

INSTRUCTIONS FOR USE AND MAINTENANCE

**ELECTRIC OVENS FOR PIZZA
BASIC 4/44G**



CE

ENGLISH



WARNING!
BEFORE SWITCHING ON THE OVEN: REMOVE THE POLYSTYRENE.

ATTENZIONE!
TOGLIERE IL POLISTIROLO PRIMA DI ACCENDERE.

ВНИМАНИЕ!
ПЕРЕД ВКЛЮЧЕНИЕМ ПЕЧИ: ИЗВЛЕЧЬ ПОЛИСТИРОЛ.

ATTENTION!
AVANT D'ALLUMER LE FOUR ENLEVER LE POLYSTYRENE.

ATENCION !
ANTES DE ENCENDER EL HORNO RETIRAR EL POLIESTIRENO.

ACHTUNG!
BITTE DAS POLYSTYROL VOR DEM EINSCHALTEN DES OFENS ENTFERNEN.

ATENDIMENTO!
ANTES DE ACENDER O FORNO TIRAR O POLIESTERENO.

UWAGA!
PRZED URUCHOMIENIEM PIECA NALEŻY W PIERWSZEJ KOLEJNOŚCI WYJAĆ Z PIECA PŁYTY SZAMOTOWE, USUNĄĆ ZABEZPIECZENIE STYROPIANOWE, A NASTĘPNIE PONOWNIE UMIEŚCIĆ PŁYTY SZAMOTOWE W PIECU.

تنبيه: يُرجى إزالة البوليستيرين قبل الإشعال

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1—DECLARATION OF CONFORMITY AND MARKING

1.1- "CE" MARKING

The "CE" marking consists of a gray label applied on the back of the oven.

The plate bears in readable and indelible way the following data:

- Name of the manufacturer;
- CE marking;
- Model (MOD);
- Electric power (kW/A);
- "Made in Italy"
- Serial number ;
- Electric voltage and frequency (Volt/Hz);
- Year of construction ;
- Weight of the oven;



2—GENERAL INFORMATION

2.1- THE IMPORTANCE OF THE MANUAL

Before using the concerned oven, it is compulsory to read and understand this manual in all its parts.

This manual must always be available for the "authorized operators" and has to be placed and preserved close to the oven.

The manufacturer declines all liability for eventual damages to persons, animals, and things caused by the inobservance of the regulations described in this manual.

This manual is an integral part of the oven and must be preserved until its final dismantling.

The "authorized operators" must perform on the oven exclusively interventions for which they are specifically competent.

2.2- STATUS OF "TURNED OFF OVEN"

Before performing any type of maintenance and/or adjustment intervention, it is compulsory to disconnect the power supply source, disconnecting the power supply plug from the mains outlet verifying that the oven is effectively turned off and cooled.

2.3- WARRANTY

The manufacturer warrants that the concerned ovens are tested at manufacturer's premises. The warranty of the oven is of **12 (twelve) months**.



THE TAMPERING AND/OR REPLACEMENT OF PARTS WITH NON ORIGINAL SPARE PARTS CAUSE THE DECAY OF THE WARRANTY AND RELEASE THE MANUFACTURER FROM ANY LIABILITY.



3—TECHNICAL DESCRIPTIONS

3.1 TECHNICAL DATA

	BASIC 4G	BASIC 44G
Temperatura d'esercizio Working temperature Arbeitstemperatur Temperature de travail Temperatura de ejercicio Temperatura de funcionamento Рабочая температура	50 500	50 500
Alimentazione Power supply Spannun Alimentación Alimentação Питание	230 400	230 400
Chambre Chamber Kammer Chambre Cámaras Cámaras Рабочая камера	1	2
Potenza Power Heizleistung Puissance Potencia Potência Мощность	4,7	9,4
Potenza resistenza cielo Power of top heating element Oben widerstandsleistungspitze Puissance resistance plafond Potencia resistencia techo Potência da resistência superior Мощность верхних ТЭНов	2350x1	2350x2
Potenza resistenza platea Power of bottom heating element Unten widerstandsleistungspitze Puissance resistance solera Potência da resistência inferior Мощность нижних ТЭНов	2350x1	2350x2
Dimensioni esterne External dim. Außenabmessungen Dim. extérieures Medidas externas Dimensões externas Внешние габ. Размеры	L 97,5 P 92,4 H 41,3	L 97,5 P 92,4 H 74,5
Dimensioni interne Inside dim. Innenabmessungen Dim. intérieures Medidas internas Dimensões internas Внутренние размеры	L 66,0 P 66,0 H 14,0	L 66,0 P 66,0 H 14,0



3—TECHNICAL DESCRIPTIONS

3.2– DESTINATION OF USE

The foreseen use for which this oven has been designed and produced is the following



FORESEEN USE: PIZZA BAKING, GRATINATING OF GASTRONOMY PRODUCTS AND HEATING OF FOODSTUFF IN BAKING PANS.



THE OVEN CAN BE USED EXCLUSIVELY BY AN AUTHORIZED OPERATOR (USER).



THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY.



CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE

3.3– LIMITS OF USE

This oven has been designed and manufactured exclusively for the destination of use described in **Par. 3.3**, therefore, any other type of use is strictly forbidden in order to assure, at any time, the safety of the authorized operators, as well as the efficiency of the oven itself.



4—INSTALLATION

4.1– INSTRUCTIONS FOR THE USER

The place where the oven is installed must have the following environmental characteristics:

- To be dry;
- Water sources at safe distance;
- Adequate ventilation and lighting corresponding to hygiene and security rules following the existing laws.



THE OVEN MUST NOT BE INSTALLED IN PROXIMITY OF THE INFLAMMABLE MATERIALS (WOODS, PLASTIC, COMBUSTIBLE, GAS, ETC.). AVOID THE CONTACT OF INFLAMMABLE OBJECTS WITH THE HOT SURFACES OF THE OVEN. ALWAYS ASSURE THE SAFETY FIREPROOF CONDITIONS. MAINTAIN A FREE SPACE AROUND THE OVEN OF AT LEAST 30 CM.

Verify that the electrical set-up corresponds with the numbers of the technical characteristics (**Par. 3.1**), and on the small plate at the back of the oven. The characteristics of the electric socket must be compatible with the plug installed on the cable.



4—INSTALLATION

4.2– ELECTRIC CONNECTION



THE ELECTRIC CONNECTION OF THE OVEN TO THE MAINS MUST BE COMPULSORILY AND EXCLUSIVELY PERFORMED BY AN AUTHORIZED TECHNICIAN (ELECTRICIAN) SATISFYING THE TECHNICAL AND PROFESSIONAL REQUIREMENTS STATED BY THE REGULATIONS IN FORCE IN THE COUNTRY OF USE OF THE OVEN, WHO MUST ISSUE A DECLARATION OF CONFORMITY FOR THE INTERVENTION PERFORMED.



FOR DIRECT CONNECTION TO THE NETWORK, YOU MUST HAVE A DEVICE THAT HAS A CONTACT GAP TO ENSURE THE COMPLETE DISCONNECTION, IN THE CONDITIONS OF OVERVOLTAGE CATEGORY III, IN ACCORDANCE WITH THE RULES FOR INSTALLATION.

To connect the machine to the electric network it is necessary to proceed as follows:

- 1) connect to the wires to the terminals L1—L2—L3—N — \perp of power cord type H07RNF 3G X "x" mm² unsheathed with ferule;
- 2) put together the other end of the cable and a plug, which is normalised and polarised (the distinction between phase and neutral must be unequivocal.
- 3) to connect the oven to 230 V single phase is sufficient to make a bridge between L1-L2-L3 with the special plates present in the terminal box

L1	Clamp N.1
L2	Clamp N.2
L3	Clamp N. 3
N	Clamp N. 5
\perp	Clamp N. 6



ONCE THE ELECTRIC CONNECTION HAS BEEN PERFORMED, THE AUTHORIZED TECHNICIAN (ELECTRICIAN) MUST ISSUE A DECLARATION CERTIFYING THE MEASUREMENT OF THE CONTINUITY OF THE EQUIPOTENTIAL PROTECTION CIRCUIT.

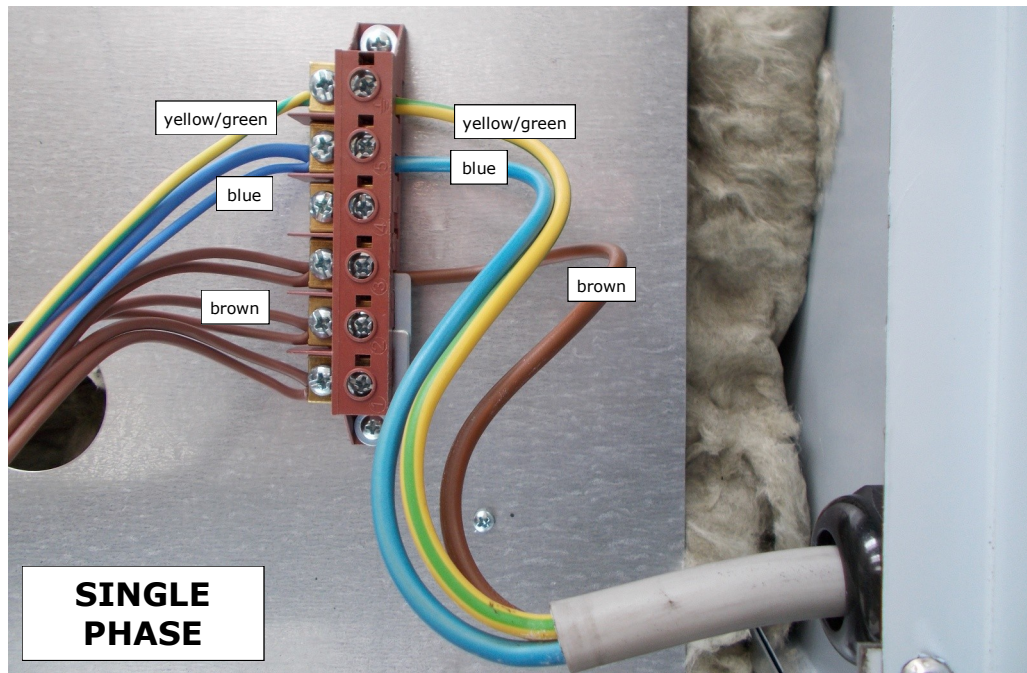


THE APPLIANCE IS TO BE SUPPLIED THROUGH A RESIBASIC CURRENT DEVICE (RCD) HAVING A RATED RESIBASIC OPERATING CURRENT NOT EXCEEDING 30 MA

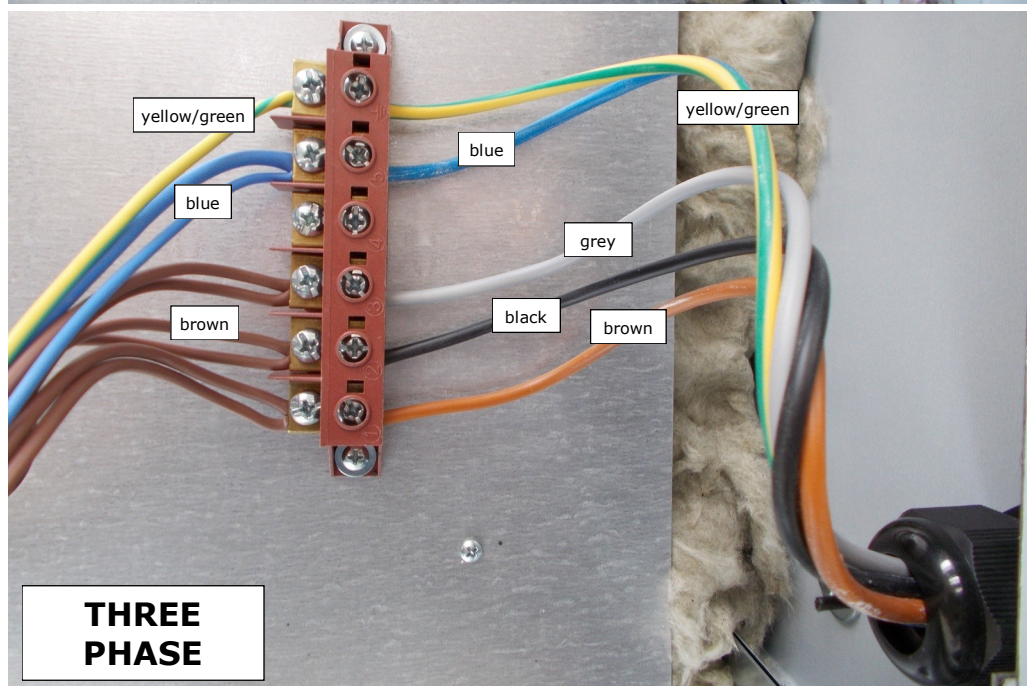
4—INSTALLATION

4.3— TERMINAL

La terminal is placed internally of the oven.



PIC. A



PIC. B

Oven type	N. of cables	Section (mm ²)
Single phase, one chamber	3	4
Single phase, two chambers and versions 9 single phase	3	6
Three phase one chamber and two chambers	5	4
Three phase from versions 9 and up	5	6

4.4— EQUIPOTENTIAL

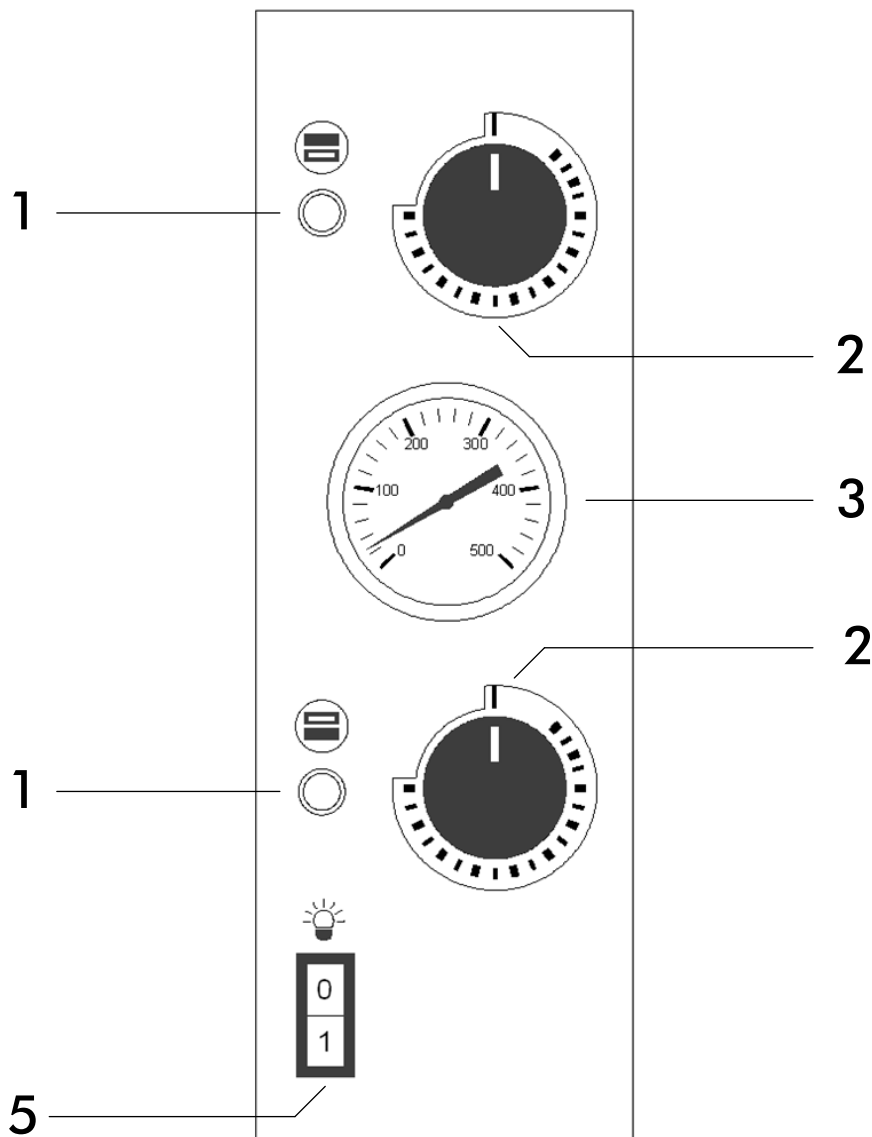
The equipment must be connected with an equi-potential system. The connection terminal is located near the supply cable entry. The bonding wire must have a minimal section of 10 mm².



5- USE AND FUNCTIONING

5.1- CONTROL PANEL

The control panel is installed on the front side of the oven as shown below:



PIC.1 Control panel

LEGEND PIC.1		
REF.	DENOMINATION	FUNCTION
1	Warning light	If lighted, it signals the operation of the resistor in use.
2	Thermostat	<ul style="list-style-type: none"> • Pos.0: it disables the operation of the resistor; • Pos. 0-500°C : it enables the operation of the resistor and sets the wished temperature.
3	Thermometer	Indicates the temperature in the baking chamber.
5	Chamber lamp switch	<ul style="list-style-type: none"> • Pos. I: It switches on the light in the oven chamber; • Pos. 0: It switches off the light in the oven chamber.



5– USE AND FUNCTIONING

5.2– FIRST COMMISSIONING

Before the ignition of the oven remove the protective film without using tools that can damage the surfaces.



DESPITE THE THERMAL POTENTIALITIES OFFERED BY THE OVEN, FOR SAFETY PURPOSE THE MAXIMUM ALLOWED TEMPERATURE IS 500°C AND CAN BE SELECTED BY MEANS OF THE TIMERS.



THE COMMISSIONING OF THE OVEN CAN BE PERFORMED ONLY WHEN THE INSTALLATION HAS BEEN COMPLETED AND THE AUTHORIZED TECHNICIANS HAVE ISSUED THE DECLARATION OF CONFORMITY FOR THE ELECTRIC CONNECTION.

The first commissioning must be performed proceeding as follows:

- 1) Clean the front part of the oven with a clean and soft cloth in order to remove any eventual residues;
- 2) Connect the plug of the power supply cable to the power supply outlet;
- 3) Enable the operation of the resistors setting the thermostats (**PIC.1 - Ref.2**) on the temperature of **150°C** indicated on the handle. The related warning lights signaling the operation of the resistors in use (**PIC.1 - Ref.1**) will switch on;
- 4) Let the oven operate for about **1 h**;
- 5) Disable the operation of the resistors setting the thermostats (**PIC.1 - Ref.2**) to position “0” and their warning light will turn off;
- 6) Open the door of the oven for about **15 min** in order to let eventual vapors and smells be discharged;
- 7) Close the door and repeat the process described in Section **4**) bringing the thermostat (**PIC.1 - Ref.2**) at the temperature of **400°C** indicated on the control panel;
- 8) Let the oven work for about **1 h**;
- 9) Disable the operation of the resistors bringing the thermostats (**PIC.1 - Ref.2**) to pos. “0”; their warning light will turn off;
- 11) Turn off the oven as described in **par.5.4**.

5.3– TURNING ON OVEN

- 1) Connect the plug of the power supply cable to the power supply outlet;
- 2) Enable the operation of the resistors bringing the thermostats (**PIC.1 - Ref.2**) to the wished temperature. The related warning lights (**PIC.1 - Ref.1**) signaling the operation of the resistors in use will switch on;
- 3) Once the oven has reached the wished temperature (see point 9 of this paragraph), visible on the thermometer (**PIC.1 - Ref.3**) it is possible to insert the pizza in the oven for the backing;
- 4) Open the oven door manually using the suitable handles;
- 5) To light the inside part of the backing chamber, press the oven lamp switch (**PIC.1 - Ref.5**);
- 6) Insert in the oven the pizza and/or the pizzas to be backed using suitable devices for this aim. It is important to avoid to leave the door open for too long, since the outgoing heat lowers the temperature of the oven.
- 7) Close the door again and check the backing through the inspection glass ;
- 8) The baking temperature of the pizza varies if it is positioned directly on the refractory stone or on a baking pan. In the first case, it is suggested to set the backing temperature at **280°C** for the bottom and **320°C** for the crown; on the contrary, in the second case, set **320°C** for the bottom and **280°C** for the crown;
- 9) When the baking has ended, open the door and extract the pizza and/or the pizzas and close the door again.



5- USE AND FUNCTIONING

5.4- TURNING OFF THE OVEN

Once the use of the oven has ended, proceed as follows:

Turning off the oven bringing the knobs that regulate the thermostats in **pos."0" (PIC.1 - Ref.2)**;



6- MAINTENANCE



BEFORE PERFORMING ANY TYPE OF MAINTENANCE INTERVENTION, IT IS COMPULSORY TO DISCONNECT THE PLUG OF THE OVEN FROM THE POWER SUPPLY OUTLET.

6.1- CLEANING

The clearing must be done every time the oven has been used following all the rules to prevent malfunctioning of the oven and for hygienic purpose.

Cleaning of the refractory surface: this operation has to be performed with hot oven. Once the **temperature of about 350°C has been reached**, turn off the oven, open the door and clean the surface using a **brush in vegetable fiber equipped with a long handle in order to avoid the contact with the oven hot parts.**

External clearing of the oven: (surfaces in stainless steel, inspection glass and control panel): this operation has to be performed with cold oven.



IT IS RECOMMENDED TO THE OPERATOR IN CHARGE TO USE PROPER GLOVES AND SUITABLE CLOTHING TO AVOID BURNINGS.



IT IS FORBIDDEN TO USE THROWS OR DRIPS OF WATER, ABRASIVE OR CORROSIVE SUBSTANCES, AND ANYTHING ELSE THAT CAN DAMAGE THE COMPONENTS, COMPROMISE THE SAFETY, AND BE DANGEROUS FROM AN HYGIENIC POINT OF VIEW.

For any intervention of supplementary maintenance, repairing and/or replacement refer exclusively to the authorized dealer where the oven has been purchased and/or to an authorized technician satisfying the technical and professional requirements stated by the regulations in force.



7- DEMOLITION

7.1- GENERAL WARNINGS

When dismantling the oven, compulsorily observe the provisions of the regulations in force. Differentiate the parts making up the oven according to different types of construction materials (plastic, copper, iron, etc.).



8—SPARE PARTS

8.1 - SPARE PARTS

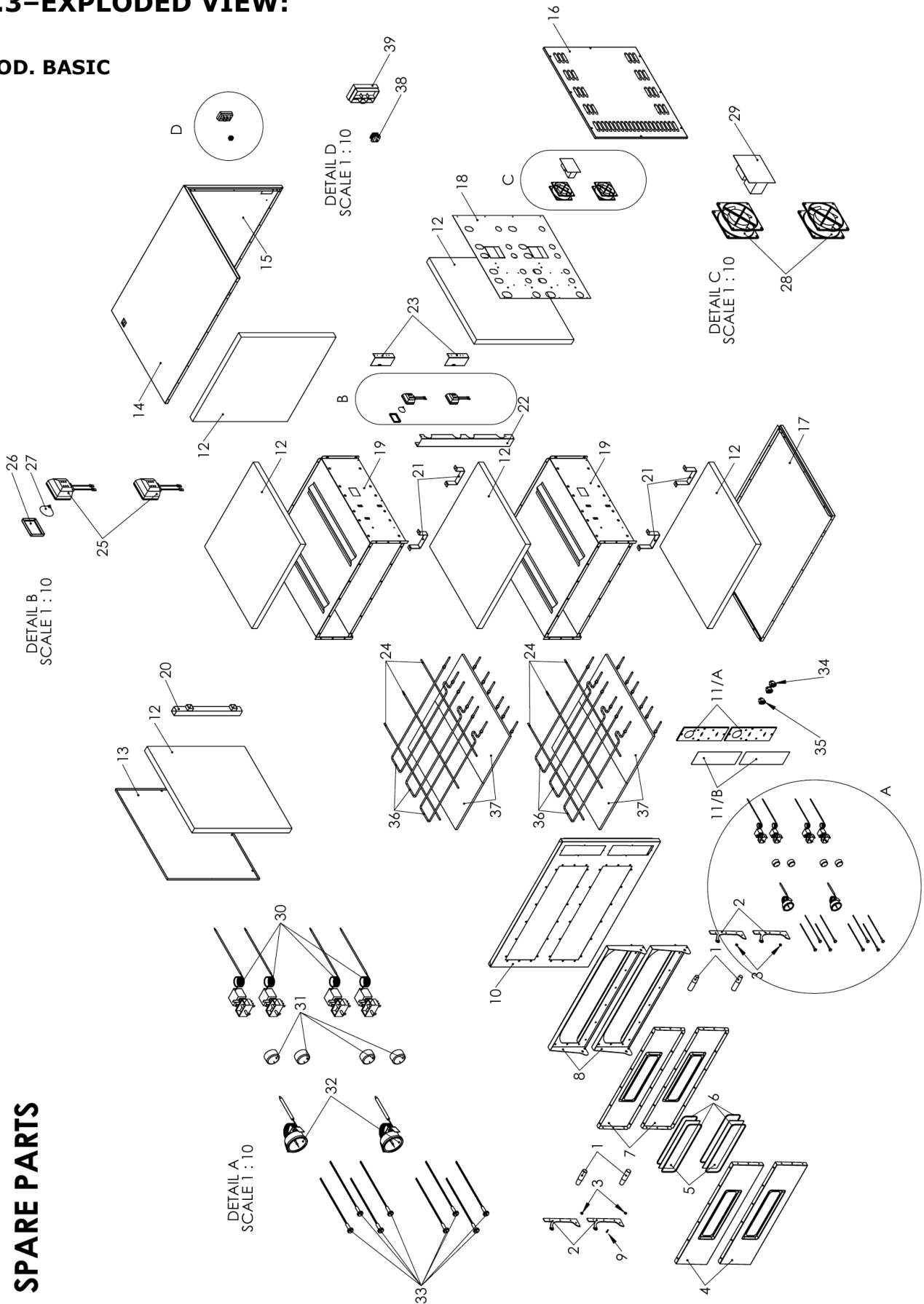
	DESCRIPTION	BASIC 4G	BASIC 44G
1/A	Door Handle	5M200030	5M200030
1/B	Small lateral door handles	-	-
5	Door Glass	5V010015	5V010015
6	Door glass gasket	5G100001	5G100001
25	Lamp holder	5P110003	5P110003
26	Lamp glass	5V010003	5V010003
27	Lamp	5L020005	5L020005
30	Thermostat	5T010001	5T010001
31	Thermostat knob	5M200003	5M200003
34	Thermometer	5T010200	5T010200
35	Heating element's warning light	5L020017	5L020017
36	Heating element's switch	-	-
37	Chamber light switch	5I100017	5I100017
38	Heating element	5R050220	5R050220
39	Refractory stone	5P050010	5P050010
41	Terminal box	5M100010	5M100010



8—SPARE PARTS

8.3—EXPLODED VIEW:

MOD. BASIC



SPARE PARTS



9-ELECTRIC EQUIPMENT

9.1 LIST OF COMPONENTS

MARK	DESCRIPTION
T	Single (1) pole thermostat
TT	Three (3) poles thermostat
QS0	Heating elements on/off switch
HL	Heating elements spy light
QF0/1	Chamber light on/off switch
K	Contactator
TI	Timer



9- ELECTRIC EQUIPMENT

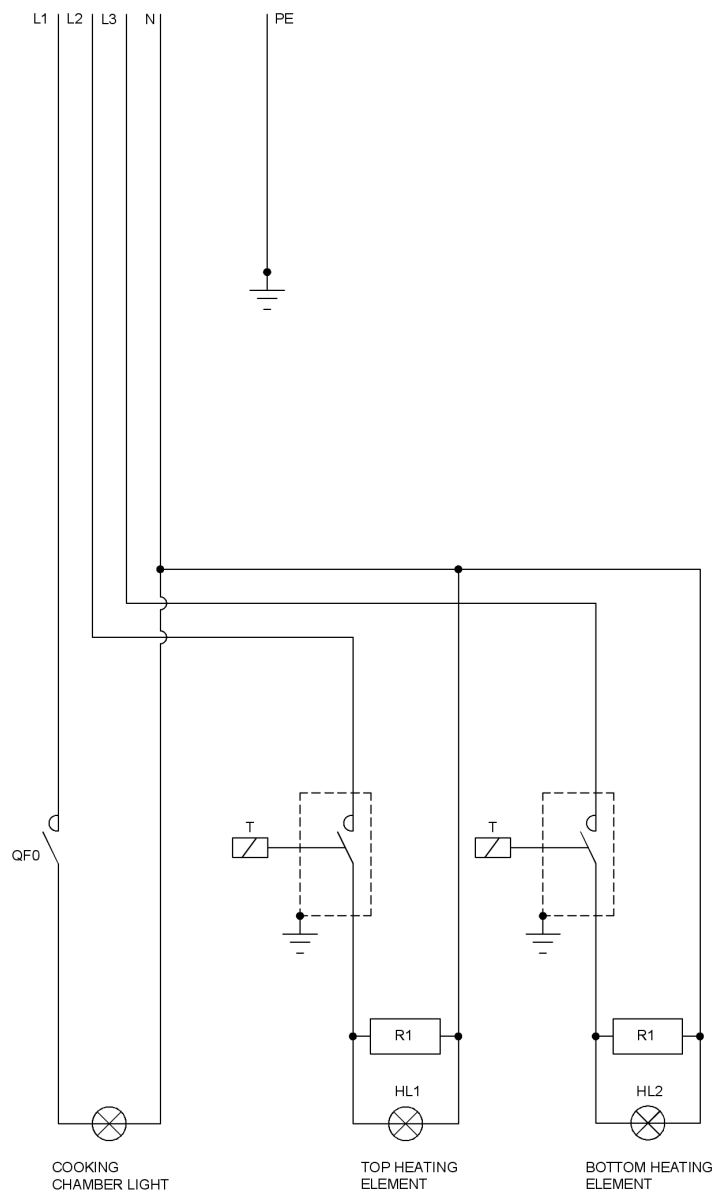
WIRING DIAGRAM

BASIC 4G / 44G

400V

3 PHASE

(one cooking chamber)



Legend of oven wiring diagrams	
T	unipolar thermostat;
QS0	heating element power switch;
HL	heating elements spy light;
QF0	chamber light on/off switch;

