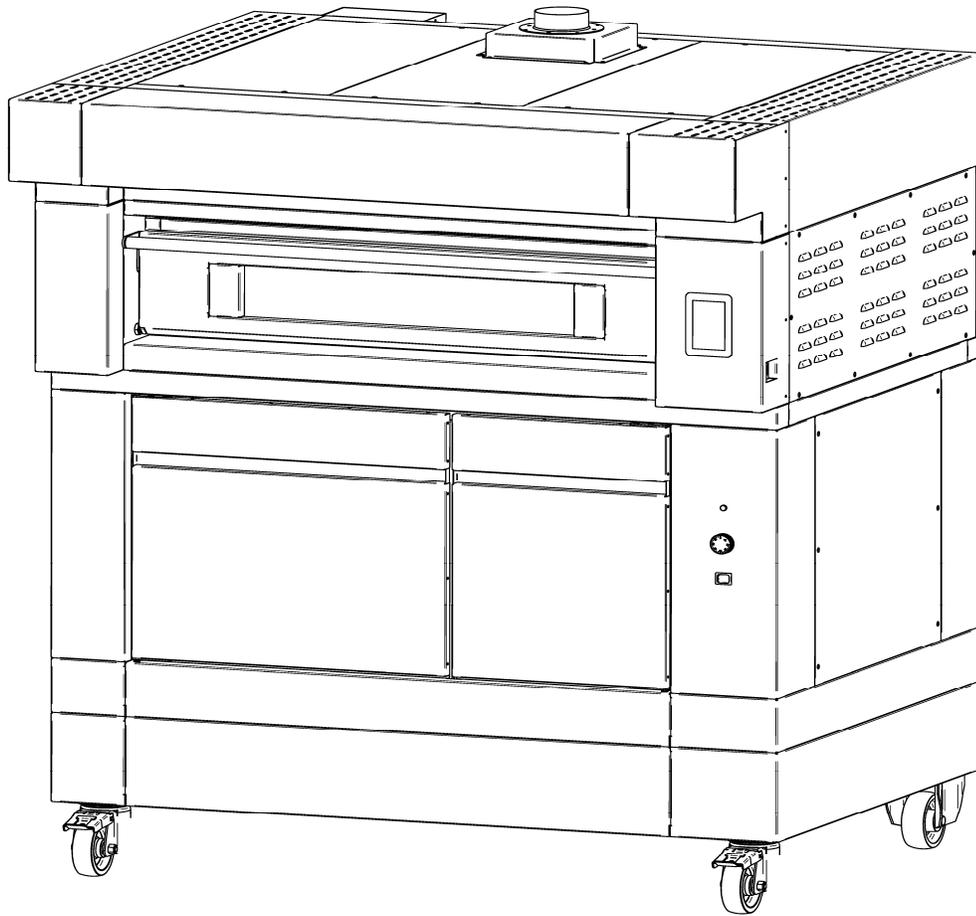


OPERATION AND MAINTENANCE MANUAL



Ver. 001 - Ed. 06/2022

Digital Pizza Ovens

mod. 85x70 / 105x70

FOREWORD

- *This manual has been compiled to provide the client with all necessary information about the oven and related standards, as well as operating and maintenance instructions enabling the best possible use of the equipment, preserving its performance over time.*
- *This manual must be provided to the persons responsible for using the oven and its regular maintenance.*

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CHAP. 1 - INFORMATION ON THE OVEN

1.1 - GENERAL PRECAUTIONS

- The Oven must only be used by trained personnel perfectly familiar with the safety standards set out in this manual.
- In the event of staff turnover, ensure an adequate period of training.
- Before cleaning or maintenance, disconnect the Oven power plug from the mains.
- When servicing or cleaning the Oven, always carefully assess the risks.
- When servicing or cleaning the oven, stay focused on the tasks at hand.
- Regularly check the condition of the power cord; a worn or otherwise damaged cable may pose a serious electrical hazard.
- If an Oven malfunction is suspected or manifested, it is recommended not to use the oven or carry out direct repairs, but rather contact the “Service Centre”.
- Do not use the Oven for frozen or in any case non-food products.
- The manufacturer disclaims all liability in the following cases:
 - ⇒the Oven is tampered with by unauthorised personnel;
 - ⇒parts are replaced with other non-original spare parts;
 - ⇒the instructions in this manual are not **carefully** followed;
 - ⇒the surfaces of the Oven are treated with unsuitable products.

1.2 - DESCRIPTION OF THE OVEN

1.2.1 - general description

The Oven has been designed and built with the precise aim of ensuring:

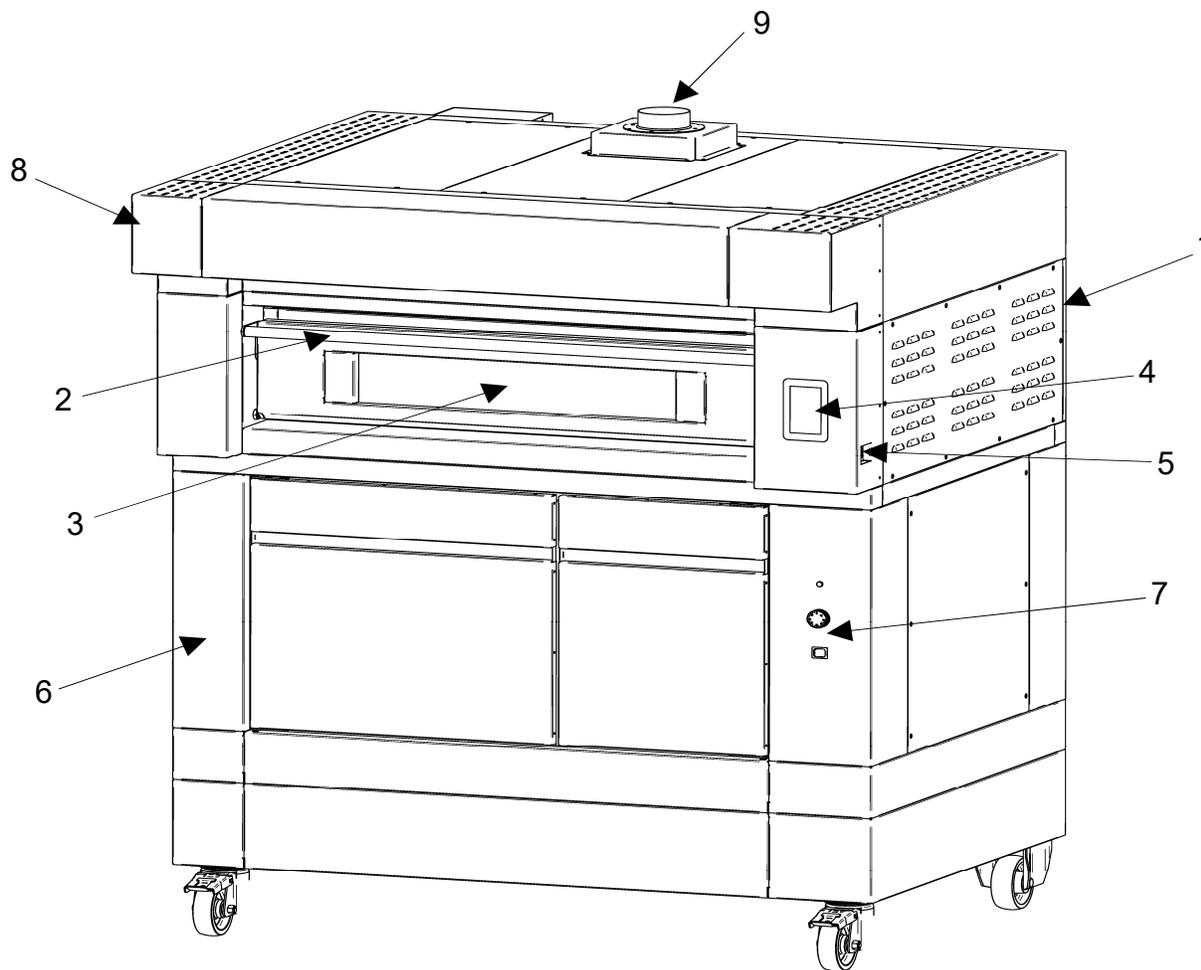
- maximum safety during use, cleaning and maintenance;
- maximum hygiene through the meticulous selection of the materials that come into contact with the foodstuffs;
- sturdiness and stability of all components;
- excellent visibility and practical handling.

1.2.2 - construction materials

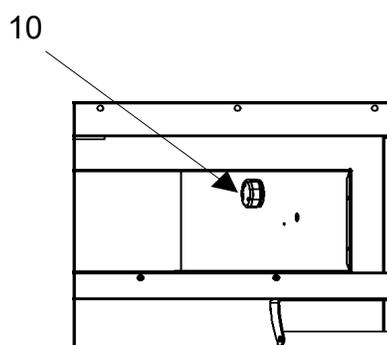
The Oven is built with the following materials:

- Inner and outer structure in stainless steel;
- Deck in refractory stone.

1.2.3 - composition of the Oven
FIG. no.1 - General view of the Oven



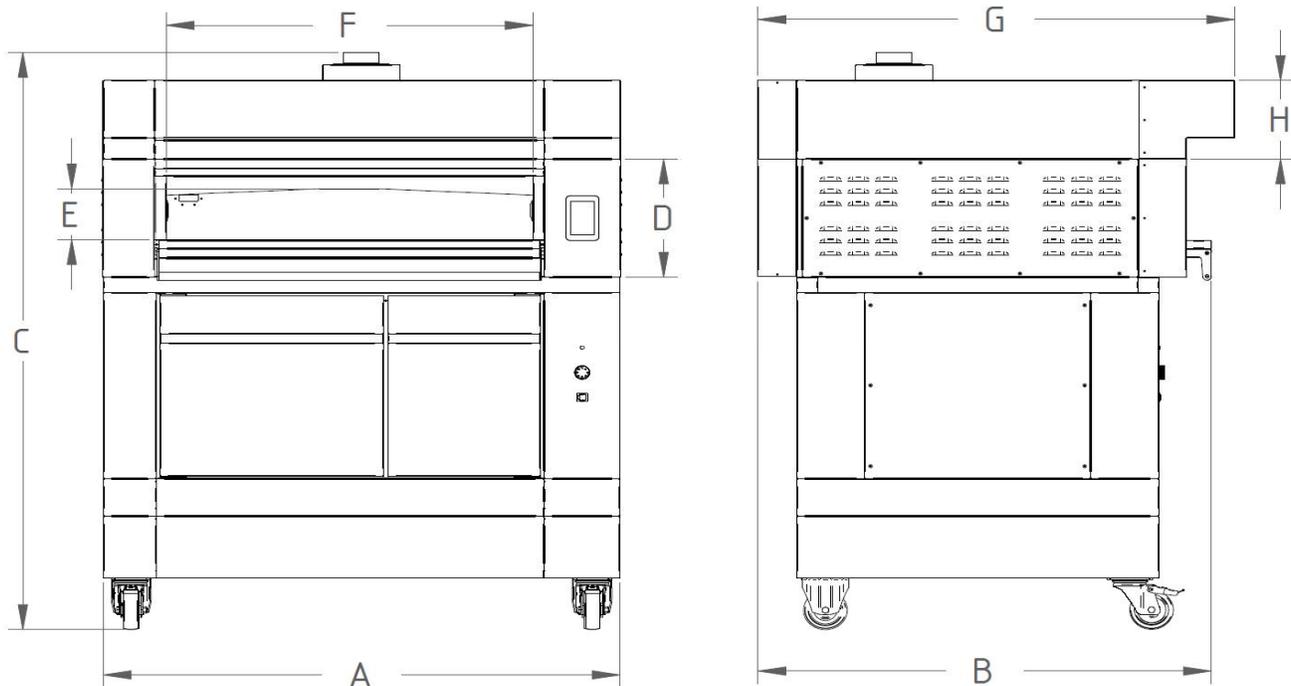
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CHAP. 2 - TECHNICAL SPECIFICATIONS

2.1 - OVERALL DIMENSIONS, WEIGHT, FEATURES... FIG.

no.2 - Dimension drawings



TAB. no1 - OVERALL DIMENSIONS AND TECHNICAL SPECIFICATIONS

Model		85x70	85x70 2	105x70	105x70 2
Power	watt	9.270	9.270 (x2)	11.400	11.400 (x2)
Power source		400V + N 50/60 Hz 3F			
Temperature	°C	0÷450	0÷450	0÷450	0÷450
Inner dimensions	mm	850x700 h.165	850x700 h.165 (x2)	1050x700 h.165	1050x700 h.165 (x2)
A	mm	1280	1280	1480	1480
B	mm	1300	1300	1300	1300
C	mm	1857	1857	1857	2036
D	mm	380	380	380	380
E		165	165	165	165
F	mm	850	850	1050	1050
G	mm	1366	1366	1366	1366
H	mm	252	252	252	252
Net weight	kg				

CAUTION: The electrical characteristics for which the Oven is designed are indicated on the nameplate attached to the rear; before making the connection, see section 4.2, electrical connection.

CHAP. 3 - RECEIVING THE OVEN

3.1 - OVEN SHIPMENT (see FIG. no.3)

The Oven is shipped from our warehouses carefully packaged. The packaging consists of:

- a) a sturdy cardboard box on a pallet;
- b) the Oven and low hood (if included);
- c) this manual;
- d) CE certificate of conformity.

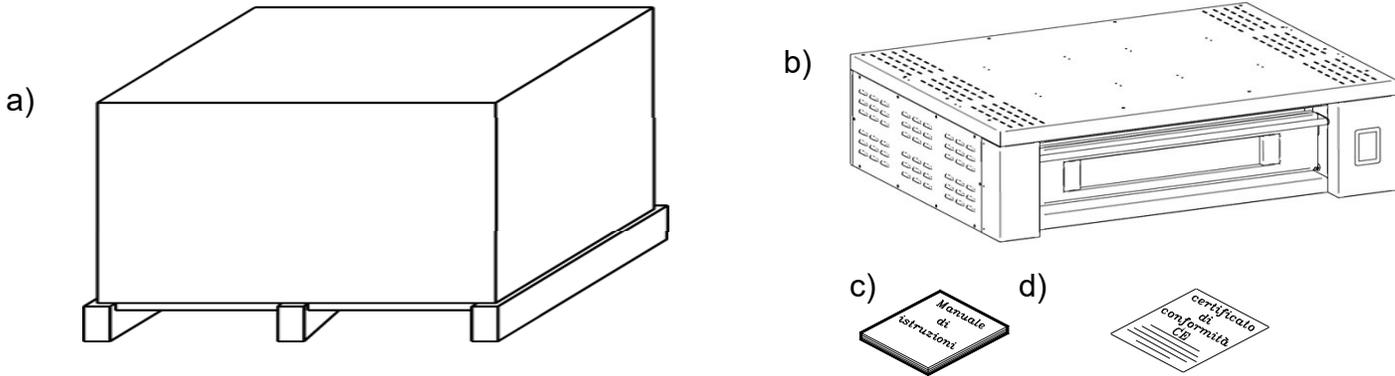


FIG. n°3 - Packaging description

3.2 - INCOMING INSPECTION

On receipt of the package, if there is no external damage, open it and check that all the material is inside (see FIG. no.3). If, upon delivery, the package shows signs of mishandling, knocks or falls, the carrier must be immediately informed, and within 3 days of the delivery date indicated on the delivery note, a detailed report must be drawn up on any damage to the Oven.

3.3 - DISPOSAL OF THE PACKAGING

The packaging components (cardboard, any pallets, plastic straps and polyurethane foam) are comparable to municipal solid waste and can therefore easily be disposed of. If the Oven is installed in countries with special regulations, dispose of the packaging in accordance with the applicable regulations in force.

CHAP. 4 - INSTALLATION

4.1 - HANDLING THE OVEN

In case of handling with a forklift or pallet jack, keep the Oven on the supplied pallet (see FIG. no.4).

Handling personnel must be provided with personal protective equipment (e.g. safety gloves, safety footwear, etc.).

To lift and position the oven in the designated location for installation and use, the following

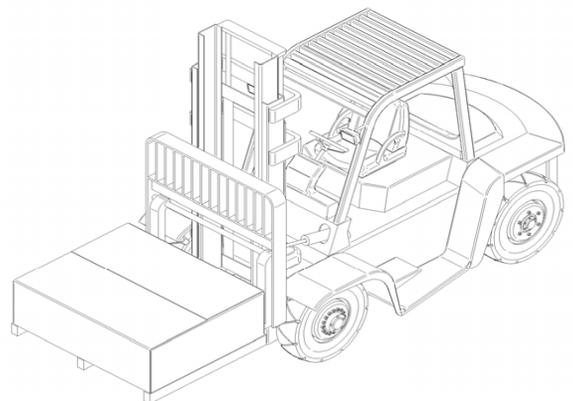


FIG. n°4

should be used:

- a hoist, attaching the oven with lifting slings (ropes) in accordance with UNI standards (see FIG. no. 6) secured to female eye bolts DIN 582 M14 and hex head cap screw M14 with washer OD 28 ID 15, which must be positioned in the holes in the supporting structure (see FIG. no. 5)

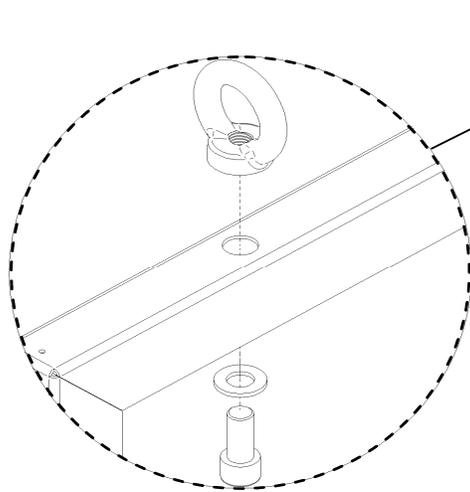


FIG. n°5

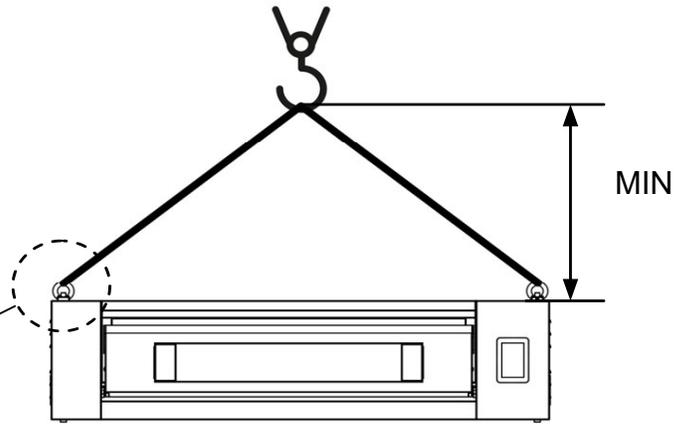


FIG. n°6

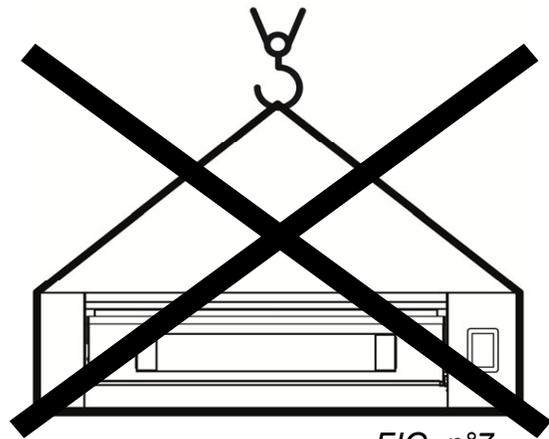


FIG. n°7

- do not use lifting straps that wrap the oven around the bottom or side (see FIG. no. 7)

- if the use of suitable lifting gear is not possible, the oven can be manually lifted by 6 or more people, picking it up with both hands and using the supplied handle only to place the oven on a solid surface (see FIG. no. 8)

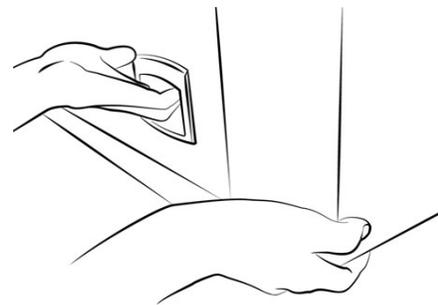


FIG. n°8 4.1.2 - POSITIONING THE

OVEN

Check that the surface on which the Oven will be installed is large enough to hold it (see *table of technical specifications on p.6*). The surface must be level, sturdy, dry, stable and resistant to high temperatures.

Position the Oven at least 10 cm from the walls, which must be resistant to high temperatures, and in a suitable room equipped to expel the heat generated by the Oven. Once the Oven has been positioned, remove the adhesive plastic film covering its outer surface. This must be removed before operating the Oven (once removed, check that no plastic residue has been left behind, and never use abrasive substances).

Connect the chimney to an exhaust flue to evacuate the smoke.

4.2 - ELECTRICAL CONNECTION

4.2.1 - Electrical connection of the Oven

The Oven is supplied with a 1.5 m long power cord with 3P+N+E plug.

Connect the Oven to the mains, interposing a differential thermal-magnetic circuit breaker.

Now check that the earthing system is fully functional. Also check that the nameplate data - serial number (*FIG. no.9*) matches the data on the delivery and supporting documents.



FIG. no.9

4.3 - OPERATING TEST

Before testing the oven, check that the plug is properly inserted, then check its operation following the procedure below (see *Fig.no.10*):

1. Power up the Oven by placing the main switch in the “ON” position (*Fig. no.1 ref.5*);
2. The standby screen appears
3. Press the ON/OFF  key on the touch display
4. The oven turns on and the ON screen appears on the display; the default values are normally 350°C in the upper area and 300°C in the lower area, otherwise adjust the settings as per chapter 5.
5. Check that the internal light turns on and off by pressing the  key
6. Once the set temperature is reached, operate the empty oven under operator control for at least 2 hours, opening the front door from time to time. In addition to checking the good working order of the oven, this operation also allows the evaporation of any processing residue and moisture from the refractory stone.
7. Turn the oven off using the ON/OFF  key
8. If the oven has been supplied with the hood, check the operation of the fan and lights by pressing the keys on the right side of the hood.

4.4 - INITIAL CONFIGURATION

From the standby screen, pressing the configuration key (*Fig. no. 10 ref. 3*) opens the configuration screen (*service menu not accessible to the user*).

Set the time, date and day in the “clock” menu. Press the  key repeatedly until the green box frames the desired value. Set the value with the + and - keys. Save with the  key or exit the procedure with the  key.

Open the language menu and select the desired language.

The alarm list menu is used to display the alarms. The internal values menu is used to display the real-time data of the various parameters.

CHAP. 5 - USING THE OVEN

5.1 - CONTROLS

The controls are located on the front right side of the Oven as shown in the figure below.

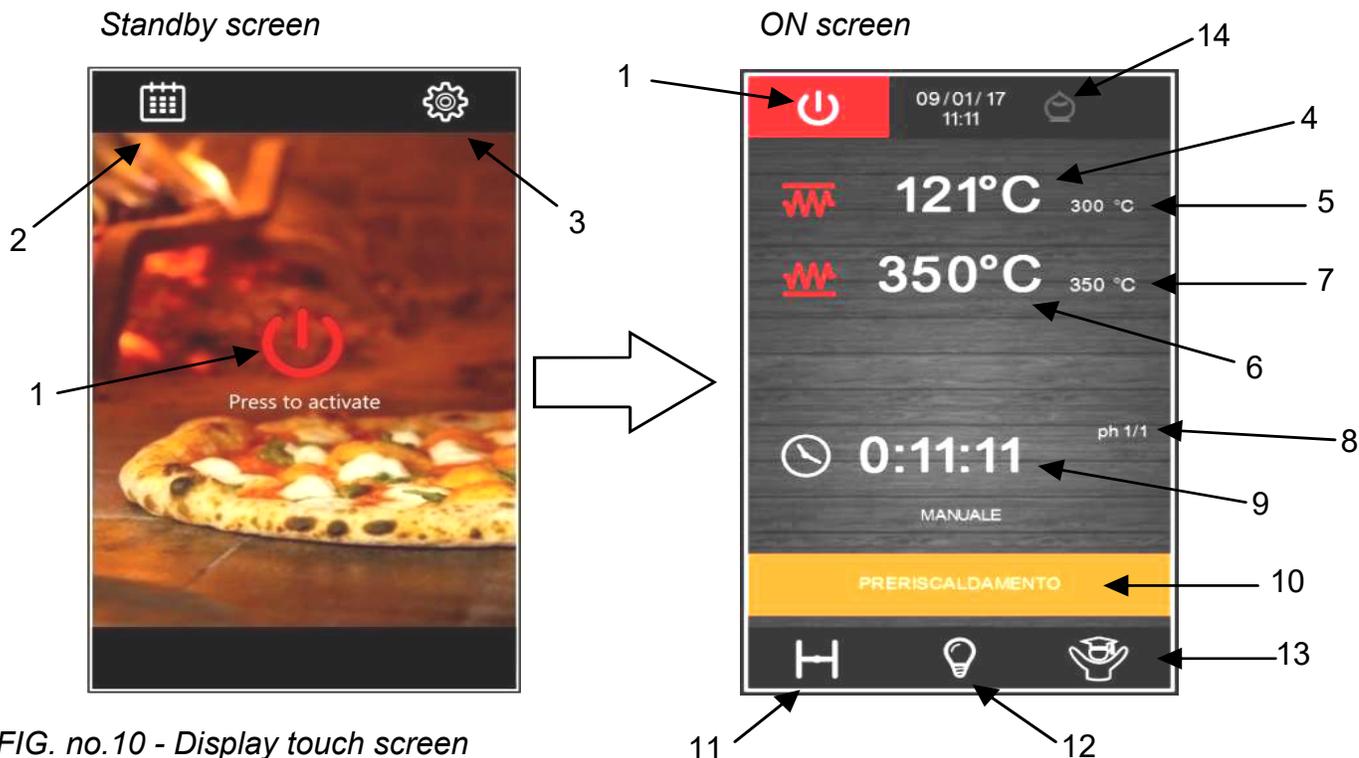


FIG. no.10 - Display touch screen

1. ON/OFF key; press to turn the oven on; hold pressed for 3 seconds to turn the oven off
2. Key to set the weekly power-on times (see chap. 5.2)
3. Configuration key (see chap. 4.4)
4. Measured top temperature
5. Key to set the top temperature; press the key to set the desired temperature and increase or decrease the value using the + and - keys; confirm with
6. Measured floor temperature
7. Key to set the floor temperature; press the key to set the desired temperature and increase or decrease the value using the + and - keys; confirm with
8. Cooking in progress
9. Timer
10. Status bar; indicates the oven's current operating status:

Pre-heating



At cycle running temperature



Cycle in progress



Cycle ended

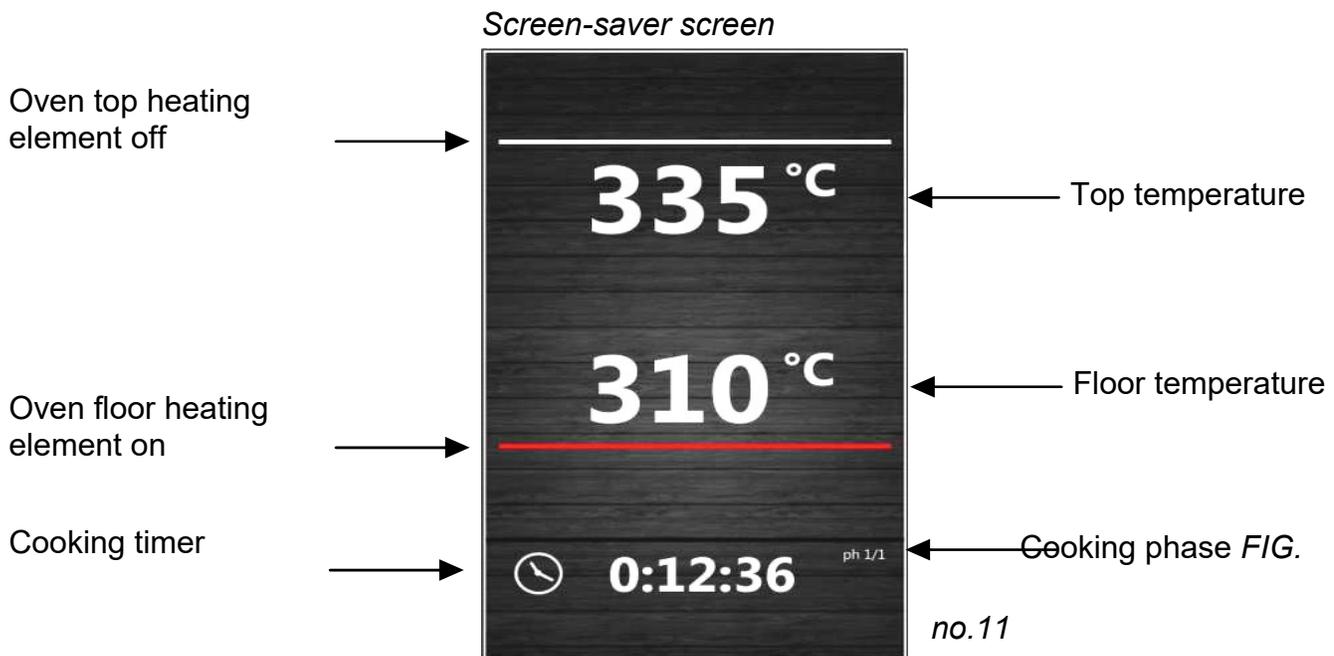


11. Venting key; used to open/close the vent
12. Light key; used to turn the internal chamber light on and off
13. Expert key; pressing this key opens the expert menu (see chap. 5.3)
14. Energy-saving key; this key activates the energy-saving function to reduce power consumption

After a certain period of keypad inactivity, the display goes into “screen-saver” mode to improve the visibility of the temperature in the oven chamber.

If a cooking cycle is in progress, the display will show the top and floor temperatures, the cooking timer, the active phase number and the status of the top-floor outputs (red line with heating element on; white line with heating element off). If there are no cycles running, only the set and measured temperatures will be displayed.

Below is an example of what is displayed:



5.2 - WEEKLY POWER-ON TIMES

This function is used to schedule automatic power-on to pre-heat the oven. Up to nine weekly power-on times can be set.

To use this function, proceed as follows (*Fig. no. 12*):

1. Check that at least one recipe is saved (*see chap. 5.4*) and that the device is in standby mode (*see chap. 5.1*)
2. Tap the  key (*Fig. no. 10 ref. 2*)
3. Press the  key to set the day
4. Press the  key to set the time
5. Press the  key to call up the recipe from the recipe database
6. To add a power-on, press the  key and repeat the procedure
7. To delete a power-on from the schedule, press the  key

8. To go from one power-on to another, use the top arrows  and , referring to the power-on number displayed next to the word “Planning”
9. To go back to the standby screen, scroll back through all the power-ons, repeatedly pressing the back key 

Planning Screen



FIG. no.12

Scheduled Power-On Screen



FIG. no.13

Once the scheduled power-on has been set, the device proposes its activation each time it is turned off (*Fig. no. 13*).

5.3 - EXPERT MENU

The  key (*Fig. no. 10 ref. 13*) opens the expert menu containing additional functions and information on the status of the oven.

Expert menu screen



FIG. no.14

If there are no cycles running, the following functions can be activated:

1. Display the internal values
2. Select a recipe from the recipe database (see chap. 5.4)
3. Save a set recipe in the recipe database (see chap. 5.4)
4. Add a phase to a recipe (see chap. 5.4)
5. Delete a phase from a recipe (see chap. 5.4)
6. Display the current date and time
7. Display and reset alarms (only if active); if the alarm is active, instead of the date and time, the following icon is displayed: 

If a cycle is in progress, the available functions are the display of internal values, the activation of the range hood, the display and resetting of alarms (only if active).

To go back to the ON screen (Fig. 10) and in general to go back to the previous page regardless of the current setting level, tap the  key at the top left.

5.4 - RECIPES

5.4.1 - Preliminary remarks

A recipe may consist of one or more cooking phases, each independent of the other. Phases can be added or removed using the keys in the expert menu (see chap. 5.3). The various phases can be selected using the  and  keys displayed on the ON screen, if there are no cycles running. The phase number in progress is indicated to the right of the timer next to the letters “ph” (Fig. no. 10 - ref. 8).

The desired values can be set for each phase by tapping the top or floor temperature key (Fig. no. 10 - ref. 5-7) and adjusting the value using the + and - keys. Confirm the value using the  key or press the  key to exit the procedure without making any changes.

5.4.2 - Saving a recipe

Up to 99 recipes can be saved.

Following is the recipe save procedure:

1. Check that the device is on and that there are no cycles running
2. Set the cooking cycle (see chap. 5.4.1)
3. Open the expert menu  (see chap. 5.3) and press the save recipe key
4. Scroll the pages of the recipe database (see chap. 5.3) with the list of recipes using  the  or  keys and choose the position where to save the recipe, assigning a new name or overwriting an existing recipe; confirm with the  procedure without making any changes using the  key.

5.4.3 - Starting a saved recipe

Proceed as follows:

1. Check that the device is on and that there are no procedures running
2. Press the recipe database key  (see chap. 5.3)
3. Press the  or  keys to select the recipe
4. Tap the desired recipe
5. Press the  key to upload the recipe settings: the recipe name will be displayed below under the timer
6. Start the cooking cycle by pressing the status bar  (Fig. no. 10 - ref. 10); to edit the recipe data, follow the same procedure as for the manual program. When the cooking cycle
7. starts, the  status bar will be displayed, allowing the cycle to be stopped at any time.

5.5 - LOADING AND COOKING THE PRODUCT (see *Fig.no.10*)

The procedure is as follows:

1. Power up the oven by placing the main switch in the "ON" position (Fig. no.1 ref.6);
2. Press the ON/OFF key (ref. 1);
3. Adjust the temperature (ref. 5 and 7) according to the product to be cooked;
4. Once the temperature is reached, insert the product to be cooked, always using the handle to open the Oven door;
5. When cooking ends, press the ON/OFF key (ref. 1);
6. When the cooking cycle ends, place the main switch in the "OFF" position.
7. CAUTION! Always pre-heat the Oven before cooking (see chap. 5.2)
8. CAUTION! The outer surface of the oven reaches very high temperatures during cooking. Keep a safe distance.
9. CAUTION: wait for the Oven to cool before performing any operations requiring direct contact with the Oven. Always use the door handle to inspect the inside of the Oven.
10. During the cooking cycle, any cooking residue can be removed from the deck using a non-flammable brush with handle.

The first time the Oven is started up, it must be left on for at least 8 hours, setting the top and floor temperatures at 150°C.

Keep the vent stack fully open (*Fig. no. 10 ref. 11*).

Doing so will eliminate any residual moisture from the insulation materials used in the Oven. Unpleasant fumes and odours will be produced, which will gradually disappear during the subsequent operating cycles.

CHAP. 6 - ROUTINE CLEANING

6.1 - OVERVIEW

- The Oven must be cleaned at least once per day, or more frequently if necessary.
- All parts of the Oven that come into direct or indirect contact with the foodstuffs to be cooked must be thoroughly cleaned.
- The Oven must not be cleaned using high-pressure cleaners or water jets (to avoid damaging infiltrations inside the Oven); no tools, scrubbing brushes and whatnot must be used to clean the outer surfaces of the Oven.

Before any type of cleaning, always:

1. Place the main switch in the "OFF" position.
2. Disconnect the power plug from the mains to fully isolate the Oven from the rest of the electrical system.

6.2 - OVEN CLEANING PROCEDURE

N.B. Cleaning must only be carried out once the Oven has completely cooled; use anti -scald gloves to avoid regrettable incidents.

The procedure is as follows:

1. Open the Oven door using the handle (*Fig.no.1 - ref.2*);
2. Sweep the internal Oven deck in refractory stone.
3. . **AUTION!**
DO NOT pour cold water or any other substance to clean the refractory stone, use **ONLY** an oven brush to sweep up any cooking residue.
4. Clean the door glass and the door itself with a neutral detergent and damp cloth.
5. Clean the display with a soft cloth
6. Once the Oven has been cleaned inside and out, check that all its parts are perfectly dry.

For more thorough cleaning of the oven chamber, turn the Oven on and set the top and floor temperature at 450°C. Once the temperature is reached, turn the Oven off and leave it to cool with the door closed.

Once the Oven has completely cooled, clean the chamber of any residue using **ONLY** an oven brush.

CHAP. 7 - MAINTENANCE

7.1 - OVERVIEW

Before any type of maintenance, always:

1. place the main switch in the “OFF” position;
2. disconnect the power plug from the mains to fully isolate the oven from the rest of the electrical system.

7.2 - POWER CORD

Periodically check the power cord for wear and call the “SERVICE CENTRE” to have it replaced, if necessary.

7.3 - MALFUNCTION

Call the “SERVICE CENTRE” in the event of a malfunction or breakdown.

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 - WIRINGS DIAGRAMS

9.1 - wiring diagram of the three-phase 400V oven

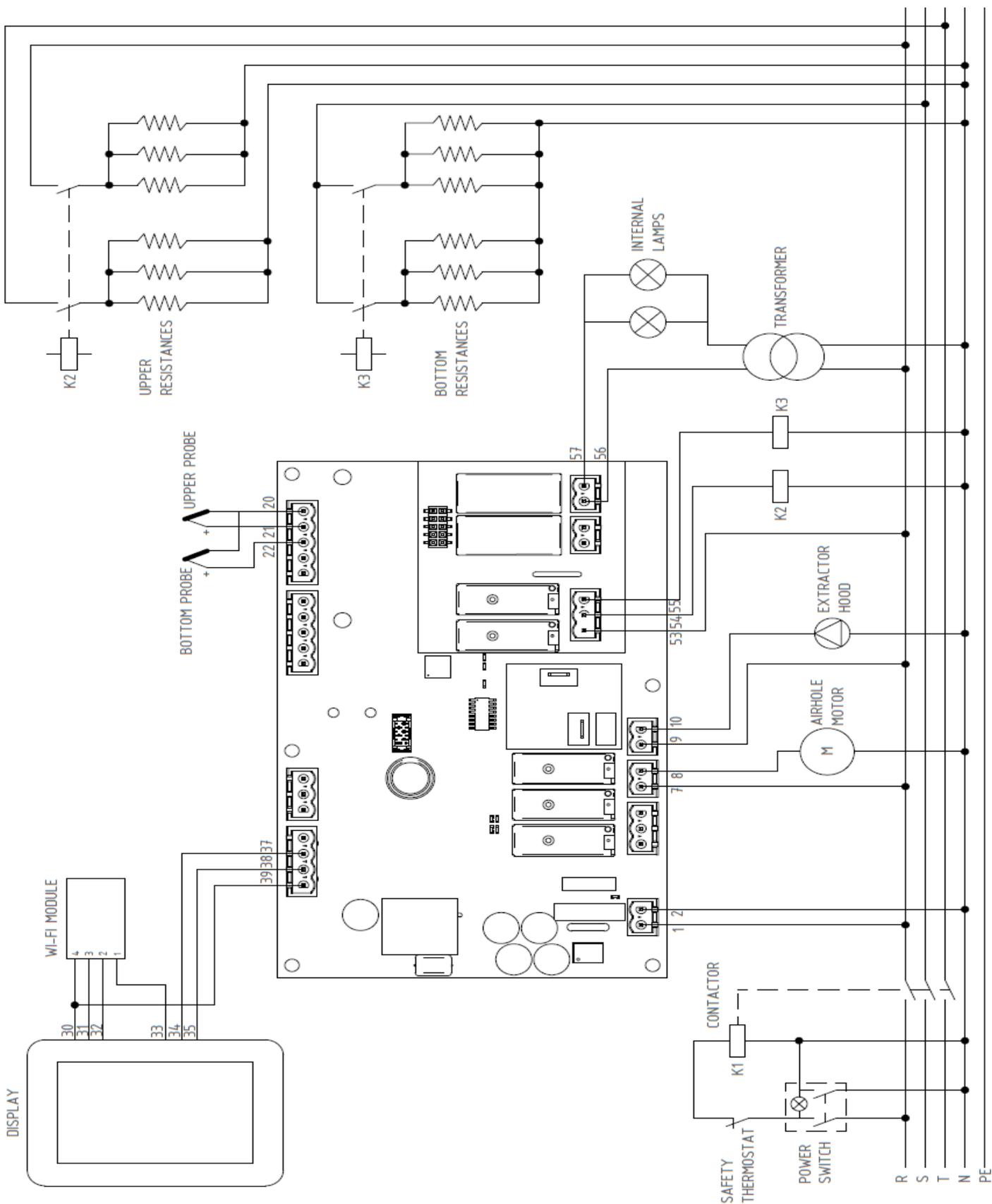


FIG. no.15

9.2 - wiring diagram of the single-phase 230V Proofer

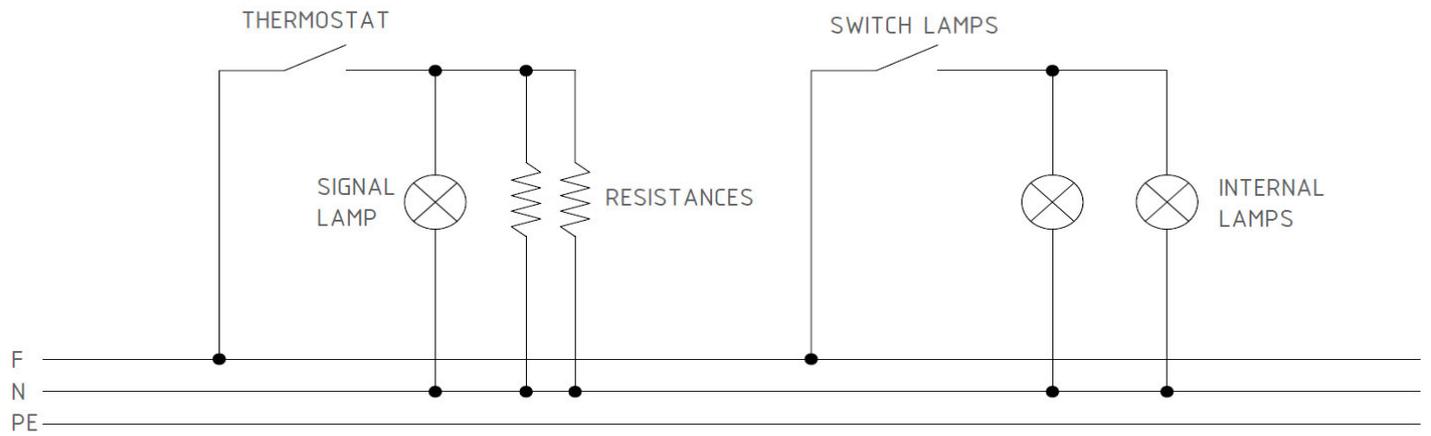


FIG. no.16

**SERVICE CENTRE
AUTHORISED DEALER**