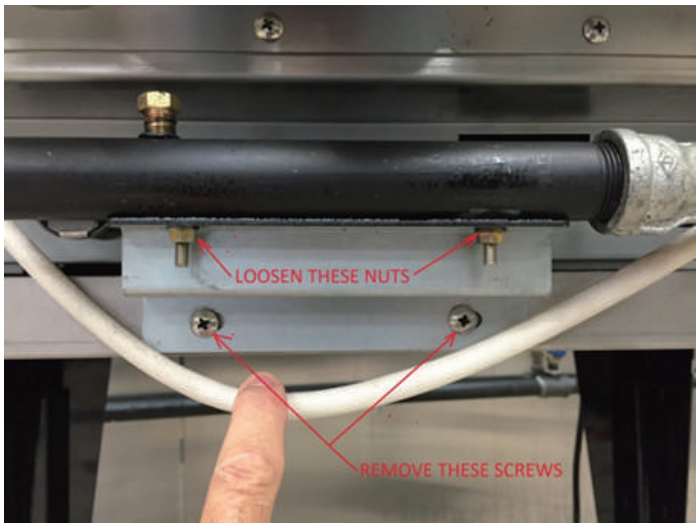
6.This below, is what you will see.



Adjustment

7.On front of oven, use wrenches to loosen gas line connection to burner manifold.

8.Loosen nuts holding manifold pipe to bracket and remove screws in front of manifold bracket holding it to oven frame. Cut cable ties holding electrical wires to manifold assembly (remember where they are so you can replace them with new cable ties during reinstallation.)

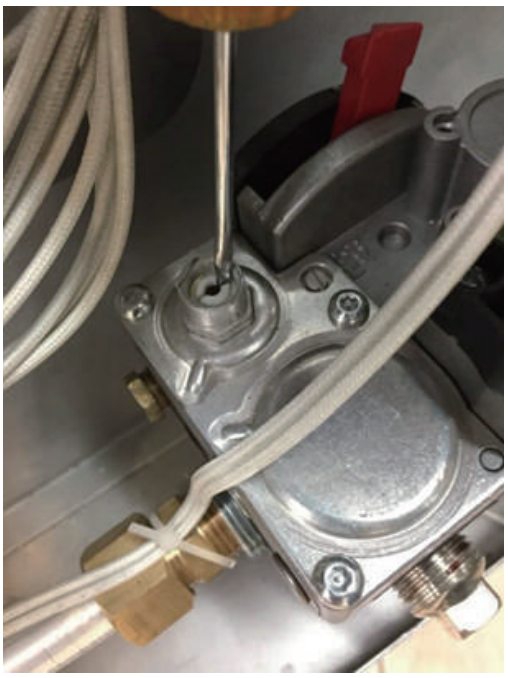


9.Pull manifold assembly off gas supply tube remove from oven.

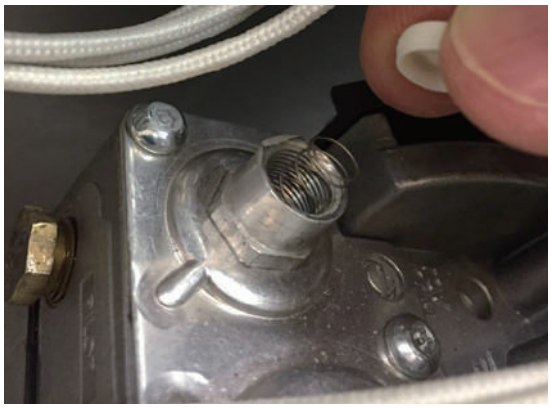
10.Using wrench, remove existing gas orifices for Natural Gas, and replace with new LP Gas orifices supplied in conversion kit. Use Loctite 542 thread sealer or equivalent to seal and lock new orifice threads.

11.On side of oven, locate gas control valve. Locate regulator screw cover on top. (Scrape out soft silicone filling screw driver slot.) Use screwdriver to remove cover. See photo below:

12.After cover is removed, use a small screwdriver to carefully turn counterclockwise, the plastic spring retainer ring shown below.



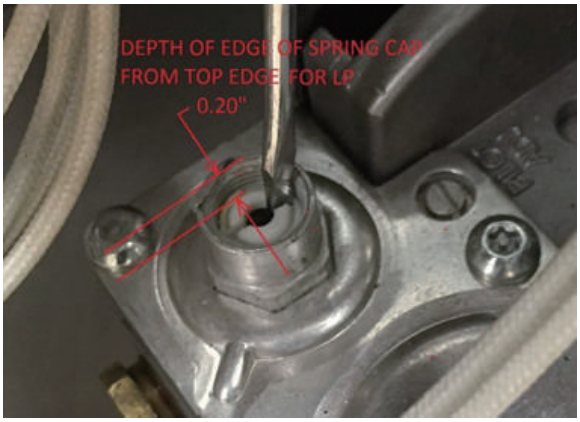
13.Keep turning until ring comes out and existing spring is exposed. Remove the spring.



Locate the new regulator kit.

*For conversion instructions, see the conversion kit manual.

14.Carefully remove the new spring in this bag, and place it where the old one was removed. Place the new spring retainer cap on top of the spring and carefully turn it clockwise to begin tightening the spring. Using a fine screwdriver, carefully tighten the retainer ring down until it is 0.20” (slightly less than 1/4” from the top surface of the spring assembly. This will set the regulator to the 10” W.C. needed to run the burners on LP gas.



Adjustment

15.To make sure pressure from regulator is correct, and to fine tune pressure, remove brass pipe plug on burner manifold and connect sensitive gas pressure gage to measure manifold pressure.

16.Reconnect manifold to gas tube and reinstall manifold in oven, making sure orifices are correctly centered in burners. Apply new cable ties to hold electrical wires to manifold.

17.Make sure all gas connections are tight and sealed. Reconnect oven to LP gas with maximum pressure coming into oven to be no more than 11" W.C. from external regulator in between gas tank and oven.

18.Plug oven into 120 volt outlet.

19.Turn on oven. Oven should light normally and operate normally if new regular spring and spring retaining cap were installed properly. Screw retaining cap down clockwise to increase pressure to manifold, turn counterclockwise to reduce pressure. When manifold is 11" W.C. as shown, flames and combustion will be optimized and you will see a good cooking.

20.Turn off oven. Remove oven from gas supply.

21Remove gas gage from burner manifold and replace with original brass pipe plug.

22.On the control valve, replace the top cap with the new red cap supplied and apply the sticker (supplied) to the regulator that states it has been converted to LP gas operation.

23.Replace side cover.
24.Replace bottom burner cover.

25.Swing control panel back into normal position. Tighten retaining screw by hand on top of control panel to lock it into place.

26.End of conversion procedure.

Troubleshooting

⚠ Warning

Adjustments and service work should ONLY be carried out by a qualified technician with experience and expertise in operating commercial cooking equipment. However, to be on the safe side, contact your authorized service agency for reliable service, dependable advice, or any other assistance. and for genuine factory parts.

The warranty wil be void, and the manufacturer is relieved of alliability if service work is conducted by anvone other than a aualified technician or if replacement parts other than genuine ones are installed.

In case of problems in operation at initial installation, check the type of gas and manifold pressure and compare with information listed on the serial plate. The serial plate is located inside the lower front panel.

Problems	Causes	Common Solutions
The oven cannot retain a set temperature.	Damaged temperature probe(s)	Replace the probe.
	Damaged thermostat	Check the terminals 6 and 7 on the thermostat.
	Undersized gas supply line	Use gas line with a 3/4'' I.D.
	Low gas pressure.	Adjust the gas pressure regulator.
	Inadequate or improper ventilation	Check the ventilation hood.
Burners won't burn while the cook light is on.	No gas is flowing to the oven.	Check the gas main valve
	Low gas pressure	Adjust the gas pressure regulator.
	Undersized gas supply line	Use gas line with a 3/4'' I.D.
Blower motor will not start.	No power is connected	Re-plug.
	Loosened wire connections.	Have an electrician check the wiring.
	Damaged motor	Have the motor replaced.
The oven emits black smoke during use.	Incorrect gas source type	Verify that the gas source type specified on the machine's nameplate matches the one you are using. If they do not match, promptly switch to the correct gas source type.
	Incorrect orifice	Remove the burner cover and confirm that the orifices are the correct type: #45 for NG ovens and #55 for LPG ovens. If the number marked on the orifices are wrong, replace them with the correct ones before further use.
	Blockage in the burners or air vents results in incomplete combustion of gas.	Remove any dust or debris from the burners or air vents.
	Poor quality of gas source	Replace with a higher-quality gas source.
		Replace the orifices with smaller-diameter ones.

Maintenance

ALWAYS turn this device off as described in Lighting, Relighting and Shutdown above and wait for all heated surfaces to cool before performing any emptying, cleaning, repair, or other maintenance.

Always ensure your fire extinguisher is ready for use. Check monthly for any signs oftampering. corrosion, or other damage. Have it inspected and serviced by a certified professional-usually at a local fire department-at least once a year. Recharge or replace after any use.

Periodically inspect parts for any sign of malfunction, looseness, wear, or damage. If any is found, cease all use until the problem has been corrected. Always use identical parts for any replacement, and always fully replace any worn or damaged power cords using a trained technician.

In commercial settings, create a plan for regular cleaning, inspection, and servicing and keep records of the personnel and date involved in each, along with any necessary maintenance or repairs. Similar records should be kept of the operational and fire safety training for each user and of the inspections and any use of the fire extinguisher.

If this device is not to be used for an extended period of time, disconnect it from gas; clean, rinse, and dry all components thoroughly, and store it in a cool dry location away from direct sunlight and inaccessible to children.

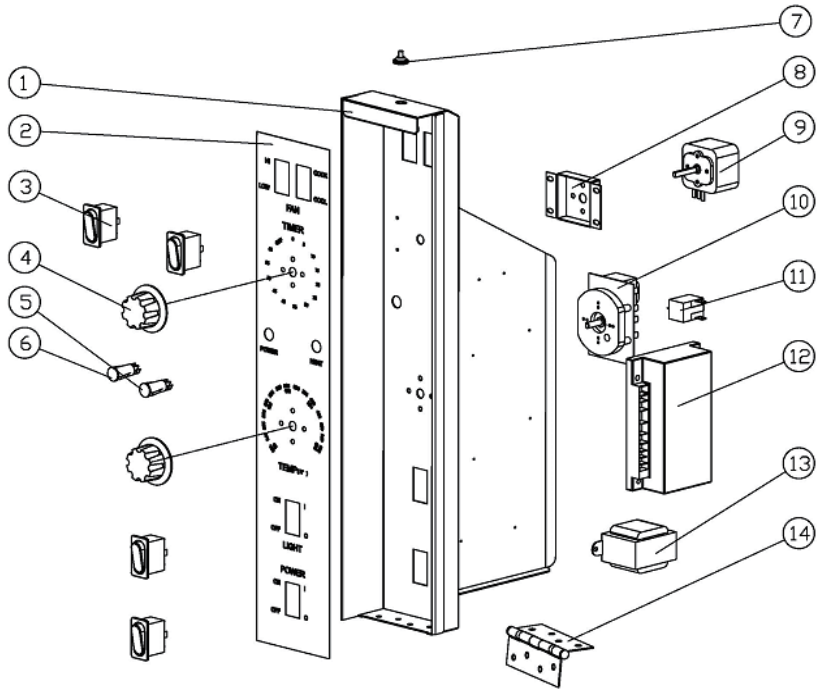
Have all connections and pipes checked regularly.

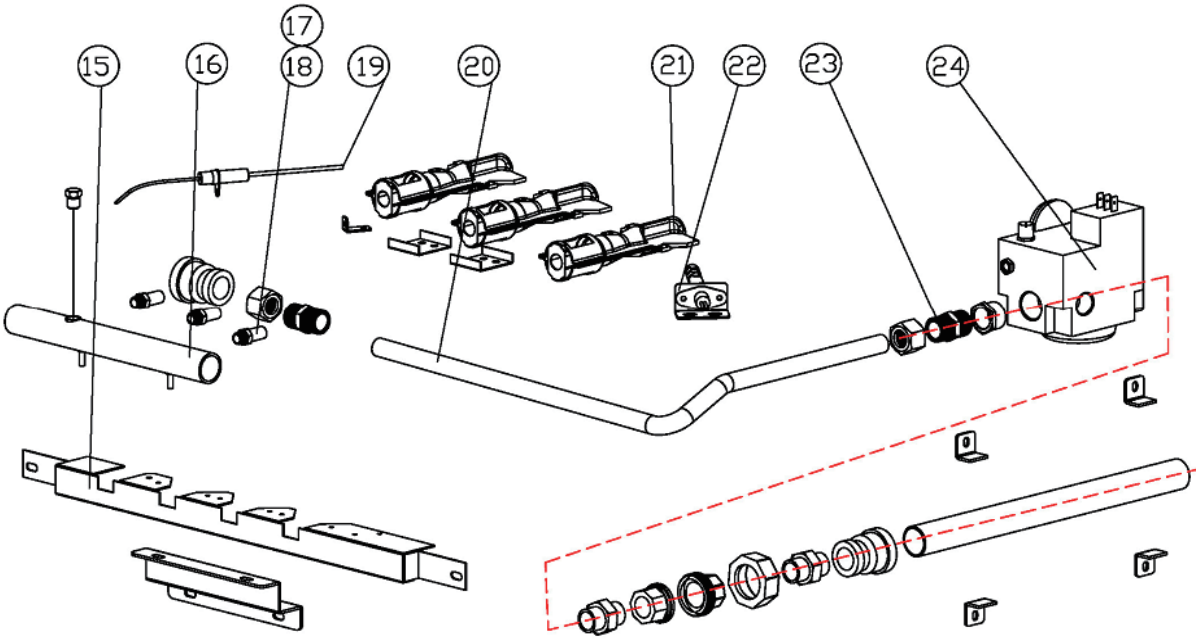
Disposal

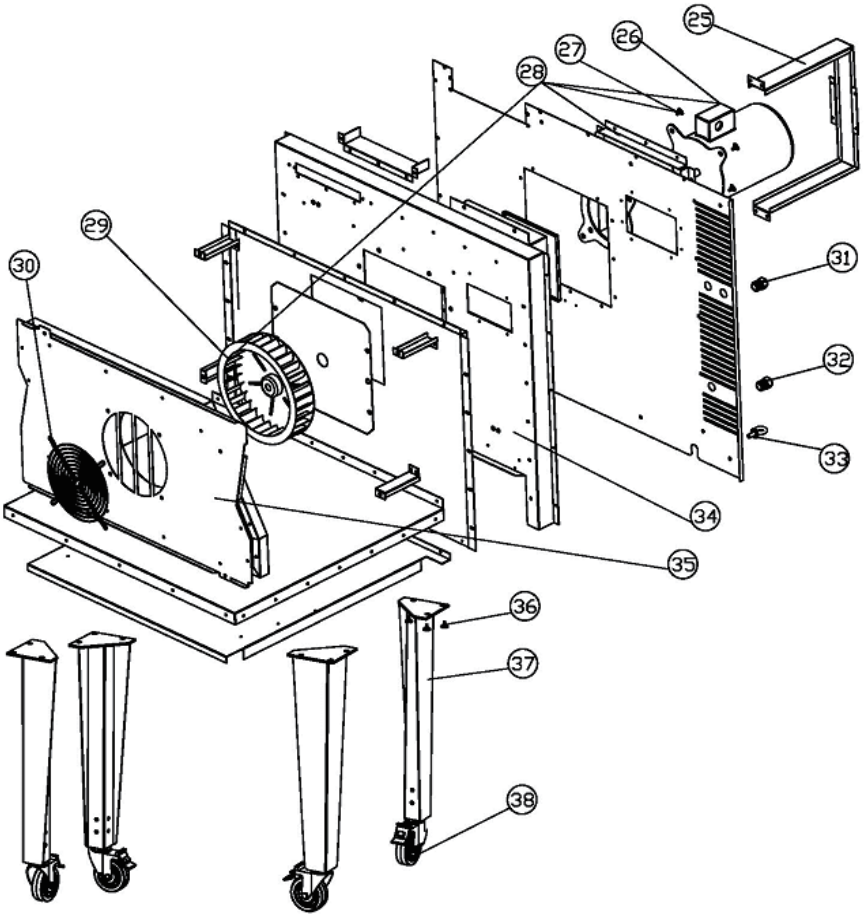
Electrical products should not be disposed of with household products. in the EU and UK, according to the European Directive 2012/19/EU for the disposal of electrical and electronic equipment and its implementation in national laws, used electrical products must be collected separately and disposed of at the collection points provided for this purpose. Locations in Australia, Canada, and the United States may have similar regulations. Contact your local authorities or dealer for disposal and recycling advice.

Appendix

Parts Diagram



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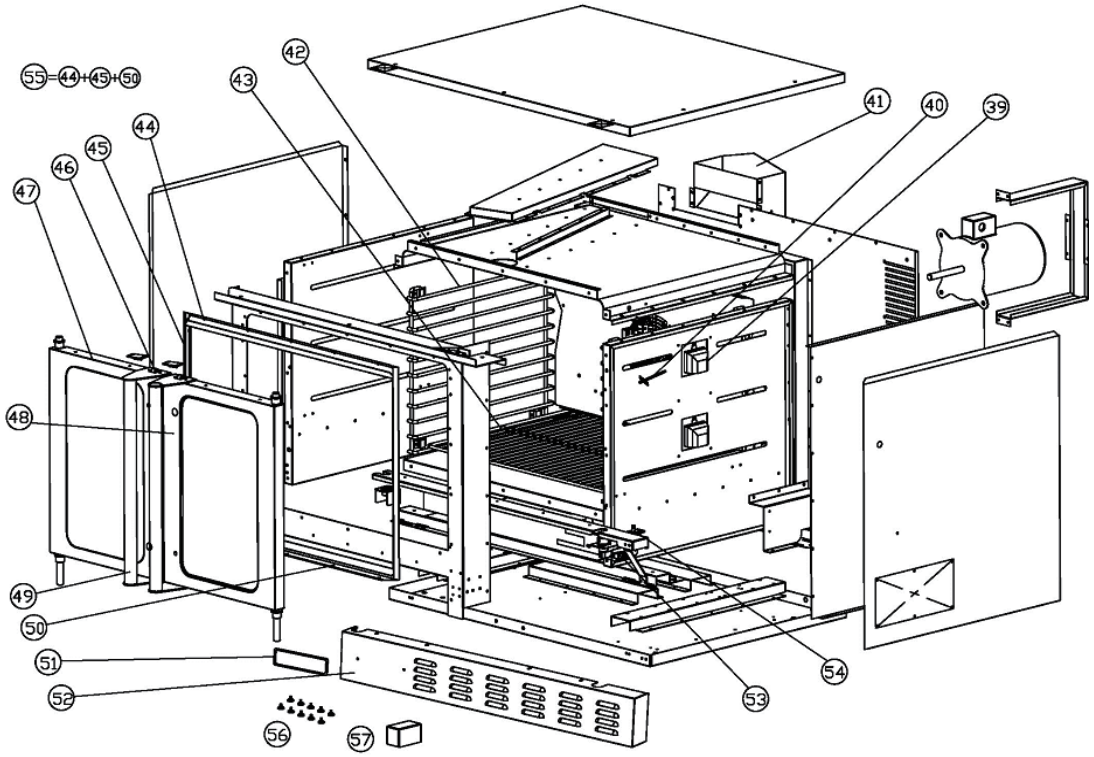
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Appendix

NO.	DESCRIPTION	Q'TY
1	Control Panel	1
2	Mylar	1
3	Panel switch	4
4	Knob	2
5	Heat indicator 110V	1
6	Power indicator 110V	1
7	Panel screw	1
8	Timer bracket	1
9	Timer 110V	1
10	Thermostat	1
11	Buzzer 110V	1
12	Ignitor Module	1
13	Transformer 110V-24V	1
14	Hinge	1
15	Burner box	1
16	Manifold	1
17	NG Orifice	3
18	LP Orifice	3
19	Flame sensor	1
20	Al pipe to manifold	1
21	Burner	3
22	Ignition	1
23	Valve to brner pipe assembly	1
24	Gas valve	1
25	Motor guard bracket	1
26	Motor	1
27	Motor Bolt	4
28	Motor and fan assembly	1
29	Fan wheel	1
30	Fan guard+screw	1
31	PG11 strain relief	1
32	PG13.5 strain relief	1
33	Hanger	1
34	Cavity rear panel	1
35	Cavity front panel	1
36	Leg bolt	12
37	Leg	4
38	Caster	4
39	Interior lamp+helogen	1
40	Theromostat probe	1
41	Flue	1
42	Shelf guide	1
43	Rack	1
44	Top gasket	1
45	Side gasket	1
46	Door latch assembly	1
47	Left door assembly	1
48	Side door assembly	1
49	Door handle	1
50	Bottom gasket	1
51	Nameplate	1
52	Burner cover	1
53	Door switch	1
54	Repair switch	1
55	Door gasket kit (4 gaskets)	1
56	Body Screws 10 one set)	10
57	Conversion Regulator(set)	1

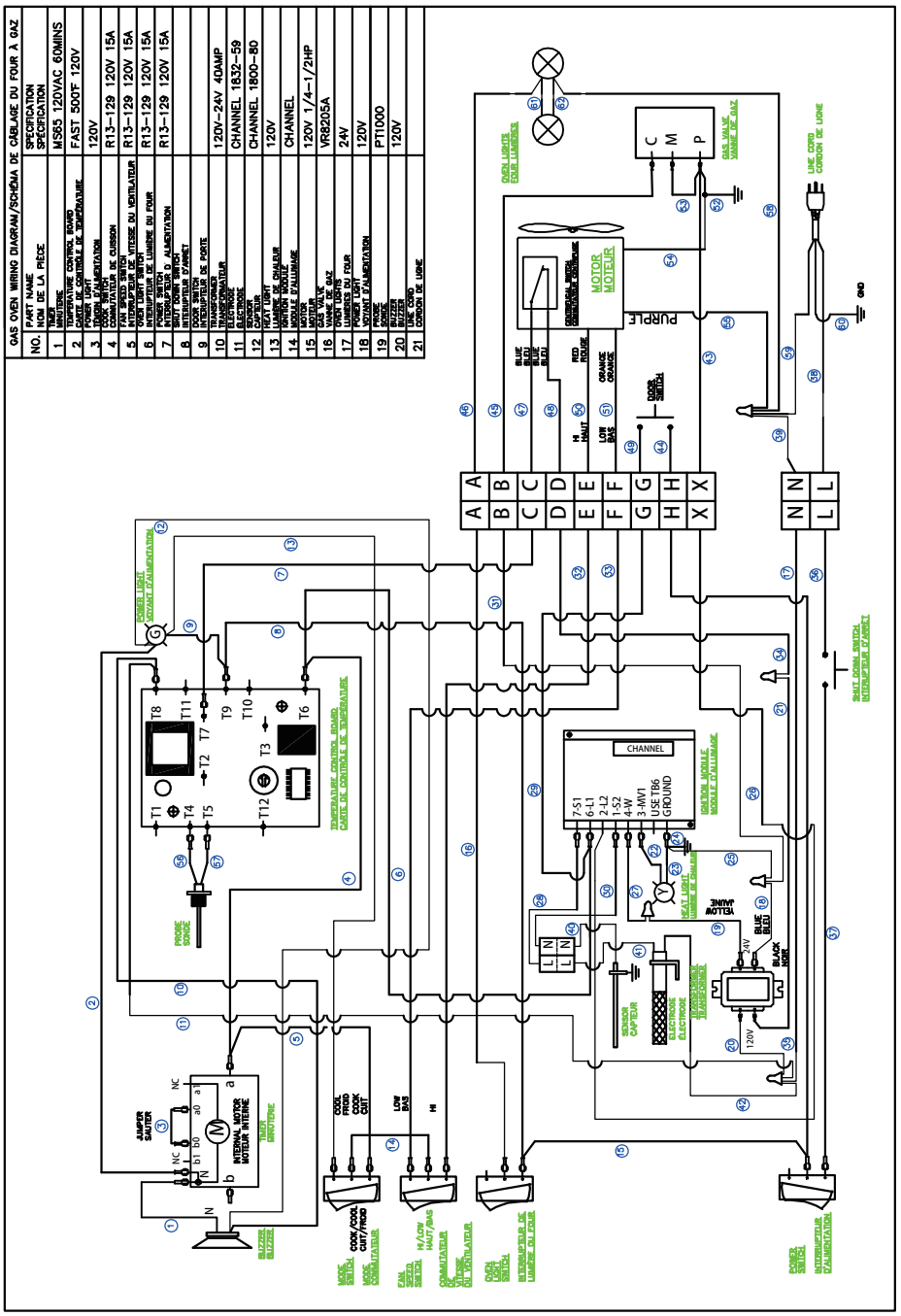
Wiring Diagram

A wiring diagram of the oven is located on the side of the control panel assembly
To access the control panel components, remove the screw at the top of the control panel and pull at the top of the control panel as shown.

FCMCO0107-38

GAS OVEN WIRING DIAGRAM/SCHÉMA DE CÂBLAGE DU FOUR À GAZ

NO.	PART NAME / NOM DE LA PIÈCE	SPECIFICATION / SPÉCIFICATION
1	TIMER / MINUTERIE	MS65 120VAC 60MINS
2	TEMPERATURE CONTROL BOARD / CARTE DE CONTRÔLE DE TEMPÉRATURE	FAST 500F 120V
3	POWER LIGHT / VOYANT D'ALIMENTATION	120V
4	COOK SWITCH / INTERRUPTEUR DE CUISSON	R13–129 120V 15A
5	FAN SPEED SWITCH / INTERRUPTEUR DE VITESSE DU VENTILATEUR	R13–129 120V 15A
6	INTERRUPTEUR DE LUMIÈRE DU FOUR / OVEN LIGHT SWITCH	R13–129 120V 15A
7	POWER SWITCH / INTERRUPTEUR D'ALIMENTATION	R13–129 120V 15A
8	SHUT DOWN SWITCH / INTERRUPTEUR D'ARRÊT	
9	DOOR SWITCH / INTERRUPTEUR DE PORTE	
10	TRANSFORMER / TRANSFORMATEUR	120V–24V 40AMP
11	ELECTRODE / ÉLECTRODE	CHANNEL 1832–59
12	SENSOR / CAPTEUR	CHANNEL 1800–80
13	HEAT LIGHT / VOYANT DE CHALEUR	120V
14	IGNITION MODULE / MODULE D'ALLUMAGE	CHANNEL
15	MOTOR / MOTEUR	120V 1/4–1/2HP
16	GAS VALVE / VANNE DE GAZ	VR8205A
17	OVEN LIGHTS / LUMIÈRES DU FOUR	24V
18	POWER LIGHT / VOYANT D'ALIMENTATION	120V
19	PROBE / SONDE	PT1000
20	BUZZER / AVERTISSEUR	120V
21	LINE CORD / CORDON DE LIGNE	



Warranty

What this limited warranty covers:

- This limited warranty provided by Forno Appliances applies exclusively to the original Forno appliance (“Product”) sold to the original purchaser (“Purchaser”) by an authorized Forno dealer, distributor, or retailer, and installed in the United States or Canada. The Product must remain within the country of original purchase.
- This warranty is valid for a period of one (1) year from the date of original retail purchase and covers parts and labor.
- This warranty is strictly limited to commercial use. Any residential use of the Product will void this warranty.
- Forno Appliances will repair or replace, at its discretion, any component or part that proves to be defective due to manufacturing defects in materials or workmanship under normal commercial use during the warranty period. Repair or replacement will be performed by a Forno Authorized Service provider during normal working hours.
- This warranty does not cover installation, misuse, abuse, improper maintenance, or normal wear and tear. The Purchaser is responsible for ensuring the Product is reasonably accessible for service.
- Warranty coverage is non-transferable. In the event of replacement of parts or the entire Product, the replacement will assume the remaining warranty period from the original purchase date. The warranty period will not be extended.

Important

Retain proof of original purchase to establish the warranty period. Forno’s liability on any claim of any kind, with respect to the goods and/or services provided, shall in no event exceed the value of the product, service, or part thereof which has given rise to the claim.

30-Day Cosmetic Warranty

The Purchaser must inspect the Product at the time of delivery. Forno warrants that the Product is free from manufacturing-related cosmetic defects in materials and workmanship for a period of thirty (30) days from the date of original retail purchase.

This coverage includes:

- Paint blemishes
- Chips
- Visible finish defects

Cosmetic warranty does NOT cover:

- Damage resulting from improper transportation, handling, or installation (including dents, warping, deformation, or damaged components, cracked or damaged glass components)
- Minor color variations in painted or enameled parts
- Differences caused by lighting conditions, installation location, or similar factors
- Stains, corrosion, or discoloration caused by external substances or environmental conditions
- Labor costs
- Display models, floor models, B-stock, open-box, “as-is” products, or demo units

What Exclusion: What is not covered

- Installation services at the time of purchase or during product replacement.
- Use of the Product in any residential or non-commercial application
- Use of the Product for purposes other than its intended use
- Service or repairs performed by anyone other than a Forno Authorized Service provider
- Damage or repair services required to correct work performed by unauthorized parties or the use of unauthorized parts.
- Installation not in accordance with local/state/county fire codes, electrical codes, gas codes, plumbing codes, building codes, laws or regulations.
- Defects or damage due to improper storage of the Product.
- Defects, damage or missing parts on products sold out of the original factory packaging or from displays.
- Service calls or repairs to correct an incorrect installation of the Product and/or related accessories.
- Replacement of parts/service calls to connect, convert or otherwise repair the electrical wiring and/or gas line in order to properly use the product.
- Replacement of parts/service calls to provide instructions and information on the use of the Product.
- Replacement of parts or service calls to correct issues arising from use of the Product in a manner inconsistent with normal and customary commercial use.
- Replacement of parts/service calls due to wear and tear of components such as seals, knobs, pan supports, shelving, cutlery baskets, buttons, touch displays, scratched or broken ceramic-glass tops.
- Replacement of parts/service calls for lack of/improper maintenance, including but not limited to: build up of residues, stains, scratches, discoloration, corrosion.
- Defects and damages arising from accidents, alteration, misuse, abuse or improper installation.
- Defects and damages arising from Product transport, logistics and handling. Inspection of the product must be made at time of delivery. Following receipt and inspection, the selling dealer/delivery company must be notified of any issues arising from handling, transport and logistics.
- Defects or damage resulting from external forces beyond the control of Forno Appliances, including but not limited to wind, rain, sand, fire, flooding, mudslides, freezing temperatures, excessive moisture or prolonged exposure to humidity, power surges, lightning, structural failures surrounding the appliance, or other natural phenomena.
- Products whose serial number has been altered/damaged/tampered with. In no case shall Forno be held liable or responsible for damage to surrounding property, including furniture, cabinetry, flooring, panels, and other structures surrounding the Product. Forno is neither liable nor responsible for the Product if it is located in a remote area or an area where certified trained technicians are not reasonably available. Purchaser must bear any transportation and delivery costs of the Product to the nearest Authorized Service Center or the additional travel expenses of a certified trained technician.

DISCLAIMER OF WARRANTIES AND LIMITATION OF LIABILITY

There are no warranties, either express or implied, other than those listed and described above, including but not limited to any implied warranties of merchantability or fitness for a particular purpose, that shall apply after the express warranty period stated above.

No other express warranty or guarantee given by any person, firm, or corporation with respect to this Product shall be binding on Forno.

Forno shall not be liable for any loss of revenue or profits, failure to realize expected savings or other benefits, time away from work, loss of food or beverages, travel or lodging expenses, costs to rent or purchase replacement appliances, or any remodeling or construction expenses.

Forno shall also not be liable for any indirect, incidental, special, or consequential damages arising from the use, misuse, or inability to use this Product, regardless of the legal theory on which the claim is based, and even if Forno has been advised of the possibility of such damages.

In no event shall Forno's total liability exceed the purchase price of the Product giving rise to the claim.

The Purchaser assumes all risk and liability for any loss, damage, or injury to persons or property resulting from the use, misuse, or inability to use the Product, except where such damage is directly caused by the negligence of Forno.

This limited warranty is non-transferable, applies only to the original Purchaser, and constitutes the Purchaser's exclusive remedy.

FORNO®

Commerciale

FOR

FAST SUPPORT

EMAIL AT ***INFO@FORNO.CA***

Customer Support: Call 1-866-231-8893 or email: info@forno.ca