

FPR2 & FPR3

IMPORTANT SAFETY INSTRUCTIONS
SAVE THESE INSTRUCTIONS

DANGER
TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,
CAREFULLY FOLLOW THESE INSTRUCTIONS

TABLE OF CONTENTS

<u>SECTION « A » DESCRIPTION</u>	<u>PAGE</u>
Introduction.....	A1
How to cook your favorite pizza.....	A2
Construction.....	A4
Shipping.....	A4
Installation warnings.....	A5
Distances to respect.....	A6
Installation.....	A7
Operation of the oven.....	A8
Instructions for oven.....	A9
Troubleshooting.....	A10
Oven maintenance and cleaning.....	A11
For more information, please contact our office:.....	A12
<u>SECTION « B » DIMENSIONS</u>	
FPR2 ISO.....	B1
FPR2 FRONT.....	B2
FPR2 SIDE.....	B3
FPR2 BACK.....	B4
FPR3 ISO.....	B5
FPR3 FRONT.....	B6
FPR2-2 OR FPR3-2 ISO.....	B7
FPR2-2 OR FPR3-2 FRONT.....	B8
FPR2-2 OR FPR3-2 SIDE.....	B9
FPR2-2 OR FPR3-2 BACK.....	B10
<u>SECTION « E » COMPONENT PARTS</u>	
FPR2 FRONT.....	E1
FPR2 INTERIOR FRONT.....	E3
FPR2 SIDE & BACK.....	E5
FPR3 FRONT.....	E7
FPR3 INTERIOR FRONT.....	E9
FPR2-2 OR FPR3-2 FRONT.....	E11
<u>SECTION « F » CONTROL PANELS</u>	
FPR2 & FPR3 208V/1PH/50/60HZ & 220V/1PH/50/60HZ & 240V/1PH/50/60HZ	F1
Warranty.....	

INTRODUCTION

The manufacturer suggests to read this manual carefully.

This Jet Air oven is manufactured with first quality material by experienced technicians. Proper installation and maintenance will guarantee a reliable service for years to come.

A nameplate fixed to the front or right side of the oven specifies the model number, serial number, voltage and amperage.

Drawings, electrical diagrams and replacement part numbers are included in this manual. The electrical diagram is affixed in the control panel at the back of the oven.

ATTENTION

DOYON is not responsible for damages to the property or the equipment caused by personnel who is not certified by known organisations. The customer is responsible for finding qualified technicians in electricity and plumbing for the installation of the oven.

HOW TO COOK YOUR FAVORITE PIZZA

(Pan pizza or regular pizza)

How to cook pan pizza in ovens:

Model: FPR2 and FPR3

1. Mix your favorite pizza dough formula.
2. When mixing is done:
 - A. Cut dough in pieces and make balls.
 - B. Put the dough balls in a plastic basket with a cover.
 - C. Place in a cooler or refrigerated room for 12 hours.
 - D. After 12 hours:
 - 1) Remove dough balls from cooler or refrigerated room.
 - 2) Spray the pizza pan with vegetable oil or olive oil.
 - 3) Shape and set pizza dough in the pan.
 - 4) Transfer pizza pan to proofer unit for 45 to 60 minutes.
Proofer set at: 100°F heat, 85% humidity.
 - 5) When pizza dough is ready, put pizza pan with the cover on, back in the cooler.
 - 6) When ready to bake:
 - Take the pizza dough from the cooler;
 - Put topping on pizza dough;
 - Place the pizza in the oven without cover.

Important: If you cook your pizza in a pan or on a screen, the bottom crust will not bake properly. If you do use them, remove the pizza from the pan or the screen after 3 minutes and finish baking it directly on the oven deck.

Oven baking instructions:

- Preheat at 465⁰F.
- Baking time:

5-6 mins:	6"	9"	12"
6-8 mins:	16"	18"	

How to cook regular pizza:

(No pan or screen)

- Preheat oven at 465⁰F.
- Remove dough balls from cooler one hour before using.
- For better results:

Dough must be 50⁰F to 80⁰F.

Bake directly on perforated nickel plate.

Baking time at 465⁰F:

5-6 mins:	6"	9"	12"
6-7 mins:	16"	18"	

Important: Do not cook with screens.

Cook directly on the perforated nickel deck of the oven.



Cleaning:

We recommend to clean the oven every day.

- 1) Remove the lower shelf and clean the bottom of the oven with dry cloth and cleaner supplied with the oven.
- 2) Glass doors: During working hours, clean glass with dry cloth (paper towel). At the end of the day, clean with glass cleaner (Windex and paper towel).

NOTICE:

Never put aluminum foil on top of the shelves. This will affect the air circulation and the oven will not bake properly.

CONSTRUCTION

You just bought the most advanced oven in the world, "DOYON" technology at its best. This oven is manufactured using the highest quality components and material.

The oven gives a perfect uniform baking with its unique Jet Air convection system. The DOYON oven is designed with parts that are easy to find.

SHIPPING

For your safety, this equipment has been verified by qualified technicians and carefully crated before shipment. The freight company assumes full responsibility concerning the delivery in good condition of the equipment in accepting to transport it.

IMPORTANT

RECEPTION OF THE MERCHANDISE

Take care to verify that the received equipment is not damaged before signing the delivery receipt. If a damage or a lost part is noticed, write it clearly on the receipt. If it is noticed after the carrier has left, contact immediately the freight company in order that they do their inspection.

We do not assume the responsibility for damages or losses that may occur during transportation.

INSTALLATION WARNINGS

POWER FAILURE WARNING

WHEN YOU HAVE A POWER FAILURE, SHUT OFF THE OVEN POWER SWITCH TO PROTECT THE ELECTRONIC COMPONENTS WHEN THE POWER COMES BACK.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY APPLIANCE.

INSTALLATION AND SERVICE

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

Installation and service must be done by specialised technicians. Contact a certified electrician and plumber for set up.

The oven must be connected to the utility and electrically grounded in conformity to the effective local regulations. If these are not established, the oven must be connected according to the Canadian Electrical Code (CSA-C22.1-XX) or National Electrical Code (NFPA 70-XX). Refer to last edition year for XX. Installation must also **allow proper access for service** (24 inches each side and back).

The oven must be installed with a proper ventilation according with the local building code.

DISTANCES TO RESPECT

- A) Back of the oven: 1 inch.

- B) Top of the oven: a clearance of 12 inches to the ceiling must exist to permit adequate venting of the exhaust pipe and hot parts and to give proper access to a technician. The draft hood must have a clearance of 2 inches minimum all around.

- C) Floor: on it's legs 4 inches minimum.

- D) Sides of oven: do not install other than easily removable equipment for service and maintenance (not closer than 4 inches).

- E) It is recommended to have a certain length of electric cable between oven and wall to help gain access for service.

INSTALLATION

IN GENERAL

Take off the packaging material with care. Take off all the material used for packing and the accessories.

1. TO THE ELECTRICIAN

Electrical supply installation must be in accordance with the electrical rating on the nameplate.

WARNING

The electrician must make sure that the supply cable does not come in contact with the oven top which becomes hot.

OPERATION OF THE OVEN

1. Turn the switch to the " ON " position.
 - The light inside the oven must light up.
2. Adjust the thermostat at the desired setting (see THERMOSTAT INSTRUCTIONS below).

N.B. The red light must be "ON" (If not, press the breaker on the front).

3. Heat the unit until you reach the baking temperature.

When the desired temperature is reached, the red light goes out and turns green.

If the light is still "ON" and the oven does not produce heat, call for service.

4. Load the oven as fast as possible to avoid letting out too much heat.
5. Set the timer to the desired value and start it. (see "TIMER" adjustment on next page)

NOTE: The timer does not shut the oven off at the end of its cycle. It simply activates the buzzer.

6. **Wait until the product is ready. Do not open the doors until the product is done.**

VERY IMPORTANT

This oven has an overheat warning alarm to protect the electrical components against overheating. If the red pilot light (OVERHEAT WARNING) is lit and you hear a buzzer, see troubleshooting.

THERMOSTAT INSTRUCTIONS

To obtain a very good thermal stability, we use a digital temperature controller with thermocouple. The thermostat controls the heat of every element at the SP (set point).

The temperature of the oven is always shown on the display of the thermostat and an arrow indicates if the temperature is over or below the SP. When the green light is lit, it indicates that the temperature is at the $SP \pm 1\%$.

To adjust the SP (set point) value, you just have to press the key on the left and use the up and down keys to set the temperature. Press the left key to return to run mode.

INSTRUCTIONS FOR OVEN

COOKING TIMER

Set the baking time required with the small push button on the timer. The yellow display is the setting time and the red display is the countdown time (Ex: 25 minutes = set 2500 on green display).

After setting: Push the **START/STOP** button then, when the time is expired, the buzzer will ring. Push the **START/STOP** button again to stop the buzzer.

P.S. The timer is simply a reminder for the approximate duration of the baking time.

FRONT CONTROL PANEL SYMBOL SIGNIFICATION



Cooking timer



On / off cooking timer switch



Breaker



Temperature control



OFF/ON main power switch



Overheat alarm

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE ANSWERS TO MOST FREQUENT QUESTIONS

Always cut off the main power before replacing any parts. Take care to the electric wire supply system when pulling the oven.

Control parts on the front control: Remove the control front panel of the oven by screwing out the screws.

Motor system on the back of oven: Pull the oven and screw out the back panel.

Questions	Solutions
The oven does not turn on.	Check the breakers on the front panel. Check the breakers of the building. Check if the doors are tightly closed.
Uneven baking.	Make sure that the grills don't obstruct the air flow. Do not use foil on the grills. Verify if the rack inside the oven rotates. Verify the temperature of the oven by using an oven thermometer and make sure that it is even with the thermostat setting.
The oven does not produce heat.	1- If the oven blowers are on: <ul style="list-style-type: none"> • Make sure the thermostat is adjusted to a temperature high enough to turn on the pilot light. If the oven blowers are not on, check the overload relays located in the control compartment. If anyone of these is disengaged, call for a qualified technician.
If the OVERHEAT WARNING light is on and you hear the warning buzzer.	Check if the cooling fan airflow is not obstructed underneath the oven. Check if the cooling fan is running. If not, call a qualified technician to replace it. (Electrical components may be damaged if it is not repaired immediately.)

OVEN MAINTENANCE AND CLEANING

Step by step	Recommendations
<p>Clean the inside of the oven with water and soap.</p> <p>Take out the rack (the rack of the oven can be cleaned with "Easy-Off").</p>	<p>We recommend and sell: Dirt Buster III : Action foam cleaner CHEMCO Part number : NEB201</p>
<p>After cleaning the inside of the oven, apply a silicone base oven protector. It avoids food from sticking to the metal.</p>	<p>We recommend and sell: 316 Silicone base protector and lubricant for oven Dow Corning Part number : EXS400</p>
<p>Clean the oven windows with products like Brasso or equivalent. They are copper cleaners but good for this use.</p>	<p>We recommend and sell: Wright's: Cream copper cleaner J.A. Wright & Co. Part number : EXC300</p>
<p>Clean the oven exterior with a stainless steel cleaner.</p>	<p>We recommend and sell: Stainless steel cleaner SANY or CURTIS (comestible) Part number : NES201</p>

FOR MORE INFORMATION,
PLEASE CONTACT OUR OFFICE:

DOYON EQUIPMENT INC.
1255, rue Principale, C.P. 250
Linière, Qc, Canada G0M 1J0

Tel. : 1 (418) 685-3431
Canada : 1 (800) 463-1636
U.S. : 1 (800) 463-4273
FAX : 1 (418) 685-3948

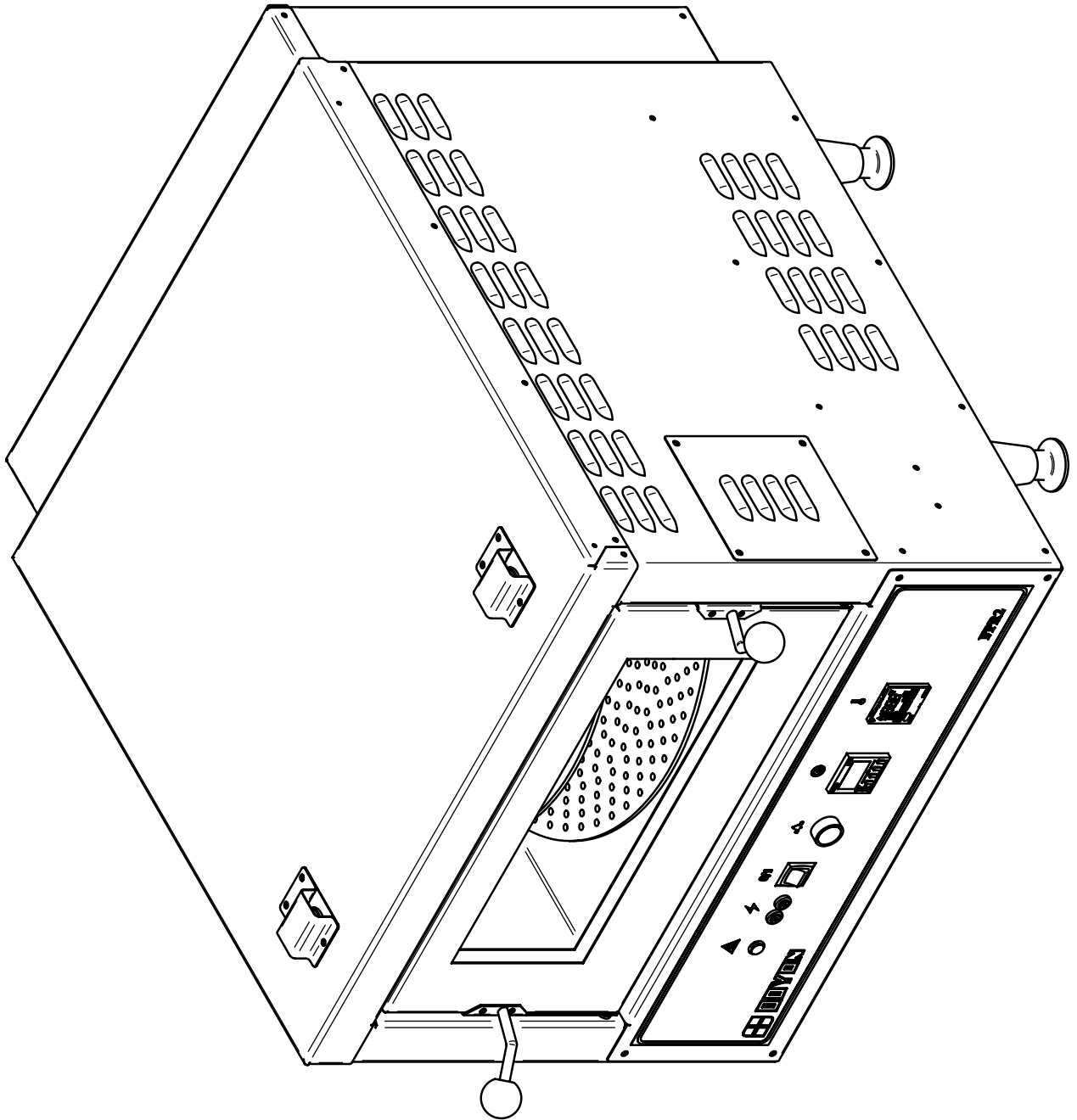
Internet: <http://www.doyon.qc.ca>

E-Mail : doyon@doyon.qc.ca

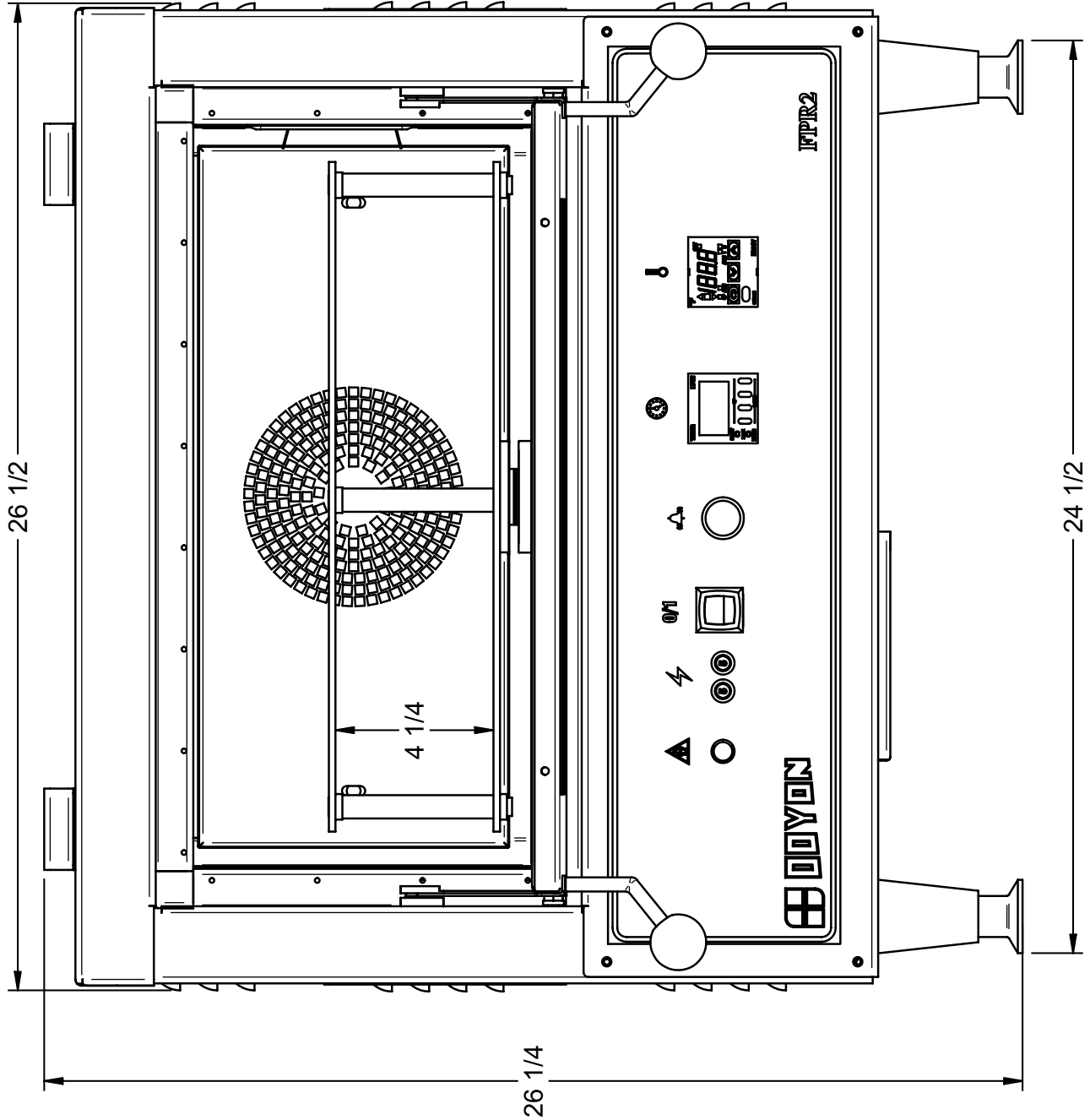
SECTION
B

DIMENSIONS

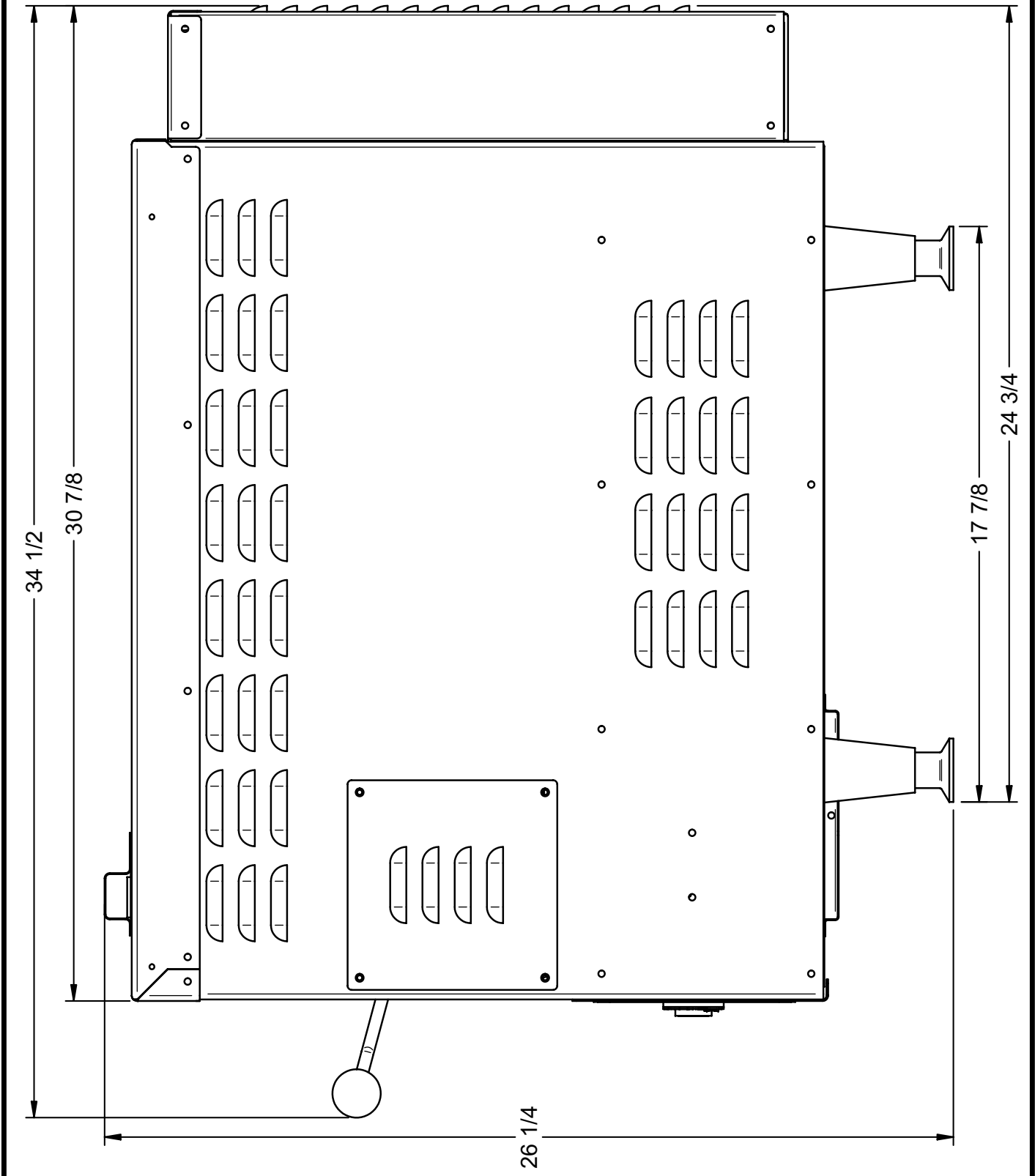
FPR2



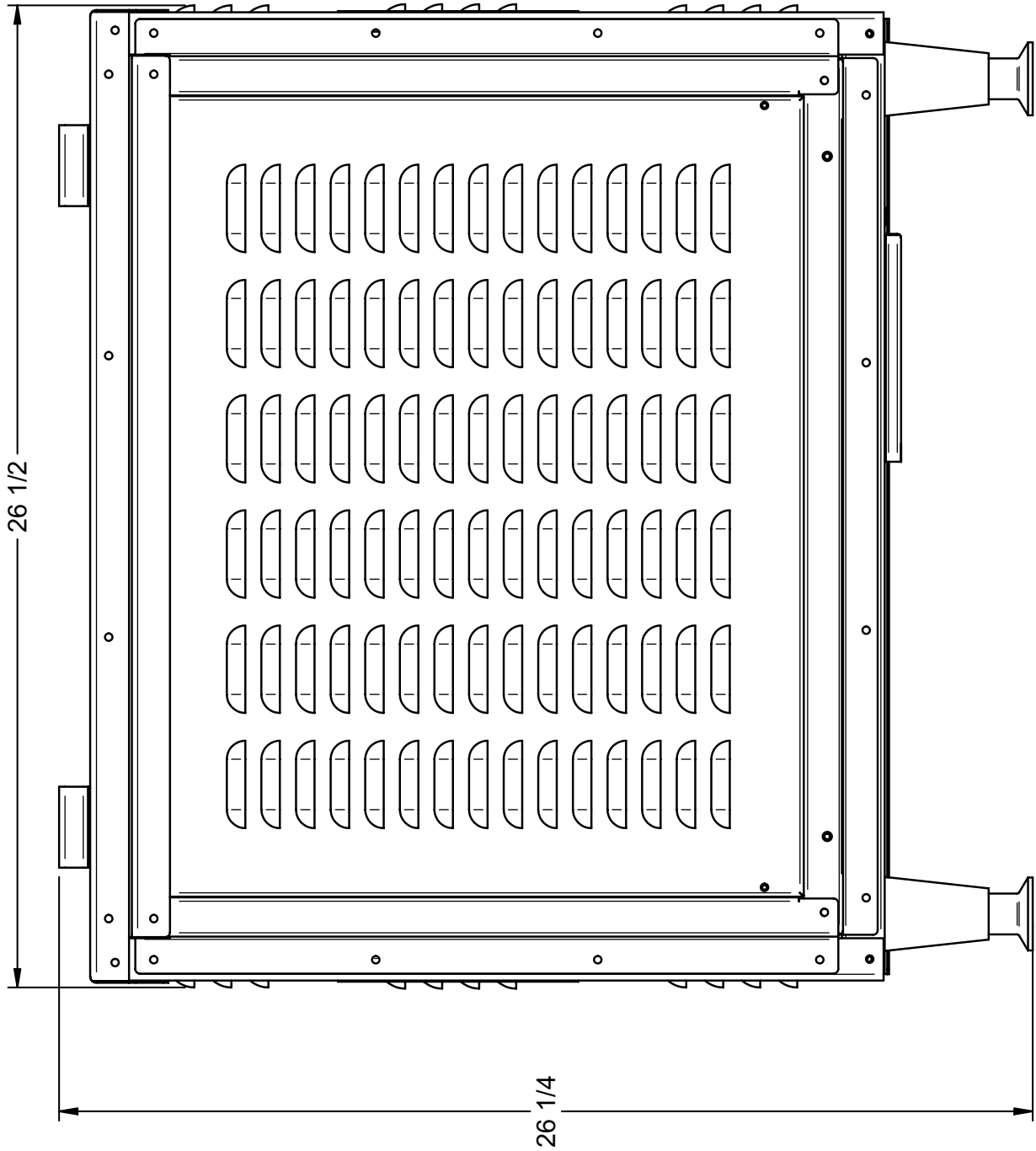
FPR2



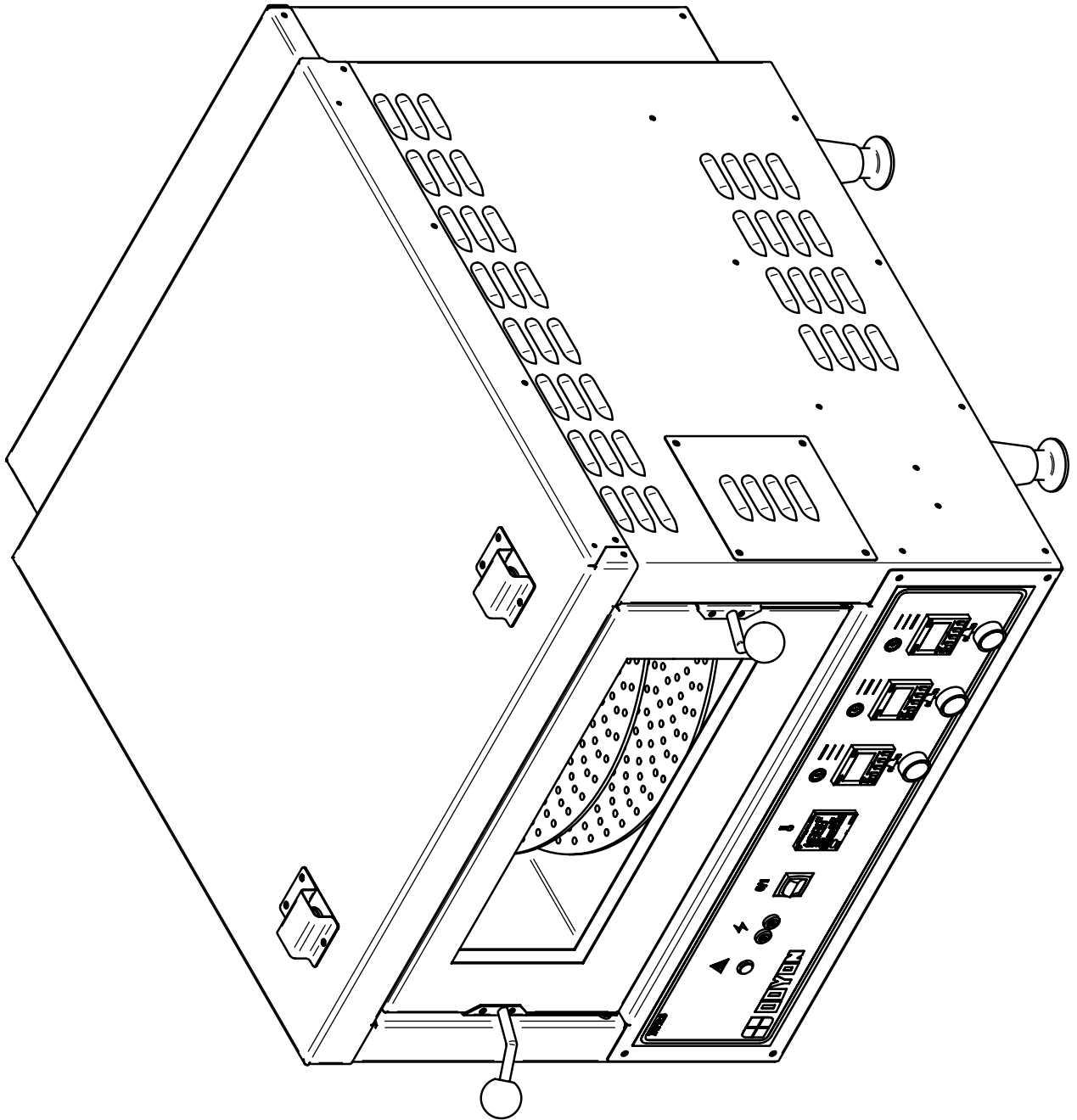
FPR2



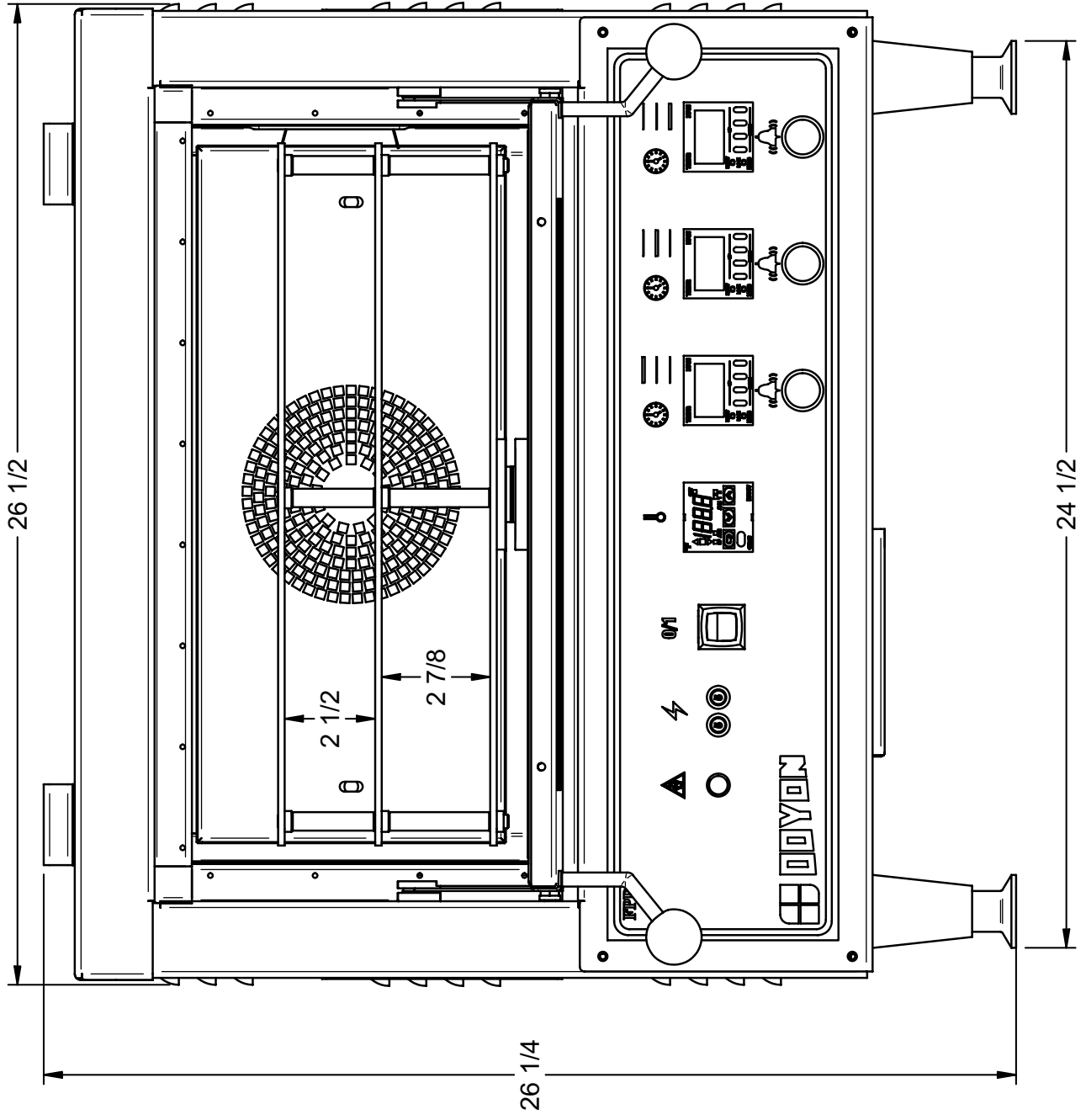
FPR2



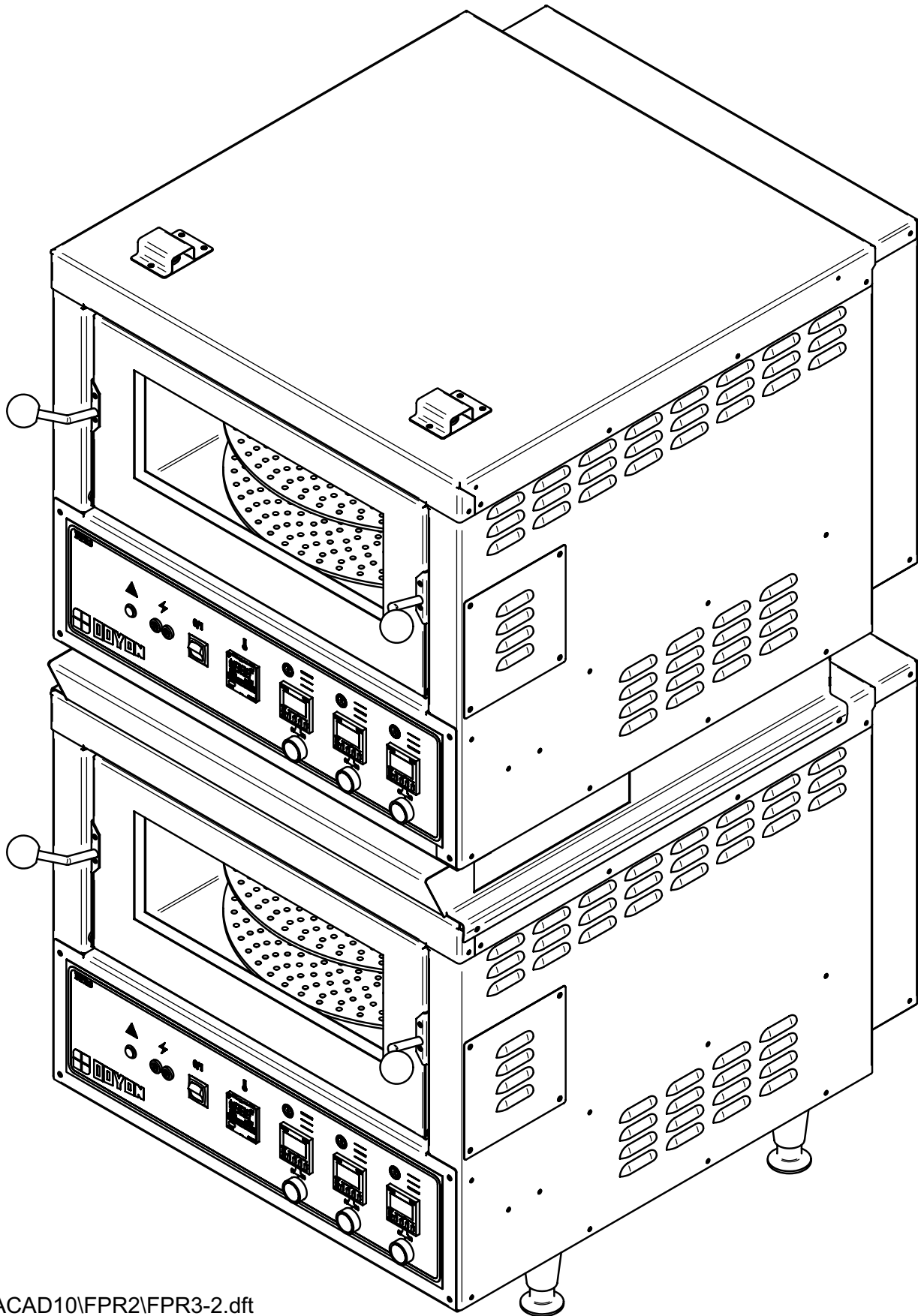
FPR3



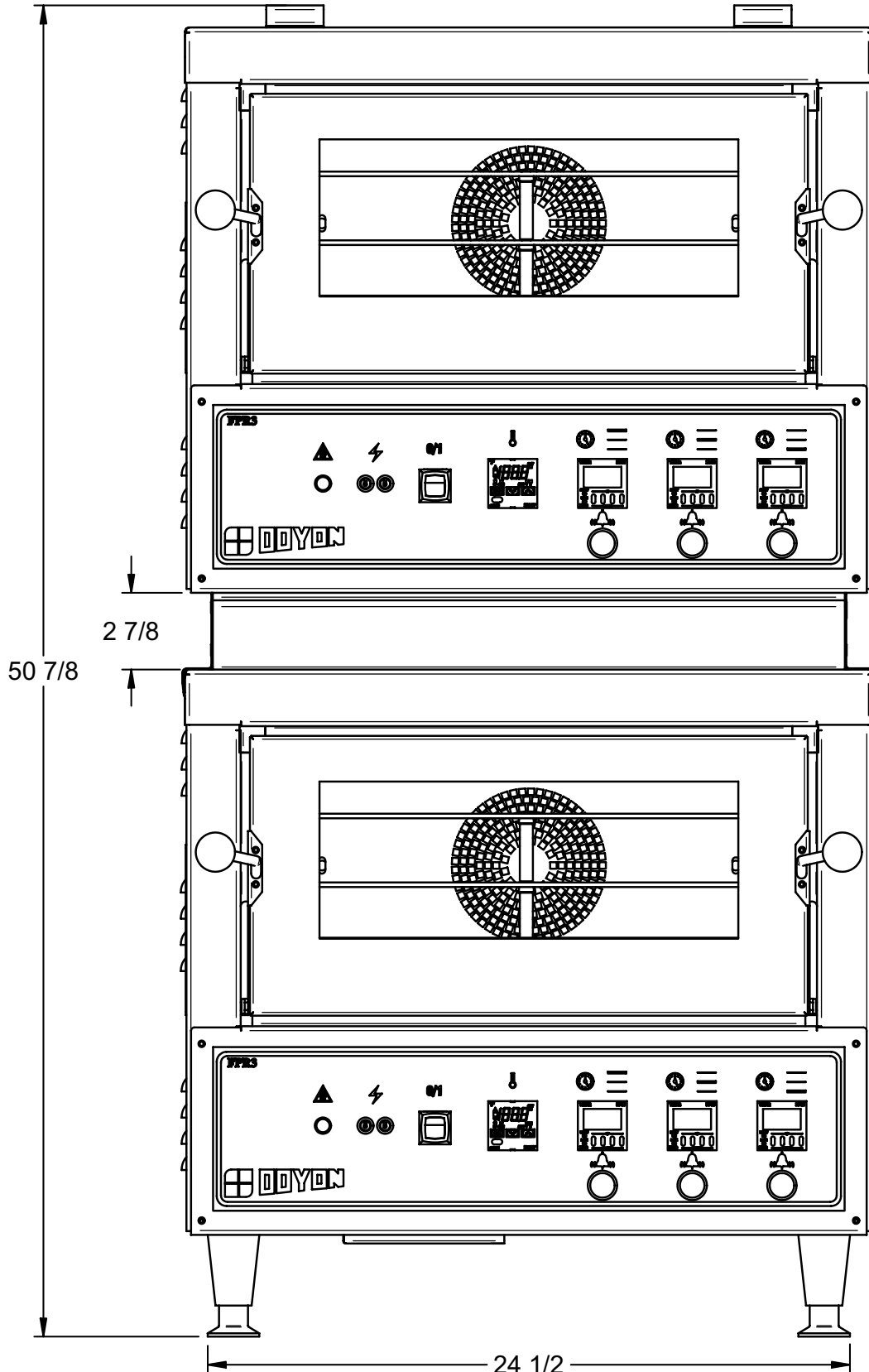
FPR3



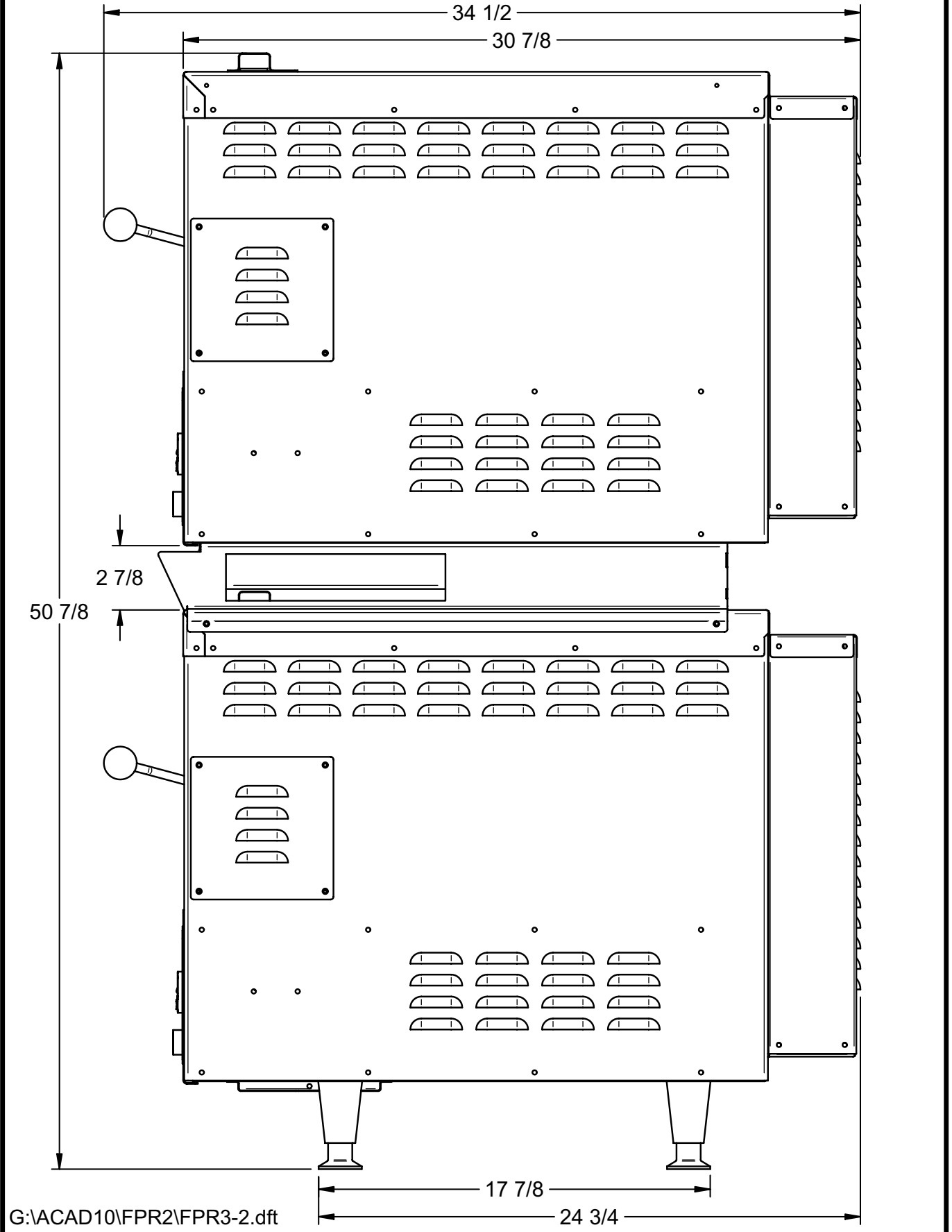
FPR3-2 OR FPR2-2



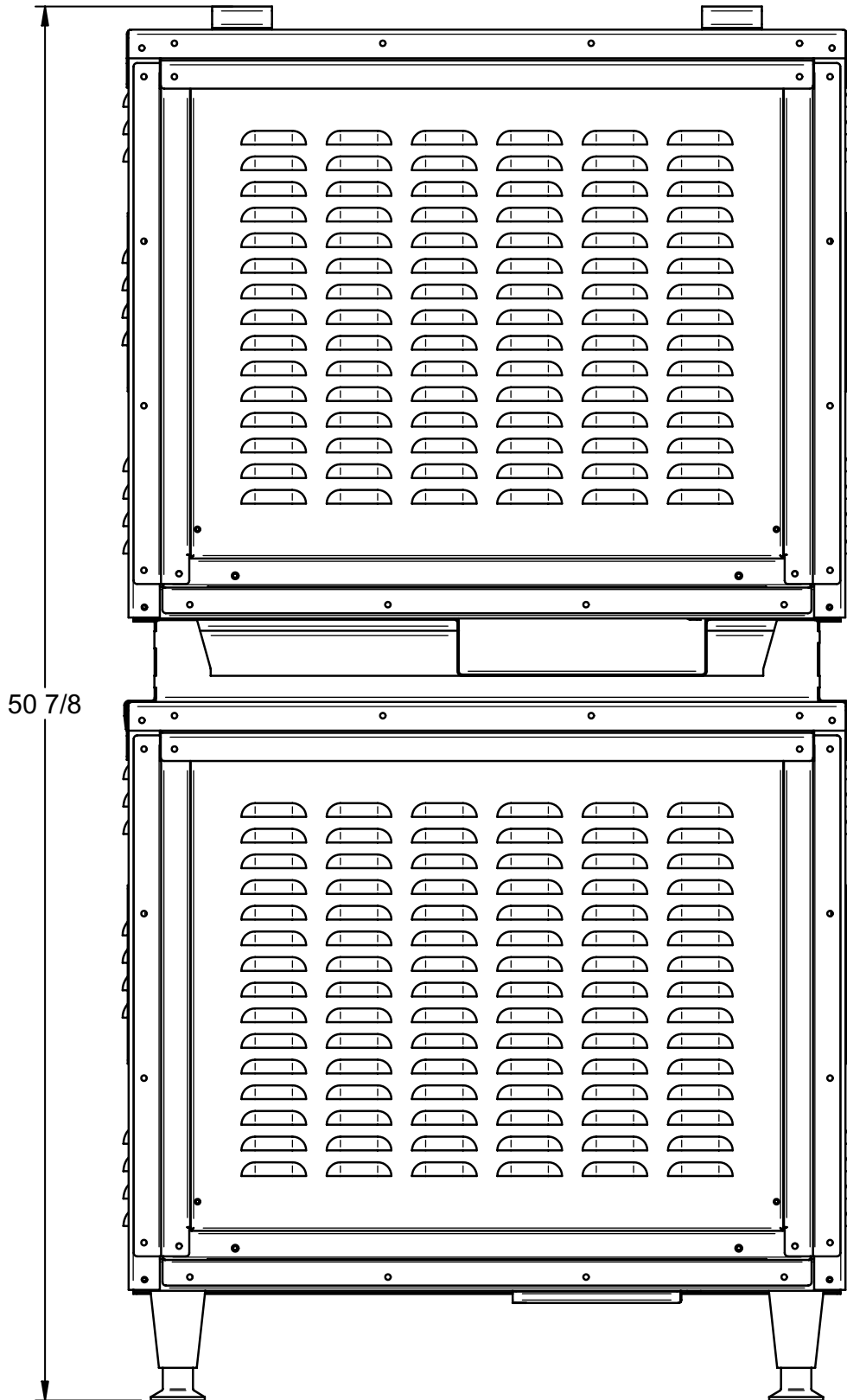
FPR3-2 OR FPR2-2



FPR3-2 OR FPR2-2



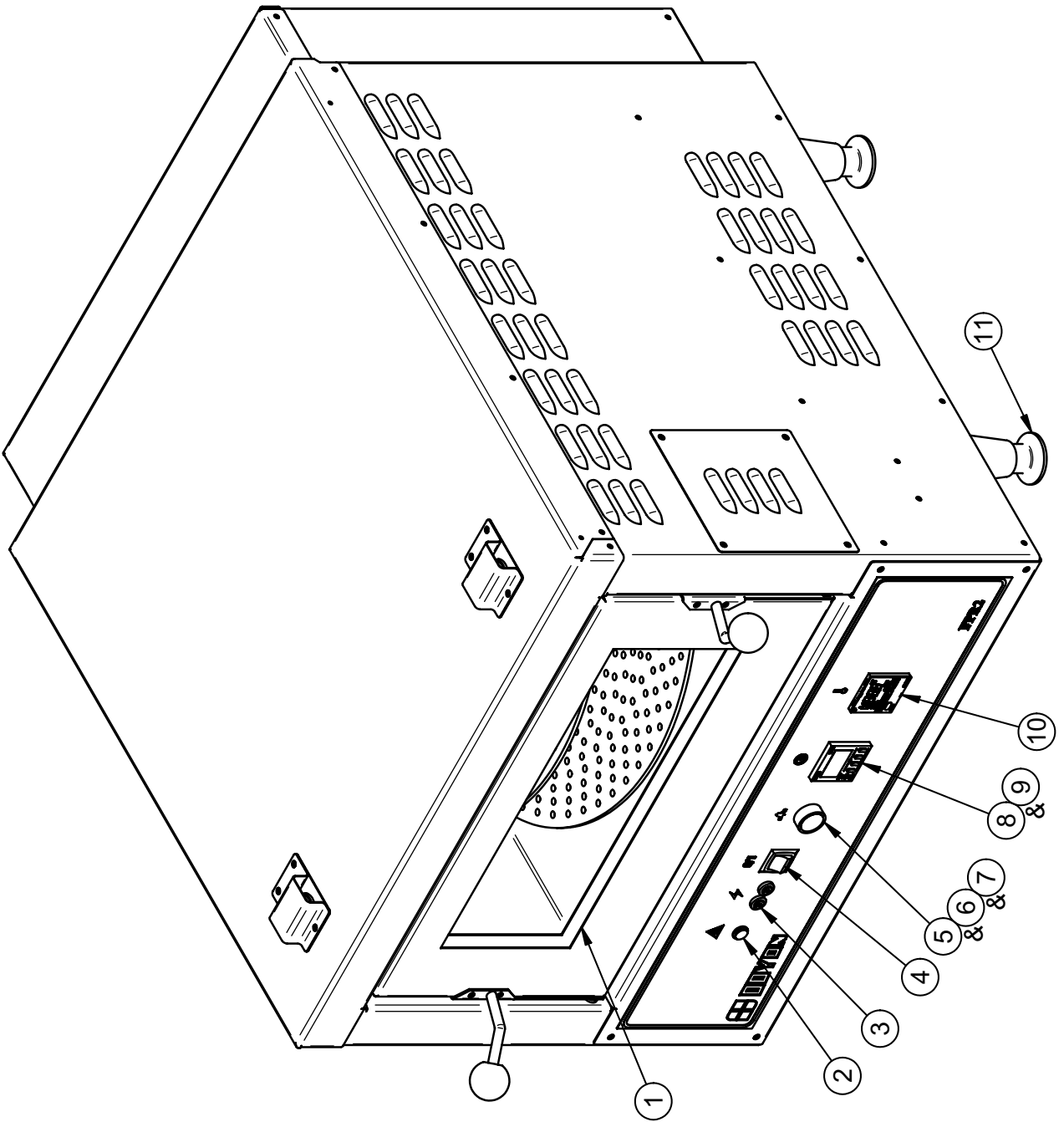
FPR3-2 OR FPR2-2



SECTION
E

COMPONENT PARTS

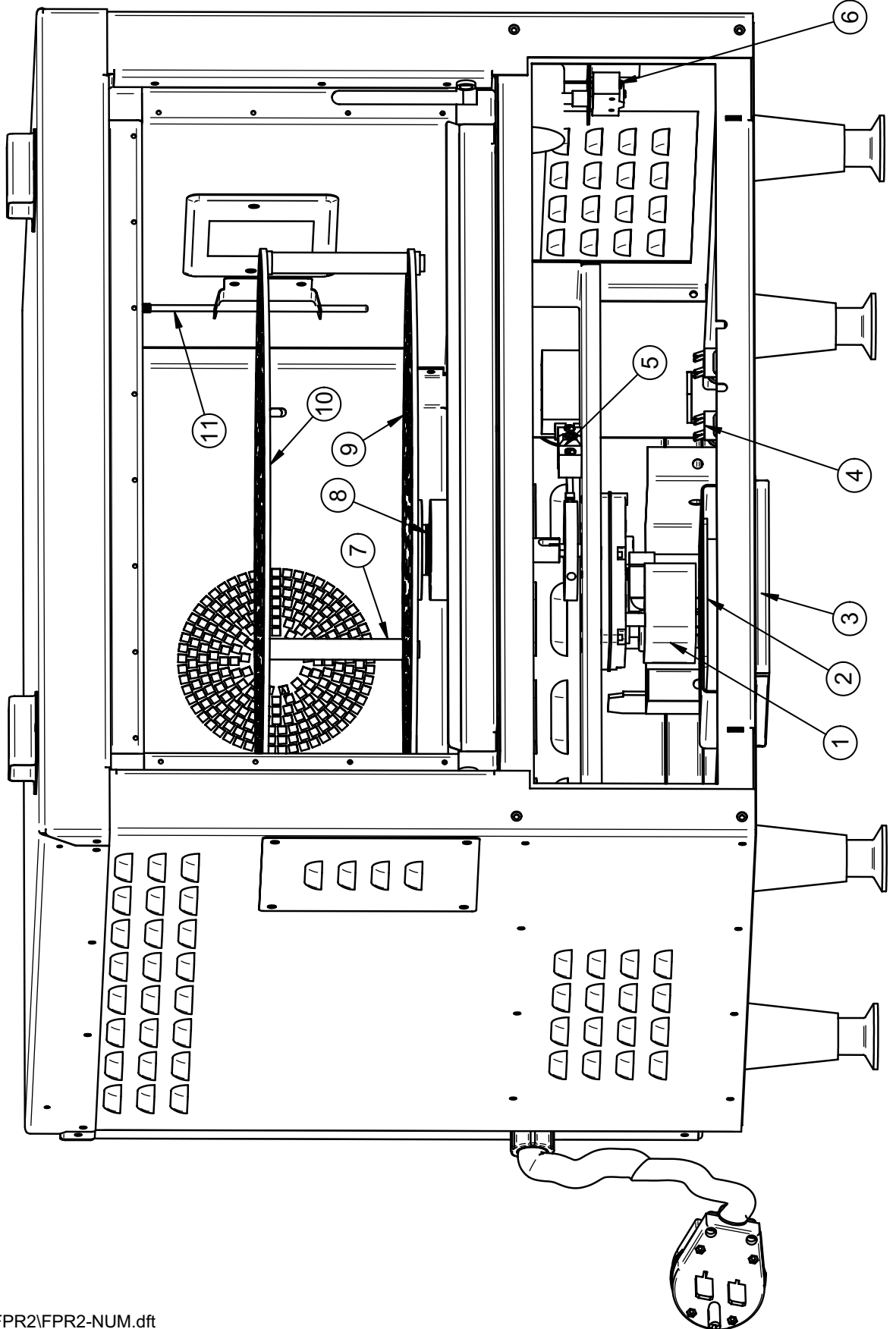
FPR2 FRONT



FPR2 FRONT

N°	CODE	DESCRIPTION FRANCAISE	ENGLISH DESCRIPTION	DESCRIPCIÓN ESPAÑOL	QTY
1	P1021F	PORTE DE FOUR 21 1/8" X 10 1/2"	OVEN DOOR 21 1/8" X 10 1/2"	PUERTA DE HORNO 21 1/8" x 10 1/2"	1
2	ELL650	LAMPE TEMOIN ROUGE	RED PILOT LIGHT	LAMPARA TESTIGA ROJA	1
3	ELB096	DISJONCTEUR 5 Amps.	5A BREAKER	DISYUNTOR 5 AMPERIOS	2
4	ELI636	INTERRUPTEUR 20/15A 125/250VAC 2 POLES	SWITCH 20/15A 125/250VAC 2 POLES	INTERRUPTOR 20/15A 125/250VAC 2 POLOS	1
5	ELP994	BOUTON POUSSOIR NOIR	PUSH-BUTTON (BLACK)	PULSADOR DE MANDO NEGRO	1
6	ELI554	DISPOSITIF INTERMÉDIAIRE (MAINTENU)	MECHANICAL HOLD (ON-OFF) CONTACT	DISPOSITIVO INTERMEDIO (MANTENIDO)	1
7	ELI555	BLOC DE CONTACT 1NO	CONTACT BLOCK 1NO	BLOQUE DE CONTACTO	1
8	ELM616	MINUTERIE ÉLECTRONIQUE	ELECTRONIC TIMER	MINUTERIA ELECTRONICA	1
9	ELM629	BASE 8 CONNEXION POUR MINUTERIE ÉLECTRONIQUE	ELECTRONIC TIMER 8 PIN SOCKET	BASE 8 CONEXIONES PARA MINUTERIA ELECTRONICA	1
10	ELT515	THERMOSTAT ÉLECTRONIQUE	ELECTRONIC THERMOSTAT	TERMOSTATO ELECTRONICO	1
11	PAP200	PATTE 4" AJUSTABLE	LEG 4" LONG.	PIERNA 4" AJUSTABLE	4

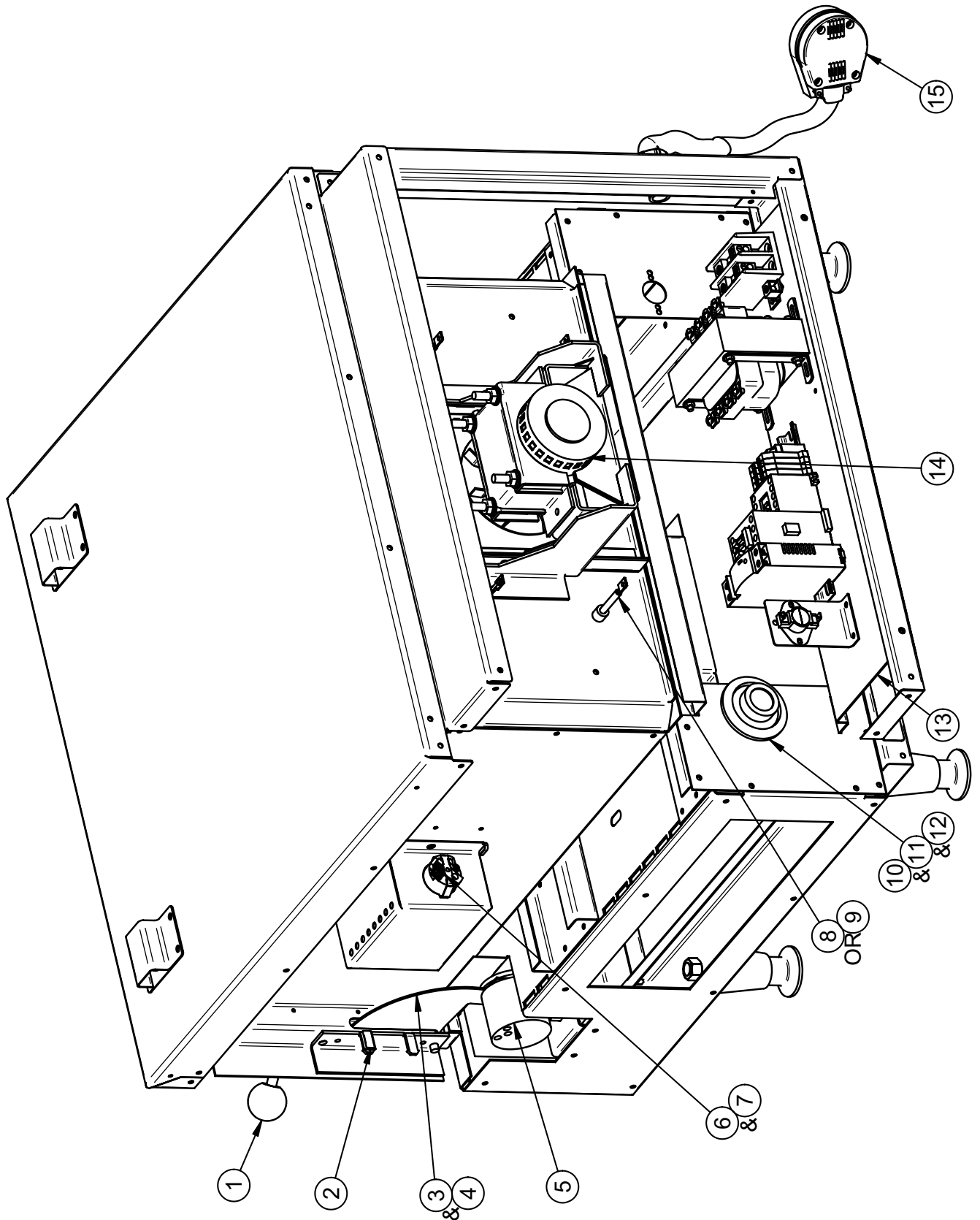
FPR2 FRONT INT



FPR2 FRONT INT

N°	CODE	DESCRIPTION FRANCAISE	ENGLISH DESCRIPTION	DESCRIPCIÓN ESPAÑOL	QTY
1	ELM935	REDUCTEUR DE VITESSE POUR PLATEAU	GEARBOX FOR ROTATIVE SHELVES	REDUCTOR DE VELOCIDAD PARA MESETA	1
2	ELM760	VENTILATEUR DE REFROIDISSEMENT 120 VOLTS	COOLING FAN 120VOLTS	VENTILADOR DE ENFRIAMIENTO 120V	1
3	QUF100	FILTRE	FILTER	FILTRO	1
4	ELS950	SONNERIE 120V	BUZZER 120V	TIMBRE 120V	2
5	ELM400	INTERRUPTEUR À ROULEAU	ROLLER LEVER SWITCH	INTERRUPTOR A RODILLO	1
6	ELM570	INTERRUPTEUR DE PORTE	DOOR SWITCH	INTERRUPTOR DE PUERTA	1
7	50087013	4 15/16" ESPACEUR DE PLATEAU POUR FPR2	4 15/16" SHELF SUPPORT POST FOR FPR2	4 15/16" ESPACIADOR DE MESETA PARA FPR2	3
8	50087003	ESPACEUR EN TEFLON POUR FPR	TEFLON SPACER FOR FPR	ESPACIADOR DE TEFLÓN PARA FPR	2
9	50087030	PLATEAU INFÉRIEUR 18" POUR FPR2	18" BOTTOM SHELF FOR FPR2	MESETA INFERIOR 18" PARA FPR2	1
10	50087040	PLATEAU SUPÉRIEUR 18" POUR FPR2	18" TOP SHELF FOR FPR2	MESETA SUPERIOR 18" PARA FPR2	1
11	ELT532	THERMOCOUPLE TYPE K	THERMOCOUPLE TYPE K	TERMOPAR TIPO K	1

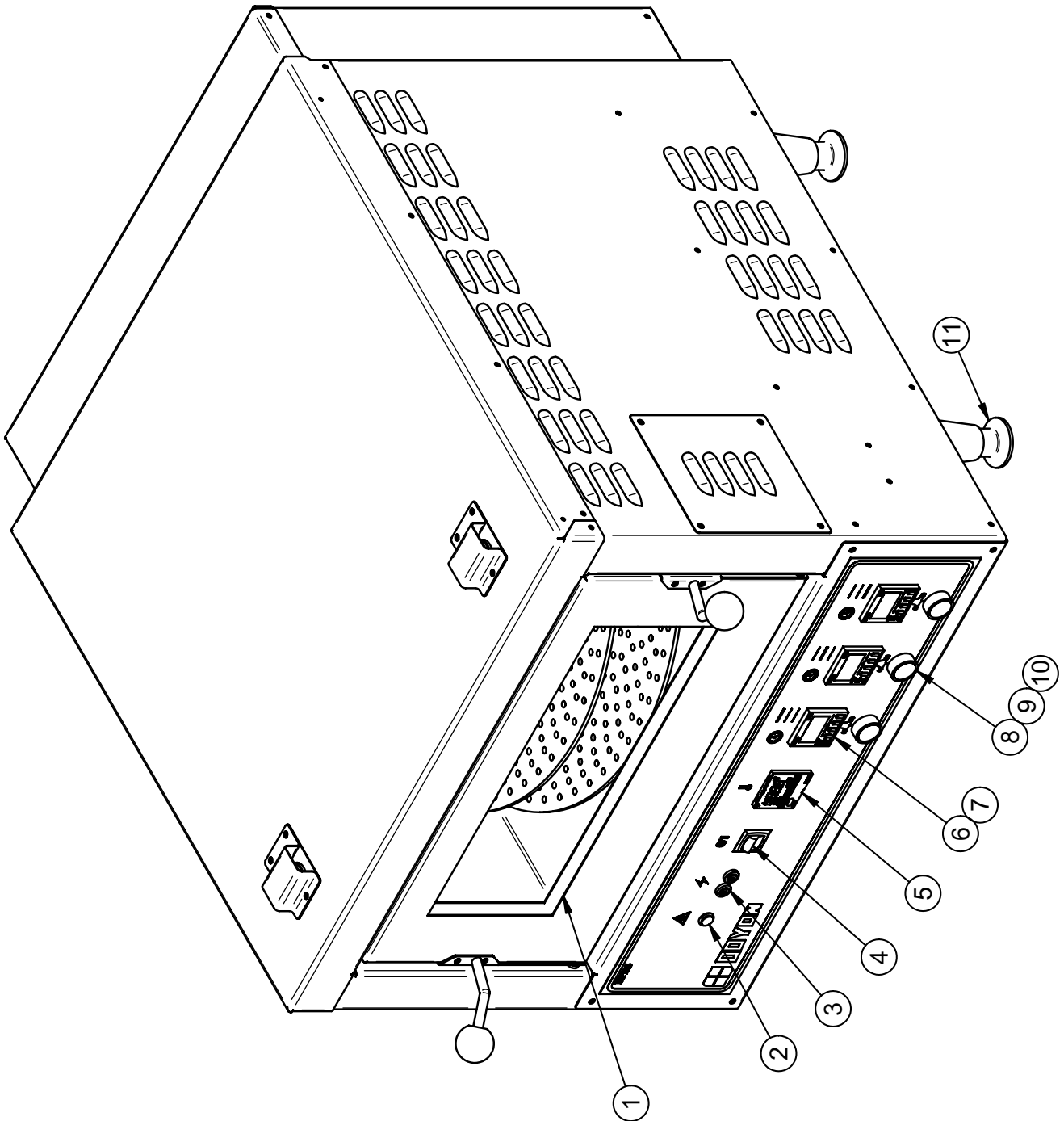
FPR2 BACK



FPR2 BACK

N°	CODE	DESCRIPTION FRANCAISE	ENGLISH DESCRIPTION	DESCRIPCIÓN ESPAÑOL	QTY
1	QUB600	BOULE NOIRE POUR POIGNEE PIZ & FPR	BLACK BALL FOR HANDLE PIZ AND FPR	BOLA NEGRA PARA PUNADO PIZ & FPR	2
2	40000030	AMORTISSEUR 3/4" POUR PESÉE DE PORTE POUR PIZ & FPR (QUE500)	STOPPER 3/4" FOR DOOR WEIGHT FOR PIZ & FPR (QUE500)	AMORTIGUADOR 3/4 PARA PESO DE PUERTA DEL PIZ & FPR	2
3	GRP006A	POIGNEE DROITE DE PORTE DE PIZ6 & FPR	RIGHT DOOR HANDLE OF PIZ6 & FPR	PUNADO DERECHO DE PUERTA DE PIZ6 & FPR	1
4	GRP006	POIGNEE GAUCHE DE PORTE DE PIZ6 & FPR	LEFT DOOR HANDLE OF PIZ6 & FPR	PUNADO IZQUIERDO DE PUERTA DE PIZ6 & FPR	1
5	50089001	PIZ6 & FPR: CONTREPOIDS	PIZ6 & FPR: COUNTERWEIGHT	PIZ6 & FPR: CONTRAPESO	2
6	ELD050	BASE DE LUMIÈRE	INCANDESCENT LIGHT SOCKET	BASE DE LUZ	1
7	ELA275	AMPOULE INCANDESCENTE 60W 130V	BULB 60W 130V	BOMBILLA INCANDESCENTE 60W a 130Vo	1
8	ELE110	ÉLÉMENT DROIT 208V 2500W	STRAIGHT ELEMENT 208V 2500W	ELEMENTO DERECHO 208V 2500VA	2
9	ELE120	ÉLÉMENT DROIT 240V 2500W	STRAIGHT ELEMENT 240V 2500W	ELEMENTO DERECHO 240V 2500VA	2
10	ELT680	THERMOSTAT 700°F	THERMOSTAT 700°F	TERMOSTATO 700°F	1
11	ELT620	PLAQUE DE THERMOSTAT	THERMOSTAT BEZEL	PLACA DE TERMOSTATO	1
12	ELT681	BOUTON DE THERMOSTAT 700°F	THERMOSTAT KNOB 700°F	BOTON DE TERMOSTATO	1
13	P208FPR2	208V OU 240V/1PH/50/60HZ	208V OR 240V/1PH/50/60HZ	208V U 240V/1PH/50/60HZ	1
14	ELM934	MOTEUR 240 VOLTS POUR FC16	MOTOR 240 VOLTS FOR FC16	MOTOR 240 VOLTIOS PARA FC16	1
15	ELF100	FICHE MALE 250V 30A/ 50A (NEMA 6-50P)	PLUG 250V 30A/ 50A (NEMA 6-50P)	FICHA MASCULINA 250V 30A/ 50A (NEMA 6-50P)	1

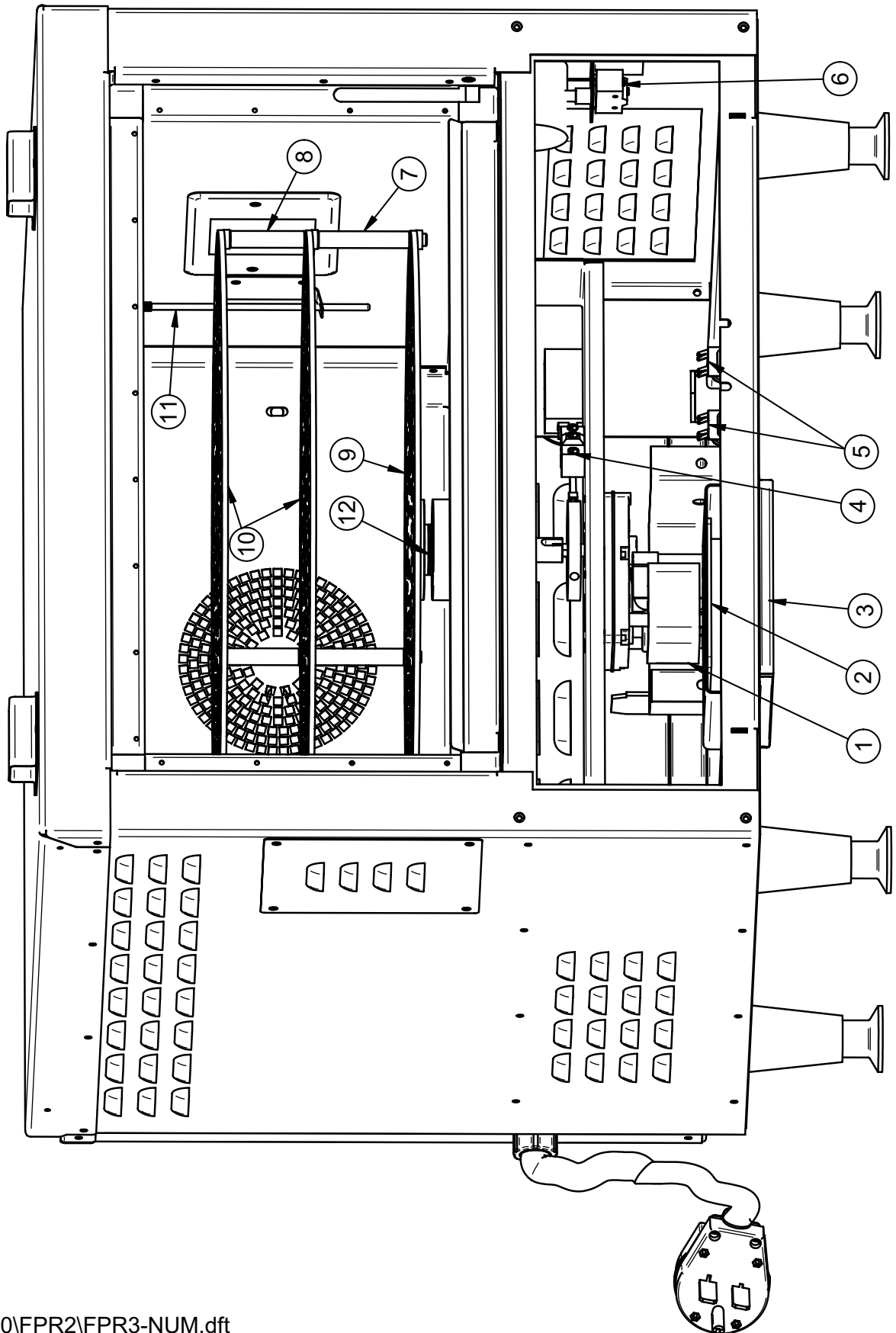
FPR3 FRONT



FPR3 FRONT

N°	CODE	DESCRIPTION FRANCAISE	ENGLISH DESCRIPTION	DESCRIPCIÓN ESPAÑOL	QTY
1	P1021F	PORTE DE FOUR 21 1/8" X 10 1/2"	OVEN DOOR 21 1/8" X 10 1/2"	PUERTA DE HORNO 21 1/8" x 10 1/2	1
2	ELL650	LAMPE TEMOIN ROUGE	RED PILOT LIGHT	LAMPARA TESTIGA ROJA	1
3	ELB096	DISJONCTEUR 5 Amps.	5A BREAKER	DISYUNTOR 5 AMPERIOS	2
4	ELI636	INTERRUPTEUR 20/15A 125/250VAC 2 POLES	SWITCH 20/15A 125/250VAC 2 POLES	INTERRUPTOR 20/15A 125/250VAC 2 POLOS	1
5	ELT515	THERMOSTAT ÉLECTRONIQUE	ELECTRONIC THERMOSTAT	TERMOSTATO ELECTRONICO	1
6	ELM616	MINUTERIE ÉLECTRONIQUE	ELECTRONIC TIMER	MINUTERIA ELECTRONICA	3
7	ELM629	BASE 8 CONNECTION POUR MINUTERIE ÉLECTRONIQUE	ELECTRONIC TIMER 8 PIN SOCKET	BASE 8 CONEXIONES PARA MINUTERIA ELECTRONICA	3
8	ELP994	BOUTON POUSSOIR NOIR	PUSH-BUTTON (BLACK)	PULSADOR DE MANDO NEGRO	3
9	ELI554	DISPOSITIF INTERMÉDIAIRE (MAINTENU)	MECHANICAL HOLD (ON-OFF) CONTACT	DISPOSITIVO INTERMEDIO (MANTENIDO)	3
10	ELI555	BLOC DE CONTACT 1NO	CONTACT BLOCK 1NO	BLOQUE DE CONTACTO	3
11	PAP200	PATTE 4" AJUSTABLE	LEG 4" LONG.	PIERNA 4" AJUSTABLE	4

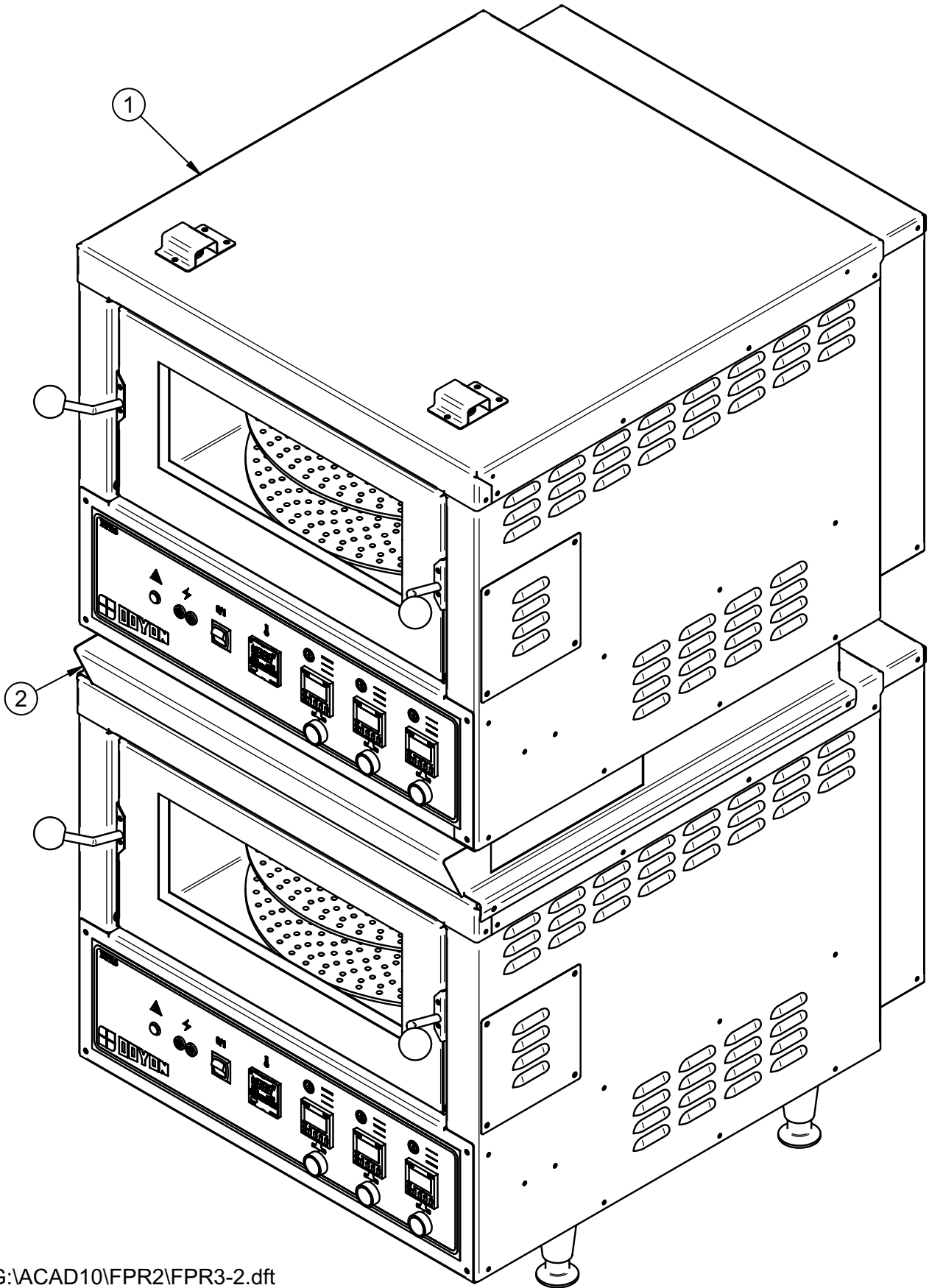
FPR3 FRONT INT



FPR3 FRONT INT

N°	CODE	DESCRIPTION FRANCAISE	ENGLISH DESCRIPTION	DESCRIPCIÓN ESPAÑOL	QTY
1	ELM935	REDUCTEUR DE VITESSE POUR PLATEAU	GEARBOX FOR ROTATIVE SHELVES	REDUCTOR DE VELOCIDAD PARA MESETA	1
2	ELM760	VENTILATEUR DE REFROIDISSEMENT 120 VOLTS	COOLING FAN 120VOLTS	VENTILADOR DE ENFRIAMIENTO 120V	1
3	QUF100	FILTRE	FILTER	FILTRO	1
4	ELM400	INTERRUPTEUR À ROULEAU	ROLLER LEVER SWITCH	INTERRUPTOR A RODILLO	1
5	ELS950	SONNERIE 120V	BUZZER 120V	TIMBRE 120V	2
6	ELM570	INTERRUPTEUR DE PORTE	DOOR SWITCH	INTERRUPTOR DE PUERTA	1
7	50087011	ESPACEUR DE PLATEAU DU BAS POUR FPR3	INFERIOR SHELF SUPPORT POST FOR FPR3	ESPACIADOR INFERIOR DE MESETA PARA FPR3	3
8	50087012	ESPACEUR DE PLATEAU DU HAUT FPR3	ESPACEUR DE PLATEAU DU HAUT FPR3	ESPACIADOR SUPERIOR DE MESETA PARA FPR3	3
9	50087070	PLATEAU INFÉRIEUR 19" POUR FPR3	19" BOTTOM SHELF FOR FPR3	MESETA INFERIOR 19" PARA FPR3	1
10	50087060	PLATEAU SUPÉRIEUR 19" POUR FPR3	19" TOP SHELF FOR FPR3	MESETA SUPERIOR 19" PARA FPR3	2
11	ELT532	THERMOCOUPLE TYPE K	THERMOCOUPLE TYPE K	TERMOPAR TIPO K	1
12	50087003	ESPACEUR EN TEFLON POUR FPR	TEFLON SPACER FOR FPR	ESPACIADOR DE TEFLÓN PARA FPR	2

FPR3-2 OR FPR2-2



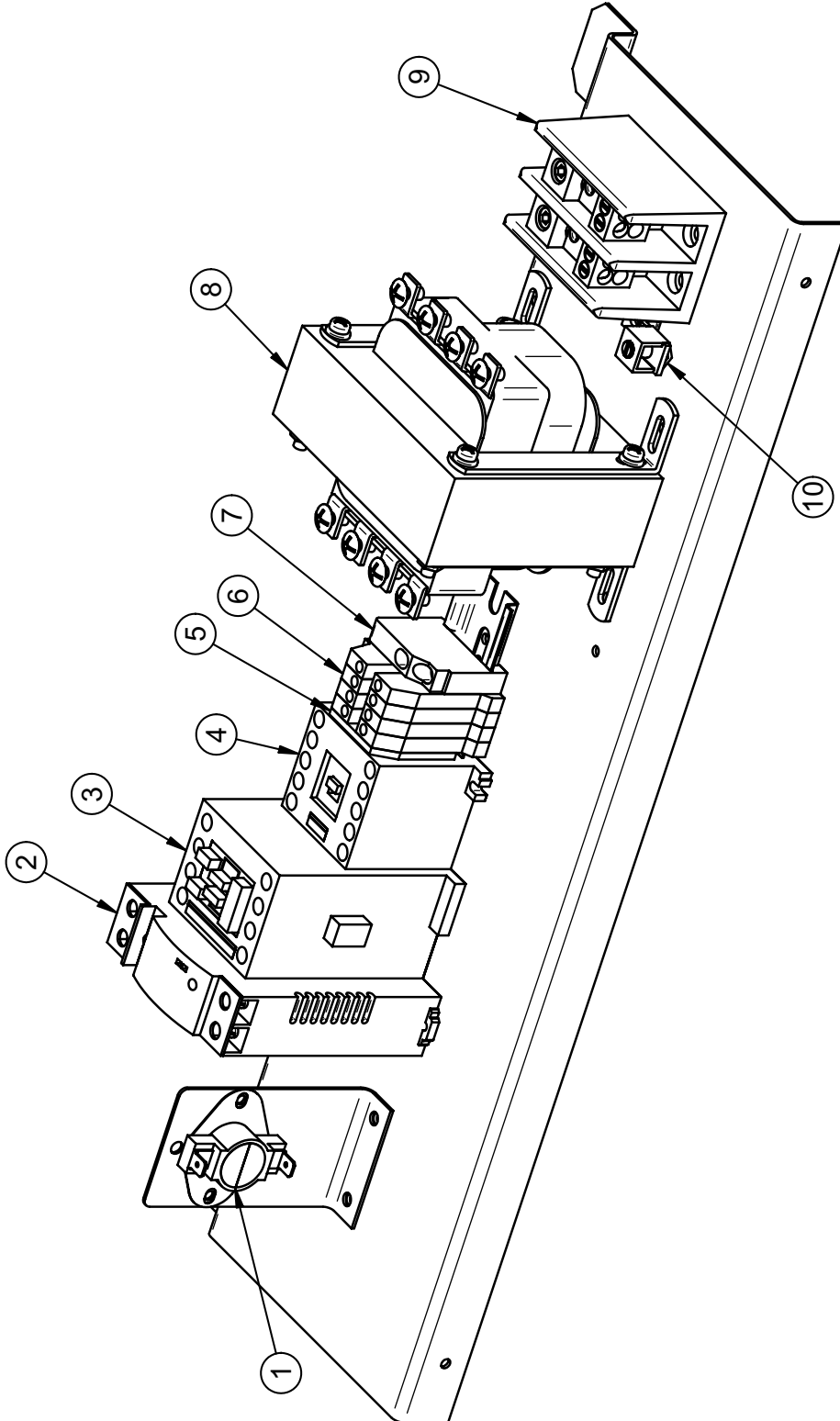
FPR3-2 OR FPR2-2

N°	CODE	DESCRIPTION FRANCAISE	ENGLISH DESCRIPTION	DESCRIPCIÓN ESPAÑOL	QTY
1	FPR2 OR FPR3	FOUR À PIZZA ROTATIF 2 OU 3 TABLETTES	ROTATING PIZZA OVEN 2 OR 3 SHELVES	PIZZA HORNO ROTATORIO 2 U 3 ESTANTES	2
2	50087090	ASSEMBLAGE POUR EMPILEMENT DU FPR	STACKING KIT FPR	MONTAJE PARA APILAMIENTO DEL FPR	1

SECTION
F

CONTROL PANELS

FPR2 & FPR3 208V-240V/1PH/50/60HZ



N°	CODE	DESCRIPTION FRANCAISE	ENGLISH DESCRIPTION	DESCRIPCIÓN ESPAÑOL	QTY
1	ELT503	THERMODISQUE 140°F	HIGH LIMIT SWITCH 140°F	DISCO BIMETALICO 140°F	1
2	ELP100	BLOC D'ALIM. 100-120 VAC OUTPUT 2A	POWER SUPPLY 100-120 VAC OUTPUT 2A	BLOQUE DE ALIM. 100/120VAC A 5VDC	1
3	ELC908	CONTACTEUR D'ÉLÉMENTS	HEATING CONTACTOR	CONTACTOR DE ELEMENTOS	1
4	ELC660	RELAIS 10A 120V, 2NO-2NF	RELAY 10A 120V, 2NO-2NF	RELÉ 10A 120V, 2NO-2NF	1
5	ELB073B	BARRIÈRE ISOLANTE	INSULATING BARRIER	BARRERA AISLANTE	1
6	ELB073	BLOC TERMINAL 30A	TERMINAL BLOCK 30A	BLOQUE TERMINAL 30A	4
7	ELB073A	ATTACHE ÉLECTRIQUE	ELECTRIC ATTACH	LAZO ELÉCTRICO	1
8	ELT725	TRANSFORMATEUR 240/120 250VA	TRANSFORMER 240/120 250VA	TRANSFORMADOR 240/120V 250VA	1
9	ELB071	BLOC TERMINAL 2P 175A 1 PHASE	TERMINAL BLOCK 2P 175A 1 PHASE	BLOQUE TERMINAL 2P 175A	1
10	ELL050	TERMINAL DE MISE À LA TERRE	GROUND LUG	TERMINAL DE PUESTA A LA TIERRA	1

LIMITED WARRANTY

(Continental United States Of America And Canada Only)

Doyon Equipment Inc. guarantees to the original purchaser only that its product are free of defects in material and workmanship, under normal use.

This warranty does not cover any light bulbs, thermostat calibration or defects due to or resulting from handling, abuse, misuse, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Nor will this warranty apply as regards to the immersion element damaged by hard water.

The extent of the manufacturer's obligation under this warranty shall be limited to the replacement or repair of defective parts within the warranty period. The decision of the acceptance of the warranty will be made by Doyon Equipment service department, which decision will be final.

The purchaser is responsible for having the equipment properly installed, operated under normal conditions with proper supervision and to perform periodic preventive maintenance.

If any parts are proven defective during the period of one year from date of purchase, Doyon Equipment Inc. hereby guarantees to replace, without charge, F.O.B. Linière, Quebec, Canada, such part or parts.

Doyon Equipment Inc. will pay the reasonable labor charges in connection with the replacement parts occurring within one year from purchase date. Travel over 50 miles, holiday or overtime charges are not covered. After one year from purchase date, all labor and transportation charges in connection with replacement parts will be the purchaser's responsibility.

Doyon Equipment Inc. does hereby exclude and shall not be liable to purchaser for any consequential or incidental damages including, but not limited to, damages to property, damages for loss of use, loss of time, loss of profits or income, resulting from any breach of warranty.

In no case, shall this warranty apply outside Canada and continental United States unless the purchaser has a written agreement from Doyon Equipment Inc.