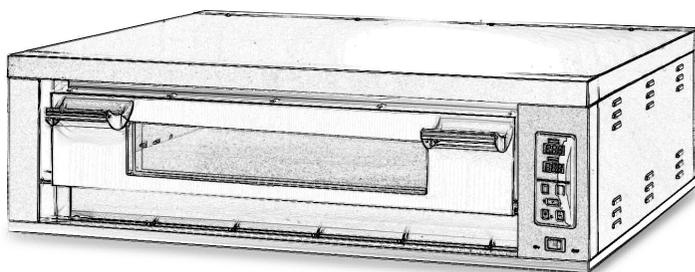


USE AND MAINTENANCE MANUAL



Ver. 007 - Ed. 01/2024

Digital Pizza Ovens

mod. 70x70 / 85x70 / 105x70 / 105x105

FOREWORD

- *This manual is meant to provide Customers with information on the Oven and its specifications, and provides all the necessary operating and maintenance instructions in order to ensure Oven performance and longevity.*
- *This manual should be accessible to all maintenance and operating personnel.*

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CHAP. 1 - INFORMATION ON THE OVEN

1.1 - GENERAL PRECAUTIONS

- The Oven must be operated only by highly qualified personnel who are fully aware of the safety measures described in this manual.
- In case of a personnel turnover, training is to be provided in advance.
- Before starting cleaning and maintenance operations, disconnect the plug from the supply socket.
- To carry out cleaning and maintenance of the Oven, assess the residual risks carefully.
- Cleaning and maintenance require concentration.
- A regular check of the power supply cable is absolutely necessary; a worn-out or damage cord is very dangerous.
- If the Oven shows signs of failure or malfunction, do not use and do not repair the appliance. Contact your local Service Assistance Centre.
- Do not use the Oven for processing frozen products, or non food products.
- The manufacturer shall not be liable for damage to things or injury to persons in the event:
 - ⇒ The Oven or the safety devices and protections have been tampered with by non authorised personnel.
 - ⇒ Parts are replaced with non original spares.
 - ⇒ The instructions provided in this manual are not followed **scrupulously**.
 - ⇒ The Oven surface is not cleaned with the right product.

1.2 - DESCRIPTION OF THE OVEN

1.2.1 - general description

The Oven has been designed and manufactured by our firm with the aim of ensuring:

- the highest degree of safety during use, cleaning and maintenance;
- the highest standard of hygiene due to a careful selection of materials which come into contact with food products;
- robust and stable components;
- practical and easy to move.

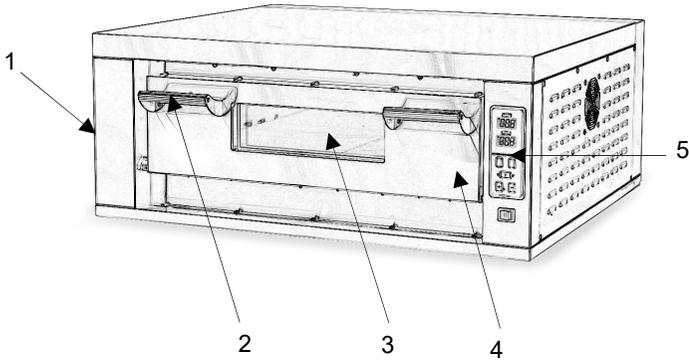
1.2.2 - construction features

This appliance is manufactured utilising the following materials:

- Internal aluminized structure and external pre-painted sheet metal structure;
- Stainless steel door
- Refractory stone cooking floor

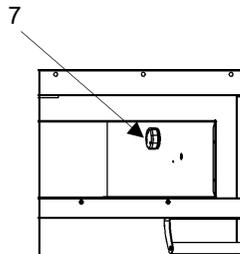
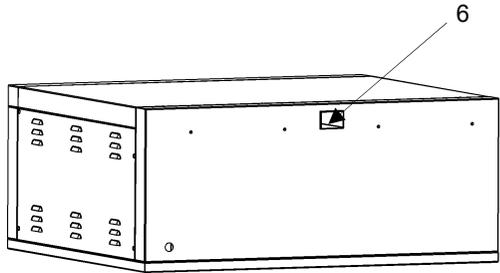
1.2.3 - Oven parts

FIG. n°1 - Main view of the Oven



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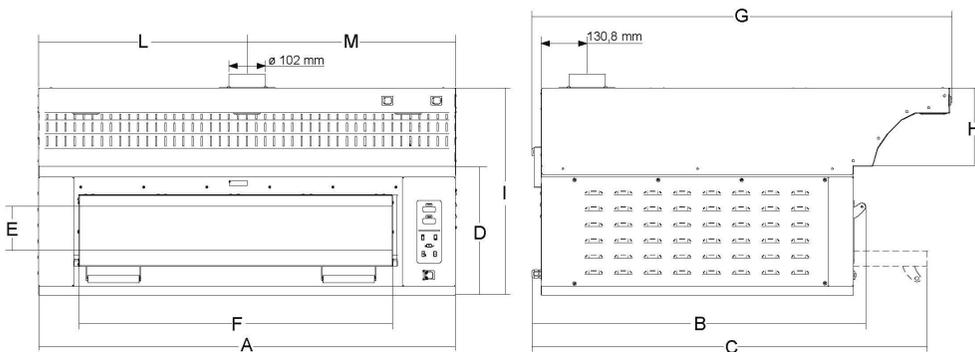
- 1. Outer casing
- 2. Door handle
- 3. Door glass
- 4. Door
- 5. Controls
- 6. Flue for expelling cooking fumes
- 7. Internal chamber light



CHAP. 2 - TECHNICAL SPECIFICATION

2. 1 - OVERALL DIMENSIONS, WEIGHT, FEATURES...

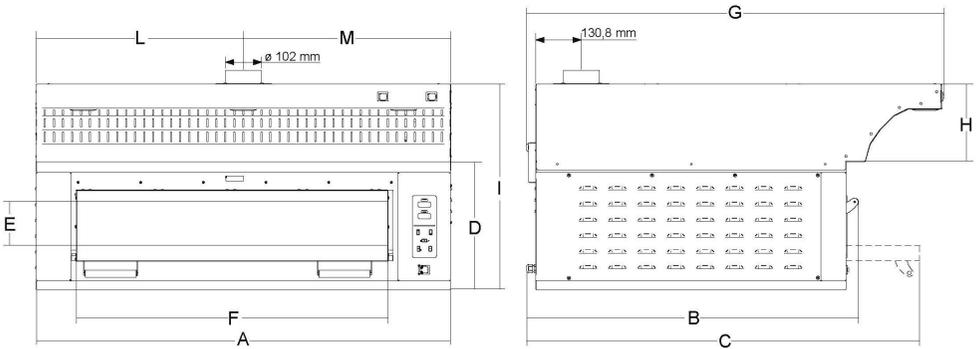
FIG. n°2 - Overall dimensions



TAB. n°1 - OVERALL DIMENSIONS AND TECHNICAL SPECIFICATIONS

Model		70x70	70x70 2C	85x70	85x70 2C
Power	watt	5.700	5.700 (x2)	7.200	7.200 (x2)
Power supply		230V / 50/60Hz 1 ph 400V / 50/60Hz 3ph + N			400V 50/60 Hz 3ph + N
Temperature	°C	0÷350	0÷350	0÷350	0÷350
Inside dimensions	mm	700x700 h.160	700x700 h.160 (x2)	850x700 h.160	850x700 h.160 (x2)
A x B x D	mm	1040x960x365	1040x960x675	1190x960x365	1190x960x675
C	mm	1060	1060	1060	1060
E x F	mm	119x700	119x700	119x850	119x850
G x H	mm	1038x171	1038x171	1038x171	1038x171
I	mm	566	891	566	891
L / M	mm	520 / 520	520 / 520	595 / 595	595 / 595
Net weight	kg	71	129	83	142

FIG. n°3 - Overall dimensions



TAB. n°2 - OVERALL DIMENSIONS AND TECHNICAL SPECIFICATIONS

Model		105x70	105x70 2C	105x105	105x105 2C
Power	watt	9.000	9.000 (x2)	11.500	11.500 (x2)
Power supply		400V 50/60 Hz 3ph + N			
Temperature	°C	0+350	0+350	0+350	0+350
Inside dimensions	mm	1050x700 h.160	1050x700 h.160 (x2)	1050x1050 h.160	1050x1050 h.160 (x2)
A x B x D	mm	1395x960 x365	1395x960 x675	1395x1310 x365	1395x1310 x675
C	mm	1060	1060	1410	1410
E x F	mm	119x1050	119x1050	119x1050	119x1050
G x H	mm	1112x221	1112x221	1445x260	1445x260
I	mm	586	881	625	881
L / M	mm	697,5 / 697,5	697,5 / 697,5	697,5 / 697,5	697,5 / 697,5
Net weight	kg	96	174	160	273

WARNING: Oven electrical specifications are indicated on the rating plate affixed to the side of the oven; before connecting to power supply, please read § 4.2 Wiring.

English

CHAP. 3 - RECEIVING THE OVEN

3.1 - DESPATCH OF THE OVEN (see FIG. n°4)

The oven is accurately packed and then despatched from our warehouses.

The package includes:

- a solid cardboard box on a pallet;
- the Oven;
- this manual;
- EC conformity declaration.

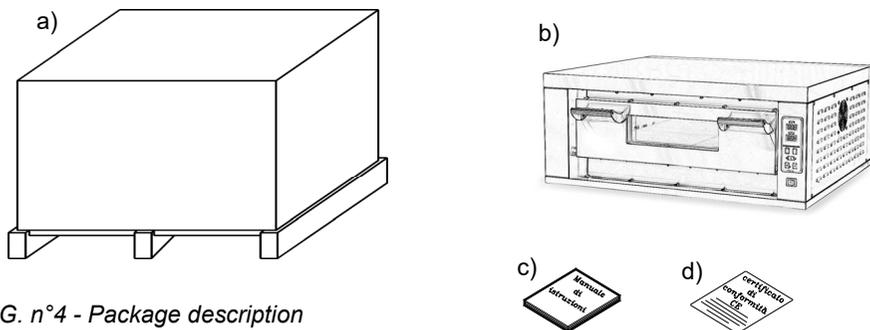


FIG. n°4 - Package description

3.2 - PACKAGE CHECK UPON RECEIPT

Upon receipt of the appliance if the external packaging shows no signs of damage, open and check that there are no missing parts (*refer to FIG. n.4*) If upon receipt of the appliance the packaging shows signs of damage or seems to have been dropped or hit, inform the carrier of the damage and within three days of the date of delivery provided in the transport document, send a report detailing the damage to the appliance.

3.3 - PACKAGING DISPOSAL

The components of the packaging (cardboard, pallet, plastic straps and polyurethane foam) are urban solid waste; therefore they can be easily disposed of.

If the Oven has to be installed in countries where specific regulations are in force, packaging must be disposed of in compliance with such regulations.

CHAP. 4 - INSTALLATION

4.1 - OVEN LOCATION

Once having removed the Oven from its packaging, remove the protective adhesive film affixed to the outer casing of the oven. This film must always be removed before using the oven (check that no plastic film is left on the appliance and do not use abrasive substances to remove the plastic film). Check that the counter top where the appliance is to be positioned is large enough (*refer to technical specifications pg.7*), level, robust, dry, stable and resistant to high temperatures.

Make sure the appliance is positioned at least 10 cm from walls which have to be resistant to high temperatures. Connect the chimney to the chimney flue for the smoke evacuation.

4.2 - ELECTRICAL CONNECTION

4.2.1 - Electrical connection of the oven

The oven is equipped with a power supply cord; length 1.5 m and a “IEC” plug.
Connect the oven to 380 Volt 50 Hz, by interposing a differential thermomagnetic switch 20A, $\Delta I = 0.03A$.

Check correct Oven earthing. Moreover check that the specifications on the rating plate-serial number (FIG. n°5) correspond to the specifications provided in the consignment and delivery note.

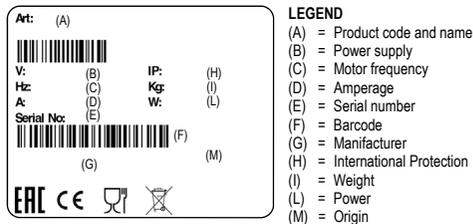


FIG. n°5 - Rating plate - serial number

4.4 - OPERATIONAL CHECK

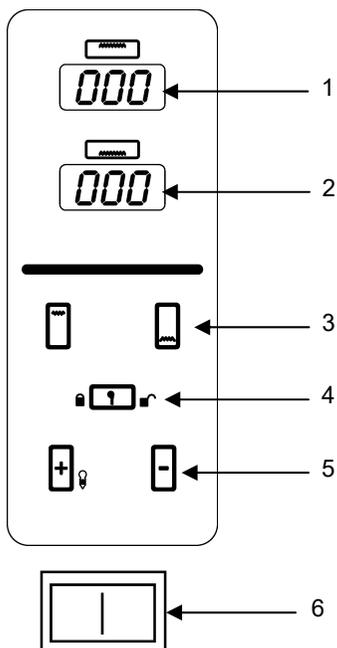
Before testing the appliance makes sure the plug is securely plugged into the power socket, and proceed with testing the appliance following each step of the below procedure (refer to Fig.n°6):

1. Turn on the oven by pressing the ON/OFF button (ref.4);
2. The oven turns on with the standard settings, generally 350°C in the upper area and 300°C in the lower area, otherwise set the oven as described in chapter 5.
3. Check that the inside light turns on and off when the “+” button is pressed.
4. Once the set temperature has been reached, leave the empty oven on under the control of an operator for at least 2 hours, opening the front door every now and then. This operation, as well as checking the correct operation of the oven, allows for the evaporation of any residuals from the processing and the humidity of the baking stones.
5. Turn off the oven with the ON/OFF button (ref.4) and the switch (ref.6).
6. Once the oven is off, check that the cooling fan is still working. It will turn off automatically once the oven has reached the preset safety temperature, in any case after about 1-2 hours.
7. While the cooling fan is functioning, don't disconnect the power supply cord from the electrical net.
8. In presence of the hood, check the functioning by turning the main switch into "ON" position and verify the fan start.

CHAP. 5 - USE OF THE OVEN

5.1 - CONTROLS

The controls are positioned on the front right of the Oven as illustrated in the below figure.



1. Chamber temperature display
2. Cooking surface temperature display
3. Area selection keys
4. Key NO/OFF and to lock/unlock keypad: hold pressed for 5 seconds.
5. Keys to increase/decrease temperature values.
By pressing the "+" key, the internal lamp goes on.
6. Switch that turns on the resistors.

The keypad enters lock mode after it has not been used for 10 seconds; hold the key pressed for 3 seconds to unlock it (ref. 4).

To adjust the temperature of the Oven: select the area to be regulated (button 3: left upper chamber temperature, right cooktop temperature) then, with the buttons + and -, set the desired temperature. Save the set temperature by pressing the button relative to the area again.

FIG. n°6 - Controls

5.2 - LOADING AND COOKING THE PRODUCT

(refer to Fig.n°6)

To cook proceed as follows:

1. Turn on the oven by pressing the main on/off power switch to "ON" (ref.6).
2. Set the temperature control (ref. 3 and 5) to the correct temperature for the type of product to cook.
3. Once the oven has reached the required cooking temperature place the food product to cook inside the oven. Always use the door handle to open the oven door.
4. Once cooking has been completed press the ON/OFF main switch to "OFF".
5. **WARNING!** While baking, the external surface of the oven reaches very high temperatures. Avoid getting too close.
6. **WARNING!** Wait until the Oven has cooled down completely before coming into direct contact with it, always use the door handle to open the door.
7. While baking, it is possible to remove the baking residuals from the worktop by using a fireproof brush.

CHAP. 6 - ROUTINE CLEANING

6.1 - FOREWORD

- The Oven must be cleaned at least once a day. If necessary clean when required during the day.
- All the oven parts that come into contact directly or indirectly with the food product must be cleaned thoroughly.
- The oven must never be cleaned with pressurised water, water jets (to avoid any water penetration inside the Oven); do not use brushes or other tools or anything that could damage the external surface of the oven.

Before starting cleaning operations, it is necessary to:

1. press the main ON/OFF switch to "OFF";
2. disconnect the Oven plug from the mains to isolate it from the mains power supply.

6.2 - HOW TO CLEAN THE OVEN

N.B. Only clean the appliance after it has cooled down completely. To prevent burns we recommend the use of burn-proof gloves when cleaning.

To clean proceed as follows:

1. Using the door handle open the oven door (*Fig.n.1 -ref.3*).
2. Brush the refractory stone floor clean.
3. **WARNING! DO NOT** pour cold water or any other substance onto the refractory cooking stone to clean. **ONLY USE** a purpose oven brush to remove any waste food product.
4. Use a damp cloth and neutral detergent to clean the glass and the door.
5. Once having cleaned the internal cooking chamber and the outer casing make sure all Oven parts are thoroughly dry.

CHAP. 7 - MAINTENANCE

7.1 - FOREWORD

Before performing any maintenance operation, it is necessary to :

1. Press the main ON/OFF switch to “ OFF”.
2. Disconnect the plug from the mains to isolate it from the mains power supply.

7.2 - POWER SUPPLY CABLE

Periodically check for wear in the power supply cable. If the power supply cable shows signs of wear or damage call the “SERVICE CENTRE” for a replacement.

7.3 - TROUBLESHOOTING

In the event of faults or malfunctions contact your “LOCAL SERVICE ASSISTANCE CENTRE ”.

CHAP. 8 - DISMANTLING

8.1 - PUTTING THE OVEN OUT OF SERVICE

If for some reason, you decide to put the Oven out of service, make sure nobody can use it: disconnect it from the mains and eliminate electrical connections.

8.2 - WEEE 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 of this appliance when it is to be scrapped.

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.

Illegal dumping of the appliance by the user is liable to prosecution by law.

9 - WIRING DIAGRAM

9.1 - Oven 70x70 - 3ph 230V.

SCHEMA ELETTRICO
3 Ph 230 V.
70 X 70

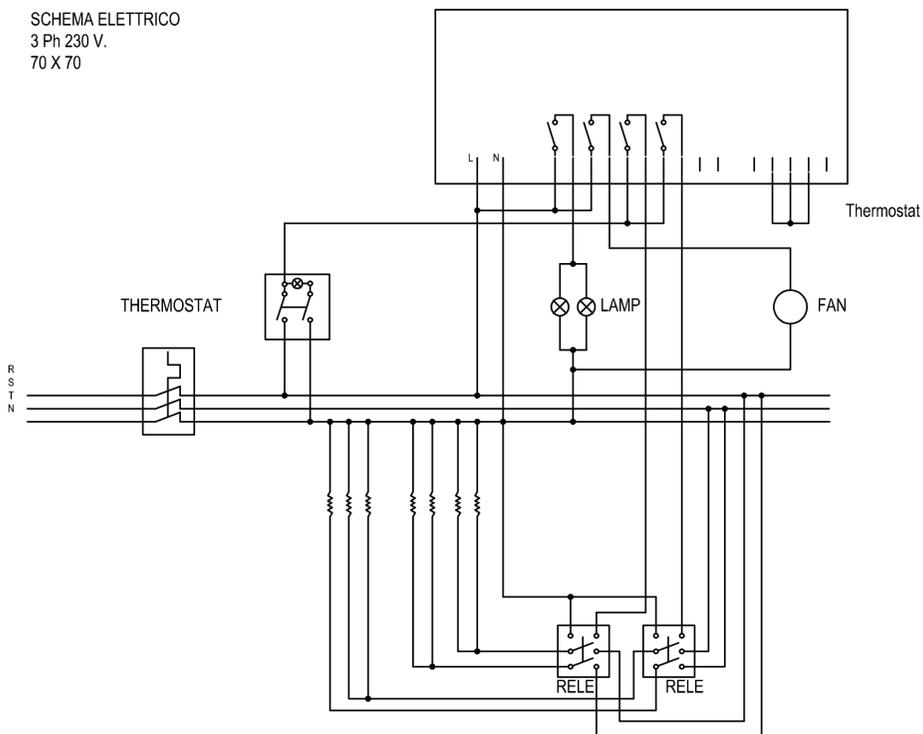


FIG. n°7

English

9.2 - Oven 70x70 / 85x70 - 3ph + N 400V.

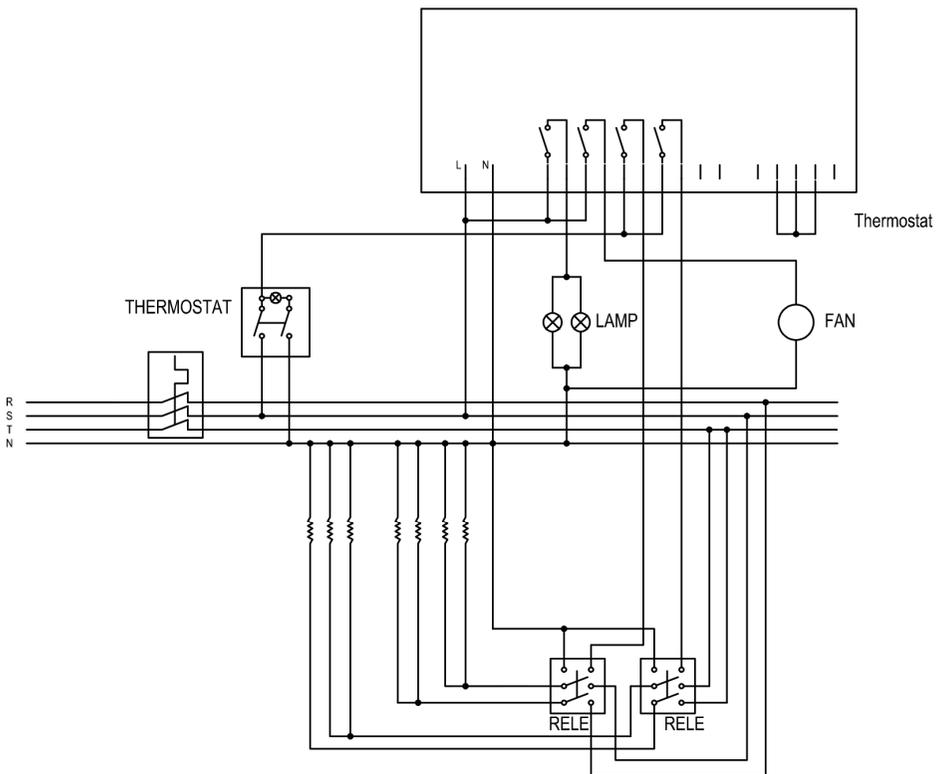
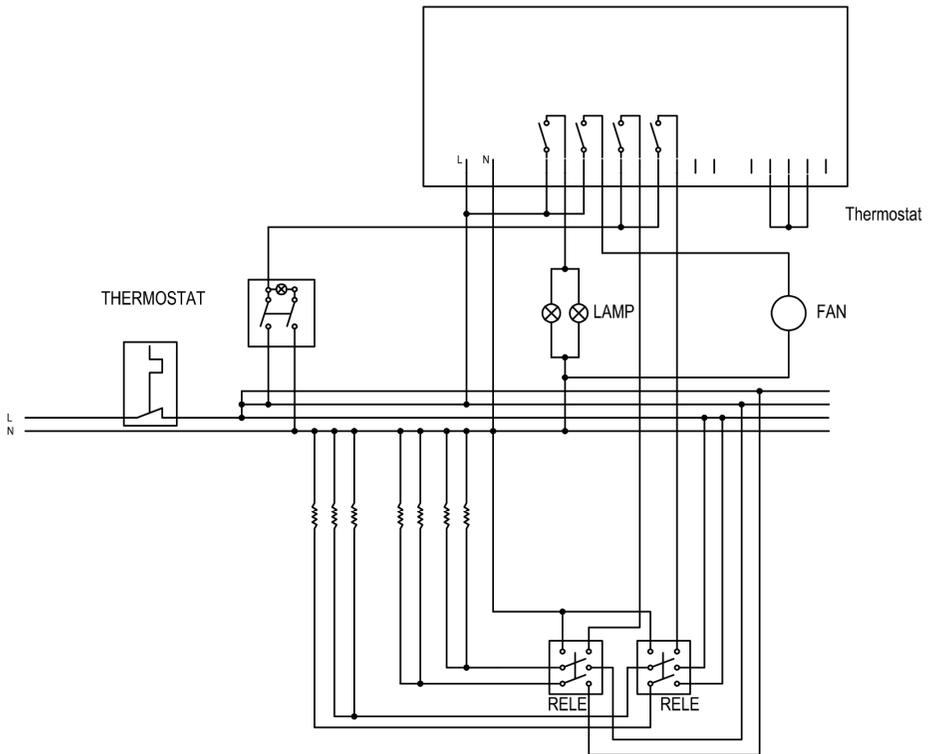


FIG. n°8

9.3 - Oven 70x70 - 1ph 230V.



English

FIG. n°9

9.4 - Oven 105x70 - 3ph + N 400V.

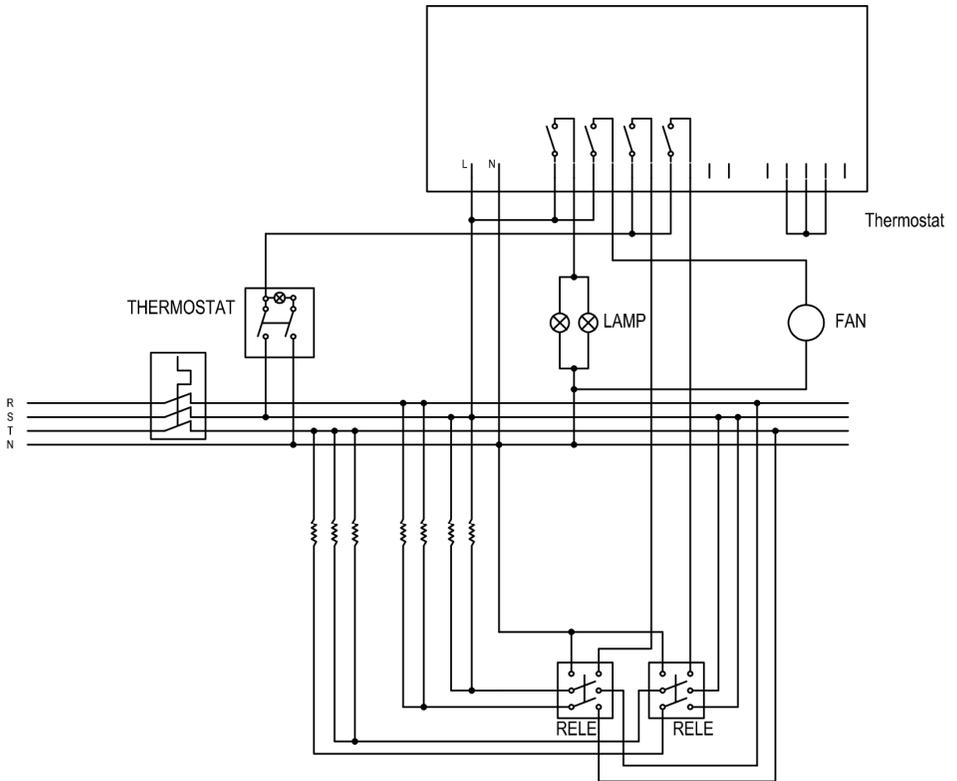
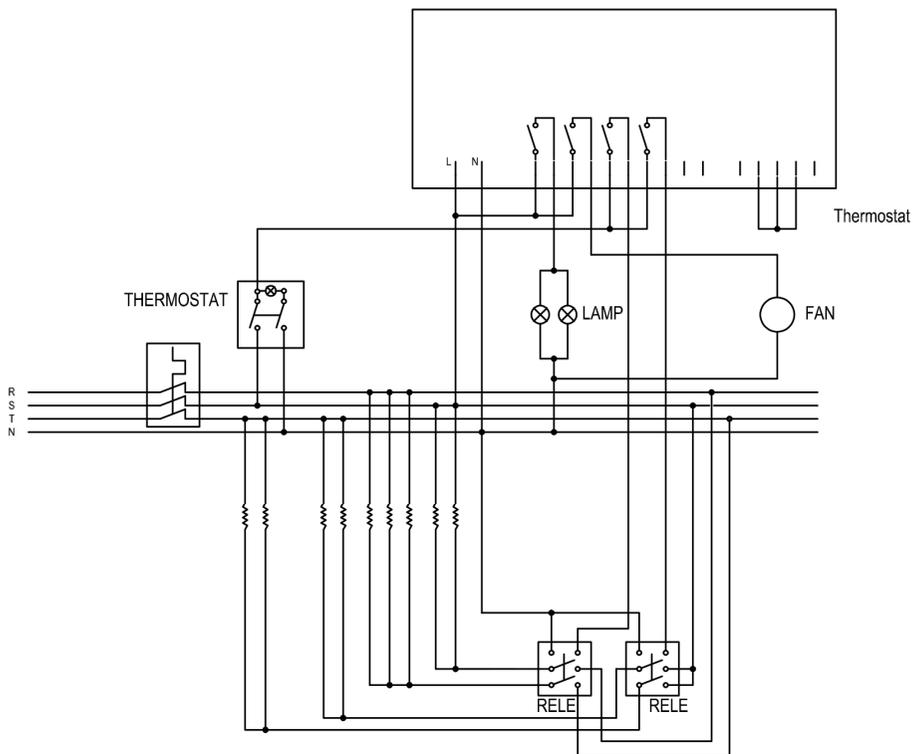


FIG. n°10

9.5 - Oven 105x105 - 3ph + N 400V.



English

FIG. n°11

**SERVICE CENTRE
AUTHORISED DEALER**