



Instruction manual



2026-07-30

Stand with electric fan oven GN 1/1 MFV-98ET

www.rmgastror.com



TABLE OF CONTENTS

1. DECLARATION OF CONFORMITY	3
2. TECHNICAL DATA	3
3. LOCATION ELECTRIC	3
4. SAFETY MEASURES FOR FIRE PROTECTION	3
5. INSTALLATION	4
6. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK	4
7. INSTRUCTIONS FOR USE	5
8. CLEANING AND MAINTENANCE	9

1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer waives any responsibility in the event of direct or indirect damages that relate to improper installation, improper intervention or modifications, insufficient maintenance, incorrect use, and which are possibly caused by other causes that indicate the points mentioned in the conditions sales. This appliance is intended for professional use only and must be operated by qualified personnel persons. Parts that have been secured by the manufacturer or an authorized worker after the setting are not allowed by the user rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]
800	570	570	70.00
Power electric [kW]	Loading	Oven Type	Oven size
5.320	400 V / 3N - 50 Hz	electric hot air	GN 1/1

3. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

4. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster

Degree of flammability	Building materials
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

5. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

6. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance
- the electrical supply to the device must be made of oil-resistant material

We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter "cleaning and maintenance". The appliance must be grounded using a screw with a grounding mark.

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!
- Do not use extension cords or multiple sockets.

- **The mains connection point must have a maximum of the following impedance: $Z_{MAX} = 0.042 + j 0.026 \Omega$ for the phase conductors and $0.028 + j 0.017 \Omega$ for the neutral conductor.**

MODEL	DIMENSIONS	POWER SUPPLY	MAXIMUM CONSUMPTION (A)	MAXIMUM POWER (kW)	Noise level dB (A)	Silicone POWER CABLE
MFV-98ET	80 x 88.2 x 57h	400V~3N 50/60 Hz	8.06	5.32	<70	5 x 1.5 mm ²
MFV-98ET	80 x 88.2 x 57h	230V~3 50/60 Hz	13.35	5.32	<70	4 x 1.5 mm ²

ELECTRICAL CONNECTION

Attention

According to international regulations, when connecting an appliance, an automatic device must be installed upstream of the appliance to enable omnipolar disconnection of the appliance from the mains; the contact distance of this device must be at least 3 mm.

The connection terminal block is located behind the rear panel. Proceed as follows when installing the power cable:

- Remove the rear panel.
- Pull the new connection cable through the cable gland, connect the wires to the corresponding terminal block terminal and secure them.
- Secure the cable with a cable gland and reinstall the panel. The grounding conductor must be longer than the others so that, in the event of damage to the cable gland, it will disconnect after the voltage cables.

Note

Check that the mains supply voltage corresponds to the specifications on the device's type plate and that the earth connection is conductive. Ensure that the cables are routed so that they do not interfere with normal operation or cleaning of the device. Also ensure that the power cable is never subjected to tension and does not come into contact with sources of heat.

Note

The connection cable must have the following characteristics: it must be silicone-based (to withstand temperatures of 180 °C) and its cross-section must correspond to the power of the appliance (see the table of technical parameters).

Equipotential

The appliance must be connected to an equipotential system. The connection screw is located on the rear of the appliance and is marked with a yellow symbol at the top.

Notice

The manufacturer shall not be liable for and shall not compensate for damage caused by improper installation that does not comply with the instructions or is a consequence thereof.

7. INSTRUCTIONS FOR USE

In general

This appliance may only be used for the purposes for which it is expressly intended, i.e. for cooking or heating food.

Any other use is inappropriate. Furthermore, the device is intended for industrial use and should only be used by trained personnel familiar with the risks of hot equipment.

Notice

The device emits high temperatures, so it is necessary to:

- During normal operation, be careful around hot surfaces (risk of burns).
- **RISK OF BURNS** Do not touch hot surfaces with your hands or other parts of your body to avoid burns due to high temperatures.
- After switching off the appliance, wait long enough for it to cool down before cleaning or performing maintenance.

Switching on and regulating an electric hot-air oven



Hot air circulated by the fan is distributed throughout the oven interior, ensuring even baking. Because the chamber is heated evenly, different dishes can be baked simultaneously on several levels. Turn the control knob on the control panel from "0" to the desired position between 50 °C and 300 °C; the green and white indicator lights will illuminate.

- The green indicator light indicates that the appliance is live.
- The white indicator light coming on indicates that the heating element is operating; when it goes off, the temperature has been reached.

To switch off the appliance, turn the control knob to the "0" position.

MECHANICAL TIMER



The cookers are equipped with a timed acoustic signal capable of sounding for a maximum of 120 minutes. Turn the control knob clockwise to the selected time between 0 and 120 minutes (see illustration); an acoustic signal will sound when the set time has elapsed.

Attention

When the oven is in operation, the door must not be left open, as it could overheat and damage the control knobs and protective plates.

MAINTENANCE

Common

During long-term use of the appliance, regular maintenance is essential to ensure safe operation; for this purpose, we recommend concluding a service contract.

Attention

Maintenance may only be carried out by specialised personnel who comply with applicable regulations and our instructions.

Before performing any maintenance and/or cleaning:

- Disconnect the appliance from the mains and/or turn off the gas supply.
- Allow the appliance to cool down for a sufficient period of time.
- Do not wash the appliance with a direct or high-pressure water jet, as any water entering the electrical components may compromise the proper functioning of the appliance and safety systems.

Notice

For maintenance/replacement of components, request only original spare parts.

To optimise the delivery of spare parts, it is important to always provide the serial number of the device, which can be found on the type plate.

The type label is located inside the door of appliances with this space, or on the left side of appliances with an oven, or at the top. The second label with the serial number and model is located inside the control panel (on the left side), and the third is in the declaration of conformity.

Finally, the serial number can also be found on the transport document (after 2008).

Parts may only be replaced by authorised and/or qualified personnel. When replacing electrical components of the appliance and electrical switchboards, strictly adhere to the technical characteristics of the part being replaced, as indicated on the part itself. The appliance does not require any special maintenance, but during use it is recommended to check it at least once a year (increase the frequency if necessary, depending on the degree of use):

- Connection status, especially on the terminal block and power cable, and the condition of gas connections;

- Functionality of individual components (perform a functional test);
- For appliances equipped with a rotary heating element, remove the hub, lubricate it, and replace the three seals or O-rings to prevent possible leaks.

CLEANING

Regular cleaning

Attention

The use of flammable liquids to clean appliances is prohibited.

To ensure hygiene and preserve the appliance, clean the exterior surface regularly, taking care not to damage the cables and electrical connections. Disconnect the appliance from the power supply before cleaning. Steel parts should be washed with warm water and a neutral detergent, then thoroughly rinsed to remove all traces of detergent, and finally dried with a dry cloth. Do not use abrasive or corrosive cleaning agents.

Enamelled parts should be washed with soapy water. For appliances equipped with an oven, cleaning is made easier by removing the support rack. Thorough and daily cleaning prevents malfunctions and the accumulation of grease and/or food residues. The steels used in the manufacture of professional appliances are tested materials of the highest quality. Their properties make them ideal for use in contact with food.

The following recommendations should be observed for stainless steel appliances:

Stainless steel surfaces must be kept clean at all times to ensure their contact with air.

Under layers of limestone deposits, starch, egg white or other types of material, surfaces may corrode due to lack of oxygen.

- Do not use products containing salt or sulphuric acid to remove limescale deposits. Suitable products are available on the market, but a diluted solution of acetic acid can also be used.
- Specific cleaning agents designed for stainless steel should be used to clean stainless steel appliances. A weak solution of washing-up liquid can also be used for "light cleaning".
- Do not wash the appliance with pressurised water.
- Do not use cleaning agents containing abrasive powders or bleaches of any kind.
- Sealable stainless steel appliances must always be left open during periods of inactivity so that air has free access to the internal metal surfaces.
- Stainless steel must not remain in prolonged contact with concentrated acids or aromatic concentrates such as salt solutions, mustard, spice mixtures or similar. At certain temperatures and concentrations, these substances can passively destroy the passive layer. Contact surfaces must therefore be rinsed immediately with clean water and dried.
- It is not recommended to use stainless steel pots exclusively for cooking food in salt water (pasta, rice, potatoes, etc.). These pots must also be used occasionally for cooking foods containing fats or vegetables. This helps prevent damage from corrosion.
- After cooking food in salt water, rinse the containers with fresh water, as salt water residues from cooking form layers of highly concentrated salt solution, which can cause spot corrosion.
- To prevent so-called secondary corrosion, prolonged contact between stainless steel and normal ferritic steel must be avoided.
- Any secondary corrosion spots must be removed immediately.
- Do not use sharp objects that could scratch and damage stainless steel components.

8. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so.

CAUTION! The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**