


WARNING!

BEFORE SWITCHING ON THE OVEN: REMOVE THE REFRACTORY STONES CAREFULLY, REMOVE THE POLYSTYRENE UNDER ALL THE STONES, AND THEN PUT AGAIN THE STONES INSIDE THE ROOM OF THE OVEN.

ВНИМАНИЕ!

ПЕРЕД ПЕРВЫМ ВКЛЮЧЕНИЕМ ПЕЧИ ОСТОРОЖНО ПРИПОДНЯТЬ ШАМОТНЫЙ КАМЕНЬ И ДОСТАТЬ ПОЛИСТИРОЛОВЫЙ УПЛОТНИТЕЛЬ ПОД КАМНЯМИ. АККУРАТНО ПОЛОЖИТЬ КАМЕНЬ В ПЕРВОНАЧАЛЬНОЕ ПОЛОЖЕНИЕ.

ATTENTION!

AVANT D'ALLUMER LE FOUR, ENLEVER LES PIERRE SOIGNEUSEMENT, ENLEVER LE POLYSTYRENE QUI SE TROUVE DESSOUS TOUTES LES PIERRES ET, SEULEMENT APRES AVOIR FAIT CA, REMETTRE LES PIERRE DANS LE FOUR.

ATTENZIONE!

PRIMA DI METTERE IN FUNZIONE IL FORNO SOLLEVARE CON CAUTELA LE PIETRE, TOGLIERE IL POLISTIROLO DA SOTTO TUTTE LE PIETRE PRESENTI, MANEGGIARE LE PIETRE CON CURA E DOPO AVER RIMOSSO IL POLISTIROLO RIMETTERE LE PIETRE ALL'INTERNO DELLA CAMERA.

ATENDIMENTO!

ANTES DE PÔR EM FUNCIONAMEINTO O FORNO , LEVANTAR COM CUIDADO AS PEDRAS , TIRAR O POLIESTIRENO PRESENTE EMBAIXO DAS PEDRAS, MANIPULAR COM CUIDADO AS PEDRAS E DEPOIS DE TER TIRADO O POLIETIRENO VOLTAR A COLOCAR AS PEDRAS DENTRO DA CÂMARA.

¡ATENCIÓN!

ANTES DE PONER EN MARCHA EL HORNO, LEVANTAR CON CUIDADO LAS PIEDRAS, QUITAR EL POLIESTERENO QUE SE ENCUENTRA DEBAJO DE ESTAS, MANIPULAR LAS PIEDRAS CON CUIDADO Y TRAS HABER QUITADO EL POLIESTERENO VOLVER A RECOLOCARLAS EN EL INTERIOR DE LA CÁMARA.

ACHTUNG!

**UNTER DEN STEINEN BEFINDET SICH EINE SCHICHT AUS POLYSTYROL, BITTE DIESES POLYSTYROL VOR DEM EINSCHALTEN DES OFENS ENTFERNEN.
BEHANDLE DIE STEINE SORGFÄLTIG UND, NACH DEM ENTFERNEN DES POLYSTYROLS, LEGEN SIE DIE STEINE WIEDER IN DEN KAMMERN**

UWAGA!

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

تنبيه:

قبل استخدام الفرن ارفع الأحجار بحذر، وأزل البوليستيرين من تحت جميع الأحجار الموجودة، تعامل مع الأحجار بحذر، وبعد إزالة البوليستيرين أعد وضع الأحجار داخل الغرفة.

ENGLISH

MARKING PLATE.....	15
SERIAL LABEL	15
GENERAL INFORMATION	15
THE IMPORTANCE OF THE MANUAL	15
STATUS OF "TURNED OFF OVEN"	15
WARRANTY.....	15
DESTINATION OF USE	15
LIMITS OF USE	16
INSTALLATION	16
INSTRUCTIONS FOR THE USER	16
ELECTRIC CONNECTION	16
TERMINAL BOX.....	17
EQUIPOTENTIAL.....	17
USE AND FUNCTIONING	18
CONTROL PANEL	18
FIRST COMMISSIONING.....	23
TURNING ON OVEN	23
TURNING OFF THE OVEN.....	23
MAINTENANCE	24
CLEANING	24
DEMOLITION	24
GENERAL WARNINGS.....	24

MARKING PLATE

SERIAL LABEL

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;

GENERAL INFORMATION

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.

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.

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.

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

LIMITS OF USE

This oven has been designed and manufactured exclusively for the destination of use described above, 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.

INSTALLATION

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 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.

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.

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.

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 — $\frac{1}{4}$ 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
	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.

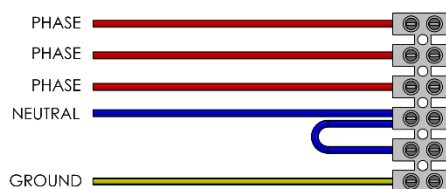


THE APPLIANCE IS TO BE SUPPLIED THROUGH A RESIBASIC CURRENT DEVICE (RCD) HAVING A RATED RESIBASIC OPERATING CURRENT NOT EXCEEDING 30 MA

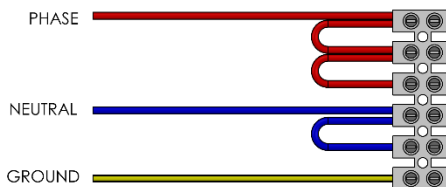
TERMINAL BOX

The terminal box is placed externally on the back of the oven.

400 V
3 PH



230 V
1 PH



230 V
3 PH



Oven type	N. of cables	Section (mm ²)
1/40; 2/40	3	2,5
1/50; 2/50; 3/50	5	4

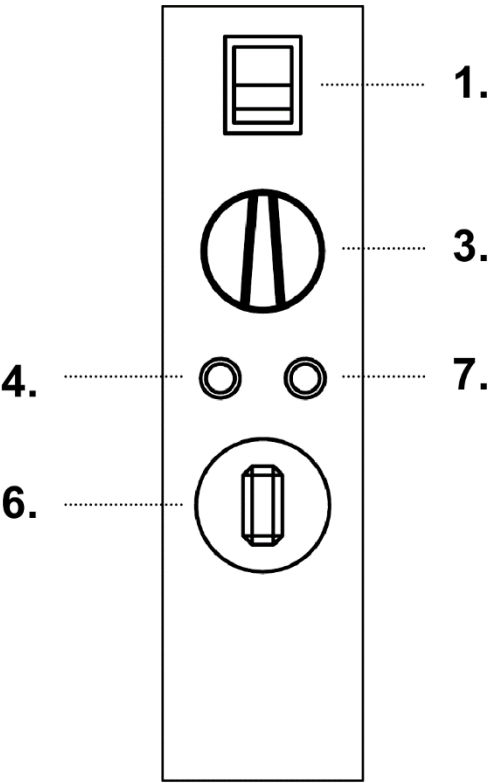
EQUIPOTENTIAL

The equipment must be connected with an equi-potential system . the connection terminal is located near the terminal box. The bonding wire must have a minimal section of 10 mm ².

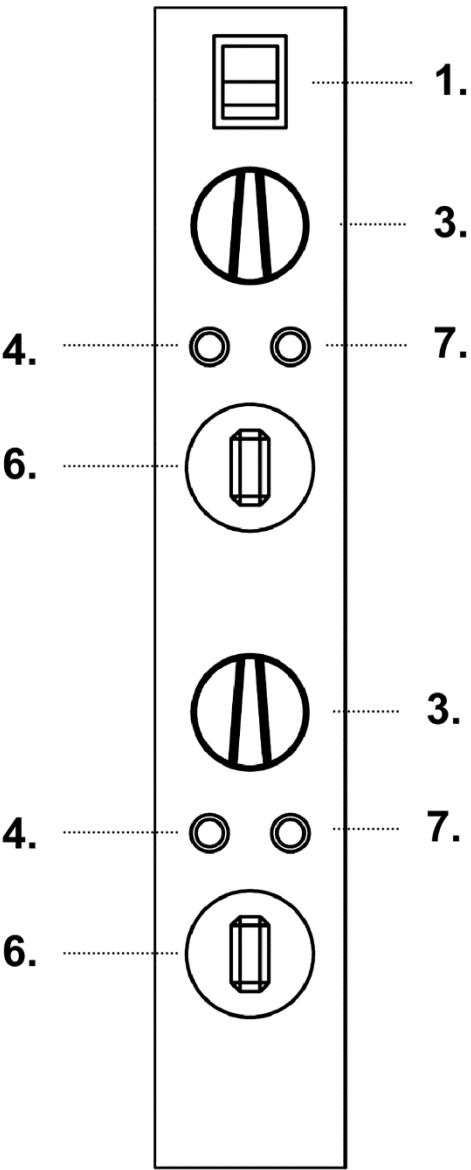
USE AND FUNCTIONING

CONTROL PANEL

1/40

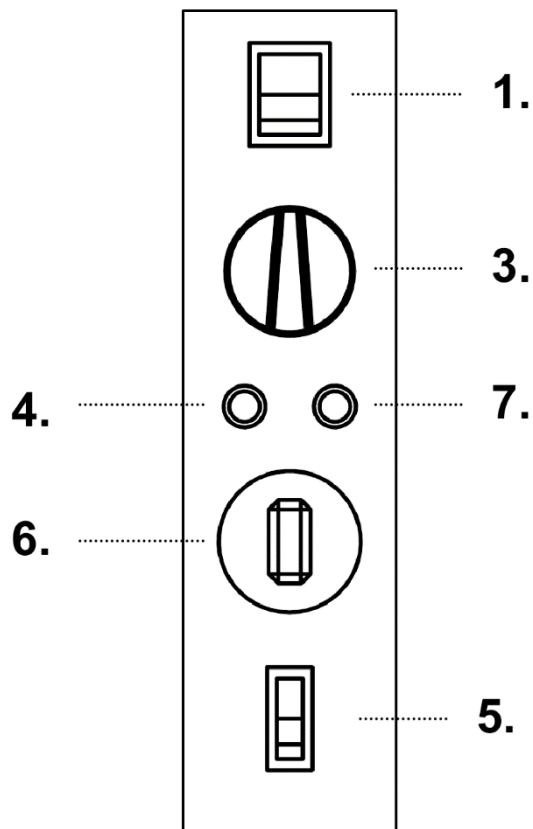


2/40

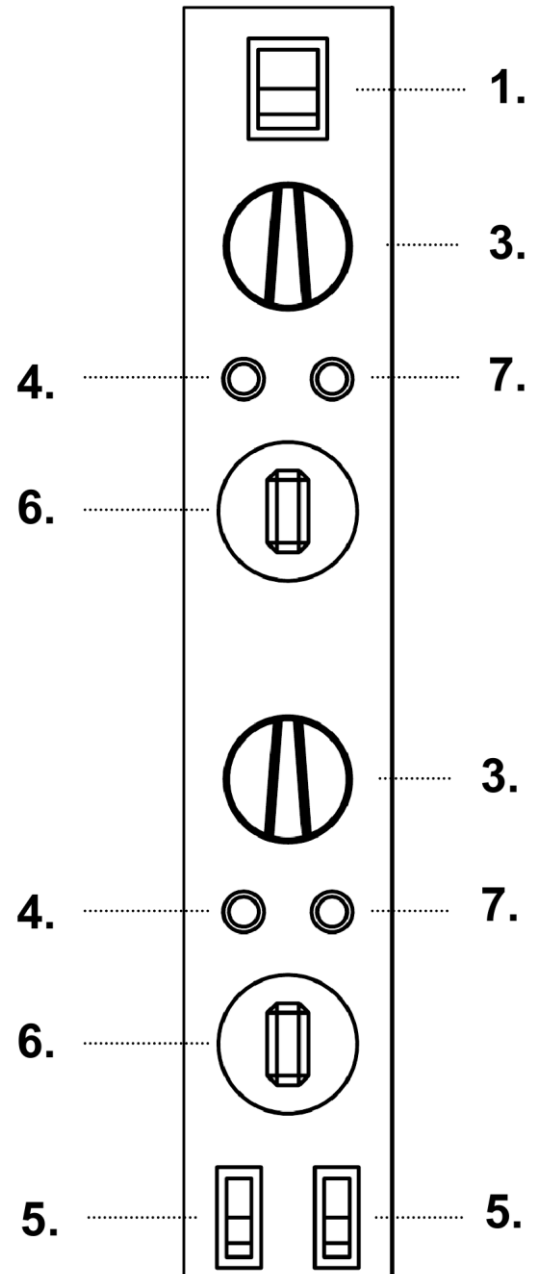


REF.	DENOMINATION	FUNCTION
1	General switch	Turns all the devices on or off
3	Thermostat	• Pos. 0: the heating elements are off • Pos. 50-320°C: temperature regulation.
4	Warning light	If lighted, the heating elements are working
6	Timer	It adjusts the cooking time and activate the heating elements.
7	Timer warning light	If lighted, timer is on.

1/40 WITH LIGHT

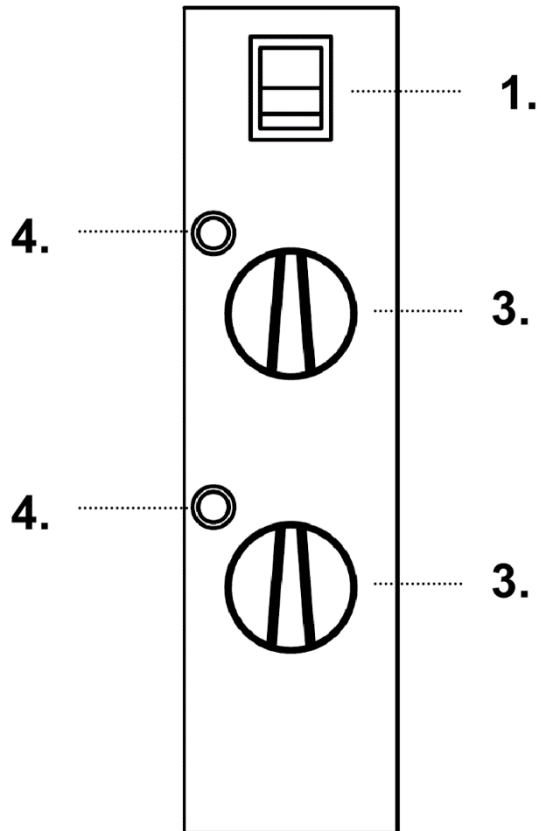


2/40 WITH LIGHT

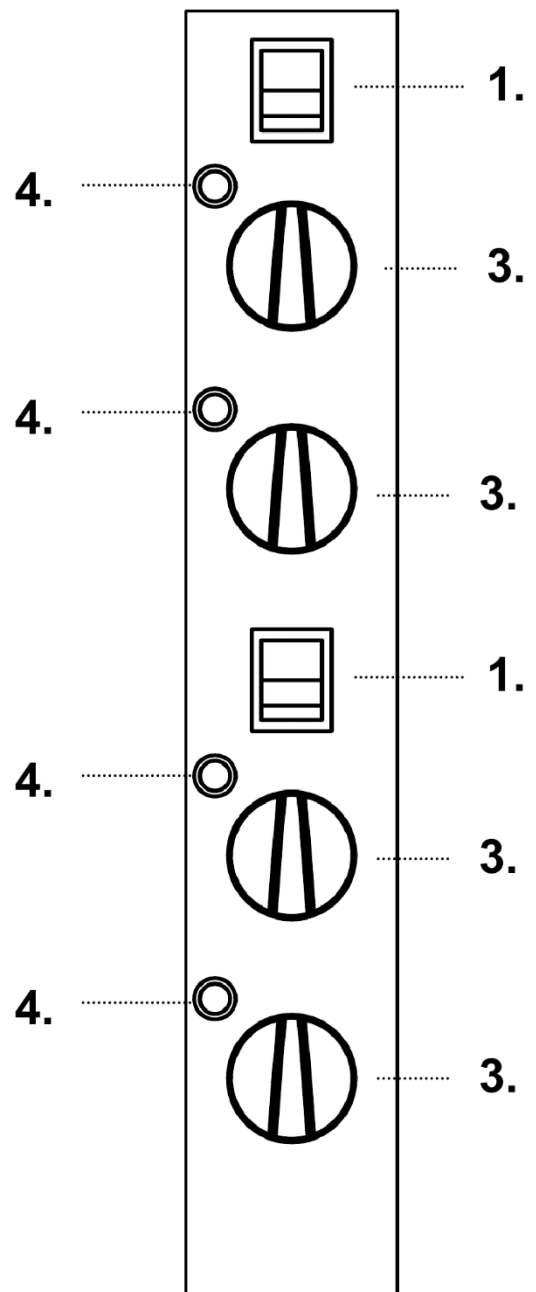


REF.	DENOMINATION	FUNCTION
1	General switch	Turns all the devices on or off
3	Thermostat	• Pos. 0: the heating elements are off • Pos. 50-320°C: temperature regulation.
4	Warning light	If lighted, the heating elements are working
5	Chamber lamp switch	• Pos. I: It switches on the light in the oven chamber; • Pos. 0: It switches off the light in the oven chamber.
6	Timer	It adjusts the cooking time and activate the heating elements.
7	Timer warning light	If lighted, timer is on.

1/40 2T



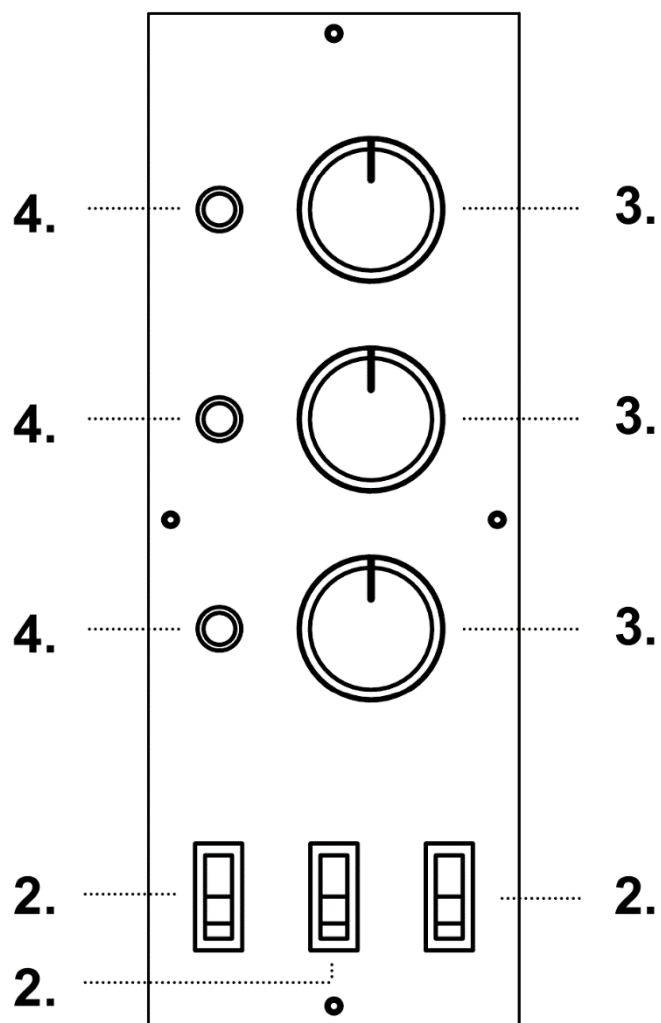
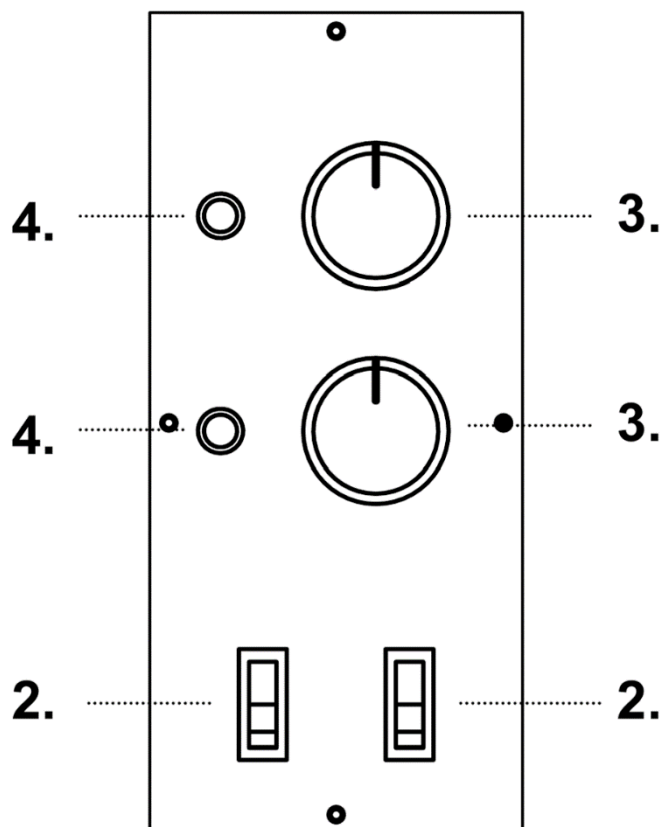
2/40 4T



REF.	DENOMINATION	FUNCTION
1	General switch	Turns all the devices on or off
3	Thermostat	• Pos. 0: the heating elements are off • Pos. 50-320°C: temperature regulation.
4	Warning light	If lighted, the heating elements are working

1/50, 2/50 4T, 3/50

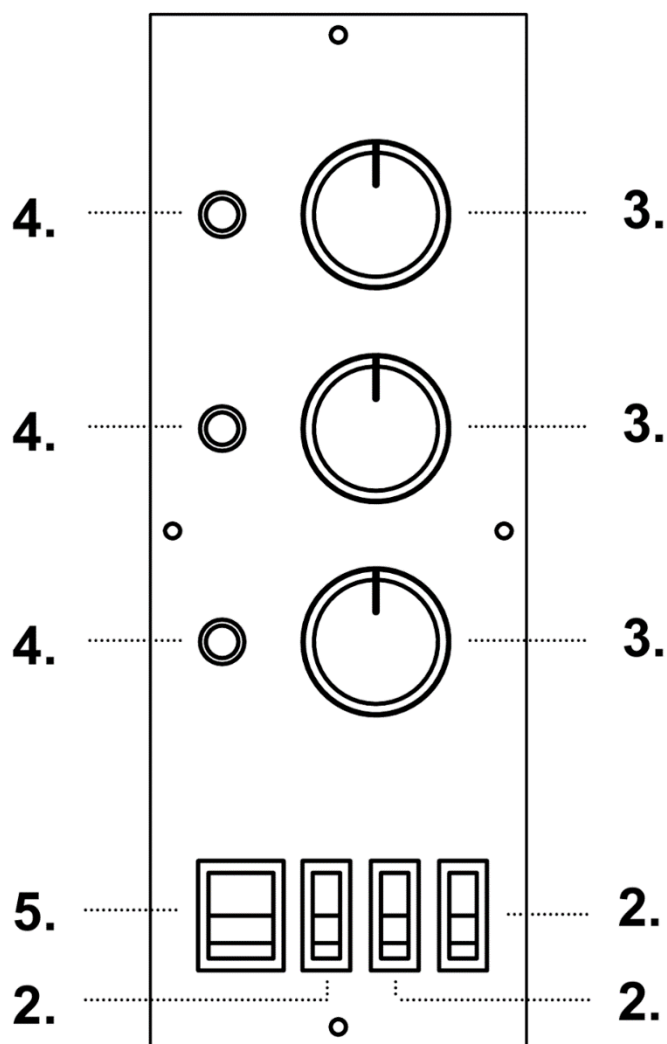
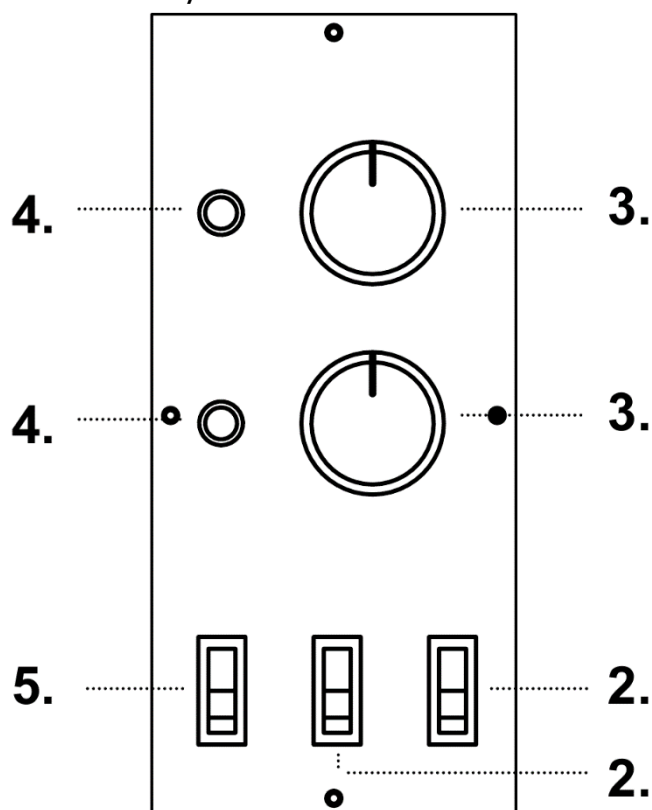
2/50



REF.	DENOMINATION	FUNCTION
2	Switch heating element	• Pos. I: heating elements on; • Pos. 0: heating elements off.
3	Thermostat	• Pos. 0: the heating elements are off • Pos. 45-455°C: temperature regulation.
4	Warning light	If lighted, the heating elements are working

1/50, 2/50 4T WITH LIGHT,
3/50 WITH LIGHT

2/50 WITH LIGHT



REF.	DENOMINATION	FUNCTION
2	Switch heating element	• Pos. I: heating elements on; • Pos. 0: heating elements off.
3	Thermostat	• Pos. 0: the heating elements are off • Pos. 45-455°C: temperature regulation.
4	Warning light	If lighted, the heating elements are working
5	Chamber lamp switch	• Pos. I: It switches on the light in the oven chamber; • Pos. 0: It switches off the light in the oven chamber.

FIRST COMMISSIONING

Remove the polystyrene underneath the refractory stones and the protective film avoiding using tools that can damage the surfaces.



FOR THE SAFETY REASONS, THE MAXIMUM TEMPERATURE ALLOWED TO BE SET IS 320/455°C.

THE FIRST COMMISSIONING CAN BE CARRIED OUT ONLY AFTER AN INSTALLATION CARRIED OUT BY AUTHORIZED PERSONEL WHO WILL ISSUE A DECLARATION OF CONFORMITY.

The first commissioning must be carried out 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 to the socket;
- 3) Put the switch of heating elements in pos. "I"; for the ovens 1/40 and 2/40: press the general switch;
- 4) Start the heating elements setting the thermostat on the temperature of **150°C**. The red warning lights signaling the operation of the heating elements is on;
- 5) Let the oven heating up for about 1 h;
- 6) Switch the heating elements off by putting the switch in position "0", the warning light turns off; for the oven 1/40 and 2/40: press the general switch and turn off the heating elements;
- 7) Open the door and keep it opened for about 15 min in order to let steam and smell to go out;
- 8) Close the door and repeat the process described in section 4) bringing the thermostat at the temperature of **400°C**; for the oven 1/40 and 2/40: bring thermostats at a temperature of **320°C**.
- 9) Let the oven heating up for about 1 h;
- 10) Switch the heating elements off by putting the switch in position "0", the warning light turns off; for the oven 1/40 and 2/40: press the general switch and turn off the heating elements;
- 11) Turn off the oven.
- 12) With the oven 1/40 and 2/40 you can adjust the cooking time by setting the minutes with the timer, at the end of the time set the heating elements will turn off. To choose the mode of cooking continued, bring the timer knob to "on" by turning to the left.

TURNING ON OVEN

- 1) Connect the plug of the power supply cable to the power supply outlet;
- 2) Put the switch of heating elements in pos. "I"; for the ovens 1/40 and 2/40: press the general switch;
- 3) Start the heating elements setting the thermostat to the desired temperature indicated on the handle. The related warning lights signaling the heating elements in use are switched on;
- 4) Once the oven has reached the desired temperature, it is possible to insert the pizza;
- 5) Open the oven door manually using the handles;
- 6) Insert the pizza/pizzas using suitable devices. It is important to avoid leaving the door open for too long, since the outgoing heat lowers the temperature of the oven.
- 7) Close the door again;
- 8) The baking temperature of the pizza varies if it is positioned directly on the refractory stone or on a baking tray. In the first case, it is suggested to set the backing temperature at **280°C** on the bottom and **320°C** for the ceiling; in the second case, set **320°C** for the bottom and **280°C** for the ceiling;
- 9) When the baking process ends, open the door and extract the pizza /pizzas and close the door again.

TURNING OFF THE OVEN

Once the cooking/backing process is over, please proceed as follows:

Turn the oven off by putting the switches of heating elements and the knobs that regulate the thermostats in pos. "0";

For the ovens 1/40 and 2/40: press the general switch and turn off the heating elements.

MAINTENANCE



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

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 320°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 WIDE 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.

DEMOLITION

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.).

TECHNICAL DATA

	Measur ement unit	1/40	2/40	1/40 2T	2/40 4T	1/50	2/50	2/50 4T	3/50
Temperature control	°C	50-320				45-455			
External dimensions	cm	L 61,5 P 50,0 H 28,0	L 61,5 P 50,5 H 43,0	L 61,5 P 50,0 H 28,0	L 61,5 P 50,5 H 43,0	L 91,5 P 69,0 H 36,0	L 91,5 P 69,0 H 53,0	L 91,5 P 69,0 H 62,5	L 91,5 P 69,0 H 90,0
Chamber dimensions		L 41,0 P 36,0 H 9,0	L 41,0 P 36,0 H 9,0	L 41,0 P 36,0 H 9,0	L 41,0 P 36,0 H 9,0	L 62,0 P 50,0 H 12,0	L 62,0 P 50,0 H 12,0	L 62,0 P 50,0 H 12,0	L 62,0 P 50,0 H 12,0
Chambers	nr	1	2	1	1	1	2	2	3
Voltage	Vac	230				400/230			
Frequency	Hz	50/60							
Total power	kW	1,6	2,4	1,6	3,2	4,0	6	8	12
Power of top heating element	W	800x1	800x2	800x1	800x2	2000x1	2000x2	2000x4	2000x6
Power of bottom heating element	W	800x1	800x1	800x1	800x2	2000x1	2000x1	2000x4	2000x6

