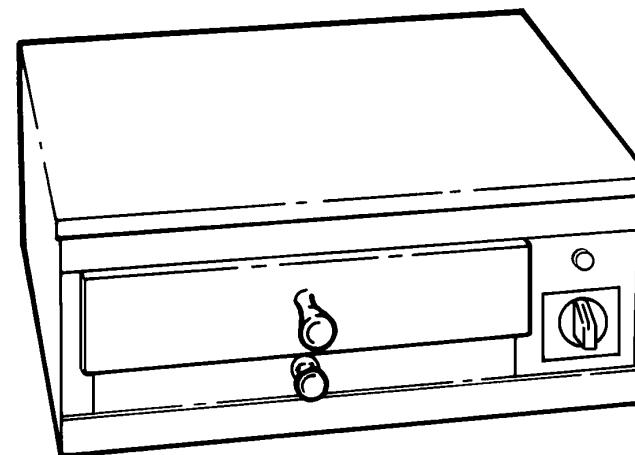


**SERVICE CENTER  
AUTHORIZED DEALER**

**INSTRUCTIONS FOR USE AND MAINTENACE**



Ed. 07/2008

**PIZZA OVEN**

## CHAP.8 - SCRAPPING

### 8.1 - OUT OF SERVICE

If the appliance for some reason is to be put out of service, make sure it can no longer be used: **disconnect and remove all electrical connections.**

### 8.2 - WEEE Waste of Electric and Electronic Equipment



***Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment .***

*This symbol, crossed out wheeled bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.*

*Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.*

*The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.*

## 5.2 - FIRST USE OF MACHINE

The machine is delivered with a scratch-resistant plastic film covering the outer surfaces, that should be carefully removed before using the machine, along with any residues of adhesive.

To do this, do not use any sharp instruments, abrasive or inflammable substances.

After removing the film, the machine should be made to operate in an open environment at maximum power for 15-20 minutes.

This should be done to heat the insulating materials used in the construction of the machine and any traces of grease left after mechanical processing of the separate parts that could produce some smoke the first time the machine is used.

## CHAP. 6 - CLEANING THE MACHINE

**CAUTION!** Before cleaning the machine unplug it from the power supply.

### 6.1 - GENERAL INFORMATION

- The machine should be washed using normal detergents at room temperature, and a wet cloth.
- The machine should be cleaned scrupulously on all parts in contact with food products. The shelves can be removed as shown below.
- Do not use spray cleaners or jets of water at high pressure.
- Do not use scrapers, brushes or anything else that could damage the surface of the machine.

### 6.2 - FEET

With time the feet could deteriorate and lose their elasticity, thus affecting the stability of the machine. They should therefore be replaced.

## CHAP. 7 - MAINTENANCE AND PRACTICAL ADVICE

**CAUTION!** Before performing any maintenance unplug the machine from the power supply.

### 7.1 - GENERAL INFORMATION

- Check the cables periodically for wear and contact the SERVICE CENTER if it should need to be replaced.

## INTRODUCTION

- This manual has been drawn up in order to supply the client with full information on the machine and on the regulations that apply to it, as well as to provide instructions for its use and maintenance for best results and long life.

- This manual should be given to the personnel assigned to use the machine and perform its maintenance

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## CHAP. 1 - INFORMATION ABOUT THE MACHINE

### 1.1 - GENERAL PRECAUTIONS

- The PIZZA OVEN should only be used by trained personnel who should be fully familiar with the safety regulations set forth in this manual.
- In case of turnover in personnel, the new user should be trained before using the machine.
- Although the machine is equipped with safety mechanisms, **do not touch the heating elements.**
- **Before cleaning or performing maintenance, unplug the machine from the power supply.**
- When performing maintenance or cleaning the machine (after removing the guards), pay particular attention to the residual hazards.
- When performing maintenance or cleaning the machine, concentrate on what you are doing.
- Periodically check the conditions of the power supply cable; a worn or damaged cable is a serious electrical hazard.
- If the PIZZA OVEN gives the impression or clear evidence of malfunctioning, do not use it and call the "Service Center".
- **Do not use the oven for anything other than food products.**
- Do not attempt any repairs yourself - always contact authorized repair shops.
- The manufacturer cannot be held responsible for the following situations:
  - ⇒ if the appliance or safety devices are tampered with by unauthorised personnel
  - ⇒ if **non original** spare parts are used;
  - ⇒ if the instructions given in this manual are **not carefully and correctly** followed or respected;
  - ⇒ if unsuitable cleaning products are used to clean the appliance.

### 1.2 - SAFETY DEVICES INSTALLED ON THE MACHINE

The safety devices against hazards of an electrical and mechanical nature have been installed in conformity with EN 60335 regulation.

The PIZZA OVEN is therefore equipped with safety devices for electrical and mechanical protection both when operating and during cleaning and maintenance.

There are, however, some "**RESIDUAL RISKS**" that cannot be completely eliminated, indicated in this manual under the heading "**CAUTION**", that have to do with the danger of burns during operations of loading and unloading the products and while cleaning the machine.

## 4.3 - WIRING DIAGRAM

Single-phase 230V 50Hz power supply

Legend:

- R1 = resisto
- R2 = resistor
- L = indicator light
- T1 = timer
- T2 = thermostat

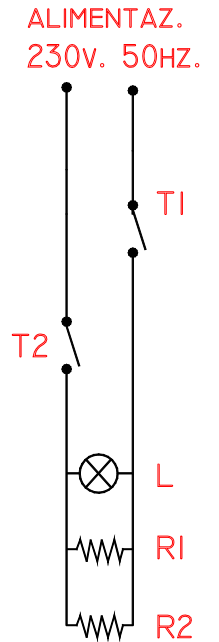


Fig.5 - Wiring diagram.

## CHAP. 5 - USE OF THE MACHINE

### 5.1 - CONTROLS

The controls are arranged as shown in the Figure below:

- 1 - Indicator light
- 2 - Timer

**NOTE:** the thermostat is located inside the machine and is preset at 300°C.  
To change the setting, contact the SERVICE CENTER.

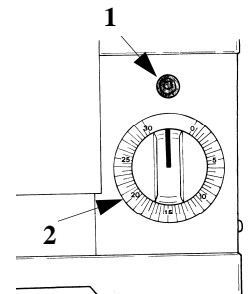


Fig.6 - Position of controls.

### 3.2 - INSPECTION OF PACKING ON ARRIVAL

Upon receipt of the package containing the machine, inspect the packing thoroughly to ascertain that it has not undergone any serious damage in transit.

If an inspection of the outside of the packing reveals signs of mishandling, dropping or impact, the transporter should be informed of the damage and, within three days of receipt as indicated on the shipping documents, a full report of any damage to the machine should be filed.

### 3.3 - DISPOSAL OF PACKING MATERIALS

The packing materials used (carton, possibly pallets, plastic wrapping and polyurethane foam) are classified as solid urban wastes and can therefore be disposed of without any difficulty.

If the machine is installed in countries where particular regulations are in effect, dispose of the packing materials as prescribed by those regulations..

## CHAP. 4 - INSTALLATION

### 4.1 - PLACEMENT OF THE MACHINE

The surface on which the machine stands should have a sufficient area to contain the dimensions of the machine indicated in the Table on page 07, and should be level, dry, smooth, sturdy, stable and at a height of 80 cm from the ground.

The machine should be installed in a well ventilated location. It can be located close to walls if they have a good resistance to heat. If not, leave a space of at least 5 cm between the machine and any walls, to prevent fire hazards.

### 4.2 - ELECTRICAL CONNECTION

The machine is equipped with a power cable with a section of 3x1.5 mm<sup>2</sup>, a length of 1.5 mt and a SHUKO plug.

Connect the machine to a 230 Volt 50 Hz power supply installing a differential - overheat cutoff circuit breaker calibrated at 15A,  $\Delta I = 0.03A$ .

Ascertain that the grounding system is in perfect working order.

Check also that the data on the rating - serial number plate (see Fig. 4) corresponds with the data on the delivery bill and that the switch and socket are readily accessible when the machine is in use.

Mod.	_____
Matr.	_____ Watt.
	_____ H.p.    _____ A.    _____ Hz.
○	_____ ~ Volts.    _____ Kg. ○
Anno	_____

Fig.4 - Technical rating plate with serial number.

## 1.3 - DESCRIPTION OF THE MACHINE

### 1.3.1 - general description

The PIZZA OVEN has been designed and produced by our company for the precise purpose of ensuring:

- maximum hygiene, achieved by carefully selecting the materials that come into contact with the food product to be heated;
- minimum dispersion of the heat produced by the resistors;
- sturdiness and stability of all components;
- excellent manageability.

### 1.3.2 - Construction features

The PIZZA OVEN is entirely constructed in AISI 304 stainless steel. It ensures hygiene and excellent resistance to oxidation, as well as being impervious to acids and salts.

The PIZZA OVEN has a sturdy and compact structure, specifically designed for stacking other PIZZA OVENS on it or a DISPLAY CASE.

The armored resistors in AISI 321 steel are protected against accidental impacts to ensure greater safety and longer life.

The baking shelf in chrome-plated steel incorporates a panel that closes the loading opening for better manageability and energy savings.

The baking chamber is covered with insulating material in order to prevent useless dispersion of heat, deterioration of the electrical parts installed and overheating the external surfaces.

### 1.3.3 - Appliance Components

FIG. n°1 - general view of the appliance

#### LEGEND

- 1 CHASSIS
- 2 DRAWER
- 3 CRUMB TRAY
- 4 CONTROLS

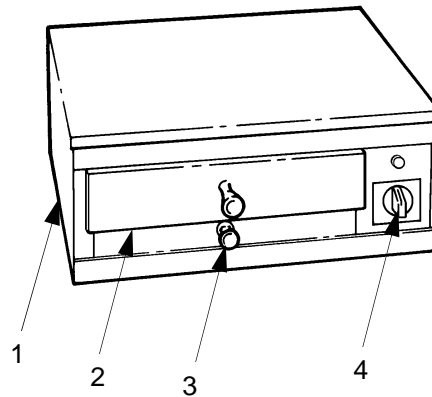
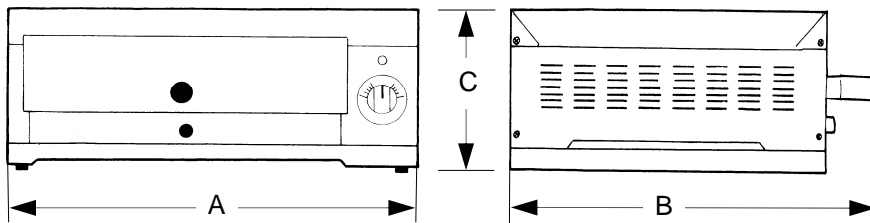


Fig.1 - General view of the machine.

### CHAP. 2 - TECHNICAL DATA

#### 2.1 - DIMENSIONS, WEIGHT, CHARACTERISTICS ...

Fig.2 - Dimensions and measurements of the machine



PIZZA OVEN		
Power source		230V 50/60 Hz F+N
Power	watt	1000+750
Temperatur	°C	0÷330
Inner dimensions	mm	360x430x70
AxBxC	mm	465x430x170
Net weight	kg	12



### ATTENTION!

THE ELECTRICAL POWER RATING OF THE MACHINE IS SHOWN ON THE RATING PLATE ATTACHED TO THE BACK. BEFORE CONNECTING TO THE POWER SUPPLY READ PARAGRAPH 4.2 "ELECTRICAL CONNECTION"

### CHAP. 3 - RECEPTION OF THE MACHINE

#### 3.1 - SHIPMENT (see Figure below)

The machines leave our warehouse after being carefully packed.

The package consists of:

- A STURDY CARDBOARD CARTON + FILLING MATERIAL INSIDE THE MACHINE;
- THE MACHINE;
- THE INSTRUCTION MANUAL FOR USE AND MAINTENANCE.

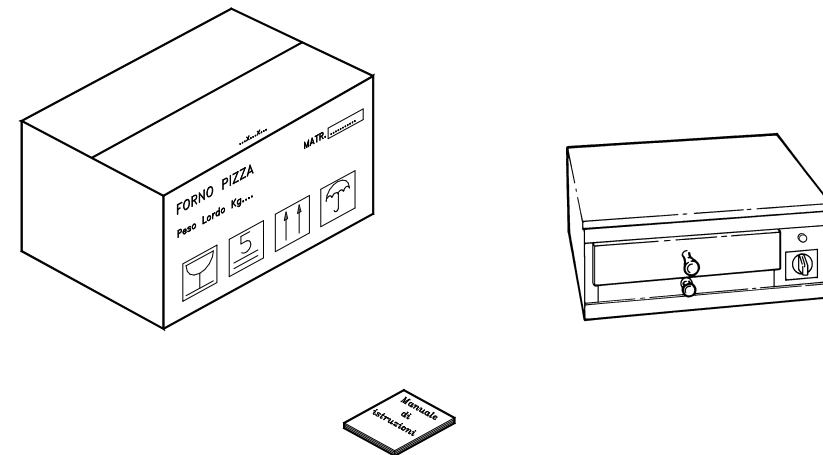


Fig. 3 - Description of packing