





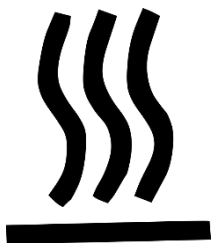
**ATTENTION!**



**UPON INITIAL START UP OF THE OVEN, LEAVE IT ON FOR ABOUT 20 MINUTES IN ORDER TO VENT ANY SMOKE AND VAPOURS PRODUCED BY THE SHEET METAL PROCESSING OILS**



**DO NOT USE THE BLADE DIRECTLY ON THE BELT**



**HOT SURFACES ON THE HOODS. USE GLOVES TO MAKE ADJUSTMENTS**



**DANGER HAND CRUSHING: TAPE IN MOVEMENT**

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## Instructions for the installer

### GENERAL WARNINGS

The place where the oven is installed must have the following environmental characteristics:

- be dry, the temperature and relative humidity of the room in which it is to be installed must not exceed the values indicated in technical data table;
- adequately distant water sources;
- ventilation and lighting suitable, compliant with the hygiene and safety standards required by current laws.

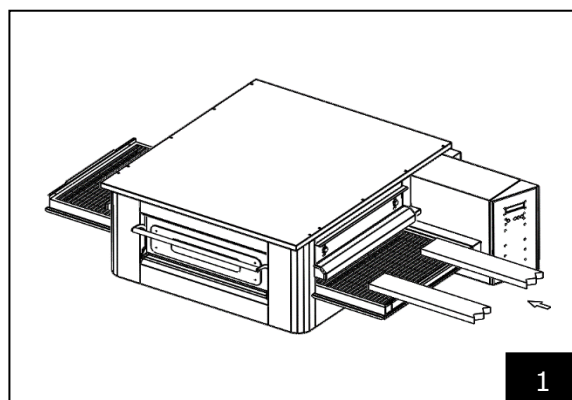


**THE OVEN MUST NOT BE INSTALLED NEAR FLAMMABLE MATERIALS (WOOD, PLASTIC, FUELS, GAS, ETC.). ALWAYS AVOID THE CONTACT OF FLAMMABLE OBJECTS WITH THE HOT SURFACES OF THE OVEN. ALWAYS ENSURE THE FIRE SAFETY CONDITIONS. KEEP A FREE SPACE AROUND THE OVEN OF AT LEAST 30 CM.**

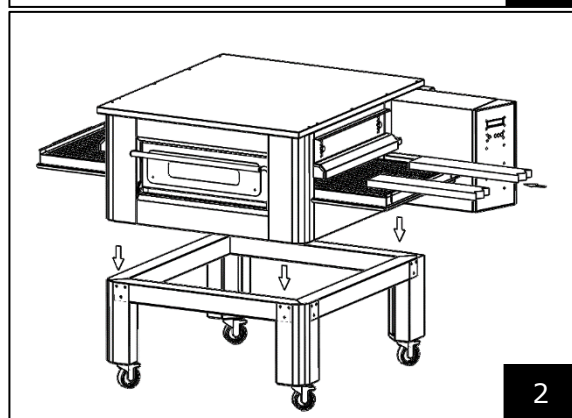
### MODULE MOVEMENT AND POSITIONING

Remove the conveyor belt.

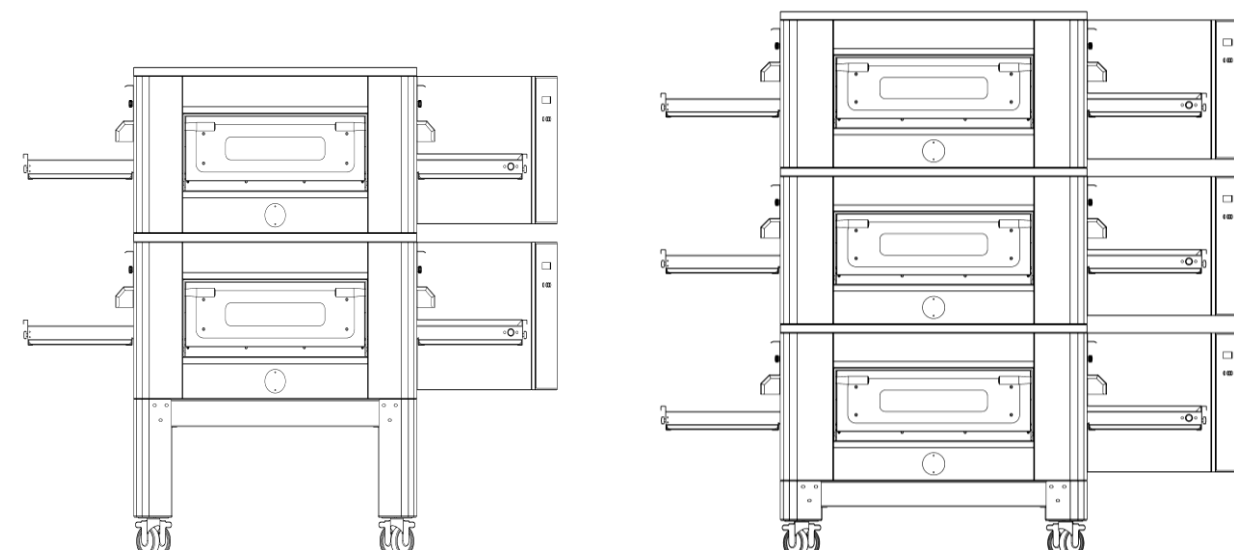
Use a forklift truck or a pallet truck with adequate capacity. Raise the hoods and insert the forks, suitably covered with soft material to prevent damage, into the cooking chamber, through the tunnel inlet or outlet (Fig.1).



Position the oven at the corners of the base (Fig.2).



## STACKING

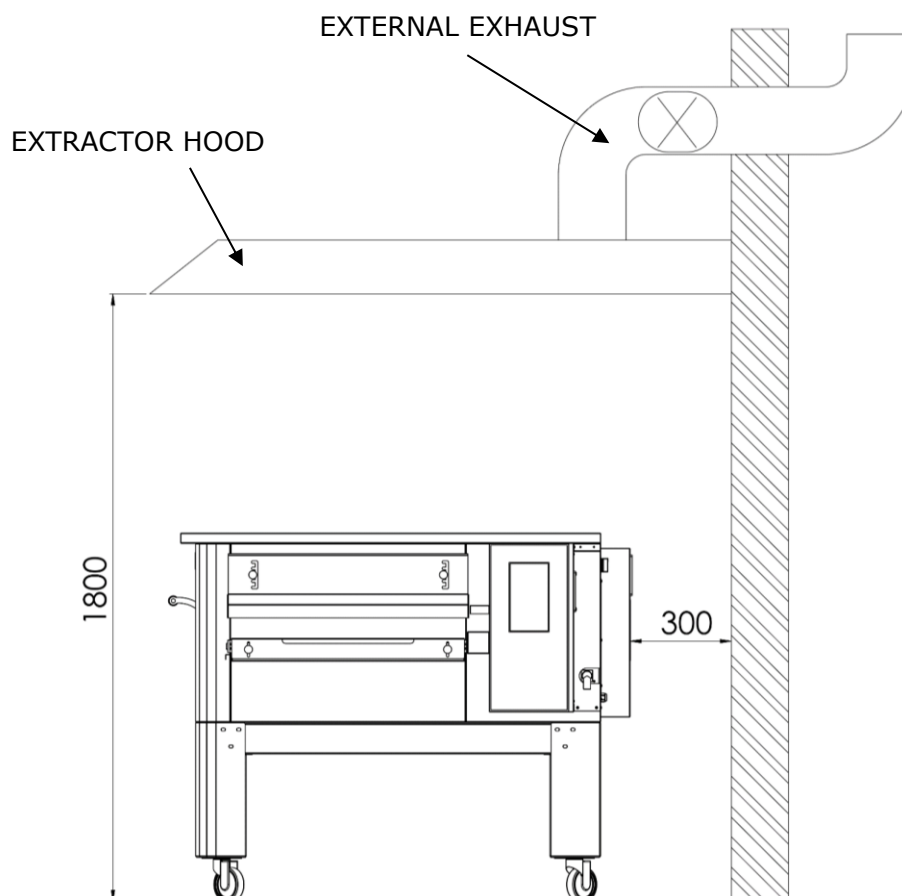


**MAXIMUM NUMBER OF OVENS THAT CAN BE STACKED: 3**

## MODULE POSITIONING

The gas appliance is type A<sub>2</sub>/B<sub>22</sub> for which no connection to a chimney or device is installed that discharges the fumes outside.

It is necessary to place the oven under an extractor hood.



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## ELECTRICAL CONNECTION

Check that the power supply voltage, the frequency and the power of the system are compatible with the values indicated both in the technical features and on the plate affixed to the back of the oven. The characteristics of the power supply socket must be compatible with the plug installed on the cable.



**THE ELECTRICAL CONNECTION OF THE OVEN TO THE POWER SUPPLY NETWORK MUST ONLY BE PERFORMED BY AN AUTHORISED TECHNICIAN (ELECTRICIAN) IN POSSESSION OF THE TECHNICAL-PROFESSIONAL REQUIREMENTS IMPOSED BY THE APPLICABLE RULES IN THE COUNTRY OF USE OF THE OVEN. REQUEST ISSUING OF A DECLARATION OF CONFORMITY OF THE INTERVENTION PERFORMED.**



**FOR DIRECT CONNECTION TO THE NETWORK, IT IS NECESSARY TO USE A DEVICE WITH AN OPENING BETWEEN THE CONTACTS THAT ENSURES COMPLETE DISCONNECTION IN THE CONDITIONS OF THE OVERVOLTAGE CATEGORY III, IN ACCORDANCE WITH THE INSTALLATION RULES.**

To connect the machine to the electrical network, proceed as follows:

fit a normalised and polarised plug at the other end of the cable (the distinction between phase and neutral must be unequivocal).



**WITH ELECTRICAL CONNECTION COMPLETED, THE AUTHORISED TECHNICIAN (ELECTRICIAN) MUST ISSUE A DECLARATION THAT CERTIFIES THE CONTINUITY MEASUREMENT 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.**

## SAFETY THERMOSTAT

The safety thermostat is located inside the ventilation chamber immediately adjacent to the burners. This is calibrated at 427°C and is manual reset. If a temperature equal to or greater is detected, the power supply to the whole oven is removed and the gas is closed accordingly.

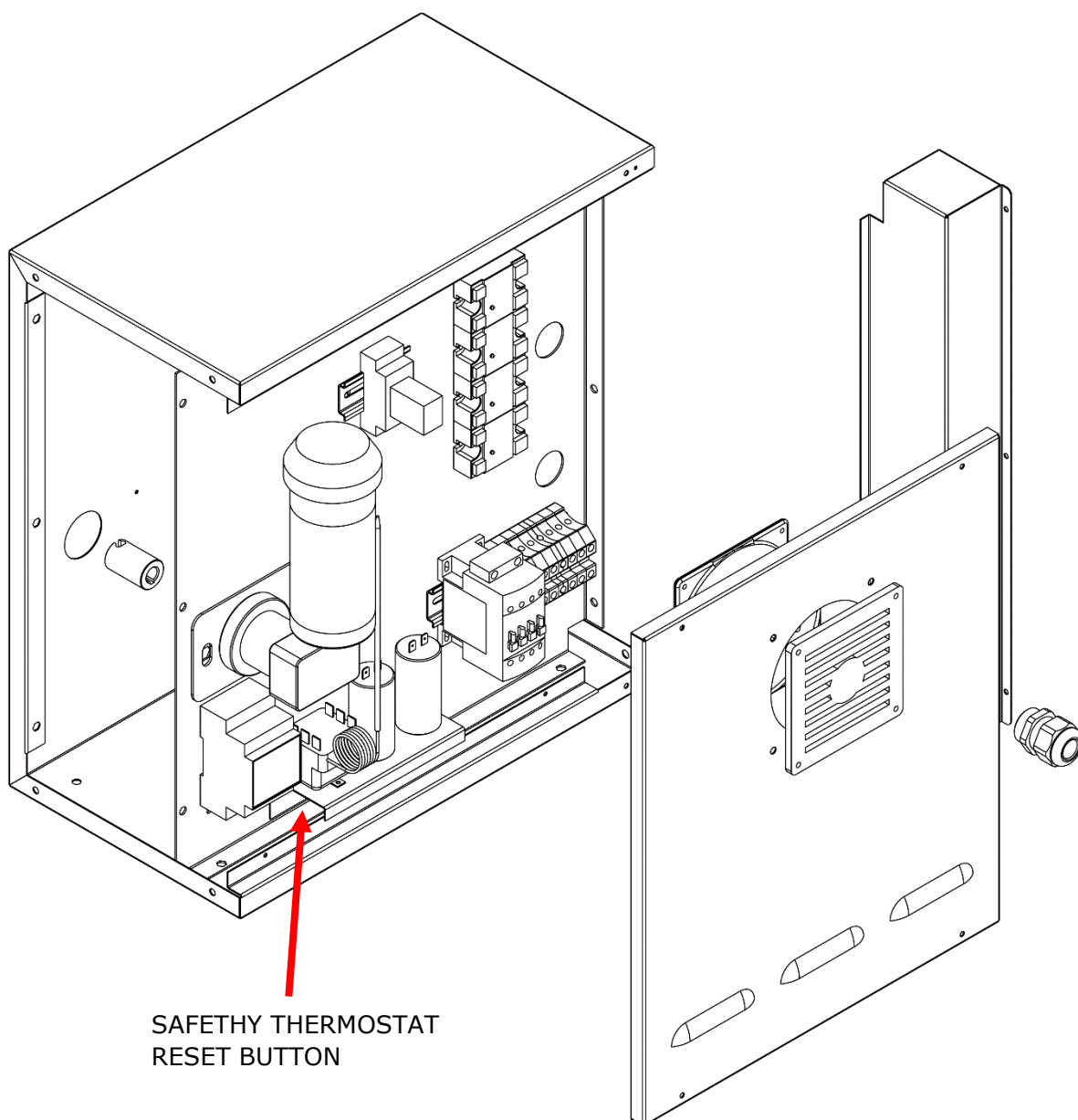
To restart the oven, a qualified technician must intervene who will check the reason for this anomaly and can then reset it manually only by opening the panel in the technical compartment (system door). See the figure below where the safety thermostat is highlighted.

The position of the red reset button is indicated by the arrow.

Reset is not possible until the chamber temperature has dropped below 427°C.



**Since the safety thermostat only intervenes where there are serious malfunctions, carefully check the oven's working and repair if necessary before starting up the oven again.**



SAFETY THERMOSTAT  
RESET BUTTON



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## Instructions for the user

# SERIAL NUMBER

## SERIAL NUMBER LABEL

The serial number consists of a grey silk-screened adhesive label applied to the back of the oven. The following data is clearly and indelibly marked on the plate:

Name of the manufacturer;	Serial number
Electrical power (kW/A)	Voltage and electrical frequency (Volt/Hz)
Model	Year of construction
"Made in Italy" wording;	Weight of the oven

# GENERAL INFORMATION

## IMPORTANCE OF THE MANUAL

Before using the oven in question, it is mandatory to read and understand this manual in all its parts.

This manual must always be available to "authorised operators" and be near the oven, carefully kept and stored.

The manufacturer declines all responsibility for any damage to persons, animals and property caused by non-observance of the rules described in this manual.

This manual is an integral part of the oven and must be kept until its final disposal.

The "authorised operators" must only perform the interventions relating to their specific competence on the oven.

## "OVEN OFF" STATUS

Before carrying out any type of maintenance and/or adjustment on the oven it is compulsory to cut off the electric power source by removing the power plug from the wall socket, making sure that the oven is actually switched off and has cooled.

## WARRANTY

The warranty duration period is valid for twelve months from the date of the original purchase receipt. Within this period, parts that are objectively ascertainable as defective due to manufacturing defects, excluding electrical components and parts subject to normal wear and tear, will be replaced or repaired free of charge at our factory premises.

All shipping and labour costs are expressly excluded from the warranty.

The warranty is void in all cases in which it can be ascertained that the damage has been caused by: transportation, inadequate maintenance, operator inexperience, tampering, repairs carried out by unauthorized personnel, or failure to comply with manual instructions.

The manufacturer declines all liability for any direct or indirect damages resulting from the time for which the machine is inoperative, including for the following reasons:

faults in the equipment, time spent waiting for repairs, or, in any case, absence of the equipment.



**THE TAMPERING WITH AND/OR REPLACEMENT OF PARTS WITH NON-ORIGINAL SPARE PARTS WILL VOID THE WARRANTY AND EXONERATE THE MANUFACTURER FROM ALL LIABILITY.**

# TECHNICAL DATA

## TECHNICAL DATACARD

	Measurement unit	<b>C/40</b>	<b>C/50</b>	<b>C/65</b>	<b>C/80</b>
Temperature control	°C	0-350			
External dimensions without support	cm	L 142,5 P 98,5 H 45,0	L 186,0 P 121,0 H 50,0	L 207,0 P 132,0 H 56,0	L 225,0 P 156,0 H 60,0
Belt width	cm	40,0	50,0	65,0	80,0
Belt length	cm	105,0	160,0	185,0	200,0
Chamber length	cm	54,0	75,0	100,0	110,0
Electrical power supply	--	Three-phase			
Voltage	Vac	400/230			
Frequency	Hz	50/60			
Current	A (400V) A (230V)	11 34	21 62	27 80	35 106
Total electrical power	kW	7,8	14,2	18,4	24,4
Electrical connection	--	five-pole cable without socket			
Cable length	m	2			
Conductors section	mm <sup>2</sup>	4		6	
Working temperature limits	°C	0-40			
Working humidity limit	--	95% without condensation			

## INTENDED USE

The intended use for which the oven has been designed and built is as follows:



**INTENDED USE: COOKING OF PIZZA, BREAD, FOCACCE, GRATIN BAKING OF FOOD PRODUCTS AND THE HEATING OF FOOD ON A BAKING TRAY.**

**THE OVEN CAN BE USED EXCLUSIVELY BY A DESIGNATED OPERATOR (USER).**

**THIS APPLIANCE IS NOT INTENDED TO BE USED BY PERSONS (CHILDREN INCLUDED) WITH REDUCED PHYSICAL, SENSORIAL OR MENTAL CAPABILITIES OR WITH INSUFFICIENT EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE RECEIVED ASSISTANCE OR INSTRUCTIONS FOR USE OF THE APPLIANCE FROM A PERSON RESPONSIBLE FOR THEIR SAFETY.**

**CHILDREN MUST BE MONITORED TO AVOID THEM PLAYING WITH THE APPLIANCE.**

## USE LIMITS

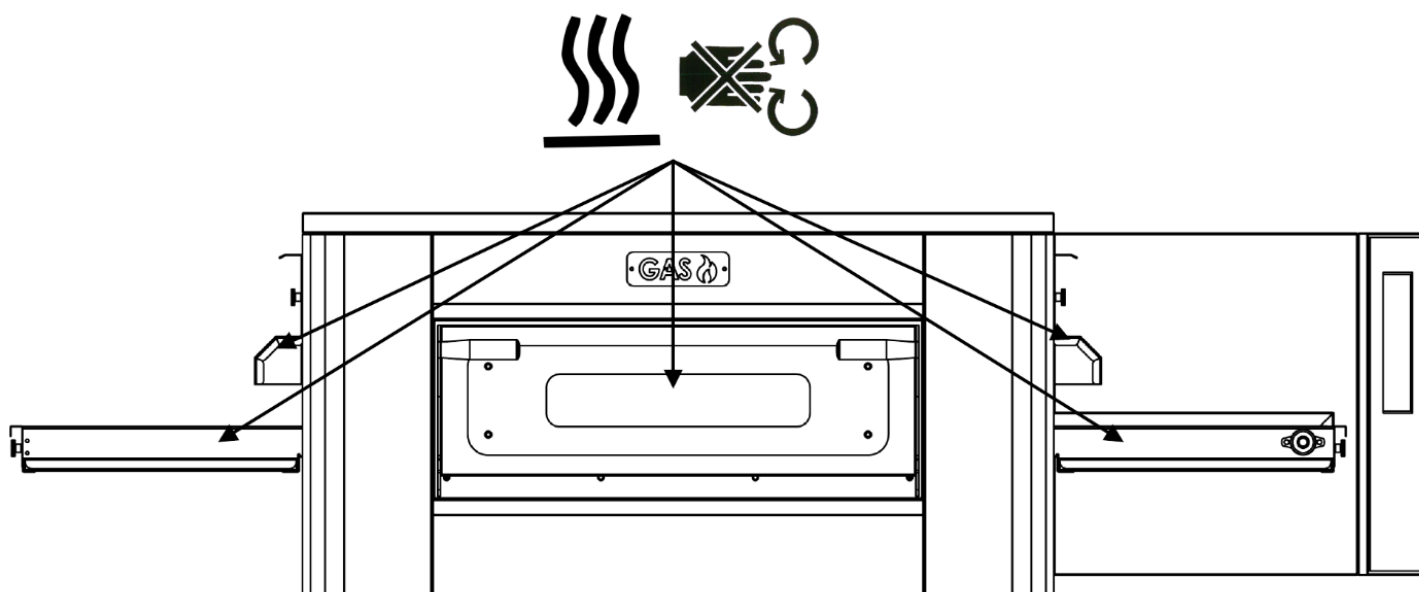
The oven in question has been designed and produced exclusively for the intended use described therefore any other type of use is absolutely forbidden in order to guarantee, at all times, the safety of authorised operators and the efficiency of the oven itself.



**IT IS FORBIDDEN TO MANIPULATE THE DEVICES INSTALLED IN THE APPLIANCE.**

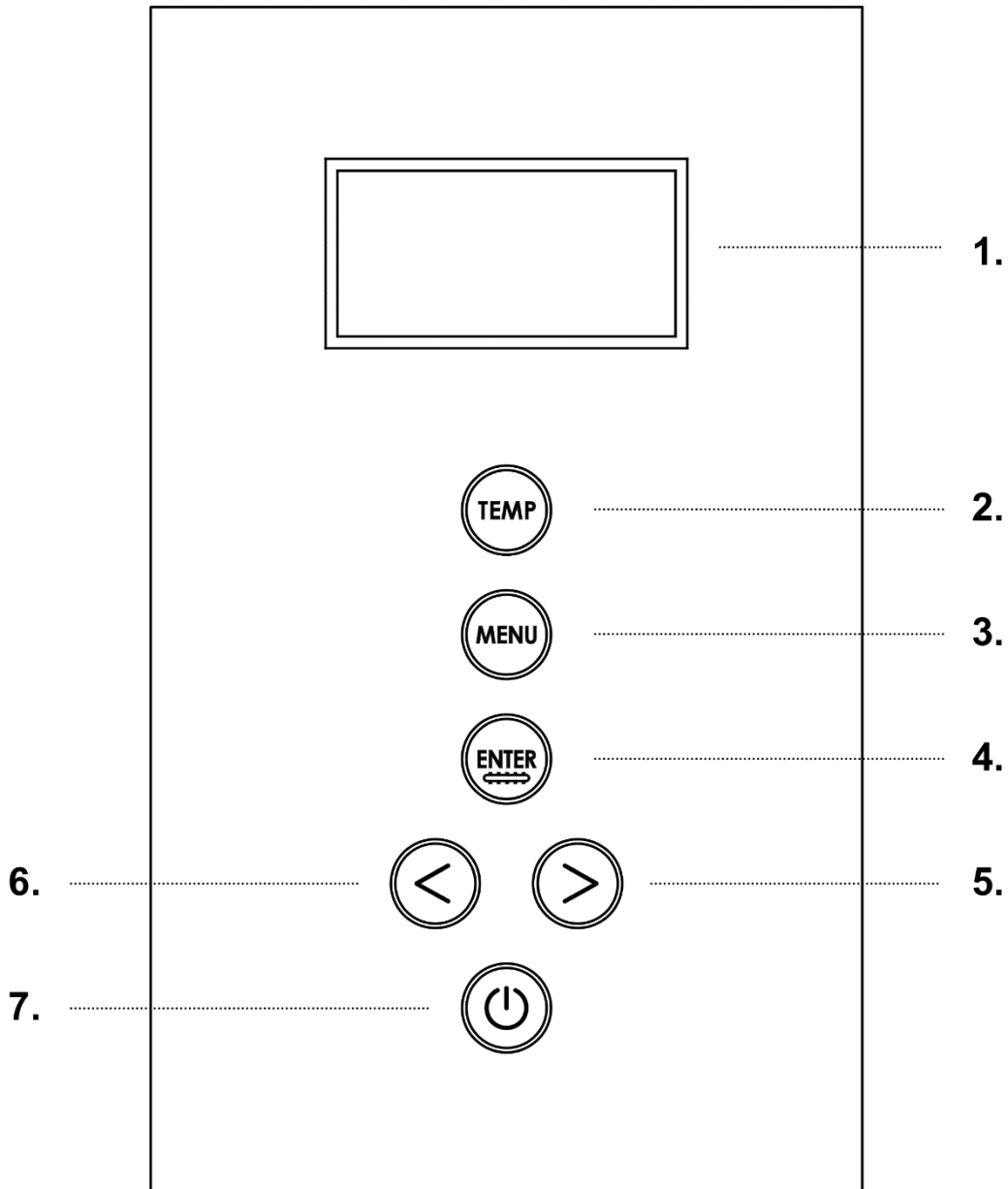
**WARNING: PAY ATTENTION WHEN OPENING THE DOOR, BURN HAZARD AND HAND CRUSHING**

**WARNING: DO NOT TOUCH THE TAPE WITH THE OVEN WORKING, BURN HAZARD AND HAND CRUSHING**



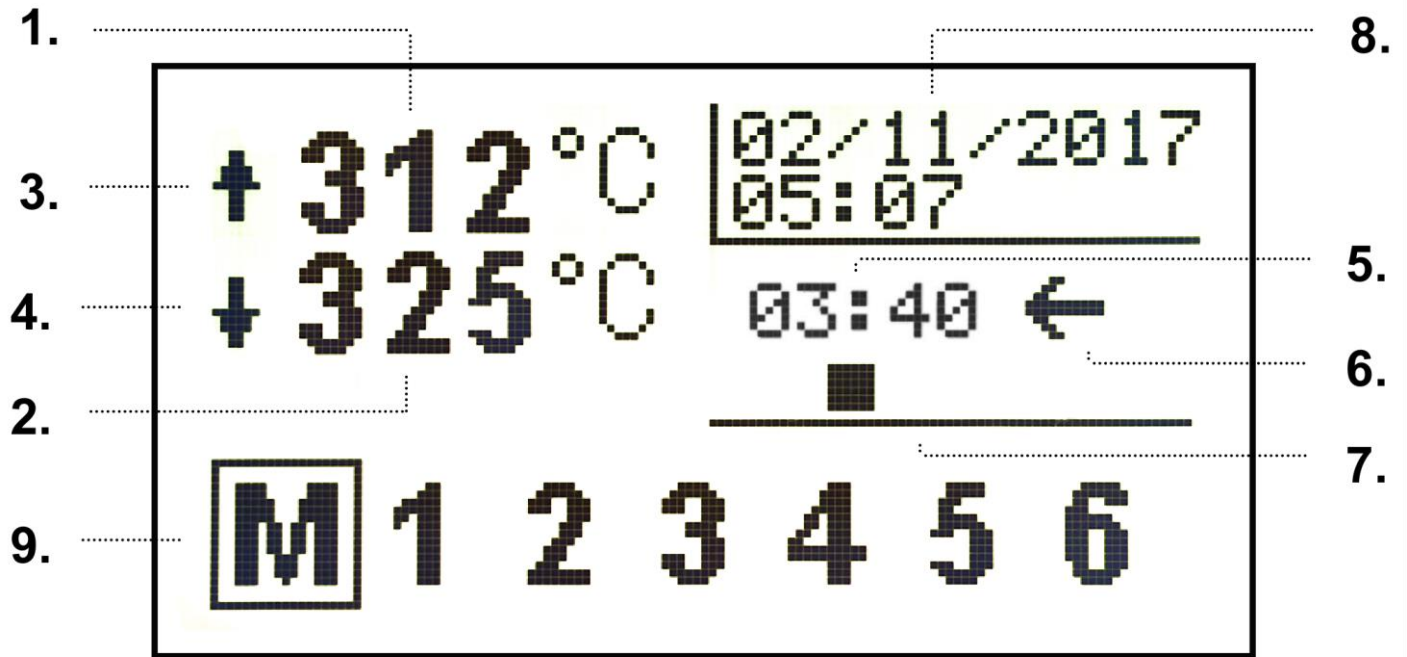
# USE AND OPERATION

## CONTROL PANEL



<b>1</b>	Display	<b>5</b>	Increase function when setting values or navigation to the right if on the main screen.
<b>2</b>	Parameters setting: - UPPER TEMPERATURE - LOWER TEMPERATURE - BELT SPEED	<b>6</b>	Decrease function when setting values or navigation to the left if on the main screen.
<b>3</b>	Access to the menu with items: - PROGRAMS - PROGRAMMED SWITCH ON/SWITCH OFF - DATE/TIME - BELT DIRECTION - LANGUAGE - MAINTENANCE MENU - EXIT	<b>7</b>	Switching the pcb on/off.
<b>4</b>	Confirmation of the values set or starting/stopping of the belt if on the main screen.		

## MAIN SCREEN



1	UPPER TEMPERATURE	the temperature detected by the probe located higher up;
2	LOWER TEMPERATURE	the temperature detected by the probe located lower down;
3	OPERATING SYMBOLS UPPER HEATING ELEMENTS	it is activated when the upper heating elements are on to bring the measured temperature to the top set point set;
4	OPERATING SYMBOLS LOWER HEATING ELEMENTS	it is activated when the lower heating elements are on to bring the measured temperature to the base set point set;
5	BELT SPEED	Displayed in minutes and seconds, corresponds to the cooking time in chamber. See dedicated paragraph.
6	BELT ROTATION DIRECTION	If the arrow is to the left the food is cooked from right to left, if the arrow is to the right the food is cooked from left to right.
7	BELT OPERATION SYMBOL	It is in motion when the belt is operational. It is only indicative and does not vary with respect to the speed set.
8	DATE AND TIME	Displays current date and time.
9	PROGRAM SELECTION LINE	Starting from the manual (M), 6 programs selectable via the right and left direction keys, operating when the ENTER key is pressed. The program in use is highlighted.

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## SETTING PARAMETERS

### TEMP KEY (2)

When pressed, the parameter to be set starts to flash in the order:

- UPPER TEMPERATURE
- LOWER TEMPERATURE
- BELT SPEED

Upon the third press, the setting is exited and the parameters set are confirmed. Alternatively, it is possible to exit and confirm without passing all the parameters by pressing the ENTER key or instead to wait a few seconds.

The settings are therefore always saved automatically.

### MENU KEY (3)

Pressing results in access to the menu with the list of items:

- PROGRAMS
- SCHEDULER
- DATE/TIME
- BELT DIRECTION
- LANGUAGE
- MAINTENANCE MENU
- EXIT

Navigation takes place through the arrows (KEYS 4 and 5); to access the corresponding item press the ENTER key; to exit the menu go to the exit item and press ENTER.

### ENTER KEY (4)

If pressed in the main screen it has the function of starting or stopping the belt. If within the parameters configuration or the menu, the parameter is saved.

### LEFT ARROW KEY (5)

Navigation to the left by scrolling through the programs in the row of the main screen, starting with START button. If within the parameter configuration it decreases the value or selects the previous item.

### RIGHT ARROW KEY (6)

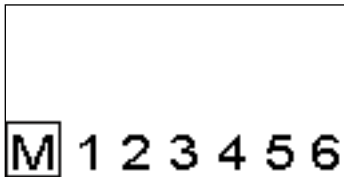
Navigation to the right by scrolling through the programs in the row of the main screen, starting with START button. If within the parameter configuration it increases the value or selects the next item.

### ON/OFF KEY (7)

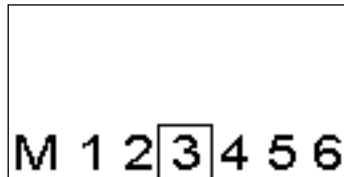
It turns on the pcb or the door in standby when on.

## PROGRAM SELECTION ON THE MAIN SCREEN

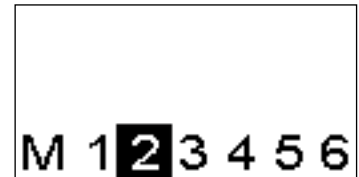
On the main screen the programs are visible as follows:



The empty box indicates that the program in use is the manual one.



The program in use is 3.



Instead, when selecting the program using the navigation arrows (4 and 5), the box becomes full.

After 5 seconds, the program is automatically activated. It can also be saved by pressing ENTER.

Note on the navigation keys: when pressed on the main screen, the first press fills the box of the program in use, the second press moves the box to be able to select another program.

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## MENU ITEMS

### PROGRAMS

Screen with the possibility to set 6 programs, each of which contains the parameters

- UPPER TEMPERATURE
- LOWER TEMPERATURE
- BELT SPEED

The MANUAL program is not present, it only remains on the main screen. It keeps the set values memorised that will be recalled whenever returning from a program 1-6 to manual.

### PROGRAMMED SWITCH ON/SWITCH OFF

Possibility to set a switch-on time and a switch-off time for each day of the week.

The checked box indicates that the programmed ignition is active for that particular day.

	ON	OFF	
LUN	08:00	16:30	<input checked="" type="checkbox"/>
MAR	08:00	17:00	<input checked="" type="checkbox"/>
MER	09:00	20:00	<input checked="" type="checkbox"/>
GIO	15:30	22:00	<input checked="" type="checkbox"/>

When only one day has the function activated, there is a symbol on the main screen that indicates its programming; the symbol also remains on the pcb in standby.

Once the oven is switched on automatically, this is brought to a fixed and non-variable temperature of 140°C and at 100% belt speed, for reasons of safety and electrical consumption.

### DATE/TIME

Date and time setting

### BELT DIRECTION

Setting the belt direction.

Select the right arrow to move the belt clockwise, loading the food on the left and unloading it on the right;

select the left arrow to move the belt anti-clockwise, loading the food on the right and unloading it on the left;

### LANGUAGE

Select from the languages:

- ENGLISH
- ITALIANO
- FRANÇAIS
- DEUTSCH
- ESPAÑOL

### MAINTENANCE MENU

Menu protected by password and reserved for the producer/maintenance technician.

### EXIT

Menu item to exit and return to the main screen

## AUTO-OFF FUNCTION

When switched off, the oven will keep the ventilation switched on until it has cooled down. An alert will appear on the screen with the current and shut down temperature. The oven will continue to cool down to a temperature of 140°C, after which it will automatically shut down when this temperature is reached.

**During this phase DO NOT disconnect the power supply cable as this could damage the electronic components.**

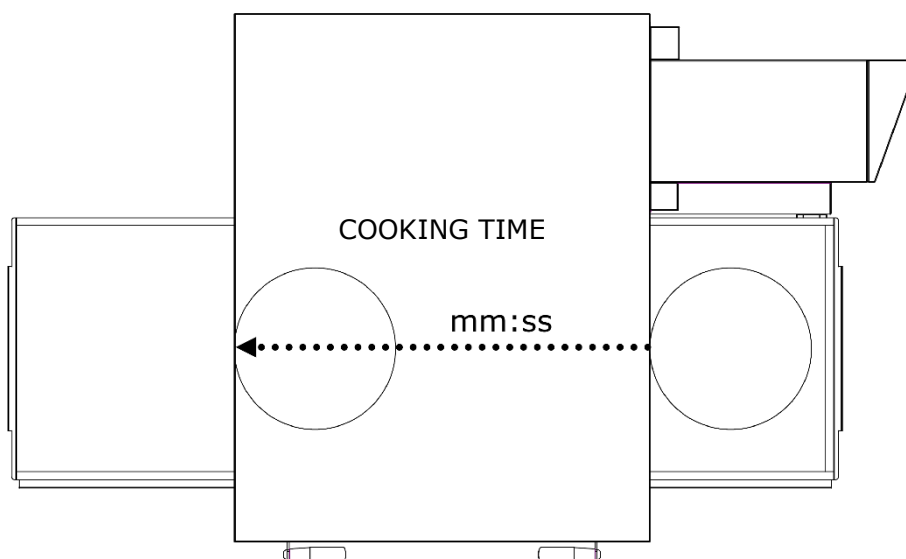
## ERROR MANAGEMENT



The probe is not connected or it is broken, check it then press ENTER to reset.

## BELT SPEED

The net speed is indicated on the main screen and it's expressed in minutes and seconds. The indicated time is the cooking time in the chamber, see the drawing below.



Time selection take place at intervals set in this way:

- From 1:00 to 5:00                steps of 10 seconds
- From 5:00 to 10:00            steps of 20 seconds
- From 10:00 to 20:00            steps of 30 seconds

Below are the minimum and maximum cooking times that can be selected according to the model:

- C/40            from 1:00 to 13:00
- C/50            from 1:00 to 15:30
- C/65            from 1:20 to 20:00
- C/80            from 1:10 to 17:30



## PRODUCTIVITY

Depending on the model of the oven, the number of pizzas / hour is calculated using the table:

	<b>C/40</b>	<b>C/50</b>	<b>C/65</b>	<b>C/80</b>
NR° PIZZAS Ø25 IN CHAMBER	2,5	5	8	12
NR° PIZZAS Ø32 IN CHAMBER	1,5	2,5	6	7
NR° PIZZAS Ø40 IN CHAMBER	1,33	1,67	3	5
NR° PIZZAS Ø45 IN CHAMBER	0	1,5	2,33	3,33
COOKING TIME (sec)	210	210	210	210
CHAMBER PASSAGES IN ONE HOUR	17	17	17	17
<b>Ø25 PIZZAS/HOUR</b>	<b>43</b>	<b>86</b>	<b>137</b>	<b>206</b>
<b>Ø32 PIZZAS/HOUR</b>	<b>26</b>	<b>43</b>	<b>103</b>	<b>120</b>
<b>Ø40 PIZZAS/HOUR</b>	<b>23</b>	<b>29</b>	<b>51</b>	<b>86</b>
<b>Ø45 PIZZAS/HOUR</b>	<b>0</b>	<b>26</b>	<b>40</b>	<b>57</b>

Note:

The amount of pizzas is calculated with a cooking time of 3:30, at the temperature of 320°C and a preparation from scratch, not with frozen products.

# MAINTENANCE



**BEFORE PERFORMING ANY KIND OF MAINTENANCE INTERVENTION IT IS MANDATORY TO DISCONNECT THE OVEN PLUG FROM THE POWER SUPPLY OUTLET.**

## CLEANING

Cleaning must be carried out at the end of each use in observance of the rules on hygiene and to protect the functionality of the oven.

### Cleaning the chamber:

De-energise the oven by turning the power switch.

Remove the conveyor belt joint guard.

Release the belt from the hook by moving it upwards.

Slide the joint itself towards the control panel releasing it from the conveyor belt drive shaft.

Raise the inlet and outlet sliding hoods into the maximum opening position.

Lift the conveyor belt on both sides and pull it out from the side of the controls.

Open the side door and, using a pair of gloves, remove the diffusers that are secured with screws.

Clean the metal surfaces with a sponge soaked in water and non-abrasive and/or corrosive detergent, then rinse the surfaces with a sponge soaked in pure water.

**External cleaning of the oven:** (stainless steel surfaces, inspection glass and control panel): this operation must be carried out with the oven cold.



**THE OPERATOR IS ADVISED TO USE SUITABLE GLOVES AND CLOTHING TO AVOID BURNS.**

**FOR CLEANING IT IS FORBIDDEN TO USE: WATER JETS, ABRASIVE POWDERS, CORROSIVE SUBSTANCES OR ANYTHING ELSE THAT COULD DAMAGE THE COMPONENTS AND COMPROMISE SAFETY IN GENERAL, AND IN PARTICULAR FROM A HYGIENE POINT OF VIEW.**

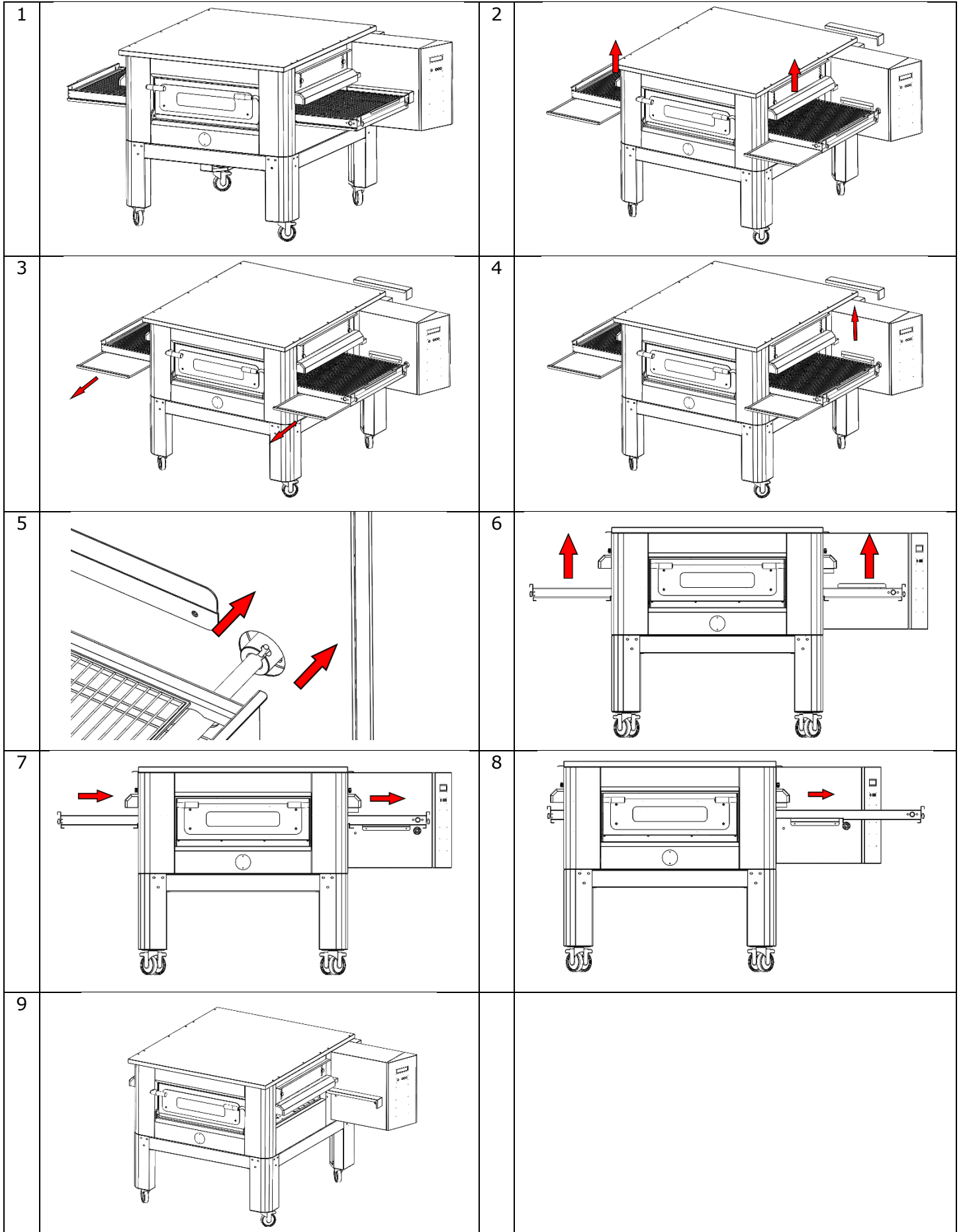
## MAINTENANCE FREQUENCY

For any extraordinary maintenance, repair and/or replacement, contact an authorized operator who meets the technical-professional requirements required by current regulations.

<b>Maintenance, checks, inspections and cleaning</b>	<b>Regularity</b>
<b>Mechanical protection devices</b> Check condition, and for any deformation, loosening or removed parts.	<b>Monthly</b>
<b>Control</b> Check mechanical part, for any breakage or deformation, tightening of screws. Check readability and condition of words, stickers and symbols and restore if necessary.	<b>Yearly</b>
<b>Machine structure</b> Tightening of main bolts (screws, fixing systems, etc.) of machine.	<b>Yearly</b>
<b>Safety signals</b> Check readability and condition of safety signals.	<b>Yearly</b>
<b>Electrical control panel</b> Check the electrical components installed inside the Electric Control Panel. Check wiring between the Electrical Panel and machine parts.	<b>Yearly</b>
<b>Electrical connection cable and plug</b> Check connection cable (replace it if necessary) and plug.	<b>Yearly</b>
<b>General machine overhaul</b> Check all components, electrical equipment, corrosion, pipes,...	<b>Every 10 years</b>

# BELT DISMANTLING AND ASSEMBLY

Belt removal instructions. To refit it, proceed in reverse order.

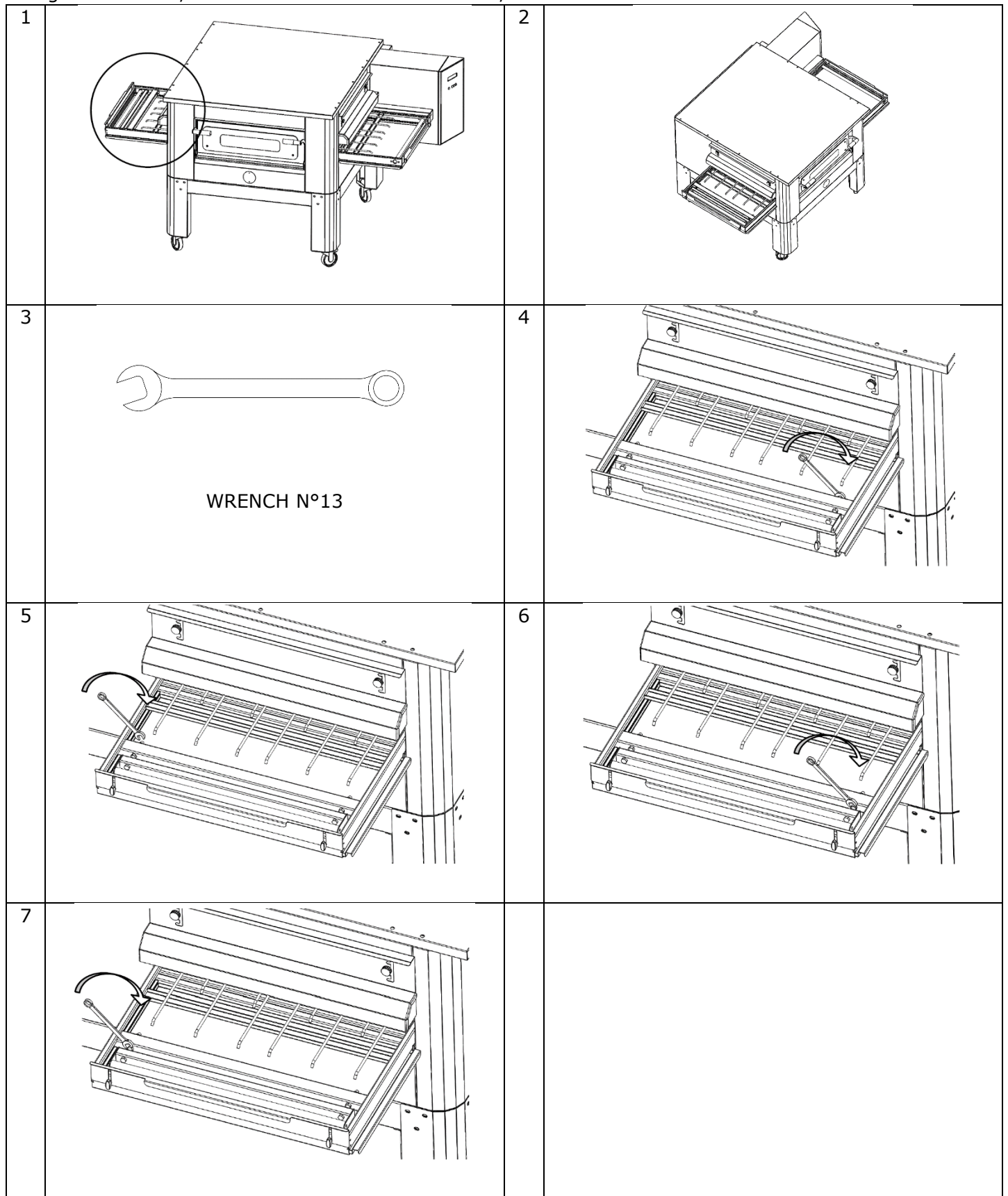


## BELT ADJUSTMENT



**IT IS RECOMMENDED TO PERIODICALLY CHECK THE BELT TENSION, TO WORK CORRECTLY AND PREVENT MALFUNCTIONS MUST BE CONSTANTLY IN TENSION**

To tighten the belt, turn the indicated nuts clockwise, to loosen it turn them anti-clockwise.



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## DEMOLITION

### GENERAL WARNINGS

When demolishing the oven, comply with the provisions of the current regulations.  
Differentiate the parts that make up the oven according to the various types of construction materials (plastic, copper, iron, etc.).

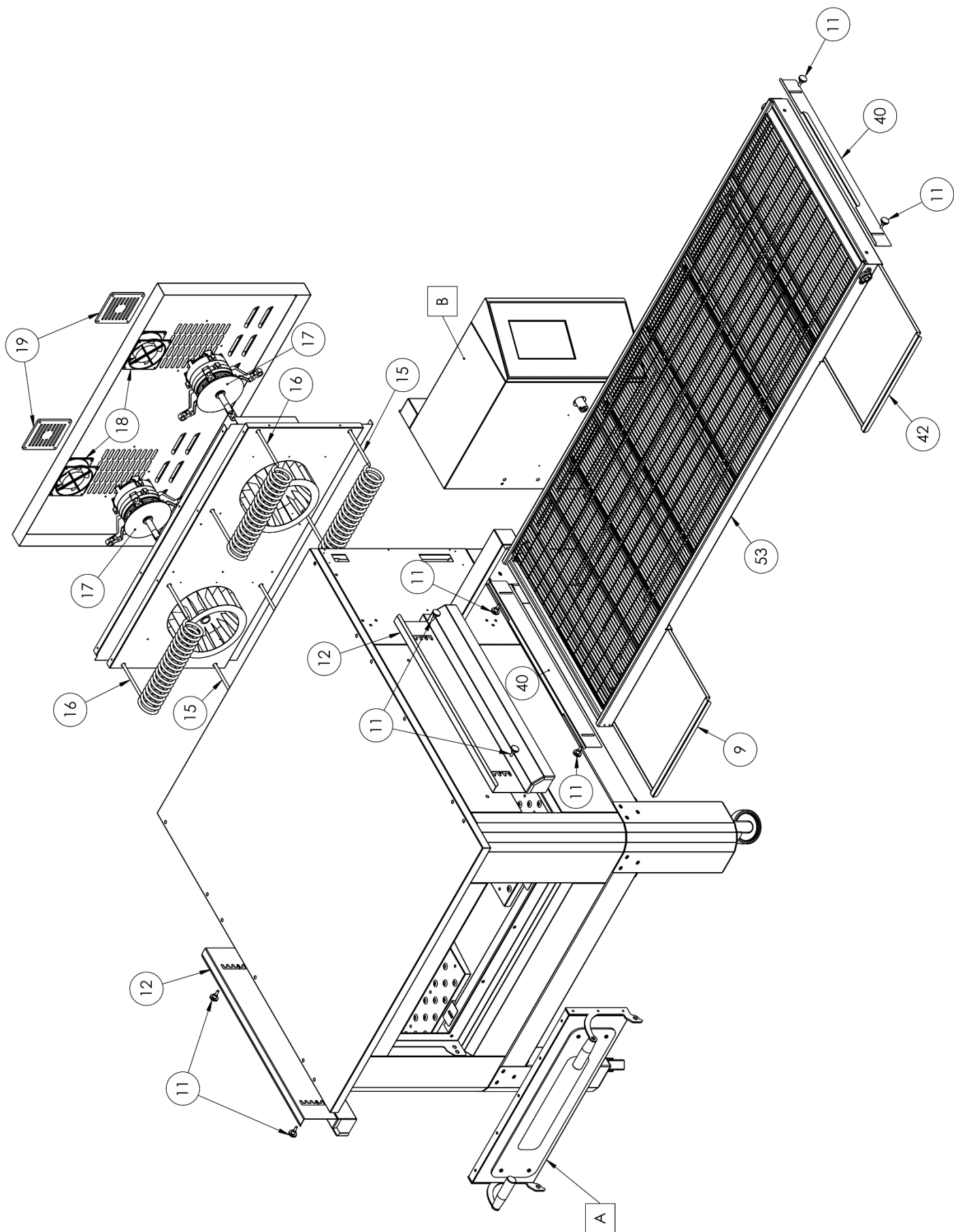
### TROUBLESHOOTING

PROBLEM	CHECK	INTERVENTION
The display does not light up	The plug is not inserted	User
	Safety thermostat that intervened	Specialized technician
Belt is not working	The START button has not been pressed	User
	The motor of the belt is not working	Specialized technician

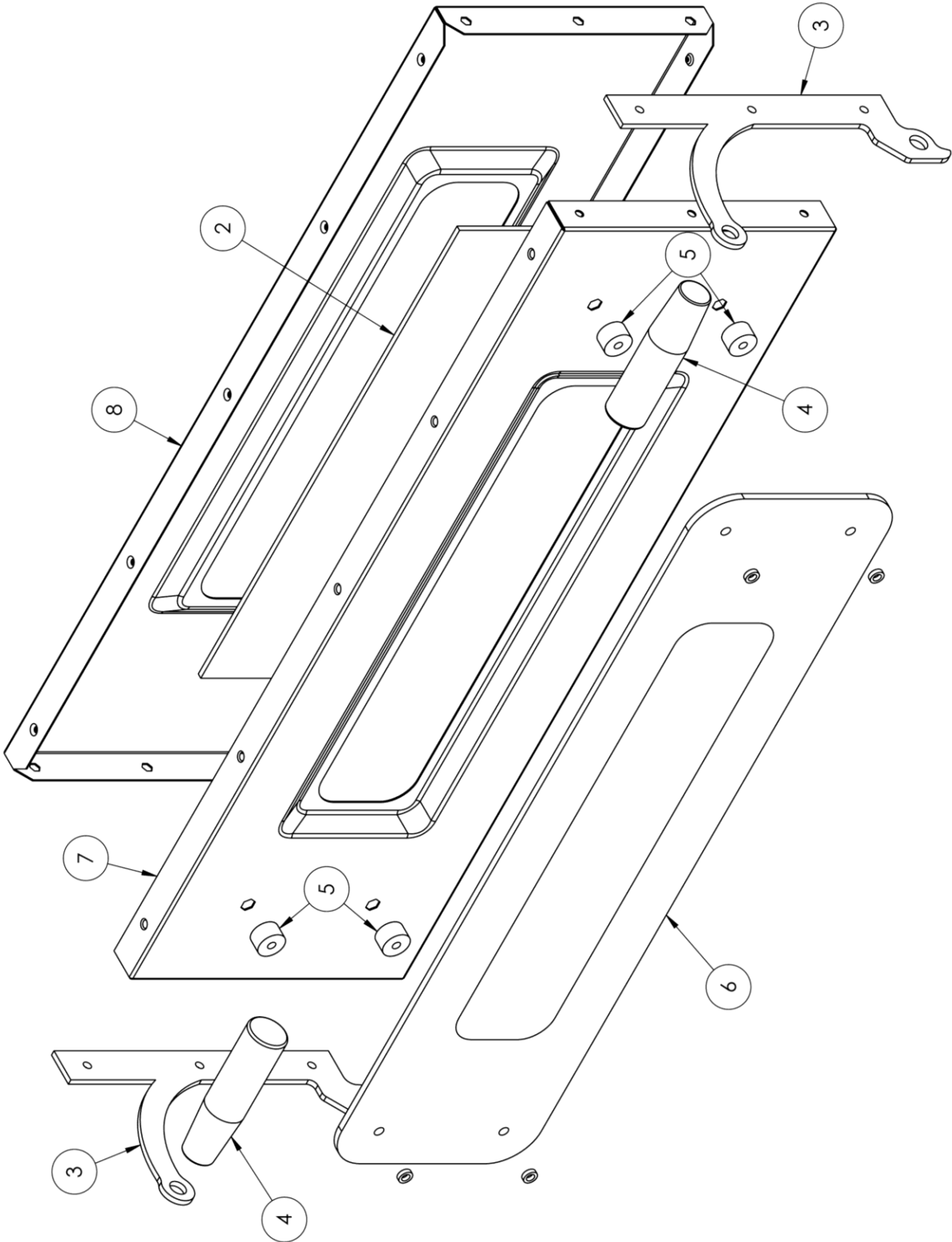
FOR OTHER UNMENTIONED MALFUNCTIONS CALL THE CUSTOMER SERVICE

# SPARE PARTS

## EXPLOSION OVEN

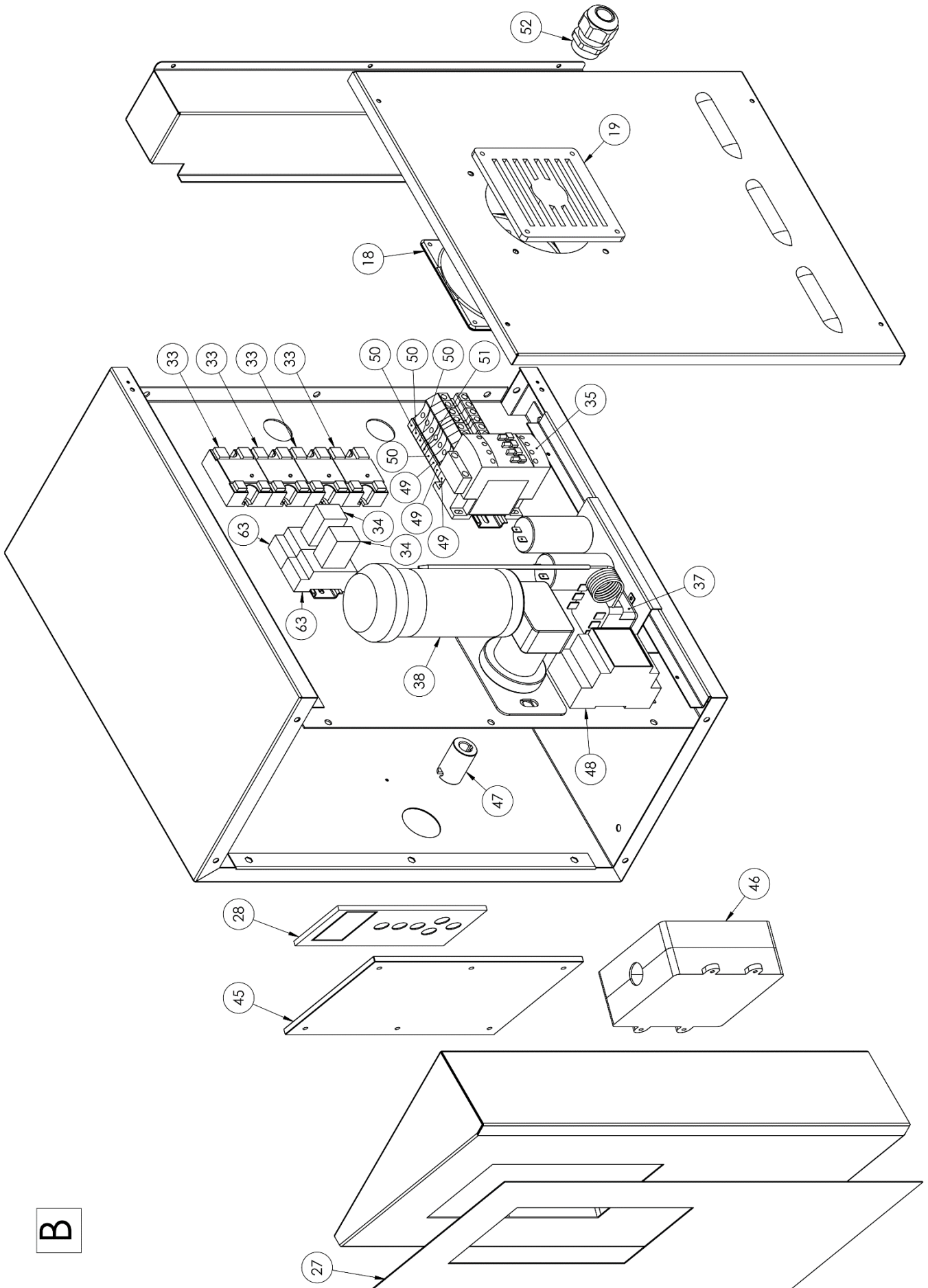


**EXPLOSION DOOR**



**A**

# EXPLOSION SYSTEM



B

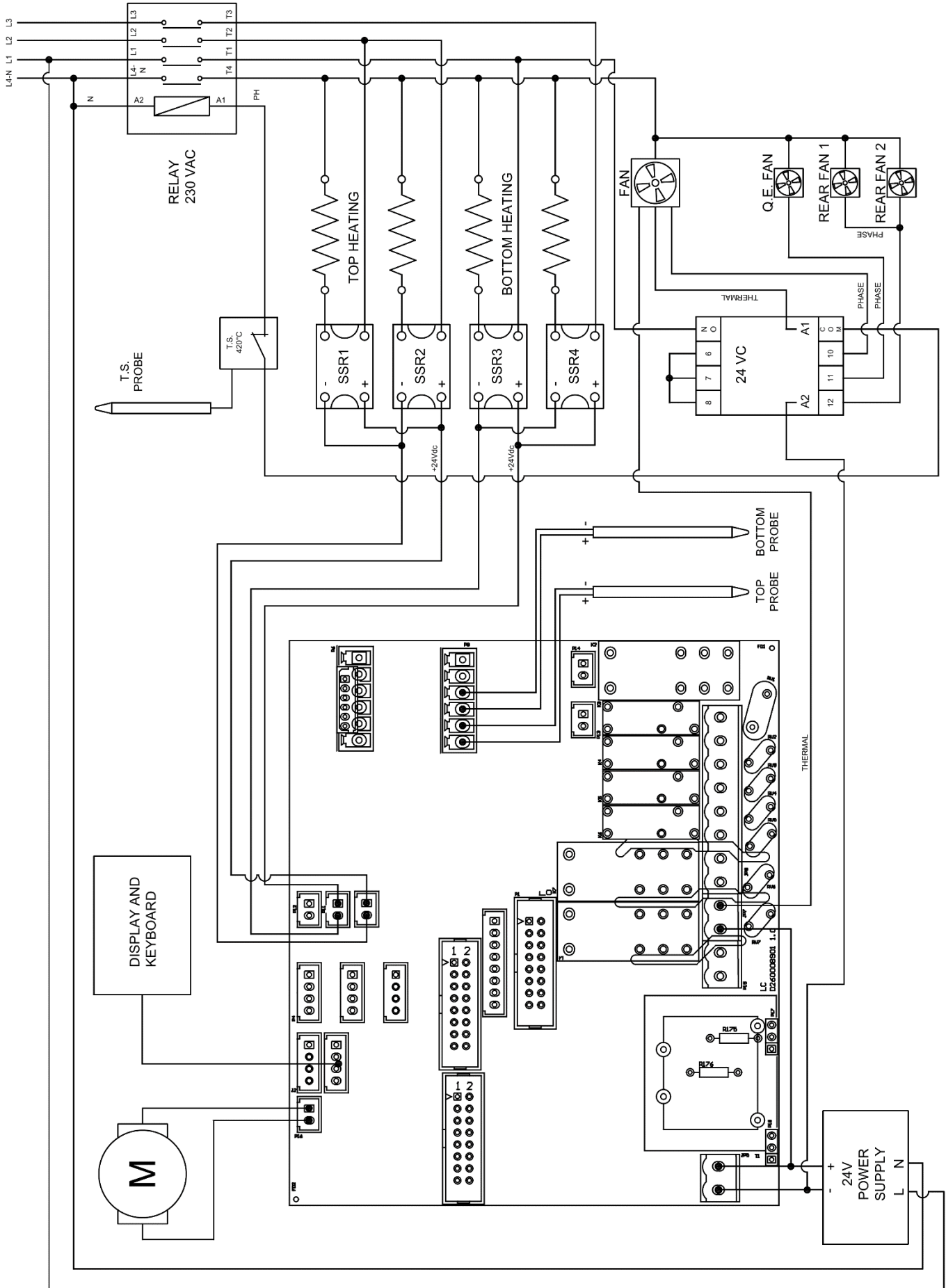


## SPARE PARTS LIST

	C/40	C/50	C/65	C/80
2	5V010015	5V010015	5V010015	5V010015
3	4P100062	4P100061	4P100061	4P100061
4	/	5M200030	5M200030	5M200030
5	3D010080	3D010080	3D010080	3D010080
6	5V010032	5V010031	5V010031	5V010033
7	4P050102	4P050101	4P050100	4P050103
8	4C020102	4C020101	4C020100	4C020103
9	4P010304	4P010302	4P010300	4P010305
11	5P100052	5P100052	5P100052	5P100052
12	4C041012	4C041021	4C041020	4C041022
15	5R050482	5R050491	5R050490	5R050493
16	5R050483	5R050481	5R050480	5R050493
17	5M020701	5M020701	5M020701	5M020701
18	5V050005	5V050001	5V050001	5V050001
19	5P100301	5P100300	5P100300	5P100300
27	5E200711	5E200706	5E200701	5E200716
28	5S010090	5S010090	5S010090	5S010090
33	5R020122	5R020122	5R020122	5R020122
34	5R020101	5R020101	5R020101	5R020101
35	5T010334	5T010334	5T010331	5T010332
38	5M010100	5M010100	5M010100	5M010100
40	/	4C010402	4C010400	4C010404
42	4P010303	4P010301	4P010300	4P010305
45	5P010500	5P010500	5P010500	5P010500
46	5B100007	5B100007	5B100007	5B100007
47	3G010010	3G010010	3G010010	3G010010
48	5A010115	5A010115	5A010115	5A010115
49	5M100113	5M100113	5M100113	5M100113
50	5M100114	5M100114	5M100114	5M100114
51	5M100115	5M100115	5M100115	5M100115
52	5P100003	5P100003	5P100003	5P100003
53	7N010200	7N010205	7N010210	7N010215

# ELECTRICAL PART

## WIRING DIAGRAM C/40 AND C/50



# WIRING DIAGRAM C/65 AND C/80

