



USE AND MAINTENANCE MANUAL

ELECTRIC OVENS

TK – TEKNO – EURO – CL – PAST FOOD



INTRODUCTION

The present manual provides safety directions and instructions for the oven use and maintenance. This manual must be consigned to the people working on the oven or doing the maintenance.

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CHAP.1 – GENERAL INFORMATION

1.1 Introduction

Thank you for having chosen our product.

This piece of equipment has been constructed with the help of the most up to date technology available to guarantee long lasting use and maximum performance under normal working conditions.

Particular care has been taken in designing the product to ensure that it conforms to European safety regulations and can therefore carry the EC symbol.

If the recommendations set out in this manual are followed carefully, your oven will maintain perfect operational efficiency and consequently the value of the investment made.

1.2 Aim of this manual

This manual covers the use and maintenance of electric pizza ovens of the TK, TEKNO, CL and EURO range. It is intended as a guide for proper and safe operation together with maintenance recommendations.

Each oven comes supplied with a copy of this manual.

In order to understand how to operate the oven in the shortest possible time it is necessary to

READ THIS MANUAL CAREFULLY BEFORE INSTALLING AND OPERATING THE OVEN.

This oven has been designed for cooking foodstuffs and in particular Pizza. Use for any other purpose is prohibited as it can be dangerous.

Efficient operation of the equipment depends largely on correct periodic maintenance; the procedures contained in this manual are the minimum required for the oven to work safely.

Due to continual technical improvements and changing safety regulations the oven in your possession may appear slightly different from the one described in this booklet. That will in no way effect the validity of the information and illustrations provided.

Any eventual modifications carried out will be described in future revisions of this manual.

The way this oven has been designed makes it an efficient working tool for even the most demanding of client applications.

WARNING! The manufacturer can accept no responsibility for damage to persons or object due to improper use and reserves the right to take the necessary legal action in cases where unauthorized modifications have been carried out to the equipment.

1.3 Warranty

The product is guaranteed for a period of 12 months from delivery date and is limited to the replacement of any component malfunctions or failures due to manufacturing defects.

The guarantee does not cover any eventual failure or malfunctions caused by transportation by third parties, installation or maintenance errors, incorrect operating procedures or modifications carried out by unauthorized persons.

The guarantee does not cover glass, canopies, bulbs, refractive surfaces or any other elements subject to normal wear and tear.

The guarantee will not be deemed valid if regular payment has not been effected by the purchaser and if the product has been repaired, modified or dismantled without prior written permission from the manufacturer.

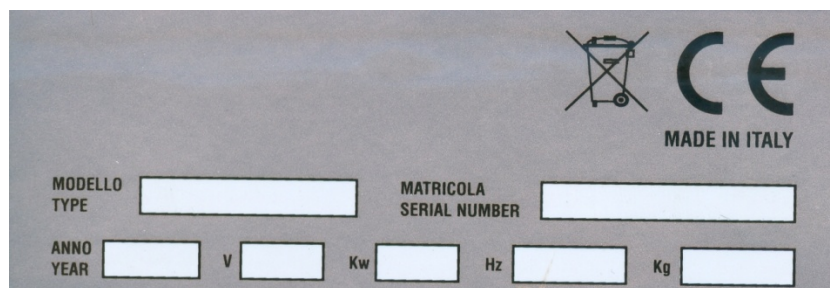
In order to receive assistance in the quickest possible time it is recommended that a full written description of the problem together with any other pertinent information be sent immediately to the manufacturer.

1.4 Equipment identification

The oven is identified by a fitted plate showing the model, year of manufacture, serial number, EC conformity symbol and other information necessary for correct operation.

This plate is located on the rear of the oven.

Further information regarding the equipment manufacture can be obtained by reading the declaration of conformity with safety regulations enclosed with this manual.



1.5 Operator working position

The oven must be programmed by the operator using the control panel found on the front right hand side

The cooking process can be controlled at all times by referring to control instruments

CHAP.2 - SAFETY MEASURES FOR EQUIPMENT USE

2.1 Safety measures

- These warnings have been listed for your own safety as well as the safety of others; we urge you to read the manual carefully before installing the oven.
- This equipment has been designed and manufactured for use by adults responsible for their own actions. Do not allow children near the oven.
- Any modifications found necessary for installing the oven in the existing electrical system and each maintenance operation must be carried out by fully qualified and authorised personnel.
- The ovens are still hot long after they have been turned off; therefore do not touch or allow anyone to come near the hot parts. Do not bring any objects, especially flammable ones, in contact with the surfaces. Always use adequate protection when putting food into the oven or taking it out.
- During the cooking process, always keep the oven under visual control and turn it off immediately should any anomalies arise.
- Disconnect the oven at the mains by turning off the main switch and unplugging it before carrying out any cleaning or maintenance operations, or when making any modifications to the oven.
- The equipment should always be kept clean for safety and hygiene purposes; in particular, make sure that no grease or food residue is left inside the cooking chamber; be careful not to scratch the material the chamber is coated with; clean the outside using soap and water being careful to avoid wetting any electrical components, while the inside of the oven should be cleaned with specific cleaning agents. Do not use acids or abrasive substances.

- Be very careful not to wet the tempered glass door while still hot as this could cause it to fracture.
- Do not cover the cooking chamber walls with oven-proof paper or aluminium foil.
- Do not interfere with the safety devices fitted to the oven.
- The operations described in this manual are the only ones the user is authorized to carry out without specialist assistance.
- The oven must be positioned on a flat surface at least 10 cm from the wall to ensure adequate ventilation.
- The oven is equipped with a vapour/smoke extractor. This must be hooked up to a chimney and fitted with a condensation release point so that no water can gain access to the inside of the oven.
- Make sure that in the immediate vicinity of the oven there is no electrical apparatus which may be disturbed by the electrical field which is produced.
- Keep this manual in a safe place as it should be passed on to the purchaser if the oven is resold.
- For any repairs necessary, only use official spare parts recommended by the manufacturer. Contact the service centre for advice.
- Lack of observation of the above recommendations could compromise both the equipment and operator safety.
- It is recommended that the oven be thoroughly checked on delivery.
- When making connections always observe local building and fire safety regulations.

CHAP.3 - EQUIPMENT DESCRIPTION

3.1 Technical characteristics

The oven had been constructed using sheet steel specially treated to withstand high temperatures, a cooking surface in refractory material and a frame insulated with rockwool and fibre.

The heating unit consists of two groups of electrical elements, one located at the top and one at the bottom of the cooking chamber with separate controls.

TK and TEKNO series ovens with electro mechanic and electronic control allow the cooking process to be regulated by means of a thermostat the former type, or the EK340 control unit on the latter type. Particularly the EK340 allows full control of the current sent to the heating elements, resulting in considerable energy saving.

On ovens in the CL, EURO and PAST FOOD series, the cooking process is regulated by a heat switch for electro mechanically controlled models or by the CT1IT0010100 regulation card on electronically controlled ovens.

These heat regulation devices have been designed with a view to allowing the operator to set the devices according to requirements with the simplest of operations.

On models fitted with the EK340 control unit and CT1IT0010100 regulation card, an acoustic signal averts the operator of any anomalies arising; however, constant surveillance is advisable.

Lighting inside the cooking chamber is provided by a heat shielded light bulb.

3.2 Manufacturer's recommended use



The electric ovens described in this manual have been specifically designed for cooking **pizza, pastry, roast meats and other similar foodstuffs.**

Any other use is prohibited and therefore dangerous.

The manufacturer prohibits any improper use of the oven and declines any responsibility for damage caused to persons or thing arising from such actions. This equipment has been constructed conforming to the appropriate technical norms and directives governing the sector.

3.3 Technical data

Below are listed the general technical data of the different oven models.

	Inside Dimensions			Outside Dimensions			Weight	Power	Power	N. Pizze	N.Baking-pan
	H	L	P	H	L	P	Kg.	Max Kcal.h	Medium Kcal.h		 60x40
TK A - 1 I/R	15	66	66	43	91	84	100	4,5	2,8	4	1
TK A - 2 I/R	15	66	66	70	91	84	140	9	4,5	8	2
TK B - 1 I/R	15	66	99	43	91	117	120	6,5	3,8	6	2
TK B - 2 I/R	15	66	99	70	91	117	170	13	6,5	12	4
TK C - 1 I/R	15	99	99	43	125	117	150	9,6	4,8	9	2
TK C - 2 I/R	15	99	99	86	125	117	300	19	9,5	18	4
TK D - 2 I/R	15	99	66	70	125	94	170	13	6,5	12	4

R = Country Style Front I = Stainless Steel Front

Use and maintenance manual

	Inside Dimensions			Outside Dimensions			Weight	Power	Power	N. Pizze	N. Baking-pan
	H	L	P	H	L	P	Kg.	Kw	Kw	Ø 30	60x40

T1A I/R	15	61	62	46	85	95	70	4	2	4 Ø 30	1
T1B I/R	15	61	92	46	85	125	90	6	3	6 Ø 30	2
T2A I/R	15	61	62	70	85	95	120	8	4	8 Ø 30	2
T2B I/R	15	61	92	70	85	125	160	12	6	12 Ø 30	4
T2C I/R	15	70	105	70	94	138	190	16	8	12 Ø 35	4

R = Country Style Front

I = Stainless Steel Front

	Inside Dimensions			Outside Dimensions			Weight	Power	Power	N. Pizze	N. Baking-pan
	H	L	P	H	L	P	Kg.	Kw	Kw	Ø 30	60x40

EC6 I/R	17	123	63	40+16*	162	96+17*	220	8,5	4	8	3
EC8 I/R	17	93	63	40+16*	132	96+17*	180	7,3	3,8	6	2
EC9 I/R	17	93	93	40+16*	132	126+17*	200	9,5	4,5	9	2
EC12 I/R	17	123	93	40+16*	162	126+17*	260	12,5	6	12	4
ES6 I/R	17	123	63	40+16*	162	96+17*	220	8,5	4	8	3
ES9 I/R	17	93	93	40+16*	132	126+17*	200	9,5	4,5	9	2
ES12 I/R	17	123	93	40+16*	162	126+17*	260	12,5	6	12	4

* Isolating Hood

R = Country Style Front

I = Stainless Steel Front

	Inside Dimensions			Outside Dimensions			Weight	Power	Power	N. Pizze	N. Baking-pan
	H	L	P	H	L	P	Kg.	Kw	Kw	Ø 30	60x40

LCB I/R	17	60	90	40+16*	100	120+19*	190	7,2	4	6	2
LCC I/R	17	60	120	40+16*	100	150+19*	260	8,5	4,5	8	3
LSB I/R	17	60	90	40+16*	100	120+19*	190	7,2	4	6	2
LSC I/R	17	60	120	40+16*	100	150+19*	260	8,5	4,5	8	3

* Isolating Hood

R = Country Style Front

I = Stainless Steel Front

	Inside Dimensions			Outside Dimensions			Weight	Power	Power	N. Baking-pan
	H	L	P	H	L	P	Kg.	Max Kw	Medium Kw	60x40
PFA	18	60	80	43+16*	100	128+17*	170	7,2	3,5	2
PFB	18	60	120	43+16*	100	168+17*	185	7,8	4	3
PFC	18	80	120	43+16*	120	168+17*	205	8,2	4,5	4
PFD	27	60	80	53+16*	100	128+17*	180	7,2	3,5	2
PFE	27	60	120	53+16*	100	168+17*	200	7,8	4	3
PFF	27	80	120	53+16*	120	168+17*	220	8,2	4,5	4

* Isolating Hood

TK and TEKNO series ovens can be mounted either on the stand or on the leavening cell in two different ways, either one oven or two ovens on top of each other.

Ovens in the CL, EURO and PAST FOOD series can be placed on top of each other, either on stands or on leavening cells.

CHAP.4 – INSTRUCTIONS FOR INSTALLATION AND USE

4.1 Instructions for correct installation

N.B. Before installing the oven read carefully chapter 2 on safety measures.

4.1.1 Unloading and transporting the oven.

Use a mechanical device to move the oven.

The oven is delivered on a wooden pallet with cardboard and transparent plastic film. Be very careful to position the mechanical lifting device in the points shown so that the oven can be moved safely and securely.

If the oven needs to be transported by lifting devices (crane, bridge crane, etc.) use auxiliary means capable of taking the oven’s weight fitted with safety mechanisms; make sure the auxiliary devices are connected to the appropriate lifting points.

4.1.2 Environmental conditions for use

The oven must be used indoor as it is not suitable for outdoor use. Room temperature must be between 6°C and 40 °C and humidity should not exceed 90%.

4.2 Recommendations for correct installation

WARNING! These operations must only be carried out by qualified technicians

- Place the oven on a flat surface at a suitable distance from the wall (see Chapter. 2). Allow enough space around the oven to carry out maintenance operations.
- Make sure that the voltage values of the client’s power supply match those shown on the identification plate fitted to the oven.
- Check that the client’s electrical supply system is earthed and that it conforms with the regulations. If the voltage needs to be changed, take off the rear cover of the oven and refer to the information supplied by the electrical circuit diagram with this manual
- Remove the protective cover from the terminals and connect up the electrical supply lead.
- Fit a general on/off switch to the client’s electrical supply system suitable for the power absorption. If more than one oven is connected in series, in order to fit the most suitable switch, add together the total power absorption by referring to the identification plates on each individual piece of equipment.

Connect up the outlet for the fumes to a chimney and make sure that it has a good draught, make provision for a condensation release point so that no water can enter oven.

WARNING! The manufacturer declines all responsibility for damage or problems caused by lack of observation of the required safety norms during oven installation.

WARNING! These operations must only be carried out by qualified technicians

4.2.1 Electrical connections

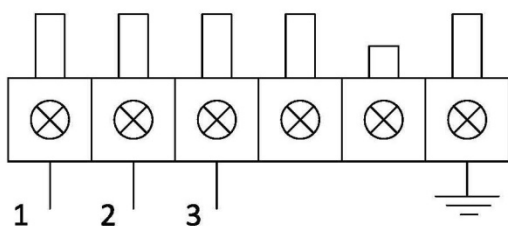
Make sure that the client’s main on/off switch is in the OFF position and that the voltage is the same as that declared by the manufacturer.

Connect up each cooking chamber with a four-pole on/off switch which conforms with the data shown in the table and the regulations in force in the country of use.

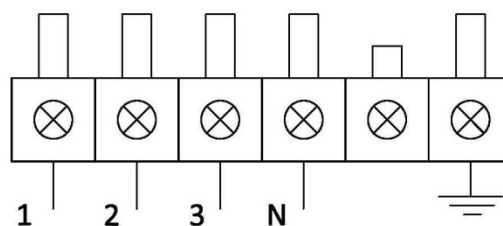
Open the cover on the rear part of the oven to gain access to the terminals. The oven is supplied without a mains lead and so a suitable rubber covered lead of the correct absorption and insulated to no less than H07RN-F standard should be fitted. Connect the lead to the terminals according to the figure below and as described in the attached electric diagram.

Make sure the client’s system is earthed (this is essential for oven installation).

230V - 3ph. - 50/60Hz

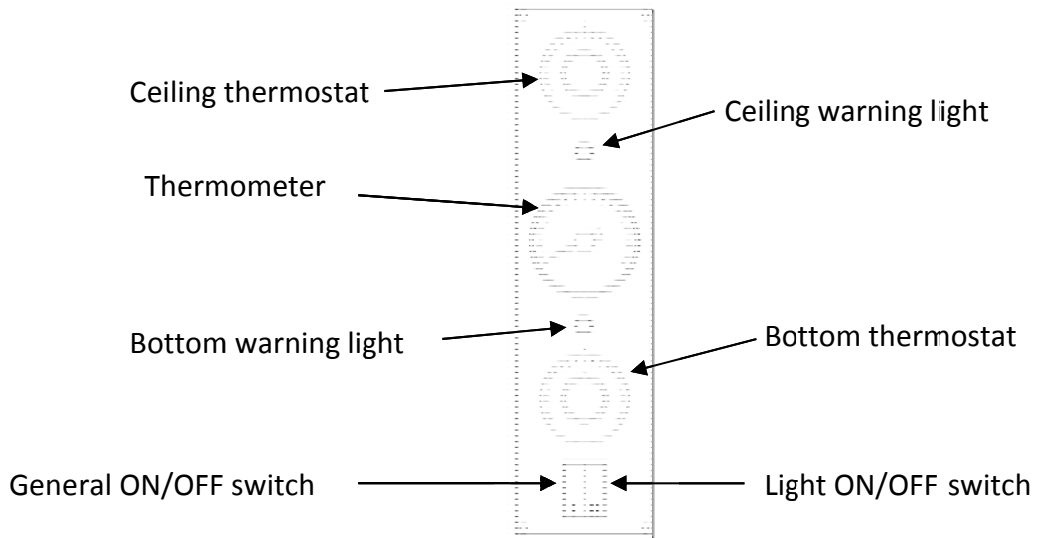


400V - 3ph. + N - 50/60Hz

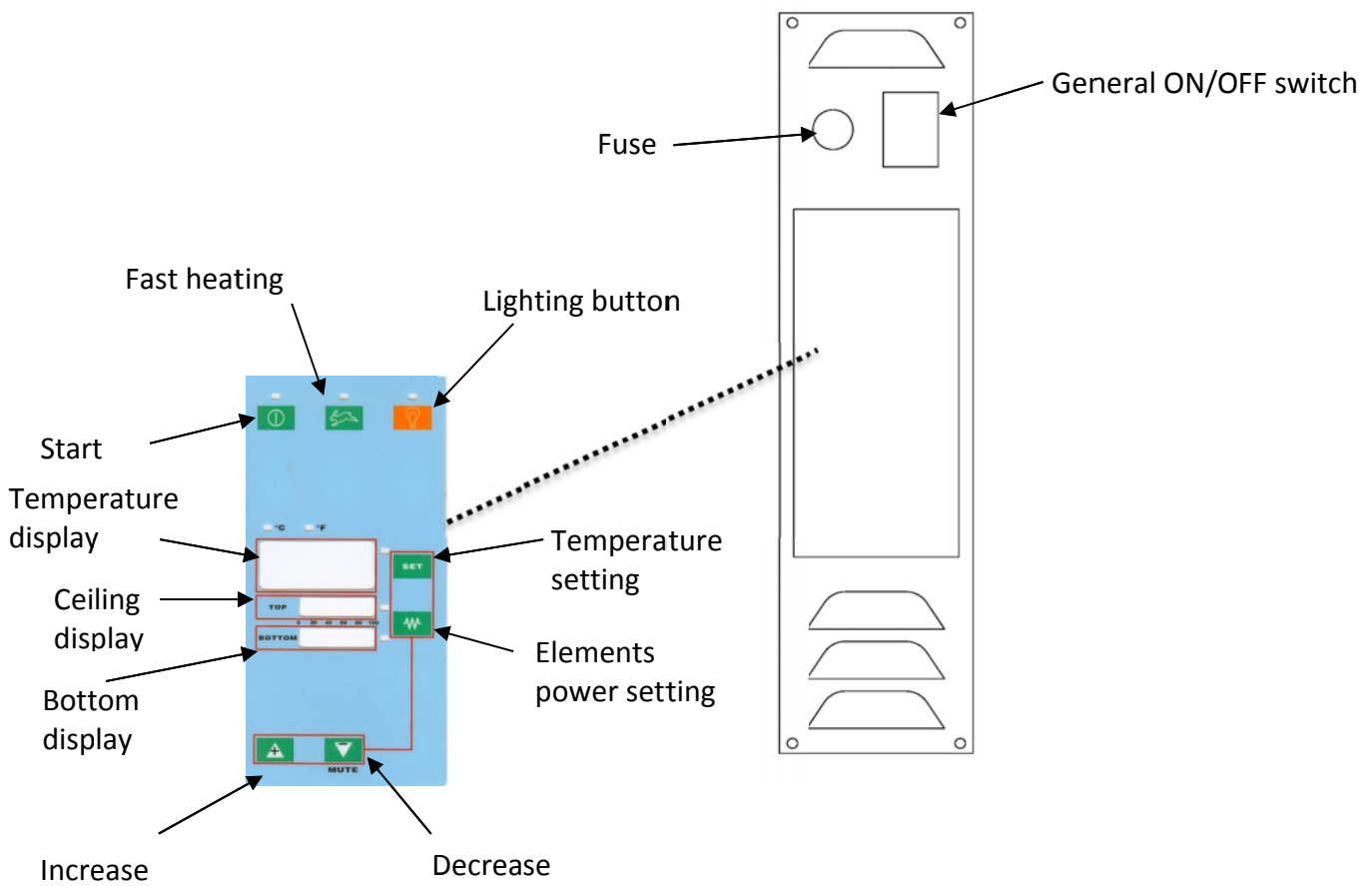


4.3 Description of controls

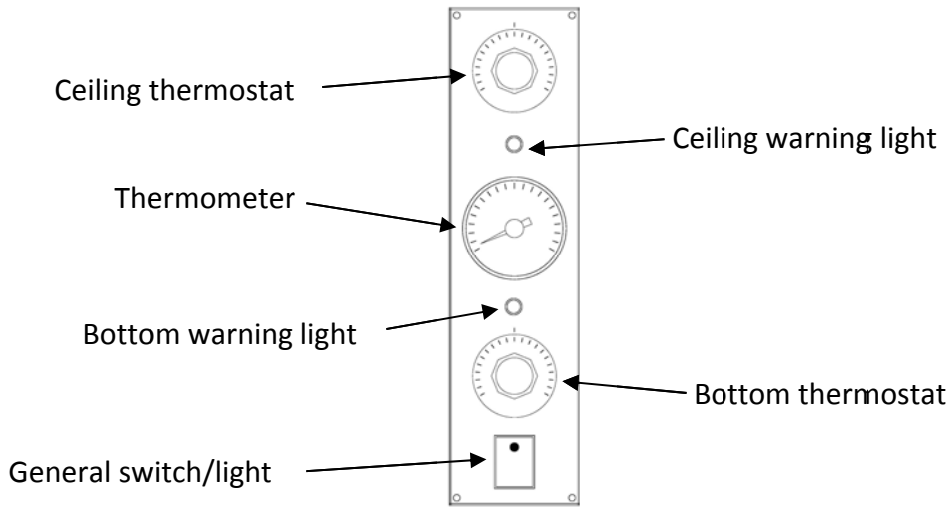
4.3.1 TEKNO 1 electro mechanic oven



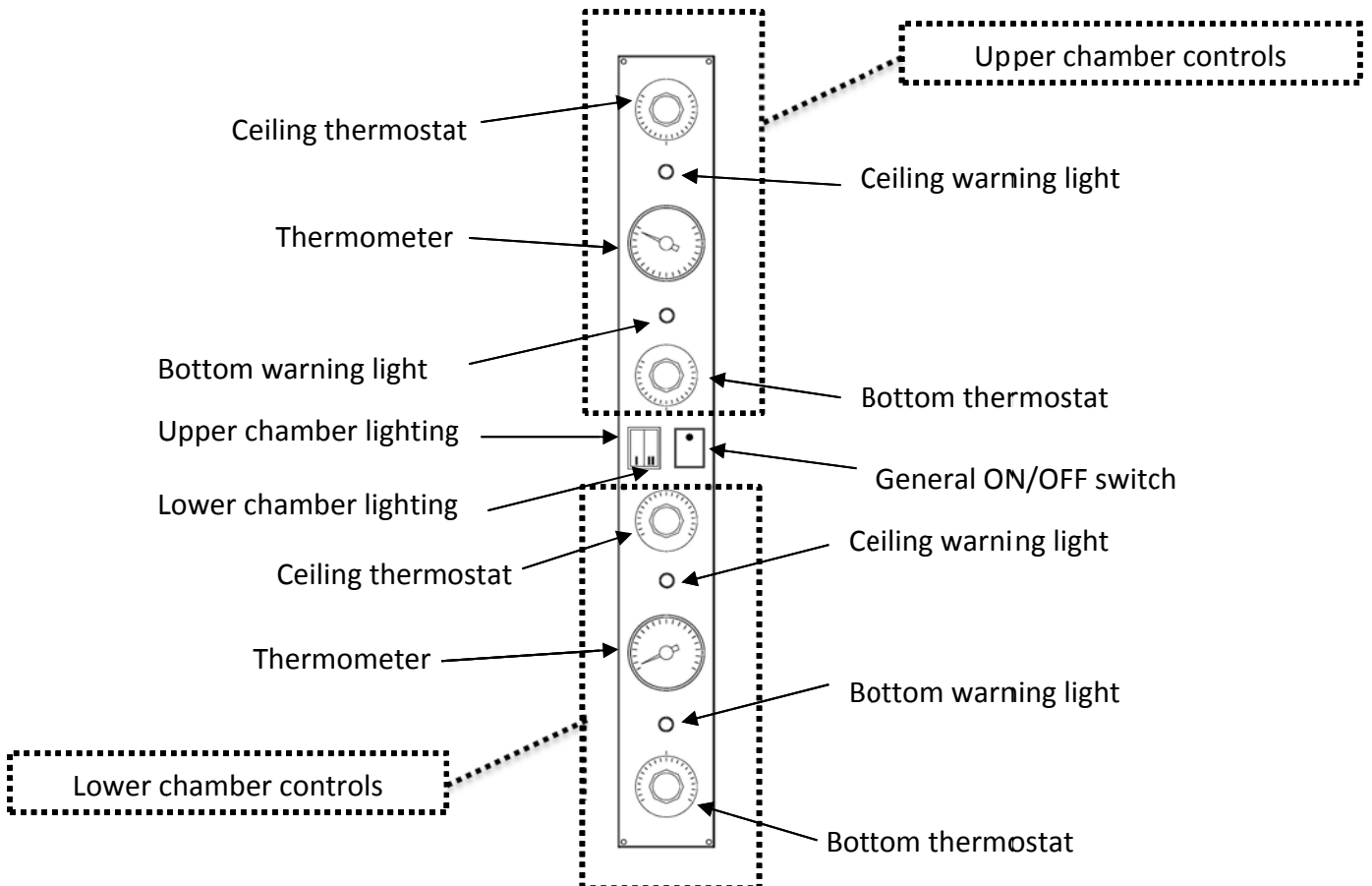
4.3.2 TEKNO/TK 1 digital oven



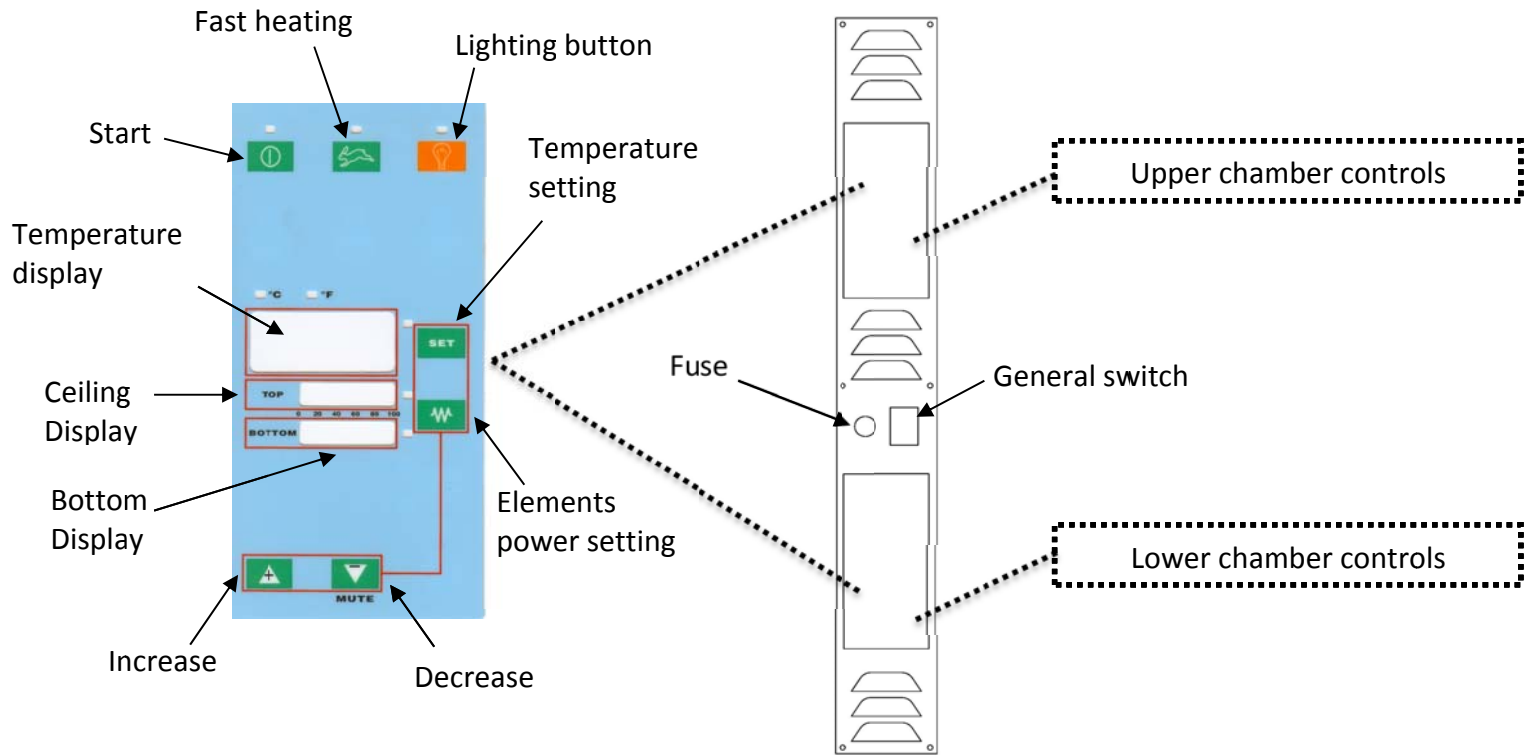
4.3.3 TK 1 electro mechanic oven



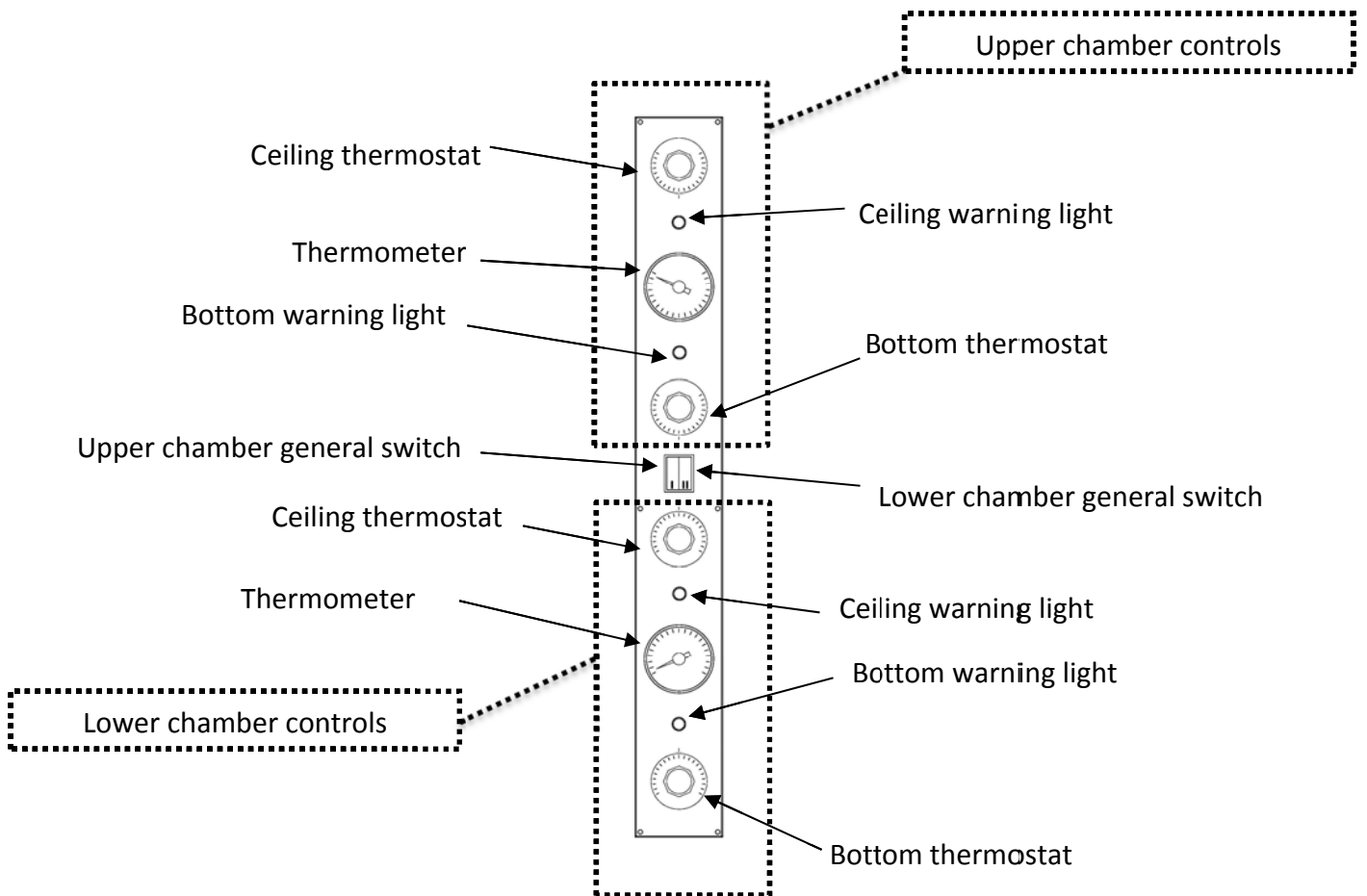
4.3.4 TEKNO 2 electro mechanic oven



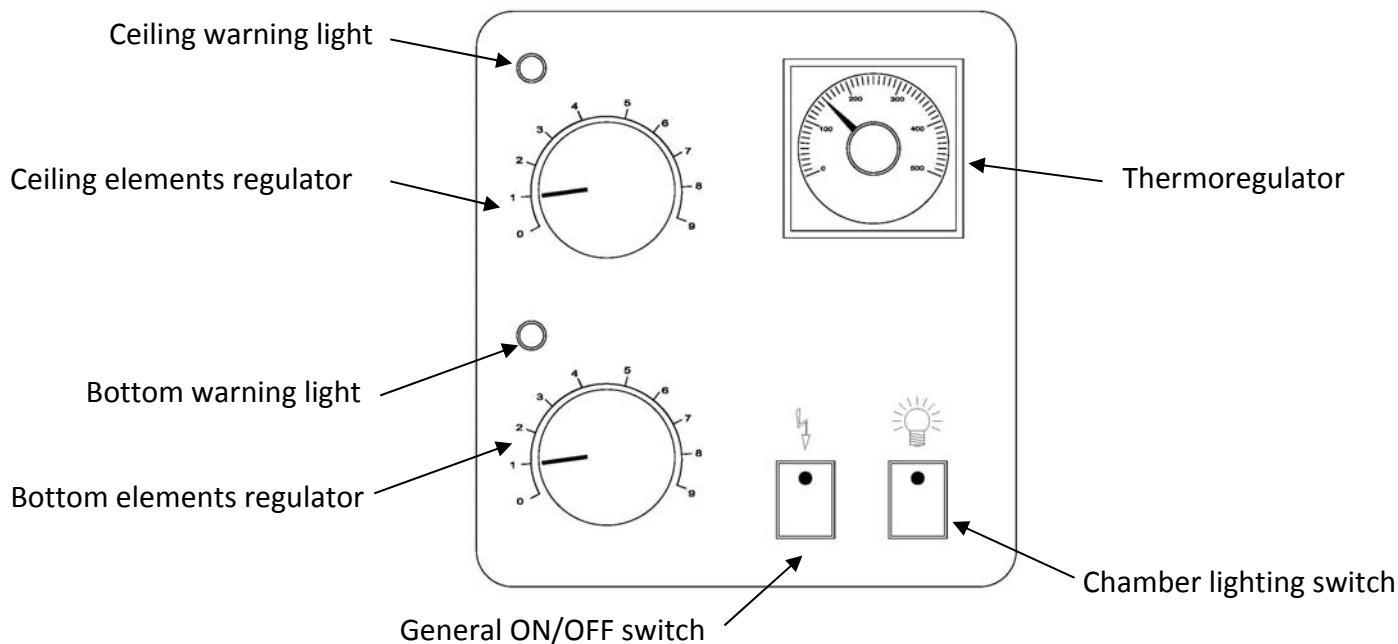
4.3.5 TEKNO/TK 2 digital oven



4.3.6 TK 2 electro mechanic oven



4.3.7 Euro/CL/PAST FOOD electro mechanic oven



4.3.8 Euro/CL/ PAST FOOD digital oven

See the attached user manual for the “CT1IT0010100” regulation card

4.4 Operating procedure for TEKNO/TK electro mechanic

The description below refers to chapters 4.3.1, 4.3.3, 4.3.4, 4.3.6.

Press the General switch to turn the oven on.

Set the required temperature with the ceiling and bottom thermostats.

When the relative warning lights come on this means that the elements are on, when the lights go out it means the required temperature has been reached.

The thermometer shows the temperature in the cooking chamber.

The oven is now ready to cook.

4.5 Operating procedure for TEKNO/TK digital oven

The description below refers to chapters 4.3.2, 4.3.5.

4.5.1 Description of EK 340 controls

- TEMPERATURE DISPLAY: when cooking it shows the actual oven temperature; when setting it allows the required temperature to be set.

- CEILING/BOTTOM DISPLAYS (TOP/BOTTOM): these are indicators of the elements power consumption; the more LEDs lit, the more power is absorbed. The power is regulated independently on the ceiling and on the bottom.
- TEMPERATURE SETTING (SET key): it allows the required temperature to be set.
- ELEMENTS POWER SETTING: it allows modifying the values on ceiling and bottom displays. The LED corresponding to the part (ceiling or bottom) we want to modify will come on.
- LIGHTING: provides illumination for the cooking chamber.

4.5.2 Temperature setting

To set/change the required temperature do as follows:

- Press the START key to turn the controller on.
- Press the SET button and the LED at its left will start flashing to show that the function of temperature setting is activated: the display will show the value "000".
- Press the key "+" to increase the temperature or the key "-" to decrease it.
- Press again the SET button to confirm the set temperature. The display will show the present temperature of the oven.

N.B. If settings below the MINIMUM or above the MAXIMUM temperatures permitted are attempted the display will start flashing and will accept no further changes.

4.5.2 Regulation of the power supplied

To regulate the amount of power supplied to the heating elements do as follows:

- Press the "Elements power setting" key: the LED bar next to the ceiling display (TOP) will start flashing to show that the power supply change function has been activated. Use the "+" key to increase or the "-" key to decrease the power supplied to the ceiling heating elements.
- Press again the "Elements power setting" key the LED bar next to the bottom display (BOTTOM) will start flashing to show that the power supply change function has been activated. Use the "+" key to increase or the "-" key to decrease the power supplied to the bottom heating elements.
- Press again the "Elements power setting" key to deactivate the power supply change function.

4.6 Operating procedure for **EURO/CL/PAST FOOD** electro mechanic oven

The description below refers to chapter 4.3.7.

After turning on the oven with the main switch set the temperature required on the thermoregulator by means of the little knob on it.

Select the power supply necessary for the ceiling and bottom heating elements by turning respectively the "Ceiling Elements Regulator" and the "Bottom Elements Regulator" knobs on the required values.

The warning lights of the ceiling and of the bottom will only stay on while the heating elements are activated.

The rising of the temperature will be shown by the second indicator on the thermoregulator.

The heat control will automatically cut out the heating elements when the desired temperature has been reached; when the temperature in the cooking chamber decreases, the heat control will automatically restart the heating elements.

In moments when the oven is being used little or is at rest it is recommended that the regulators be set to an intermediate value for energy saving, at the same time making sure the oven is still hot so that the required working temperature can be reached in the shortest possible time.

CHAP.5 – MAINTENANCE

WARNING: Before carrying out any maintenance operations make sure that the machine has been disconnected from the main electrical supply.

Read the instructions given here carefully, following them step by step.

5.1 Standard maintenance

5.1.1 Cleaning the oven

Always disconnect the oven from the electrical power supply and allow it to cool before carrying out any cleaning operations.

Build up of grease or other food residue inside the oven can constitute a fire hazard and so particular attention must be paid when cleaning the inside of the oven.

No harsh cleaning agents or acid substances must be used on the coating inside the chamber but use a damp cloth instead.

When cleaning the outside of the oven take special care when cleaning around the controls; not to allow water to come in contact with the electrical components or to filter through inside the oven frame.

Periodically clean the air vents on the panels and check that the smoke/vapour outlet is working efficiently.

Be very careful not to clean and/or wet the tempered glass door while still hot as the sudden drop of temperature could cause it to fracture.

5.1.2 Moving the oven

The oven has been designed to be lifted either by hand or by mechanical means.

The oven is delivered to the client's premises on a wooden pallet to allow it to be moved by means of a fork lift truck or similar means. If it is moved manually there should be enough manpower available so that the weight distributed equally among them is no more than 30 kg. per head, conforming to Working Directive 626/94. If a hook lifting system is used, make sure that straps are able to withstand the weight of the oven and that they cover the whole area of the package.

5.2 Further maintenance

Any other procedures which have not been described in this manual must be carried out by specialised technicians or alternatively contact the manufacturer's service assistance.