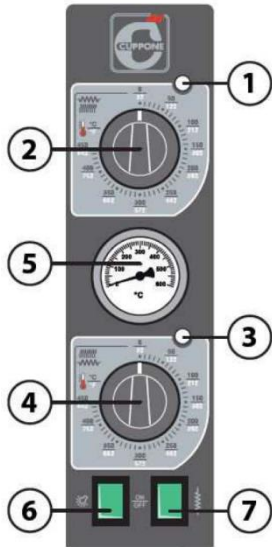


Controls



1. White Indicator Light

When lit, indicates that the oven's top heating elements are on

2. Thermostat

Powers the oven top heating elements

3. White Indicator Light

When lit, indicates that the bottom heating elements are heating

4. Thermostat

Powers the bottom heating elements (under the stone)

5. Pyrometer

Displays the Temperature in the cooking chamber

6. Light Switch

Turns the internal lights on and off

7. On/Off button

Indicates that the heating elements are powered

Power on

Turning the oven on

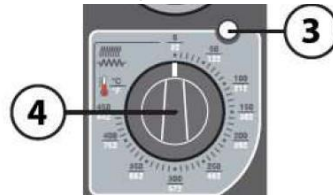
- A. Switch the on/off switch (7) to 'on'



- B. Turn the thermostat (2) clockwise to the desired temperature



- C. Also turn the thermostat (4) to the desired temperature



- D. White indicator lights (1) and (3) will remain illuminated until the desired temperature has been reached.

- E. Once the desired temperature has been reached the two thermostats (2) and (4) will operate the electrical power so you can adjust slightly to maintain the desired temp.

ATTENTION

To turn on the oven lights, the power to the bottom deck (7) must be switched on. Lights for neither deck will work if this switch is not engaged.

Cooking Tips

We suggest that you switch on the oven at least 30-40 minutes prior to use. The cooking times will vary depending on what you're cooking and how you want it to be cooked.

Below are some approximate cooking times:

Cooking Method	Oven Temperature	Cooking Time
Pizza on the stone	280 - 300°C	~ 3 minutes
Pizza on a skillet	320 - 380°C	~ 4 minutes
Pizza in a pan	320 - 360°C	~ 6 minutes

Cleaning Tips

Cleaning the stones

At the end of service, turn off the oven lights then turn the oven thermostat (1) up to 400°C. Once this temperature has been reached, switch off the oven, and allow it to cool down. Once the oven is cool sweep any burnt residue from the stones and clear any excess with a vacuum cleaner

It is very important that the oven lights are turned off before performing this burn-off procedure, to preserve the bulbs

Cleaning the door glass

When the oven is cool, clean the glass with a damp cloth then wipe any residue off, leaving the glass dry.

Don't-

- Do not wash the equipment using direct water sprays; do not use products (even if diluted) that contain chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the equipment or the floor under the equipment.
- Do not use metal or abrasive tools to clean the steel (e.g. brushes or scourers, such as Scotch Brite).
- Do not permit dirt, fat, food or other items to form a crust on the equipment.
- It is recommended to have the equipment checked by an authorised service centre at least once a year.

General Safety Advice

Always turn off the main electrical switch when no longer using the equipment, especially during cleaning operations or a prolonged period of inactivity.

It is prohibited to place inflammable solids or liquids, such as spirits, in the baking chamber when operating. Supervise the equipment when operating and do not leave food in the oven with no one present!

Tiziano

TEL 0161 633 5797
kitchens@linda-lewis.co.uk



llk
PIZZA AND CATERING EQUIPMENT PROFESSIONALS