



## **INSTRUCTIONS FOR INSTALLATION AND USE**



### **PIZZA OVENS**

**E - 4, 6, 6 L, 9, 8, 12, 12 L, 18**

**200.2150**

**200.2170**

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# DECLARATION OF A STANDARDS CONFORMITY



The producer confirms that the devices agree with 73/23 EEC standards, rule nr. 22/1997 Sb, Nr. 258/2000 Sb and with relevant governments ordres. 38/2001 Sb.. Instalation must be done with respect to valid standards. Attention, the producer refuses any responsibility in case of direct or indirect damages which are caused due to wrong instalation, incorrect intervention or modification, insufficient maintenance, incorrect use and also possibly caused by other reasons presented by items in sale conditions. This appliance is set only for skilled use and must be operated by qualified persons only. Parts set and secured by the producer or accredited person must not be rebuilt by user.

## TECHNICAL DATA

Label with technical data is placed on the back side of the device. Study the electrical diagram of connection and all following information before instalation.

PRODUCT TYPE	VOLTAGE (V/HZ)	NUMBER OF THERMOSTATS (ITEMS)	POWER INPUT MAX. (KW)	DIMENSIONS (CM)	CHAMBER DIMENSIONS (CM)	WEIGHT (KG)
E - 4	400 V, 3N, 50 Hz	2	4,8	98 x 92 x 42 v	70 x 70 x 15 v	80
E - 6	400 V, 3N, 50 Hz	2	7,2	98 x 121 x 42 v	72 x 107 x 15 v	110
E - 6 L	400 V, 3N, 50 Hz	2	8	131 x 92 x 42 v	107 x 72 x 15 v	122
E - 9	400 V, 3N, 50 HZ	2	12	131 x 121 x 42 v	107 x 107 x 15 v	150
E - 8	400 V, 3N, 50 HZ	4	9,6	98 x 92 x 76 v	2x 70 x 70 x 15 v	125
E - 12	400 V, 3N, 50 HZ	4	14,4	98 x 121 x 76 v	2x 72 x 107 x 15 v	180
E - 12 L	400 V, 3N, 50 HZ	4	16	131 x 92 x 76 v	2x 107 x 72 x 15 v	232
E - 18	400 V, 3N, 50 HZ	4	24	131 x 121 x 76 v	2x 107 x 107 x 15 v	245

## PACKING AND DEVICE CHECK

The device leaves our stocks properly packed with appropriate symbols and labels. There are also appropriate instructions for use. In case the packing shows bad handling or damage, it must be reclaimed at transporter immediately by writing and signing of a damage protocol. Important notice

### Important notice

- this instructing guide must be read properly and carefully because it contains important information about safety elements, instalation, use
- these recommendations refer to this product
- this product corresponds with valid standards
- this guide must be properly deposited for future use
- keep the children away from manipulation with the product
- when selling or moving the product to another place it is necessary
- to make yourself sure that the staff or the professional service has got acquainted with control and instalation instructions from enclosed guide
- only authorised person can operate the product
- the device can be used only for baking pizza,
- it cannot be switched on without supervision
- we recommend to have the product checked by proffesional service min. once a year
- only original spare parts can be used for repairs
- the product cannot be cleaned by the water jet or pressure shower
- by damage or break down disconnect all the feeders (water, gas, electricity) and call proffesional service
- producer refuses any responsibility in case of damages caused by wrong instalation, by disobserving of above mentioned recommendations or by other use etc.

## TECHNICAL INSTRUCTIONS FOR INSTALATION AND REGULATION

Can be used ONLY by specialized technicians. following instructions apply to the technician specialized in instalation to do all the operations in the most correct way and according to the valid standards.

### Important

Any activity connected with regulation etc. must be done only when the device is disconnected from electricity. If it is necessary to have the device connected to the electricity (during repairs) you must be very careful.

## PLACEMENT

The device must be instalated in well ventilated room what is necessary for regulation of the function of the device (technician must go by valid standard (ČSN...)). If the device is situated close to the wall or if it is in contact with the furniture walls, these walls must resist the temperatures ranging to 60°C. Instalation, setting, putting into operation must be done by qualified person who is competent for this and according to the valid standards.

Wrap up the device and check whether it was not damaged during transport. Settle the device on horizontal surface (max imbalance 2°).Settle the device under the fumehood to eliminate water steam and bad smell.The device can be instalated separately or in a set with devices of our production. Min. distance 10 cm from other subjects must be kept.It is also necessary to prevent our product from contact with combustibile materials. In this case you must make corresponding changes to secure heat izolation of combustibile parts. Safety measures from the standpoint of the fire protection according to ČSN 061008čl. 21:

## SAFETY MEASURES FROM THE STANDPOINT OF THE FIRE PROTECTION ACCORDING TO ČSN 061008 ČL. 21

- only adults can operate the device
- device must be safely used in common surroundings according to ČSN 332000-1
- device must be placed so as to stand or hang on the noncombustibile surface. No subjects from combustibile materials can be placed directly on the device or in distance which is shorter than safety distance (the shortest distance is 10 cm).
- safety distances from various materials of different degree of combustion and information about the degree of comb. of common building materials - see chart:

### Chart:

Combustion degree of building materials classified according to the combustion degree of materials and products (ČSN 730823)

A noncombustibile	granit, sandstone, concretes,bricks, ceramic wallfacing tiles, plaster
B uneasily combustibile	akumine, heraklite, lihnos, itavere
C1 hardly combustibile	leafy wood, plywood, sirkoklit, rare paper formica
C2 middle combustibile	fibreboards, solodure, cork boards, rubber,floor-coverings
C3 easily combustibile	wood-fibreboards, polystyrene,polyurethane, PVC

Devices must be instalated in a safe way. When instaling you must respect corresponding project, safety and hygienic orders according to:

- ČSN 061008 fire protection of local devices and sources of heat
- ČSN 332000 surrounding for electric devices

## Connecting the oven to the mains

If multiple ovens are connected in a linear fashion they must be grounded among each other at the specified point, which is located on the rear of the device. This point is identified as the point of equipotential connection (pic. 2).

## CONNECTION OF THE ELECTRIC CABLE TO THE ELECTRICITY

Installation of electric feeder - This feeder must be separately protected by a safety fuse according to the specific electric stream which depends on the wattage of the installed device. Check the wattage on the label at the back of the device. Connect the device directly to the electricity but you must put the switch between the device and electric net. The switch must be placed in min. distance 3 mm between the particular contacts according to the standards and loading. The feeder of grounding (yellow-green) cannot be interrupted by this switch. In every case feeding cable must be placed so that no point of the cable will reach the temperature which is 50°C higher than the temperature of the surrounding. Before connecting the device check that:

- safety fuse of the feeder and inner mains can stand the loading of the device (see label of the matrix)
- mains are equipped with effective grounding according to standards (ČSN) and conditions given by law
- socket or switch of the feed is well accessible from device

We refuse any responsibility in case of not respecting above mentioned rules. Before the first use it is necessary to remove all the protection foil and to clean the device - see chapter „cleaning and maintenance“.

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As a result, when using the appliance for the first time, it is recommended to leave it function empty at the max. power for 20-30 minutes while keeping the room as well ventilated as possible.

### Maintenance

We recommend to have the device checked once a year by the professional service. Only qualified or competent persons can do interventions in the product.

### Connecting the oven to the mains

If multiple ovens are connected in a linear fashion they must be grounded among each other at the specified point, which is located on the rear of the device. This point is identified as the point of equipotential connection (pic. 2).

## INSTRUCTION FOR USE

Warning! Before you begin using this oven you must remove the protective film from its whole surface, wash it well with water containing washing up liquid and then wipe it with a damp rag. Before starting baking switch the oven on for approx. 30 minutes at its maximum temperature so that the residues of preservative substances are burnt off.

**Before using the oven for the first time the temperature must be set to 150°C and the oven must be kept running for 8 hours. After the oven has been prepared in this manner standard operation can be commenced.**

**Open and close the doors using the handles (pos. H, pic. 1). When the oven is on do not touch the metal components, you could be burnt. All control elements and the handles are protected against radiant heat. When handling foods in the baking chamber use protective aids on your hands. Do not cover the oven, not even partially, do not place anything on it.**

### Controls (pic. 1)

Start the oven by turning the main switch (A) to point “I” according to the label on the knob. The machine is now switched on. Use the regulation buttons on the thermostat to independently regulate the upper (B) and lower (C) heating elements, which are switched on after the required temperature is set. The pilot lights (D) for the upper and lower part of the chamber light up when the heating elements are on. To turn the heating elements off set the thermostat for the specific level to 0°C. The interior chamber lighting is turned on by pressing the backlit switch (E), switching it to “I” and turned off by switching it to “O”. The lighting only works if the oven is turned on using the main switch (A).

### Turning the oven off

To turn the oven off make sure that the interior lighting and the heating elements have been turned off, then turn the main switch to "0".

### Control panel (pic. 1)



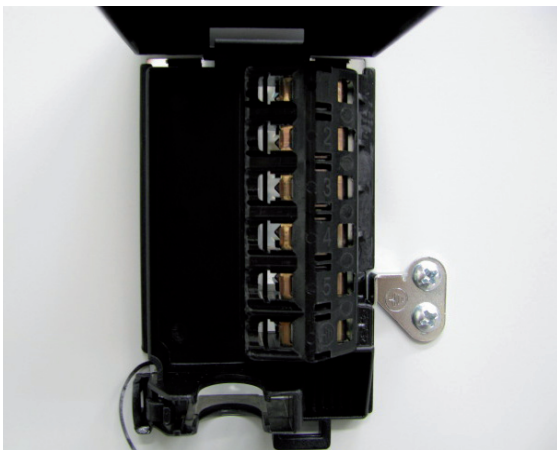
- Ⓐ MAIN SWITCH
- Ⓑ UPPER HEATING ELEMENT THERMOSTAT
- Ⓒ LOWER HEATING ELEMENT THERMOSTAT
- Ⓓ HEATING ELEMENT PILOT LIGHTS
- Ⓔ INTERIOR LIGHTING SWITCH
- Ⓕ THERMOMETER
- Ⓖ VALVE DRAW-ROD
- Ⓗ DOOR HANDLES

## OPERATING INSTRUCTIONS

- When baking you must check the pizzas and if necessary turn them so that they are baked uniformly.
- When starting the baking process switch the chamber on with the thermostats turned to maximum. After the oven has been heated set the thermostats to operating temperature.
- The temperature set on the upper and lower thermostat is not usually identical (a lower temperature on the bottom thermostat).
- When the oven is switched on and empty the temperature of the fire-clay slabs rises from the upper heating elements.
- In two storey ovens heat is transferred between the upper and lower chambers.
- Clean the fire-clay slabs regularly using the appropriate equipment.
- A basic set of tools can be purchased additionally for each oven.
- Only switch the light on when baking, this will extend the service life of the light bulbs.
- If too much steam is produced in the work area it can be released by opening the steam valve using the draw-rod (pos. G, pic. 1).

### Connecting the supply cable, equipotential symbol (pic. 2)

- The terminal panel is located on the rear of the oven.



## Oven chamber (pic. 3)



- Ⓐ FIRE-CLAY SLABS
- Ⓑ INTERIOR CHAMBER LIGHTING
- Ⓓ HEATING ELEMENT SUPPORT
- Ⓔ HEATING ELEMENTS

## CLEANING AND MAINTENANCE

The oven must be cleaned every time it is no longer in use, in compliance with the hygienic regulations. Always make sure that the oven has cooled down and is disconnected from the mains. Remove adhering food remains using a suitable spatula and a fine wire brush. Proceed carefully when cleaning the oven so that the fire-clay slabs are not damaged. These must never be washed with water. If you cool the fire-clay slabs rapidly they could be damaged. A pressure hose must not be used for cleaning, or any corrosive or abrasive substance, which could damage individual components so that they do not comply with the hygienic regulations.

### HOW TO PROCEED IN THE EVENT OF A MALFUNCTION

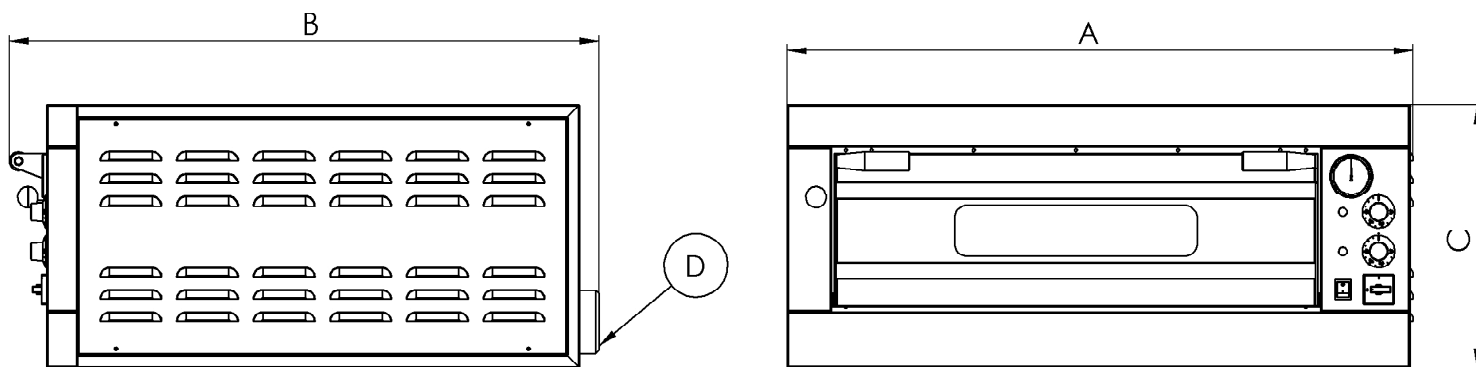
Disconnect from the electricity supply and call the seller's service organisation.

## WARNING

The warranty does not apply to any expendable components subject to regular wear (rubber seals, light bulbs, glass and plastic components, etc.). The warranty also does not apply to the oven if it is not installed in accordance with the instructions – by an authorised employee according to the corresponding standards and if the oven was manipulated by unauthorised individuals (interference with the interior system) or was operated by untrained personnel and in conflict with the instructions for use. The warranty also does not apply to damage caused by natural forces or other exterior circumstances.

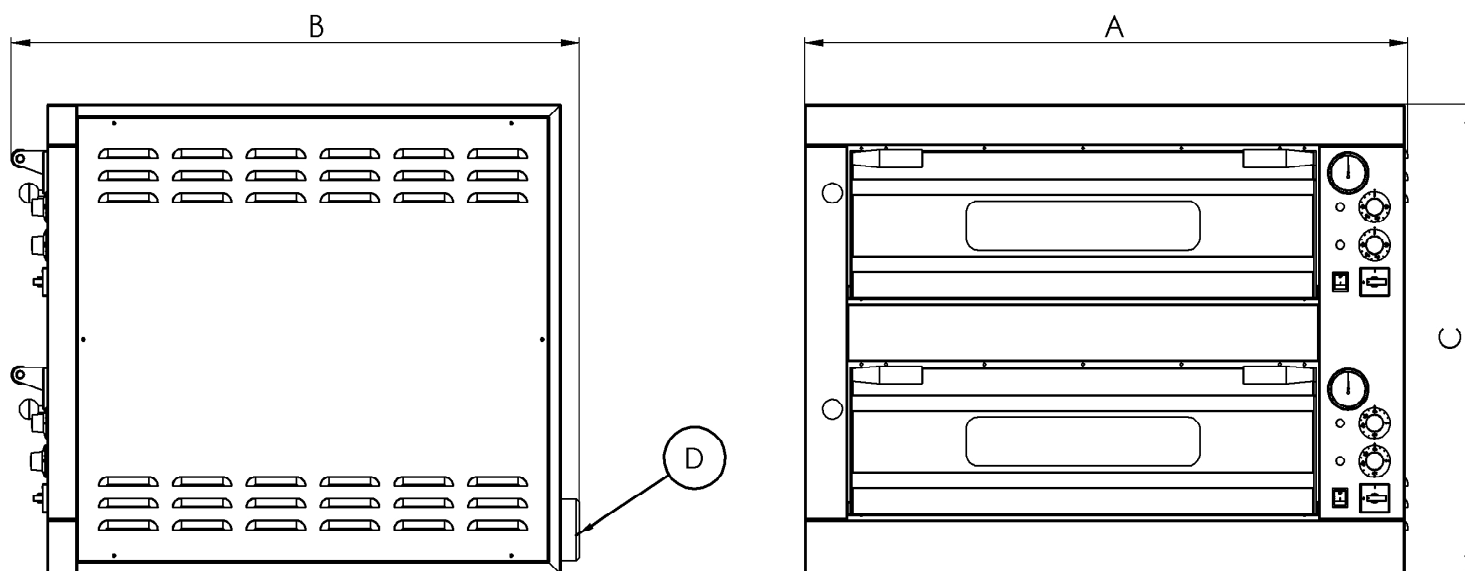
The transport packaging and the oven after its service life has expired should be taken to the waste dump.

**DIMENSION PLANS / MASSKIZZEN / DIMENSIONS**  
**E - 4, 6, 6L, 9, 9L**



TYPE	A (CM)	B (CM)	C (CM)
E - 4	98	92	42
E - 6	98	121	42
E - 6 L	131	92	42
E - 9	131	121	42

**DIMENSION PLANS / MASSKIZZEN / DIMENSIONS**  
**E - 8, 12, 12L, 18**



TYPE	A (CM)	B (CM)	C (CM)
E - 8	98	92	76
E - 12	98	121	75
E - 12 L	131	92	75
E - 18	131	121	75