

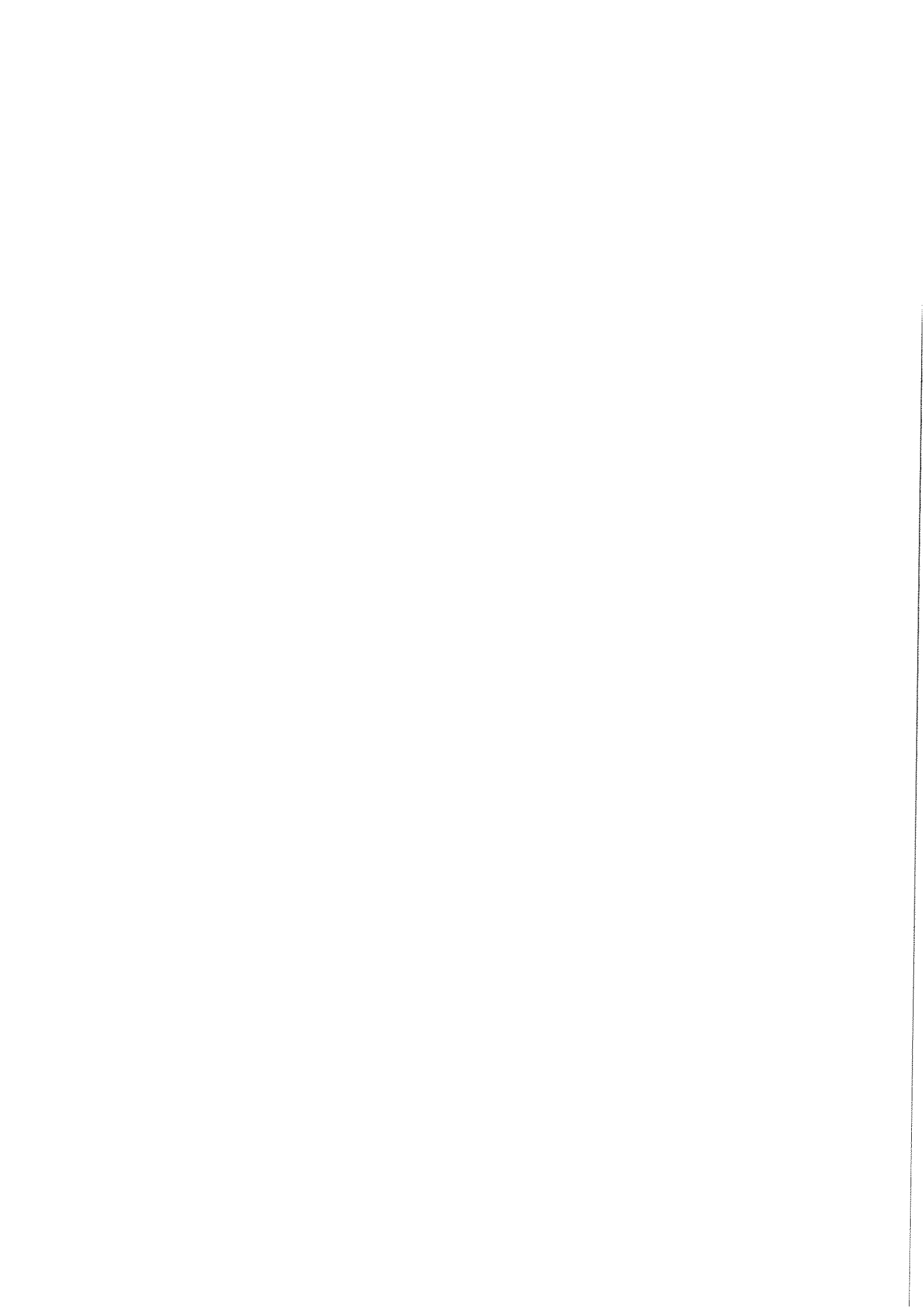
# **USE AND MAINTENANCE MANUAL**

## **ELECTRIC OVEN MOD.**

### **FAST 50**

**CE**

**Machine conform with  
72/23-89/336-93/68 CEE**



## **P R E M I S E**

The present manual contains the necessary instructions for the use and safety norms to adopt for a correct functioning of the apparatus. This manual must be consigned to the persons assigned to the use and maintenance of the machine.

## **CHAPTER INDEX**

### **Chap. 1- RECEIPT OF THE MACHINE**

- 1.1 Check the packing upon receipt**
- 1.2 Selling off the packing**

### **Chap. 2- GENERAL INFORMATION**

- 2.1 Important notice**
- 2.2 Constructive Characteristics**
- 2.3 Technical dates**

### **Chap. 3- INSTALLATION**

- 3.1 Setting up of the machine**
- 3.2 Electrical wiring**

### **Chap.4 - USE AND MAINTENANCE**

- 4.1 Before using**
- 4.2 Controls**
- 4.3 Prescriptions for use**
- 4.4 Ordinary cleaning**
- 4.5 Repairs and maintenance**
- 4.6 Spare parts request**
- 4.7 Guarantee**

## **CHAP: 1 - RECEIPT OF THE MACHINE**

### **1.1 - CHECKING OF THE PACKING UPON RECEIPT**

The equipment leave our warehouse with an adequate packing in which are marked besides the conventional symbols the model and the wiring tension.

Besides the machine the present manual must be found.

Upon receipt check that the supply corresponds to the specifics of the order and that no signs of mishandling or droppings have occurred, otherwise it's necessary to make an immediate complaint of the damage to the forwarder by writing a detailed report on the eventual damages sustained by the equipment.

### **1.2 - SELLING OUT OF THE PACKING**

The packing components: paper, carton and polystyrene are assimilable products to solid urban wastes, they can therefore be discharged without any difficulty following the norms in force.

## **CHAP. 2 - GENERAL INFORMATIONS**

### **2.1 IMPORTANT NOTICES**

The electrical pizza ovens must be used only by personnel that perfectly know the safety Norms contained in this manual. Any regulation, maintenance or cleaning work must be carried out with the equipment electrically switched-off.

Periodically check the feeding cable, a damaged cable constitutes a serious risk. If the oven gives signs of abnormal functioning we recommend not to use it but to contact the service centre. He electrical ovens must serve for cooking pizza, bread, toast or however alimentary products; we therefore recommend not to use them for other purposes. The equipment is built in accordance to the norms in force; nevertheless there might be residual risks such as burns in the loading and unloading phase of the product and during the cleaning phase of the machine.

### **2.2 CONSTRUCTIVE CHARACTERISTICS**

The electrical ovens mod. FAST are characterized by a simple and rational line that combined to the compact dimensions allow to place them in any reduce ambient and space. The ovens are easy to use, all models are equipped with a timer and regulation of the temperature by means of a thermostat. The model FAST is equipped with a tipping-Door and cooking level in refractory material especially designed with lining in the lower Part in order to have a quicker heating speed and a uniform distribution of the temperature.

All models have an accurate isolation with panels in rock wool and are equipped with armour-plated resistances.

## 2.3 TECHNICAL DATES

Model	N° Chambers	Int. Dim. LxWxH	Ext. Dim. LxWxH	Feeding	Kw Cap.	Packing Dim LxWxH	Weight Kgs-
FAST 50	2	50x51x10	78x63x57	400 V	6	80x74x63	60

## CHAP.3- *INSTALLATION*

### 3.1 PLACING OF THE MACHINE

The oven must be placed on a non inflammable level and resistant to the temperature and be able to easily support its weight.

The ambient in which it is installed must be sufficiently aired. Respect a distance of at least 5 cm from the walls or adjacent shelvings and in the event that these do not have a good resistance to the heat adopt adequate measures to ensure the thermal isolation by installing protections, pay utmost attention to the faire prevention norms.

### 3.2 ELECTRICAL WIRING

He installation and putting into function of the equipment must be carried out by qualified personnel in observance to the existing anti-injury and CEI norms, respecting the indications marked on the label of the technical characteristics and on the electrical schematic.

The dimensions of the cables must be adequate to the capacity of the oven indicated in the technical characteristic label.

The general switch or the plug have to be close to the apparatus and easily accessible; In accordance to the international norms an upstream switch must be foreseen in order To allow to omnipolar disconnect the apparatus from the netwith opening of the contacts at least 3 mm. The feeding tension when the apparatus is working must differ from the nominal value of + \_ 10%.

The apparatus must be connected to ground line that has to be perfectly efficient.

## CHAP. 4 *USE AND MAINTENANCE*

### 4.1 BEFORE USE

Before putting into action the oven or carrying out any type of operation **CAREFULLY READ** the instructions. The skin-wrap that protects the surfaces must be accurately removed and eventual residuals of glue have to be cleaned. Do not use for such operations Sharp tools, abrasive substances or inflammables. The thermal isolations used, grease residuals of the workings during the first minutes of functioning produce unpleasant Smoke or smells. We suggest that with the first lighting up to make the oven work Empty for 20-30 minutes at full capacity and keeping aired as much as possible.

## **4.2. CONTROLS**

To light up and regulate the temperature of the oven rotate the knob of the thermostat clockwise and input the desired temperature from 0° to 500°, when the temperature is reached the red spy lamp will shut-off.

To switch-off heating elements before the imposed time delicately rotate the knob of the thermostat anti-clockwise and bring back the index to 0. Pay attention because any eventual forcings may cause un-reparable damages.

## **4.3 DESCRIPTION OF USE**

Open and close the door using the proper handles, when the oven is switched on or is still in temperature avoid putting your hands inside. Equip yourself with gloves and tools for this purpose.

## **4.4 ORDINARY CLEANING**

The cleaning of the machine has to be done with the oven switched off and with the feeding cables disconnected. The cleaning must be daily and particularly careful for all the parts that come in touch with the food-stuffs. The oven must not be cleaned with hydro-cleaners, Water jets or abrasive substances.

The cooking level of the model FAST must be cleaned at each finish work with a steel brush or scraper.

Absolutely avoid to wash or cool the refractory level of the oven with water because such operation could cause its breaking.

Periodically control and eventually clean the air vents of the right pencilling that groups the controls of the oven so that the circulation of the air is facilitated inside the structure.

## **4.5 REPAIRS AND MAINTENANCE**

Any type of repair or maintenance must be done exclusively by qualified personnel. Before starting remove the plug or deactivate the switch placed up-stream. To substitute the feeding cable, access to the thermostat, spy lamps and other electrical components you must remove the right panel after having removed the four (4) fixing screws. To substitute the electrical resistances you must remove the isolation, disconnect the electrical connections, loosen and remove the nuts and subsequently unthread the resistances inside the chamber.

## **4.6. SPARE PARTS REQUEST**

To require spare parts it is necessary to specify the following details: type of oven, serial Number complete with year of construction, the code number of the item and quantity.

#### **4.7. GUARANTEE**

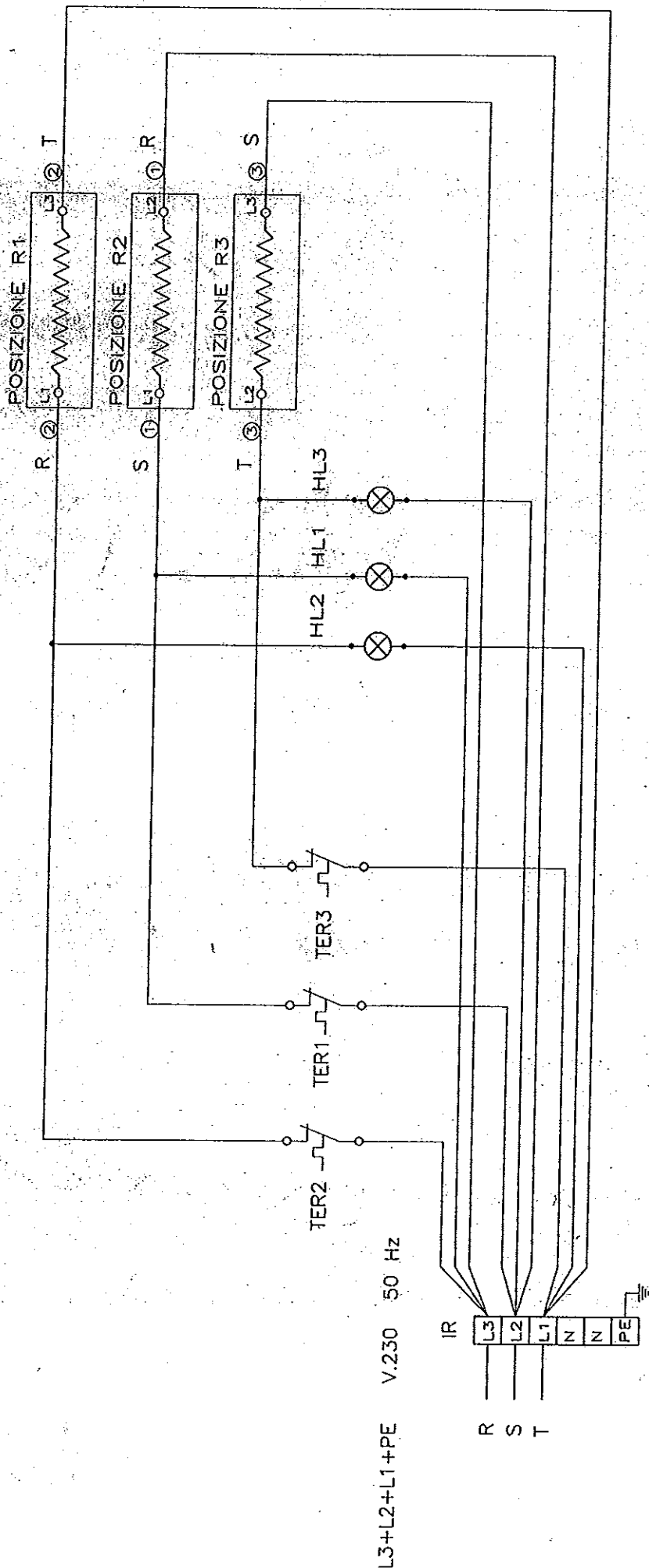
**The guarantee starts from the date of purchase and has validity of twelve (12) months. The parts composing the apparatus that at unquestionable judgement of our company result to be vitiated by original defect of the material or working, will be repaired and freely substituted by the closest service centre. Viceversa, not covered by guarantee are:**

- **damages during transport (scratches, dents or similiars)**
- **faults due to wrong installations.**
- **Damages caused by negligence, manumission, incapability of use and repairs done By non authorized persons**
- **Lamps, glass or plastic parts, knobs, rubber seals, electrical parts and all eventual Accessories.**
- **installation or regulation of the apparatus**
- **Maintenance**

*The company does not respond for eventual damages caused to persons or things due to Damages or forced suspension of use of the apparatus*





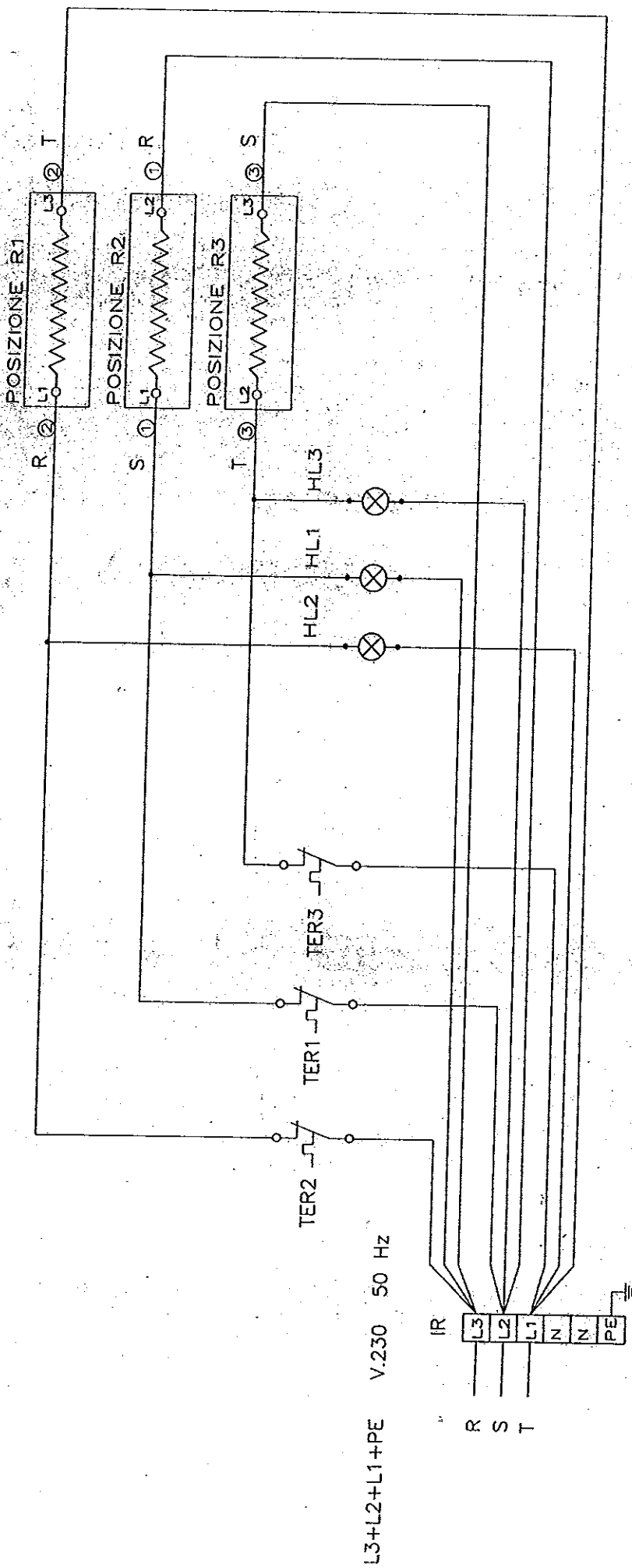


IR	INGRESSO RETE	
TER1	TERMOSTATO EGO AT	
TER2	TERMOSTATO EGO AT	
TER3	TERMOSTATO EGO AT	
HL1	SPIA RESISTENZA 1	
HL2	SPIA RESISTENZA 2	
HL3	SPIA RESISTENZA 3	
R1	RESISTENZA CIELO PLATEA W. 2000 V. 230	
R2	RESISTENZA CIELO ALTO W. 2000 V. 230	
R3	RESISTENZA PLATEA BASSA W. 2000 V. 230	
X	X	
X	X	
X	X	

FAST V. 230 TRIFASE

00	16/10/00
PE50	
q. IV	
SC. PAO.	1/1
SC.	

SCHEMA ELETTRICO PER FAST V.230 TRIFASE  
 OMAGNE MODELLO FORNO FAST CONTROLLO CON TERMOSTATI  
 MADRINA ITALIA  
 SERIE



FAST V. 230 TRIFASE

IR	INGRESSO RETE	
TER1	TERMOSTATO EGO AT	
TER2	TERMOSTATO EGO AT	
TER3	TERMOSTATO EGO AT	
HL1	SPIA RESISTENZA 1	
HL2	SPIA RESISTENZA 2	
HL3	SPIA RESISTENZA 3	
R1	RESISTENZA CIELO PLATEA W. 2000 V. 230	
R2	RESISTENZA CIELO ALTO W. 2000 V. 230	
R3	RESISTENZA PLATEA BASSA W. 2000 V. 230	
X		X
X		X
X		X

SCHEMA ELETTRICO PER FAST V.230 TRIFASE		OO	16/10/00
FORMA MODELLO: FORNO FAST CONTROLLO CON TERMOSTAT		PROG	
AUTORE: PIRELLA		REV	
DATA: 2004		SC	1/1



