

# FORGE



SCAN TO GO TO  
WARRANTY REGISTRATION

## **INSTRUCTION** INSTALLATION, OPERATION & MAINTENANCE **MANUAL**



ALL FORGE EQUIPMENT  
IS PROUDLY  
MANUFACTURED IN  
SOUTH AFRICA

4-INS-FCO0010



ALL FORGE EQUIPMENT COMES WITH A  
TWO YEAR WARRANTY ON COMPONENTS  
AND DEFECTIVE WORKMANSHIP.

**REGISTER ONLINE TODAY**

Register your warranty on-line at [www.forgequip.com](http://www.forgequip.com) today and learn how to get the best out of your FORGE product, tips to care for your FORGE product for long lasting performance, exciting recipes and more.

**NO WEB ACCESS?**

If you do not have access to the Web, register by completing this form and faxing it to the FORGE head office in South Africa. Fax: +27 11 474 1630.

**ONLY COMPLETE IF YOU DO NOT HAVE WEB ACCESS**

Company \_\_\_\_\_

Name \_\_\_\_\_

Surname \_\_\_\_\_

Telephone \_\_\_\_\_

Cellphone \_\_\_\_\_

Email Address \_\_\_\_\_

Country \_\_\_\_\_

Postal address \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Anvil products purchased \_\_\_\_\_

Code (see box label) \_\_\_\_\_

Serial number (see back of machine) \_\_\_\_\_

**INTENDED USE**

- Full-Service restaurant
- Coffee Shop / Deli
- Fast Food Outlet
- Hotel
- Bed & Breakfast
- School Cafeteria

- Institutional Cafeteria
- Corporate Catering
- Private Use
- Franchisor
- Convenience Store
- Other



## LIMITED WARRANTY

All equipment which is sold under FORGE trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for two years from the date of original installation and is for the benefit of the original purchaser only. All other Warranties, expressed or implied, statutory or otherwise, including without limitations any implied Warranty of Merchantability or fitness for purpose are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with FORGE commercial products.

The Sellers obligation under this Warranty is limited to the repair of defects without charge. Defective units must be taken or shipped, transportation charges prepaid, to FORGE.

This Warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies using non FORGE spares voids this Warranty.



**NB:**

### REGISTER ON-LINE TODAY

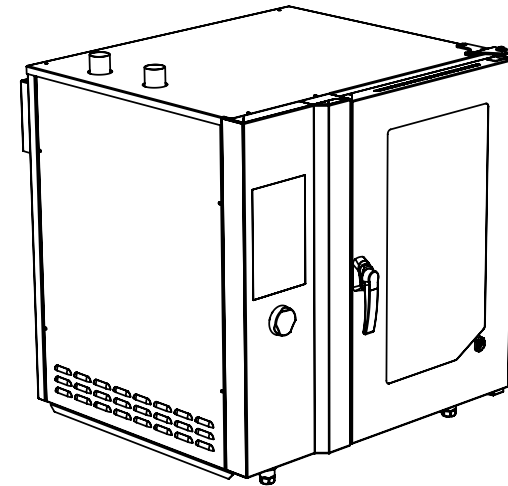
Register your warranty on-line now at [www.forgequip.com](http://www.forgequip.com)

### NO WEB ACCESS

If you do not have access to the Web. Kindly register by completing the warranty registration form and fax it to the FORGE office in the country of purchase.

**Failure to do so will invalidate your warranty.**

## COMBICHEF TEN PAN COMBI OVEN



**INSTALLATION OPERATION AND CARE OF  
COMBICHEF TEN PAN COMBI OVEN  
MODEL: FCO0010**

## UNPACKING

Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority and a request for a damage report should be made.



THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

## SETUP INSTRUCTIONS

1. Before leaving the factory, Combi ovens have been assembled and have undergone final tests.
2. Remove the plastic material protecting the stainless steel panels.
3. The oven requires a three phase connection. Please consult a qualified electrician.
4. To access the main terminals remove the left side panel 3-phase neutral and earth wiring will be connected to the terminal block and the earth wire to the earth connection. Ensure that the unit is effectively earthed.
2. Positioning - Install the counter top oven in the most convenient location for ease of cleaning, maintenance and general operation. The unit should be placed a minimum distance of 100mm from any adjacent wall. If this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc it is recommended that they be made of non – combustible materials. If not, they shall be clad with a suitable non– combustible heat insulating material, and the closest attention be paid to the fire prevention regulations. It is important to observe the recommended space at the top of the oven due to the exhaust air vent duct being positioned at the top of the unit. Hot exhaust gas can create a fire hazard.



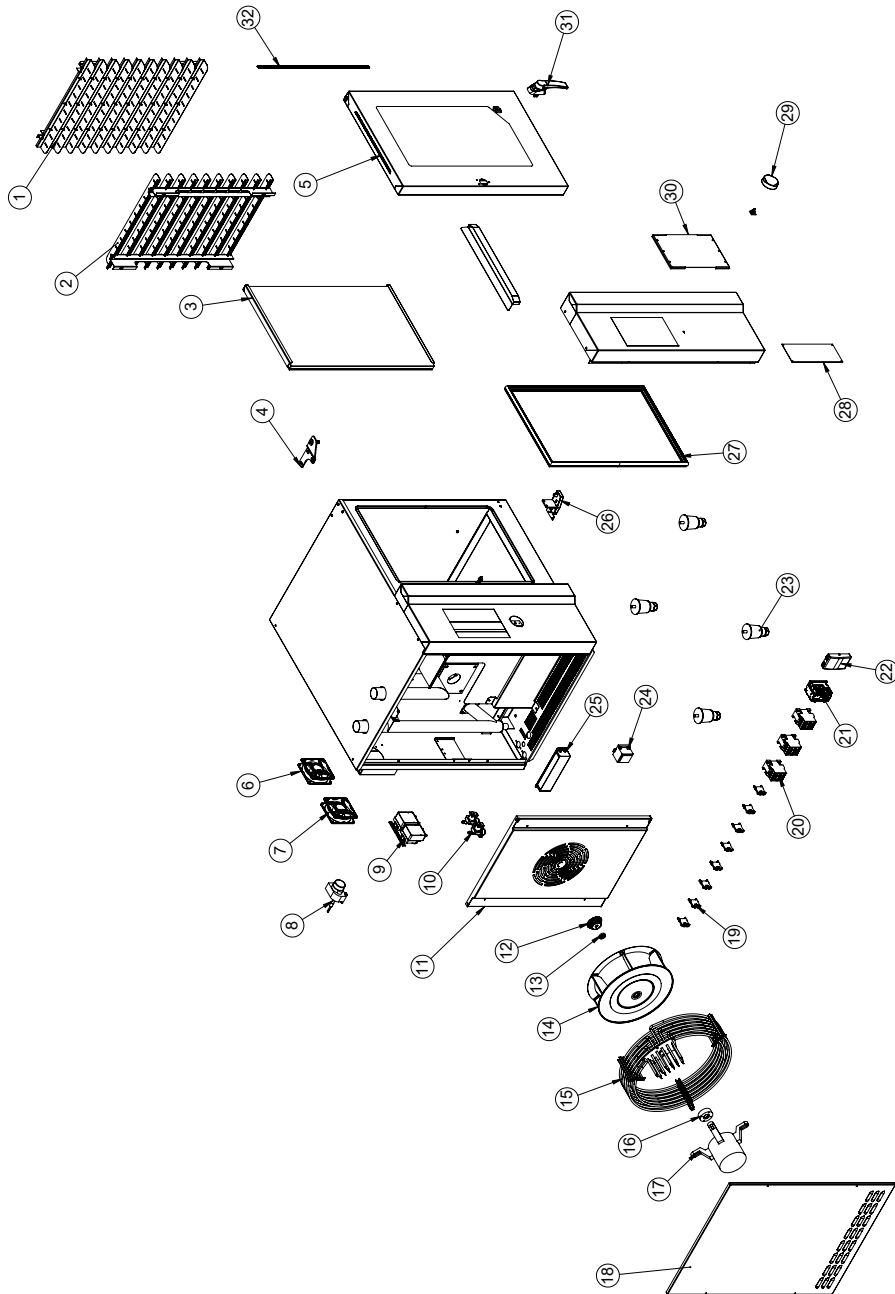
CAUTION: TO REDUCE THE RISK OF ELECTRIC SHOCK, CONNECT THE APPLIANCE TO A BRANCH CIRCUIT WITH THE RELEVANT OVER CURRENT PROTECTIVE DEVICE WITH EARTH.

## EXPLODED DIAGRAM LEGEND

MODEL: FCO0010 FORGE COMBICHEF TEN PAN COMBI OVEN

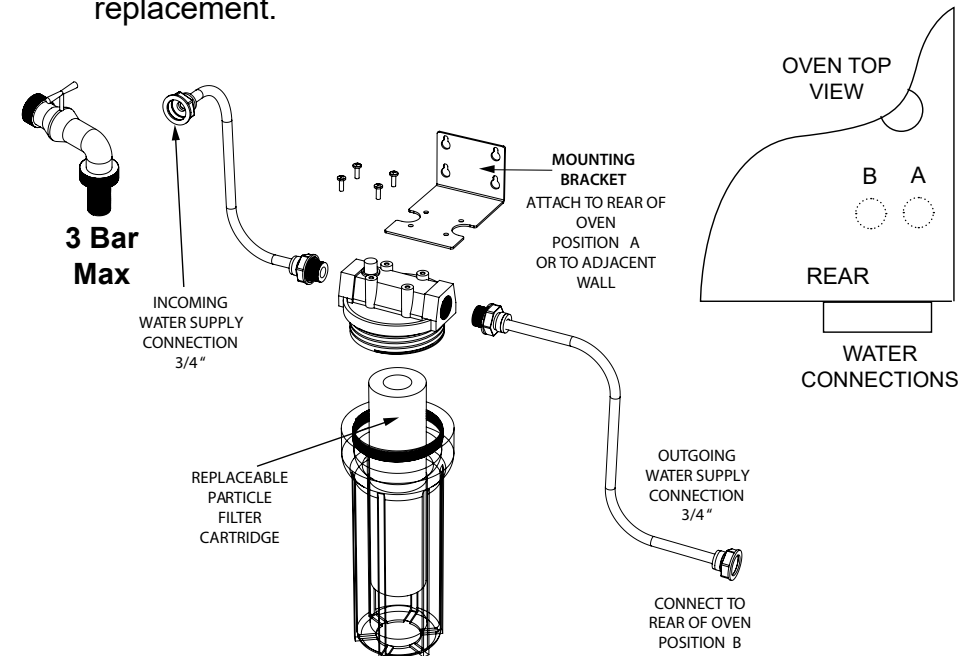
LEGEND	DESCRIPTION	PART NO.
1	RIGHT SIDE OVEN RACK	82-COF10-SS-BDYSDRC
2	LEFT SIDE OVEN RACK	82-COF10-SS-FNSDRC
3	INNER GLASS DOOR ASSY	10-GLA-COF-INN-DBL
4	TOP HINGE ASSY	82-COF10-HTM
5	OUTER DOOR ASSY	82-COF10-SS-DOORASS
6	INTERNAL COOLING FAN	1-FAN-BCB0245
7	INTERNAL COOLING FAN	1-FAN-BCB0245
8	EXHAUST FLAP TIMER	1-TIM-EX
9	DETERGENT PUMPS	1-WP-OPR4
10	SOLENOID VALVES	1-SV-QCON
11	FAN COVER	82-COF10-SS-FCASS
12	WATER ATOMISER	82-20PN-SS-ATOM
13	OIL SEAL	7-SEAL-COA2006
14	IMPELLER	7-IMP-COF0010
15	HEATING ELEMENT	5-18000W-COF2010
16	FAN SEAL HOUSING	6-FSH-COA1006
17	MOTOR	1-MOT-COA1006
18	LEFT SIDE COVER	82-COF10-SS-SP
19	UK6 TERMINAL	1-UK6-T
20	CONTACTOR 40A	1-220V-CONT-40A
21	MOTOR OVERLOAD	1-MMS-COA1006
22	PANEL THERMOSTAT	1-PAN-STAT
23	ADJUSTABLE FOOT	7-FOOT-FFA2020
24	TRANSFORMER	1-TRANS-12V
25	LED DRIVER	1-LED-DRIVER-75
26	BOTTOM HINGE ASSY	82-COF10-SS-BHASSY
27	DOOR SEAL	1-DS-COF2010
28	CONTROL PCB FOR DISPLAY	1-DISPLAY-10INCH
29	ENCODER KNOB	3-KNOB-COF2010
30	TOUCH SCREEN DISPLAY	1-DISPLAY-10INCH
31	DOOR HANDLE	7-OVEN-HANDLE-NEW
32	LED OVEN LAMP	1-LF-LED

## EXPLODED DIAGRAM MODEL: COF0010 FORGE COMBICHEF TEN PAN COMBI OVEN



## WATER CONNECTION

1. This oven is supplied with a water spray steam function. As well as a washing function. Two water connections may be fitted directly to the unit using  $\frac{3}{4}$ " fittings. The water pressure should be between 2 - 3 bar. The two water connections are located at the bottom left rear of the unit. The outer side connection(A) is for the steam function system, the inner side connection(B) is for the washer system.
2. This oven is supplied with a water Pre filter kit . The 5 micron replaceable particle filter cartridge will prevent clogging of the water injection steam system. Please ensure the filter is fitted before using your oven for the first time. Forge will not guarantee the water injection system if the filter is not fitted. The cartridge should be inspected and replaced on a regular basis to ensure trouble free operation. When the filter is noticeably dirty and discolored, it requires replacement.



## SAFETY



## WARNING

### Burn Hazard.

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.

Hot surfaces and food can burn skin.  
Allow the hot surfaces to cool before handling.

### READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. When this appliance is to be positioned in close proximity to walls, partitions, kitchen furniture, decorative finishes, etc., it is recommended that they be made of non-combustible material. If not, they shall be clad with a suitable non-combustible, heat-insulating material and the closest attention must be paid to fire prevention regulations.
2. The appliance is designed to operate on alternating current (A.C.) only. **DO NOT CONNECT TO DIRECT CURRENT (D.C.).**
3. Care should be taken when operating the units as there will be HOT SURFACES which can cause serious burns.
4. Ensure that the power supply cord does not come into contact with hot surfaces.
5. Supervision is necessary when the appliance is used in close proximity to children.
6. If the supply cord is damaged it must be replaced with a new cord assembly available from the suppliers agent.
7. Use only earthed outlets matching the serial plate voltage.
8. Use equipment in a flat level position.
10. Do not operate unattended
11. The equipment may be hot, even though the pilot light is not on.
12. Do not operate if equipment has been damaged or is malfunctioning in any way.

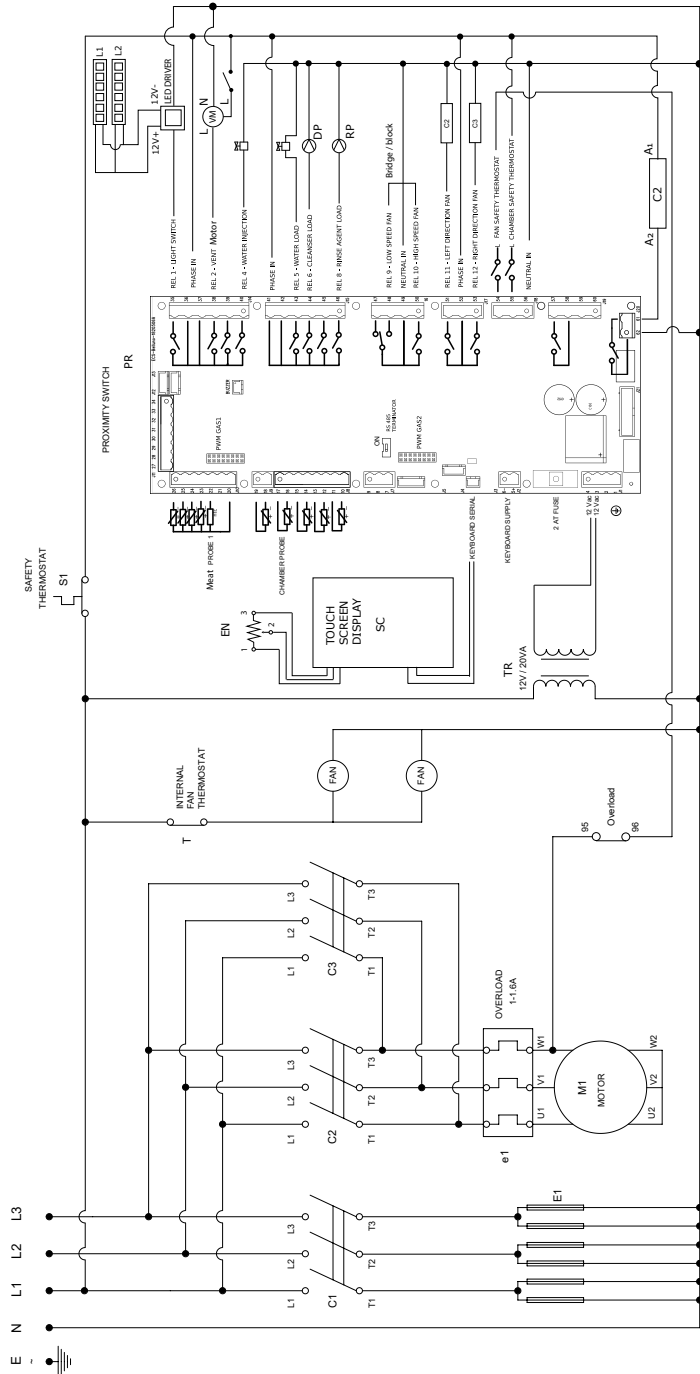
## WIRING DIAGRAM LEGEND

### MODEL: FCO0010 FORGE COMBICHEF TEN PAN COMBI OVEN

LEGEND	DESCRIPTION	PART NUMBER
C1	CONTACTOR 40AMP	1-220V-CONT-40A
C2 / C3	CONTACTOR 32AMP	1-220V-CONT-32A
e1	OVERLOAD 1-1.6AMP	1-MMS-COA2006
M1	MOTOR 380V	1-MOT-COA1006
FAN 1/ FAN 2	FAN 220V	1-FAN-BCB0245
T	THERMOSTAT FAN INTERNAL	1-PAN-STAT
PR	PROXIMITY SWITCH	1-PS-COA1005
LED DRIVER	DRIVER FOR OVEN LAMPS	1-LED-DRIVER
L1/L2	LED OVEN LAMPS	1-LF-LED
TR	TRANSFORMER 12V	1-TRANS-12V
DP	DETERGENT PUMP	1-WP-OPR4
RP	RINSE PUMP	1-WP-OPR1
EN	ENCODER	1-ENCODER-COF10
SOL1 / SOL2	SOLENOID VALVES	1-SV-QCON
SC	10 INCH CONTROL DISPLAY	1-DISPLAY-10INCH
E1	HEATING ELEMENT	5-18000W-COF2010
VM	REVERSE TIMER CDC	1-TIM-EX

# WIRING DIAGRAM

## MODEL: FCO0010 FORGE COMBICHEF TEN PAN COMBI OVEN



# OPERATING INSTRUCTIONS

Cooking cycle can be initiated as follows:

1. When the unit is connected to the electrical supply the digital control panel will be activated . Touch the panel to bring up the On Time screen
2. There is an encoder dial fitted below the screen that allows for fine adjustment left and right and a push to confirm function.
3. Pages 4-21 explain the control panel functions and screens



### MAIN screen

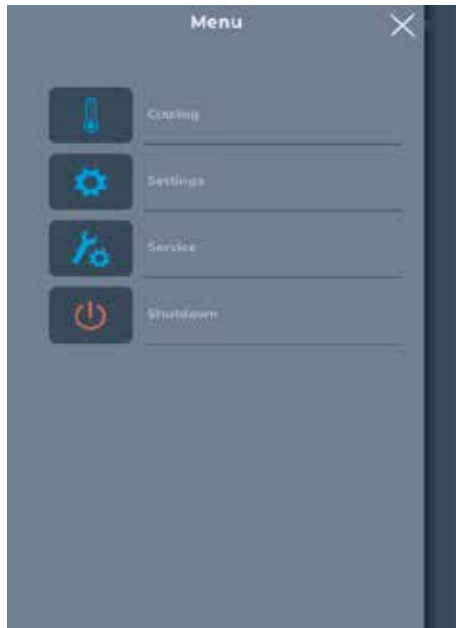
The notification bar at the top of the screen, shows the status icons indicating from the left, the MENU, the alarm signal, the time, the and the current room temperature.

Right below you find three icons: the one with the PLUS symbol allows you to setup a new recipe, the next one LEVELS indicates the multilevel program and finally you spot the WASHING cycle icon on the right.

Next come the icons related to the FAVOURITE programs set by the user, to be scrolled in order to get to see all the recipes stored in this section.

Further down, larger icons represent the RECIPE BOOK arranged in categories.

At the bottom, you find a bar related to the QUICK START manual program.



### MENU screen

By selecting the MENU icon from the home page, you get access to a list of global and contextual settings which are adjustable and whose descriptions are explained in the specific sections below.



### Program selection

Through the favourite program icons or from the recipe book categories, you can find and select a cooking program or perform a recipe search via a bar provided as entering the sections.

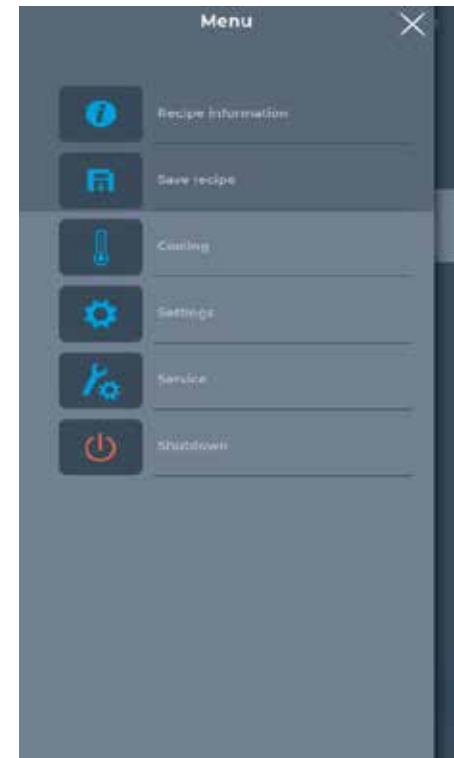
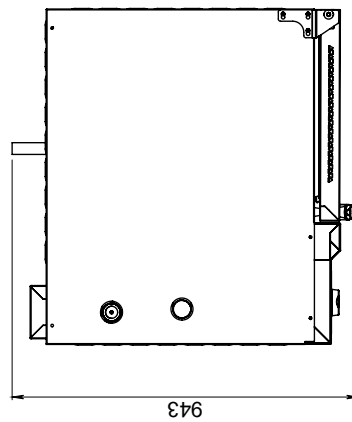
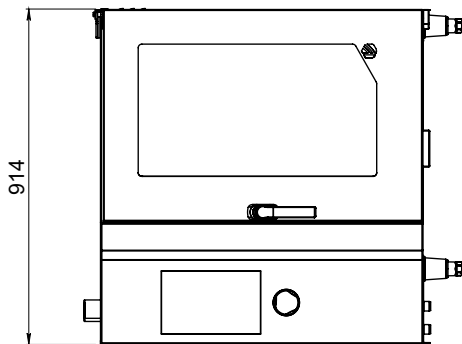
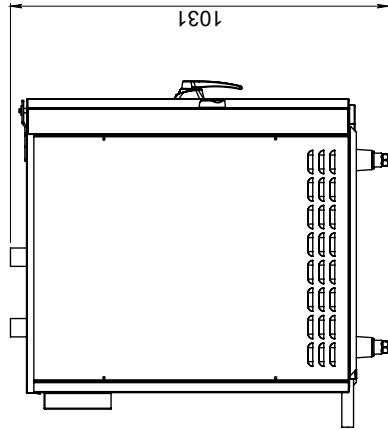
## ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V / Hz)	POWER (W)
FCO0010	COMBICHEF TEN PAN COMBI OVEN	380/50 3P NEUTRAL & EARTH	18000



IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE OF THE UNIT AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT ADJACENT TO THE INCOMING CABLE ENTRY.

## POSITIONING DIAGRAM COMBICHEF TEN PAN COMBI OVEN FCO0010



### Program saving

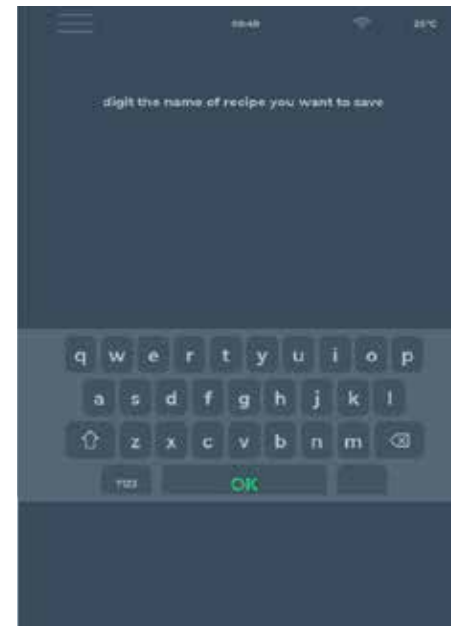
In order to create a new program you have two options:

selecting any program in the recipe book, editing the settings and saving it, by entering the MENU and choosing the SAVE RECIPE icon among the contextual functions;

- using the PLUS icon from the home screen to create a totally new one.

It is possible to integrate useful tips for cooking, in the RECIPE INFORMATION section, always accessible from the MENU icon.

If the restricted mode is enabled, it is mandatory to enter a password to create, modify, rename or delete a recipe.



### Program naming

After saving the program, you will be asked to name the recipe.

### QUICK START program selection

There is a fast way to create a new manual program provided by the QUICK START icon at the bottom of the home page.

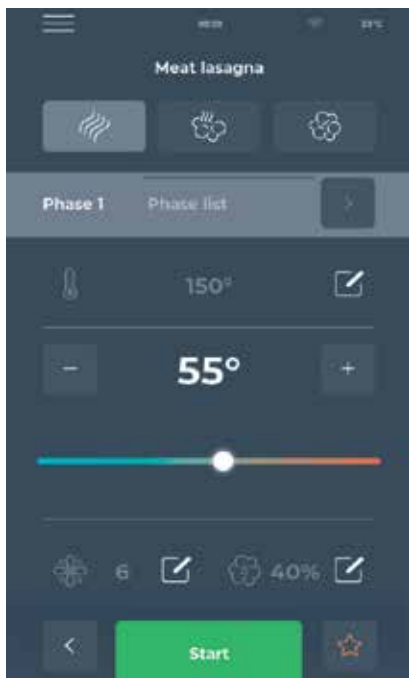


### Program main screen

Once you picked a program, or a new recipe has been created, or the Quick start manual program has been chosen, there are three cooking options available, indicated under the program name and highlighted in grey when selected.

The first icon refers to the traditional cooking mode which involves the active resistances only.

You can set any program as a favourite, by selecting the STAR at the bottom, next to the green START icon.



BEFORE USING THE APPLIANCE FOR THE FIRST TIME CLEAN THE METAL PARTS WITH HOT WATER AND SOAP AND THOROUGHLY RINSE THEM. HEAT THE OVEN TO APPROXIMATELY 250°C FOR 30 MINUTES TO ELIMINATE ANY THERMAL INSULATION ODOURS.

### CLEANING

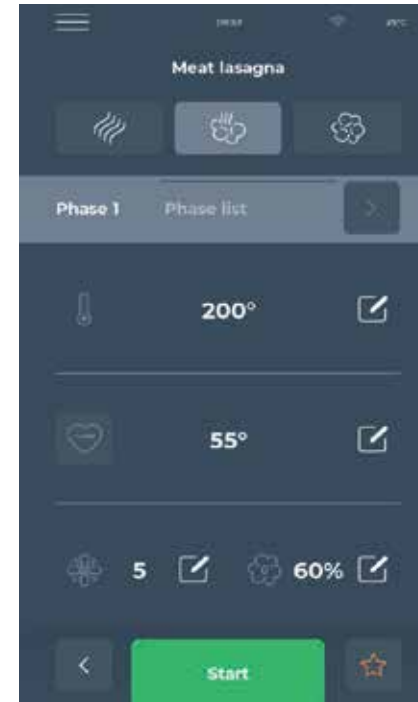
#### Allow the cooking chamber to cool down before cleaning

1. Prevent food from blocking the flow of drain water from the oven.
2. Clean the oven daily after use, The oven has four washing programmes accesible via the main menu.
3. The interior and exterior of the oven are manufactured from stainless steel and can be cleaned easily with any cleaner recommended for stainless steel. **DO NOT USE ANY ABRASIVE PRODUCTS SUCH AS STEEL WOOL TO SCOUR THE UNIT.**

## SUGGESTED COOK TIMES AND TEMPERATURES

	PRODUCT	F°	C°	COOK TIME
BEEF	HAMBURGER PATTIES 125 grams (3.3 OZ)	400	205	8-10 MIN.
	MEAT LOAF	325	165	40-45 MIN.
	ROLLED BEEF ROAST 5 - 7 Kg's (12-15 LBS)	275	135	2-1/2 HRS.
	STANDING RIB ROAST 9 Kg (20 LBS. RARE)	235	115	2-3/4 HRS
	POT PIES	400	205	30-35 MIN
	STUFFED PEPPERS	350	175	15-20 MIN
	LASAGNA	260	125	90 MIN
	HOT DOGS	325	165	10-15 MIN
PORK	BAKED, STUFFED PORK CHOPS	375	190	25-30 MIN.
	BACON	400	205	5-7 MIN.
VEAL	BONED VEAL ROAST 7 Kg (15 LBS)	300	150	3 HRS 10 MIN.
LAMB	LAMB CHOPS	400	205	7-8 MIN.
POULTY	CHICKEN BREASTS & THIGHS	300	175	40 MIN.
	CHICKEN BACKS & WINGS	350	175	35 MIN.
	CHICKEN QUARTERED	350	175	30 MIN.
	TURKEY ROLL 8Kg (18 LB.)	310	155	3-3/4 HRS
	POT PIES	400	205	30-35 MIN.
FISH	FISH STICKS	335	170	16-18 MIN.
	COD, HALIBUT	350	175	20 MIN.
SEAFOOD	PRAWNS BAKED STUFFED	400	205	6-7 MIN.
	LOBSTER, BAKED STUFFED	400	205	10 MIN.
	LOBSTER TAILS (FROZEN)	425	220	9 MIN.
CHEESE	MACARONI & CHEESE CASSEROLE	350	175	30 MIN.
POTATOES	POTATOES, BAKED (120 COUNT)	400	205	50 MIN.
	POTATOES, SLICED OR DICED	325	165	10 MIN.
PIES	FRESH APPLE PIE 750 grams 20 off (20-36 OZ each.)	350	175	25-30 MIN.
	APPLE TURNOVERS	350	175	15 MIN.
BREADS	BREAD 2.2 Kg (1 LB. LOAVES)	325	165	30 MIN.
	HAMBURGER ROLLS	275	125	15 MIN.
	YEAST ROLLS	300	140	25 MIN.
	BISCUITS	400	205	6 MIN.
	ROLLS, BROWN & SERVE	350	175	15 MIN.
CAKES	CHOCOLATE CAKE	325	165	20 MIN.
	DANISH PASTRY	325	165	12 MIN.
	CINNAMON BUNS	325	165	20 MIN.
COOKIES	SUGAR COOKIES	275	125	15 MIN.
	CHOCOLATE CHIP COOKIES	325	165	10 MIN.

**PLEASE NOTE THESE FIGURES ARE FOR GUIDELINE PURPOSES ONLY**



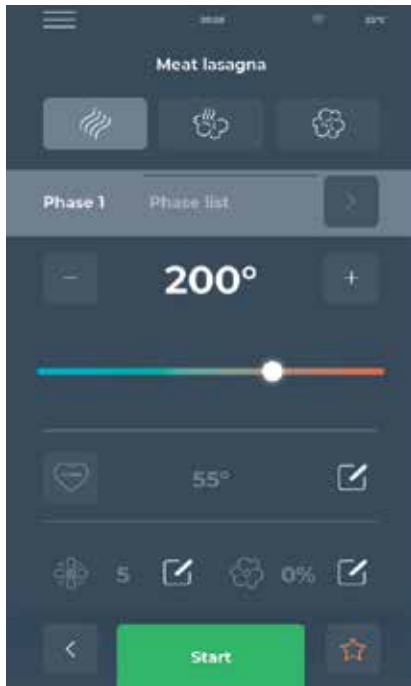
### Program main screen

The second icon refers to a mixed cooking mode, meaning a combination of active resistances and steam.



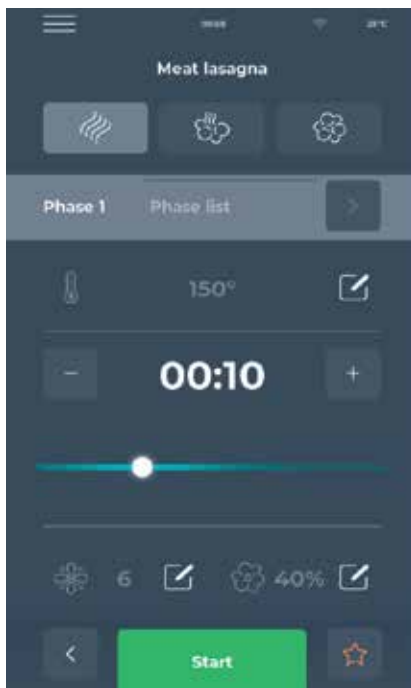
### Program main screen

The third icon refers to steam only cooking mode.



### Adjusting TEMPERATURE program screen

Each cooking method, allows you to change the TEMPERATURE by intervening on the dedicated section with the thermometer icon and then on the relative slider, or by using the PLUS/MINUS icons to define the value.



### Adjusting TIMER program screen

Each cooking method, allows you to change the program length, using the dedicated central CLOCK section and then the relative slider, or by selecting the PLUS/MINUS icons to define the value.



**TIP :** COOKING AT A HIGHER TEMPERATURE WILL NOT REDUCE YOUR COOKING TIME ! IT WILL PRODUCE UNSATISFACTORY BAKING AND ROASTING RESULTS.

### GENERAL GUIDELINES

- Always preheat the oven before cooking. Set the controller at the desired temperature. The oven is preheated when the buzzer sounds and the display will indicate when ready.
- Always use a lower temperature setting than recommended for a standard oven. The general rule of thumb is to subtract 10 °C –30 °C from the standard oven recipe.
- You should begin checking the progress of your food product in about half the time recommended for the same recipe cooked in a standard oven. Check for suggested time and temperature. Keep in mind that times may vary depending on the amount of product being cooked. The best results are always when a systematic record of times and temp is kept for reference.
- The FCO0010 oven will hold up to 10 pans. The size of the product will determine how many can be loaded.
- Maintain equal loads when cooking more than one pan of product at a time. Smaller loads in one pan will cook at a different rate than larger ones in another.
- When starting off with frozen product pre-heat the oven up to 40 degree above the temperature you are going to cook. Load the product and reset the temperature for normal time.
- Always thaw meats in a refrigerator and temper the meat 30-45 minutes at room temp before cooking.

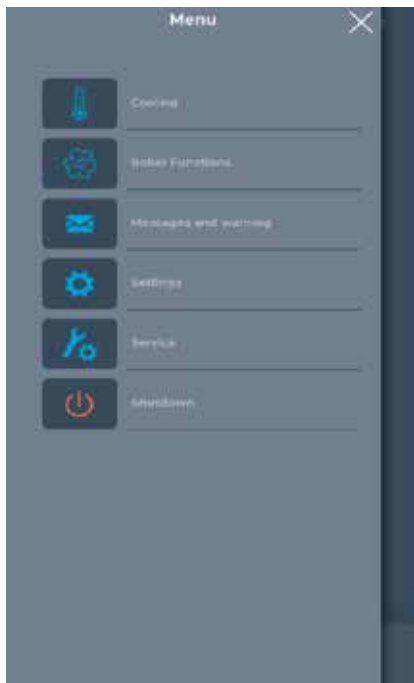
### STEAMING TIPS

- If the food is likely to release juices, the juices can be used to make a sauce
- Unless browned first, food that is steamed will be flavourful and succulent, but pale in colour. Simply serve with sauce garnish to add colour.
- Cooking time can be shortened if the food is cut into small pieces. For even cooking make sure the pieces are about the same size.
- When steaming meat, the steam will cause fat to melt and thereby reducing the fat content.
- Steamed whole fish retains its shape better than fish cooked in liquid.



### Block washing cycle screen

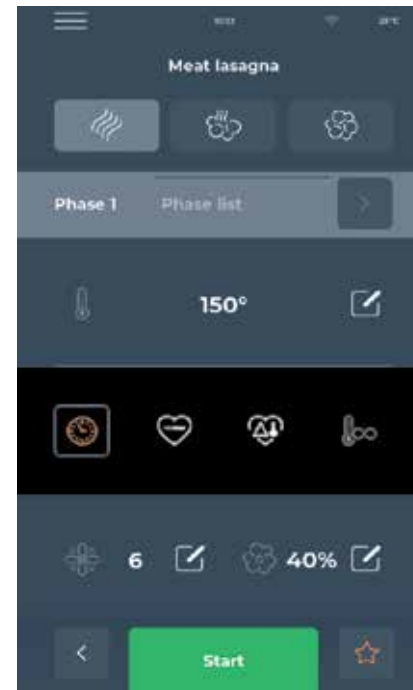
It is possible to interrupt the washing cycle at any time by selecting the blue STOP icon.



### ROOM COOLING

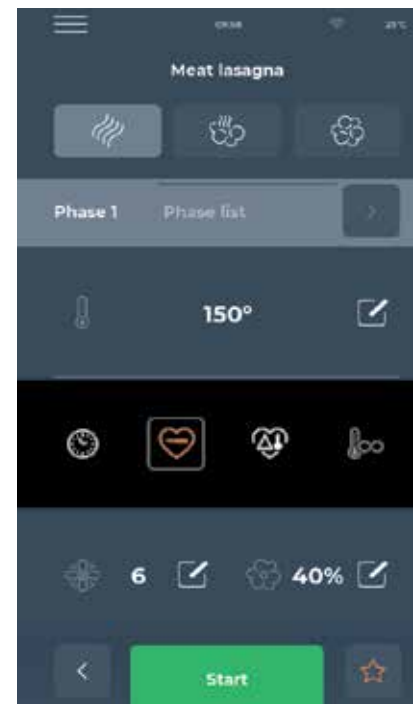
#### MENU screen

The first icon in the MENU list, provides the room cooling program.



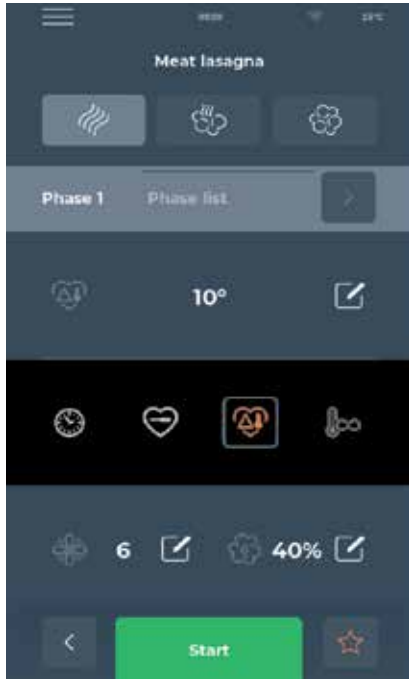
### Adjusting program length screen

Each cooking method, allows you to set different cycle length modes by selecting the CLOCK icon. Three other icons will be provided, relating to the CORE PROBE, the TEMPERATURE DELTA and the INFINITE TIME.



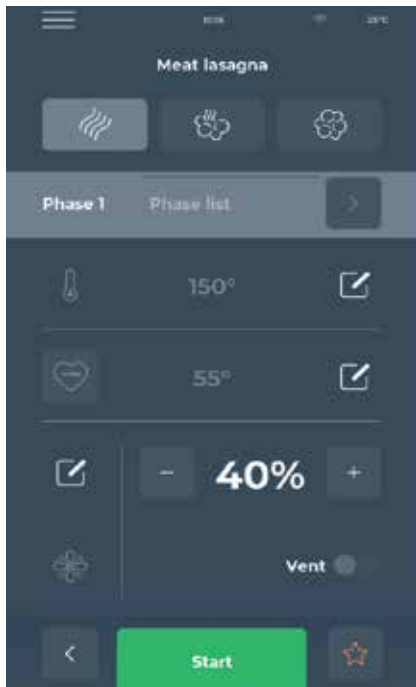
### Adjusting CORE PROBE program screen

You can always change the temperature settings by selecting the degrees via the relative slider, or by using the PLUS/MINUS icons to define the value. The cycle will end once the probe registers the set temperature.



### Adjusting TEMPERATURE DELTA program screen

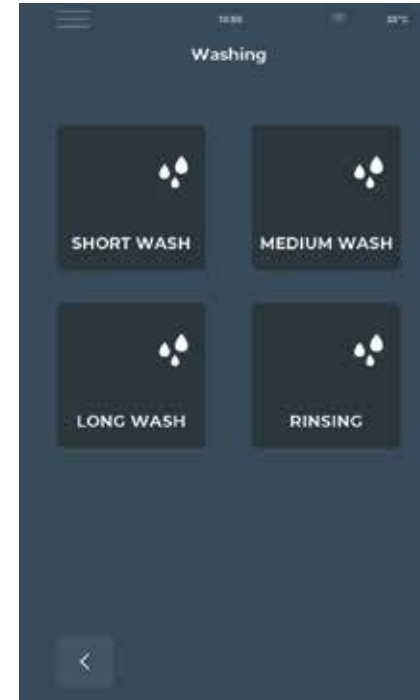
If you pick this setting, you can adjust it by selecting the degrees via the relative slider, or by using the PLUS/MINUS icons to define its value. The cycle will end as soon as the temperature variation in the room corresponds to the one set.



### Adjusting HUMIDITY program screen

It is possible to edit the room humidity level selecting the STEAM icon and then pressing the PLUS/MINUS icons to define the percentage value. You are allowed to activate the vent too.

For steam cooking mode, this parameter is set at the maximum value by default and cannot be changed.



### WASHING screen

From the WASHING icon on the home page, you enter a page containing different washing modes.

**Short Wash:** 32 minute duration, 5 cycles: steam-detergent-rinse-water.

**Medium Wash:** 42 minute duration, 6 cycles: steam-detergent-rinse-water.

**Long Wash:** 52 minute duration, 7 cycles: steam-detergent-rinse-water.

**Rinsing:** 10 minute duration, Water rinse only

### IMPORTANT!



The unit functions with two separate pumps for the detergent and rinse chemicals. There are two 6mm diameter tubes exiting from the bottom rear left side for the chemicals.

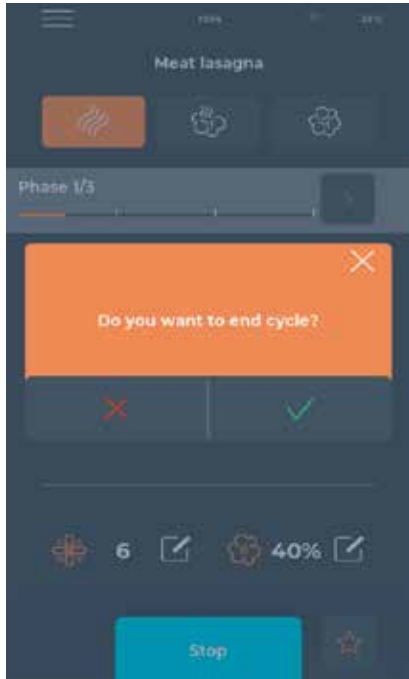
These tubes are marked "Rinse" and "Detergent". It is important not to mix these when placing into the corresponding chemical containers. Doing so will damage the pumps and negatively affect the wash function.



### WASHING cycle starting screen

To start a washing cycle, after selecting it, you need to select the green START icon.

The display shows the timer and the current phase in progress.



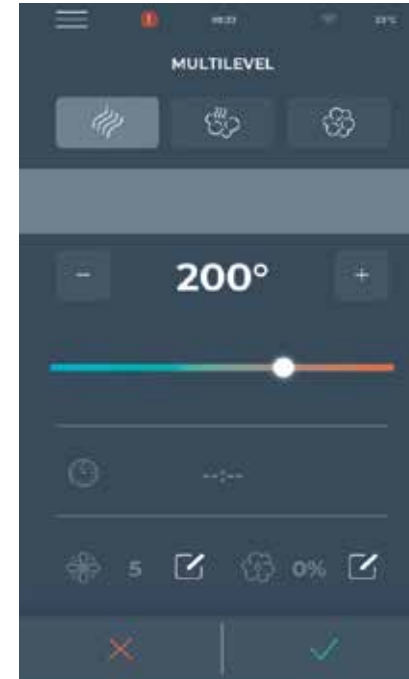
### Cycle ending screen

It is possible to interrupt any cycle by selecting the blue STOP icon which shows up at the first touch of the display. If the interruption is not confirmed, the pop-up window disappears in about 10 seconds.



### SCHEDULER screen

In the SCHEDULER screen it is possible to see all the programmed cooking sessions for every day in a week; by touching the modify icon on the right of each day it will be possible to modify the program list for the selected day.



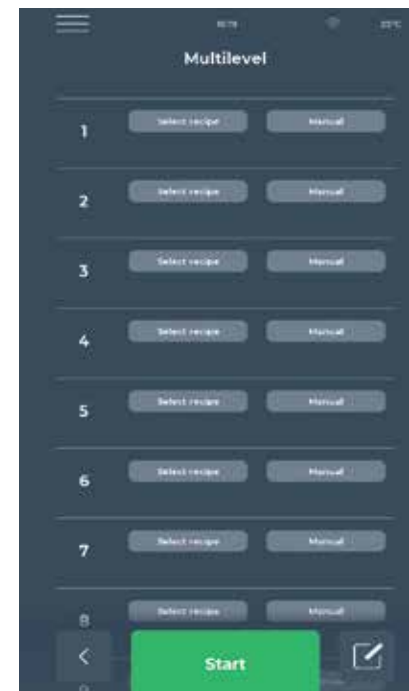
### MULTILEVEL program selection

By selecting the LEVELS icon from the home page, you enter to the multilevel program.

It provides differentiated cooking according to the dish placed on a certain oven level.

This is meant to optimize time and resources.

The parameters can be set as for any other program and need always to be confirmed.



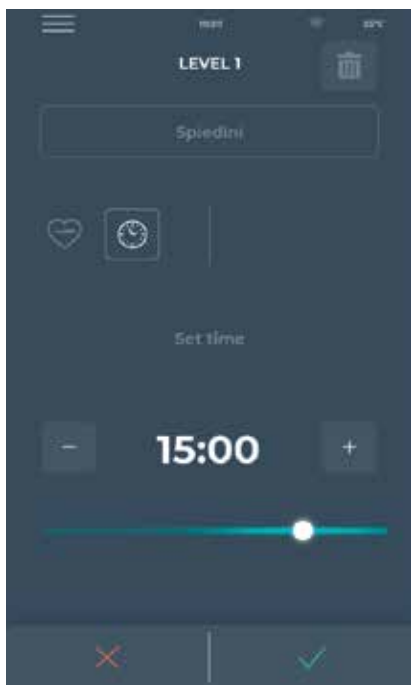
### MULTILEVEL program | Levels list

After confirming the general program settings, the levels list shows up on the display. Each level contains a specific recipe or alternatively a manual program.



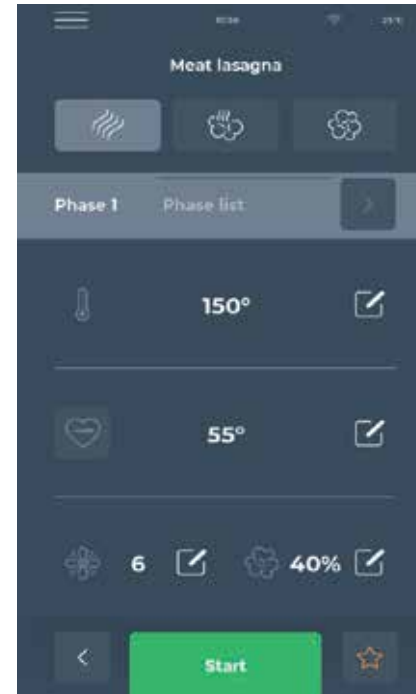
### MULTILEVEL program | Recipes setting up

For each level, recipes can be entered by selecting the available icons.



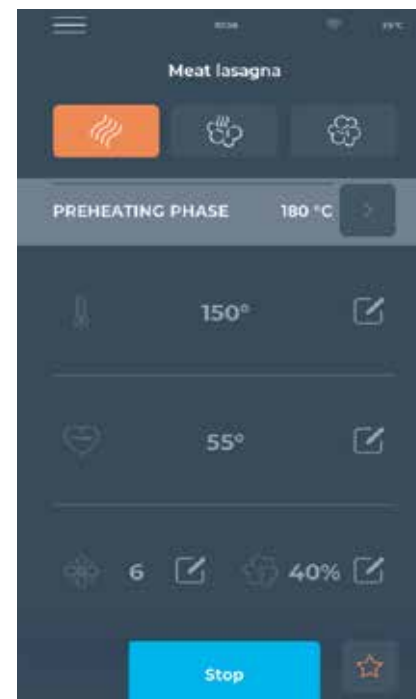
### MULTILEVEL program | Timer setting up

The different parameters can be set for each level. The TIME SET indicates the dish cooking time.



### Starting cycle screen

Once the desired program has been selected, it gets started by selecting the green START icon.

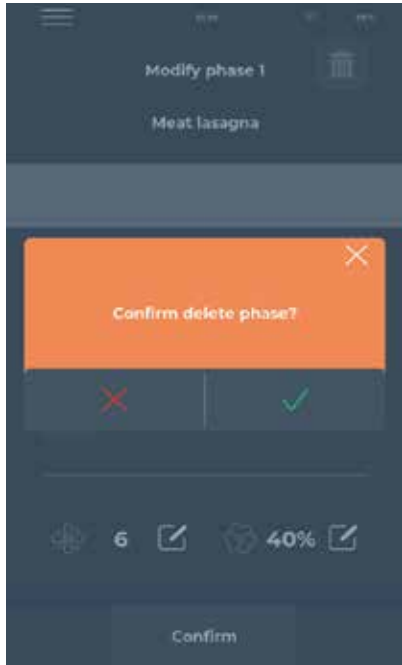


### Started progressive cycle screen

After about 10 seconds from the cycle starting, the display shows the current room temperature next to the THERMOMETER icon. At the bottom, you find the temperature set for the program, or as in this case, the temperature related to the CORE PROBE function.

### Deleting cooking phases

By selecting the JUNK BIN icon at the top, you can cancel a phase. Confirmation is always requested.

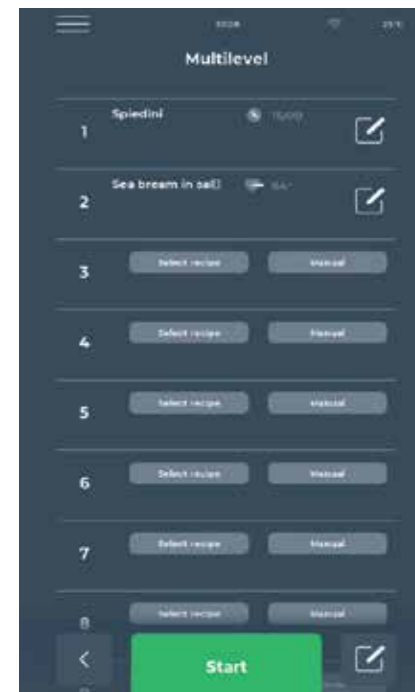


### PREHEATING phase

The PREHEATING is always provided for each program and comes before the list of regular phases. However, it can be deselected switching the toggle button to OFF and also can be adjusted in terms of temperature settings.

### MULTILEVEL program | Level cancellation

It is possible to delete any level by selecting the JUNK BIN icon and confirming the request.



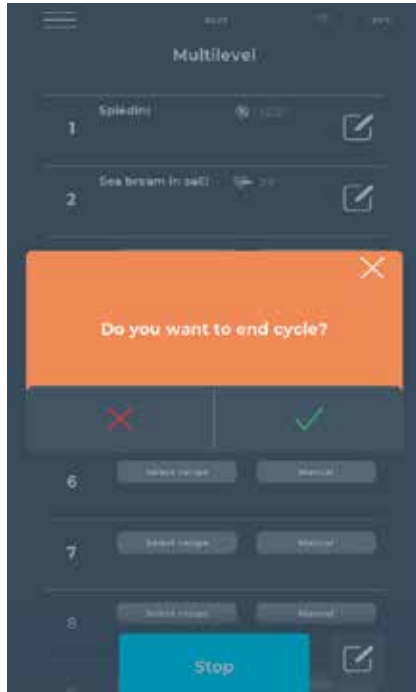
### MULTILEVEL program starting

Once the different cycle levels have been set, the cycle gets started by selecting the green START icon.



### MULTILEVEL program stopping

If you want to interrupt the cycle, the blue STOP icon must be selected.



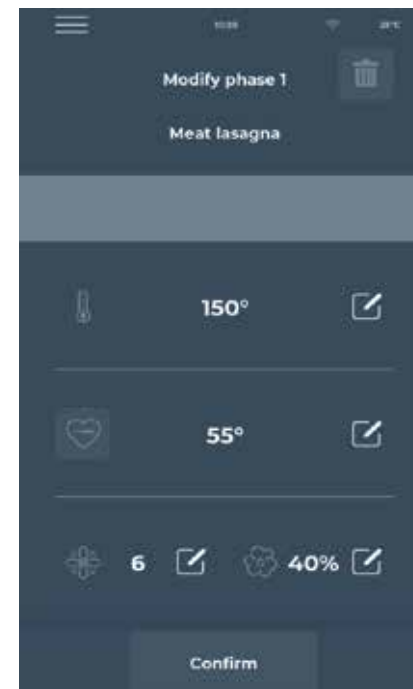
### MULTILEVEL program interruption confirmation

Cycle interruption confirmation is always requested in order to prevent any accidental mistake.



### Phases detail of cooking cycle

By selecting the PHASE LIST bar from the screen of any program, you can access the list of the available phases.



### Adjusting cooking phases

By selecting a single phase, it is always possible to edit its temperature, length, fan and steam parameters.