



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

Turbo Oven for Low Pressure Gas



Model

FTG.150B
FTG.150BT
FTG.300B
FTG.300BT
FTG.300BD
FTG.300TD

Image merely illustrates.

Model: FTG.300BT

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You have just purchased a IMG-BRASIL equipment, product of the highest quality, safety and efficiency.

Founded in 1989, IMG-BRASIL is a respected company as one of the best and most complete companies in the field of gastronomy equipment manufacturing.

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IMG BRASIL PRODUCT MANUFACTURER



IMPORTANT

PRODUCT FOR PROFESSIONAL USE. DO NOT USE BEFORE READING THE MANUAL CAREFULLY.

IN CASE OF QUESTIONS, PLEASE CONTACT US:

IMG BRASIL Gastronomy Machinery Industry Ltda.

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CAUTION!

The characteristics, pictures and figures presented in this manual should be considered for information. IMG BRASIL reserves the right to make such modifications as may be deemed necessary without prior notice.

1. Safety Information

1.1 General Warnings

- Cautions / precautions must be observed when installing, using, maintaining and discontinuing use of this equipment;
- Before carrying out any operation (assembly, use (use), maintenance and reuse after prolonged use of the equipment), read the manual carefully;
- The equipment must be used by trained personnel familiar with the use and safety regulations described in this manual;
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the device or are under the supervision of a person responsible for their safety.
- It is recommended that children be supervised to ensure that they are not playing with the equipment;
- In case of alternation of the personnel that will work with the equipment, the new operator must be educated about the standards and the operation of the same one;
- The operator must use the **Adequate PPE** (equipment for individual safety). For example: suitable gloves protecting the hands from burns by heating the oven;
- The operator must always be aware of situations that can cause a risk of accidents and avoid them. For example: turning the equipment on even with gas leakage. Gas in the environment causes intoxication, fire and explosion hazards;
- After being held to read and answered all the questions, this manual must be stored carefully in place of easy access, known by all the people who will operate the equipment and made available for the people who carry out maintenance, to any queries. When in doubt, consult the manual. Do not operate the equipment in any way with doubts;
- In the installation, it is essential to make this manual available to the professionals who will do the same;
- Do not install the equipment near flammable materials;
- Before starting cleaning and any kind of maintenance, it is essential that the equipment is disconnected from the mains, the gas supply valve of the kiln and the gas valves of the cylinders are closed and the inside of the oven at room temperature;
- Periodically check the condition of the cables and electrical parts, the hose and the entire gas installation part as well as the internal and external part of the equipment (burners, oven interior, gas inlet valve, etc.).



CAUTION!

Do not perform repairs on your own. Refer servicing to qualified service personnel. Use only original parts in your device.

1.2 Mechanical Safety

- Before operating the equipment, make sure that the gas installation is free of leaks, if the pressure of the hydraulic system is within the permitted levels (see pressure information in item 3.2 Hydraulic Installation) and if the door is locked until the handle stroke limit.
- Insert only specific products into the oven for the intended use and never place hands or inflammable products in or near the oven.
- When cleaning the equipment, take extreme care. Disconnect the equipment from the mains, close the gas inlet valve of the furnace and the gas valves of the cylinders. Then wait for the oven to cool completely. Never put your hands or products for cleaning in the heated oven. For further information on cleaning the equipment, follow the instructions in item 5 of this manual.

The equipment described in this manual complies with the mechanical risk regulation. Safety is obtained with:

1. **Cabinet** fixed, preventing inappropriate access to internal parts, such as rock wool and water pipe;
2. **Front protection**, prevents access to the burner drawer, protecting the user from flames during use;
3. **Door** with safety system that automatically turns off the fan and the heating of the oven when it is open. Because it is tempered glass and has lighting, the door allows you to visualize the foods being baked without having to open it;
4. **Stand** with the appropriate height for the use of the equipment, following requirements for good ergonomics.

To view the parts described above, refer to the image in item 2.1 (Main Components - pg. 7) of this manual.



CAUTION!

Whenever any item regarding the safety of the equipment (such as cleaning or maintenance) is removed, reset it and confirm that it is performing its function correctly.

1.3 Electrical Safety

- Periodically check the condition of the cables and electrical parts;
- If the power cord is damaged, it must be replaced with a new one. The exchange must be made by the manufacturer, authorized agent or a qualified person in order to avoid risk;
- Do not use a water jet as this may cause electric shock. To clean your equipment, follow the instructions in item 5 of this manual;
- Do not operate the equipment in damp locations or wet clothing and shoes. Wear proper footwear, this will prevent electric shocks and even death;

- Lay the equipment on a firm, dry, level surface;
- Never carry out any maintenance, adjustment or disassembly of the equipment connected to it. For such procedures, make sure that it is turned off by removing the plug from the electrical outlet;
- Do not use extension cords or adapters with several other devices connected to them. This may cause a fire or an overload;
- Grounding on this equipment is mandatory;
- The equipment must be connected to an exclusive thermoelectric circuit breaker;
- The door has a safety system that prevents fan operation and heating if it is open;
- In the equipment there is an electronic controller, which cuts the gas in case the flame of some burner goes out.

The removal or tampering of any of the safety systems can cause serious accidents.

Components used for safety against electrical hazards have been selected in accordance with applicable standards. Given the perfect insulation of all the electrical parts and the excellent resistance of all the materials used, this unit is able to carry out the works to which they are proposed.



CAUTION!

Whenever any item regarding the safety of the equipment (such as cleaning or maintenance) is removed, reset it and confirm that it is performing its function correctly.

2. Technical Features

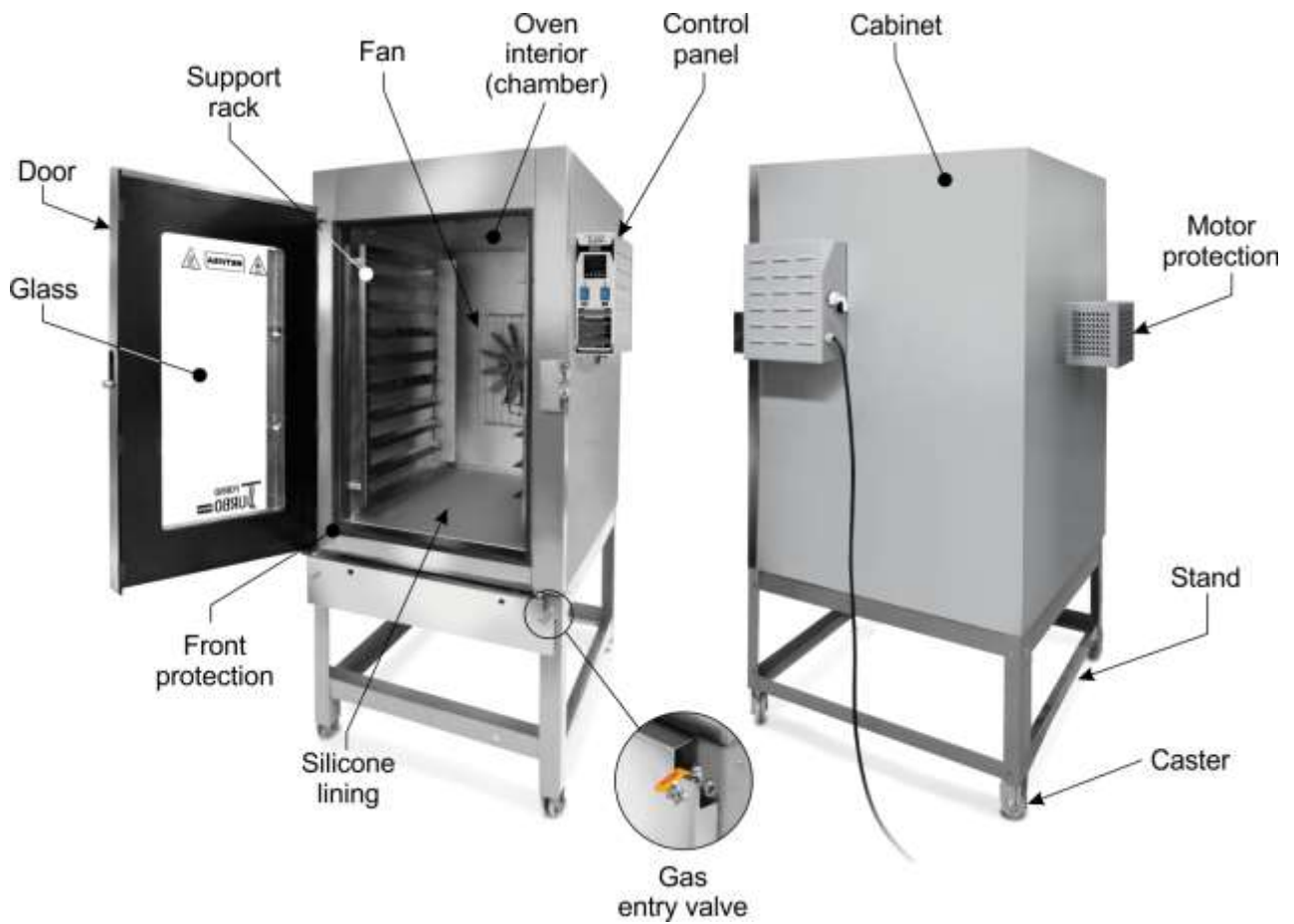
2.1 Main Components

For the equipment described in this manual, safety in use, cleaning, maintenance and maximum hygiene are guaranteed by the design and special design of all parts and also by using stainless steel and other materials suitable for contact with the food.

The equipment was built with the following characteristics:

Model	Cabinet	Interior Oven (Chamber)	Support Conveyors	Door	Burner Drawer	Garrison (Door Seal)	Stand
FTG.150B / FTG.300B	Carbon steel with epoxy paint	Carbon steel with high temperature paint	Stainless steel	Stainless steel structure, Tempered glass Halogen lamp	Carbon steel with high temperature paint	Silicone	Carbon steel with epoxy paint
FTG.150BT FTG.300BT	Stainless steel	Stainless steel	Stainless steel	Stainless steel structure, Tempered glass Halogen lamp	Carbon steel with high temperature paint	Silicone	Carbon steel with epoxy paint

The following are the main components of the equipment:



Note: For exploded design with spare parts list, see the attachments.

2.2 Technical Data

Model	Voltage (V)	Frequency (Hz)	Rated Current (A)	Standard Measures for Operation Length x Ht x Width (mm) *	Net Weight (approx.) (kg)	Capacity (bread) **	Roasting pans (unit) (unid.)	Dimension Roasting pans (mm)
FTG150B127M605	127 - MF	60	2,9	1800x1750x2040	175	150	05	580x700
FTG150B220M605	220 - MF	60	1,7					
FTG150B110M604	110 - MF	60	2,9					
FTG150B220M501	220 - MF	50	1,7					
FTG150B220M502	220 - MF	50	1,7					
FTG150B220M504	220 - MF	50	1,7					
FTG150B220M604	220 - MF	60	1,7					
FTG150BT127M605	127 - MF	60	2,9	1800x1750x2040	180	150	05	580x700
FTG150BT220M605	220 - MF	60	1,7					
FTG150BT110M604	110 - MF	60	2,9					
FTG150BT220M501	220 - MF	50	1,7					
FTG150BT220M502	220 - MF	50	1,7					
FTG150BT220M504	220 - MF	50	1,7					
FTG150BT220M604	220 - MF	60	1,7					
FTG300B127M605	127 - MF	60	7,2	1850x1810x2200	269	300	10	580x700
FTG300B220M605	220 - MF	60	4,1					
FTG300B110M604	110 - MF	60	7,2					
FTG300B220M501	220 - MF	50	4,6					
FTG300B220M502	220 - MF	50	4,6					
FTG300B220M504	220 - MF	50	4,6					
FTG300B220M604	220 - MF	60	4,1					
FTG300BT127M605	127 - MF	60	7,2	1850x1810x2200	270	300	10	580x700
FTG300BT220M605	220 - MF	60	4,1					
FTG300BT110M604	110 - MF	60	7,2					
FTG300BT220M501	220 - MF	50	4,6					
FTG300BT220M502	220 - MF	50	4,6					
FTG300BT220M504	220 - MF	50	4,6					
FTG300BT220M604	220 - MF	60	4,1					
FTG300BD110M604	110 - MF	60	8,4	1850x1810x2200	269	300	10	580x700
FTG300BD220M501	220 - MF	50	4,2					
FTG300BD220M504	220 - MF	50	4,2					
FTG300BD220M604	220 - MF	60	4,2					
FTG300TD110M604	110 - MF	60	8,4	1850x1810x2200	270	300	10	580x700

* Measures for operation considered with the oven door open.

** Considering French type breads in the standard size of 50 gr.



CAUTION!

Features like: model, serial number and voltage of the equipment are provided on the label (figure below). Before installation, check that the power supply voltage of the appliance corresponds to that of the mains.



2.3 Supply and Disposal of Equipment Packaging

The equipment is packed with wood or cardboard to ensure its perfect integrity during transport and is accompanied by the following documents:

- Instruction Manual for Installation, Use, Maintenance and Safety;
- Warranty Term (for Brazilian market).

IMPORTANT

The packaging components (cardboard, wood, foam, strips, etc.) are products that can be assimilated to municipal solid waste and can be disposed of without difficulty. If the equipment is installed in countries with different standards, dispose of the packaging in accordance with current regulations. Dispose of the product correctly to help protect the environment. For more information on recycling, contact your local authorities, waste disposal service or the shop where you purchased the product.

3. Installation

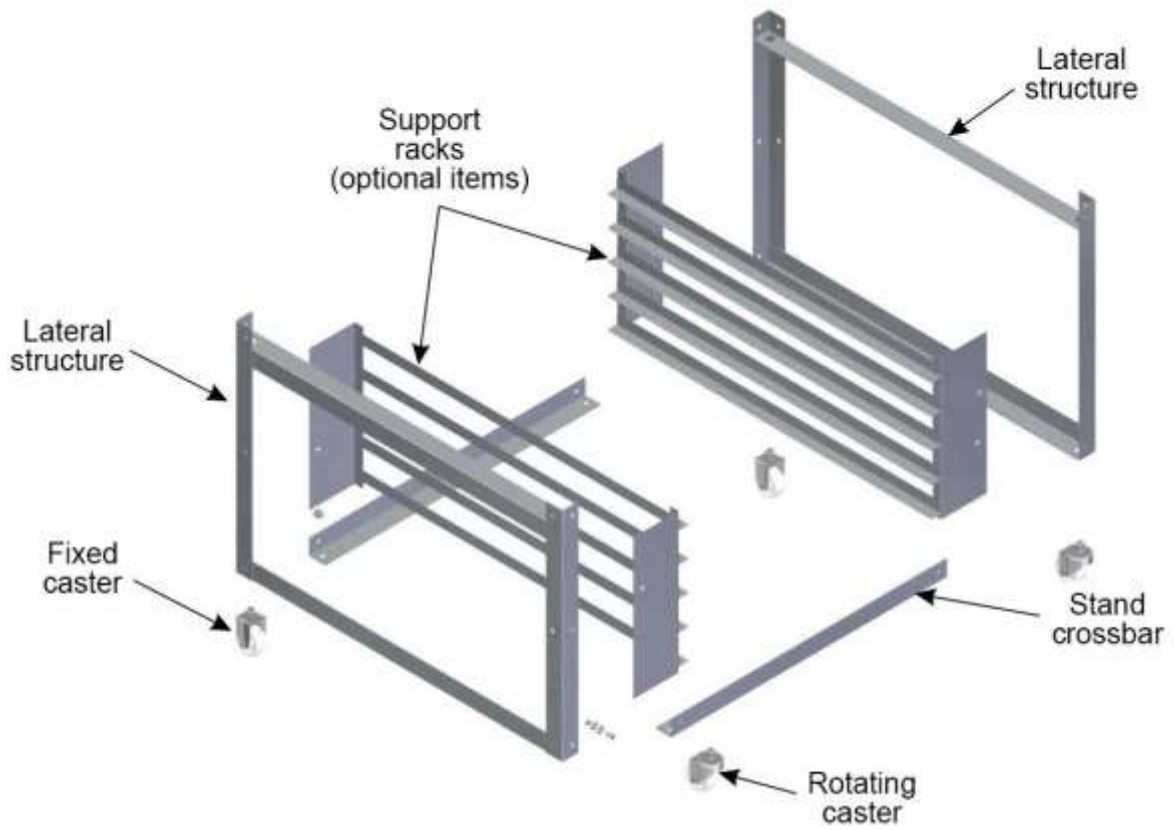
3.1 Equipment Layout

In the installation, it is essential to make this manual available to the professionals who will do the same;

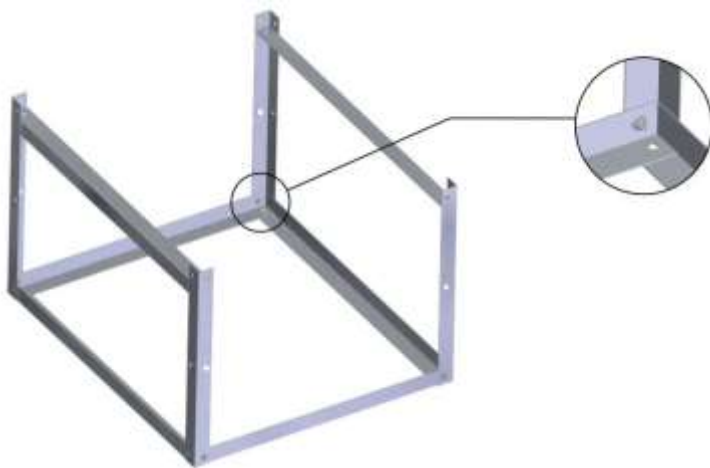
To facilitate transportation, the FTG model oven.150 is packed with the disassembled stand.

The fastening of the pieces of the stand and the top stand must be done with the washers, bolts and nuts supplied with the equipment.

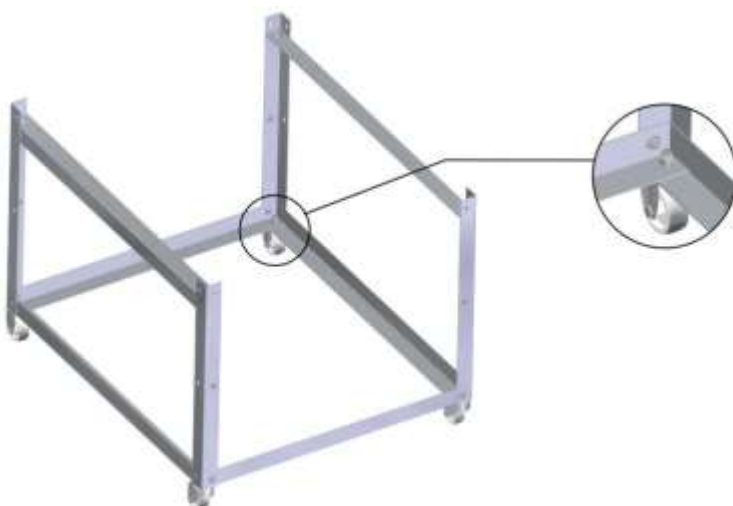
The stand has 02 side frame units, 02 crossbars, 02 tread supports (optional items), 02 fixed casters and 02 rotating wheels plus a kit with screws, washers and nuts for fixing the parts. Use appropriate tools to secure all items.



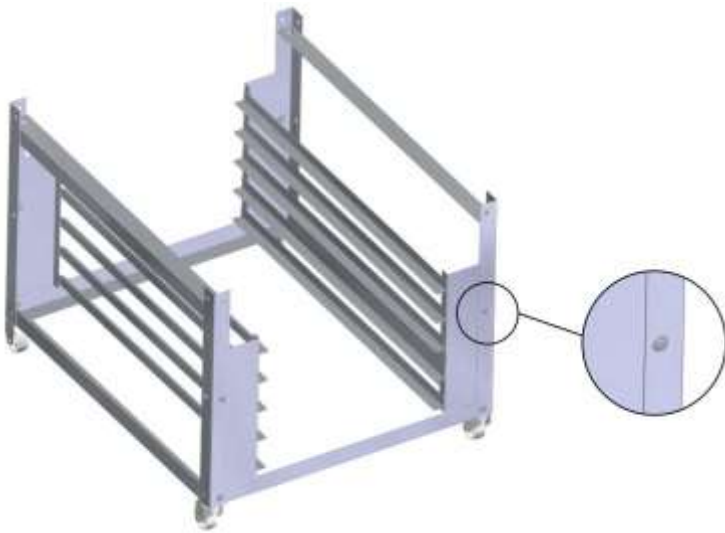
Follow the guidelines below to assemble the stand:



- 1 Fasten bolts, washers and nuts to crossbeams on lateral structures.

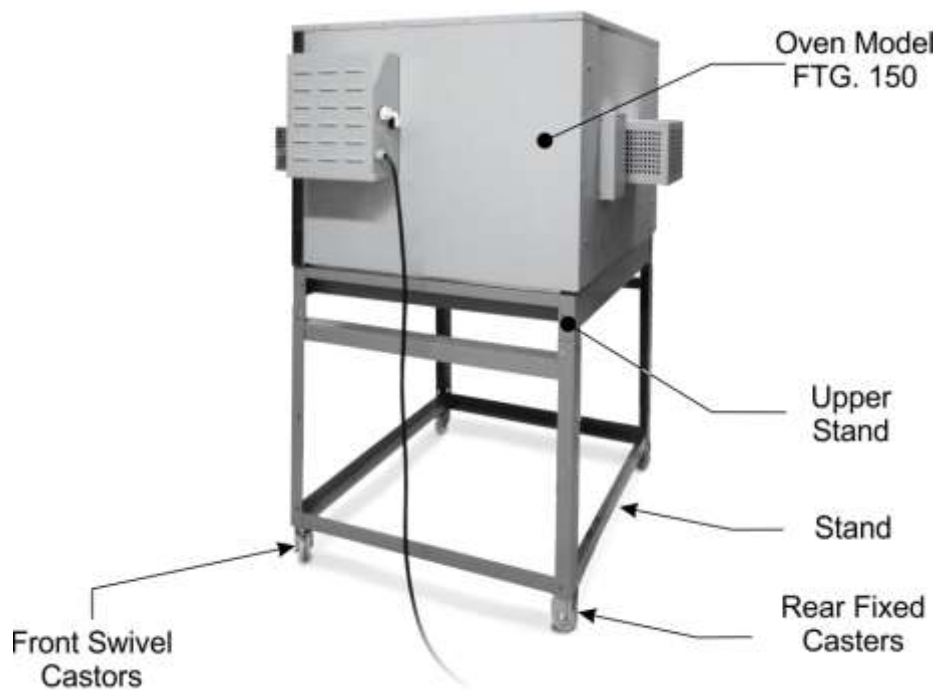


- 2 Attach the 2 swivel castors underneath mounted side frames



- ③ Fit the racks supports (optional items) on the inside of the side frames by fastening them with the screws, washers and nuts.

With the stand mounted, position the top rack of the oven (FTG.150) on top of the stand, noting that the swivel casters are positioned in the front of the oven. Mount with washers, bolts and nuts. Make sure all bolts are tight.



To ensure correct operation and safety, the equipment should be positioned in a sufficiently wide area, with a well-leveled, dry and stable floor, away from sources of heat and humidity and where there is no heavy traffic. Install your equipment leaving a free area at the front, a distance of at least 50 cm on the left and rear side and 1 m on the right side for gas installation. The area must have sufficient space for inspection, maintenance, cleaning, use and connection of the gas supply hose.



It is recommended to install a hood or extractor above the oven to collect the vapors, avoiding that they spread in the environment.

IMPORTANT

To install the hood, follow the manufacturer's instructions, as this item does not accompany the equipment.



CAUTION!

This equipment uses LPG (liquefied petroleum gas) for heating purposes, and can not be installed indoors where there is no air renewal, as this gas is highly toxic.

Keep the gas canister at least 1.5 m away from electrical outlets, circuit breakers, switches, or any spark or flame device where they may come into contact with LPG gas, causing serious injury to the operator.

Do not install near flammable materials or products.



CAUTION!

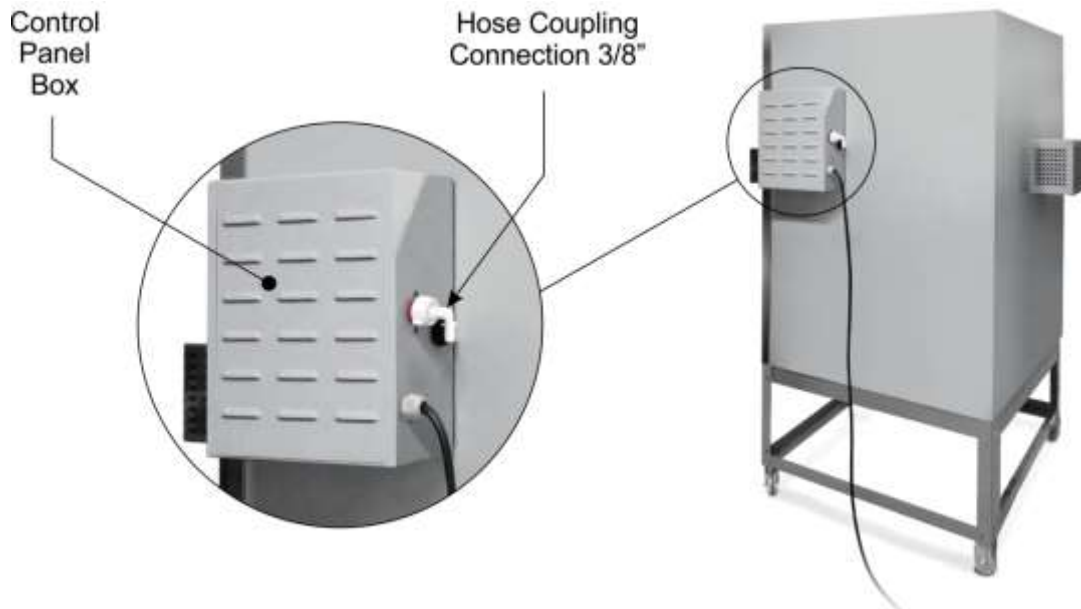
The installation and the place where the appliance is to be disposed of must comply with the rules of risk prevention and safety at work (Regulatory standard NR-12 for Brazil or according to the regulation in force in your country).

The manufacturer shall not be liable for any direct or indirect damages caused by non-compliance with these standards and other instructions presented in this manual.

3.2 Hydraulic Installation

To activate the steam function of the oven, it is necessary to install the equipment near a fixed point of cold water.

The equipment is supplied with a solenoid water valve for hose coupling or for fitting a 3/8" water supply hose (hose and pipes not supplied with the equipment) located on the back of the control panel housing.



The hose that will be used to connect to the water supply must comply with IEC 61770. When installing the hose, ensure that the pressure reducing ring (attached to the equipment) is properly sealed to prevent leakage. Tighten the connection manually. Do not use tools.

The water supply pressure must be at least 20 kPa (3 mA) and at most 78 kPa (8 mA).



CAUTION!

It is recommended that the water be connected directly from the water box so as not to generate a high pressure or that it has variation, as in the public network. Very high water boxes should also be avoided.

It is also recommended to install a filter to eliminate water impurities, avoiding the calcification and internal corrosion of the equipment.

Install a water log on the grid to allow water to be closed when necessary.



CAUTION!

In case of use of removable hoses to feed the equipment, it is recommended that new hoses should always be used and comply with IEC 61770. In case of hose changes, dispose of old hoses and always replace with new hoses.

The power supply hose does not come with the machine.

In case the excess steam turns into water inside the oven (chamber), it may be drained through the water outlet pipe located between the bottom of the chamber and the oven burners. It is

advisable to install a point to drain this water, avoiding that the floor is wet and slippery and can cause accidents.

3.3 Electrical Connection

The equipment comes with a power cord to be plugged into an electrical outlet. If the power cord is damaged, it must be replaced with a new one. The exchange must be made by the manufacturer, authorized agent or a qualified person in order to avoid risk.

The power cord plug has 3 round pins, and there is a corresponding marking of each one (Phase, Ground and Neutral) just below each pin. It is mandatory to make a good ground connection according to the current regulations.

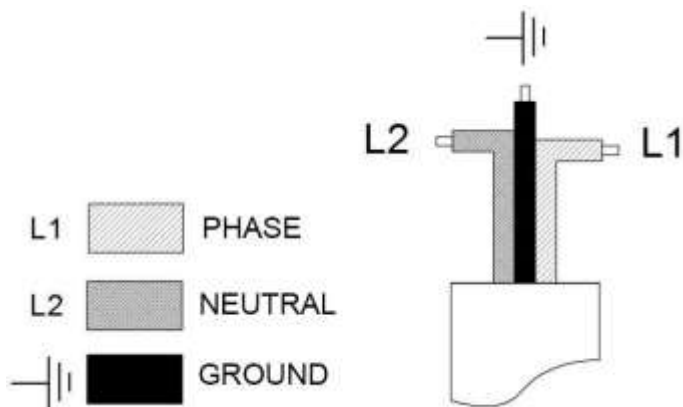


CAUTION!

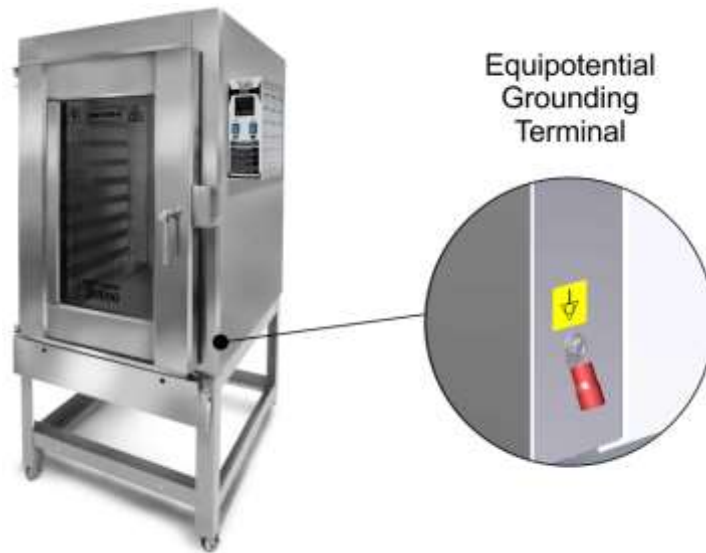
In order to avoid accidents, it is mandatory to connect the ground wire to all types of voltage.


Never connect the ground wire to the neutral wire of the mains, water pipes, gas pipes, etc.

For correct grounding, consider the instructions of the NBR 5410 - ABNT standard for Brazil or according to the regulation in force in your country.




Accompanying the equipment, an equipotential grounding terminal (Electric Terminal), located on the right-hand side of the oven.



 The Electric Terminal identified in the figure below is an additional protection for the grounding that is provided in the mains. It must be connected to a grounding terminal bar, regardless of the connection to the mains, and the products that have accessible metallic parts. And which are stationary, must also be connected to this bus as well as the service bench itself, in case it is of metallic material. In this way all these products will be under the same electrical power avoiding undesirable leaking currents.

For your safety, the equipment must be connected to an exclusive 15 A thermoelectric circuit breaker within a maximum distance of 1.5 m of the oven.

The ovens described in this manual are single voltage, i.e., 127 V, 110 V or 220 V. If you need to change the voltage in your equipment, contact the manufacturer or your authorized dealer.

 **CAUTION!**

Before connecting your appliance, always check that the mains voltage is the same as the voltage of the equipment. If it is not the same, contact the manufacturer or your authorized dealer.

The power supply voltage of this equipment is 127 V (60 Hz), 110 V (60 Hz) or 220 V (60 Hz or 50 Hz) single phase, as may be verified on the voltage label attached to the power cable or as indicated on the label (see the figure on this label in section 2.2 of this manual).

Make sure that the mains voltage where the equipment will be installed is compatible with the voltage indicated on these labels.

For details of the remainder of the electrical part of the equipment, refer to the wiring diagram in the manual annexes.

IMPORTANT

The manufacturer shall not be liable for any direct or indirect damages caused by non-compliance with these standards and other instructions presented in this manual.

3.4 Installation of LPG Gas - Recommendations and Care

Verify that the location where the equipment will be installed is aired and in accordance with the Regulations for the Prevention of Risks at Work and Safety at Work in Machinery and Equipment (Regulatory standard NR-12 for Brazil or according to the regulatory standard in force in your country), and periodic inspections of a technician are recommended to ensure that its components are in good condition.



CAUTION!

Even with a safety system (which cuts off the gas in case the flame of a burner goes out), the equipment should be arranged in an airy place, but without airflow, thus preventing the flames from being burned in the burners, causing possible gas leakage.

The gas installation should be carried out by a qualified technician for this function and observing the safety regulations.

A kit for low pressure gas installation is supplied with the equipment. The kit has a pressure regulator (Gas canister 0.7/7.0 kgf/cm² - Regulator (FTG.150) 6,4 kPa e (FTG.300) 13.2 kPa – Flow rate 4 kg/h), a hose with connection for two gas valves to be fixed in two gas cylinders P13.

IMPORTANT

The natural gas kit is an optional item and does not accompany the pressure regulator and hose connection. The installation must be direct to the gas inlet valve.

The kit should be installed with the following recommendations:

- **Gas canister** - 02 cylinders with a minimum mass of 13 kg (code P13) of LPG (liquefied petroleum gas) will be required for this equipment. The cylinders must comply with the ABNT 8460 standard for Brazil or according to the regulation in force in your country. Check the product warranty seal. If you have violated, do not install.



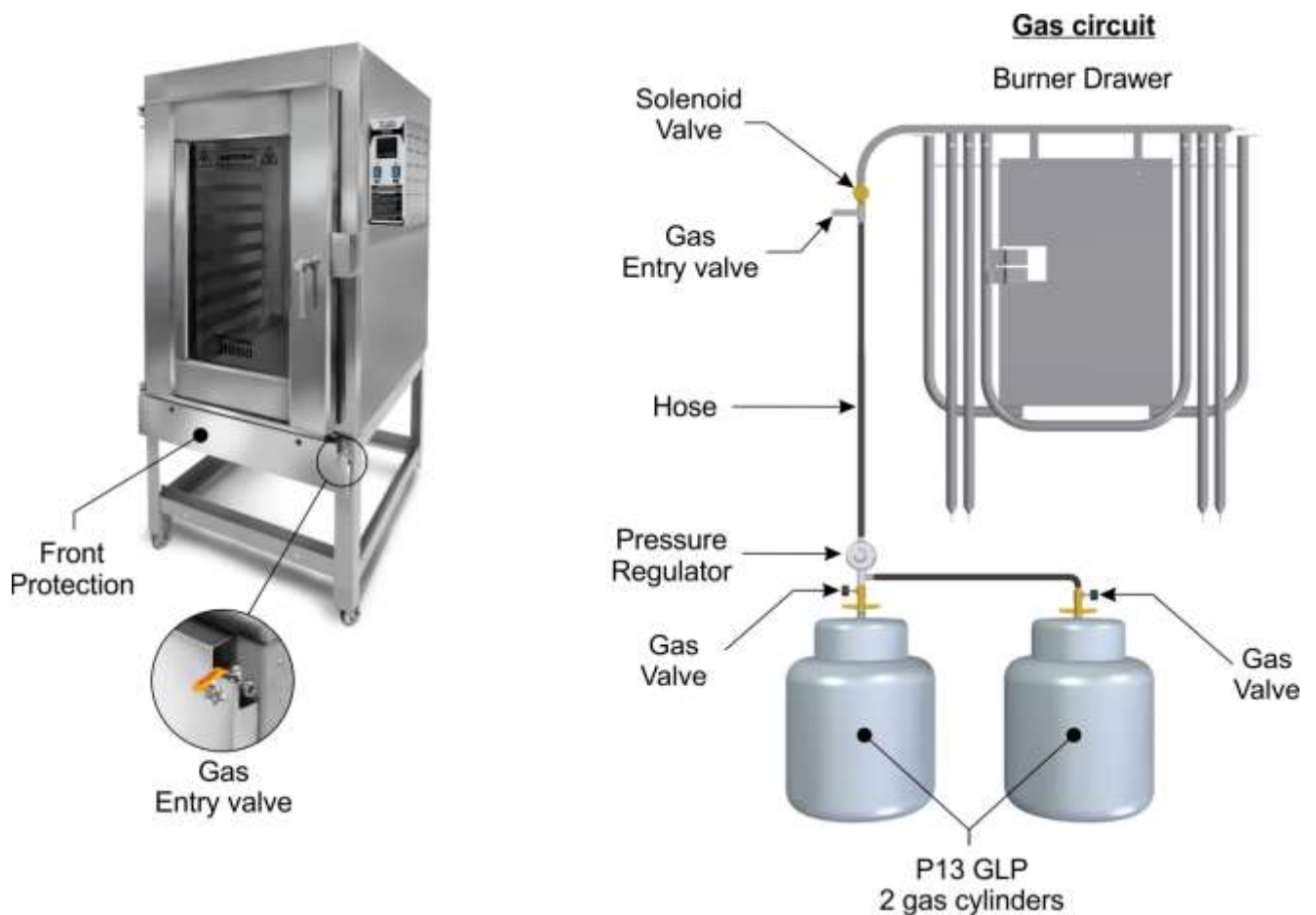
CAUTION!

Never install only a single gas canister, freezing may occur with this canister.

For gas installation code P45, please contact your local gas installation company in your city.

- **Hose** - Screw the end that does not have the gas valve into the gas inlet valve, located on the right side of the front shield. The hose must not cross or be embedded in walls, and should not make any kind of seam (welding or gluing). Never use wires or tapes.

- **Gas Regulator and Pressure Regulator** - In the kit there is a pressure regulator and two gas valves. When installing the valves in the cylinders, turn the butterfly nipple clockwise until it is firm. Never use tools to perform this operation. Valves should remain closed whenever the gas is not being used.



IMPORTANT

In addition to the instructions given in this manual, it is also recommended to follow the instructions of the cylinder manufacturer, as this item does not accompany the equipment.



CAUTION!

Replace the regulator every 5 years or when it is defective.

Do not attempt to change the pressure regulator. Changing the pressure regulator compromises safety in the use of the equipment and can cause accidents.

Always use the gas cylinder in an upright position. Never turn, throw or tilt the cylinder, as the gas may flow in the liquid phase, canceling the function of the pressure regulator, which can cause serious accidents.

Install the gas cylinders in the maximum distance allowed by the length of the hose (approx. 80 cm). Never install the can next to heated surfaces, and keep the gas conductive hose shielded from heat to avoid melting resulting in fire or other accidents.



CAUTION!

This equipment operates with **LOW PRESSURE GAS**. If your mains supply is high pressure, arrange a low pressure outlet valve with a technician.

If the equipment is turned on at high pressure the components will be damaged, as well as generating risks to the operator.

After installation and for your safety, check for gas leaks using soap suds only. If there is a

leak, have the technician repeat the installation.

If leakage persists, move the canister to a well-ventilated area and notify the dealer or distributor of the canister.

IMPORTANT

The manufacturer shall not be liable for any direct or indirect damages caused by non-compliance with these standards and other instructions presented in this manual.

3.5 Safety Measures and User Instruction

The professional that makes the sale of the equipment should instruct the user about the correct operation of the equipment and should give you this instruction manual.

The user must be informed of the necessary safety measures and must respect them as well as all the measures described in this manual.

4. Use of Equipment

4.1 Utility

This equipment is intended to bake breads, pizzas, snacks and confectionery products in general.

4.2 Commands

The equipment consists of a gas inlet valve, controller, power button and on / off light button. The gas inlet valve is located on the right side of the front shield. The controller, power button, and light on / off switch are located on the front panel of the control panel.



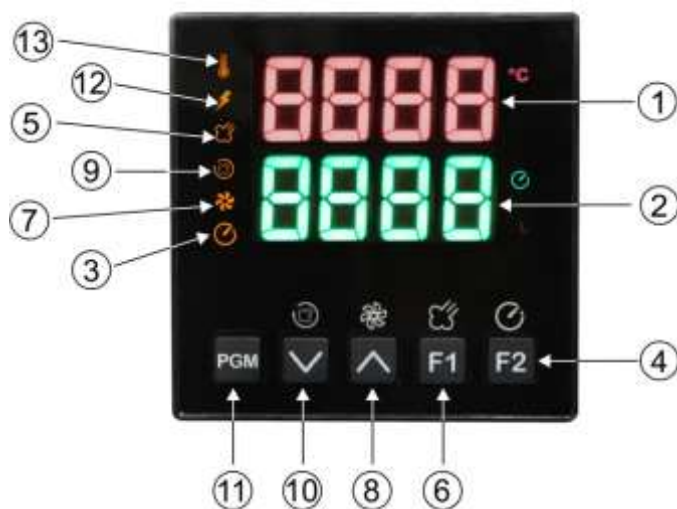
See description of each command below:

• **Power button** - used to turn the equipment on and off. In position "1" turns on, in position "0" turns off.

• **Power button Light** - used to turn the light located on the oven door on and off. In position "1" turns on, in position "0" turns off.


• **Gas Inlet valve (Ball Valve)** - used to release or block gas flow to the burners. Turning the crank clockwise releases the gas and to the left (forward) closes the valve. The valve should remain closed whenever the gas is not being used.

• **Controller** - Used to program temperature, cooking time and steam. The following is the description for each function:




1 - Display that indicates the temperature present in the temperature sensor or the programmed temperature;


2 - Display indicating elapsed time or programmed time;


3 -  Led timer indicator;


4 -  **F2** Timer key: activates or cancels the timer;


5 -  Steam output indicator light on.


6 -  **F1** Single steam time trigger button. At each touch the steam output is activated for a preset time (factory setting is 6 seconds). To reprogram the cyclic steam, follow the instructions below;


7 -  Led indicating whether the fan is energized;

8 -  Up key: increases the programmed value and activates the fan;

9 -  Led indicating cyclic steam enabled;








10 -  Down key: decreases the programmed value and selects the cyclic steam function, which emits steam automatically for 6 seconds and every 2 minutes (factory default program). To reprogram the cyclic steam, follow the instructions below;












11 -  Programming access key;

12 -  Led indicating ignition on;

13 -  Led indicating heating on;

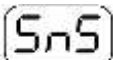
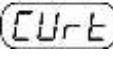

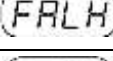
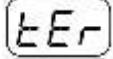
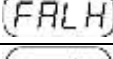
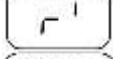
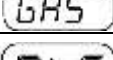
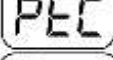

Reprogramming of single steam and cyclic steam:

To reprogram the steam time press the keys    at the same time, in that moment it will appear in the display . Set the steam time through the keys  . Press the button  to confirm the simple steam program.

Reprogram the cyclic steam by pressing the button , the led  will light up. After that, press the keys    at the same time and the display will appear . Set the steam exit time with the keys   and confirm  that it will also activate the time option for each steam cycle . After setting the interval time between each cycle, confirm with .

The controller has a system that checks for possible equipment failure. These faults can be seen in the display.

Check the description for each failure:

Display	Description
 	The controller detected that the flame sensor shows a short circuit with the burner. Check if the flame sensor is touching the burner or if there is any point in the sensor wiring short circuit to the equipment frame.
 	The controller has exhausted the programmed start attempts and has not detected the presence of a flame in the flame sensor. Check the distance between the flame sensor and the burner and whether the flame is present in the flame sensor.
 	The controller detected a failure in the temperature sensor. Verify that the sensor is properly connected to the controller and that the sensor is not damaged.
 	The controller detected a short circuit between the flame sensor and the burner.
 	The controller has detected that the temperature measured by the PTC sensor is above normal operating conditions. Check that the sensor is properly connected to the controller and that it is not broken or damaged.

4.3 Operating Procedures

Before operating the equipment, make the perfect cleaning, especially inside the oven. Clean the equipment with the gas inlet valve of the oven and the gas valves of the closed cylinders and the oven is at room temperature and disconnected from the mains. Follow the cleaning instructions in item 5 of this manual (below).

After this initial care, make sure that the gas hose connections are properly secured and that there are no leaks.



CAUTION!

For the first use of model equipment FTG.150B and FTG.300B (models with carbon steel chamber with high temperature paint finish) it is necessary to cure the paint inside the oven (chamber). To do this, the empty oven must be switched on and the temperature raised to 200°C for a minimum of 60 minutes. Follow the operating instructions in the following operation item.

During the curing process of the paint, odor and smoke will be released due to the burning of the paint.

Turn off the machine and wait until the oven is at room temperature. A FTG that your equipment will be available for use.

- **Operation:** The equipment can only be operated a FTG checking the correct arrangement of the equipment, instructed in item 3.1, and a FTG following the precautions and recommendations of the hydraulic installation, electrical connection and gas installation, according to the instructions in items 3.2, 3.3 and 3.4.

Check the following operating instructions:

1. If you have installed a water valve, make sure it is open;
2. Open the gas valves of the cylinders and the gas inlet valve in the oven;
3. Turn the power switch to "1" (on) and wait until the temperature display show the set temperature;



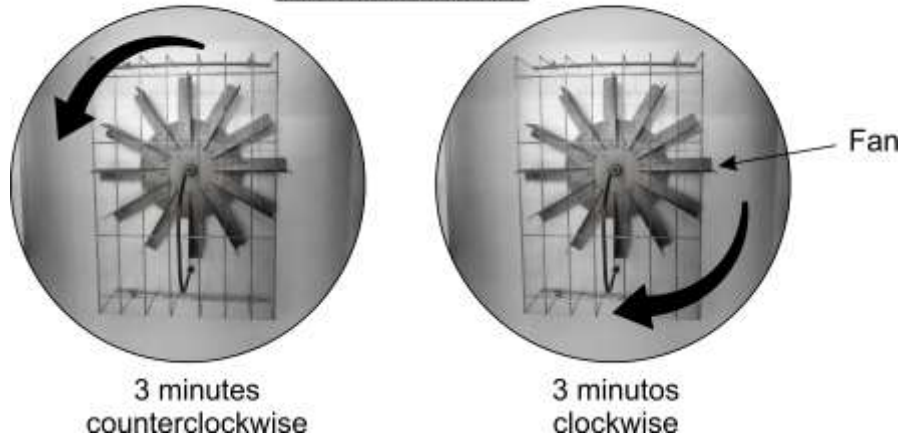
CAUTION!

The Oven leaves the factory with temperature programmed at 200°C and cooking time 60 minutes. Due to this programming, as soon as the on / off button is pressed the oven starts the heating and rotation of the turbine.

To reprogram the cooking temperature and time, follow the instructions below.

4. At this point the turbine and burners will be activated. The rotation direction is counterclockwise, but only in the FTG300BD model the turbine has double rotation, that is, it rotates 3 minutes counterclockwise and 3 minutes clockwise automatically without the need for programming.

Double Turn Turbine
only on model
FTG300BD220501



Until the oven reaches the set temperature, check the quality of the flame. The ideal flame should be blue. Follow the following instructions for flame regulation:

- Remove the front cover by unscrewing the two butterflies;
- Do not pull the burner drawer as it is attached to the gas valve connector;
- Each burner tube has an oxygen regulator (clamp), where they are pre-set at the factory. To regulate the ideal flame of each burner, slide the oxygen regulator into the burner tube, releasing the air intake more or less.






5. Start the oven programming by pressing the programming access key **PGM** ;
6. Enter the desired temperature using the up **▲** and down **▼** keys. The selected value will appear on the temperature display.
7. To confirm the temperature press the key **PGM** ;








CAUTION!

For your safety and not to compromise the life of the equipment, the maximum temperature supported by the oven is up to 250°C.

Failure to observe this guideline will be considered as unsafe act and abusive use of equipment.

8. After confirming the temperature, the time display will be available for programming. Enter the desired cooking time in minutes using the up  and down  keys;
9. To confirm the time press the key  ;
10. After the oven reaches the desired temperature, open the oven door. At this point it will automatically switch off the fan and the oven heating due to a safety system;

If necessary, the turbine can also be turned off by pressing the  button.
11. Place the perforated racks (dimensions 580 x 700 mm) inside the oven. As soon as you close the door, the fan and the heating will switch on automatically without the need to reprogram the temperature and the time. Make sure the door is firmly closed by turning the knob to the limit of its stroke;
12. Press the timer button  to activate the preprogrammed cooking time count as instructed from item 6;
13. After heating to 100 ° C, the use of the steam function is released. If necessary, press the  key for manual steam or  for cyclic steam according to your recipe;
14. At the end of the set time, a beep sounds. To turn the beep off, press the button  ;
15. Open the door and remove the racks. To insert more racks using the same temperature and time, repeat the instructions from item 11. If the food to be roasted needs reprogramming of temperature and time, follow the instructions from item 5;
16. After the work is finished, turn off the machine by pressing the power button in the "0" (off) position;
17. Close the gas inlet valve in the oven and the gas valves of the cylinders;
18. Before cleaning your machine, wait until the inside of the oven reaches room temperature.

• Temperatures:

Temperature Table and Cooking Time		
Product	Temperature (°C)	Time (min.)
French bread	170 / 180	15 / 20
Sweet bread	140 / 150	25 / 30
Cake	160 / 170	20 / 25
Pizzas	180 / 200	10 / 15



CAUTION!

Even if there is a safety system (which cuts off the gas in case the flame of a burner goes out), in the event of a failure to ignite and the smell of gas is in the environment, do not ignite.

Wait a few minutes for air to renew in the room, and then turn on the unit.

Any irregularities please contact the authorized service center nearest you.



CAUTION!

After completing the work step, close the gas valves of the two cylinders. If it occurs open, the pressure exerted on the hose may damage or rupture it and may cause fire or other accidents.



CAUTION!

Always use appropriate PPE (Personal Protective Equipment) when using your equipment to prevent accidents, such as burns due to oven heating.

IMPORTANT

The manufacturer shall not be liable for any direct or indirect damages caused by non-compliance with these standards and other instructions presented in this manual.

5. Cleaning and Maintenance

5.1 Cleaning Procedures and Products Used

Your equipment is built with first-line materials, so use it correctly and you will get great satisfaction. Keep your equipment always clean and well taken care of, as this will make it have a much longer shelf life.

A daily cleaning of the equipment should be carried out in order to obtain a good functioning, greater durability and avoiding the accumulation of bacteria that may cause contamination in the food.



CAUTION!

Before performing maintenance or cleaning, make sure that the power switch is in the "0" (off) position, that the plug is disconnected from the mains, the gas inlet valve of the oven and the gas valves of the cylinders are closed and the inside of the oven at room temperature.

Never clean the door glass with the oven still heated, as it may break due to thermal shock.



CAUTION!

Do not use water jet to clean the equipment.

IMPORTANT

This equipment not intended to be fully immersed in water for cleaning.

Although it is movable, the burner drawer cannot be immersed in water and never use water jets for cleaning, as this will damage the burners.

Follow the instructions below to find out how to take special care of the equipment.

Carry out the cleaning on the inside, outside and the rubber of the oven as many times as possible to prevent food residues from drying out and stick to the parts. For cleaning, dilute soap or neutral detergent or ammonia-based remover in warm water and apply with a soft cloth. With a cloth moistened with water, rinse and then wipe the parts with a dry cloth.

Never use abrasive products (sapolium, brushes or steel wool) or solvents on any surface of the equipment as it will damage the parts.



CAUTION!

It is extremely important that products used in cleaning ensure maximum cleanliness and are non-toxic.

IMPORTANT

Keeping the inner walls of the oven chamber clean helps in conserving heat. When the oven is not in use, keep the door open.

5.2 Maintenance and Behavior in Case of Breakdowns

The operator must be instructed to perform routine inspections, making minor adjustments, cleaning and observing signs of breaches that may occur. Examples include: checking for unusual noises indicating gas leaks; burners that do not light; non-execution by the equipment to the service to which it is proposed; among others. Actions such as these are essential to ensure a longer equipment life.



CAUTION!

When servicing (even minor adjustments), always check to see if the equipment is disconnected from the mains, with the gas inlet of the oven and the gas registers of the cylinders closed and the inside of the oven at room temperature.

It is recommended to carry out preventive maintenance every 6 months, checking and adjusting clearances, cleaning internal parts, etc. When detecting broken or weakened parts, replace with original parts.

By performing preventive maintenance, you eliminate the inconvenience of getting the equipment stopped when you need it most, reducing the cost of maintenance and reducing the risk of accidents.

Follow equipment maintenance and adjustment recommendations:

- Replace pressure regulator every 5 years or when defective;
- After the end of the use, keep the gas valve closed, avoiding pressure in the hose;
- The gas outlet holes in the burners must always be unobstructed. In case of clogging, use a needle to clean the nozzles;
- The ideal flame should be blue. Each burner tube has a flame regulator, follow the adjustment instructions in item 4.3 (operating procedures - pg. 22);



CAUTION!

Preventive maintenance requires a trained professional.

Whenever any item regarding the safety of the equipment (such as cleaning or maintenance) is removed, reset it and confirm that it is performing its function correctly.

When you experience any malfunction or non-compliance, refer your equipment to the nearest service center. See technical assistance on our website: www.metvisa.com.br

5.3 Prolonged Interruption in Use of Equipment

When leaving the appliance unattended for an extended period of time, unplug it from the mains, keep the oven door open, and perform a thorough cleaning, including the various accessories. It is advisable to protect all parts of the equipment with white vaseline or with suitable commercially available products. You should also protect the equipment from dust by covering it with a nylon or other material.

6. Analysis and Troubleshooting

6.1 Problems, possible causes and solutions

Products with IMG quality are designed with materials and components that guarantee longer life to your equipment. However, due to natural wear, improper use or lack of maintenance, the equipment may have irregularities in its operation.

In the following table, you can check possible causes and solutions:

PROBLEMS	POSSIBLE CAUSES	SOLUTIONS
Equipment will not turn on	Lack of electricity or gas.	Check for power in the mains or gas in the cylinders. Check that the power cord is plugged into a wall outlet.
	Voltage different from mains voltage.	Send the equipment to the nearest authorized service station or contact the factory.
	Miscellaneous electrical problems (motor / capacitor, contactor, wiring, fuse, electric switch, power cable, buttons and burned resistance).	
	Open door.	The door has a safety system that prevents fan operation and heating if it is open, close the door and switch on the oven again.
	Knob axis does not trigger electric switch.	Send the equipment to the nearest authorized service station or contact the factory.
Oven does not heat or hang in the middle of operation	Lack of electricity.	Check for power on the network. Check that the power cord is plugged into a wall outlet.
	Miscellaneous electrical problems (motor / capacitor, contactor, wiring, fuse, electric switch, power cable, buttons and burned resistance).	Send the equipment to the nearest authorized service station or contact the factory.
Burner(s) will not light	Lack of gas.	Evaluate whether there is gas in the cylinder, whether the gas cylinder register is open, whether the gas hose is connected and whether the gas regulator is open. Never install only a single gas canister, freezing may occur with this canister.
	Burner(s) will not light	Clogged burner.
Gas leakage.		See below for possible causes and solutions for gas leakage (pg. 28).
Solenoid valve damaged.		Send the equipment to the nearest authorized service station or contact the factory.
Gas leakage.		Burst valve, loose or broken.
	Valve nozzle out of position.	Send the equipment to the nearest authorized service station or contact the factory, as there are risks of accidents.
	Faulty gas canister.	Check for leaking gas using soap suds only. If there is a leak, have the technician repeat the installation. If leakage persists, move the canister to a well-ventilated area and notify the dealer or distributor of the canister.
	Gas cylinder installed horizontally.	Install the canister upright. Never turn, throw or tilt the cylinder, as the gas may flow in the liquid phase, canceling the function of the pressure regulator, which can cause serious accidents.

Equipment presents noises	Wiring touching the motor fan.	Send the equipment to the nearest authorized service station or contact the factory.
	Unbalanced fan propellers.	
	Steam pipe leaning against fan protection grid.	
Equipment with smell of burning or smoke.	Voltage different from mains voltage.	Send the equipment to the nearest authorized service station or contact the factory.
	Miscellaneous electrical problems.	
	Burned food	Very high temperature and or baking time.
	Failure to cure the paint inside the oven.	For the first use of the equipment it is necessary to cure the paint inside the oven (chamber). Follow the instructions in item 4.3 (Operating Procedures).
Time to warm up or return to temperature.	Incorrect adjustments to the controller.	Make the controller adjustments as instructed in item 4.3 (Operating Procedures).
	Dirty oven.	Clean the oven according to the instructions in item 5.1 (Cleaning Procedures).
	Overloading.	Charge the oven, respecting the spaces available on the racks.
	Lack of gas or fault.	Evaluate whether there is gas in the cylinder, whether the gas cylinder register is open, whether the gas hose is connected and whether the gas regulator is open.
	Miscellaneous electrical problems.	Send the equipment to the nearest authorized service station or contact the factory.
Uniform baking	Temperature too high, or too low.	Make adjustments to the controller according to the instruction manual.
	Fan out of position.	Send the equipment to the nearest authorized service station or contact the factory.
	Overloading.	Send the equipment to the nearest authorized service station or contact the factory.
Oven giving shock	Lack of grounding.	Follow the instructions in item 3.3 (Electrical Connection).
	Miscellaneous electrical problems (motor / capacitor, contactor, wiring, fuse, electric switch, power cable, buttons and burned resistance).	Send the equipment to the nearest authorized service station or contact the factory.

For more information and clarification, contact your nearest Authorized Service Center. See technical assistance on our website: www.metvisa.com.br

7. Appliance Life and Components

The life of the equipment can vary from 3 to 5 years depending on the proper use, cleaning, maintenance and quality of its components.

The following is the useful life relationship of the major components:

- On / Off button: 10000 maneuvers;
- Power button Light: 10000 maneuvers;
- Cables and wires: 25 years;
- Electrical terminals: 8 years.

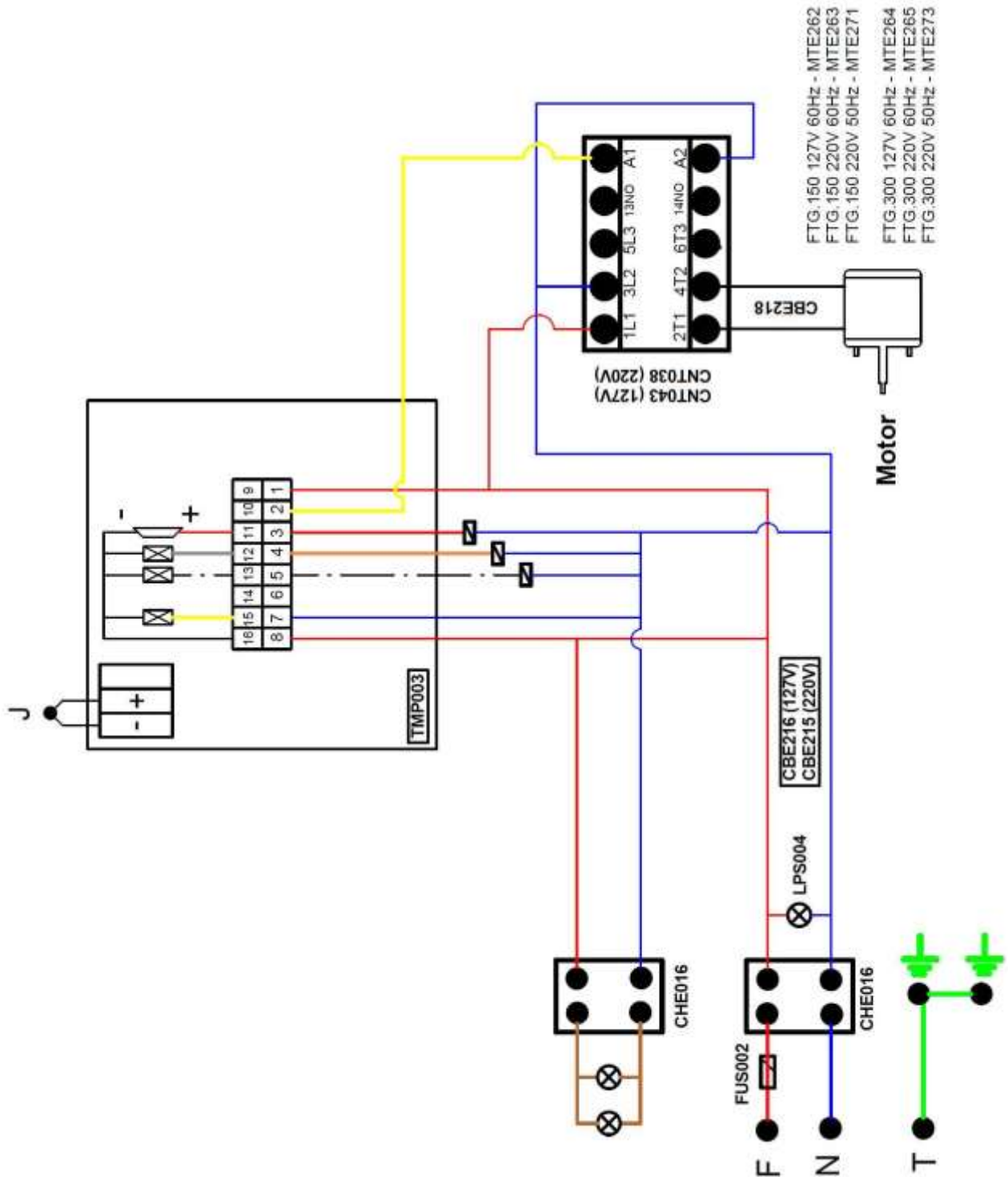
8. Applicable standards

The Brazilian standards applied for the development of the equipment and preparation of this manual are:

- IEC 60335-1;
- IEC 60335-2-64;
- Ordinance 371 of December 29, 2009 of INMETRO;
- Applicable Technical Standards (ABNT NBR, ISO IEC).

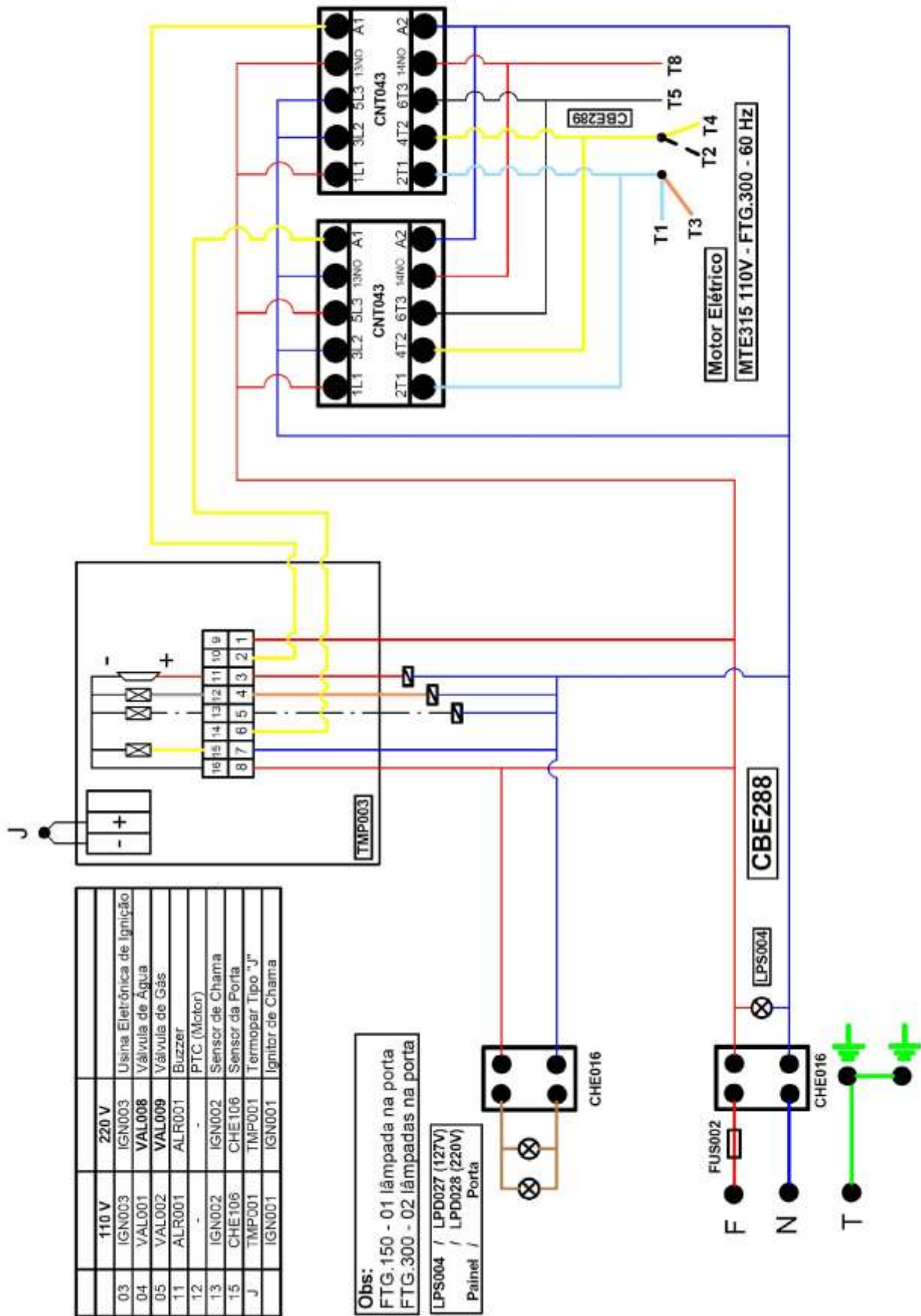
9. ANNEXES

Electrical Schematic FTG150/300B - Voltage 110/127 V or 220 V – 50/60 Hz

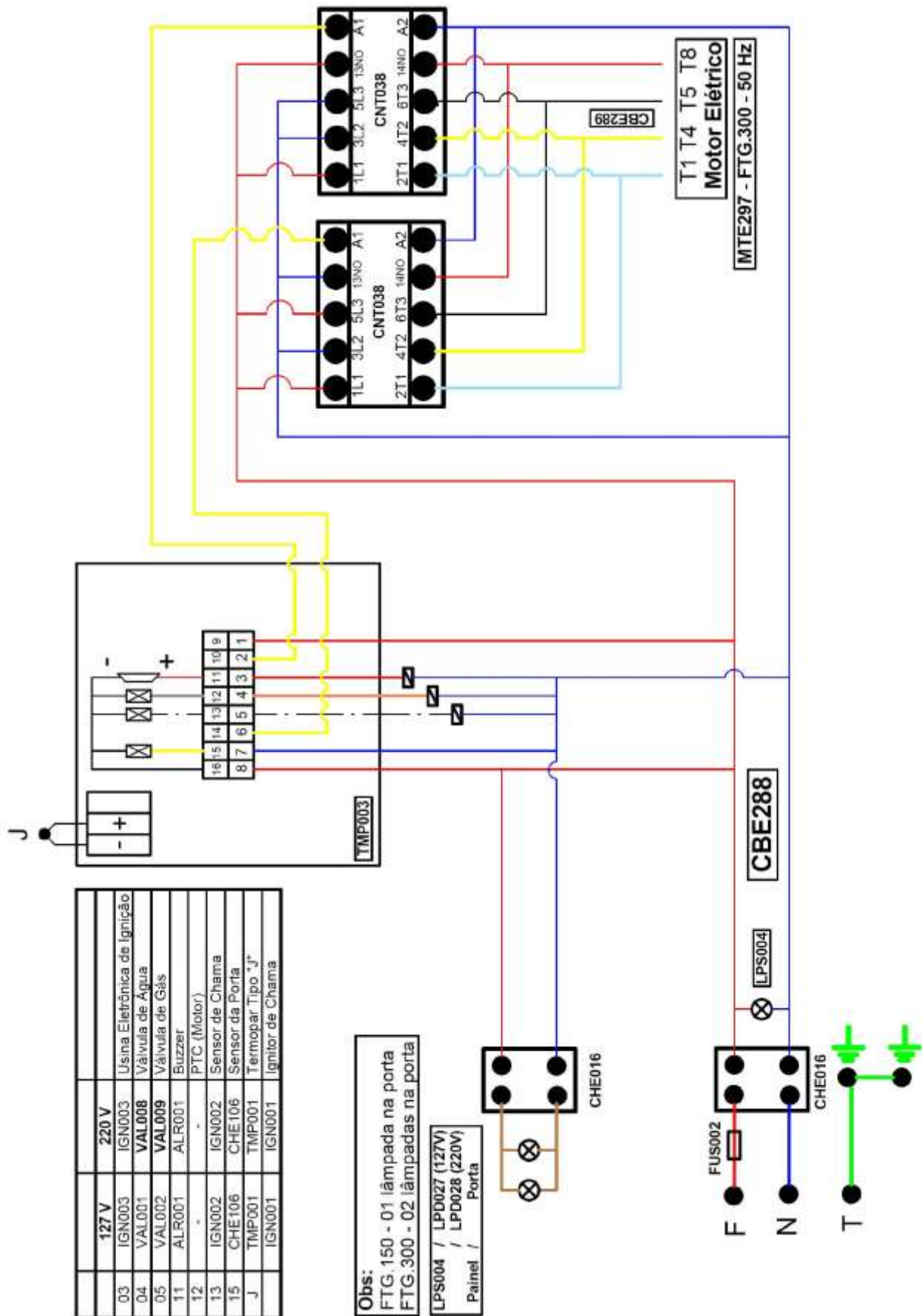


NOTE: FTG150 oven uses only one Door Light.

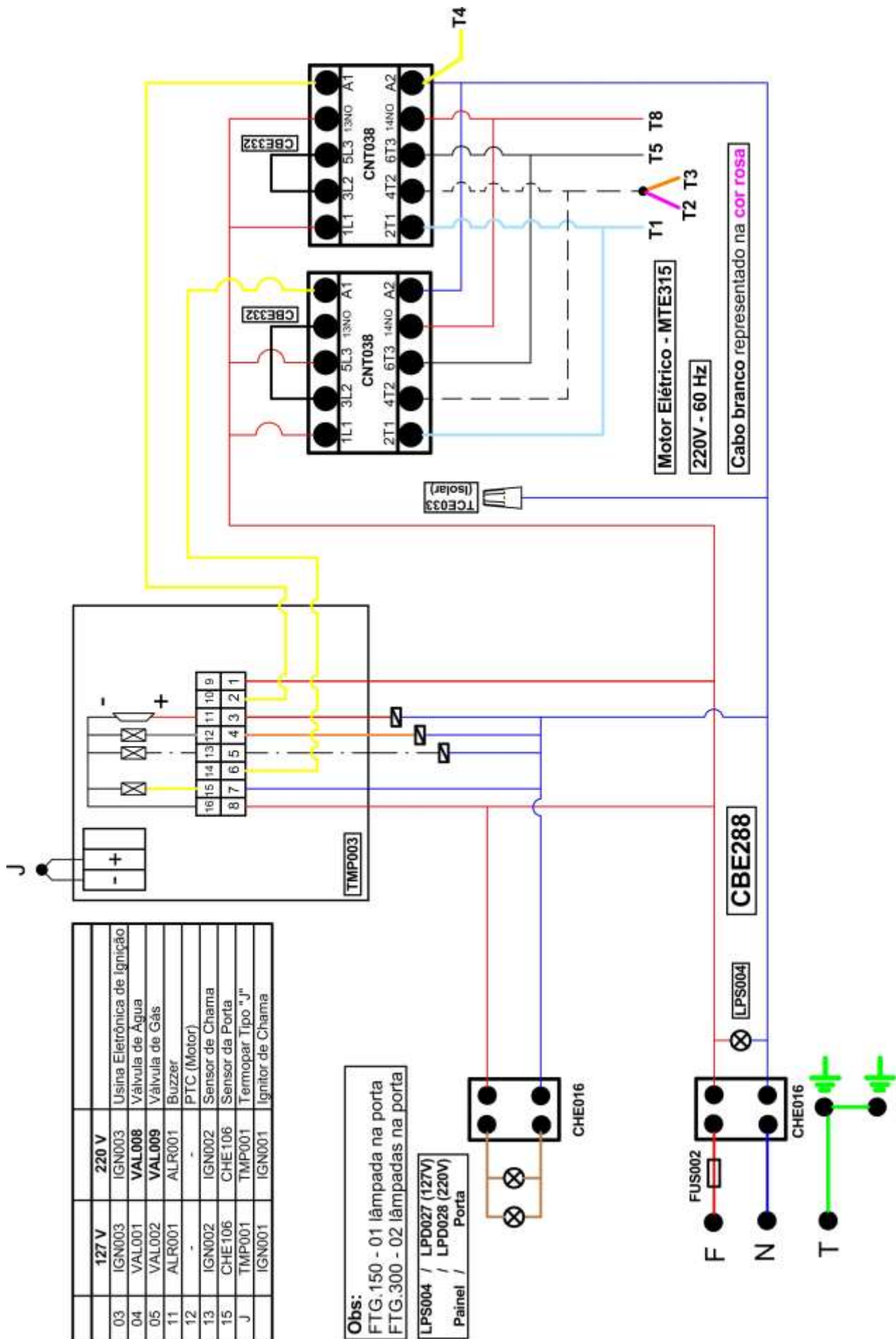
Electrical Schematic FTG150/300BD – Voltage 110 V – 60 Hz



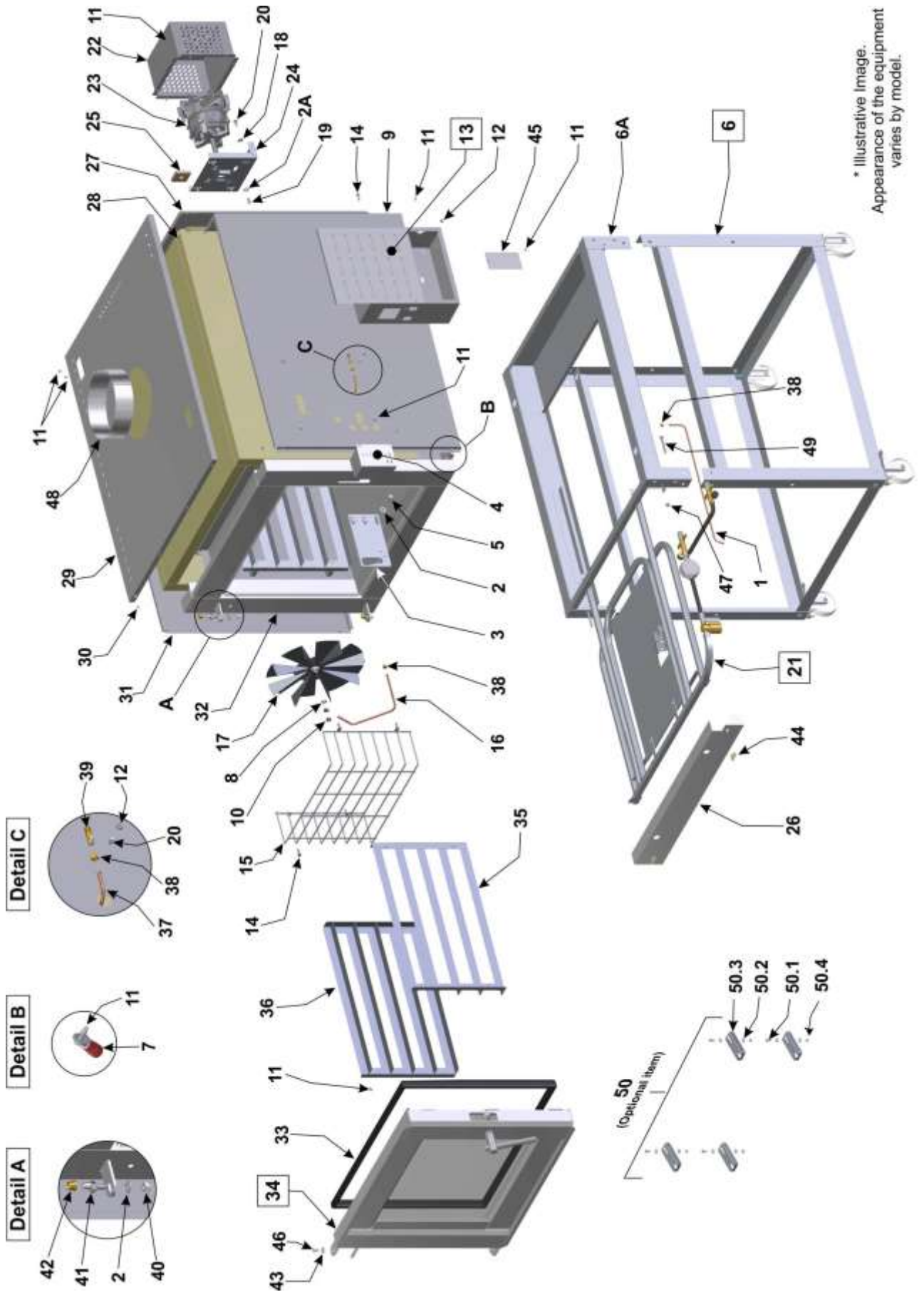
Electrical Schematic FTG150/300BD – Voltage 220 V – 50 Hz



Electrical Schematic FTG150/300BD – Voltage 220 V – 60 Hz

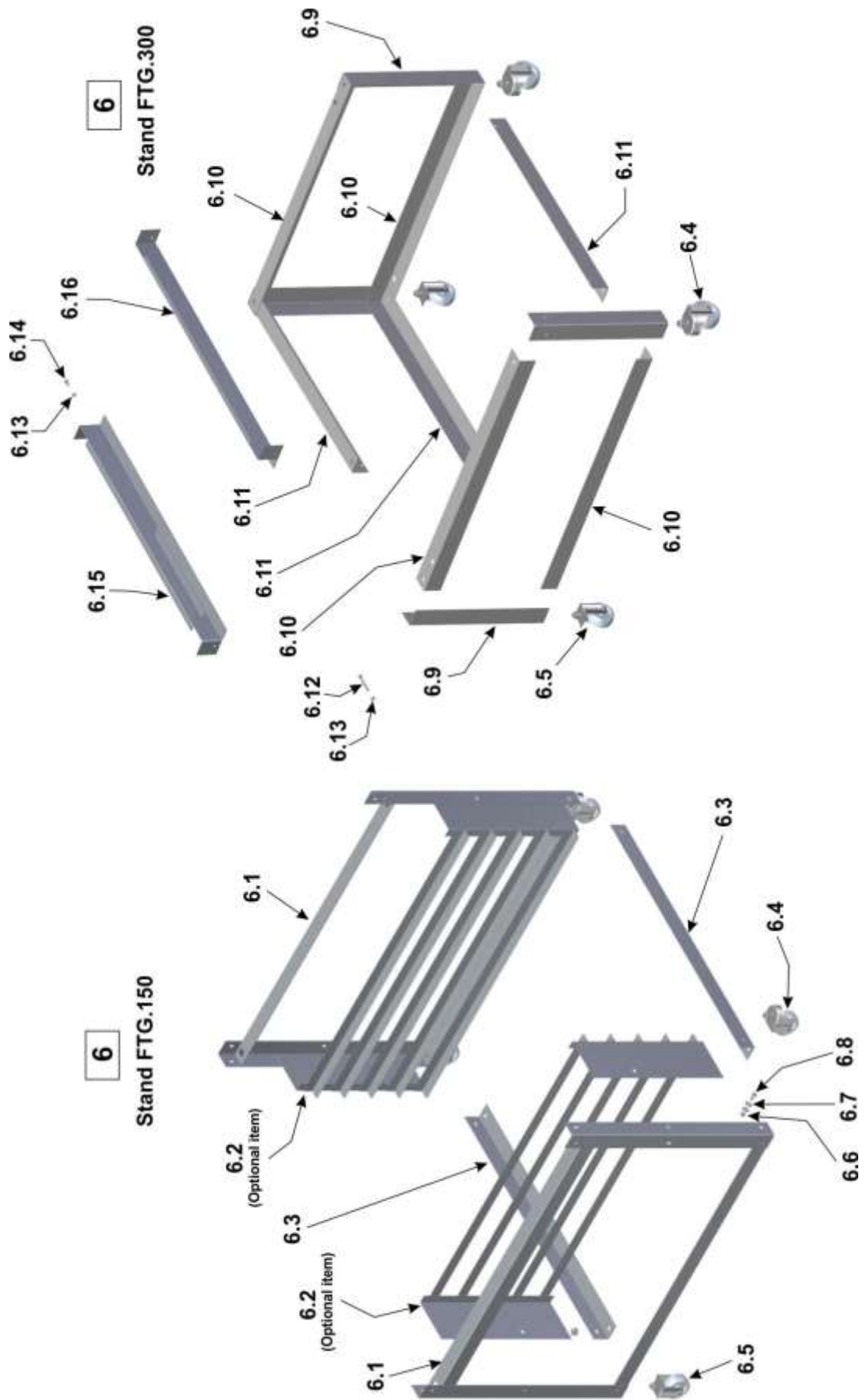


Explosion Design

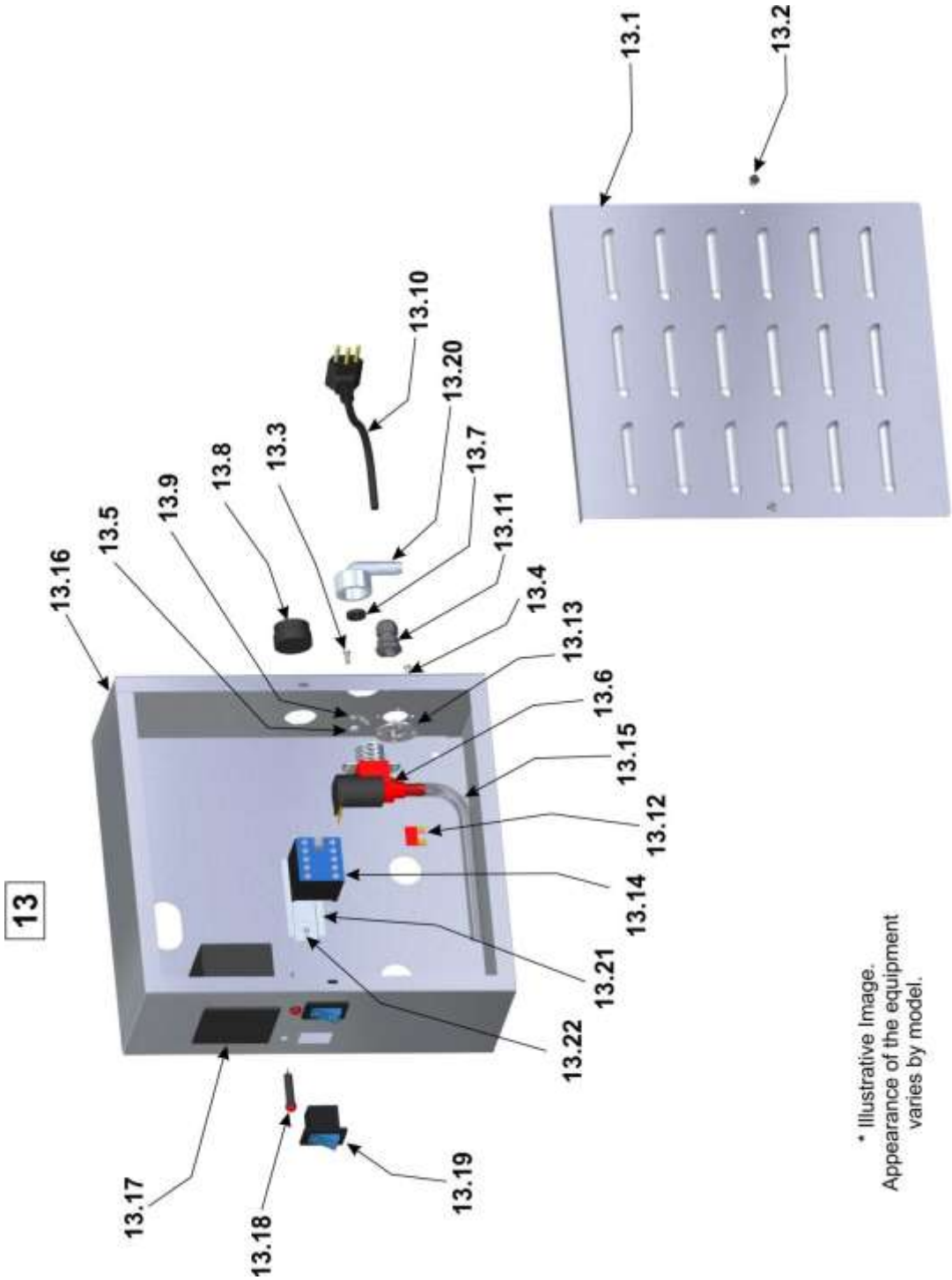


* Illustrative Image.
Appearance of the equipment varies by model.

Explosion Design

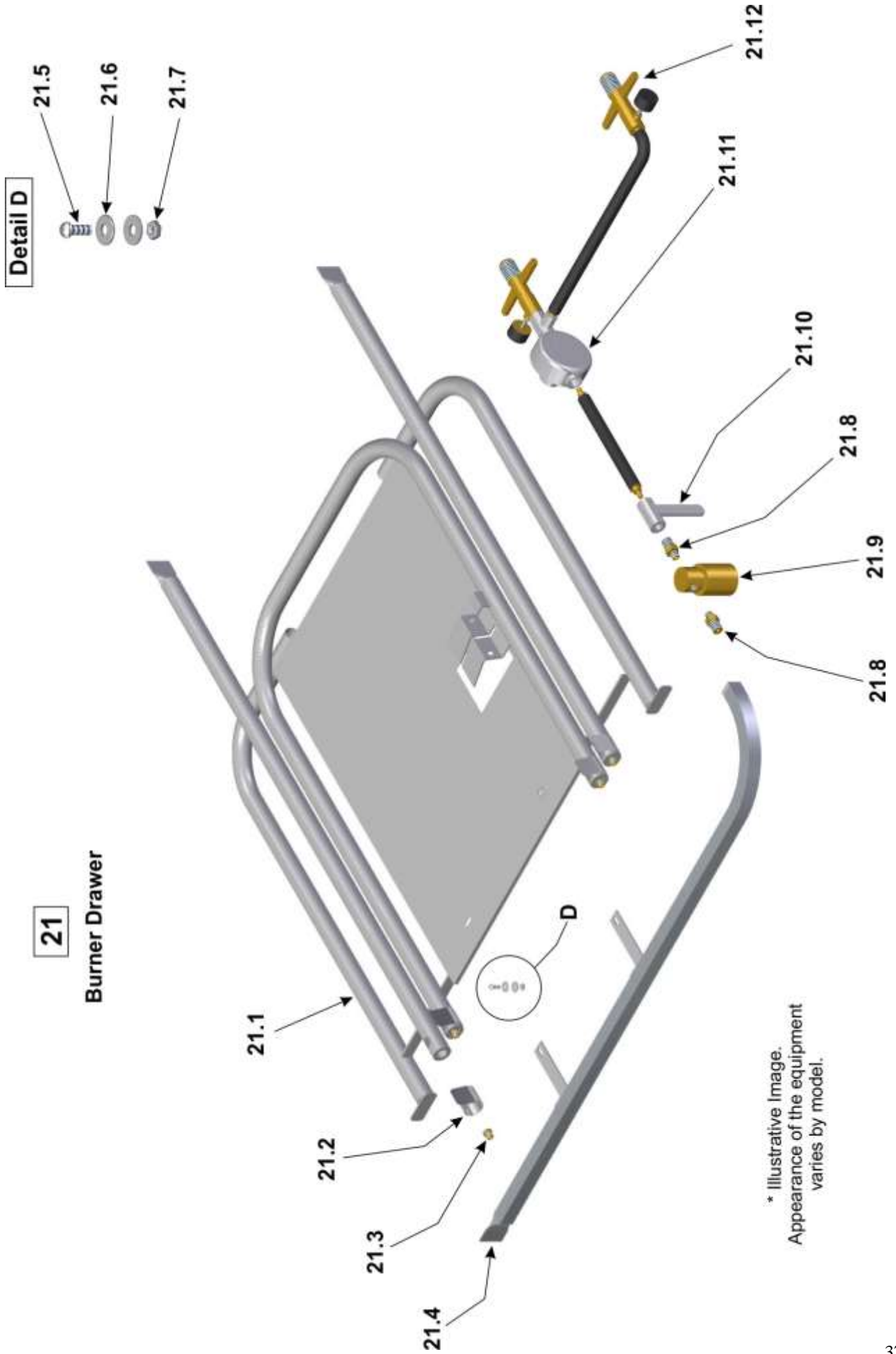


Explosion Design

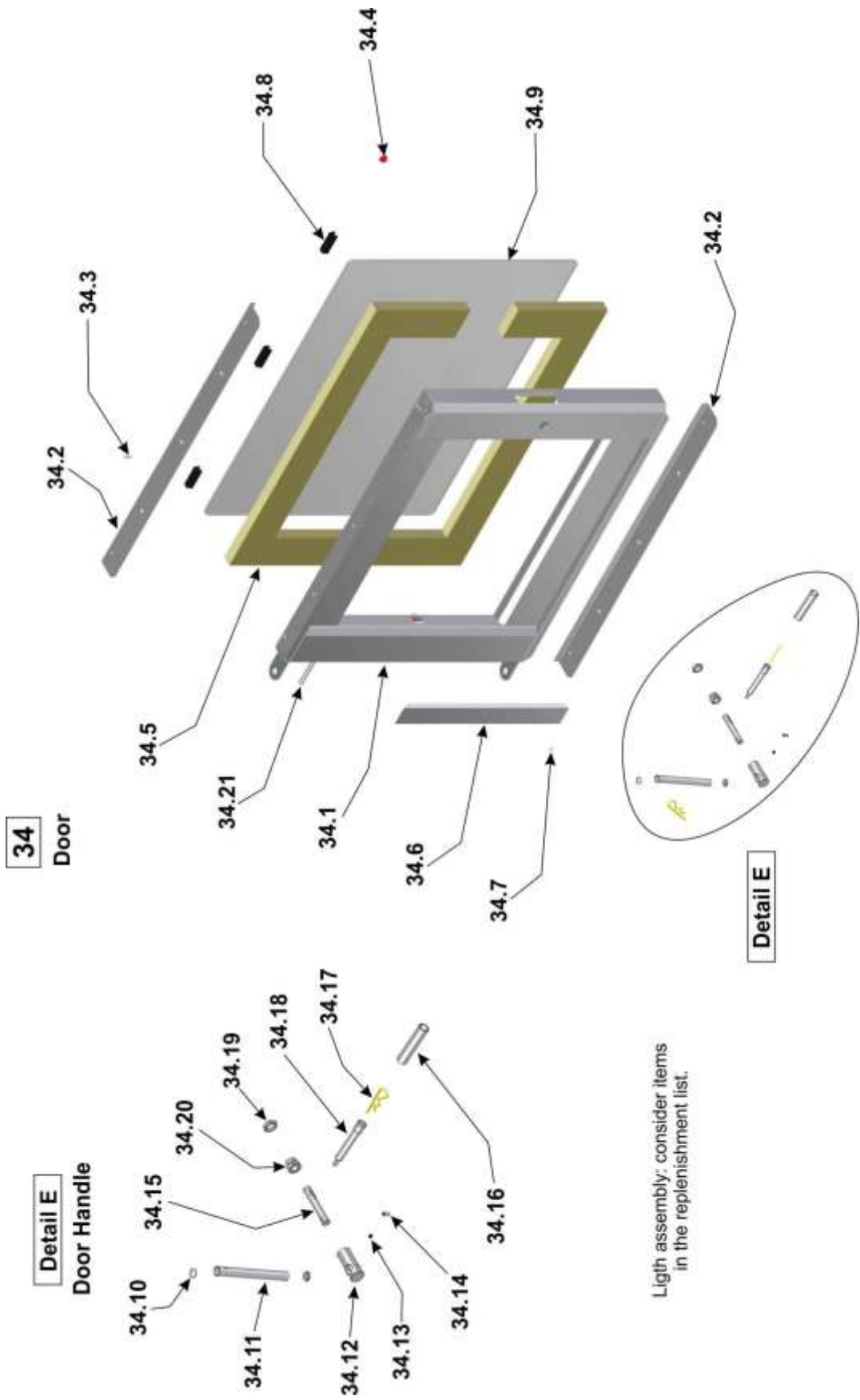


* Illustrative image.
Appearance of the equipment
varies by model.

Explosion Design



Explosion Design



Replacement Parts

Position	Code	Description	Qty.	Model Application
1	TUC025	Water Outlet Tube	01	FTG.150* / FTG.300*
2A	ARL003	Smooth Washer Zinc.	06	FTG.150B
	ARL002	Smooth Washer Zinc.	04	FTG.300B
	ARL011	Smooth Washer Stainless Steel	06	FTG150BT
	ARL012	Smooth Washer Stainless Steel	04	FTG.300BT
2	ARL002	Smooth Washer Zinc.	05	FTG.150B FTG.300B
	ARL012	Smooth Washer Stainless Steel	05	FTG150BT FTG.300BT
3	FCH015	Stainless Steel Oven Door Lock	01	FTG.150* / FTG.300*
4	PTC088	Micro-Key Protection - FTG.150	01	FTG.150*
	PTC078	Micro-Key Protection - FTG.300	01	FTG.300*
5	PRS003	Hexagonal Screw Zinc.	03	FTG.150B / FTG.300B
	PRS023	Stainless Steel Hexagonal Screw	03	FTG150BT/ FTG.300BT
6A	CVT024	High Stand - FTG/GI.150	01	FTG.150*
6	CJT747	Stand Set - FT.150	01	FTG.150*
	CJT584	Set Stand Rack - FTG.150 (Optional Item)	01	FTG.150* (Optional Item)
	CJT554	Stand Set - FTG.300	01	FTG.300*
6.1	CVT025	Lateral Bottom Stand – FTG.150	02	FTG.150*
6.2	SBT217	Rack Stand – FTG.150 (Optional Item)	02	FTG.150* (Optional Item)
6.3	TAS043	Lateral Bottom Stand – FTG.150	02	FTG.150*
6.4	ROD033	Swivel Caster with Brake	02	FTG.150*/ FTG.300*
6.5	ROD034	Fixed Caster	02	FTG.150*/ FTG.300*
6.6	POS004	Hexagonal Nut – FTG.150	08	FTG.150*
6.7	ARL003	Smooth Washer – FTG.150	16	FTG.150*
6.8	PRS007	Hexagonal Screw – FTG.150	08	FTG.150*
6.9	CAN074	Mounting Foot Stand - FTG.300	04	FTG.300*
6.10	TAS037	Travessa Lateral Sup./Inf. Cavalete - FTG.300	04	FTG.300*
6.11	TAS036	Travessa Frontal/Traseira Cavalete - FTG.300	03	FTG.300*
6.12	PRS327	Hexagonal Screw Stainless Steel	02	FTG.150*/ FTG.300*
6.13	POS004	Hexagonal Nut	04	FTG.150*/ FTG.300*
6.14	PRS008	Hexagonal Screw	02	FTG.300*
6.15	AMP037	Left Burners Support - FTG.300	01	FTG.300*
6.16	AMP036	Right Burners Support - FTG.300	01	FTG.300*
7	TCE023	Terminal Eye	01	FTG.150* / FTG.300*
8	ARP002	Stainless Steel Pressure Washer	01	FTG.150* / FTG.300*
9	GAB111	Right Side Oven Cabinet	01	FTG.150B
	GAB138	Right Side Oven Cabinet - Stainless Steel	01	FTG150BT
	GAB161	Right Side Oven Cabinet	01	FTG.300B
	GAB134	Right Side Oven Cabinet - Stainless Steel	01	FTG.300BT
10	POS147	Hexagonal Nut Zinc.	02	FTG.150B/ FTG.300B
	POS155	Hexagonal Nut Stainless Steel	02	FTG150BT/FTG.300BT
11	PRA014	Atarr. Screw. Hex Stainless Steel	22	FTG.150*
			19	FTG.300*
12	POS005	Hexagonal Nut Zinc.	08	FTG.150B / FTG.300B
	POS021	Hexagonal Nut Stainless Steel	08	FTG150BT/ FTG.300BT

FTG.150 * Item applicable for all models of ovens FTG.150 (FTG.150B e FTG.150BT).

FTG.300 * Item applicable for all models of ovens FTG.300 (FTG.300B e FTG.300BT).

Replacement Parts

Position	Code	Description	Qty.	Model Application
13	CJE206	Electrical Assembly 110/127 V	01	FTG.150B/ FTG.300B
	CJE207	Electrical Assembly 220 V	01	FTG.150B/ FTG.300B
	CJE208	Electrical Assembly 110/127 V - Stainless Steel	01	FTG.150BT/FTG.300BT
	CJE209	Electrical Assembly 220 V - Stainless Steel	01	FTG.150BT/FTG.300BT
	CJE214	Electrical Assembly 110 V – Duplo Giro	01	FTG.300BD – 110 V
	CJE210	Electrical Assembly 220 V – Duplo Giro	01	FTG.300BD – 220 V
	CJE215	Electrical Assembly 110 V - SS – Duplo Giro	01	FTG.300TD – 110 V
13.1	TAP113	Painted Electric Box Cover	01	FTG.150B/ FTG.300B
	TAP143	Stainless Steel Electrical Box	01	FTG.150BT/ FTG.300BT
13.2	PRA005	Hexagonal Bolt Screw	02	FTG.150* / FTG.300*
	PRA014	Hexagonal Bolt Screw - Stainless Steel	02	FTG.150BT/ FTG.300BT
13.3	PCC008	Screw Phillips	03	FTG.150* / FTG.300*
13.4	RBT004	Rivet	04	FTG.150* / FTG.300*
13.5	POS008	Hexagonal Nut	01	FTG.150* / FTG.300*
13.6	VAL001	Water Solenoid Valve 127 V 50/60 Hz 7 W	01	FTG.150/300 - 110/127 V
	VAL008	Water Solenoid Valve 220 V 50/60 Hz 7 W	01	FTG.150/300 - 220 V
13.7	BCH078	Pressure Reducing Ring Water Inlet	01	FTG.150* / FTG.300*
13.8	ALR001	Alarm	01	FTG.150* / FTG.300*
13.9	TCE007	Terminal Grounding	01	FTG.150* / FTG.300*
13.10	CBE143	Cable Electrical – Type 5 - 127 V	01	FTG.150*/ FTG.300* - 5
	CBE142	Cable Electrical – Type 5 - 220 V	01	FTG.150*/ FTG.300* - 5
	CBE001	Cable Electrical – Type 4 - 110 V	01	FTG.150*/ FTG.300* - 4
	CBE030	Cable Electrical – Type 4 - 220 V	01	FTG.150*/ FTG.300* - 4
	CBE272	Cable Electrical – Type 3 - 220 V	01	FTG.150*/ FTG.300* - 3
	CBE029	Cable Electrical – Type 2 - 220 V	01	FTG.150*/ FTG.300* - 2
	CBE023	Cable Electrical – Type 1 - 220 V	01	FTG.150*/ FTG.300* - 1
13.11	TCE073	Print Cable	01	FTG.150* / FTG.300*
13.12	FUS002	Medium Slide Fuse	01	FTG.150* / FTG.300*
13.13	SBT385	Press Bracket Cable	01	FTG.150* / FTG.300*
13.14	CNT043	Minicontactor Tripolar 9 A 110/127 V 50/60 Hz	01	FTG.150/300 - 110/127 V
	CNT038	Minicontactor Tripolar 9 A 220 V 50/60 Hz	01	FTG.150/300 - 220 V
13.15	BCH077	Braided Hose	250 mm	FTG.150* / FTG.300*
13.16	CXE022	Painted Electric Box	01	FTG.150B/ FTG.300B
	CXE023	Stainless Steel Electrical Box	01	FTG.150BT/ FTG.300BT
13.17	TMP003	Digital Temperature Controller	01	FTG.150* / FTG.300*
13.18	LPS004	Light 127/220 V	02	FTG.150* / FTG.300*
13.19	CHE016	On/Off Switch	02	FTG.150* / FTG.300*
13.20	PVC050	Curved Spine 90 °	01	FTG.150* / FTG.300*
13.21	TRS051	Rail for Electric Box	01	FTG.150* / FTG.300*
	TRS053	Rail for Electric Box - Double Spin	01	FTG.300BD
13.22	RBT001	Rivet	02	FTG.150* / FTG.300*
13.23	CBE216	Electric Harness Panel – 110/127 V	01	FTG.150/300 - 110/127 V
	CBE215	Electric Harness Panel - 220 V	01	FTG.150/300 - 220 V
	CBE288	Electric Harness Panel – 110/220 V - Double	01	FTG.300BD
13.24	CBE289	Harness Motor PTC - MF 110/220V - Double	01	FTG.300BD
13.25	CBE186	Door Sensor Harness	01	FTG.150*/ FTG.300*
13.26	CBE187	Gas Valve Harness	01	FTG.150*/ FTG.300*
13.27	CBE188	Electronic Plant Harness	01	FTG.150*/ FTG.300*
13.28	CBE218	Engine Fan Harness	01	FTG.150*/ FTG.300*
13.29	CBE270	Flame Sensor Harness	01	FTG.150*/ FTG.300*
13.30	CHE106	Micro-switch Lever	01	FTG.150*/ FTG.300*
13.31	IGN001	Porcelain Flame Ignitor w / Cable	01	FTG.150*/ FTG.300*
13.32	IGN002	Porcelain Flame Sensor w / Cable	01	FTG.150*/ FTG.300*

FTG.150 * Item applicable for all models of ovens FTG.150 (FTG.150B e FTG.150BT).

FTG.300 * Item applicable for all models of ovens FTG.300 (FTG.300B e FTG.300BT).

Replacement Parts

Position	Code	Description	Qty.	Model Application
13.33	IGN003	Electronic Ignition Plant	01	FTG.150*/ FTG.300*
13.34	TCE013	Terminal	01	FTG.150*/ FTG.300*
13.35	TCE033	Splicing Connector	06	FTG.150*/ FTG.300*
13.36	TMP001	Thermocouple Type "J"	01	FTG.150*/ FTG.300*
13.37	VAL001	Water Solenoid Valve – 110/127 V	01	110/127 V - FTG.150*
			01	110/127 V - FTG.300*
	VAL008	Water Solenoid Valve – 220 V	01	220 V - FTG.150*
			01	220 V - FTG.300*
14	PRA018	Hexagonal Bolt Screw - Zinc.	16	FTG.150B
			14	FTG.300B
	PRA021	Hexagonal Bolt Screw - Stainless Steel	16	FTG.150B/BT
15	GRA024	Fan Protection Grid - FTG.150 /300	01	FTG.150*/ FTG.300*
16	TUC024	Fan Water Tube - FT	01	FTG.150* / FTG.300*
17	TRB002	Oven Fan – FTG.150	01	FTG.150*
	TRB001	Oven Fan – FTG.300	01	FTG.300*
	TRB005	Oven Fan – FTG.300 - Double Spin	01	FTG.300BD
18	ARL004	Smooth Washer Zinc.	04	FTG.150B / FTG.300B
	ARL010	Smooth Washer Stainless Steel	04	FTG150BT/ FTG.300BT
19	PRS336	Hexagonal Screw Zinc.	04	FTG.150*
	PRS027	Hexagonal Screw Zinc.	04	FTG.300*
20	PRS010	Hexagonal Screw Zinc.	08	FTG.150B / FTG.300B
	PRS031	Stainless Steel Hexagonal Screw	10	FTG150BT/ FTG.300BT
21	CJT572	Burner Drawer Set 110/127 V - FTG/GI.150	01	FTG.150* 110/127 V
	CJT494	Burner Drawer Set 110/127 V - FTG/GI.300	01	FTG.300* 110/127 V
	CJT812	Burner Drawer Set 220 V - FTG/GI.150	01	FTG.150* 220 V
	CJT809	Burner Drawer Set 220 V - FTG/GI.300	01	FTG.300* 220 V
	CJT813	Natural Gas Burner Drawer Set Voltage 110/127 V (Optional Item)	01	FTG.150* 110/127 V (Optional Item)
	CJT810		01	FTG.300* 110/127 V (Optional Item)
	CJT814	Natural Gas Burner Drawer Set Voltage 220 V (Optional Item)	01	FTG.150* 220 V (Optional Item)
CJT811	01		FTG.300* 220 V (Optional Item)	
21.1	SBT213	Support Burners - FTG.150	01	FTG.150*
	SBT205	Support Burners - FTG.300	01	FTG.300*
21.2	CRC849	Oxygen Regulator	04	FTG.150*
			06	FTG.300*
21.3	IJT001	Gas Injector Valve	04	FTG.150*
			06	FTG.300*
	IJT003	Natural Gas Injector Valve (Optional Item)	04	FTG.150* (Optional Item)
			06	FTG.300* (Optional Item)
21.4	CJT574	Set Welded Gas Tube - FTG.150	01	FTG.150*
	CJT571	Set Welded Gas Tube - FTG.300	01	FTG.300*

FTG.150 * Item applicable for all models of ovens FTG.150 (FTG.150B e FTG.150BT).

FTG.300 * Item applicable for all models of ovens FTG.300 (FTG.300B e FTG.300BT).

Replacement Parts

Position	Code	Description	Qty.	Model Application
21.5	PRR015	Mac. Screw Round	02	FTG.150*/ FTG.300*
21.6	ARL005	Smooth Washer	04	FTG.150*/ FTG.300*
21.7	POS006	Hexagonal Nut	02	FTG.150*/ FTG.300*
21.8	CNX013	Brass Nipple Hex. Connection	02	FTG.150*/ FTG.300*
21.9	VAL002	Solenoid Valve for Gas - 110/127 V	01	FTG.150*/ FTG.300*
	VAL009	Solenoid Valve for Gas - 220 V	01	FTG.150*/ FTG.300*
	VAL003	Solenoid Valve for Natural Gas – 110/127 V (Optional Item)	01	FTG.150*/ FTG.300* (Optional Item)
	VAL012	Solenoid Valve for Natural Gas - 220 V (Optional Item)	01	FTG.150*/ FTG.300* (Optional Item)
2.10	RGT008	Ball Valve	01	FTG.150*/ FTG.300*
2.11	RGT010	Reg. Regulating Gas Flow – FTG.150	01	FTG.150*
	RGT009	Reg. Regulating Gas Flow – FTG.300	01	FTG.300*
21.12	CNX012	Harness Hose Connection	01	FTG.150*/ FTG.300*
22	PTC081	Painted Motor Protection - FTG.150	01	FTG.150B
	PTC148	Painted Motor Protection Hercules - FTG.300	01	FTG.300B
	PTC152	Stainless Steel Motor Protection - FTG.150	01	FTG.150BT
	PTC150	Stainless Steel Motor Protection Hercules - FTG.300	01	FTG.300BT
23	MTE262	Electric Motor 1/4 HP 110/127 V 60 Hz	01	FTG.150* 110/127 V
	MTE264	Electric Motor 3/4 HP 110/127 V 60 Hz	01	FTG.300* 110/127 V
	MTE263	Electric Motor 1/4 HP 220 V 60 Hz	01	FTG.150* 220 V
	MTE265	Electric Motor 3/4 HP 220 V 60 Hz	01	FTG.300* 220 V
	MTE271	Electric Motor 1/4 HP 220 V 50 Hz	01	FTG.150* 220 V
	MTE273	Electric Motor 3/4 HP 220 V 50 Hz	01	FTG.300* 220 V
	MTE315	Electric Motor 3/4 HP 110/220 V 60 Hz Double Spin	01	FTG.300BD
24	SBT390	Painted Engine Support Hercules - FTG.150	01	FTG.150B
	SBT389	Painted Engine Support Hercules - FTG.300	01	FTG.300B
	SBT401	Stainless Steel Engine Support Hercules - FTG.150	01	FTG.150BT
	SBT396	Stainless Steel Engine Support Hercules - FTG.300	01	FTG.300BT
25	TER004	Ceramic Fiber Blanket 50x50 mm	01	FTG.150* / FTG.300*
26	CUP027	Frontal Protection Plate - FTG/GI.150	01	FTG.150*
	CUP015	Frontal Protection Plate - FTG/GI.300	01	FTG.300*
27	GAB112	Painted Rear Oven Cabinet - FTG.150	01	FTG.150B
	GAB165	Painted Rear Oven Cabinet - FTG.300	01	FTG.300B
	GAB139	Stainless Steel Rear Oven Cabinet - FTGI.150	01	FTG.150BT
	GAB136	Stainless Steel Rear Oven Cabinet - FTGI.300	01	FTG.300BT
28	TER001	Rigid Rock Wool Panel	01	FTG.150* / FTG.300*
29	GAB114	Painted Upper Oven Cabinet - FTG.150	01	FTG.150B
	GAB166	Painted Upper Oven Cabinet - FTG.300	01	FTG.300B
	GAB141	Upper Stainless Steel Oven Cabinet - FTGI.150	01	FTG.150BT
	GAB169	Upper Stainless Steel Oven Cabinet - FTGI.300	01	FTG.300BT
30	RBT004	Rivet	16	FTG.150B
			15	FTG.300B
	RBT014	Stainless Steel Rivet	16	FTG.150BT
			15	FTG.300BT
31	GAB113	Left Side Painted Oven Cabinet - FTG/E.150	01	FTG.150B
	GAB162	Left Side Stainless Steel Oven Cabinet - FTG/E.300	01	FTG.300B
	GAB140	Left Side Painted Oven Cabinet - FTGI/EI.150	01	FTG.150BT
	GAB135	Left Side Stainless Steel Oven Cabinet - FTGI/EI.300	01	FTG.300BT

FTG.150 * Item applicable for all models of ovens FTG.150 (FTG.150B e FTG.150BT).

FTG.300 * Item applicable for all models of ovens FTG.300 (FTG.300B e FTG.300BT).

Replacement Parts

Position	Code	Description	Qty.	Model Application
32	ETR067	Complete Oven Structure - FTG.150	01	FTG.150B
	ETR078	Complete Oven Structure - FTG.300	01	FTG.300B
	ETR114	Stainless Steel Complete Oven Structure - FTG.150	01	FTG150BT
	ETR106	Stainless Steel Complete Oven Structure - FTG.300	01	FTG.300BT
33	BCH075	Black Silicone Trim - FT.150	01	FTG.150*
	BCH076	Black Silicone Trim - FT.300	01	FTG.300*
34	CJT581	Oven Door Set - FT.150	01	FTG.150*
	CJT553	Oven Door Set - FT.300	01	FTG.300*
34.1	PTA008	Oven Door - FTG.150	01	FTG.150*
	PTA005	Oven Door - FTG.300	01	FTG.300*
34.2	SUD038	Glass Support – FTG.150	02	FTG.150*
	SUD036	Glass Support – FTG.300	02	FTG.300*
34.3	RBT005	Rivet	10	FTG.150*/ FTG.300*
34.4	BCH074	Silicone Glass Support	08	FTG.150*
			10	FTG.300*
34.5	TER001	Rigid Rock Wool Panel	01	FTG.150*/ FTG.300*
34.6	PTC085	Light Protection – FTG.150	01	FTG.150*
	PTC079	Light Protection – FTG.300	01	FTG.300*
34.7	RBT001	Rivet	02	FTG.150*
			04	FTG.300*
34.8	PER043	Type "U" Silicone Profile	12	FTG.150*/ FTG.300*
34.9	VID003	Tempered Glass – FTG.150	01	FTG.150*
	VID001	Tempered Glass – FTG.300	01	FTG.300*
34.10	TAP114	Tube Cover Lever	02	FTG.150*/ FTG.300*
34.11	PCT063	Lever Tube Handle	01	FTG.150*/ FTG.300*
34.12	EIX184	Handle Axis	01	FTG.150*/ FTG.300*
34.13	PRN004	Allen Screw S/C	01	FTG.150*/ FTG.300*
34.14	PRN001	Allen Screw S/C	01	FTG.150*/ FTG.300*
34.15	EIX174	Oven Knob Axis	01	FTG.150*/ FTG.300*
34.16	BGT047	Bushing Knob – FTG.150	01	FTG.150*
	BGT045	Bushing Knob – FTG.300	01	FTG.300*
34.17	PIT014	Pin Type "R"	01	FTG.150*/ FTG.300*
34.18	EIX183	Axle Knob Screw – FTG.150	01	FTG.150*
	EIX176	Axle Knob Screw – FTG.300	01	FTG.300*
34.19	POS145	Hexagonal Nut	01	FTG.150*/ FTG.300*
34.20	BGT046	Threaded Bushing Knob	01	FTG.150*/ FTG.300*
34.21	MOL028	Spring Wires	01	FTG.150*/ FTG.300*
34.22	LPD027	Halogen Light – 127 V	01	FTG.150*
			02	FTG.300*
	LPD028	Halogen Light – 220 V	01	FTG.150*
			02	FTG.300*
34.23	CBE191	Electrical Harness Door Lighting – FTG.150	01	FTG.150*
	CBE182	Electrical Harness Door Lighting – FTG.300	01	FTG.300*
34.24	PCC011	Screw Cab. Cylindrical	02	FTG.150*/ FTG.300*
34.25	POS149	Stainless Steel Hexagonal Nut	02	FTG.150*/ FTG.300*
35	SBT441	Right Rack Support Galvanized - FTG.150	01	FTG.150B
	SBT281	Right Rack Support Stainless Steel - FTGI.150	01	FTG150BT
	SBT275	Right Rack Support - FTG/GI.300	01	FTG.300*
36	SBT442	Left Rack Support - FTG.150	01	FTG.150B
	SBT282	Left Rack Support - FTGI.150	01	FTG150BT
	SBT276	Left Rack Support - FTG/GI.300	01	FTG.300*

FTG.150 * Item applicable for all models of ovens FTG.150 (FTG.150B e FTG.150BT).

FTG.300 * Item applicable for all models of ovens FTG.300 (FTG.300B e FTG.300BT).

Replacement Parts

Position	Code	Description	Qty.	Model Application
37	TUC026	Inner Water Tube - FT.150	01	FTG.150*
	TUC023	Inner Water Tube - FTG.300	01	FTG.300*
38	POS146	Hexagonal Nut	04	FTG.150* / FTG.300*
39	CNX011	Brass Spigot Connection	01	FTG.150* / FTG.300*
40	POS156	Stainless Steel Self-Locking Hexagonal Nut	02	FTG.150* / FTG.300*
41	EIX233	Stainless Steel Door Pivot Shaft - FT	02	FTG.150* / FTG.300*
42	BGT042	Brass Bushing - FT	02	FTG.150* / FTG.300*
43	ARL003	Smooth Washer Zinc.	02	FTG.150B
			02	FTG.300B
	ARL011	Stainless Steel Flat washer	06	FTG150BT
44	POS123	Butterfly Nut	02	FTG.150* / FTG.300*
45	CUP016	Lateral Cabinet Protection Plate	01	FTG.300B
	CUP023	Lateral Cabinet Protection Plate	01	FTG.300BT
46	PRS031	Stainless Steel Hexagonal Screw	02	FTG.150B
			02	FTG.300B
47	POS004	Hexagonal Nut Zinc.	02	FTG.150*
48	ETR072	Superior Heat Containment Structure - FTG.150	01	FTG.150B
	ETR113	Stainless Steel Superior Heat Containment Structure	01	FTG150BT
49	PRS327	Stainless Steel Hexagonal Screw	02	FTG.150*
50	CJT667	Adapter for trays 450 x 650 mm (Optional Item)	01	FTG.150* / FTG.300* (Optional Item)
50.1	PRS030	Stainless Steel Hexagonal Screw	08	FTG.150* / FTG.300*
50.2	ARL011	Smooth Washer Stainless Steel	16	FTG.150* / FTG.300*
50.3	SBT341	Support Adapter Tray 450 mm	08	FTG.150* / FTG.300*
50.4	POS013	Hexagonal Nut	08	FTG.150* / FTG.300*

FTG.150 * Item applicable for all models of ovens FTG.150 (FTG.150B e FTG.150BT).

FTG.300 * Item applicable for all models of ovens FTG.300 (FTG.300B e FTG.300BT).



IMG BRASIL, manufacturer of METVISA products, undertakes to guarantee its products against possible manufacturing defects for 180 days (including 90 days of legal guarantee), counted from the date of issuance of the corresponding Sales invoice.

This WARRANTY TERM is limited to replacing defective components, excluding all electrical and / or electronic parts, which, in addition to being not guaranteed by IMG BRASIL, is subject to the conditions and norms of the original manufacturers of the damaged products.

All components that prove to be defective in their manufacture will be repaired or replaced, as the case may be, free of charge by IMG BRASIL, or any IMG BRASIL AUTHORIZED TECHNICAL ASSISTANCE, within the warranty period and with the presentation of the current WARRANTY TERM duly completed and the corresponding invoice.

Will not be provided by this WARRANTY, damage or defects caused by:

- Usage of the equipment;
- Lack of conservation and maintenance;
- Improper storage;
- Defects in the electrical network;
- Improper installation;
- Natural wear and tear;
- Transport or inclement weather;
- Lack of use for an extended period;
- Non-compliance with technical information and guidelines.

The alteration of the product or replacement by improper, non-original components, as well as the expiration of the warranty period, render this WARRANTY TERM unenforceable.

IMG BRASIL reserves the right to modify the equipment and its components without previous notice, without having to do the same in equipment already sold.

DATA FOR PROOF OF WARRANTY

PRODUCT

Code: _____
Date of Manufacture: _____/_____/_____
Number: _____

INVOICE

Date: _____/_____/_____
Number: _____

CONSUMER

Stamp / Signature of Seller
Name: _____
Address: _____

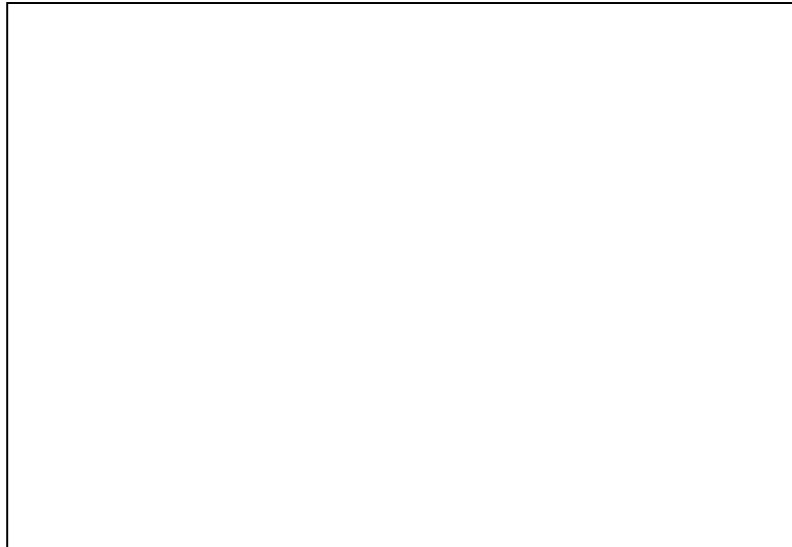
DEALER

Name: _____
Address: _____

Stamp / Signature of Seller Name



IMG BRASIL PRODUCT MANUFACTURER



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