

# metos

## PIZZA OVEN

DOMITOR

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### Installation and Operation Manual

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# Chapter 1

## 1.1 - GENERAL WARNINGS

- Before starting the oven, user shall carefully read this handbook and be aware of both technical specifications and control elements.
- **User should be trained in the use of the oven.**
- Before installing the oven, make sure the area the latter shall be placed in is compatible with oven overall dimensions and weight.
- In case of installation or removal of oven parts, only means of lifting & handling being suitable for both weight and geometric characteristics of the part to be lifted/handled shall be utilized.
- Only authorized as well as trained personnel may start, adjust and/or repair the oven.  
Concerning operations to be carried out on the oven, please refer to this handbook.
- Mechanical and electric parts being inside the oven are protected by panels which are totally closed by means of screws.
- Before carrying out cleaning and/or maintenance operations as well as removing any protection, **make sure the cutout switch is on "OFF" (O)**, in order to disconnect power supply to the oven during user's operation.
- Buyer's power supply system shall be equipped with an automatic release system on the upper side of the oven cutout switch and also with an earthing system complying with all accident prevention protection requirements.
- In case of repairs to be done on the main switch or in the main switch area, turn off the power of the electrical line.
- Any inspection and maintenance works requiring the removal of the safety protections are made under the responsibility of the user.  
**Therefore it is recommended that the above mentioned works are done by authorized and skilled personnel only.**
- Make sure that all safety devices (barriers, protections, carter, micro-switches, etc.) have not been tampered and are perfectly working. On the contrary, they should be repaired.
- **Do not remove the safety devices.**
- In order to avoid personal risks, only suitable tools should be used, in accordance with the local safety regulations.
- Do not tamper the electric and pneumatic plant or any other mechanism for any reason.
- The oven shall not be left unguarded.
- Wear safety clothing only, approved by the law in force.
- In case of works to be done in a position that cannot be reached from the ground, use safe ladders or lifting devices only, in conformity with the local safety regulations.
- In case of repairs to be carried out near or under the oven, make sure:
  - there are no elements which can be started and/or there are no unstable parts on or near the oven.
- To carry out operations on the oven, do not use your hands, but only appropriate tools.
- Do not use your hands or other tools to stop any moving parts.
- Do not use household matches, lighters or free flames near the oven.
- **TAKE HIGHEST CARE TO THE WARNING PLATES BEING ON THE OVEN, WHEN YOU ARE GOING TO CARRY OUT OPERATIONS ON OR NEAR IT.**
- The user is obliged to keep all the warning plates in legible conditions and, if required, to change their position in order to make them fully visible to the operator.
- Moreover the user is obliged to replace any warning plate that, for any reason, has been damaged or is not clearly legible. New warning plates can be obtained through our Technical Service Centre.
- **It is strictly forbidden to carry out repairs when the oven is functioning.**
- In case of malfunctioning of the oven or damaged oven components, please contact the person in charge of maintenance, without carrying out arbitrary repairs.
- **It is strictly forbidden to make an improper use of the oven.**  
The oven shall always be used as provided for by good, scrupulous technique rules, according to 89/392 EEC direction as well as workers' health & safety standards as per legislation being in force in the oven utilization Countries or, in the event the latter do not exist, according to 89/391 EEC direction.
- **The manufacturer declines all responsibility for any injury or damage to persons or things arising from inobservance of the safety regulations and the instructions contained in this manual.**

- THESE SAFETY REGULATIONS INTEGRATE OR COMPLEMENT THE LOCAL SAFETY REGULATIONS.
- NEVER carry out hasty or makeshift repairs which could jeopardize the oven functioning and user's safety, as well.
- IN CASE OF DOUBT ALWAYS ASK FOR THE PRESENCE OF SKILLED PERSONNEL.
- MANUFACTURER DISCLAIMS ALL RESPONSIBILITY IN CASE OF ELECTRIC, ELECTRONIC, MECHANICAL TAMPERING OF THE OVEN BY USER OR CARELESSNESS OF USER BY USING IT.

### 1.2 - REFERENCE NORMATIVE

- The oven and its safety devices have been built according to the rules being indicated in the declaration of conformity.

### 1.3 - DESCRIPTION OF THE SYMBOLS

Several accidents are due to an insufficient knowledge and a lack of fulfilment of safety rules to be considered during functioning and maintenance of the oven.

**To avoid accidents**, all warning notes and instructions contained in this handbook as well as the ones being reported on the oven plates, shall be read, understood and observed.

To identify the safety messages included in this booklet, following symbols have been used:



#### DANGER

This symbol is used in the safety messages contained in the booklet in case of potential danger situations or possibility to cause serious injuries or dead.



#### ATTENTION

This symbol is used in the safety messages of the booklet for any danger situation that, if disregarded, may cause small or moderate injuries or damages. The message can also be used as to dangers which can damage the oven.



#### IMPORTANT

This symbol is utilized in order to avoid operations which could result a shorter oven life or for important messages to user.



#### DANGER

**For clearness purposes, some pictures in this handbook show the oven without protection structures. DO NOT USE THE OVEN WITHOUT PROTECTION STRUCTURES.**

### 1.4 - OVEN COMPOSITION

Manufacturer's ovens are the result of a several year-experience.

- Single-chamber, two-chamber or three-chamber ovens with digital or manual functioning.
- Over the oven, an extractor hood controlled by a special board can be installed.
- The oven/s are supported by a bearing base.

**1.5 - PREARRANGEMENTS AT PURCHASER'S CHARGE****a) Rearrangement of the installation place.**

- The supporting surface the oven shall be placed on shall have the features as reported in "Installation" chapter.

**b) Electric rearrangement.**

- The power system should comply with the local regulations and provided with an efficient earthing.
- An omnipolar sectioning device shall be positioned on the power supply line at the upper side of the oven.
  - **The electric power supply cables shall be dimensioned by considering the highest power rate needed by the oven, so that a total voltage drop is lower than 2 %, under full load conditions.**

**c) Flue rearrangement**

- It is necessary to rearrange a vapour flue, whose features shall be in compliance with the rules being in force in the Country the oven shall be installed in.

**b) Neutral wire**

- The machine is equipped with neutral wire, therefore, a special terminal being identified according to the relevant directions has been prearranged.

**1.6 - EMERGENCY OPERATIONS IN CASE OF FIRE**

- In case of fire, disconnect the oven by disconnecting the cutout switch.
- Put out the fire by means of suitable fire extinguishers.



**When the oven is under tension, do not try to extinguish the fire by using water.**

**1.7 - EXPLOSION RISK**

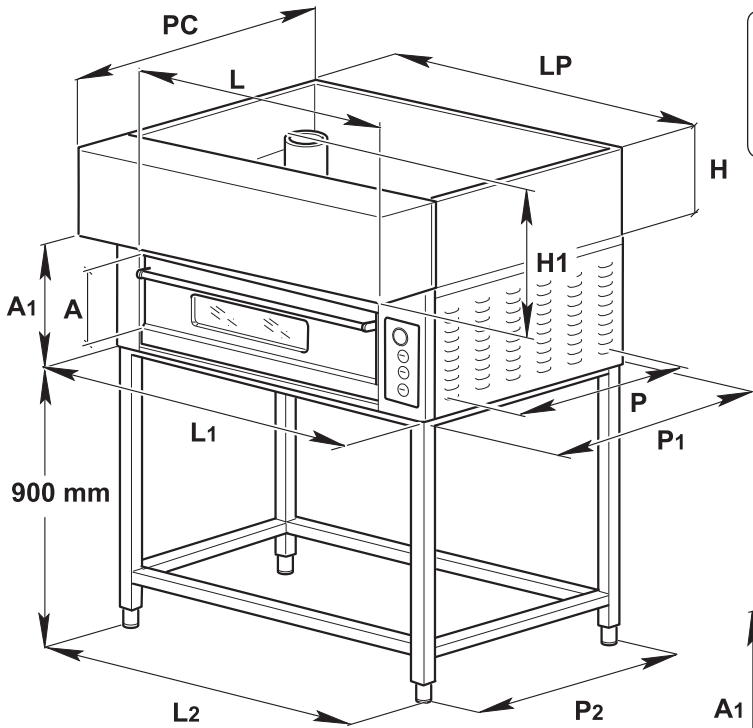
- The oven is not suitable for being utilized in hazardous environment.

**1.8 - ACOUSTIC PRESSURE LEVEL**

With DOMITOR ovens, an A acoustic continuous equivalent weighted pressure level(dB) under the maximum allowed 70dB level is kept.

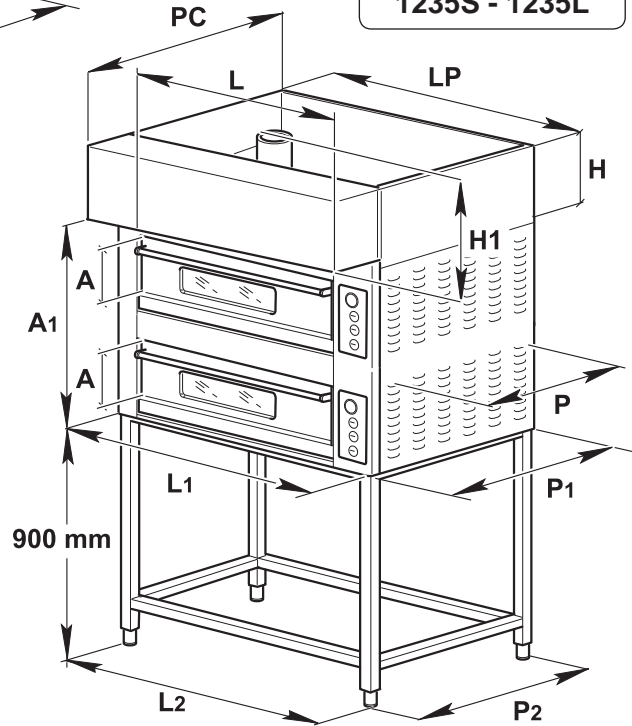
# Chapter 2

## OVERALL DIMENSIONS



430 - 435  
630S - 630L  
635S - 635L  
930 - 935

830 - 835  
1230S - 1230L  
1235S - 1235L



H= neutral hood  
H1= motor-driven hodd height

sizes in mm

Mod.	Inside size			Outside size							Support	
	L	P	A	L1	P1	A1	H	PC	LP	H1	P2	L2
<b>430</b>	630	630	150	950	950	400	170	900	950	437	900	950
<b>630S</b>	630	930	150	950	1300	400	170	1250	950	437	1250	950
<b>630L</b>	930	630	150	1250	950	400	170	900	1250	437	900	1250
<b>930</b>	930	930	150	1250	1300	400	170	1250	1250	437	1250	1250
<b>830</b>	630	630	150	950	950	730	170	900	950	437	900	950
<b>1230S</b>	630	930	150	950	1300	730	170	1250	950	437	1250	950
<b>1230L</b>	930	630	150	1250	950	730	170	900	1250	437	900	1250

Mod.	Inside size			Outside size							Support	
	L	P	A	L1	P1	A1	H	PC	LP	H1	P2	L2
<b>435</b>	730	730	150	1050	950	400	170	900	1050	437	900	1050
<b>635S</b>	730	1080	150	1050	1300	400	170	1250	1050	437	1250	1050
<b>635L</b>	1130	730	150	1450	950	400	170	900	1450	437	900	1450
<b>935</b>	1130	1080	150	1450	1300	400	170	1250	1450	437	1250	1450
<b>835</b>	730	730	150	1050	950	730	170	900	1050	437	900	1050
<b>1235S</b>	730	1080	150	1050	1300	730	170	1250	1050	437	1250	1050
<b>1235L</b>	1130	730	150	1450	950	730	170	900	1450	437	900	1450



## 2.1 - TECHNICAL FEATURES

Model	Power kW/max	Electric connection	Cable section	Max temperature	Relative humidity
<b>430</b>	4,4	230V-3	4x2,5	400°C	10 ÷ 80 %
		400V-3 N	5x2,5	400°C	
<b>630S</b>	7,8	230V-3	4x2,5	400°C	10 ÷ 80 %
		400V-3 N	5x2,5	400°C	
<b>630L</b>	7,8	230V-3	4x2,5	400°C	10 ÷ 80 %
		400V-3	5x2,5	400°C	
<b>930</b>	12	230V-3	4x4	400°C	10 ÷ 80 %
		400V-3	5x4	400°C	
<b>830</b>	8,8	230V-3	4x4	400°C	10 ÷ 80 %
		400V-3	5x4	400°C	
<b>1230S</b> <b>1230L</b>	15,6	230V-3	4x4	400°C	10 ÷ 80 %
		400V-3	5x4	400°C	

Model	Power kW/max	Electric connection	Cable section	Max temperature	Relative humidity
<b>435</b>	5,8	230V-3	4x2,5	400°C	10 ÷ 80 %
		400V-3 N	5x2,5	400°C	
<b>635S</b>	9,9	230V-3	4x2,5	400°C	10 ÷ 80 %
		400V-3 N	5x2,5	400°C	
<b>635L</b>	10,5	230V-3	4x2,5	400°C	10 ÷ 80 %
		400V-3	5x2,5	400°C	
<b>935</b>	13,2	230V-3	4x4	400°C	10 ÷ 80 %
		400V-3	5x4	400°C	
<b>835</b>	11,6	230V-3	4x4	400°C	10 ÷ 80 %
		400V-3	5x4	400°C	
<b>1235S</b>	19,8	230V-3	4x4	400°C	10 ÷ 80 %
		400V-3	5x4	400°C	
<b>1235L</b>	21	230V-3	4x4	400°C	10 ÷ 80 %
		400V-3	5x4	400°C	

Model.	Ceiling resistance			Bedplate resistance			Max Power Kw	Code
		N°	W.CAD		N°	W.CAD		
<b>DM430</b>	1 Camera	1	2200	1 Camera	1	2200	4,4	EE28200
	2 Camere	2	2200	2 Camere	2	2200	8,8	
	3 Camere	3	2200	3 Camere	3	2200	13,2	
<b>DM630S</b>	1 Camera	3	1300	1 Camera	3	1300	7,8	EE24600
	2 Camere	6	1300	2 Camere	6	1300	15,6	
	3 Camere	9	1300	3 Camere	9	1300	23,4	
<b>DM630L</b>	1 Camera	3	1300	1 Camera	3	1300	7,8	EE24700
	2 Camere	6	1300	2 Camere	6	1300	15,6	
	3 Camere	9	1300	3 Camere	9	1300	23,4	
<b>DM930</b>	1 Camera	3	2000	1 Camera	3	2000	12	EE24800
	2 Camere	6	2000	2 Camere	6	2000	24	
	3 Camere	9	2000	3 Camere	9	2000	36	
<b>DB830</b>	2 Camere	2	2200	2 Camere	2	2200	8,8	EE28200
<b>DB1230S</b>	2 Camere	6	1300	2 Camere	6	1300	15,6	EE24600
<b>DB1230L</b>	2 Camere	6	1300	2 Camere	6	1300	15,6	EE24700

Model.	Ceiling resistance			Bedplate resistance			Max Power Kw	Code
		N°	W.CAD		N°	W.CAD		
<b>DM435</b>	1 Camera	1	2900	1 Camera	1	2900	5,8	EE28100
	2 Camere	2	2900	2 Camere	2	2900	11,6	
	3 Camere	3	2900	3 Camere	3	2900	17,4	
<b>DM635S</b>	1 Camera	3	1650	1 Camera	3	1650	9,9	EE29200
	2 Camere	6	1650	2 Camere	6	1650	19,8	
	3 Camere	9	1650	3 Camere	9	1650	29,7	
<b>DM635L</b>	1 Camera	6	875	1 Camera	6	875	10,5	EE29400
	2 Camere	12	875	2 Camere	12	875	21	
	3 Camere	18	875	3 Camere	18	875	31,5	
<b>DM935</b>	1 Camera	6	1100	1 Camera	6	1100	13,2	EE28700
	2 Camere	12	1100	2 Camere	12	1100	26,4	
	3 Camere	18	1100	3 Camere	18	1100	39,6	
<b>DB835</b>	2 Camere	2	2900	2 Camere	2	2900	11,6	EE28100
<b>DB1235S</b>	2 Camere	6	1650	2 Camere	6	1650	19,8	EE29200
<b>DB1235L</b>	2 Camere	12	875	2 Camere	12	875	21	EE29400

**2.2 - TRANSPORT**

**2.2.a - Shipment (Fig. 1)**

The oven is positioned on a wooden pallet, inside a strapped cardboard box.

The shipment of the oven shall be carried out by choosing between the following solutions:

- a) Land transport (lorry)
- b) Air transport
- c) Sea transport
- d) Railway transport

The way of transport will be agreed in course of contract between supplier and purchaser.

**2.2.b - Lifting of the packing (Fig. 2)**

The box should be handled with the most care. To lift and to position the box use suitable lifting systems, according to the weight of the machine.

The box should be lifted by using a crane or a hoist with appropriate belts or by means of a lift truck, by inserting the forks in the appropriate joints.



Any handling and lifting operation should be done by skilled personnel, authorized to use appropriate equipments.

The manufacturer declines all responsibility for any damage to persons or things caused by inobservance of the current safety regulations regarding lifting and moving of materials inside or outside the factory.

**2.2.c - Storage**



The case containing the oven shall be stored protecting it from weather and it is strictly forbidden to position other cases or materials on it.

FIG. 1

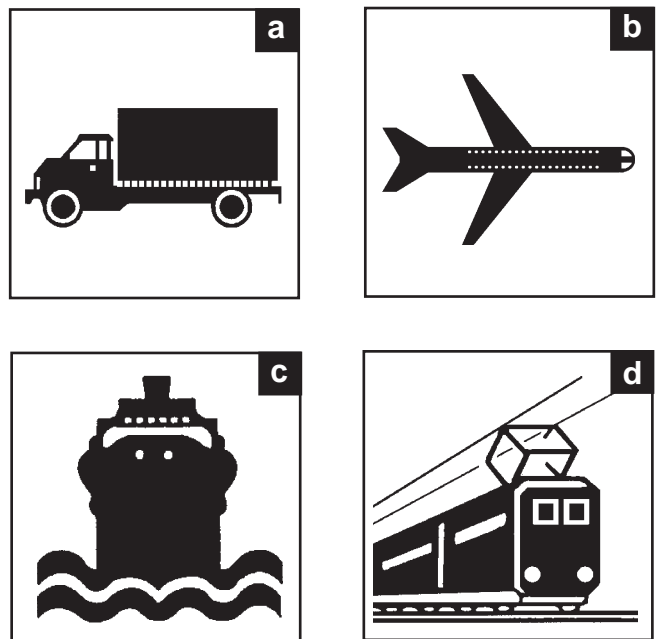
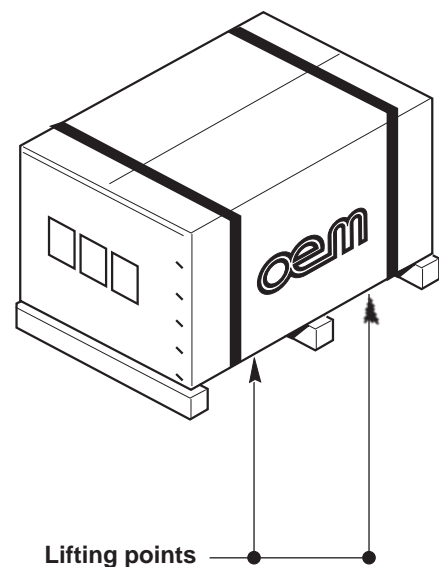


FIG. 2



### 2.3 - RECEPTION OF THE MACHINE

Upon reception of the machine make sure that the packing is complete and not damaged. Should the packing be complete, remove it as specify at point 2.4 (aside from different manufacturer's instructions).

Check if the instruction booklet is inside the packing as well as the components specified in the transport documentation.

In case any damage or defect is found:

- a- Inform immediately the transport company and your agent, both by phone and by registered letter with return receipt;
- b- Manufacturer shall also be informed.

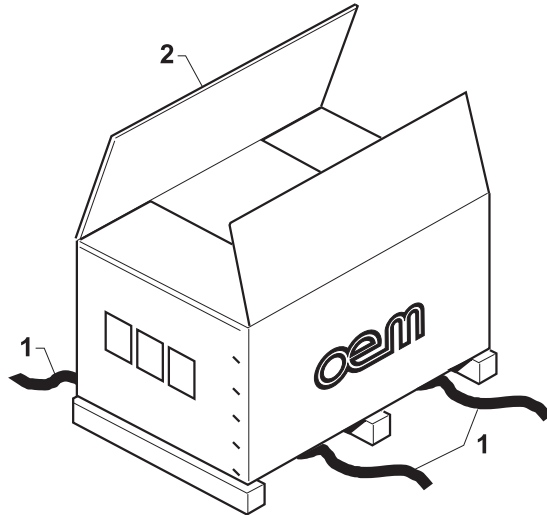


#### IMPORTANT

The oven consists of three distinct parts: support, cover or hood.

Each part is packed, separately; on installation, the components are assembled.

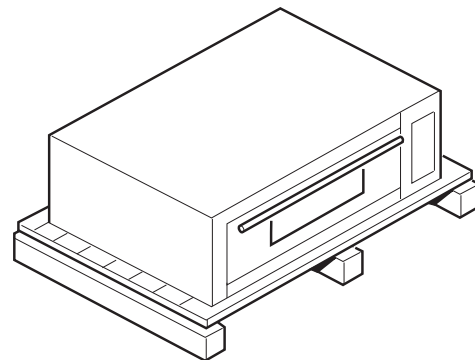
FIG. 3



### 2.4 - UNPACKING (Fig. 3)

To remove the oven from its packing, proceed as follows:

- Cut the straps (1) that tie up the carton.
- Open the carton (2), by removing the metallic clips.
- Remove the cardboard packaging (2).
- Check if everything is complete.
- Open the oven door (3), remove the refractory material fastening carton and the loose components, as well.
- Check if the delivery is complying with the PACKING LIST.



The packing elements ( plastic bags, carton, nails, etc...) shall be kept away from the reach of the children, since they are potential danger sources, so, they shall be gathered and sent to special centres to correctly be recycled.



#### IMPORTANT

A message concerning possible damages, troubles or a non-compliance in comparison with the description in our packing list shall timely occur, anyway it shall latest occur within 8 days from the receipt of the oven. Otherwise, the goods will be considered as accepted.

**2.5 - IDENTIFICATION OF THE COMPONENTS (Fig. 4)**

1. Hood
2. Oven 1
3. Oven 2
4. Support
5. Wheels (Optional)
6. Control board
7. Data plate

**2.6 - OVEN IDENTIFICATION (Fig 4)**

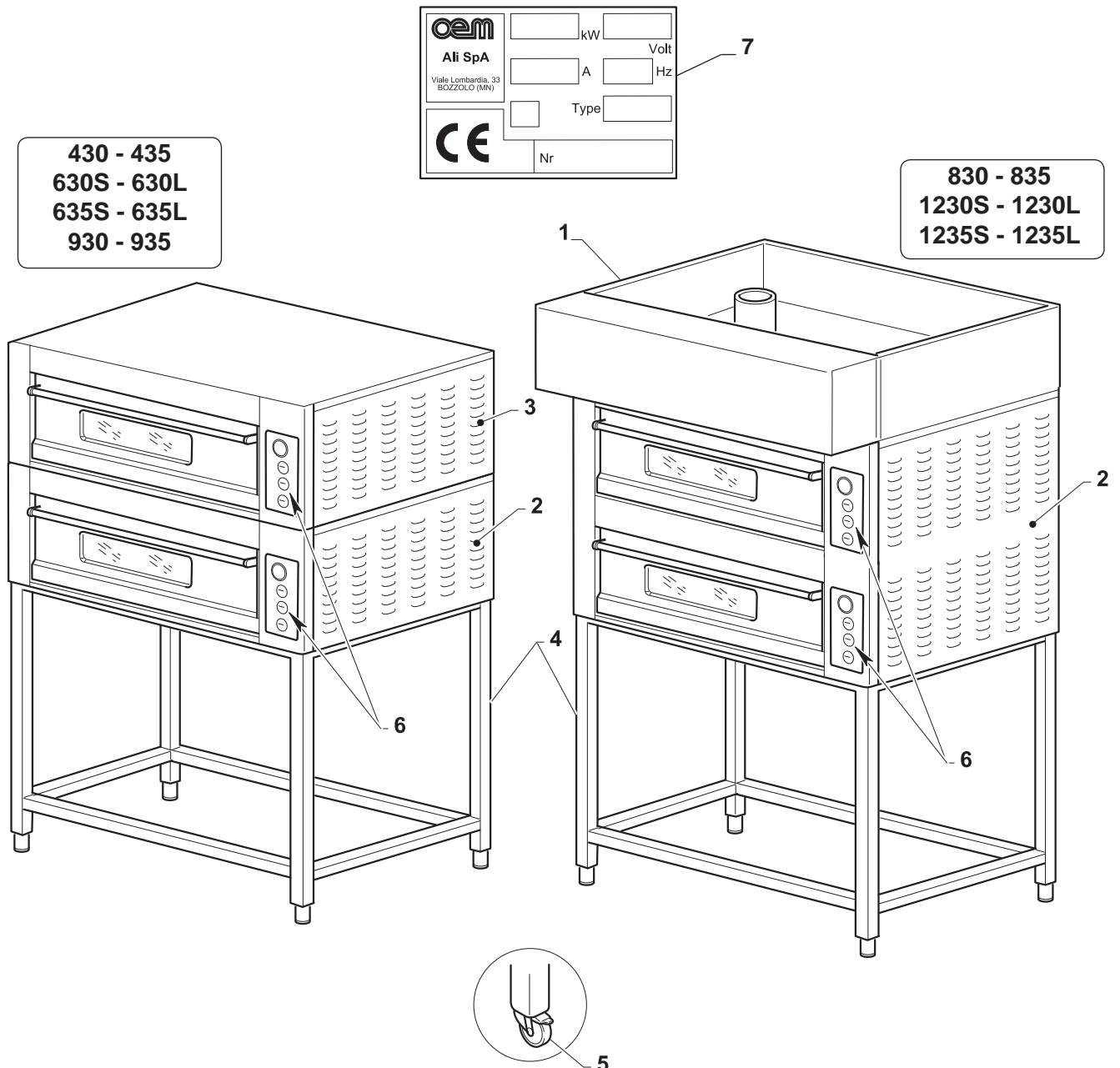
Oven serial number and identification data are reported on a plate (7) being fixed on the oven base.



**IMPORTANT**

Should you need technical service or spare parts, please, always indicate the oven serial number.

**FIG. 4**



# Chapter 3



**DANGER**

All operations described in this chapter shall be carried out by skilled and authorized technicians, only.

### 3.1 - OVEN LIFTING (Fig 1)

The oven lifting shall be carried out by using a crane or a tackle as follows:

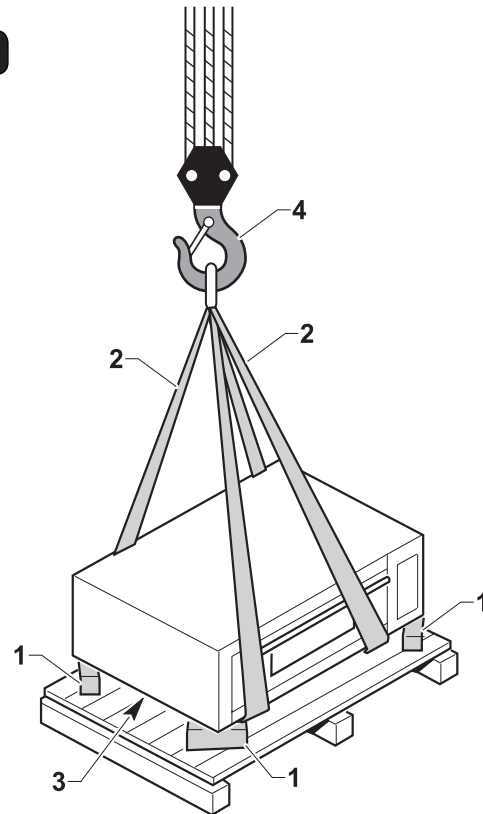
- The oven shall slightly alternatively be lifted from its four sides using a lever and making sure the panels are not damaged, then the oven shall be positioned on shims (1).
- Insert two belts (2) being properly dimensioned according to the weight of the oven, under the base (3) of the latter and connect them with a hook (4) of a crane or a tackle.



**ATTENTION**

To hoist the machine do not use steel belts as they may damage the outside body.

FIG. 1



### 3.2 - ASSEMBLING OF THE COMPONENTS



**IMPORTANT**

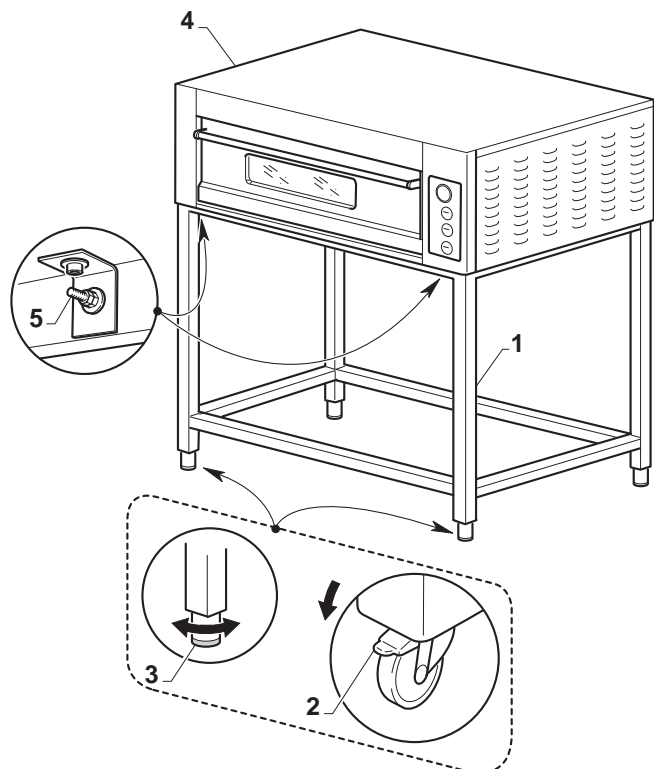
Regarding the assembling of the support, the hood and the relevant components, please follow the instructions in the relevant handbooks.

- Position the support (1) near the final oven installation area by positioning its possible braking wheels (optional) onto the front side. Brake the front wheels by the lever (2) or level the oven by operating its adjustable feet (3) depending on the kind of support.

#### Single-chamber oven assembling (Fig 2)

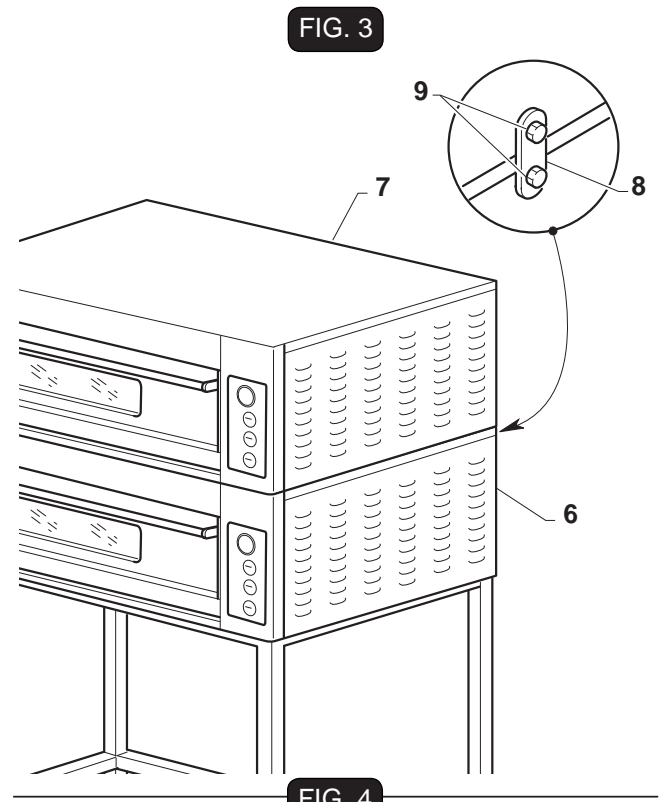
- The oven (4) shall be lifted as indicated in "lifting" paragraph and positioned on the base.
- Fix the oven (4) to the support (1) by the screws (5) and the washers supplied with the support set.

FIG. 2



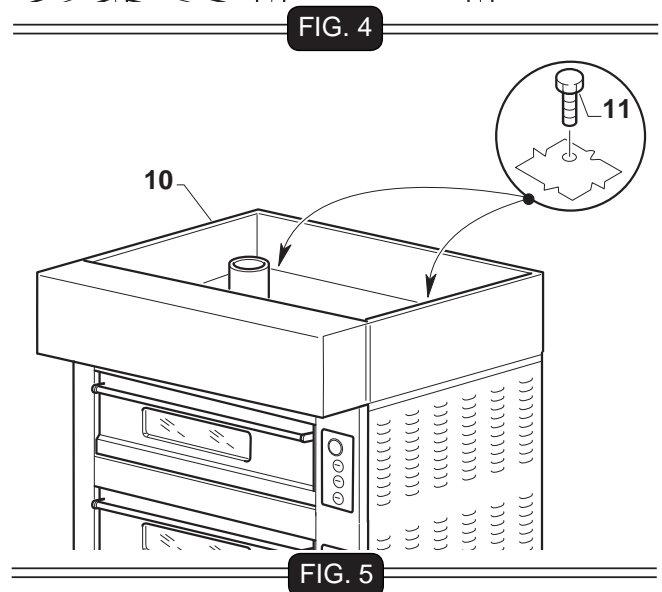
### Two-, three-chamber oven assembling (Fig 3) (For 430-435 models, only)

- To assemble the two-chamber oven, position the second oven (7) the first oven (6) and fix it by the small bracket (8) and the screws (9).
- Concerning three-chamber ovens, the third oven shall be put onto the second one and fixed as above.



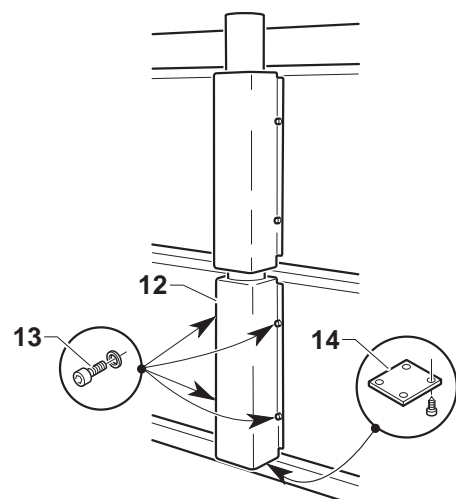
### Hood assembling (Fig 5)

- The hood (10) shall be positioned on the last oven and fixed by the four existing screws (11).



### Chimney assembling (Fig 5)

- Unpack the chimney (12) and place it on the back of the oven (see figure) by the screws (13) and relevant washers supplied with.  
In case of two- or three-chamber ovens, start assembling the chimney from the lowest oven, then insert the other chimneys one on the other (see figure) placing them on the relevant ovens.
- By the screws supplied with place the cap (14) under the chimney of the lowest oven.



3.3 - ELECTRICAL CONNECTION (Fig. 6)

FIG. 6



- The power feed line should be provided with a suitable omnipolar **DISCONNECTING SWITCH** (automatic thermomagnetic switch or differential) placed before the control unit main switch, with a minimum contact opening of 3 mm.
- The earthing system should comply with the local electric regulations in force.
- Electric power supply cables shall be dimensioned depending on the highest power rate being needed by the oven and in such a way that the total voltage drop is lower than 2%, under full load conditions.
- The specifications of the electric power line should correspond to the specifications of the identification plate and to those mentioned in the technical specifications table that can be consulted in the first part of this booklet.



Before connecting the machine with the electric line, make sure that the **DISCONNECTING SWITCH** is disconnected (line not energized).

3.3.a - Electric oven connection

- To reach the electric oven part, remove the lateral right-hand panel (1).
- Connect a suitably dimensioned electric cable (2) with the terminal (3) according to the oven absorption, the three phases shall be connected with L1-L2-L3 terminals, the neutral wire with N terminal, the earth with T terminal.
- Insert the electric cable (2) in the special fairlead (4) and connect it with the disconnecting switch placed in the upper part of the oven.



**IMPORTANT**

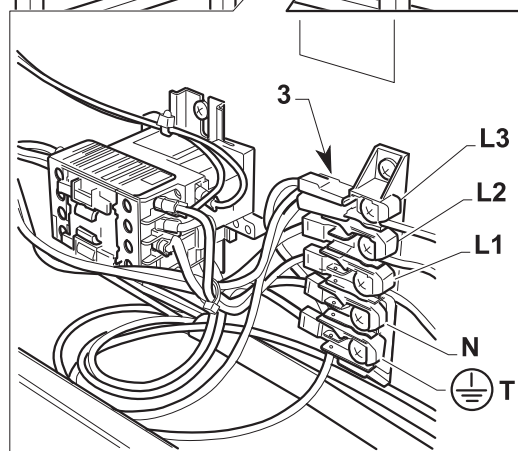
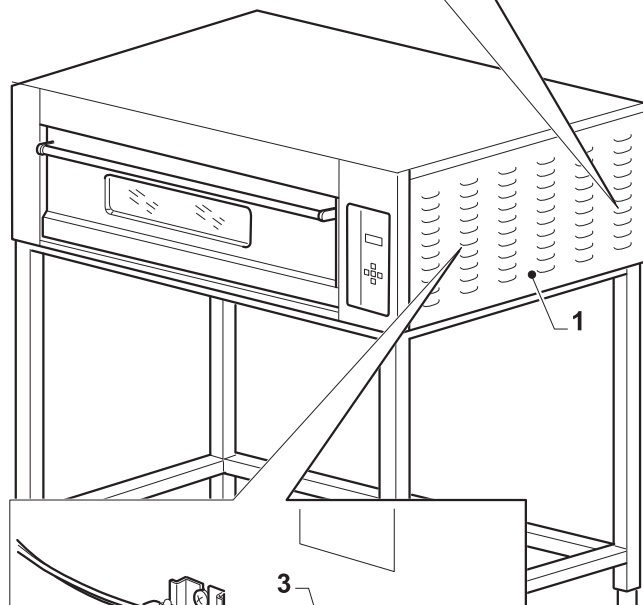
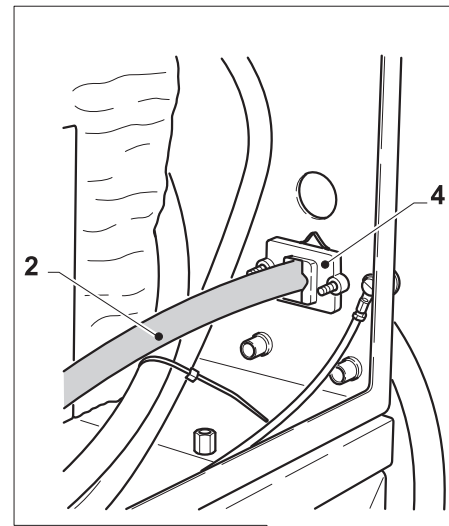
The disconnecting switch placed in the upper part of the oven shall be easily to be reached.

- Re-install the lateral right-hand panel (1).



In case of two- and three-chamber ovens, each oven shall be connected with a special knife switch, it is not possible to connect more than one oven to one knife switch.

Concerning 830, 835, 1230S, 1230L, 1235S, 1235L two-chamber models, there is only one electric connection cable for both chambers.





### 3.3.b - Electric hood connection

Concerning electric hood connection, follow the instructions supplied with the hood.

### 3.3.c - Unipotential connection (Fig 7)

The equipment shall be inserted in a unipotential system, whose effectiveness shall be verified according to the rules being in force.

A cascade connection shall be carried out among the various oven components by using the screw (1) placed on the rear oven side.

### 3.4 - OVEN POSITIONING (Fig 8)



The oven shall not be installed closed to inflammable walls such as furniture, partition walls, matchboarded coatings etc... A safety range of at least 20 cms from lateral and rear oven sides should be kept. No inflammable flooring shall be utilized to install the oven on it.

- The oven shall be positioned on the final area following the indications reported in figure 8, because they indicate the minimum distances required to allow the oven correctly to function.
- Fix the oven position by braking the rear wheels.

### 3.4.a - Chimney connection (Fig.9)

- Place the fitting (2) on the chimney (1).
- Connect the Ø 100 mm fitting (2) with a naturaldraught conduit or a hood.

### 3.5 - FIRST STARTING



Once the oven is installed and before starting it, carefully clean its inner part as well as refractory surface as explained in "Maintenance" chapter, also make sure neither foreign nor inflammable bodies are inside the oven.

- Turn on the oven as indicated in "Functioning" paragraph and set the temperature of both crown plate and bedplate at 300°C, making sure the set temperature is reached as well as the different options depending upon the concerned model are functioning.

FIG. 7

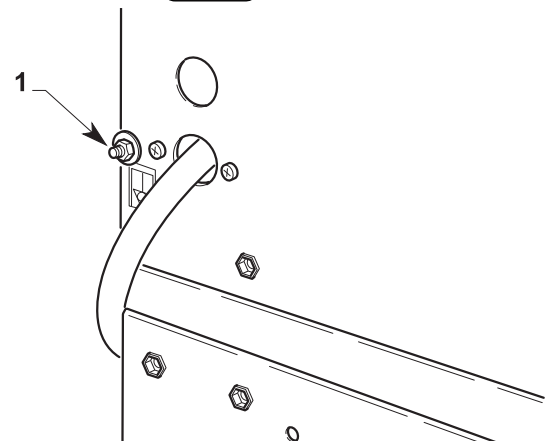


FIG. 8

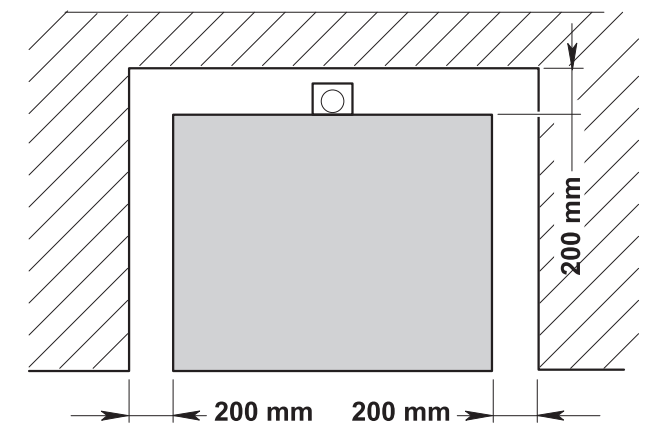
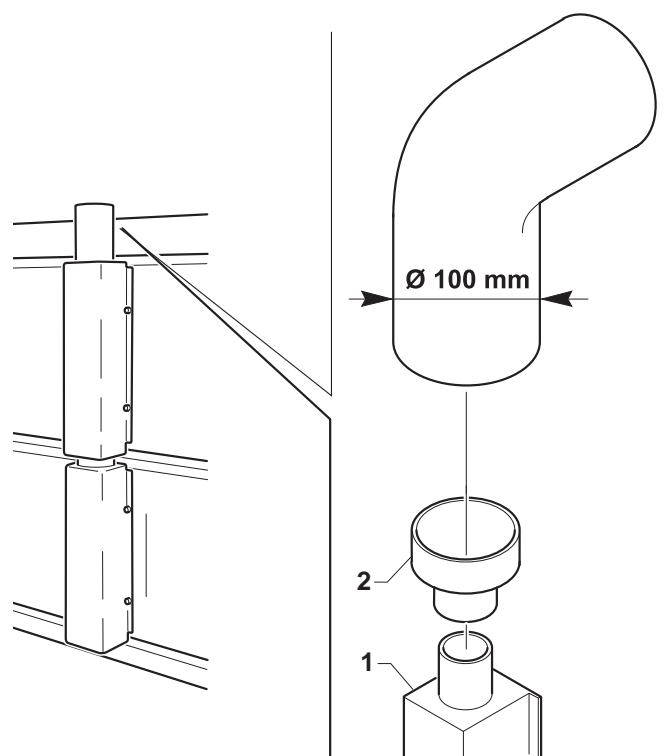


FIG. 9



## Chapter 4

### 4.1 - TYPE OF USE AND CONTRAINDICATIONS



#### IMPORTANT

DOMITOR DM/DB ovens are professional machines suitable for baking pizza and similar products. The various models shall only be used to process as above; in case of any other use, manufacturer disclaims all responsibility for accidents to persons or objects and customer will be debarred from a possible guarantee right.

### 4.2 - SAFETY PLATES (Fig. 1)

The warning plates with explanatory symbols are to be found in all those areas that may be dangerous for operators or engineers.

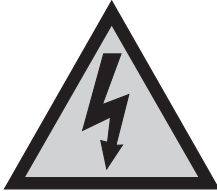


**DANGER**



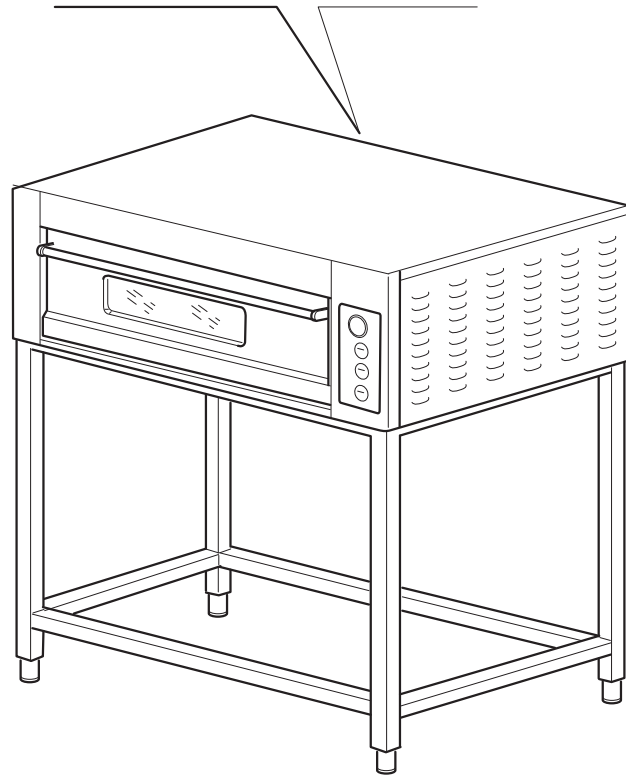
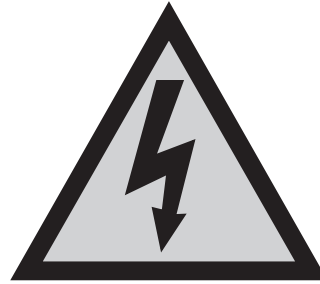
On the oven, there are plates reporting safety instructions which shall absolutely be followed by any oven user. Manufacturer disclaims all responsibility in case of accidents to persons or objects arising from a non-fulfilment of such instructions.

**Danger: machine under voltage**



- Do not work with the machine under voltage.

FIG. 1

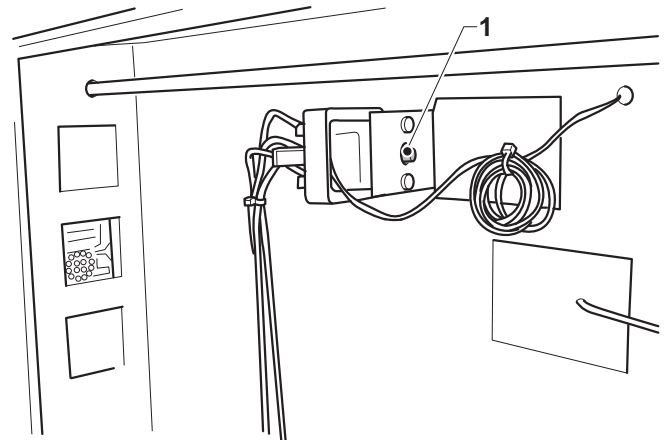


**4.3 - SAFETY DEVICES (Fig 2)**

The equipment is equipped with following safety systems:

- 1) All dangerous areas are closed by screwed cases.
- 2) Each oven is equipped under the right-hand panel with a safety thermostat (1) to allow the oven to be disconnected in case of overtemperature inside the baking chamber.

FIG. 2



**4.4 - USER'S AREAS (Fig 3)**

During the oven functioning, user is in front of it, in order to be able to easily insert and remove the pizza through the door (1) (see Fig. 3 "O" position).

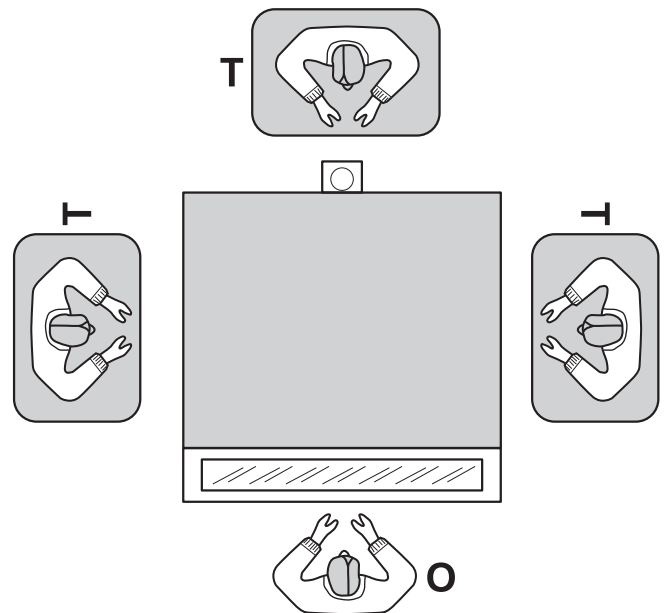
To carry out maintenance operations, technician's position may be on the rear or lateral side of the oven - "T" position.

FIG. 3

**4.5 - RESIDUAL DANGER AREAS (Fig. 3)**

Remaining danger areas: areas which cannot be protected due to the particular concerned kind of production; as to the oven, they can be read as follows:

- Door area and baking chamber inner area: risk of burns.



## Capitolo 5

### 5.1 - OVEN CONTROL BOARD (Fig 1)

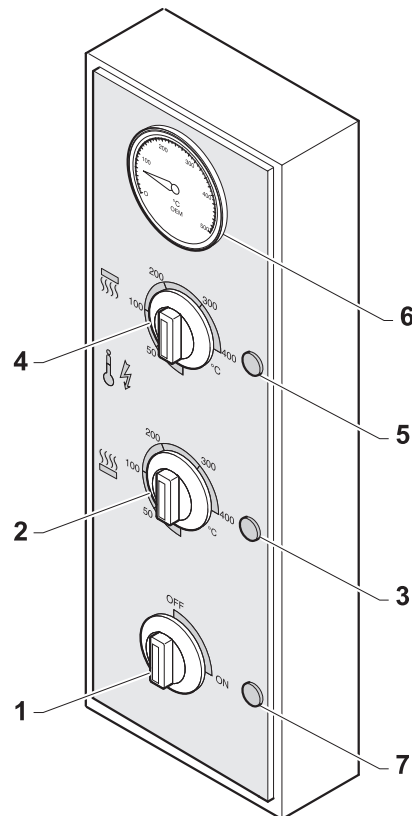


FIG. 1

On the oven, there are the following control elements:

- 1. Line selector switch ON/OFF**  
If you turn it onto ON, it energizes the control elements, the lamp (7) as well as the lamp being inside the oven light up.
- 2. Bedplate temperature adjustment thermostat**  
Turn the rotary knob and position it onto the bedplate temperature you wish, to do it, please refer to the graduated scale.
- 3. Bedplate resistance lamp**  
Lights up when the bedplate resistances are on, it goes out when the oven reaches the set temperature.
- 4. Crown plate temperature adjustment thermostat**  
Turn the rotary knob and position it onto the crown plate temperature you wish, to do it, please refer to the graduated scale.
- 5. Crown plate resistance lamp**  
Lights up when the bedplate resistances are on, it goes out when the oven reaches the set temperature.
- 6. Analogue pyrometer**  
Indicates the actual oven temperature.
- 7. Oven starting pilot lamp**  
Lights up when the oven is started.

## 5.2 - OVEN PREPARATION

Pizza can be baked either directly on the refractory oven surface or in the baking-tin.

Here below you can find some instructions to adjust the different parameters.



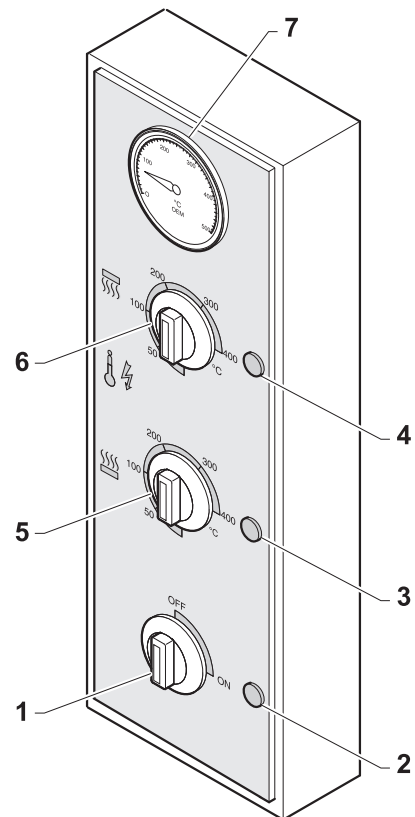
### IMPORTANT

When you are going to start the oven, do not adjust ceiling and bedplate resistances at their maximum capacity, since the oven temperature would in such a case be 50° - 60° C higher than the set one and pizzas will burn.

#### 5.2.a - Oven starting (Fig. 2)

- Turn the selector switch (1) onto ON, the lamp (2) as well as the lamp (3) and (4) of both bedplate and crown plate resistances light up.
- Make sure the rotary knob (5) and (6) of bedplate and crown plate resistances are on the wished temperature value.
- Wait until the temperature inside the oven reaches the set value, this occurs when the lamp (3) and (4) go out and the thermometer (7) indicates that the set temperature is reached.

FIG. 2



### 5.3 - PIZZA BAKING

- As soon as the set temperature value is reached, open the access door and insert the pizza to be baked.



ATTENTION

Inside the oven, temperature is very high, therefore suitable individual protection means shall be used to insert and remove the pizza; **RISK OF BURNS.**

- Start the extractor hood by pressing the relevant switch.
- While baking, it is possible to modify temperature by operating the relevant rotary knobs as explained in the preceding paragraphs.
- Once the pizza is baked, open the oven access door and remove the baked pizza.

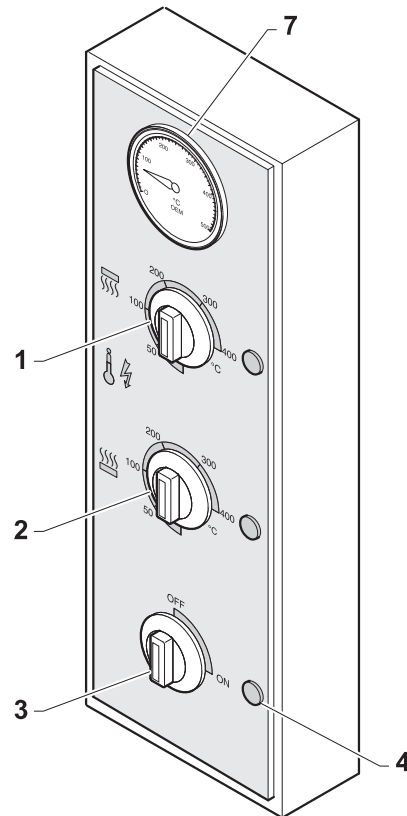
### 5.4 - SELF-CLEANING CYCLE (Fig 3)

- The self-cleaning cycle shall be carried out after using the oven for several hours, at the end of each working day, before turning off the oven.
- By operating the knob (1) and (2), the crown plate & bedplate resistance temperature value shall be set on 400°C.
- Leave the oven on for approximately 20 minutes with this temperature value, then turn it off and let it get cool.
- In the event the extractor hood is functioning, let it function for the time needed to carry out a self-cleaning cycle.

### 5.5 - CUTTING OFF

- At the end of each working day, turn off the oven by rotating the selector switch (3) onto OFF; the lamp (4) goes out.

FIG. 3



## 5.6 - MALFUNCTIONING, CAUSE AND CURE

### - The oven does not start:

- Verify the electric connection.
- Make sure the cutout switch is on.
- Contact manufacturer's technical service.

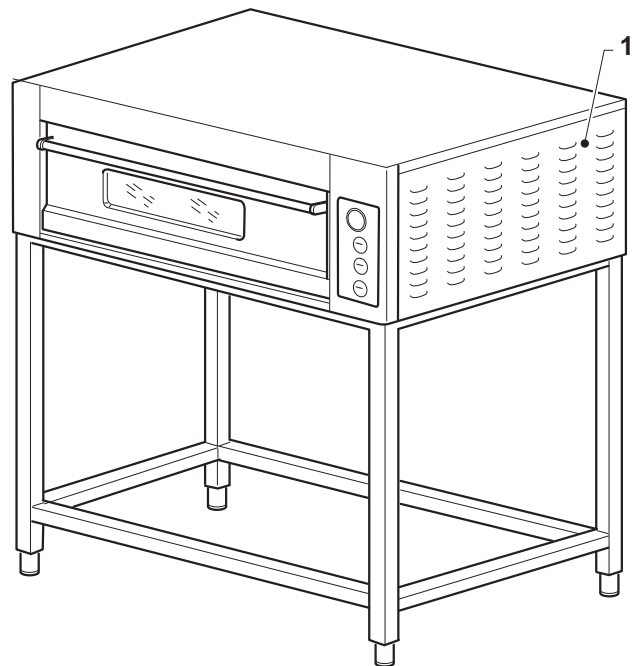
### - Pizza is not baked, uniformly:

- The baking surface is dirt: clean the baking surface
- The baking surface is damaged: replace the surface
- Adjust the oven temperature
- Check the hood extraction

### - Oven malfunctioning:

- The set temperature is not reached:  
Resistances are damaged  
Make sure the electric oven connection has properly been carried out  
Contact manufacturer's technical service.

FIG. 4



For all other troubles, do not hesitate to contact manufacturer's technical service

## 5.7 - SAFETY THERMOSTAT RECHARGE (Fig 4)



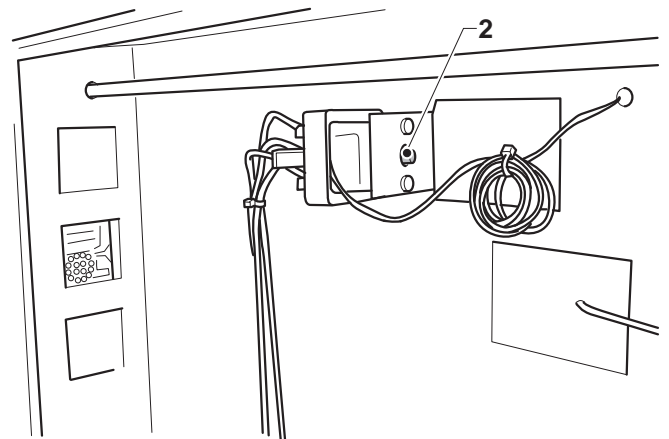
This operation shall be carried out by manufacturer's technical service after eliminating the trouble.

The safety thermostat recharge shall manually be carried out as follows:



Disconnect the knife switch placed in the upper machine side, eliminate the cause of the thermostat intervention.

Remove the right-hand panel (1).  
Press the red push-button (2) on the safety thermostat, then reassemble all by proceeding in the opposite way.



## Chapter 6

### 6.1 - ROUTINE AND PLANNED MAINTENANCE

#### 6.1.a- In general



**DANGER**

All maintenance operations shall be carried out when the oven is off and cool and the cutout switch is disconnected, on "⓪" OFF position.

Maintenance operations have been subdivided into three categories:

- **ROUTINE MAINTENANCE:**

Group all daily and weekly operations to be carried out on the oven.

- **PLANNED MAINTENANCE:**

List all operations to be carried out at regular intervals in order to ensure a good oven functioning.

- **MAINTENANCE IN CASE OF NEED:**

Some operations to be carried out in case of need, for instance the replacement of broken or worn components.

#### 6.1.b - Ordinary maintenance

##### 6.1.b.a - Outer cleaning (to be carried out every day)



**ATTENTION**

At the end of each working cycle, carefully clean the oven.

To clean the oven, NEITHER metallic objects such as steel wool, brushes, scrapers NOR corrosive products shall be used.

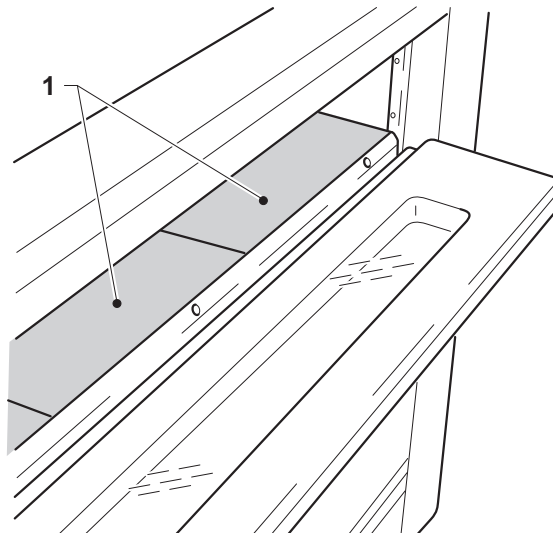
Do not utilize water jets to clean the oven sides.

- To clean the outer side of the oven, you shall use a wet cloth as well as a detergent suitable for the surface to be treated.

##### 6.1.b.b - Fireproof surface cleaning (to be carried out every day) (Fig 1)

- Make sure the oven is totally cool, open the door and clean the refractory surface (1) by the special scrubber.

FIG. 1





## 6.1.c - Planned maintenance

## 6.1.c.a - Every 600 hours a careful chamber cleaning (Fig 2)

- Make sure the oven is totally cool, then open the door, remove the protection (1) unscrewing the relevant screws and gently take off the refractory surface (2) from the door. Remove all possible residues by a vacuum cleaner.
- Clean the fireproof surface by utilizing the special brush.



Carefully handle the refractory surface. **DO NOT** wash with water, **DO NOT** wash in a dishwasher, **DO NOT** utilize detergents to clean the refractory surfaces, only use a wet cloth.

## 6.1.c.b - Every 2 years

- Contact manufacturer's technical service to carry out a comprehensive checking of the oven.

## 6.1.d - Maintenance in case of need

## 6.1.d.a - Lamp holder replacement (Fig 3)



This operation shall be carried out by a skilled technician.

- Remove the left-hand panel (1).
- Unscrew both screws (2) and remove the square.
- Remove the lamp and release the lamp holder by operating the spring (3).
- Replace the lamp holder and reassemble all by proceeding in the opposite way.

FIG. 2

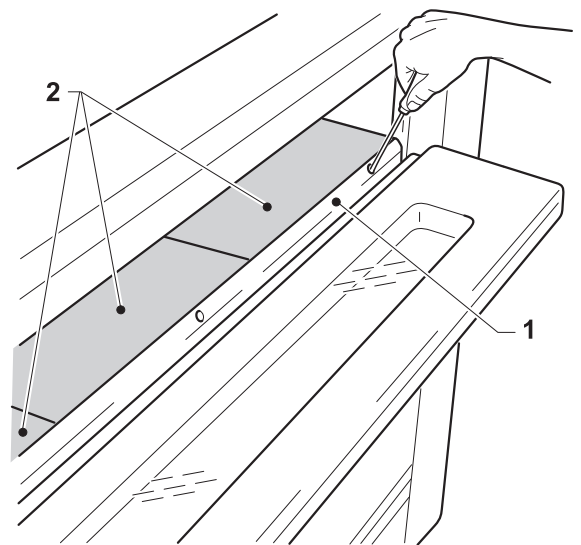
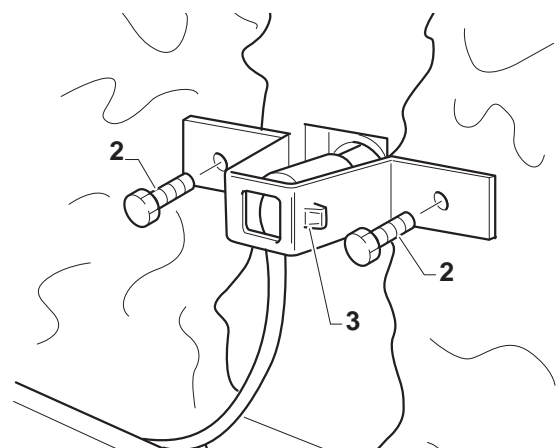
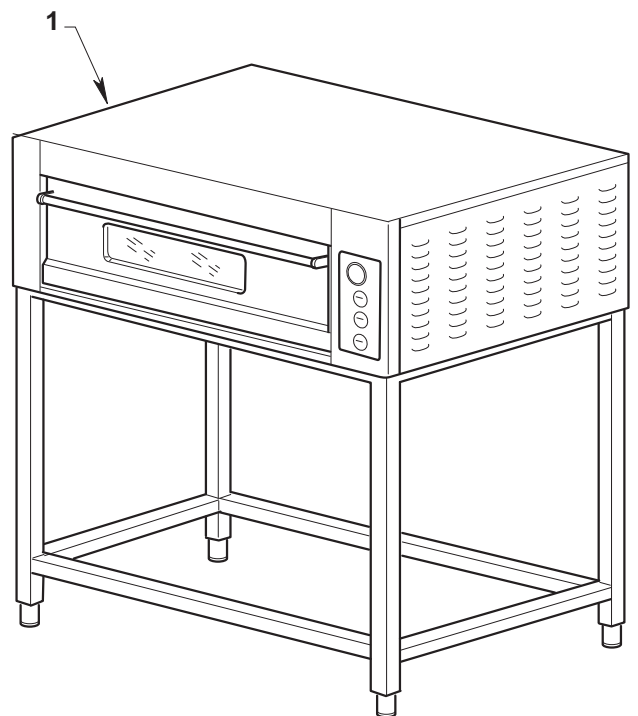
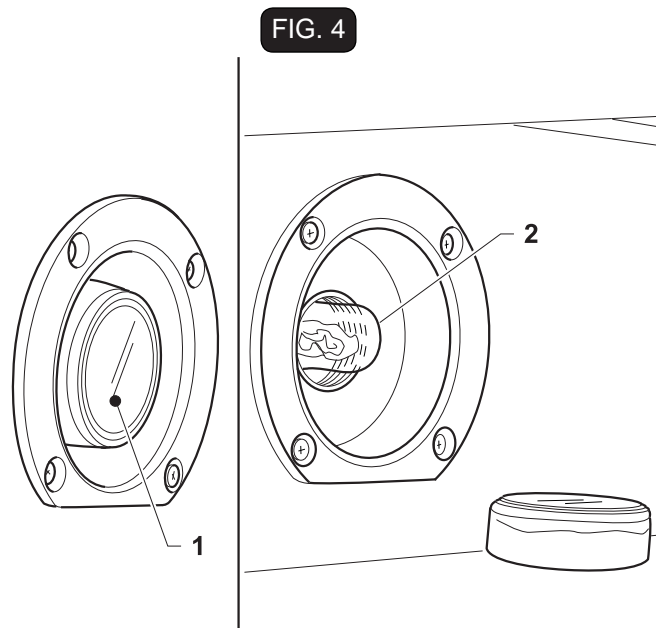


FIG. 3



**6.1.d.b - Lamp replacement (Fig 4)**

- Unscrew the glass (1) protecting the lamp (2).
- Unscrew the burnt out lamp (2) and replace it, then reassemble all by proceeding in the opposite way.



**6.1.d.c - Ceiling or bedplate resistance replacement (Fig 5)**



**DANGER**

This operation shall be carried out by skilled technicians.

To access the resistance, the oven covering mineral wool shall be moved, therefore, it is necessary to use suitable individual protection means.

- The user shall place himself at the rear side of the oven and remove the rear panel (1) with chimney, loosening the relevant screws.
- Remove the oven covering mineral wool (2), loosen the resistance fixing screws (3) (two per resistance).
- Electrically disconnect the resistance, then open the oven door.

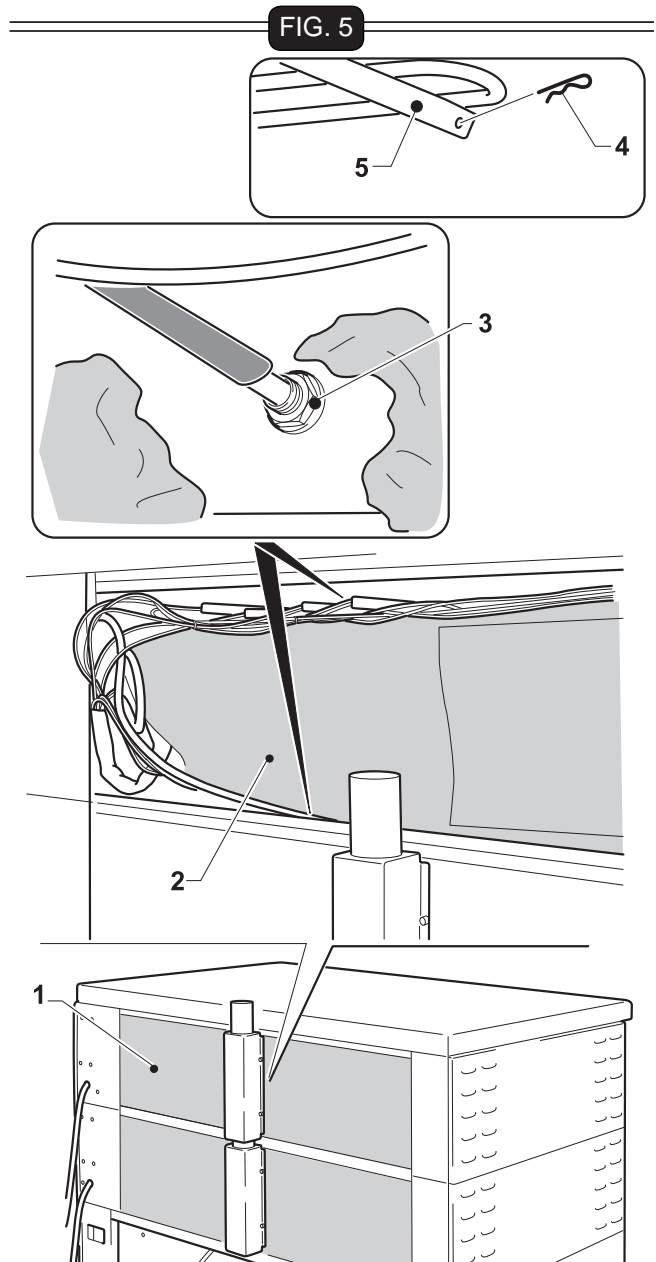
Bedplate resistance:

After opening the oven door, take off the refractory surface and the resistance to be replaced, as well.

Ceiling resistance:

after opening the oven door, remove the split pins (4), take off the resistance support bar (5) then, take off the resistance to be replaced.

- Replace the resistance and mount again proceeding in the reverse order taking care of a proper power supply cable connection.



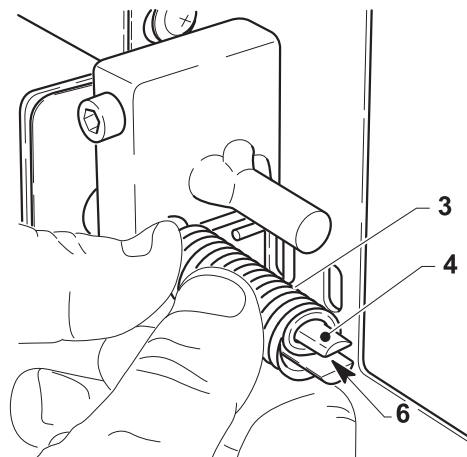
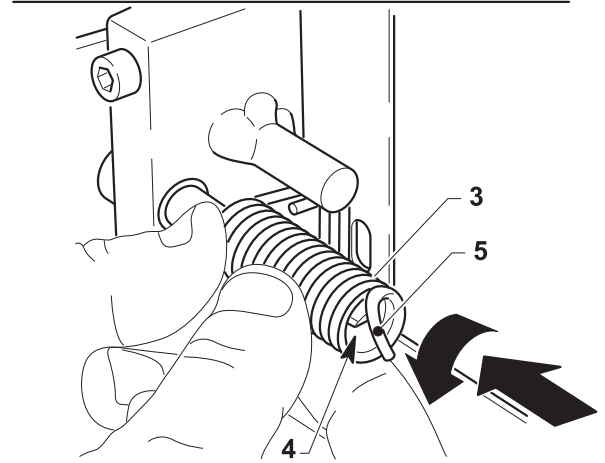
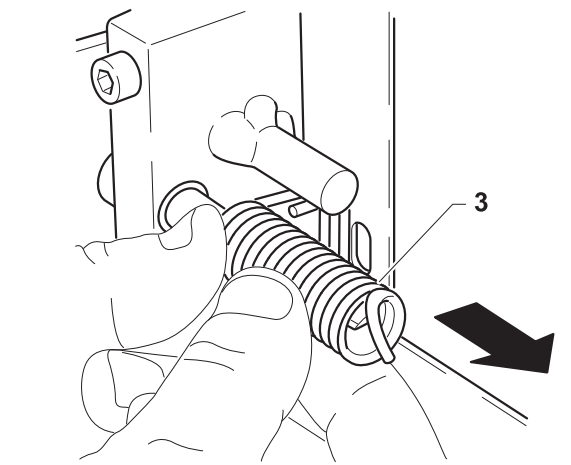
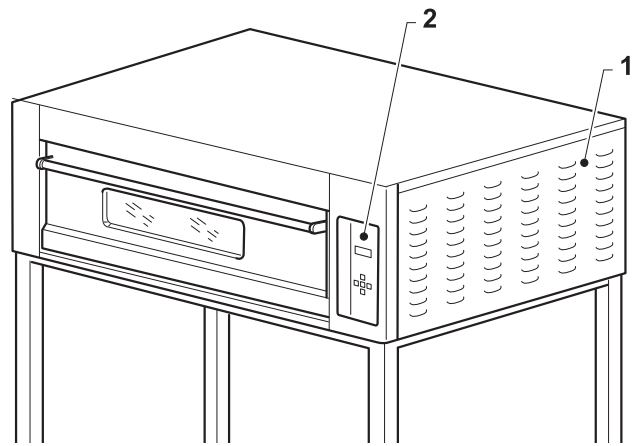
## 6.1.d.d - Door spring replacement (Fig 6)



This operation shall be carried out by skilled technicians.

- Remove the right-hand panel (1) by unscrewing the relevant screws.
- Remove the control board (2) by unscrewing the relevant screws.
- Release the spring (3) and replace it.
- Insert the spring (3) in the pin (4), turn the spring rewinding it up, then fasten the spring catch (5) in the milling (6) of the pin (4).
- Reassemble the panel (1) and (2).

FIG. 6



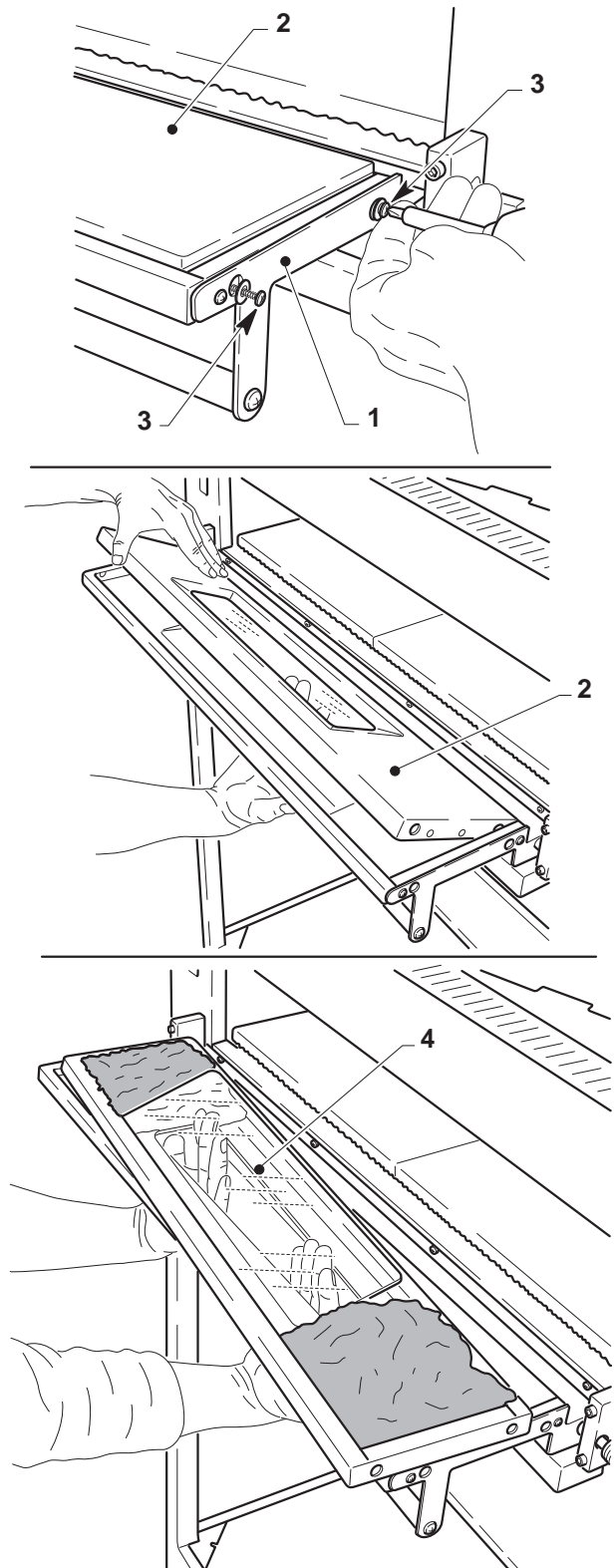
## 6.1.d.e - Door pane replacement (Fig 7)

**DANGER**

This operation shall be carried out by skilled technicians.

- Open the door (1) and remove the inner panel (2) loosening the relevant screws (3).
- Replace the pane (4) and mount all again proceeding in the reverse.

FIG. 7



## Chapter 7

### 7.1 - OVEN DISASSEMBLY

In case the oven shall be disassembled to reinstall it later, proceed in a reverse order compared to the description being reported in "Installation" chapter.



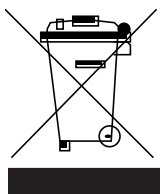
**Before disassembling the machine or demounting some machine components, disconnect the power supply.**

**The machine assembling shall only be carried out by skilled and authorized personnel.**



In case you need to disassemble the oven or demount some components of the latter in a way being different than the manner which is reported in this handbook, you shall contact manufacturer or the latter's Agent, whose address can be found under the contact names on the third page of this handbook.

### 7.2 - OVEN SCRAPPING



To protect the environment, please proceed in compliance with the local laws in force.

When the machine can no longer be used or repaired, please proceed with recycle and disposal.

Electrical equipment cannot be disposed of as ordinary urban waste: it must be disposed of according to the special EU directive for the recycling of electric and electronic equipment.

The electrical equipment is marked with a pictogram of a garbage can inside a barred circle. This symbol means that the equipment was sold on the market after August 13, 2005, and must be disposed of accordingly.

Due to the substances and materials it contains, inappropriate or illegal disposal of this equipment, or improper use of the same, can be harmful to humans and the environment. Improper disposal of electric equipment that fails to respect the laws in force will be subject to administrative fines and penal sanctions.



**Consult the next paragraph when disposing of harmful materials (lubricants, solvents, coating products, etc.).**

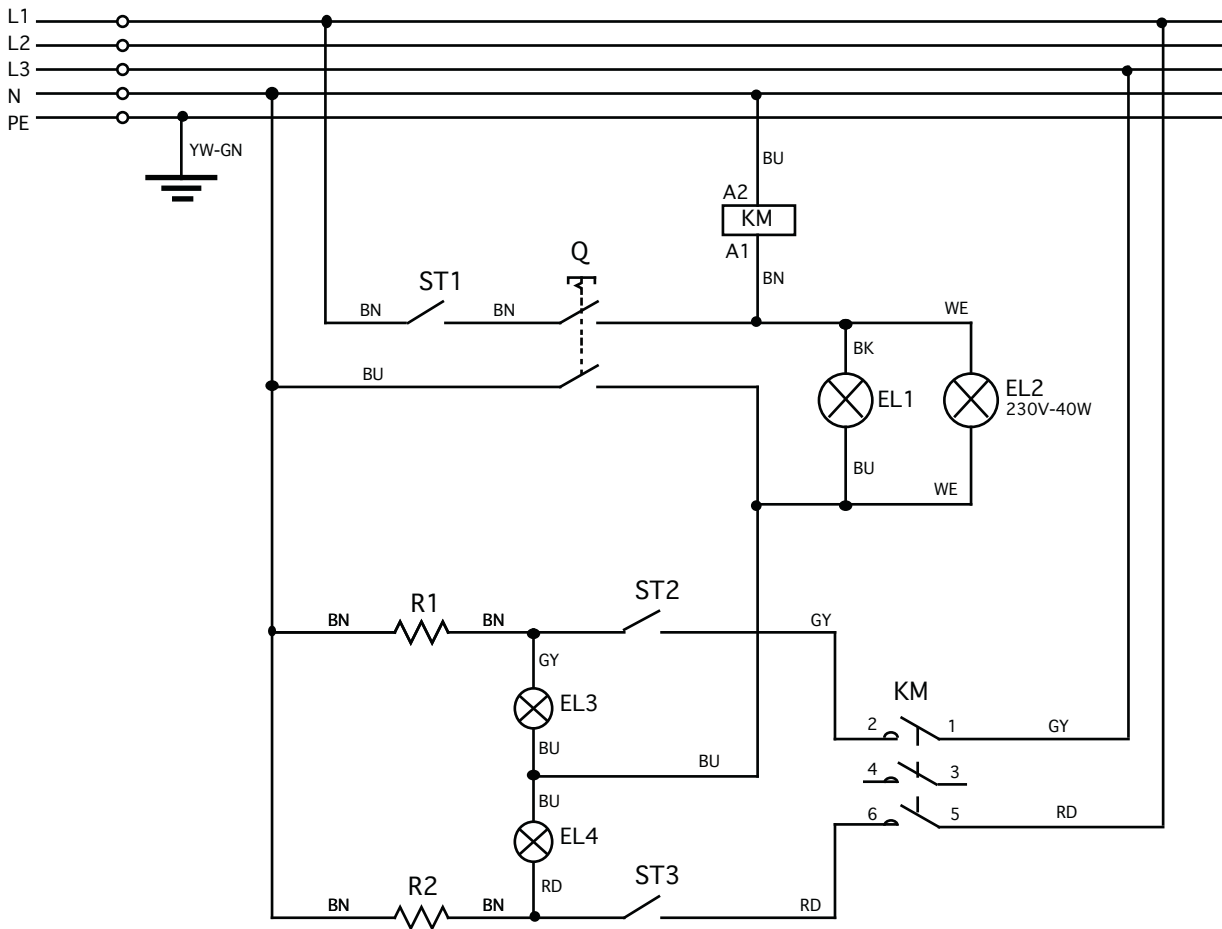
### 7.3 - DISPOSING OF HARMFUL SUBSTANCES

Consult the provisions established by the Standards in force in each individual country before disposing of such substances.

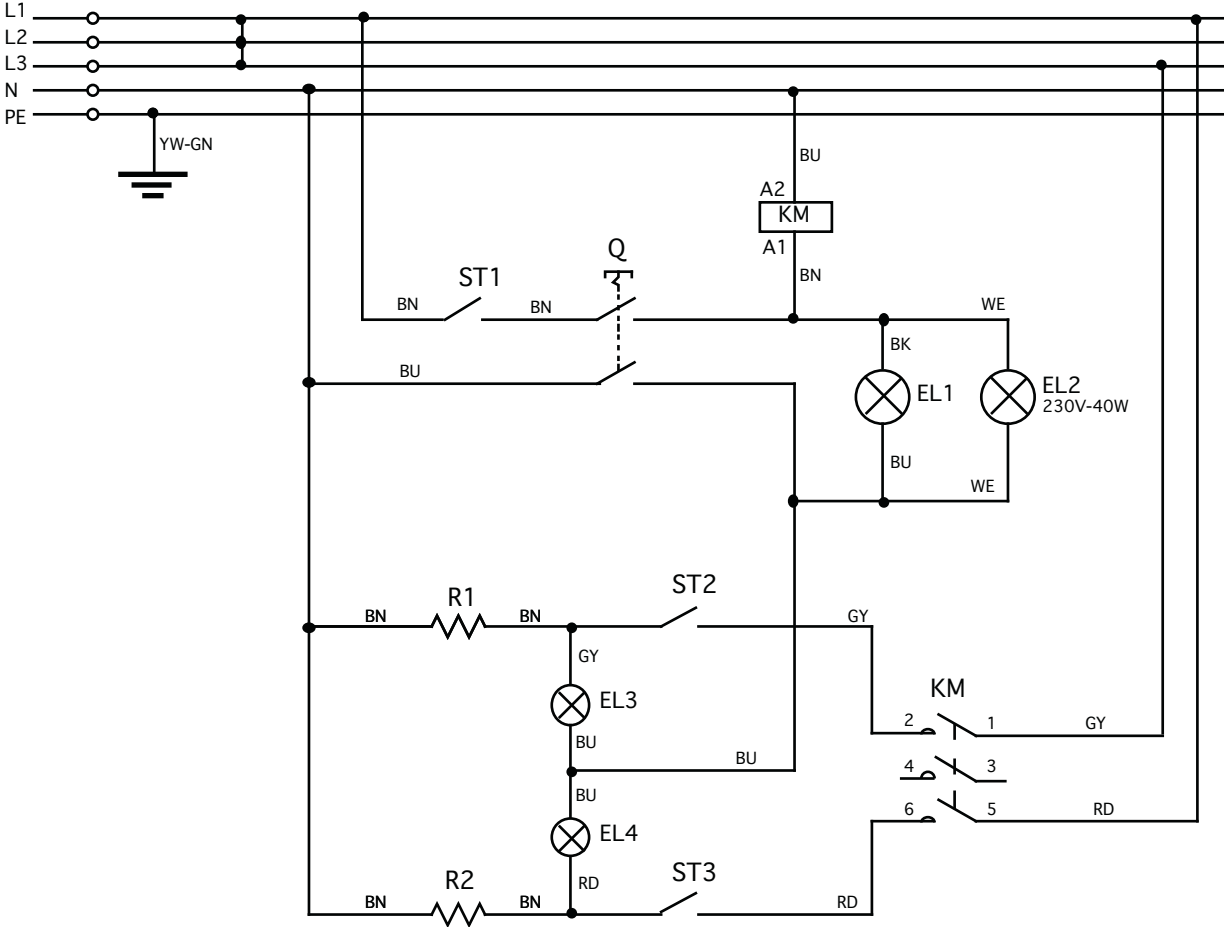


**Manufacturer disclaims all responsibility in case of irregularities made by Customer before, during and after scrapping and disposal of oven components and also in case of mistakes by the latter while interpreting and following the concerned Rules being in force.**

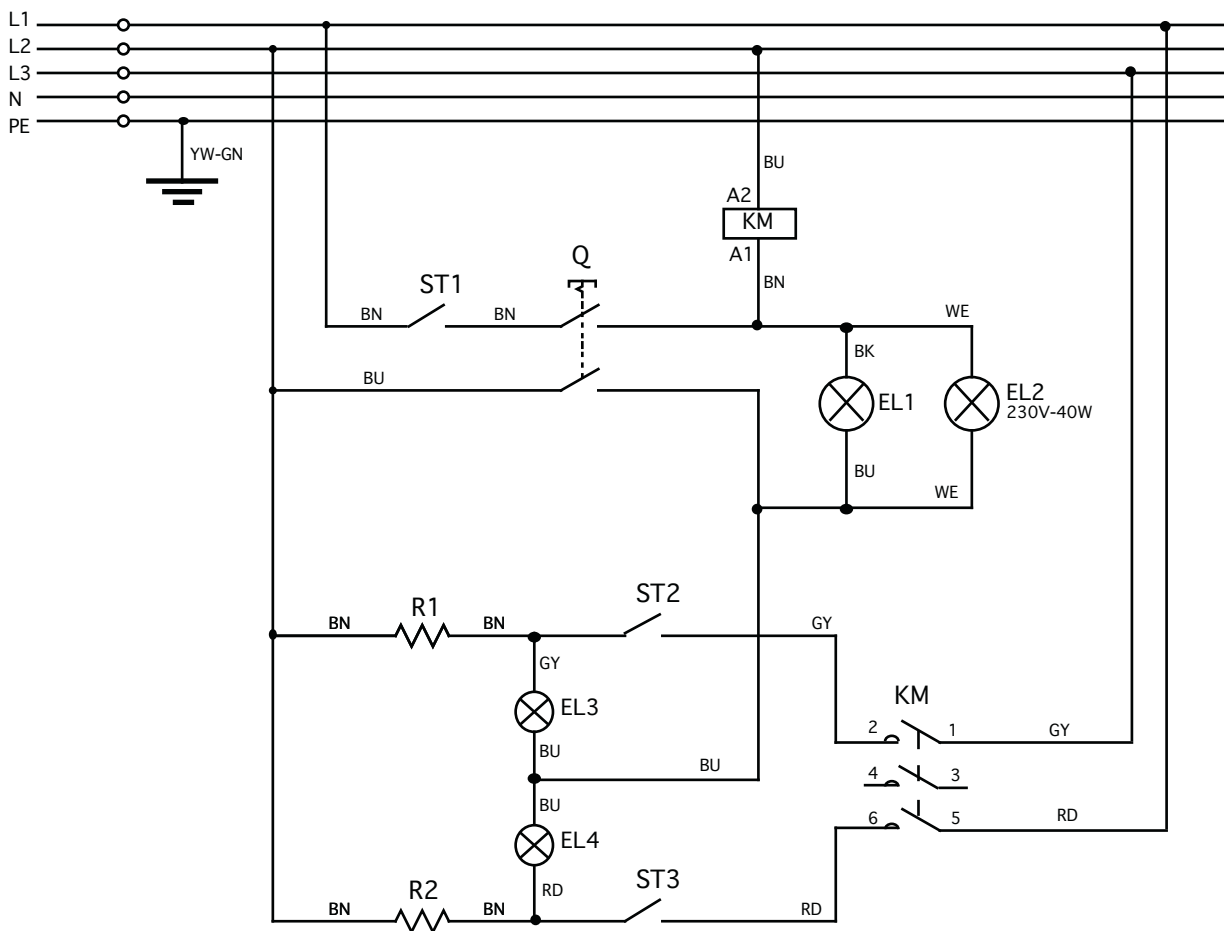
**WIRING DIAGRAM DM 430-435**  
**V400 Trifase**



WIRING DIAGRAM DM 430-435  
V230 Single-phase

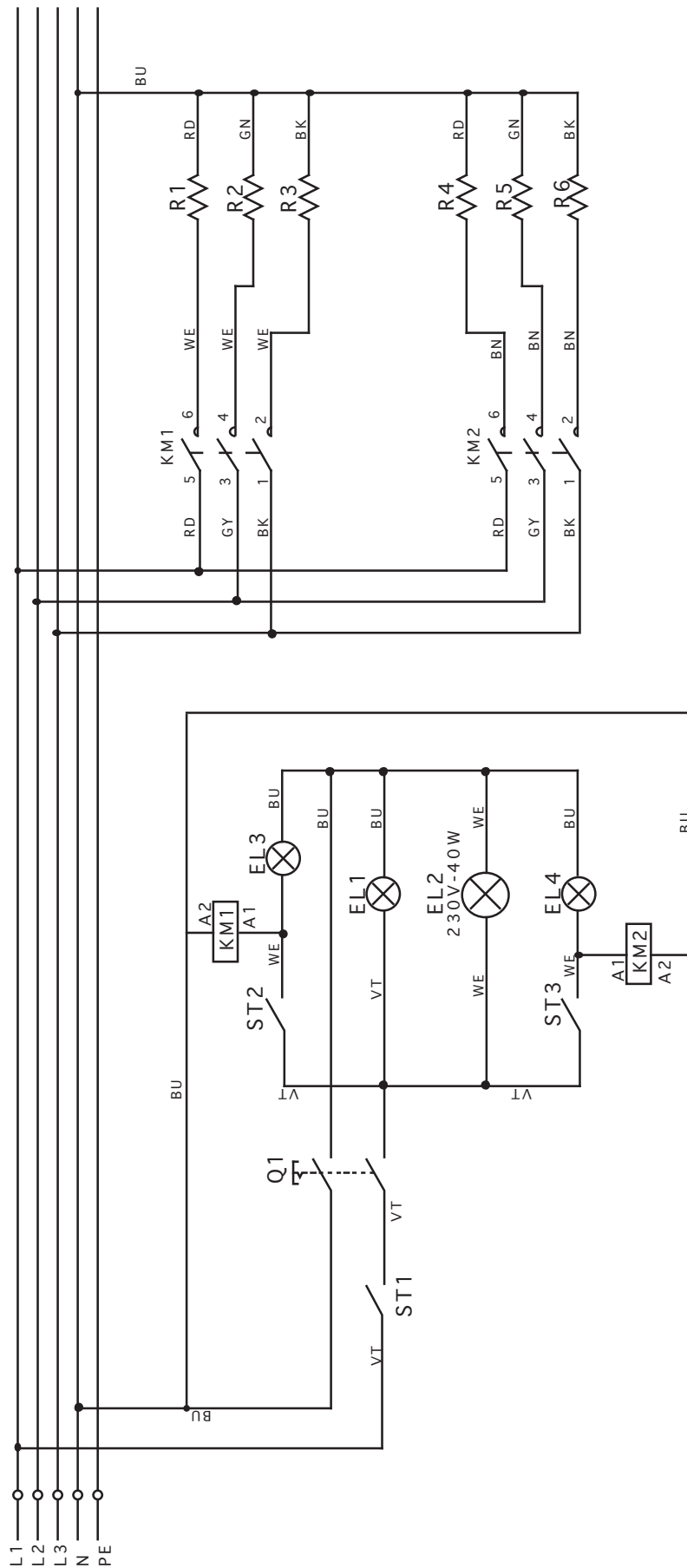


**WIRING DIAGRAM DM 430-435**  
**V230 Trifase**

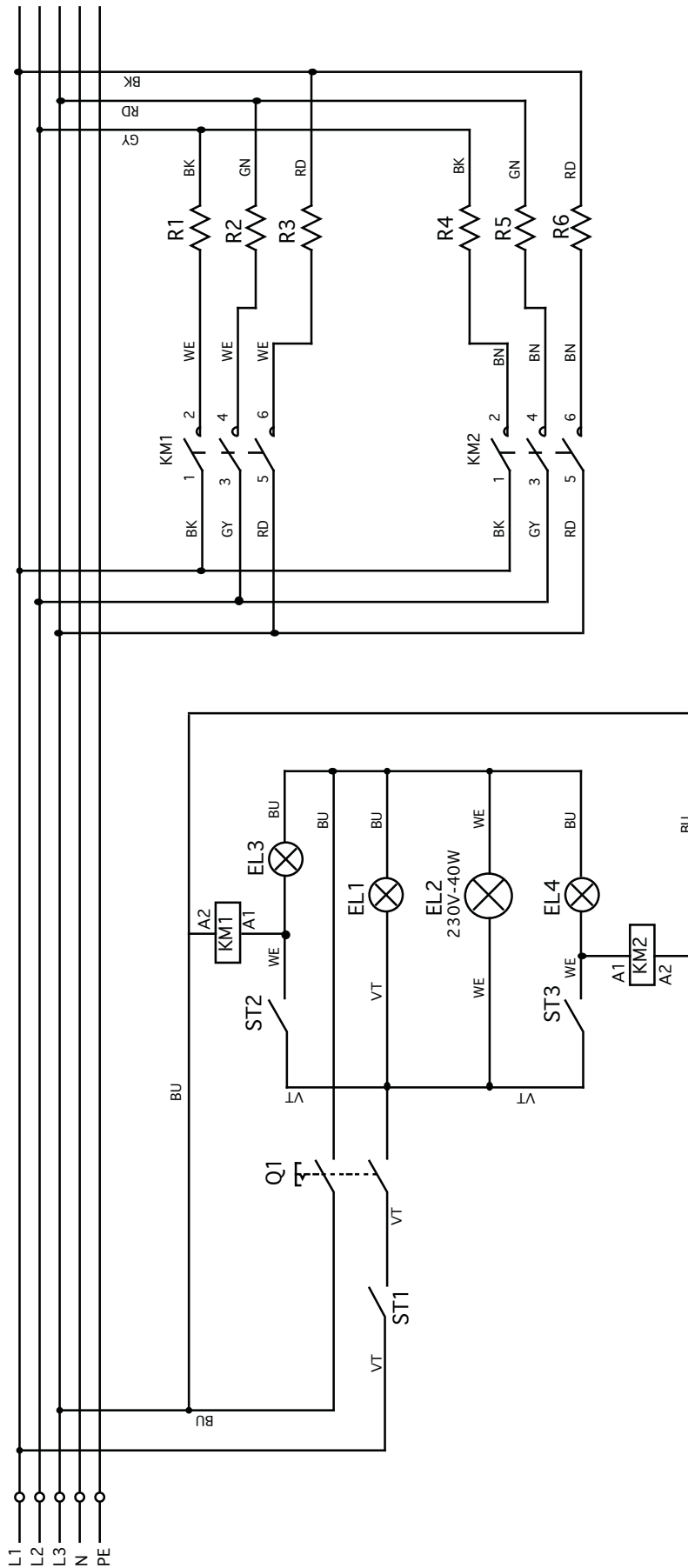




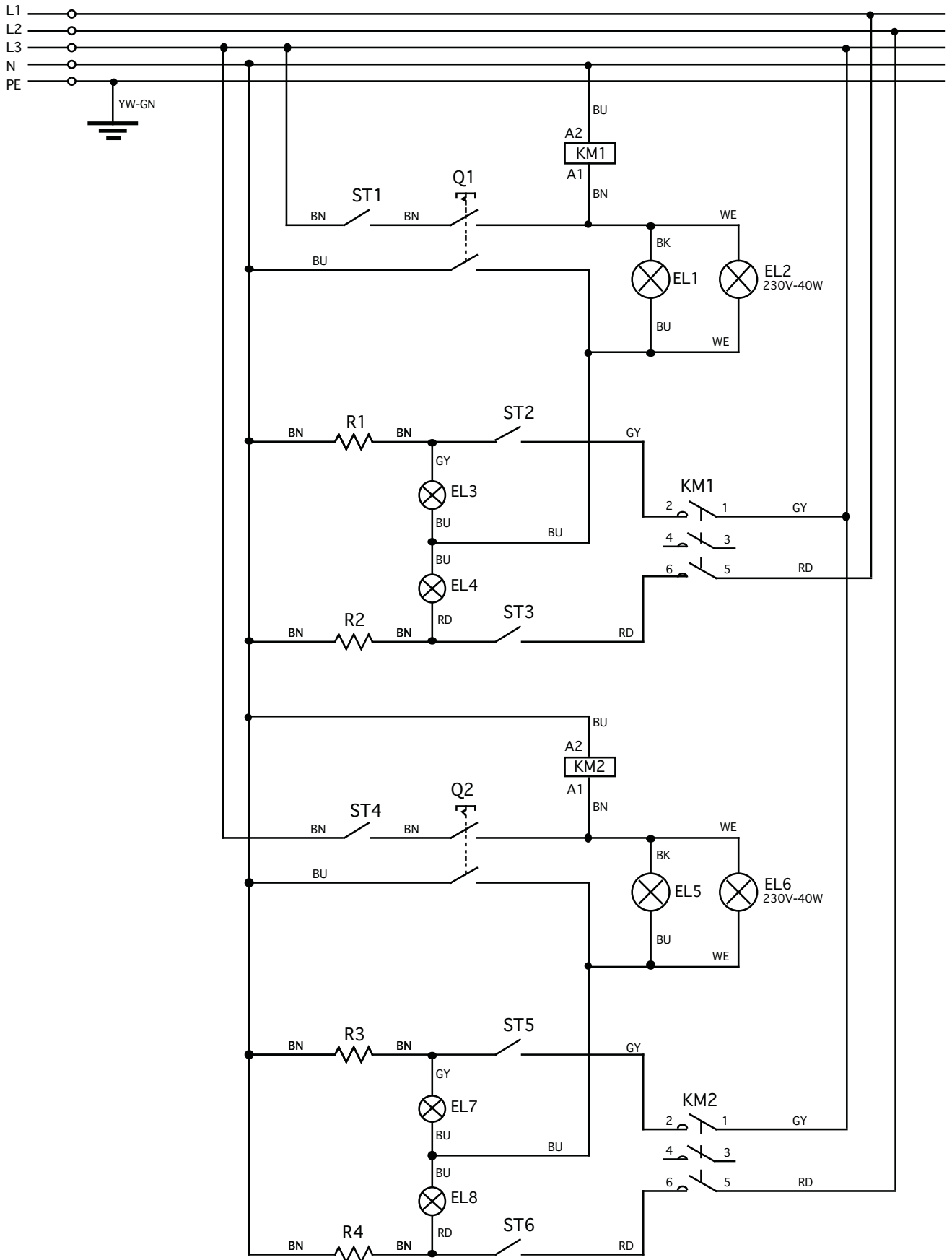
**WIRING DIAGRAM DM 630-635**  
**V400 Trifase**



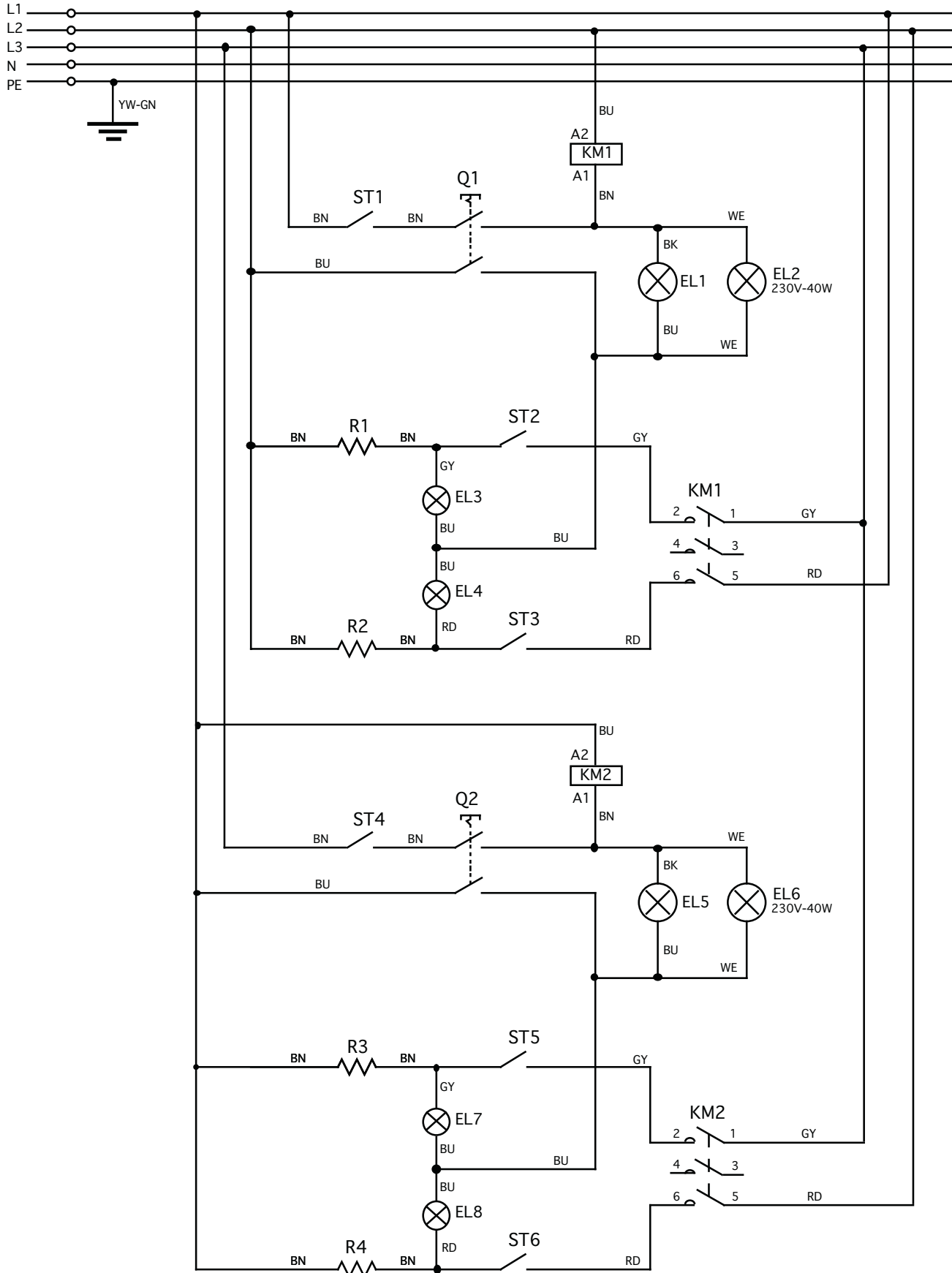
**WIRING DIAGRAM DM 630-635-930-935**  
**V230 Trifase**



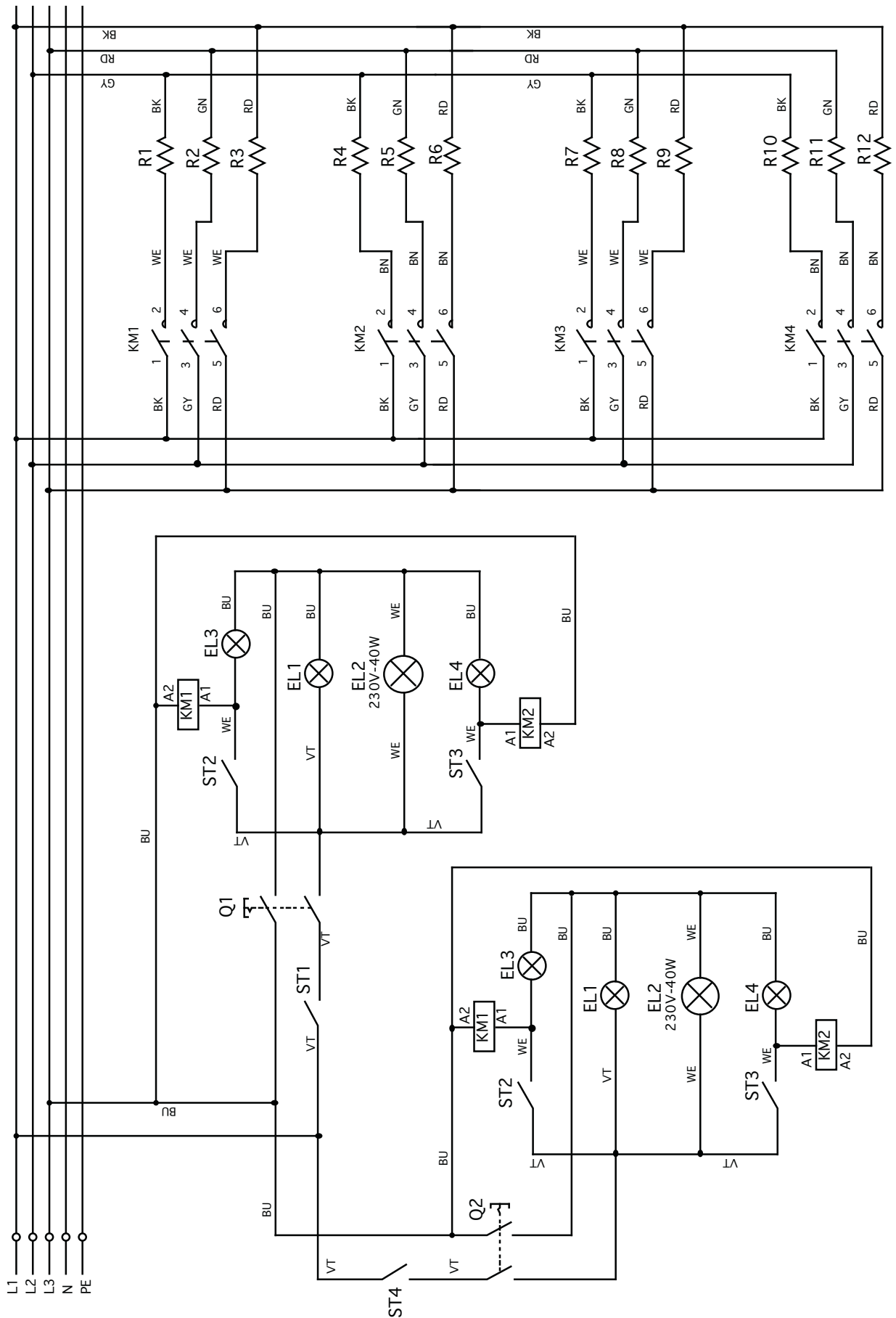
**WIRING DIAGRAM DB 830-835**  
**V400 Trifase**



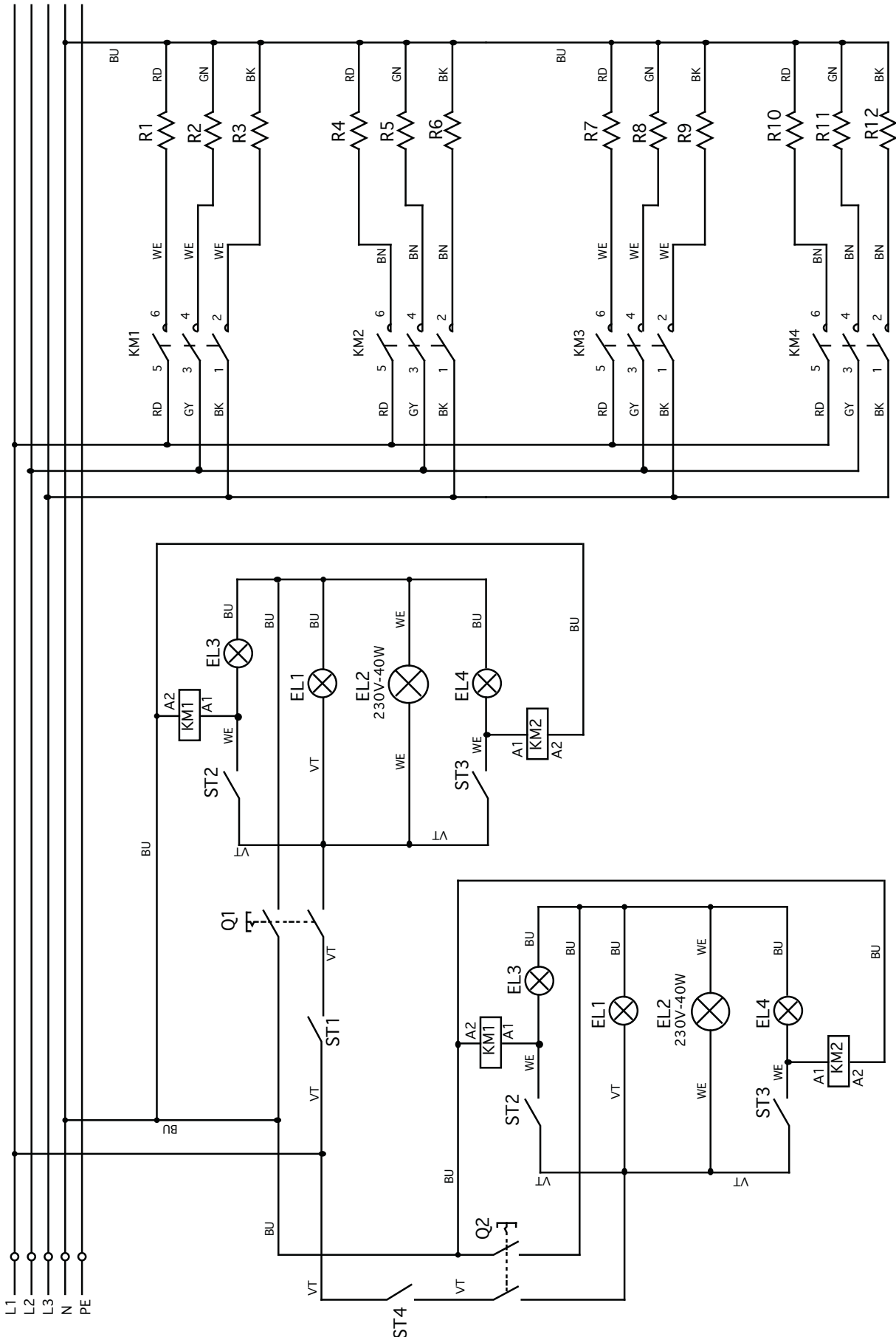
**WIRING DIAGRAM DB 830-835**  
**V230 Trifase**



**WIRING DIAGRAM DB 1230-1235**  
**V230 Trifase**



**WIRING DIAGRAM DM 1230-1235**  
**V400 Trifase**



### **OVEN CAPTION 430-435 V400/230**

**EL1** = Led ON/OFF  
**EL2** = Lamp  
**EL3** = Upper thermostat led globe  
**EL4** = Bottom plane thermostat led globe  
**F** = Antijamming device  
**KM** = Contactor  
**Q** = Main switch  
**R1** = Upper resistance  
**R2** = Bottom resistance  
**ST1** = Safety thermostat  
**ST2** = Upper thermostat  
**ST3** = Bottom thermostat

### **OVEN CAPTION 630-635-930-935 V400/230**

**EL1** = Led ON/OFF  
**EL2** = Lamp  
**EL3** = Upper thermostat led globe  
**EL4** = Bottom plane thermostat led globe  
**F** = Antijamming device  
**KM1** = Upper contactor  
**KM2** = Bottom contactor  
**Q** = Main switch  
**R1/R2/R3** = Upper resistance  
**R4/R5/R6** = Bottom resistance  
**ST1** = Safety thermostat  
**ST2** = Upper thermostat  
**ST3** = Bottom thermostat

**OVEN CAPTION 830-835 V400/230****UPPER ROOM**

**EL1** = Led ON/OFF

**EL2** = Lamp

**EL3** = Upper thermostat led globe

**EL4** = Bottom plane thermostat led globe

**F1** = Antijamming device

**KM1** = Contactor

**Q1** = Main switch

**R1** = Upper resistance

**R2** = Bottom resistance

**ST1** = Safety thermostat

**ST2** = Upper thermostat

**ST3** = Bottom thermostat

**BOTTOM ROOM**

**EL5** = Led ON/OFF

**EL6** = Lamp

**EL7** = Upper thermostat led globe

**EL8** = Bottom plane thermostat led globe

**F2** = Antijamming device

**KM2** = Contactor

**Q2** = Main switch

**R3** = Upper resistance

**R4** = Bottom resistance

**ST4** = Safety thermostat

**ST5** = Upper thermostat

**ST6** = Bottom thermostat



## OVEN CAPTION 1230-1235 V400/230

### UPPER ROOM

**EL1** = Led ON/OFF

**EL2** = Lamp

**EL3** = Upper thermostat led globe

**EL4** = Bottom plane thermostat led globe

**F** = Antijamming device

**KM1** = Upper contactor

**KM2** = Bottom contactor

**Q** = Main switch

**R1/R2/R3** = Upper resistance

**R4/R5/R6** = Bottom resistance

**ST1** = Safety thermostat

**ST2** = Upper thermostat

**ST3** = Bottom thermostat

### BOTTOM ROOM

**EL5** = Led ON/OFF

**EL6** = Lamp

**EL7** = Upper thermostat led globe

**EL8** = Bottom plane thermostat led globe

**F2** = Antijamming device

**KM3** = Upper contactor

**KM4** = Bottom contactor

**Q2** = Main switch

**R7/R8/R9** = Upper resistance

**R10/R11/R12** = Bottom resistance

**ST4** = Safety thermostat

**ST5** = Upper thermostat

**ST6** = Bottom thermostat

### COLOURS

**BN** = Brown

**BK** = Black

**BU** = Blue

**GY** = Grey

**RD** = Red

**VT** = Violet

**WE** = White

**YW-GN** = Yellow-Green

