

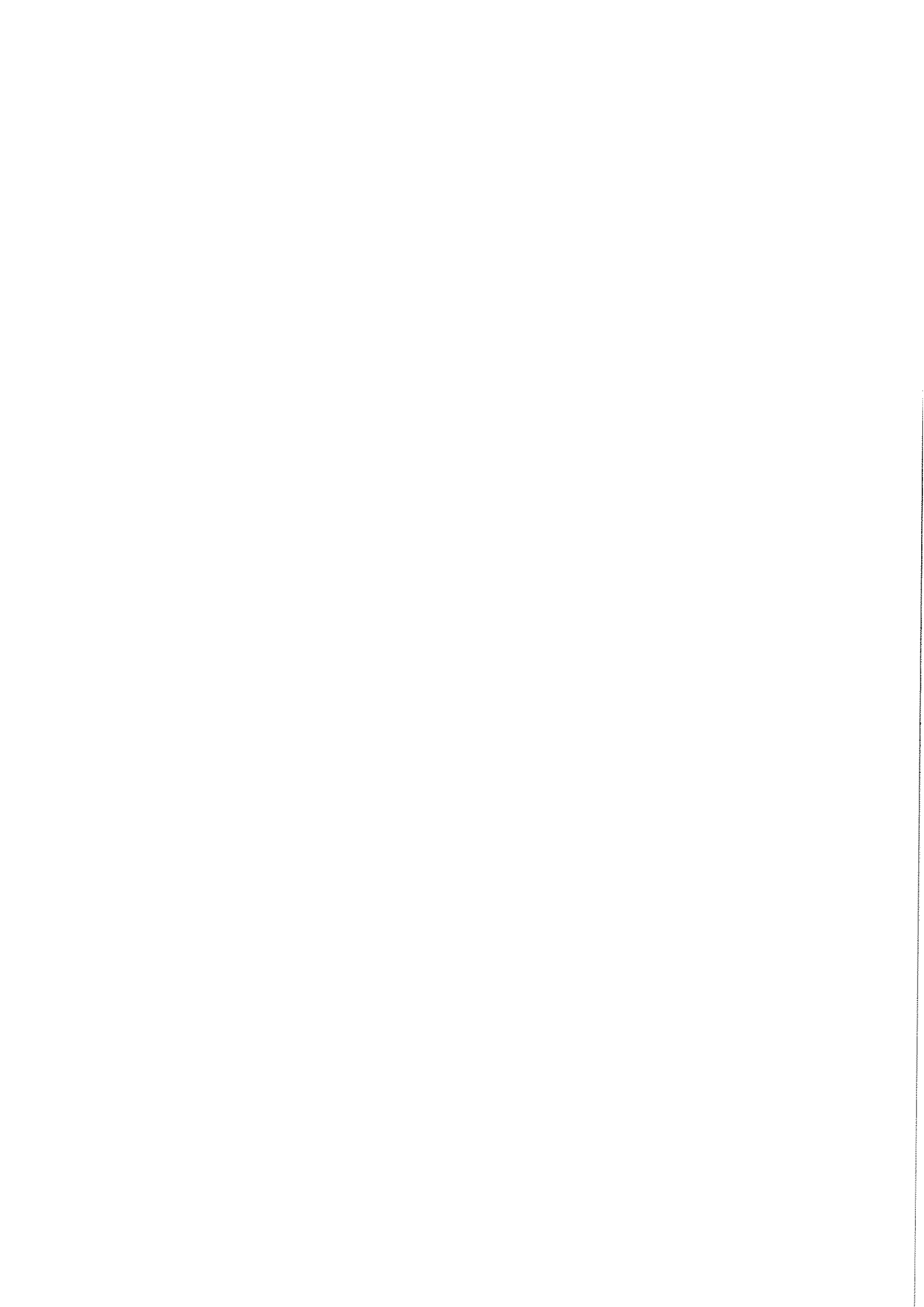
INSTRUCTIONS FOR INSTALLATION AND USE

PIZZA OVENS

MODELS:

EGA/LE2	EGB/LE2
EGA/T2	EGB/T2
EGA/C2	EGB/C2
EGA/L2	EGB/L2
EGA/T	EGB/T
EGA/C	EGB/C
EGA/LE	EGB/LE
EGA/L	EGB/L

CATEGORY
II2H3+



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TECHNICAL DATA TABLE

<u>MODELS</u>	<u>EGA/T</u>	<u>EGB/T</u>
Oven dimensions:		
WIDTH	960	960
DEPTH	935	1235
HEIGHT	515	515
Rated heat capacity	14 kW	19 kW
Gas connection	1/2" ISO 7-1	1/2" ISO 7-1
Category	II2H3+	II2H3+
Type of construction	A	B11
Combusted gas outlet Ø	Ø 120 mm	Ø 120 mm
Gas pressure:		
- liquid gas (LPG, G30/G31)	30/37 mbar	30/37 mbar
- natural gas (G20)	20 mbar	20 mbar

<u>JET TABLE</u>		
Liquid gas (LPG, G30/G31)	195 l/100 mm	230 l/100 mm
Natural gas H (G20)	355 l/100 mm	410 l/100 mm
TOTAL GAS SUPPLY RATE Calculated with calorific value (Hi) below 15° and 1013 mbar.		
- Liquid gas (LPG, G30/G31)	1.10 kg/h	1.50 kg/h
- Natural gas (G20)	1.10 m ³ /h	2.01 m ³ /h
Type approved marking	CE 0051	CE 0051
• Electrical power supply:		
Voltage (V)	220-230 V ~ 50 Hz	220-230 V ~ 50 Hz
Power (Watts)	25 W	25 W

INSTALLATION INSTRUCTIONS

• **IMPORTANT NOTES**

The instructions contained in this manual refer exclusively to our category II2H3+ pizza oven models. The technical data plate is located on the back of the unit and contains all the necessary information for installation (fig.5).

It also indicates which type of gas the oven has been regulated for.

WARNING: the manufacturer declines all responsibility for any damage arising from lack of observation of these installation and use instructions or damage caused by improper use of the oven.

Furthermore, the manufacturer can accept no responsibility if the oven connections are not carried out according to the codes of practice currently in force.

• **ASSEMBLY**

GENERAL NOTES ABOUT DELIVERY

When you receive your oven check that:

- the goods supplied correspond with your order
- there is no damage caused by transportation etc.
- in the case of damage or missing items contact the forwarding agent or the manufacturer immediately giving full details.

• **INSTALLATION POSITION**

- The oven must be installed in a well ventilated room
- It must not be installed next to flammable walls, a minimum distance of 10 cm must be allowed from the left hand side wall, while a distance of at least 50 cm must be left at the back and from the right hand side wall for any eventual maintenance and repairs. It should also be noted that this type of oven cannot be connected in sequence.
- Before making any connections check with the technical data plate that the oven is set up and type approved for the kind of gas available. If the gas supply available is different from that shown on the plate, read the paragraph "Conversion or adaptation to different types of gas".
- Do not obstruct or leave anything resting against the vents at the side of the oven.

• **TECHNICAL CODES OF PRACTICE AND LEGAL REGULATIONS**

The following regulating standards must be observed when installing the oven:

- Ministerial Directive 12 April 1996;
- Standard UNICIG no. 7722-8723 and successive revisions.

- **IMPORTANT NOTES**

It is recommended that all operations including installation, putting into service, maintenance and in particular gas connection and putting into service should be carried out by qualified personnel or by the appropriate supply company in order to conform with the standards already stated.

INSTALLATION

- **DISCHARGE OF COMBUSTION PRODUCTS ON "B11" TYPE OVENS (fig.8)**

The combusted gasses must be evacuated externally by means of a Ø 120 mm flue. This rule applies even if the oven is installed under an extractor hood.

- **DISCHARGE OF COMBUSTION PRODUCTS ON "A" TYPE OVENS (fig.7)**

The combusted gasses must be evacuated externally by means of a Ø 120 mm flue.

SUPPLY CONNECTIONS

- **GAS CONNECTION**

A gas cut-off tap must be fitted upstream of the oven in a point which is easy to reach. Connection to the gas supply using 1/2" connectors can be made using rigid or flexible tubing and with a type approved cut-off tap.

- Where flexible tubing is used, it must be made of steel and if sealant materials are used they must be type tested. To check the sealing capacity of the tubing, cover the connections with a solution of soapy water or similar which will not cause corrosion; never use a flame to check for leaks.
- Check that the type of gas available is the same as that indicated on the technical data plate. If not, refer to the paragraph "Conversion or adaptation to different types of gas".


- **ELECTRICAL CONNECTION**

When making electrical connections it should be noted that all the ovens carry a plate showing the power supply they operate on. Before carrying out any electrical connections make sure that:

- Between the power socket and the oven a multiple pole switch with contacts that have a minimum 3m opening must be fitted;

N.B.: The wires of this power cable are coloured according to the following code:

- yellow/green wire = earth
- blue wire = neutral
- brown wire = live

The wire with yellow/green insulation must only be connected to the terminal marked with . If the colours of the power cable wires on this oven do not correspond with the colour markings on your plug, proceed as follows:

- the brown wire must be connected to the terminal marked with the letter L or coloured black;
- the blue wire must be connected to the terminal marked with the letter N or coloured red;
- the power cable must not come into contact with the chimney;
- if during the starting up phase the ignition plug continues to spark although the burner is already ignited, invert the live and neutral connections.

• EQUIPOTENTIAL CONNECTION

In accordance with current regulations, the oven must be incorporated into an equipotential system. The connecting screw is located near the power cable entry connection and is indicated by the appropriate symbol ↓.

Where ovens are fitted one on top of another, each of these must be incorporated into an equipotential system.

PUTTING INTO SERVICE

Before putting the oven into service make sure that the gas specifications, which category and the type of gas installed, correspond with the gas category and group available.

If they do not, refer to the paragraph "Conversion or adaptation to different types of gas".

• CHECKING THE RATED HEAT CAPACITY

The rated heat capacity must be checked against the data supplied in this manual and by a qualified technician or by the appropriate supply company. This check must be carried out for all new installations, conversions or adaptations to other types of gas, as well as after every maintenance operation. The rated heat capacity and the gas supply pressure can be seen in the "Technical data" table.

The sealed components (such as those with paint seals) must never be tampered with.

• VOLUMETRIC METHOD

The prescribed rated heat capacity is obtained using the jets described in the jet table in conjunction with the correct gas supply pressure.

If the user wishes to carry out a further rated heat capacity check, this can be done using the volumetric method.

The power is checked using a counter and a chronometer.

The exact volume of gas that must flow per unit of time can be seen in the "Technical data" table.

This gas supply value is maintained as prescribed with a tolerance of $\pm 5\%$.

If any deviation from the above is found, check that jets of the correct diameter have been fitted.

• **CHECKING THE GAS SUPPLY PRESSURE**

Before putting the oven into operation, it must be checked that the category and type of gas available corresponds with that shown on the technical data plate. If it does not, refer to the paragraph "Conversion or adaptation to different types of gas".

Using a U meter, measure the gas supply pressure which must show a minimum resolution of 0.1 mbar.

To carry out this operation, proceed as follows:

- remove the "U" and "Z" retaining screws from the "V" and "X" pressure connections located on the solenoid valve
- connect the meter tube as in fig. 1.
- measure the pressure entering and leaving the burner
- if the values found do not correspond with those in the following table, UNDER NO CIRCUMSTANCES proceed with putting the oven into service
- contact the gas supply company instead.

TYPE OF GAS	SUPPLY PRESSURE "mbar" (VALVE ENTRY)		
	rated	minimum	maximum
Natural Gas H (G20)	20	17	25
Liquid Gas LPG (G30; G31)	30/37	20/25	35/45

TYPE OF GAS	PRESSURE AT VALVE EXIT "mbar"
Natural Gas H (G20)	9*
Liquid Gas LPG (G30; G31)	~ 28/35**

* use of "T" pressure regulator - fig. 1. Remove cap "S" and turn screw "T" until the pressure stated in the table is reached.

** the "T" pressure regulator - fig. 1 is excluded. To exclude the pressure regulator screw "T" fully home.

On completion of measuring the gas supply remove the "U" meter and tighten the retaining screws once again.

- **CHECKING THE PRIMARY AIR**

The primary air is correctly regulated to ensure that the flame does not go out when the burner is cold and that there is no possibility of backfiring when the burner is hot.

To regulate the primary air correctly remove the oven front panel, undo screw "A" and adjust the sleeve "B" as follows:

H = mm	EGA/T	EGB/T
liquid gas	41	41
natural gas	16	16

Once adjustment is completed, tighten screw "A" again.

CHECKING FOR CORRECT OPERATION

- 1 - Start the oven following the instructions for use.
- 2 - Check there are no leaks.
- 3 - Check the formation of the flames in the "maximum" position, that they light together and their appearance.

- **ADVICE TO THE USER**

The qualified technician must instruct the customer using the "Instruction manual" supplied with the oven.

CONVERSION OR ADAPTATION TO DIFFERENT TYPES OF GAS (fig.2)

To convert or adapt the oven to a different gas group, for example from liquid gas to natural gas and/or vice versa, change the burner jets.

Refer to table 1, checking the diameter, expressed hundredths of a millimetre shown on the actual jet itself and then once these have been changed check the oven is working properly.

- **REPLACING THE JETS (fig.2)**

Replacement of certain parts of the oven must only be carried out by an authorised installer. Before any such operations always disconnect the electrical power supply and the gas supply.

- **MAIN BURNER**

- Remove the front panel located under the oven door;
- Unscrew the jet and replace it with the one more suitable for the type of gas;
- Replace the panel.

IMPORTANT

Have the oven inspected, especially the electrical and gas connections, by qualified technicians at least twice a year.

MAINTENANCE

All maintenance must be carried out by authorised persons only and the oven must be checked at least twice a year; it is advisable to take out a maintenance contract.

• **TROUBLESHOOTING (fig. 2-3)**

When the general power switch "F" is switched on and after having set the temperature with the thermostat "H", the oven does not ignite (it fails continuously):

- lift the firebrick plate from the base and check that both the ignition plug and the flame detection plug are working properly and are correctly positioned.
- check that the jet is not obstructed.

PROCEDURES FOR FITTING SOME REPLACEMENT PARTS

***WARNING!** Replacement of certain parts of the oven must only be carried out by an authorised installer. Before any such operations always disconnect the electrical power supply and the gas supply.*

• **FITTING A NEW OVEN BULB**

- Remove the back left hand panel;
- Undo and remove the two fixing screws holding the bulb;
- Fit a new oven bulb and re-assemble the components in the reverse order;
- The new bulb must of course be of a suitable type (220-240 V 300°C, 25 W).

• **SOLENOID VALVE**

- Remove the right hand side panel by undoing the fixing screws;
- Disconnect the gas flues;
- Take out the solenoid valve and fit a new one;
- Fit new elements;
- Re-assemble everything in reverse order.

- **IGNITION AND FLAME DETECTION PLUG (fig.4)**

- Remove the front fascia cover under the door;
- Fit the new components;
- Re-assemble everything in reverse order;
- The plugs must be positioned as shown.

- **MAIN BURNER**

- Remove the panel under the oven door;
- Take out the front panel by undoing the fixing screws;
- The main burner can now be accessed and a new one fitted;
- Once the new one is fitted check for leaks.

- **ELECTRICAL COMPONENTS**

- For the control parts remove the screws that hold the fascia cover;
- For the components remove the right panel and the back panel;
- Fit the new part
- Re-assemble everything.

IMPORTANT.....AFTER ANY INTERVENTION, TEST TO CHECK THAT EVERYTHING WORKS PROPERLY.

WARNING: THIS OVEN MUST BE PROPERLY EARTHED (see fig.6)

INSTRUCTIONS FOR USE

WARNING: THIS OVEN IS DESIGNED EXCLUSIVELY FOR COMMERCAL USE AND MUST ONLY BE OPERATED BY PROPERLY TRAINED PERSONS.

CORRECT OVEN OPERATION IS GUARANTEED SOLELY AND EXCLUSIVELY WHEN THE INSTRUCTIONS CONTAINED IN THIS MANUAL HAVE BEEN OBSERVED IN EVERY DETAIL.

ALL MAINTENANCE OPERATIONS AND REPAIRS MUST BE EFFECTED BY PERSONS AUTHORISED TO CARRY OUT SUCH TASKS.

DO NOT REST ANYTHING AGAINST THE VENTS ON THE SIDES OF THE OVEN.

- **INSTRUCTIONS FOR USE**

Before switching on the oven for the first time, clean it thoroughly to remove the thin film of grease. For this purpose see the paragraph headed "Cleaning and maintenance".

- **PUTTING INTO SERVICE**

Running in

To avoid breaking the internal firebrick surfaces and to stop the paint "flaking":

- Set the thermometer to 100°C.
- Switch on the oven and keep it at this temperature for 30 min.
- Allow it to cool.
- Set the thermometer to 200°C.
- Switch it on again.
- Keep it on for 30 min.
- Allow it to cool.

The oven is now ready for use.

Main burner

Turn on the gas supply and switch on the general power switch "F" (fig.3).

Set the indicator on the red thermometer "H" to the required temperature (0° - 400°C).

Turning the burner off

Turn the red thermometer indicator "H" to "O".

Baking chamber light

When switch "E" is pressed the light comes on to allow the cooking progress to be checked visually.

SAFETY MEASURES AND DEVICES

A safety thermostat cuts in if the temperature rises above 430°C, in which case specialised service assistance should be contacted.

If the burner does not ignite within 10 seconds the oven cuts out and the red light "G" comes on.

To reset the oven press key "I", if the light does not go out press again after a few minutes. If it is not possible to reset the oven seek help from service assistance.

TURNING THE OVEN OFF

- **TURNING OFF NORMALLY**

- Turn the thermostat knob "H" to "0".
- Then close the gas valves and turn off the general power switch.

- **TURNING OFF IN THE EVENT OF MALFUNCTION OR FOR LONG PERIODS**

In the event of malfunction or when the oven will not be used for a long period, close the gas cut off taps and unplug the oven from the mains.

If there is a fault contact service assistance.

When the oven will not be used for a long time, clean the external parts and the cooking plate thoroughly.

Air the room at regular intervals.

CLEANING AND MAINTENANCE

Cleaning the oven is very important in order to guarantee it long life. We therefore recommend that these operations be carried out very carefully and regularly.

IMPORTANT

- Only clean the oven when it is cold.
- The steel parts should be cleaned with hot water and a suitable detergent.
- Never use corrosive substances or wire wool as this can cause damage to the surfaces.
- **THE OVEN MUST UNDER NO CIRCUMSTANCES BE WASHED WITH A WATER JET.**

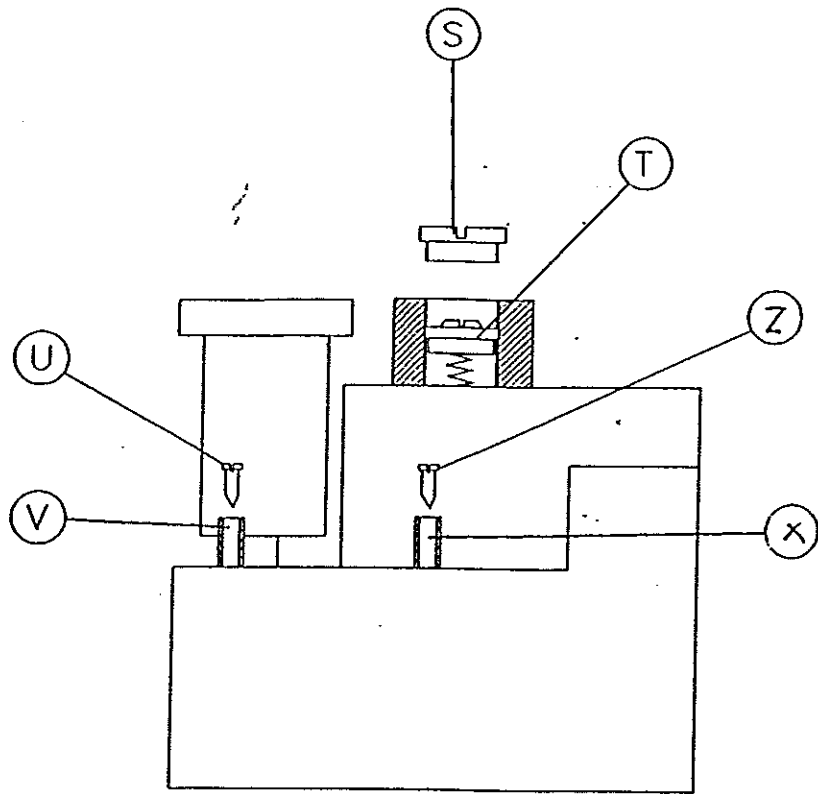


FIG. 1

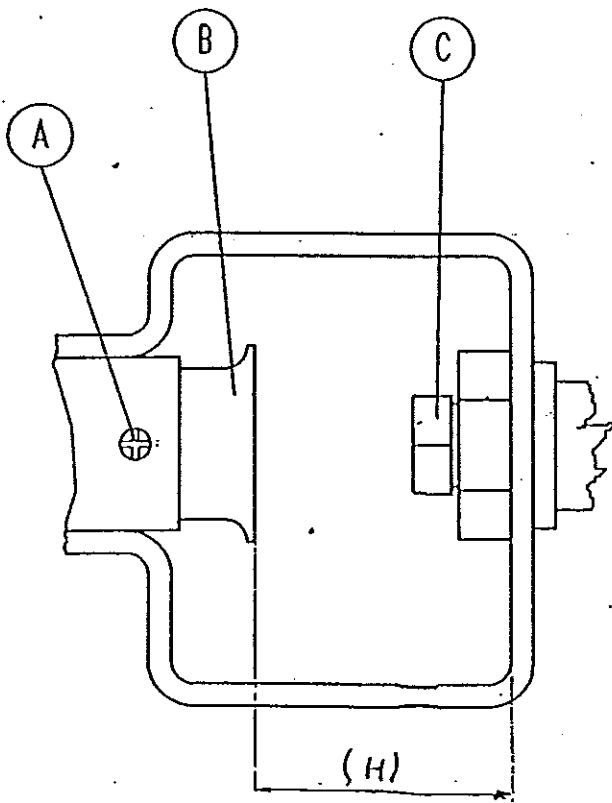


FIG. 2

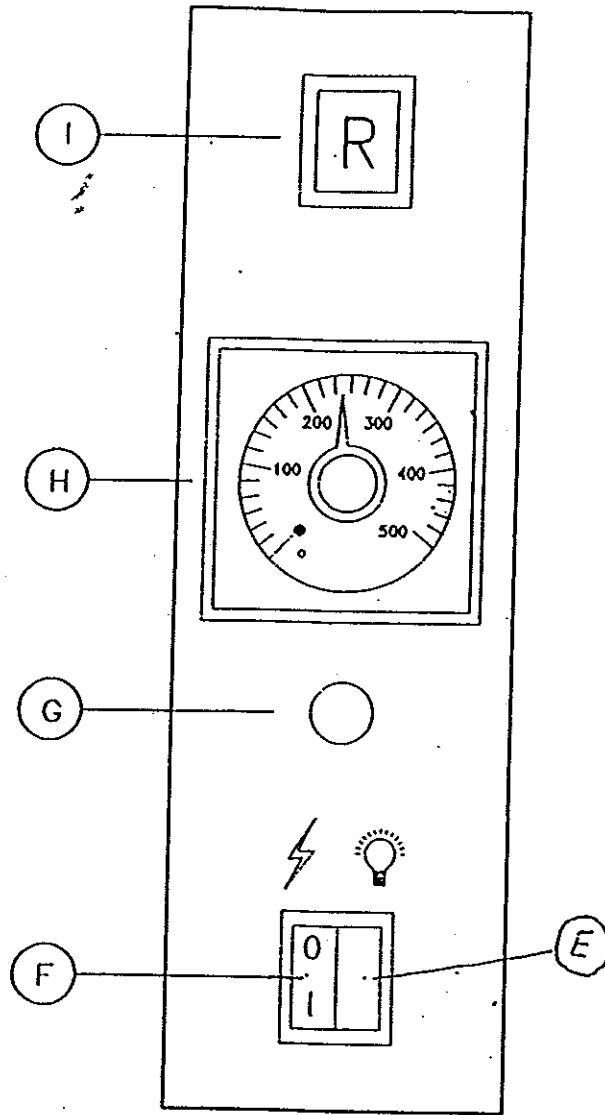


FIG. 3

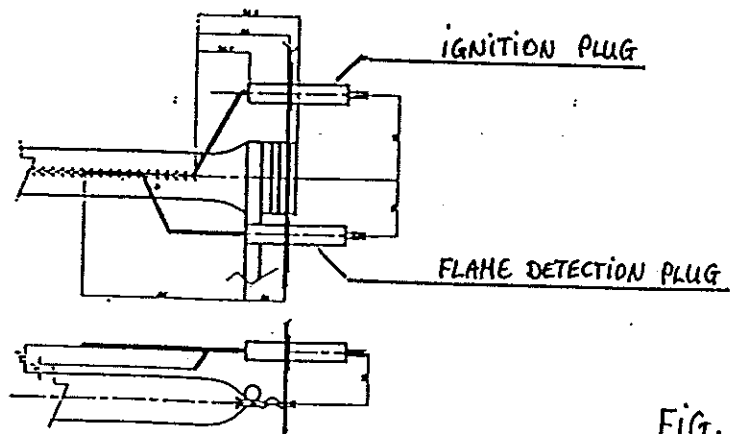
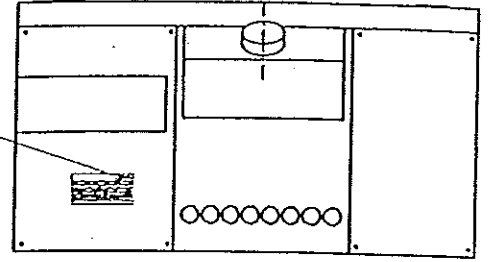


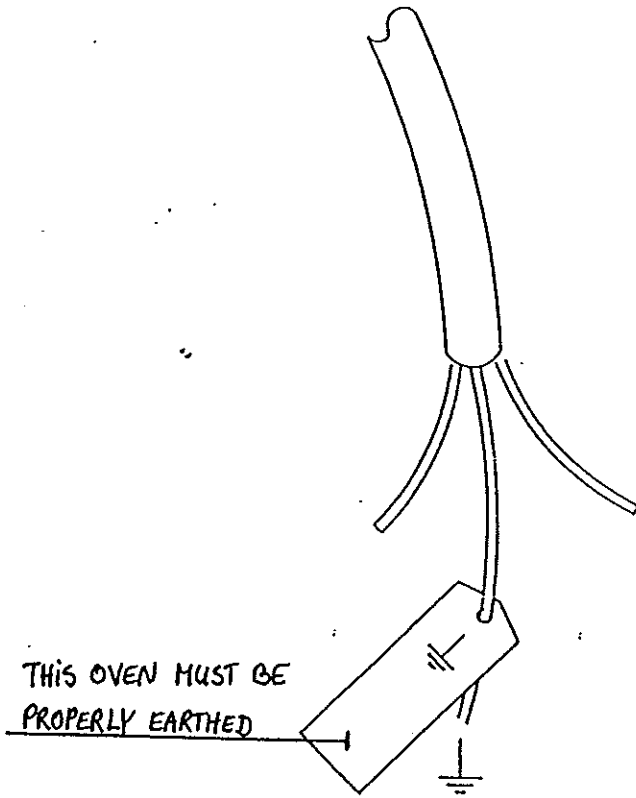
FIG. 4

										CE 0051	
										IP20	
Mod.	Tipo		SW	On		kW					
G20		m ³ /h		G25		m ³ /h		G30 kg/h			
<input checked="" type="checkbox"/> AC 220...230V ~				<input type="checkbox"/> AC 380...450 3N V ~				W		50 Hz	
	II-ES-FI OR-OR-E	OC	NO	FR	SE-FI-OK	DE	ML	U	AT-CH		
Cat.	02H3+	02EU30/P	130/P	02E33+	02H30/P	02E(S)0:13	02L30/P	12E	02H30/P		
P.mbar	20 : 23-30/37	20 : 50	30	20/25 23/37	20 : 25	20/25 23/37	25 : 30	20	20 : 25		



NATURAL GAS H	20 mbar
LIQUID GAS	30 / 37 mbar

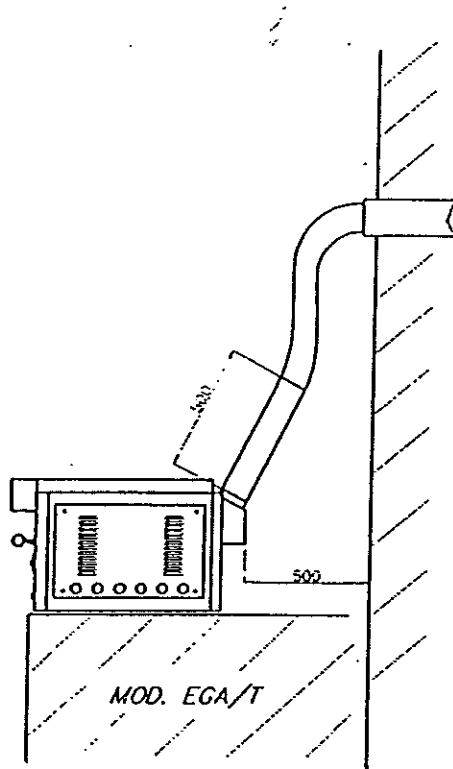
FIG. 5



THIS OVEN MUST BE
PROPERLY EARTHED

FIG. 6

EXHAUST FLUE CONNECTION
ON TYPE A OVENS



EXHAUST FLUE CONNECTION
ON TYPE B11 OVENS

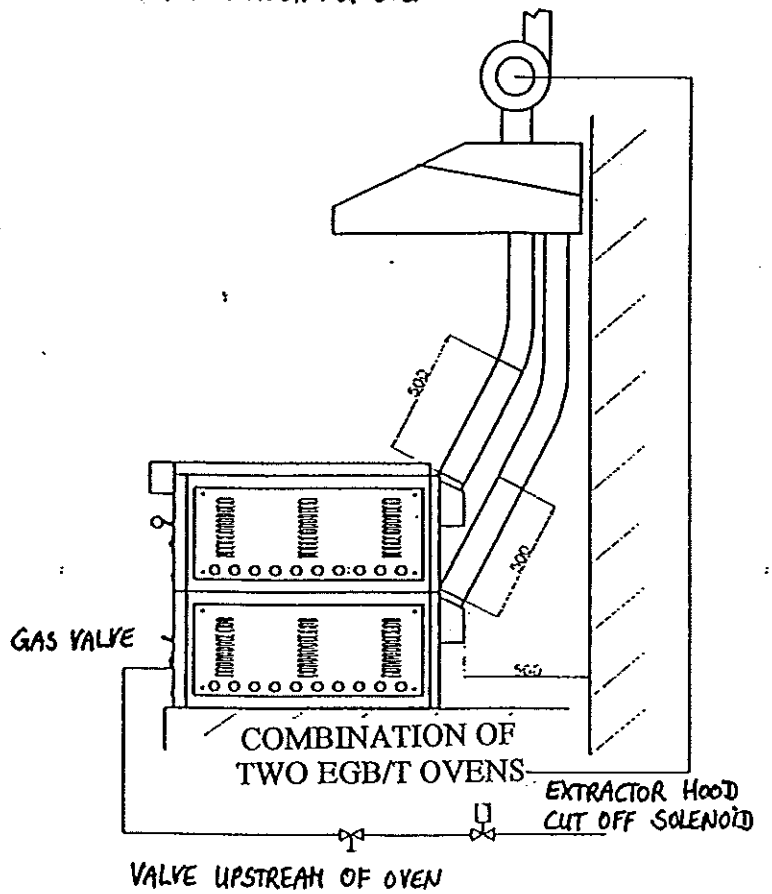
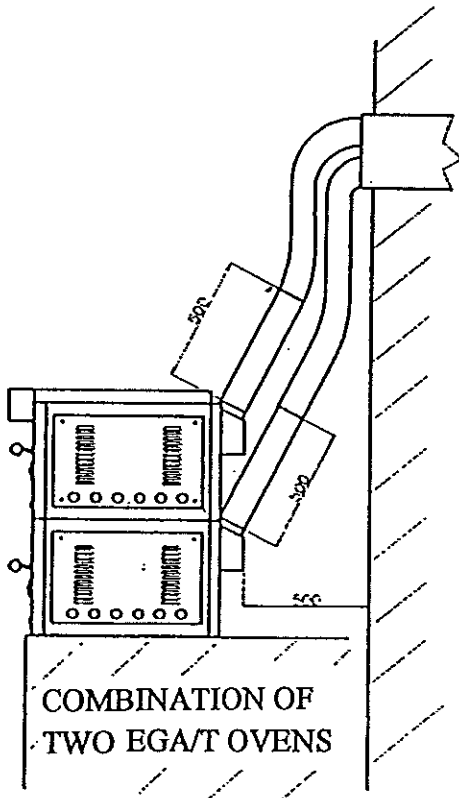
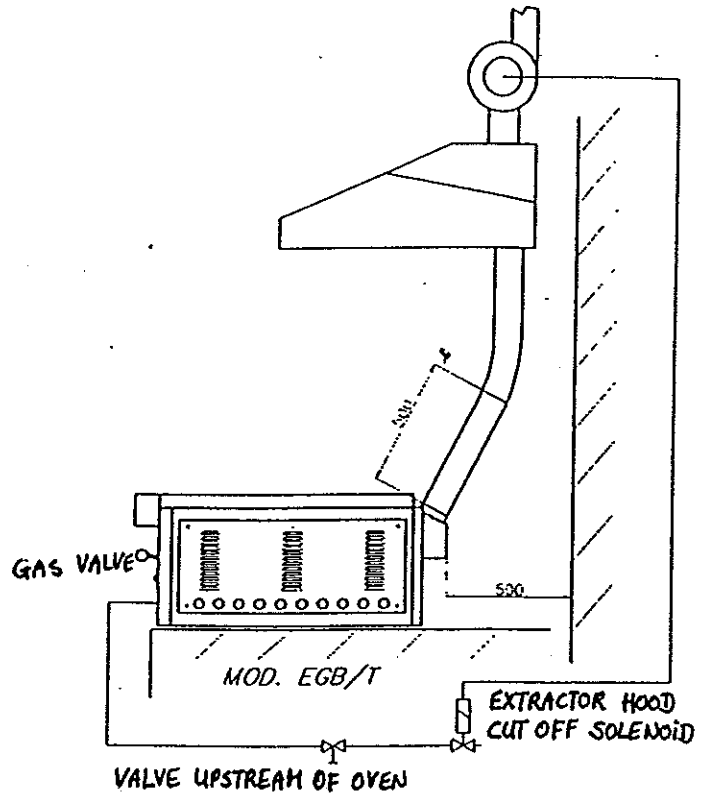
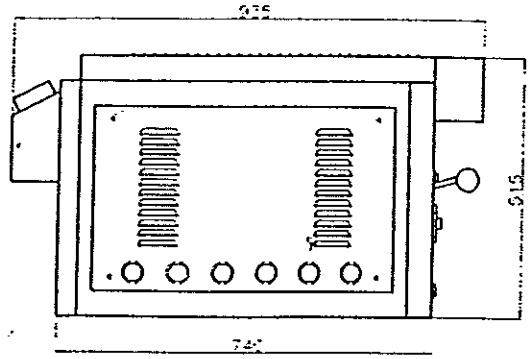
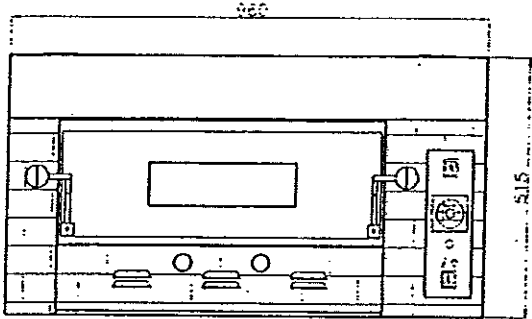
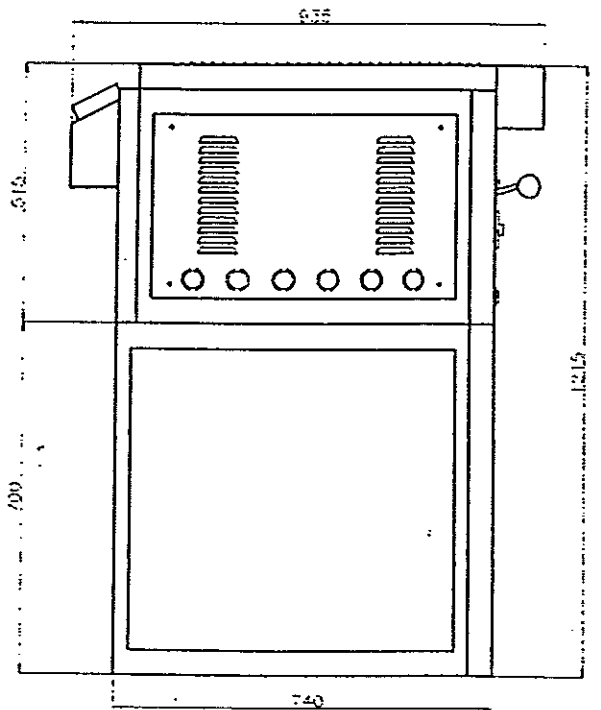
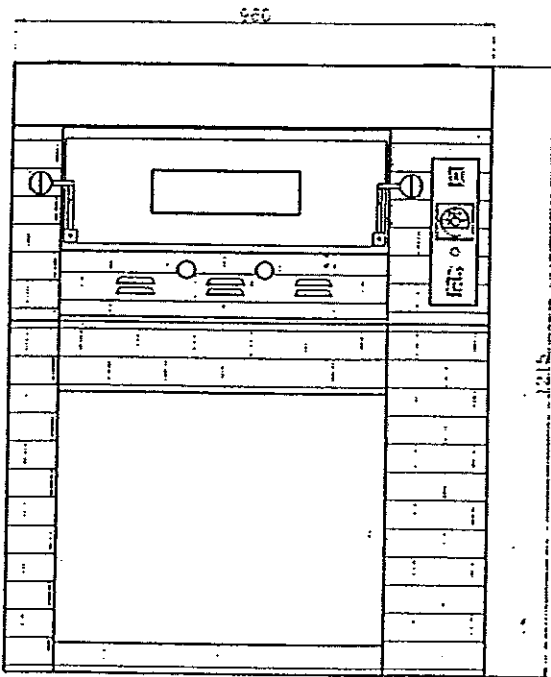


FIG. 7

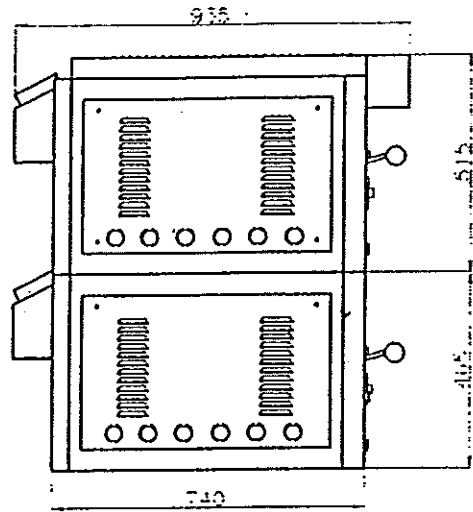
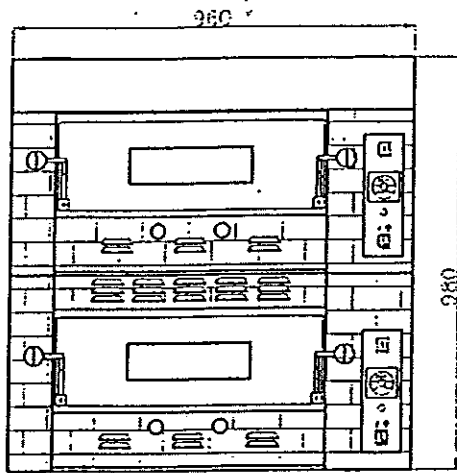
FIG. 8



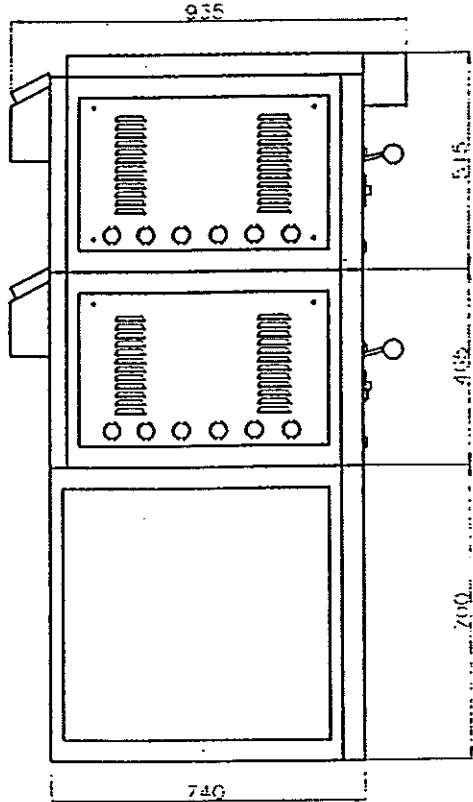
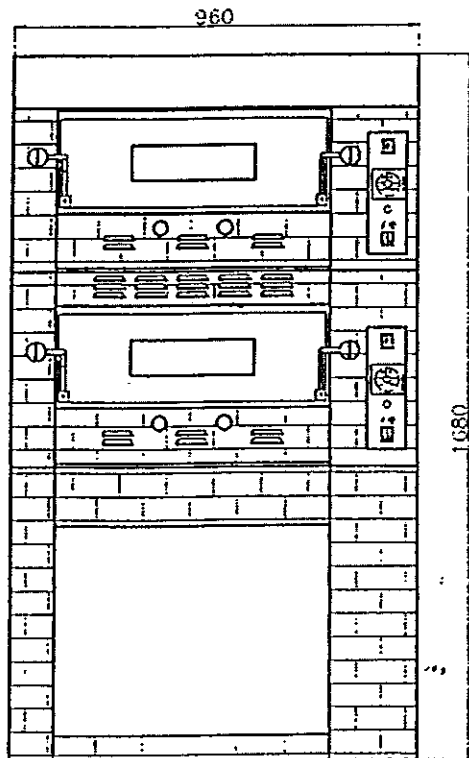
MOD. EGA/T



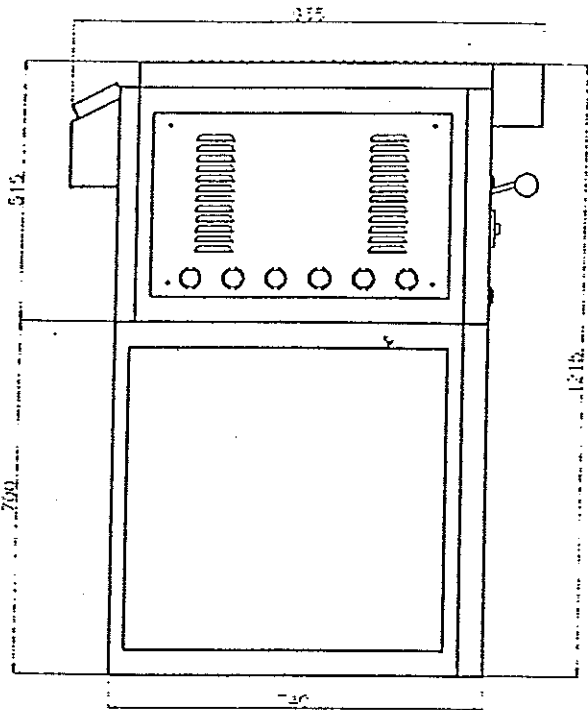
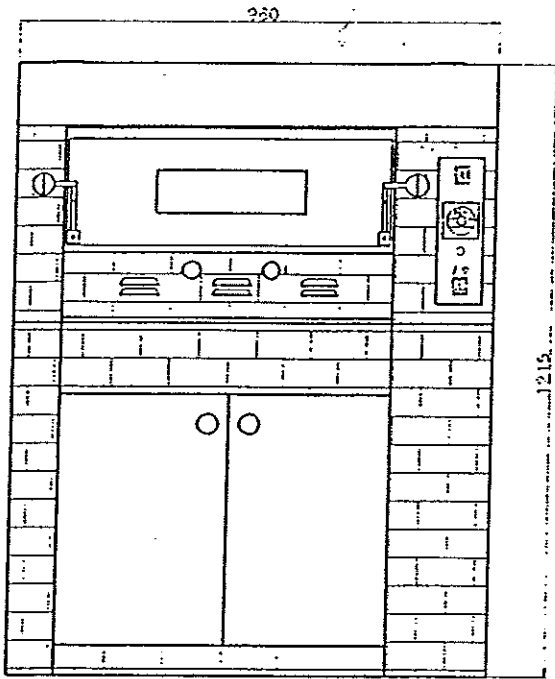
COMB. EGA/C



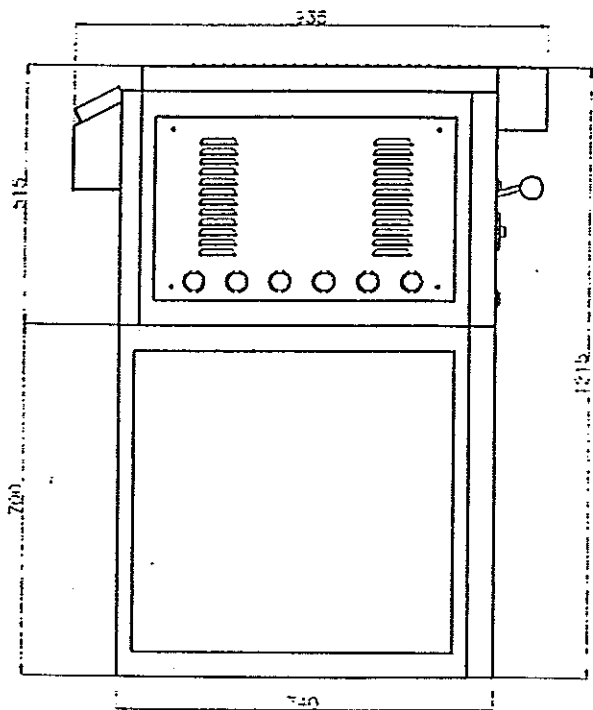
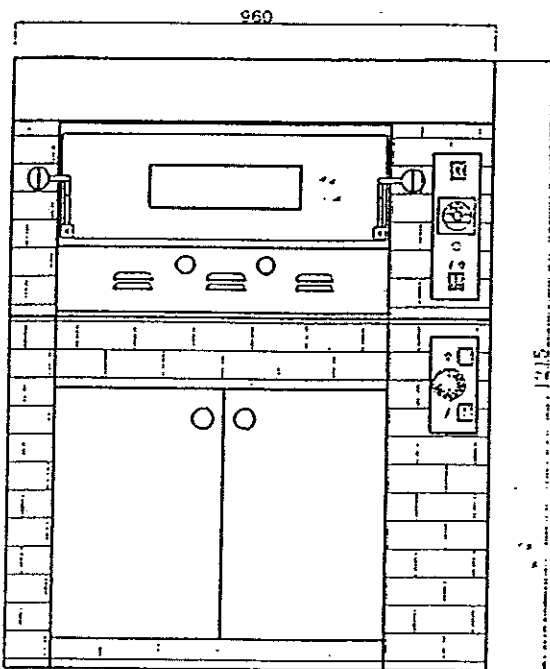
COMB. EGA/T2



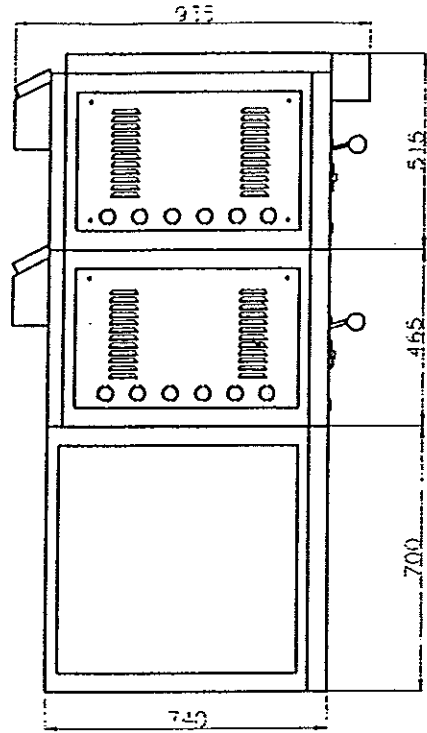
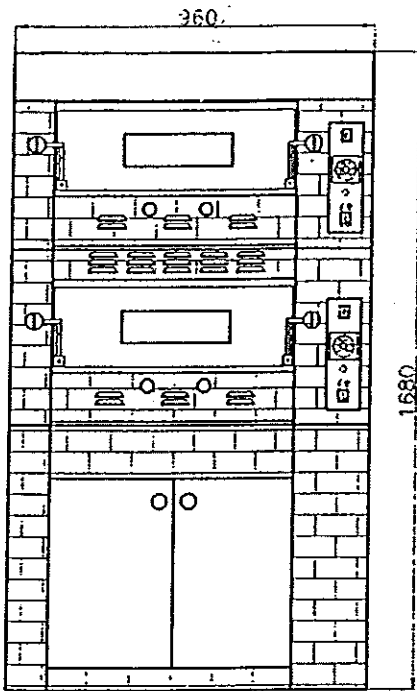
COMB. EGA/C2



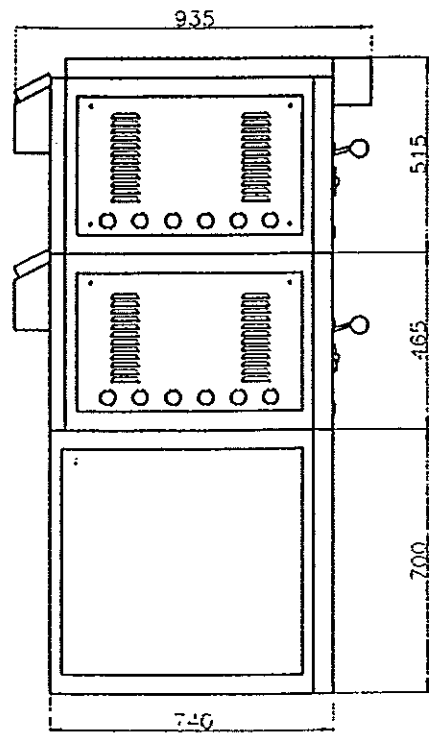
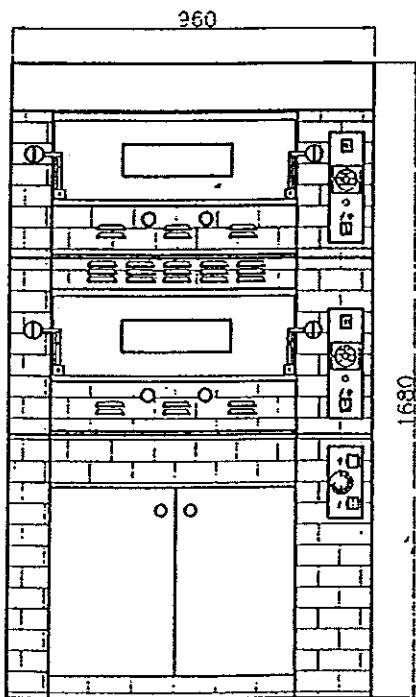
COMB. EGA/L



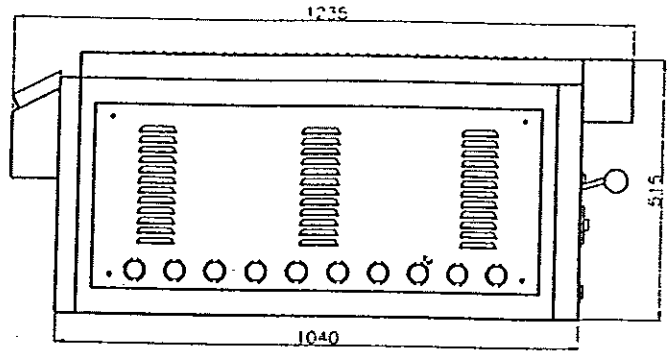
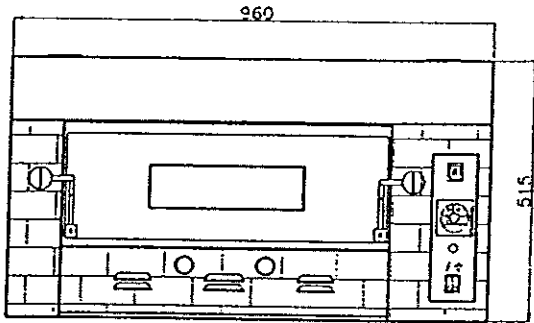
COMB. EGA/LE



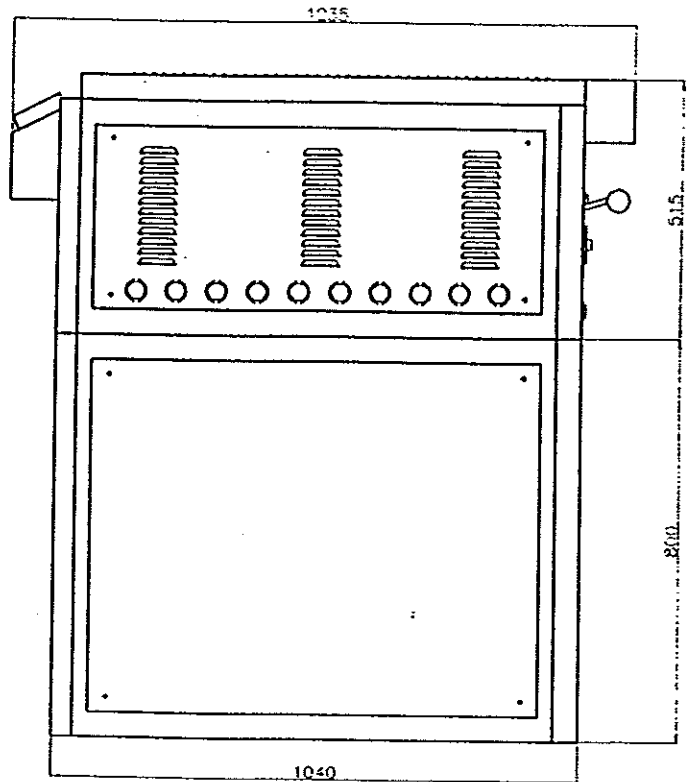
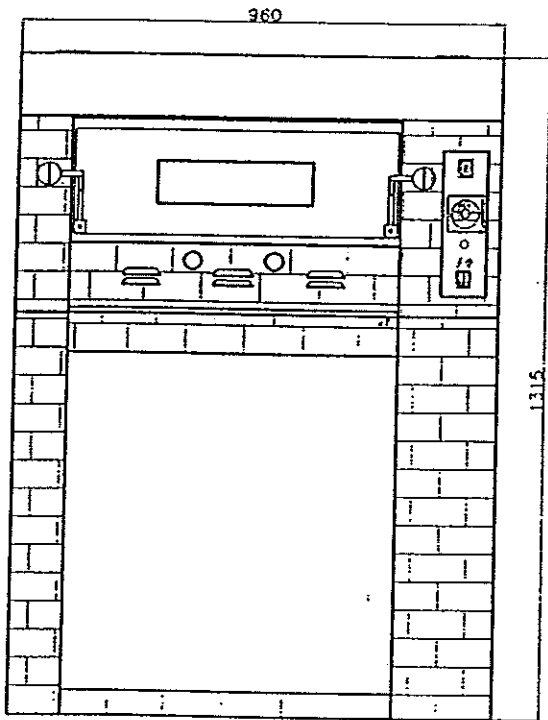
COMB. EGA/L2



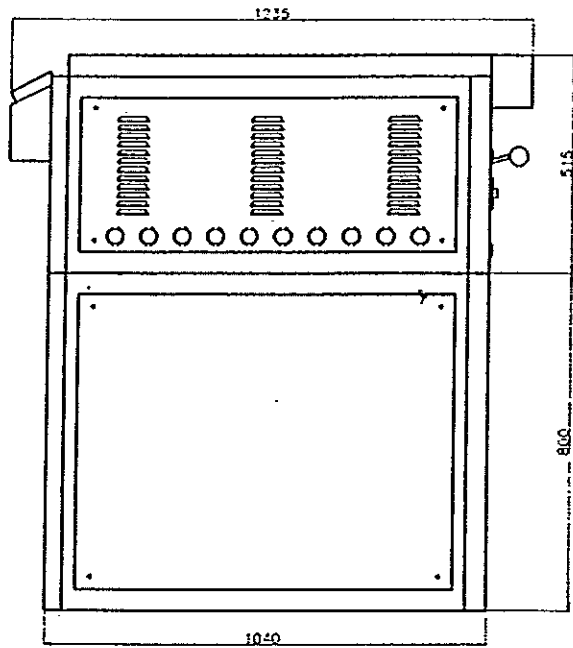
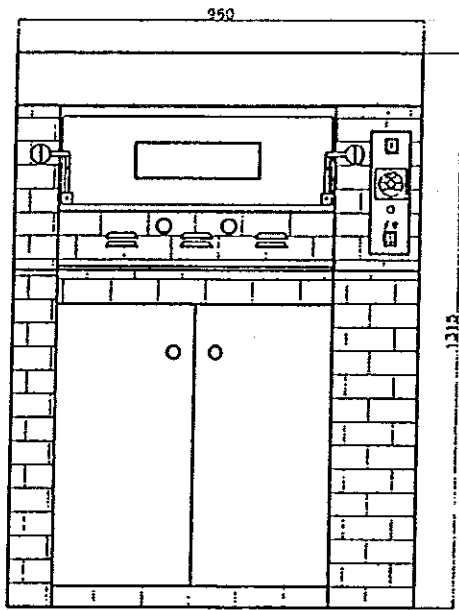
COMB. EGA/LE2



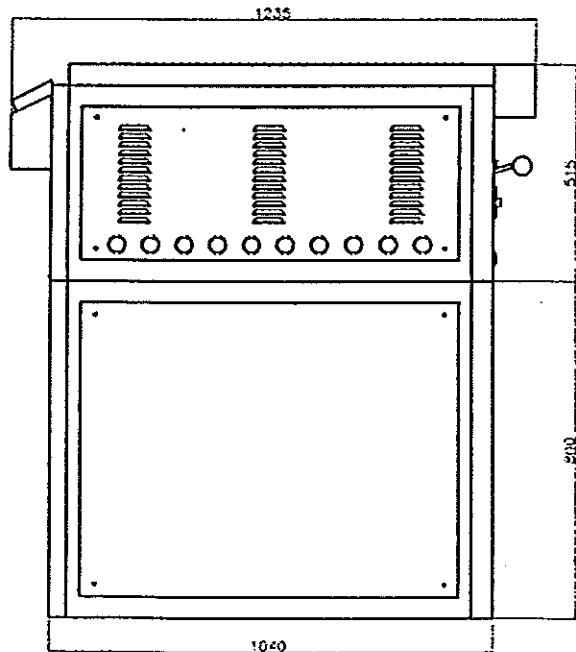
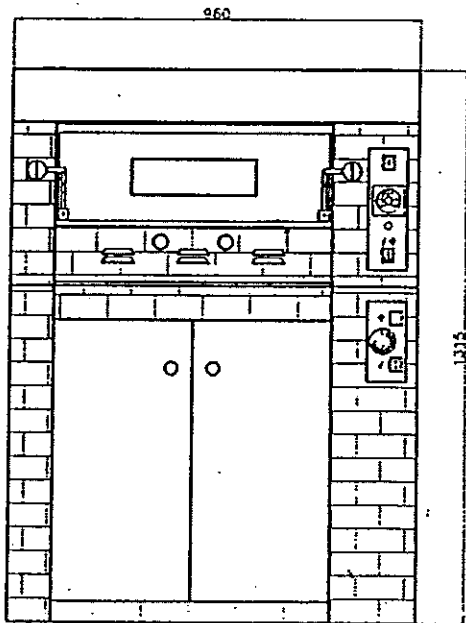
MOD. EGB/T



COMB. EGB/C

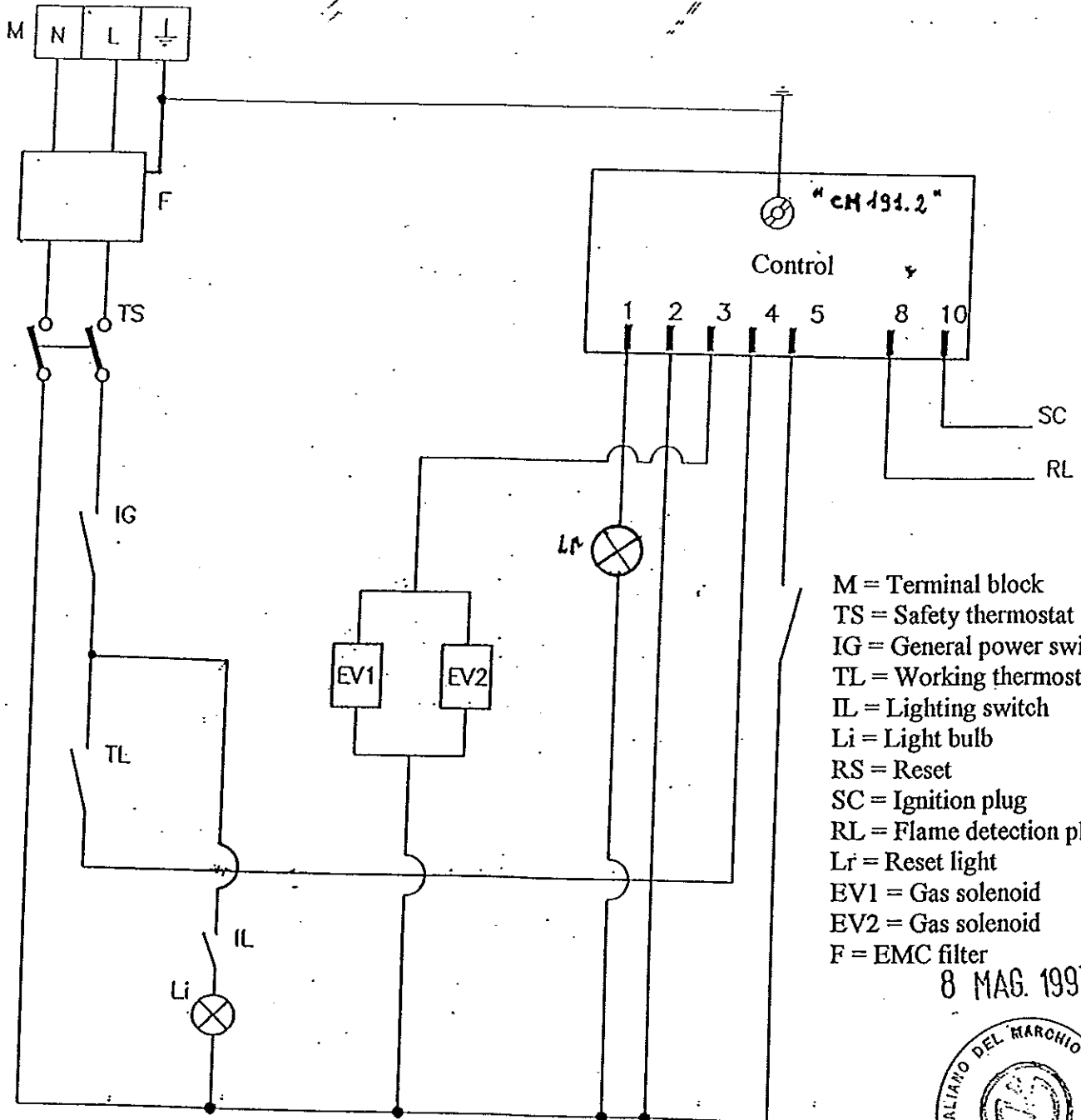


COMB. EGB/L



COMB. EGB/LE

AC 220-230V~ 50Hz.



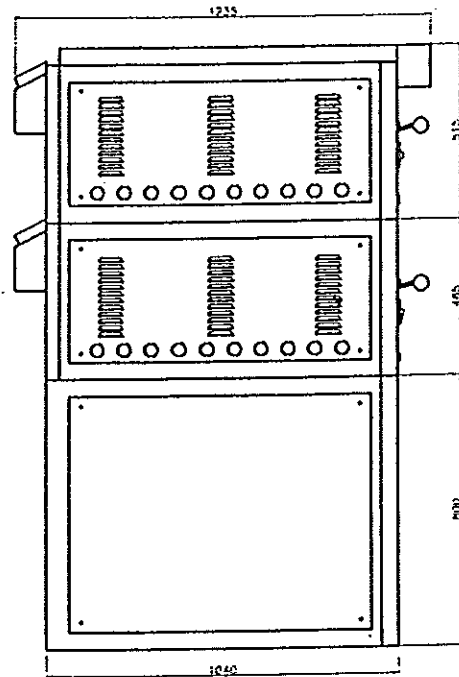
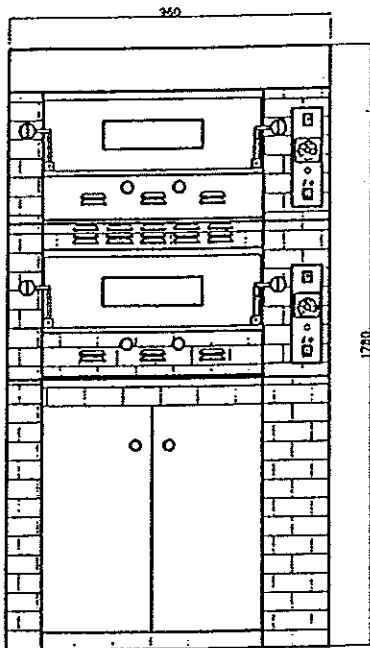
- M = Terminal block
- TS = Safety thermostat
- IG = General power switch
- TL = Working thermostat
- IL = Lighting switch
- Li = Light bulb
- RS = Reset
- SC = Ignition plug
- RL = Flame detection plug
- Lr = Reset light
- EV1 = Gas solenoid
- EV2 = Gas solenoid
- F = EMC filter

8 MAG. 1997

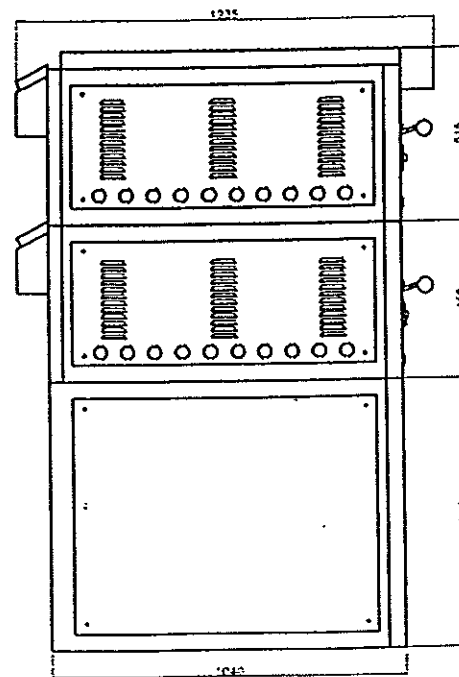
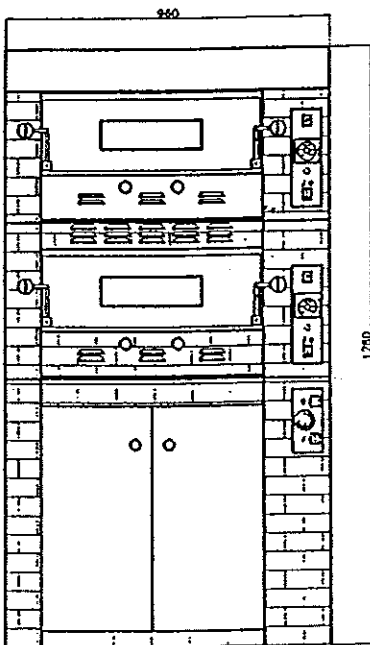


FILE IT_41

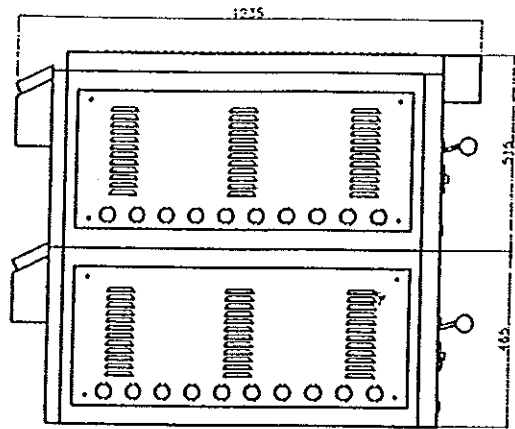
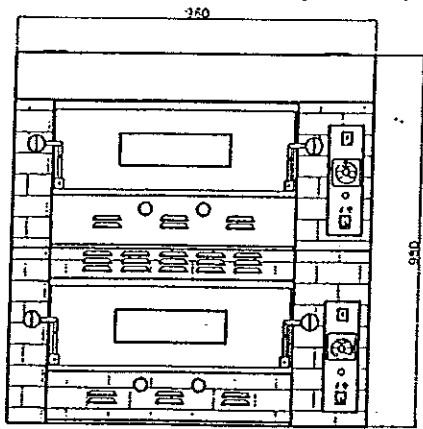
Company:		Code:
Type:	Title: EGA;EGB OVEN ELECTRICAL DIAGRAM	Scale
Material:		
Treat sup.:	Date:	Draw:



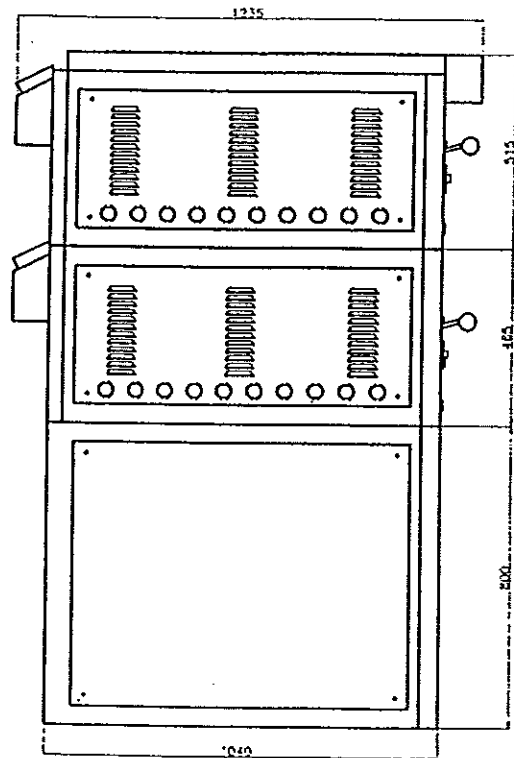
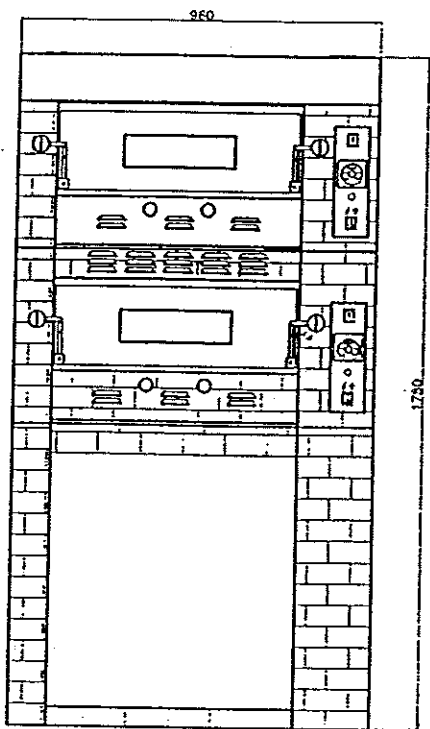
COMB. EGB/L2



COMB. EGB/LE2



COMB. EGB/T2



COMB. EGB/C2

