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 WYJĄĆ Z PIECA PŁYTY SZAMOTOWE, USUNĄĆ ZABEZPIECZENIE STYROPIANOWE, A NASTĘPNIE PONOWNIE UMIEŚCIĆ PŁYTY SZAMOTOWE W PIECU.

انتبه!أزل البوليسترين قبل إشعال الفرن.

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2—GENERAL INFORMATION

2.1- INPORTANCE OF MANUAL

IT IS OBLIGATORY TO READ AND UNDERSTAND ALL PARTS OF THIS MANUAL BEFORE THE USE OF THE OVEN.

THE MANUAL MUST BE CONSIDERED PART OF THE OVEN AND IT MUST BE CONSERVED UNTIL THE LIFE SPAN OF THE OVEN.

THE MANUFACTURER IS NOT RESPONSIBLE FOR ANY DAMAGE TO PERSON, ANIMALS AND THINGS CAUSED BY INOBSERVATION OF RULES, REGULATIONS AND DIRECTION DESCRIBED IN THIS PRESENT MANUAL.

THIS MANUAL MUST ALWAYS BE AT THE DISPOSAL OF THE OPERATOR IN CHARGE OF THE USE AND FUNCTION OF THE OVEN.

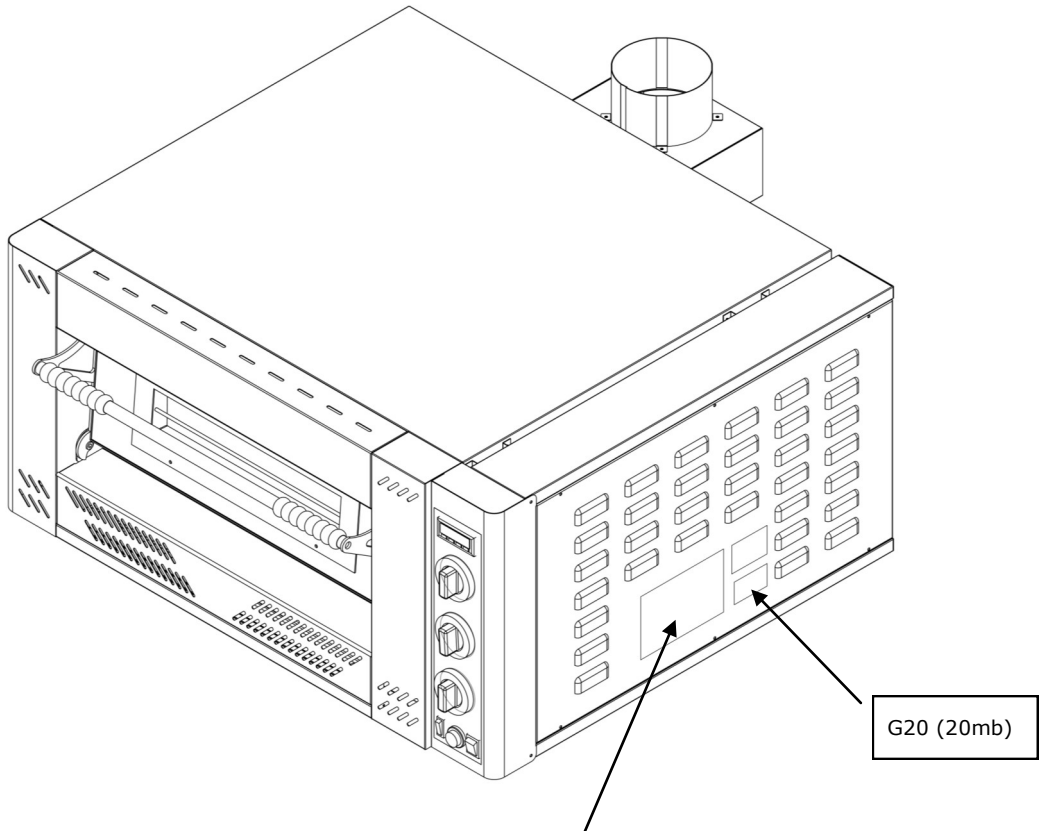
THE OPERATOR OF THE OVEN IS OBLIGED TO FOLLOW THE RULES AND REGULATIONS RELATED TO ITS USE

2.2– COPYRIGHT

3—TECHNICAL SPECIFICATION

3.1– NAME-PLATE CE MAINTENANCE AND GAS PREDISPOSITION

The aluminium name-plate CE is attached to the right side of the oven (Fig.1).On the name-plate CE is the predisposition of the gas (FIG.1).

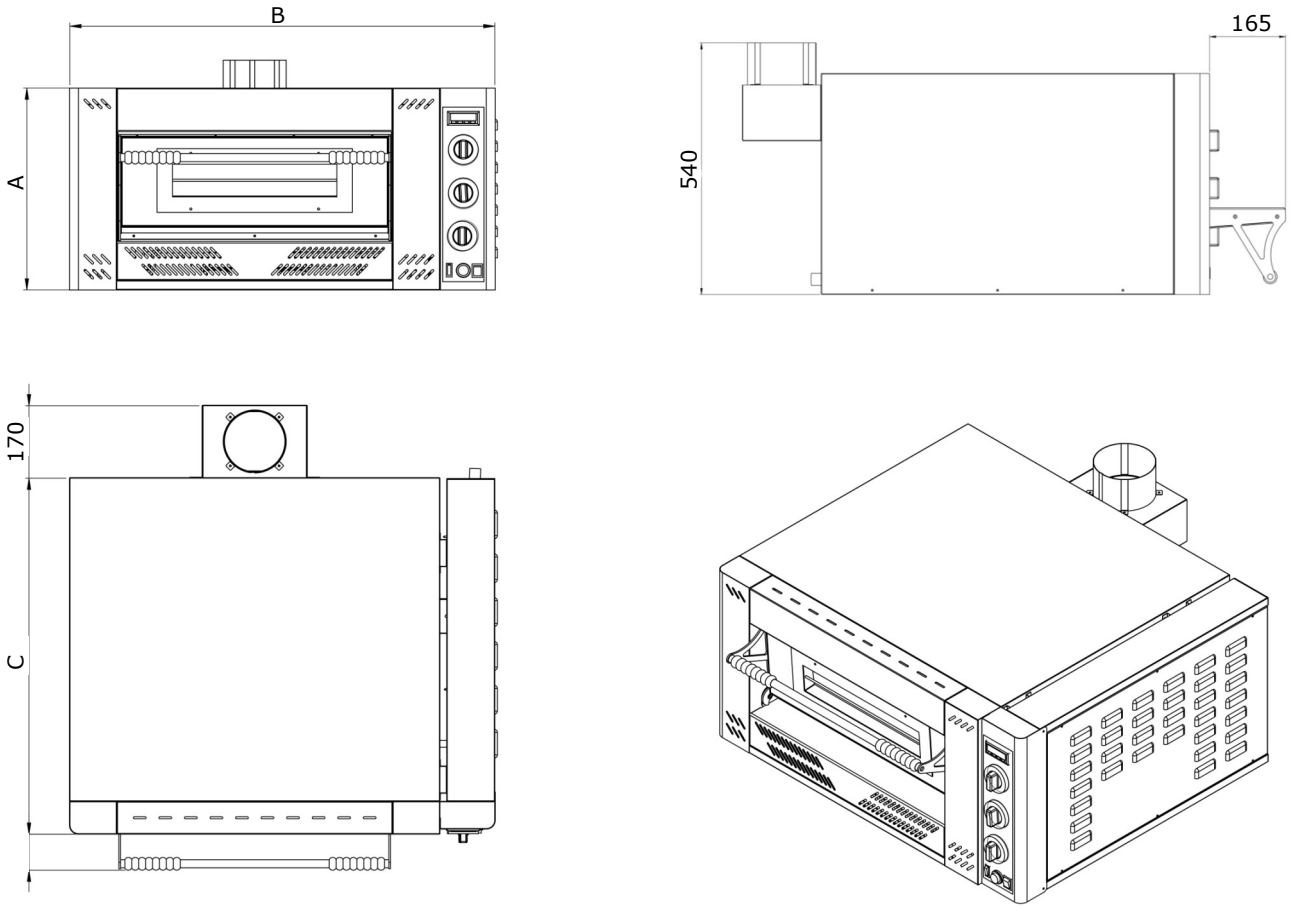


	CAT/KAT	GAS/GAZ	G30	G31	G20	G25			
	I3B/P	p mbar	30	30			NO ☐	HU ☐	
CE 0051 -	II2H3B/P	p mbar	30	30	20		SE ☐	FI ☐	
	II2H3+	p mbar	28-30	37	20		IT ☐	CH ☐	
PIN 51CO4370	II2E+3+	p mbar	28-30	37	20	25	FR ☐	BE ☐	
MOD.G4	II2H3B/P	p mbar	30	30	20		DK ☐	LT ☐	LV ☐
TYPE A	II2H3+	p mbar	28-30	37	20		ES ☐	PT ☐	CZ ☐
	II2H3+	p mbar	28-30	37	20		IE ☐	GB ☐	
kW 16,10	II2L3B/P	p mbar	30	30		25	NL ☐		
Kg/h 1,262	II2ELL3B/P	p mbar	50	50	20	20	DE ☐		
m3 /h 1693	I3+	p mbar	28-30	37			GR ☐	MT ☐	CY ☐
	II2H3B/P	p mbar	50	50	20		AT ☐	CH ☐	
	I2E	p mbar			20		LU ☐		
PREDISPOSTO A GAS - PRÉVU AU GAZ - EINGESTELLT AUF GAS - FORUDSET FOR GASEN - PREDISPUESTO A GÁS - PRESISPOSTO A GÁS - GAS PRESET - AANGELEGD OP GAS ΠΡΟΔΙΑ ΤΕΘΕΙΜΕΝΗ ΣΤΟΓΖΑΖ - FORINSALLD FOR GAS - VARUSTELTU KÄASUKÄYTTON - OREDISPOSISJON FOR GASS							G20 p.mbar20 ☐ G30/ G31 28X30/37 mbar ☐		
V. 230		kW 0,200		Hz 50-60			Made in Italy		

FIG.1 (Name-plate CE)

3.2– OVEN DIMENSION

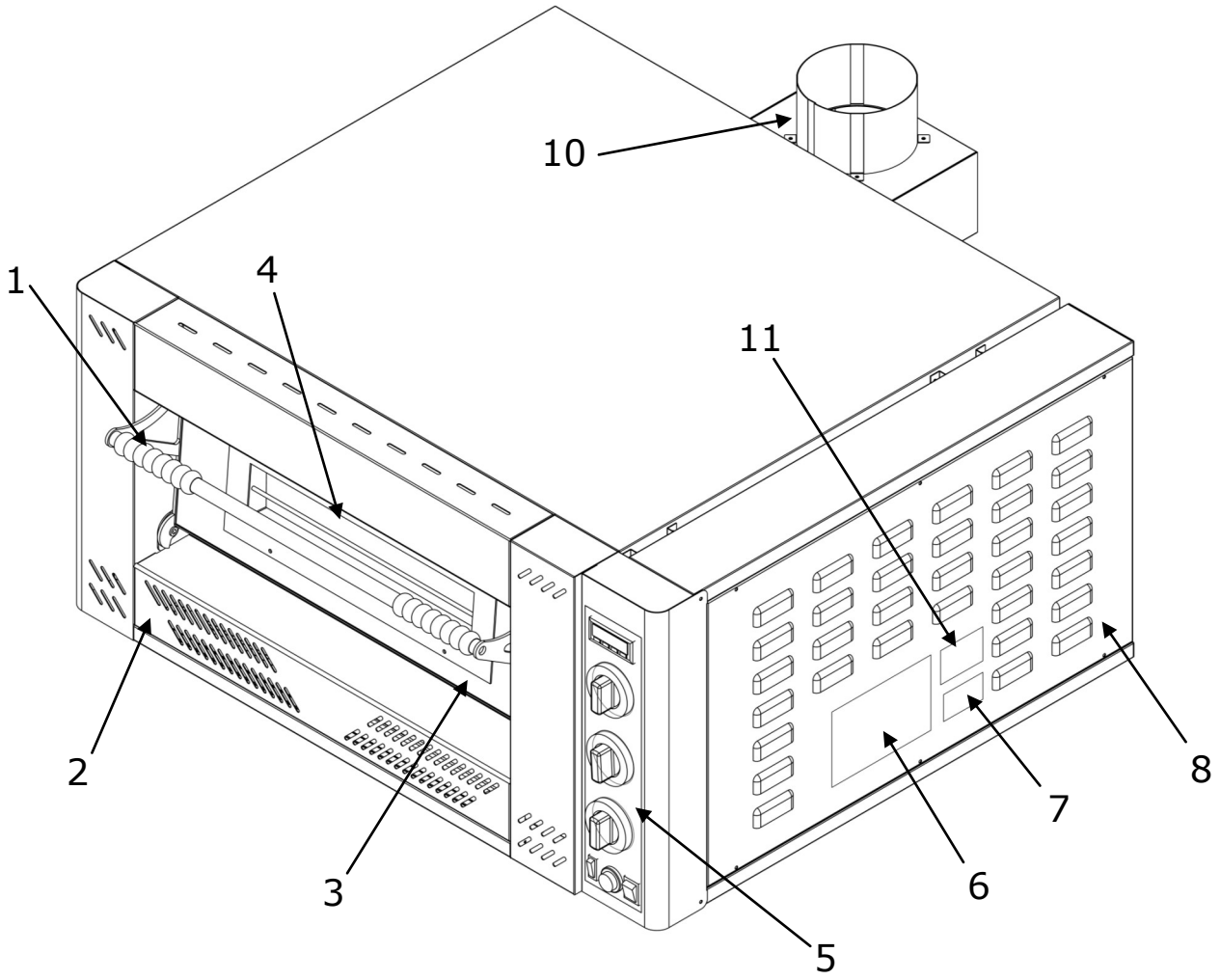
The 3 types of oven dimensions are shown in FIG.2.



OVEN MODEL	A (mm.)	B (mm.)	C (mm.)	WEIGHT (Kg.)
G4	475	1000	840	96
G6	475	1000	1140	123
G9	475	1300	1140	156

3.3– TECHNICAL DATA

In the following tables (TAB.1-2-3) there are technical data of the 3 models of ovens .



LEGEND:

1) Oven-door handles

2) Front panel

3) Oven-door

4) Viewing glass

5) Control Panel

6) Name-plate CE

7) Gas predisposition

8) (DX) right side panel

10) Flue Ø 150 mms.

11) Label

FIG.3 (Components description)

3.3– TECHNICAL DATA

MODEL G4	Unit of measure	UPPER SIDE Burners	LOWER CENTRAL Burners	TOTAL
Total nominal thermal capacity	(kW)	10,2	7,5	16
Reduced thermal capacity	(kW)	4,2	4,2	
Ø injector				
G30 28...30mbar 31-30...37mbar	(mm.)	2 x 105	2 x 0.85	
G30 50mbar G31-50mbar	(mm.)	2 x 0.90	2 x 0.70	
G20 20mbar	(mm.)	2 x 1.50	2 x 1.20	
G25 25mbar	(mm.)	2 x 1.60	2 x 1.30	
G25 20mbar	(mm.)	2 x 1.65	2 x 1.45	
Ø by-pass				
G30 28..30mbar 31-30...37mbar	(mm.)	0,80	0,80	
G30-50mbar G31-50mbar	(mm.)	0,65	0,65	
G20 / G25	(mm.)	Reg.	Reg.	
burner pilot nozzle				
G30 28..30mbar 31-30...37mbar	N°	22	22	
G30-50mbar G31-50mbar	N°	22	22	
G20 / G25	N°	29,2	29,2	
interignition burner nozzle				
G30 28..30mbar	(mm.)	0,70	0,70	
G30 50mbar	(mm.)	0,70	0,70	
G20 / G25	(mm.)	1,20	1,20	
primary air regulation				
G30 28...30mbar (vedi FIG.9)	(mm.)	Closed	Closed	
G30 50mbar	(mm.)	Closed	Closed	
G20 20mbar	(mm.)	Closed	Closed	
G25 25mbar	(mm.)	Closed	Closed	
G25 20mbar	(mm.)	Closed	Closed	

TAB.1 *(Technical data oven* ***mod. G4****)*

3.3– TECHNICAL DATA

MODEL G6	Unit of measure	UPPER SIDE Burners	LOWER CENTRAL Burners	TOTAL
Total nominal thermal capacity	(kW)	16	9	21.5
Reduced thermal capacity	(kW)	6	6	18
Ø injector				
G30 28...30mbar 31-30...37mbar	(mm.)	2 x 1.25	2 x 0.95	
G30 50mbar G31-50mbar	(mm.)	2 x 1.15	2 x 0.80	
G20 20mbar	(mm.)	2 x 2.10	2 x 1.50	
G25 25mbar	(mm.)	2 x 2.30	2 x 1.55	
G25 20mbar	(mm.)	2 x 2.45	2 x 1.65	
Ø by-pass				
G30 28..30mbar 31-30...37mbar	(mm.)	1.10	1.10	
G30-50mbar G31-50mbar	(mm.)	0.90	0.90	
G20 / G25	(mm.)	Reg.	Reg.	
burner pilot nozzle				
G30 28..30mbar 31-30...37mbar	N°	22	22	
G30-50mbar G31-50mbar	N°	22	22	
G20 / G25	N°	29,20	29,20	
interignition burner nozzle				
G30 28..30mbar	(mm.)	0,70	0,70	
G30 50mbar	(mm.)	0,70	0,70	
G20 / G25	(mm.)	1,20	1,20	
primary air regulation				
G30 28...30mbar (vedi FIG.9)	(mm.)	Closed	Closed	
G30 50mbar	(mm.)	Closed	Closed	
G20 20mbar	(mm.)	Closed	Closed	
G25 25mbar	(mm.)	Closed	Closed	
G25 20mbar	(mm.)	Closed	Closed	

TAB.2 *(Technical data oven* ***mod. G6****)*

3.3– TECHNICAL DATA

MODEL G9	Unit of measure	UPPER SIDE Burners	LOWER CENTRAL Burners	TOTAL
Total nominal thermal capacity	(kW)	16	16	27
Reduced thermal capacity	(kW)	6	6	
Ø injector				
G30 28...30mbar 31-30...37mbar	(mm.)	2 x 1.25	2 x 0.95	
G30 50mbar G31-50mbar	(mm.)	2 x 1.15	2 x 0.80	
G20 20mbar	(mm.)	2 x 2.10	2 x 1.50	
G25 25mbar	(mm.)	2 x 2.30	2 x 1.55	
G25 20mbar	(mm.)	2 x 2.45	2 x 1.65	
Ø by-pass				
G30 28..30mbar 31-30...37mbar	(mm.)	1.10	1.10	
G30-50mbar G31-50mbar	(mm.)	0.90	0.90	
G20 / G25	(mm.)	Reg.	Reg.	
burner pilot nozzle				
G30 28..30mbar 31-30...37mbar	N°	22	22	
G30-50mbar G31-50mbar	N°	22	22	
G20 / G25	N°	29,2	29,2	
interignition burner nozzle				
G30 28..30mbar	(mm.)	0,70	0,70	
G30 50mbar	(mm.)	0,70	0,70	
G20 / G25	(mm.)	1,20	1,20	
primary air regulation				
G30 28...30mbar (vedi FIG.9)	(mm.)	Closed	Closed	
G30 50mbar	(mm.)	Closed	Closed	
G20 20mbar	(mm.)	Closed	Closed	
G25 25mbar	(mm.)	Closed	Closed	
G25 20mbar	(mm.)	Closed	Closed	

TAB.3 *(Technical data oven* ***mod. G9****)*

3.4– USE OF PRODUCT

The ovens (Mod. G4-G6-G9) has been designed and manufactured principally to cook pizzas.They may also be used for baking and cooking gratin-style dishes in baking pans.

The onen’s temperature ranges from 50°-450° C.

FOR CONTINUOUS USE IT IS AVISABLE TO USE THE OVEN AT 350°C MAXIMUM

3.5– LIMITIATION IN USE

The ovens (G4-G6-G9) has exclusively been designed for their use as shown in ref.3.4, therefore it is absolutely forbidden to use them in any way otherwise stated, so as to guarantee the general safety of the ovens always.

The oven has to be used by qualified staff becuase it has a proffesional use.

4—TRANSPORTATION AND LIFTING

4.1– TRANSPORTATION AND LIFTING

DURING THE TRANSPORTATION AND LIFTING OF THE OVENS, ENSURE THAT IN THE AREA OF MANOEUVRE THERE ARE NO PERSON , ANIMALS AND THINGS WHICH MAY PROVOKE ACCIDENT.

THE TRANSPORTATION AND LIFTING OF THE OVENS MUST BE FERFORMED WITH SUITABLE MEANS FOR THE WEIGHT AND DFIMENSIONS OF THE MACHINE (SEE REF.3.2-3.3 AND TAB. 1-2-3).

IN CASE AN ELEVATOR IS USED TO MOVE AND LIFT THE OVEN, ENSURE THAT THE FORKS ARE PROPERLY POSITIONED AS SHOWN IN FIG.4.

DURING THE TRANSPORTATION AND LIFTING OF THE OVEN, PREVENT ABRUPT STOP, ACCELERATION AND UNEXPECTED CHANGE IN DIRECTION.

To simplify the transportation nad loading/unloading operations,the oven is packaged in a carton box on a wodden base (with wood similar to that used for pallets) and is is fastened with steel bands.

The oven is covered with transparent nylon.

Once the oven is transported, lifted and positioned at its appropriate place of work, proceed to unpack: cut the fastened bands, remove the carton box and the transparent nylon.

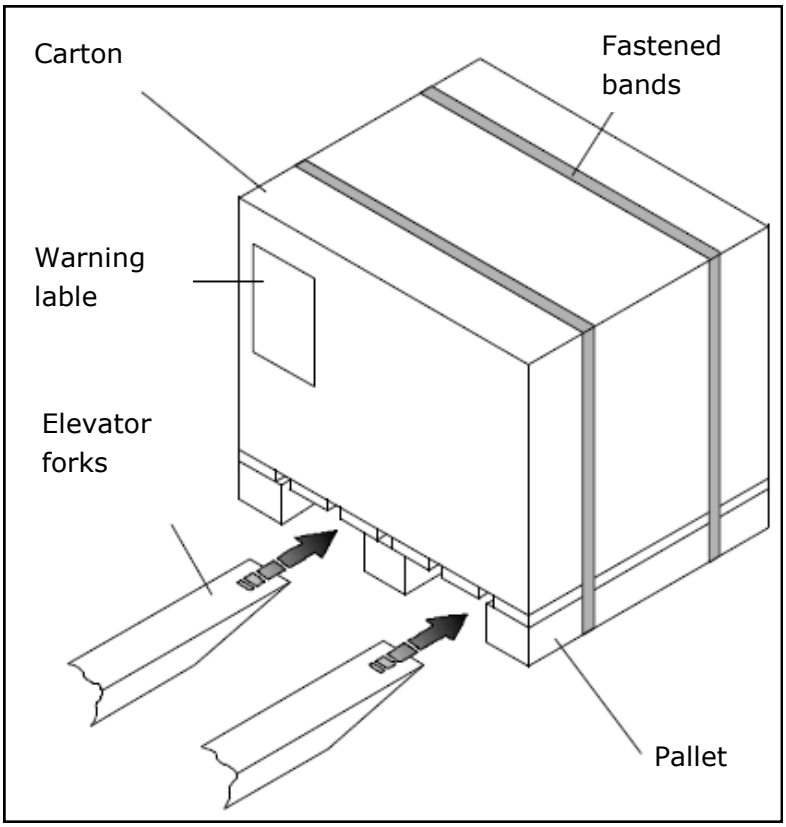


FIG.4 *(Inserting of elevator forks)*

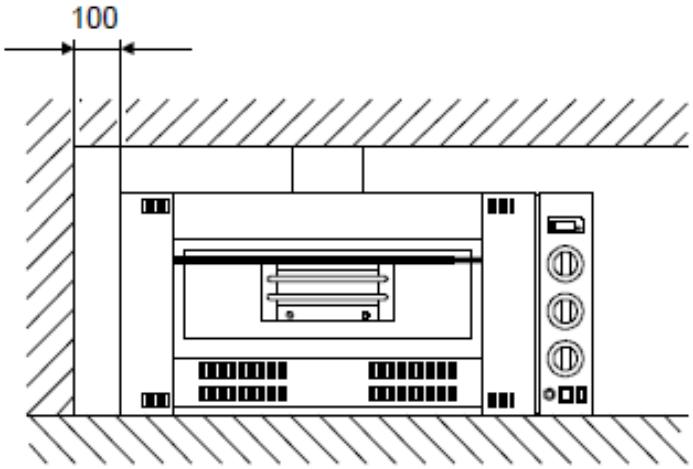
5—INSTALLATION

5.1– POSITIONING

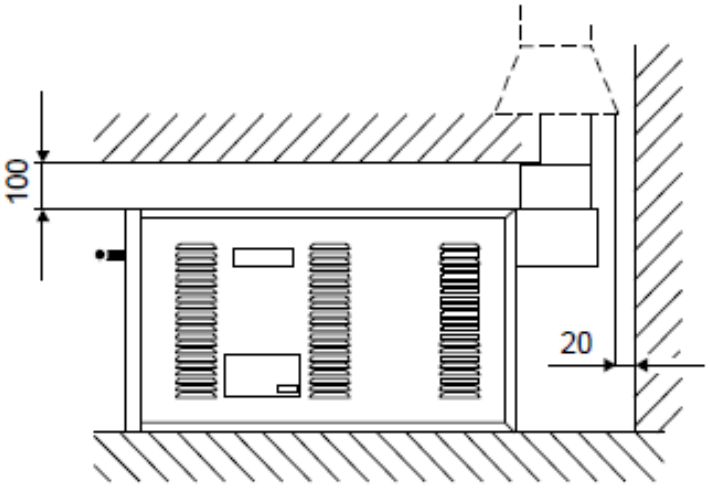
THE INSTALLATION OPERATIONS OF THE OVENS (POSITIONING, ELECTRICAL CONNECTION, GAS AND FLOU CONNECTIONS, ADJUSTEMENTS AND CONTROLS) MUST BE EXECUTED BY A QUALIFIED TECHNICIAN RESPECTING THE LOCAL RULES.

The oven must be positioned according to the minimal measurements (mms) as shown in FIG.5. It must be placed on a suitable support that can carry its weight.

It is advisable to leave space at the right (DX) side of the oven so as to facilitate the removal of the said panel in case of maintenance.



Frontal view



Right (DX) side

FIG.5 *(Minimal measurements of positioning)*

5.2– ELECTRICAL CONNECTION

The oven is provided with electrical cable (230V singlephase) positioned at the back-side and it is without plug (FIG.6). The electrical data is showen on the name-plate CE (FIG.1).

THE ELECTRICAL CONNECTION OF TEH OVEN TO THE ELECTRICAL NETWORK MUST BE EXECUTED BY A QUALIFIED TECHNICIAN WHO IS IN THE POSSESSION OF THECHNICAL-PROFESSIONAL REQUIREMENTS DEMANDED BY THE COUNTRY IN WHICH THE OVEN IS PUT INTO USE.THE TECHNICIAN MUST ISSUE A WRITTEN CONFORMITY DECLARATION OF THE WORK DONE.

THE MANUFACTURING FIRM DECLINES RESPONSABILITY OF ANY DOMAGE TO PERSONS , ANIMALS AND THINGS CAUSED BY INCORRECT ELECTRICAL AND GAS CONNECTIONS.

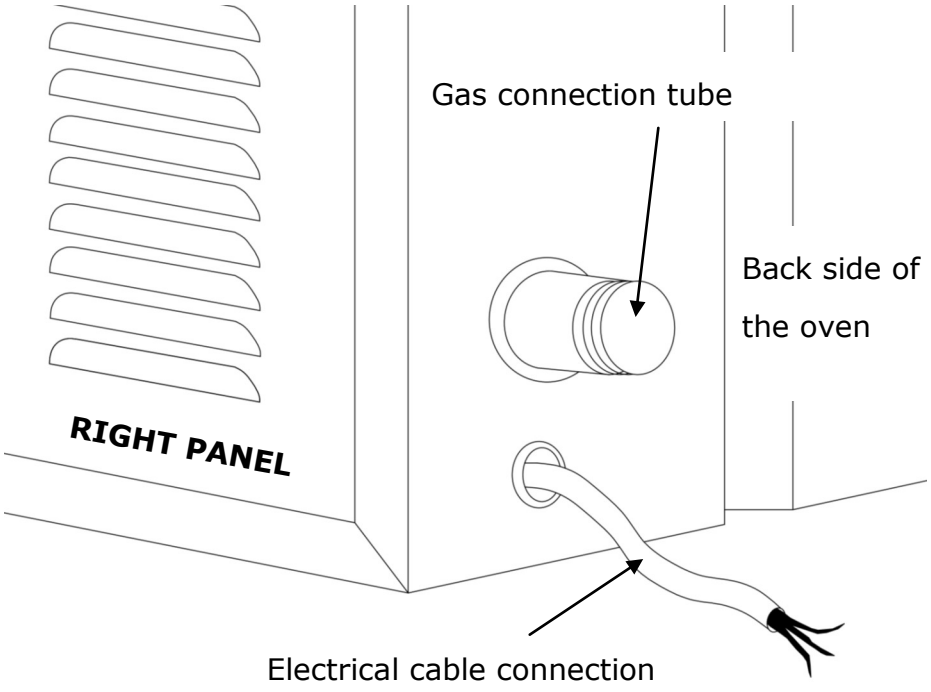


FIG.6 *(Electrical and gas connections)*

The electrical connection must have interposed an automatic switch which has an adequate range . It must not have less than 3 mms between the contacts.It is compulsory to connect the earthwire and it must not be interrupted.

The current feeding of the oven must have a tolerance of +/- 10 %

The electrical chart of the oven is shown at Cap. 11 (Page. 36).

AT THE END OF THE OPERATION, THE AUTHORISED TECHNICIAN MUST ISSUE A WRITTEN DECLARATION THAT CONFIRMS THE CONTINUITY OF THE PROTECTION CIRCUIT MEASUREMENTS.

5.3– GAS CONNECTION

The oven is provided with a G 3/4" threaded for the connection to the gas supply.It is placed at the back side of the oven (FIG.6). The gas connection of the oven to the gas supply bust be visible and metallic steel or copper tubes should be used.

The oven is provided with a G 3/4" threaded for the connection to the gas supply.It is placed at the back side of the oven (FIG.6). The gas connection of the oven to the gas supply bust be visible and metallic steel or copper tubes should be used.

DURING THE OVEN INSTALLATION IT IS ADVISABLE TO FIT AN APPROVED GAS TAP TO ISOLATE THE SUPPLY FROM THE APPLIANCE FOR THE CONVENIENCE OF ANY SUBSEQUENT REMOVAL OR SERVICING.

Metallic 3 pieces pipe-fitting should be used in the connection between the gas tube of the oven and the gas supply. Put suitable packings between the pipe-fittings to ensure tight close joints.

THE OVEN MUST BE FED WITH THE TYPE OF THE GAS OF WHICH THE APPLIANCE IS DESIGNED (SEE MANE-PALTE CE-FIG.1) AND THE CHATACTERISTICS SHOULD BE AS SHOWN IN THE RESPECTIVE TAB. 1-2-3 IN ACCORDANCE TO THE MODEL

5.3.1 – GAS FEEDING PRESSURE CONTROL

The feeding pressure of the gas must be measured with a liquid manometer (example a U manometer , resolution minimum 0,1 mbar) as follows:

1) Unscrew and remove the right (DX) side of the panel (FIG.3-Ref.8);
2) Loose the gas-tight screw of the safety valve (general tap) (FIG.7-Ref.1);
3) Connect the U manometer;
4) Switch on the oven according to the instructions (Chap.7)
5) Measure the feeding presure of the gas;
6) Remove the U manometer;
7) Fasten again the gas-tight screw of the safety valve (FIG.7-Ref.1);
8) Replace and screw back the right (DX) side panel of the oven

5.3.2 – GAS LEAKAGE CONTROL

After the installation operations it is necessary to control that there isn't any leakage of gas; to verify , apply a solution of soapy- water to the pipe-joints, any leakage will give soap bubbles.

If in the gas supply there is an installation of gas-meter , it will be also possible to verify any gas leakage: switch off the oven for about 10 minutes the gas-meter should not read any passage of gas.

IT IS ABSOLUTELY PROHIBITED TO USE FLAME TOCHECK ANY GAS LEAKAGE.

DEFILING THIS RULE MAY CAUSE EXPLOSION.

5.3.3 – ADAPTING TO DIFFERENT TYPES OF GAS

The oven is tested and designed for use of the gas as shown on the nameplate CE (FIG.1).

WHEN THE TYPE OF GAS OF WHICH THE OVEN IS DESIGNED DOES NOT CORRESPOND WITH THE GAS SUPPLY, IT IS THEREFORE COMPULSORY TO FOLLOW THE APPLIANCE CORRECT ADAPTATIONS (PAR.5.3.3).

As stated above in regards to the adapting procedure, the appropriate transformation stages are as follows:

A) Substitution of upper and lower burner nozzle:

Remove the front panel (FIG.3-Ref.2) unscrew the screws,remove the airregulator (FIG.9-Ref.1/2), the nozzles are visible and can be reached. Loose the nozzle with a suitable spanner and substitute them with adaptable types as shown in the technical data according to the oven model.

B) Substitution of interignition burner nozzle:

Sobstite the interignition burner nozzlen (FIG.8-Ref.3) following the indication as shown in the technical data according to the oven model.

C) Substitution of pilot nozzle:

Unscrew the pipe-fitting (FIG.8-Ref.4) and substitute the pilot nozzle with another adaptable type, following the indications as shown in the technical data according to the oven model.

D) Air regulation

Upper and lower burners:

Loose the screws (FIG.9-Ref.1) and regulate the air-burner (FIG.9-Ref.2).

After the air regulation fasten the screw in the right position (FIG.9-Ref.1).

E) Minimum regulation of upper and lower burners:

For liquid gas operation (G30 - G31) the minimum is fixed and the screw (FIG.10-Ref.1) fastened ,for the use of other types of gas the minimum regulation is as follows:

- Pull off manaully the respecvtive burner knob on the control panel (FIG.10-Ref.2/3);

- Turn the screw (FIG.10-Ref.1) anticlockwise 2 or 3 times and then fix the knob again;

-Switch on the burner and turn the knob in position (Minimum);

- Pull off again the knob and fasten the screw (FIG.10-Ref.1) until the lighted flame is visibly acceptable;

- Make some turns of the knob (Maximum) (Minimum) to verify the stability of the flame.

The interignition burner does not have minimum operation therefore there is no need regulating it.

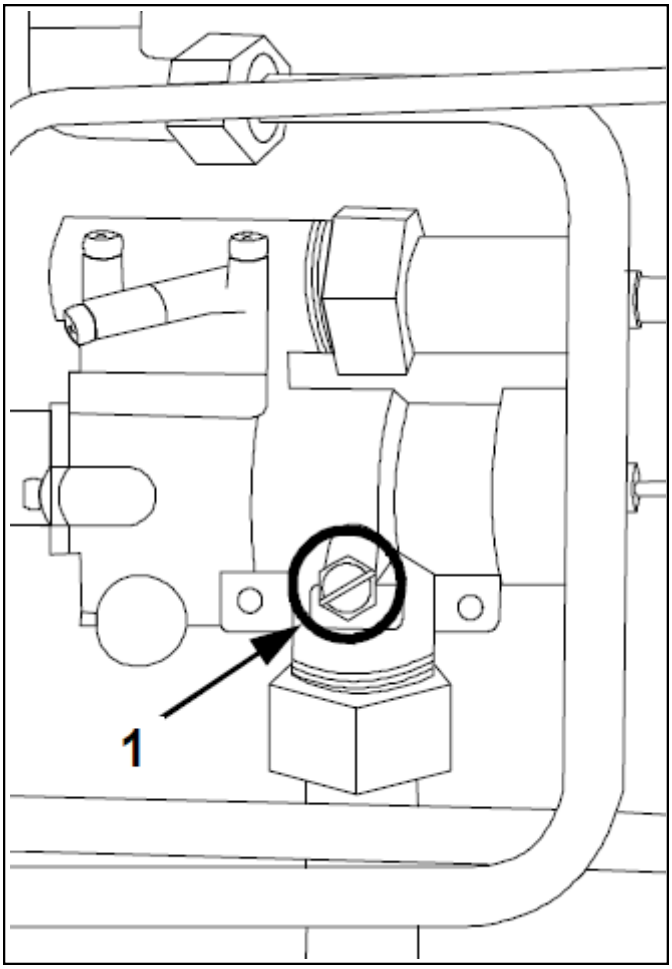
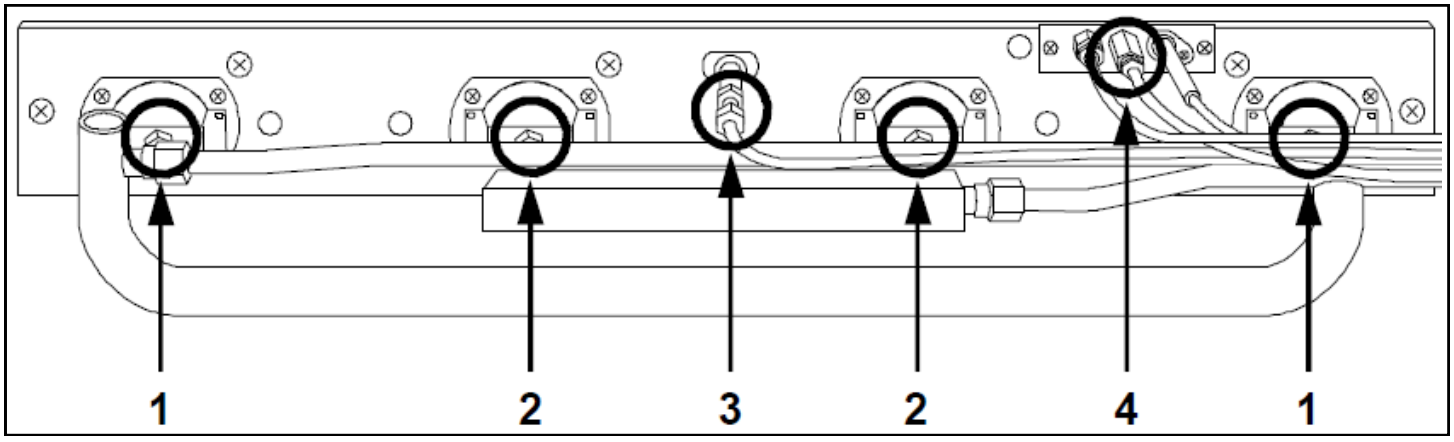


FIG.7 *(Gas feeding pressure control)*



1) Upper Burners

2) Lower Burners

3) Interignition Burners

4) Pilot

FIG.8 *(Substitution of upper,lower and interignition burners)*

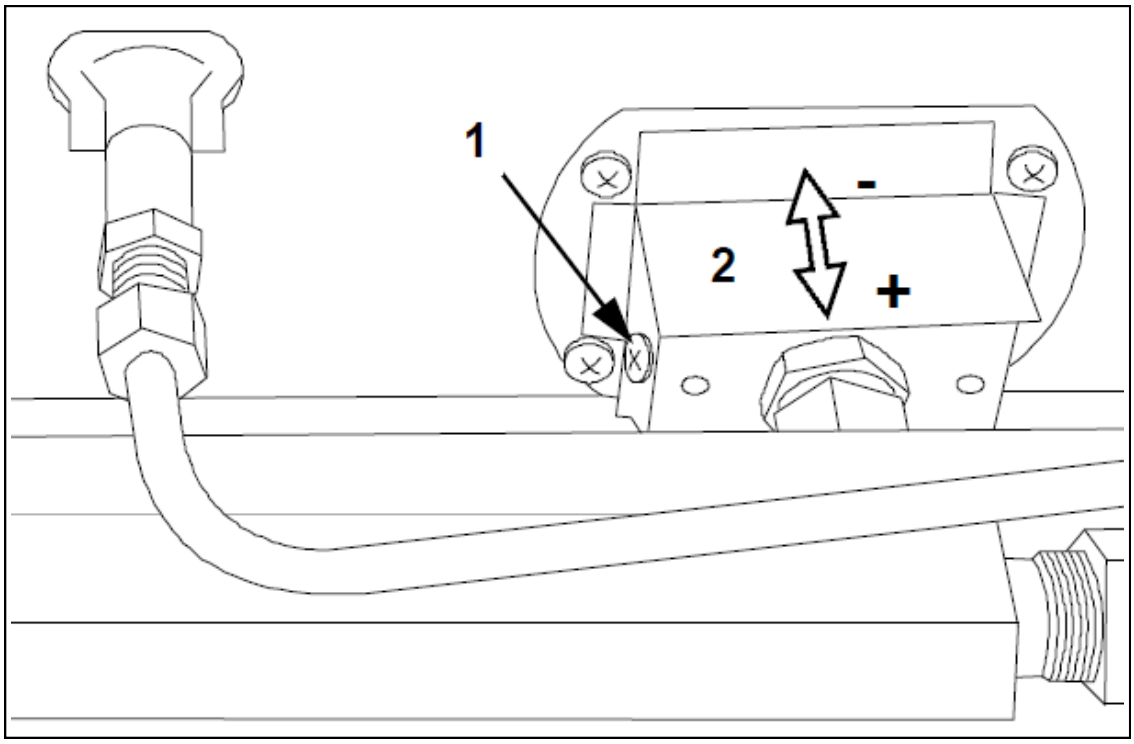


FIG.9 *(Air regulation upper and lower burners)*

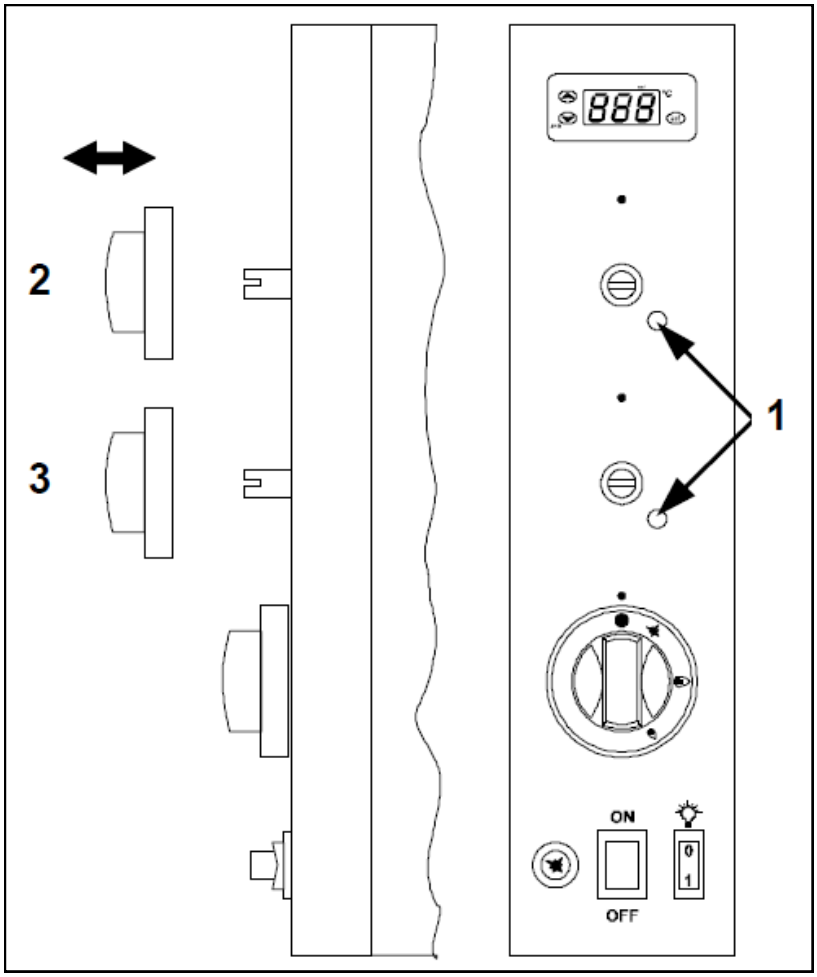


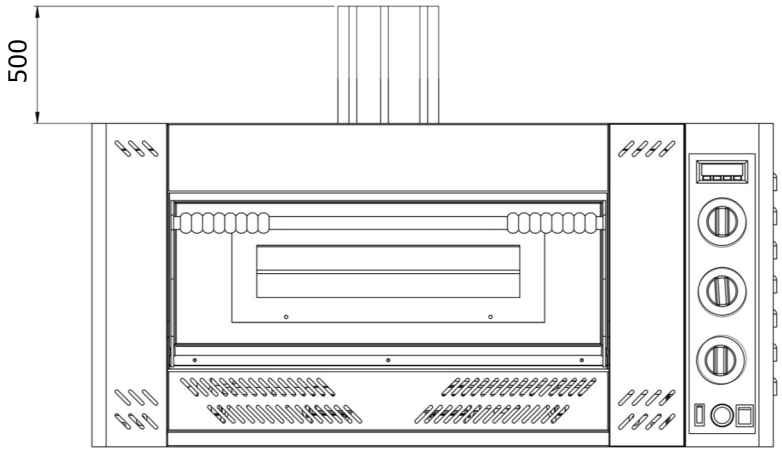
FIG.10 *(Minimum regulation upper and lower burners)*

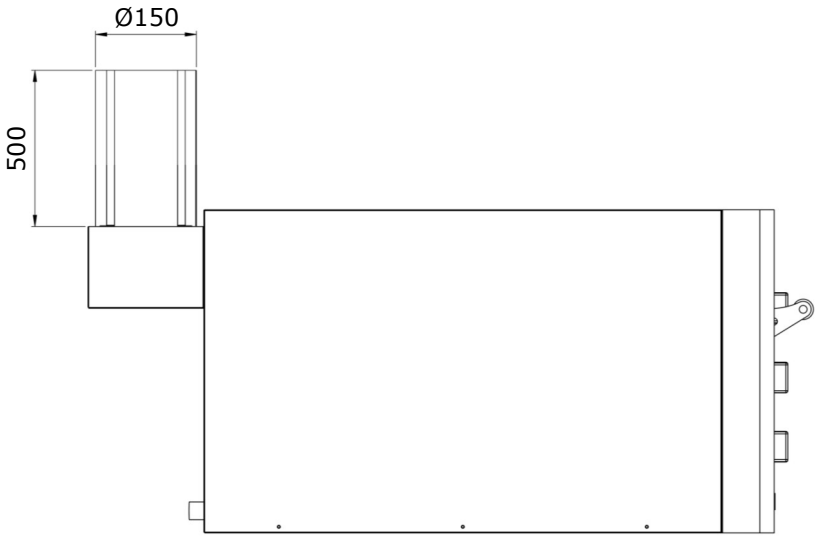
5.4 – FLOU CONNECTION

The appliances are provided with a (Ø 150 mm.) flou for the discharge of combustible products and must be connected in one of the following ways, acoording to the rules and the regulations in force.

Install the oven in a room sufficiently aired in accordance with regulations in force.

THE OVEN MUST BE INSTALLED WITH AT LEAST 0,50 METERS FROM HOOD, CHIMNEY, OR DIRECTLY OUTSIDE.





The type of appliance "A" (see name-plate characteristics):

The type "A" gas oven must evacuate the combustible products through a suitable hood, or similar device, connected to the flou in full working order or direclty to the external without (the boave) it is permitted to use a ventilator. The appliance should be installed in a room sufficiently aired in order to avoid an excessive concentration of harmful substances for the health in the room where it is installed.

TH E AIR FLOW NECESSARY FOR THE COMBUSTION MUST BE 2 m3/h x kw POWER OVEN, PLUS 35 m3/h IN THE ROOM FOR THE WELLNESS OF THE PERSON.

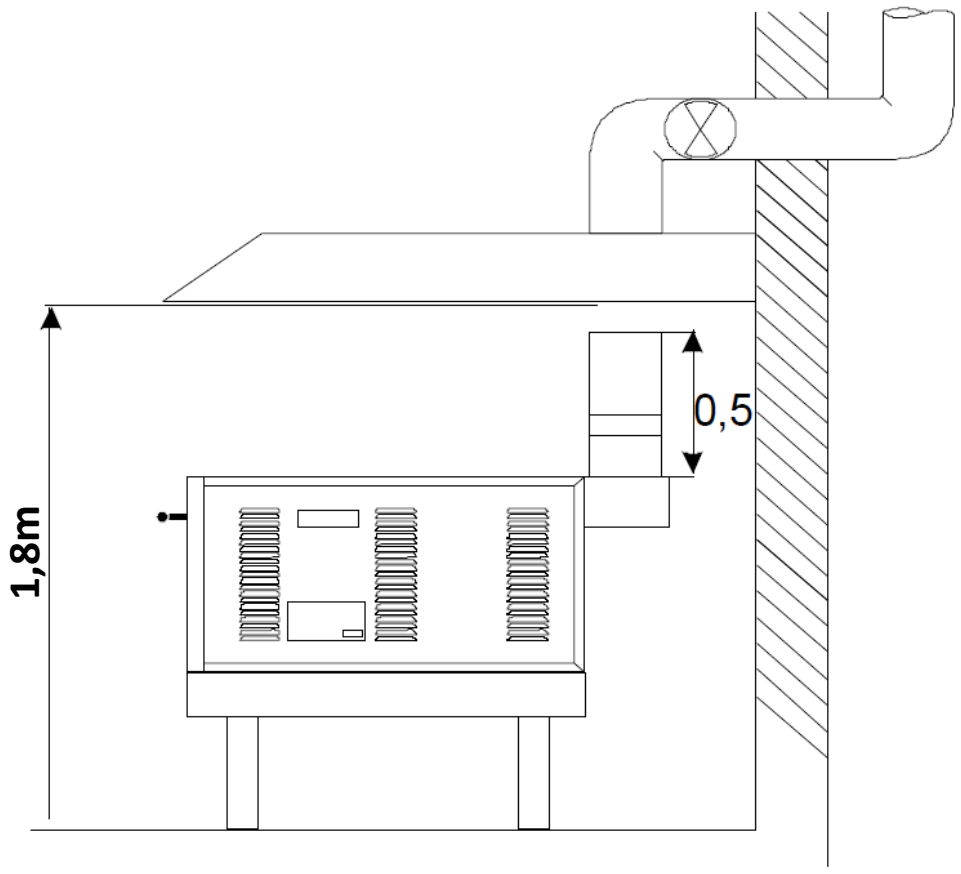


FIG.13 *(Forced evacuation under hood)*

6—SAFETY HINTS

6.1 – DIRECTIVES AND RULES

The ovens of the construction firm are designed manufactured and conform to the following directives :

Directive 2009/142/EC "Gas appliance"

Directive 2014/35/UE "Low voltage"

Directive 2014/30/UE "Electromagnetic compatibility"

European rule EN 203-1-2 per "Professional gas appliances".

6.2 – SAFETY DEVICES

In reference and observation to the rules cited above ,all the components of the oven complies to the safety standard and are guaranteed by the construction firm.

SAFETY VALVE:

This is a valve with thermocouple that interrupts the flow of gas to the burners when the pilot flame accidentally goes off.

It is fixed at the right side of the oven.

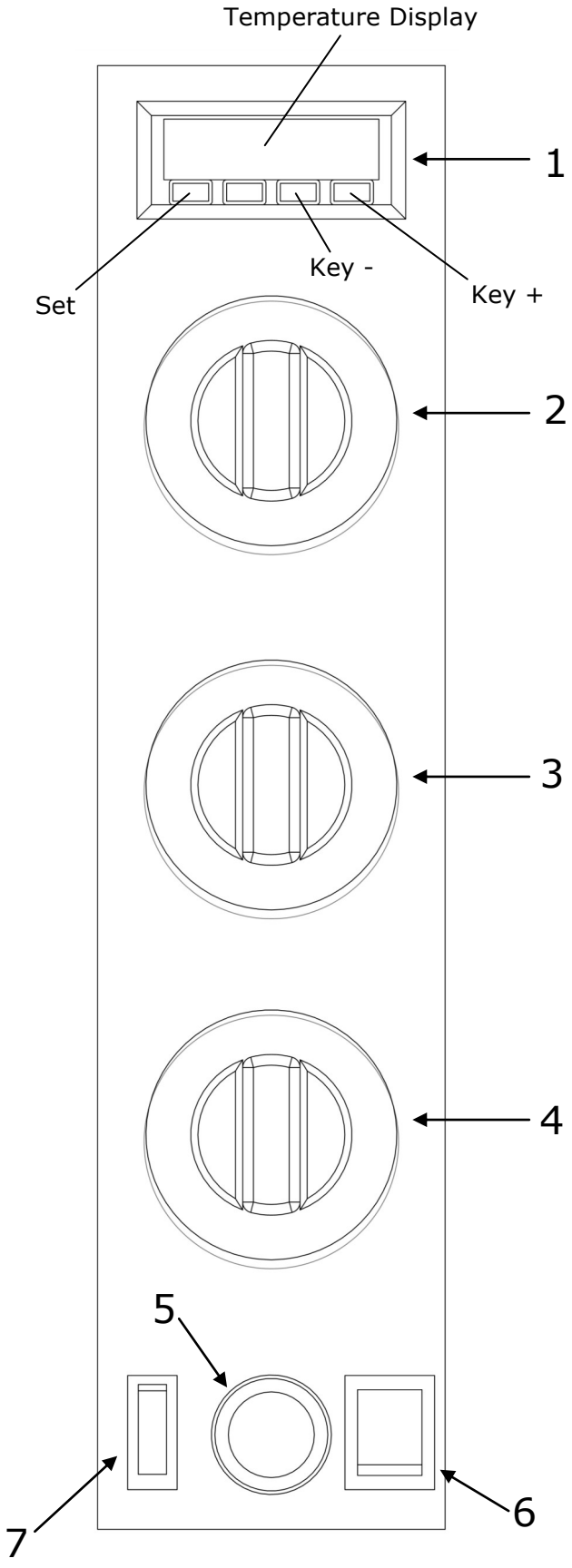
IT IS ABSOLUTELY FORBIDDEN TO MANIPULATE (EXCLUDING REMOVAL) ANY SAFETY DEVICE IN THE OVEN.

IT IS ABSOLUTELY FORBIDDEN TO SUBSTITUTE ANY SAFETY DEVICE OR ITS COMPONENTS WITH PART WHICH ARE NOT ORIGINAL.

7—USE AND FUNCTION

7.1 – CONTROL PANEL

The control panel (FIG.14) is fixed at the right side on the front part of the oven,from here the users can manually operate or cook in the oven.



LEGEND:

1- Thermostat/Thermometer

2- Upper burner tab (knob)

- Off
- Maximum power
- Minimum power

3- Lower burner tab (knob)

- Off
- Maximum power
- Minimum power

4- General tab(knob)

- Off
- Ignition pilot
- Interignition - maximum power
- Interignition - minimum power

5- Piezoelectric ignition pilot

6- General switch

7- Oven light switch

7.1.1 – ALERTS AND ALARMS

CODE	MEANING
ALERTS	
Out1	LED on: If on, the load is on If flashing: - the working setpoint change is in progress -load protection is in progress
ALARMS	
Pr1	Probe not working Remedies: -verify the integrity of the probe -check the instrument-probe connection -check the temperature of the oven
When the cause that caused the alarm disappears, the instrument restores normal operation	

7.2 – OVEN IN USE

THE OVEN CAN BE PUT IN USE ONLY AFTER COMPLETE INSTALLATION WITH A WRITTEN DECLARATION FROM BOTH ELECTRICAL AND GAS TECHNICIANS IN CONFORMATION TO THE ELECTRICAL AND GAS CONNECTIONS.

Putting the oven in use can be carried out by an employee/operator respecting scrupulously the following sequence of operations:

7.2.1 – SWITCHING ON THE BURNERS

1) Plug in the oven electrical connection to the electrical main supply

2) Rotate the knob of the interignition tab of the gas supply;

3) Press on the general electrical switch (FIG.14-Rif.6), the green lamp will light;

4) Set the thermostat/thermometer to the working temperature pressing the "set" and "+" or "-" keys (FIG.14-Ref.1). In case the desired temperature is the some or below than the atmospheric temperature it will be impossible to switch on the burners because the thermostat is connected to the gas feeding electrovalve which stops the gas flow when the temperature reaches the desired value.

A) INTERIGNITION BURNER

5) Rotate the knob of the general tap of the gas supply (FIG.14-Ref.4) to the position, press and hold the knob and at the some time press repeatedly the piezoelectric ignition pilot (FIG.14-Ref.5); release the knob should the pilot burner lights.

The pilot flame must remain lighted.

If it doeas not happen, repeat the operation.

It is possible to control the pilot flame through the loophole at the right side of the frontal panel (FIG.3-Ref.2).

6) Rotate the general tap knob (FIG.14-Ref.4) to the position (maximum power);

B) UPPER AND LOWER BURNERS

7) Turn open the respective taps of the upper burner (FIG.14-Ref.2) and lower (FIG.14-Ref.3) and rotate them in anticlockwise to the position (maximim power).

The flame from the interignition burner will spread to all the upper and lower burners. Once the desired temperature is reached the burners will go off:that is stopping at intervals and beginning again so as to mantein the temperature.

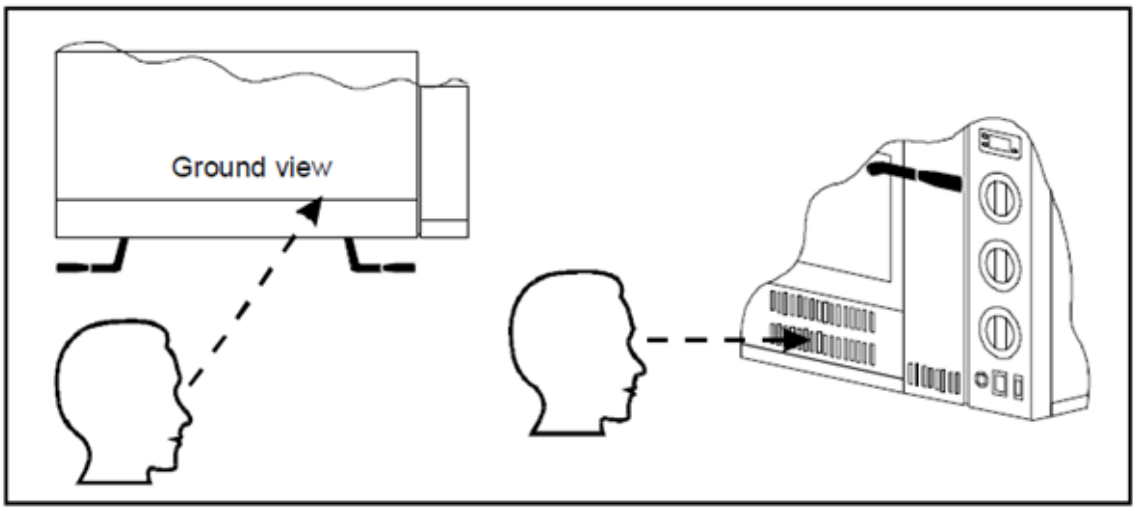


FIG.15 *(Pilot flame control)*

7.2.2 – PIZZA COOKING

Once the oven has reached the desired temperature (see point 5 of the present paragraph), visible on the thermostat/thermometer (FIG.14-Ref.1) it is possible to put the pizza in the oven for cooking.

1) Open manually the oven door (FIG.3-Rif.3) using the handles (FIG.3-Ref.1);

2) To illuminate the internal of the oven press "on" the oven light (FIG.14-Ref.7);

WHEN OPENING THE OVEN DOOR WITH THE OVEN SWITCHED ON ,IT IS IMPORTANT TO MANTEIN A SAFETY DISTANCE TO AVOID DIRECT HEAT FROM THE OVEN.

3) Put the pizza/pizzas that is to be cooked inside the oven using adaptable instruments. It is important to avoid leaving the oven door opened for a longer time , because the outgoing heat from the oven reduces the temeperature.

4) Close the oven door and control the cooking through the viewing glass (FIG.3-Ref.4);

5) The cooking temperature of the pizza varies according to its setting, putting it directly on the fire-proofed floor or in the baking pan.

In the first case it is advisable to set the cooking temperature to 320÷350 °C with the upper burners at maximum (the knob of upper burners tap in position "maximum power") and the lower burners at minimum (the knob of lower burners tap in position "minimum power").

In the second case it is advisable to set the cooking temperature to tap in position "minimum power") and the lower burners one to maximum (the knob of lower burners tap in position "maximum power");

6) After cooking open the oven door and pull out the pizza and close again the oven door.

THE CHOICE OF THE IDEAL COOKING TEMPERATURE AND RELATIVE REGULATION OF THE UPPER AND LOWER BURNERS DEPENDS EXCLUSIVELY ON EXPERIENCE OF THE USER.

FOR CONTINUOUS USE, DO NOT EXCEED THE TEMPERATURE OF 350°C, IN ORDER TO AVOID THE OVEN TEMPERATURE OVERLOAD AND ITS FIRST WEAR.

7.3 – OVEN NOT IN USE

Putting the oven out of use can be done by the operator respecting scrupulously the following:

1) Turn off the oven ,rotating the knobs in position "Off ● "(FIG.14- Ref.2/3/4);

2) Switch off the internal illumination of the oven using the light switch (FIG.14-Ref.7);

3) Turn off the general switch (FIG.14-Ref.6) sputting the green light off ;

4) Turn off the interignition tap of the gas supply;

5) Disconnect the oven's electrical cable and plug from the electrical mains supply.

8—MAINTENANCE

8.1 – GENERAL MAINTENANCE

To guarantee the level of efficience and safety the operator is to know and understand all controls, the periods and modalities established before hand for any maintenance.

DISCONNECT THE OVEN'S ELECTRICAL CONNECTION FROM THE ELECTRICAL MAINS SUPPLY AND TURN OFF THE INTERIGNITION TAP OF THE GAS SUPPLY BEFORE ANY MAINTENANCE I.E.GENERAL OR MAJOR.

1) Cleaning of the fired-proofed floor: this operation can be executed with the hot oven .Once the oven temperature reaches about 350°C, open the oven door and clean the floor with a brush which is made of vegetable fibres and having a long handle to avoid contact with the hot parts of the oven.

It is recommended that the operator should use suitable gloves and clothes to avoid burns.

2) Cleaning the external parts of the oven (stainless steel surface ,viewing glass and control panel): this open is executed when the oven is cold.

3) Cleaning must be done every day.

8.2 – MAJOR MAINTENANCE

Any major maintenance ,repairs and substitutionmof parts must be exclusively done by the authorized dealer from whom the oven was acquisted; or any authorized technician having directive requirements.

8.2.1 – SUBSTITUTION OF UPPER AND LOWER BURNERS

Remove the front panel (FIG.3-Ref.2);

- Unscrew the pipe-fittings, disconnect the gas tube that is found in front of

the burner which is to be substituted;

- Remove the air-regulation burner (FIG.16-Ref.2) unscrew the screws (FIG.16-Ref.1) and slip it out;

- Unscrew the 4 screws (FIG.16-Ref.4) slip out the burner (FIG.16-Ref.3) and substitute it;

- Fix the new burner following the above procedure.

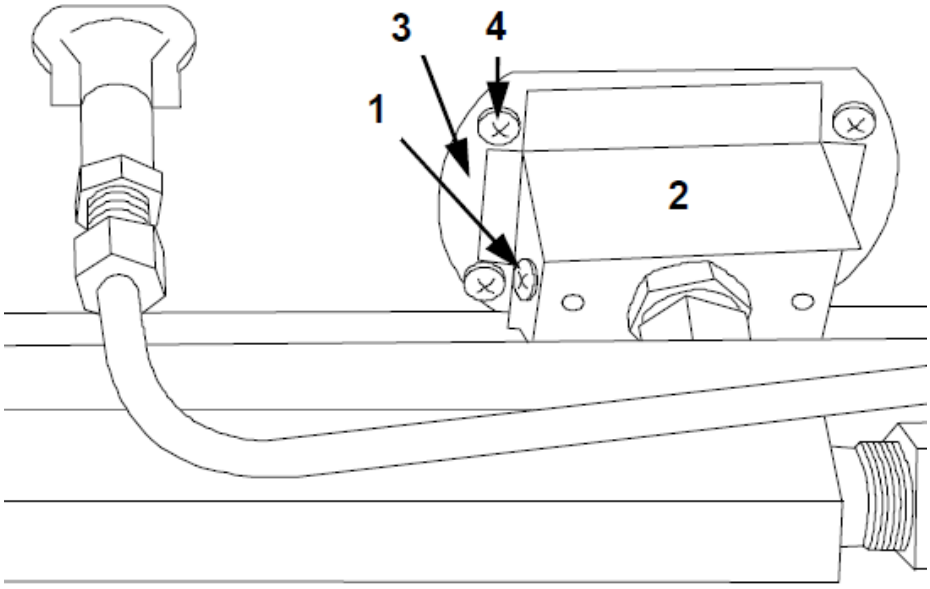


FIG.16 *(Substitution of upper and lower burners)*

8.2.2 – SUBSTITUTION OF INTERIGNITION BURNER

Remove the front panel (FIG.3-Ref.2) unscrew the screws;

- Unscrew the 3 screws that hold the burner support in place (FIG.17-Ref.1);

- Remove the internal fire-proofed floor;

- Through the oven door extract the burner manually;

- Fix the new burner following the above procedure.

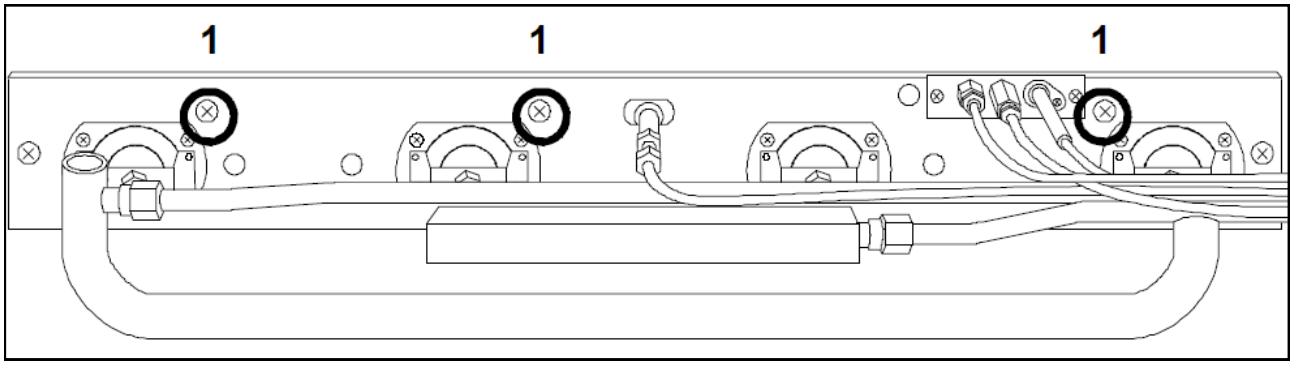


FIG.17 *(Substitution interignition burner)*

8.2.3 – SUBSTITUTION OF THERMOCOUPLE ,PILOT AND PLUGS

A) THERMOCOUPLE
- Remove the front panel (FIG.3-Ref.2) unscrew the screws;
- Unscrew the thermocouple with an appropriate spanner (FIG.18-Ref.1);
- Fix the new thermocouple following the above procedure.

B) PILOT
- Unscrew the 2 supporting screws (FIG.18-Ref.A) fix the new pilot;
- Fix the new pilot following the above procedure (FIG.18-Ref.2) .

C) PLUG
- Remove the plug unscrewing the screw (FIG:18-Ref.B);
- Fix the new plug (FIG.18-Ref.3) following the above procedure.

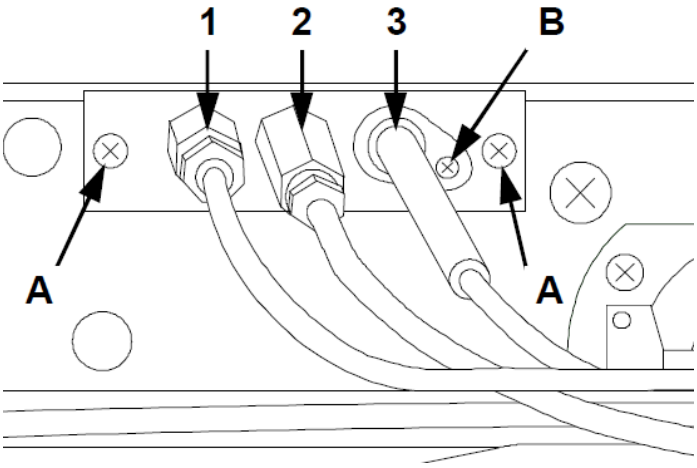


FIG.18 *(Substitution thermocouple, pilot and plug)*

8.2.4 – SUBSTITUTION OF GAS TAP

- Remove the right side panel DX (FIG.3-Ref.8) unscrewing the screws;
- Slip off manually from the control panel the knob of the tap which is to be substituted;
- Disconnect the tap from its respective gas pipe-fittings (FIG.19-Ref.1).
- Fix the new gas tap following the above procedure.

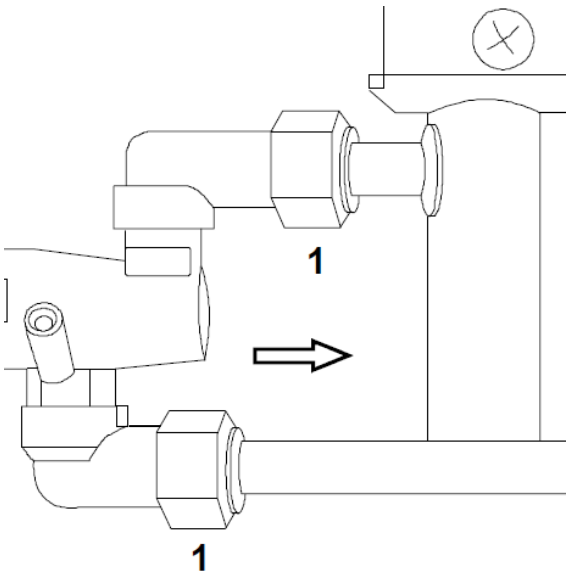


FIG.19 *(Substitution gas tap)*

9—DEMOLITION

9.1 – GENERAL DIRECTION

- Observe the precsribed rules/normes in force concerning demolition.

- At the time of the demolition of the oven, separate the parts that constitute the oven according to the different types of materials used in construction (plastic, copper , iron, etc.).

10—SPARE PARTS

10.1 – GENERAL REMARKS

The original spare parts must exclusively aquired from the authorized dealer from whom the oven has been purchased.

IT IS ABSOLUTELY FORBIDDEN TO SOBSTITUTE ANY COMPONENTS WITHOUT THE ORIGINAL SPARE PARTS.

10.2 – ESPLOSI E RICAMBI

RIF.	CODE		
	G4	**G6**	**G9**
1	5B010004	5B010004	5B010005
2	5U010009	5U010009	5U010009
	5U010005	5U010005	5U010005
3	5A020006	5A020006	5A020006
4	5T010216	5T010216	5T010216
5	5C150002	5C150002	5C150002
6	5B010001	5B010003	5B010003
6A		5B010002	5B010002
7	5M200010 + 5D010001	5M200010 + 5D010001	5M200010 + 5D010001
8	5M200011 + 5D010002	5M200011 + 5D010002	5M200011 + 5D010002
9	5R010202	5R010202	5R010202
10	5R010030	5R010030	5R010030
11	5D010053	5D010053	5D010053
12	5B010153	5B010153	5B010153
13	5T010210	5T010210	5T010210
14	5E010001	5E010001	5E010001
15	5P020005	5P020005	5P020005
15A	5U010000	5U010000	5U010000
	5U010001	5U010001	5U010001
16	5C020201	5C020201	5C020201
17	5R010201	5R010201	5R010201
18	5B010151	5B010151	5B010151
19	5D010051	5D010051	5D010051
20	5B010150	5B010150	5B010150
21	5D010050	5D010050	5D010050
22	5P110005	5P110005	5P110005
23	5L020020	5L020020	5L020020
24	4R010100	4R010100	4R010100
25 + 26	5P020006	5P020006	5P020006
27	5P010145	5P010145	5P010145
28	5I100006	5I100006	5I100006
29	5I100005	5I100005	5I100005
30	5V010015	5V010015	5V010015
31	5V010017	5V010017	5V010017
32	5U010007	5U010007	5U010007
	5U010003	5U010003	5U010003
33	5U010010	5U010012	5U010012
	5U010002	5U010004	5U010004

GPL METANO

FIG.20 *(exploded view mod G4 and G6)*

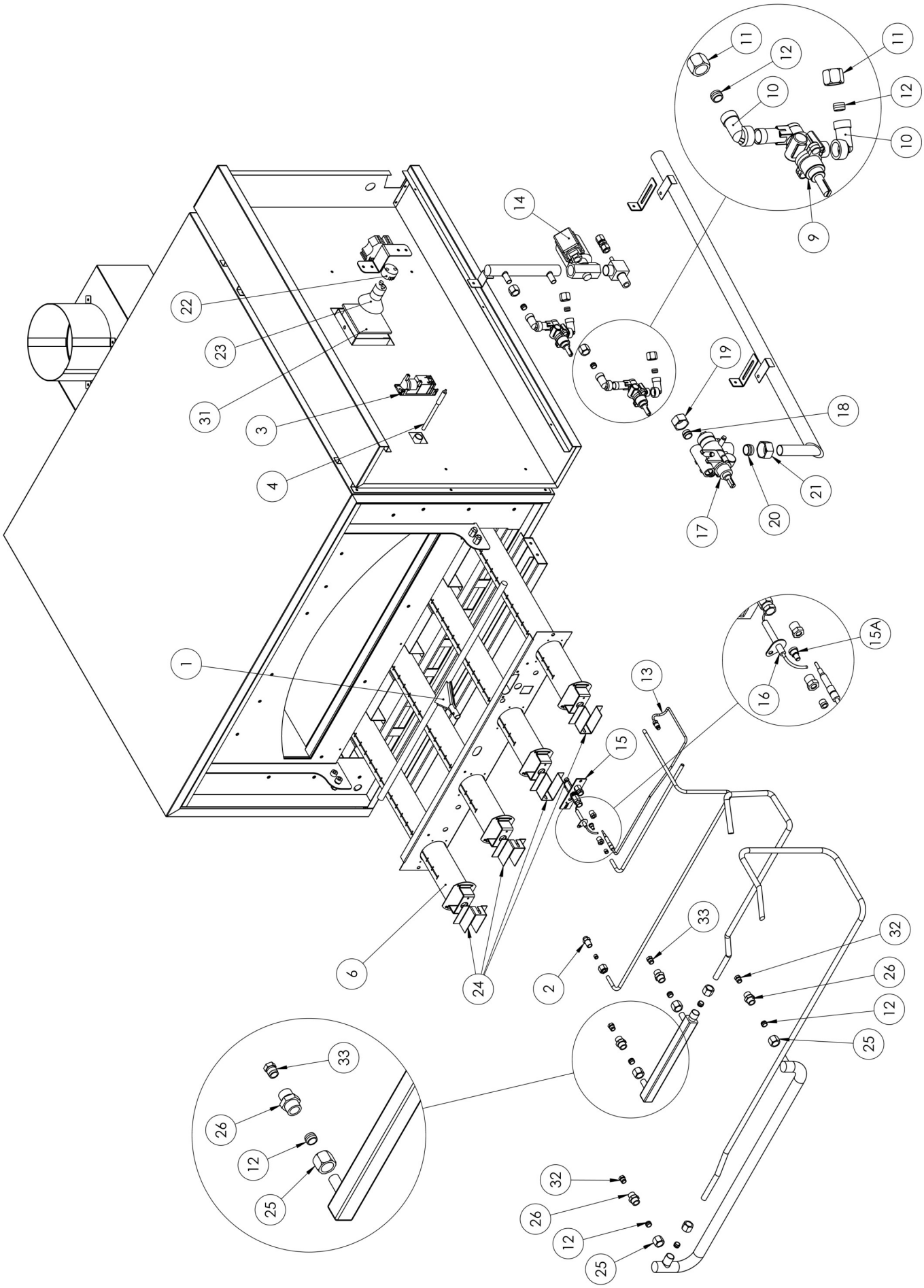


FIG.21 *(exploded view mod G9)*

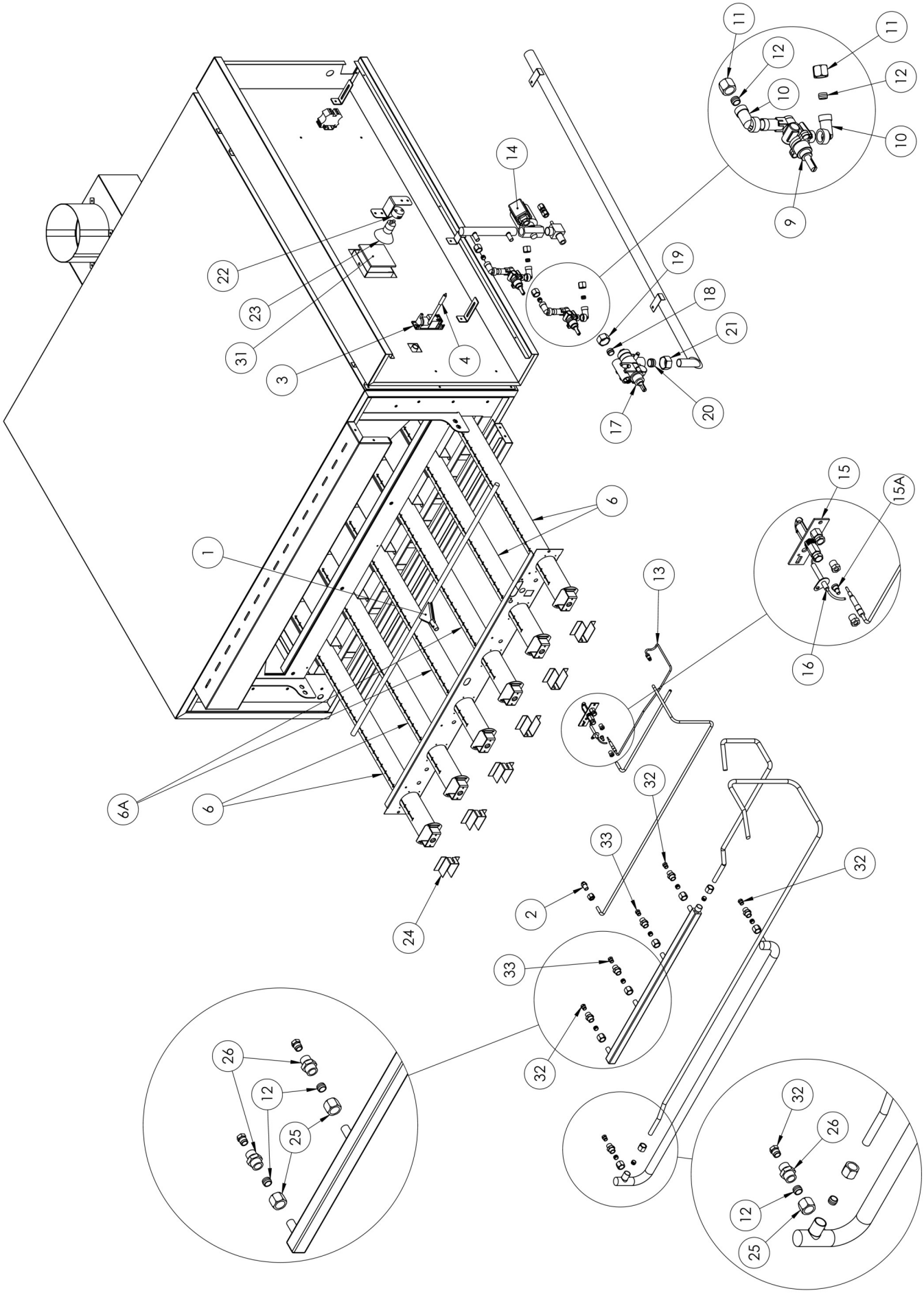


FIG.22 *(door exploded view)*

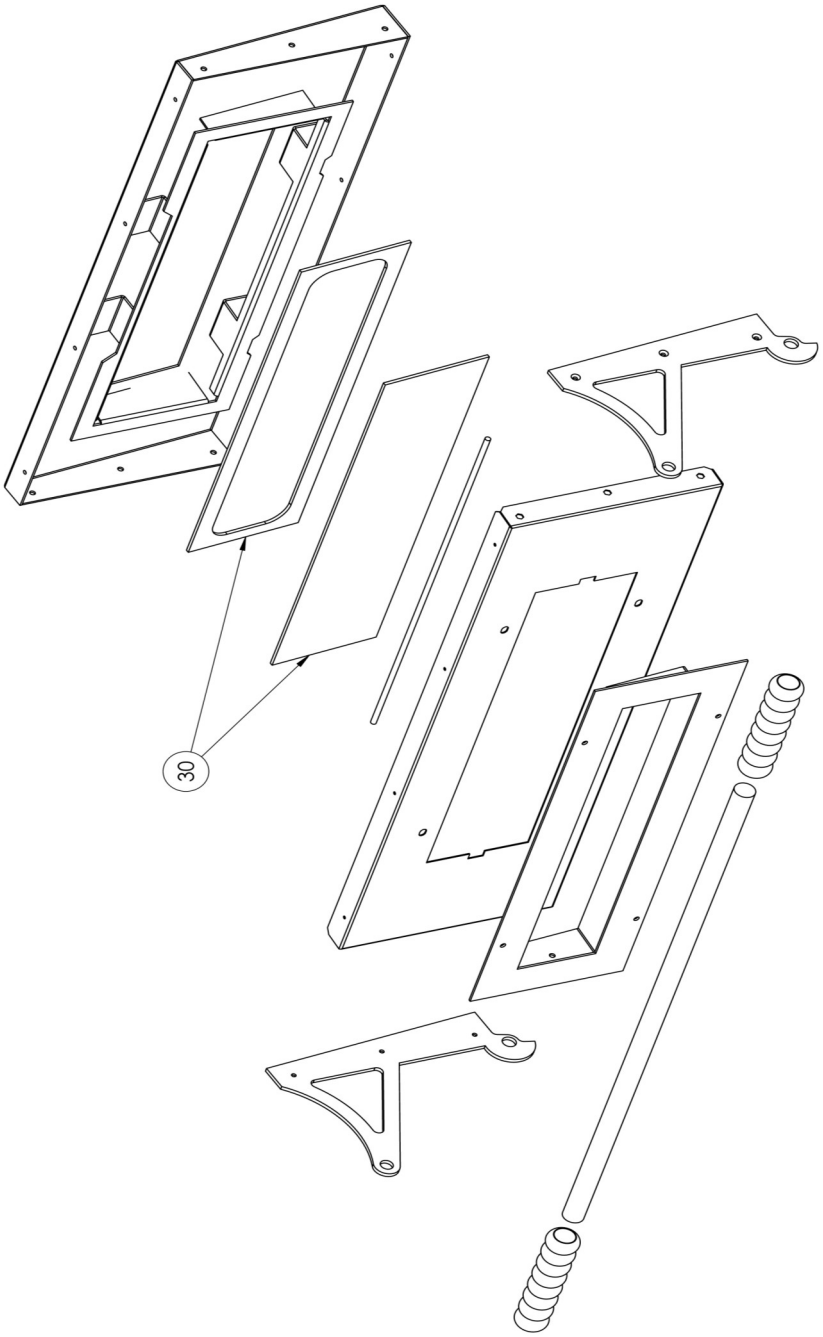
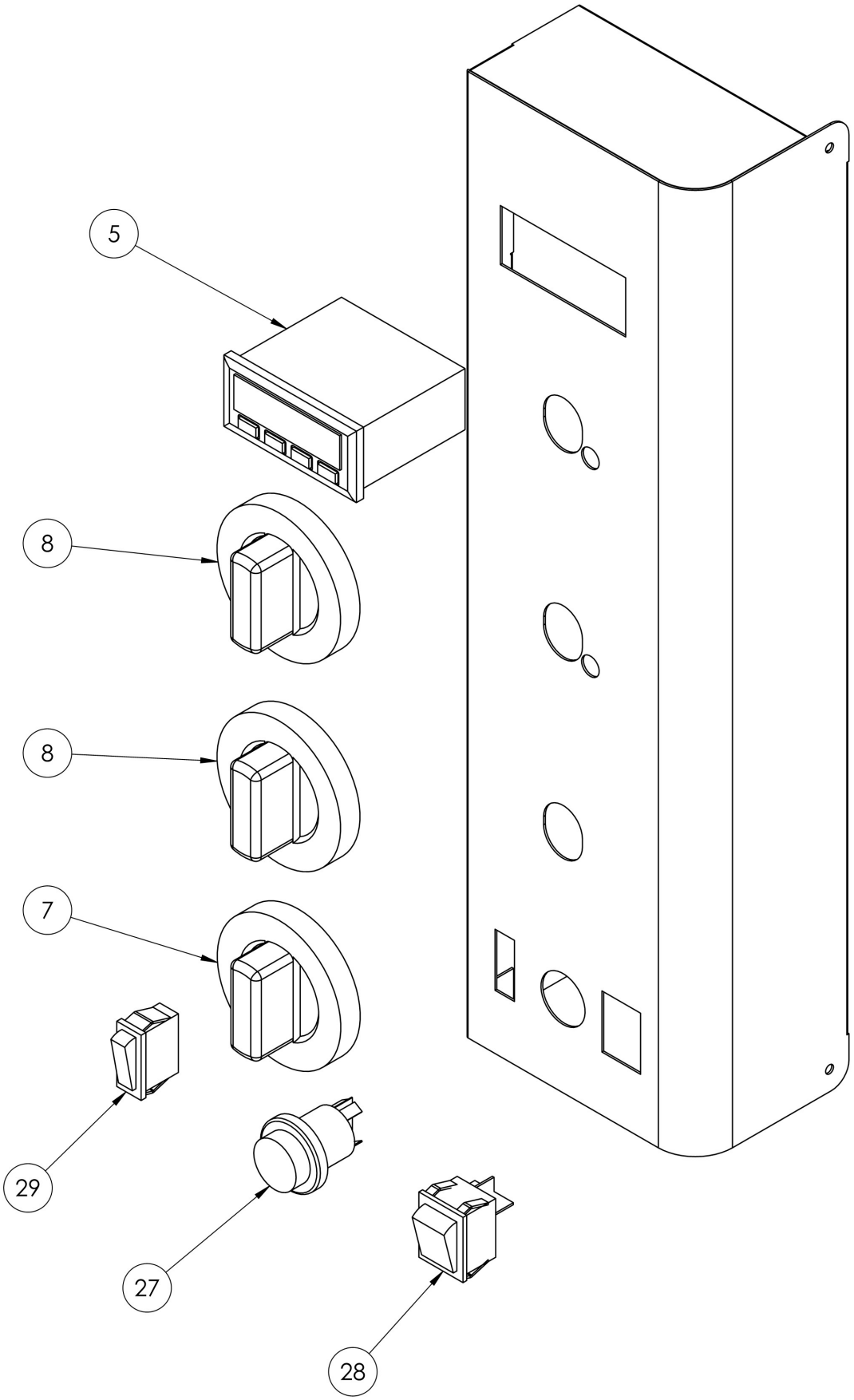


FIG.23 *(control panel exploded view)*



11—ELECTRIC DIAGRAM

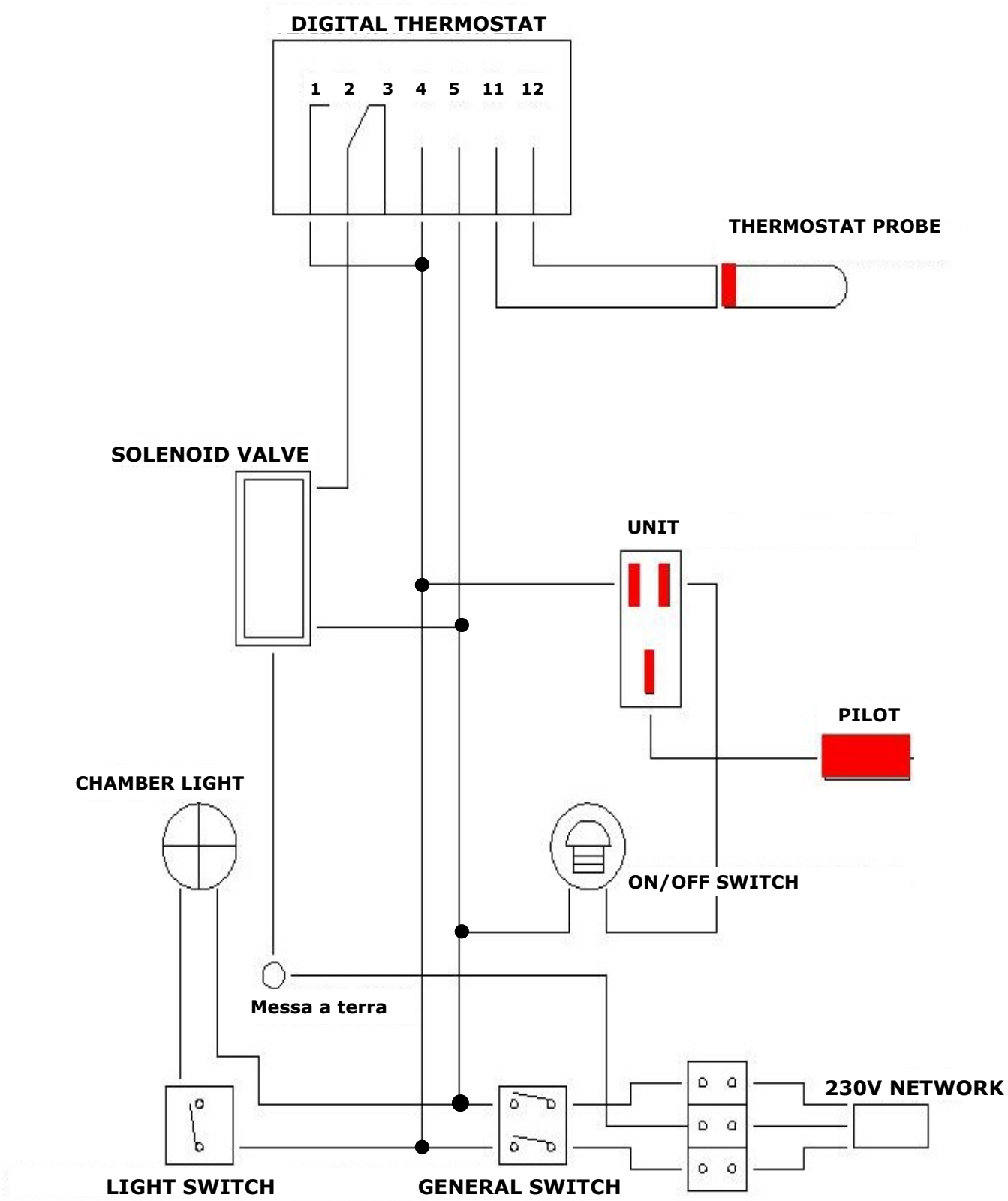


FIG.24 *(electric diagram)*