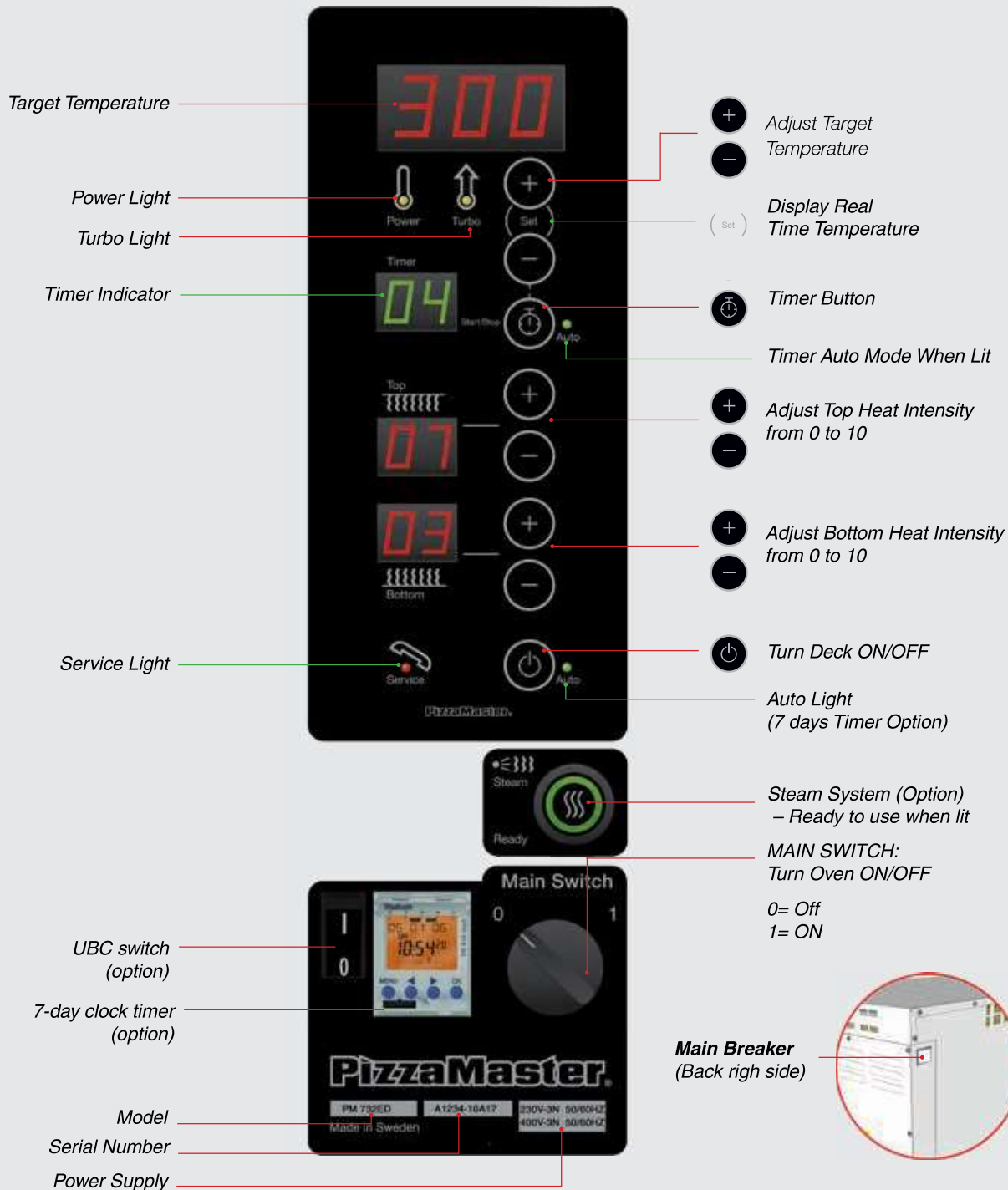


Digital Control Panel

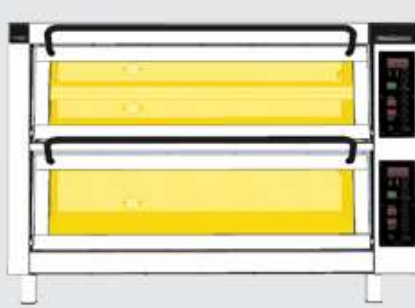


Power : A yellow lamp indicates that the heating element is on.

Turbo: The turbo-start function, engaged automatically at start up, brings the oven up to temperature very quickly. When the desired temperature has been reached, the turbo-start shuts off automatically. A yellow lamp indicates that the turbo is in operation.

Service: If the oven overheats, it is turned off automatically. A red light will show when the overheating cut-off has been activated. The oven can be reset by turning off the main switch and turn it on again, when the temperature have gone down below 390 °C / 734 °F (for standard model), 490 °C / 914 °F (for high temperature model).

Operation Guide



Every deck has an independent Control Panel.



Two Stones per deck

Ovens with 2 stones per deck, has only one (1) Control panel for the whole deck.



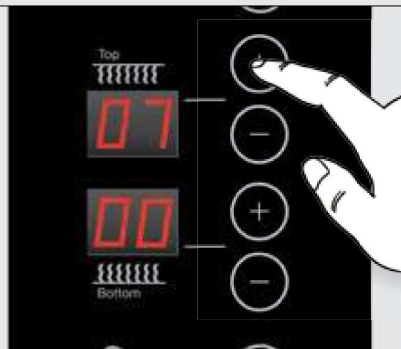
2. Turn ON the deck

Press to turn ON every deck.



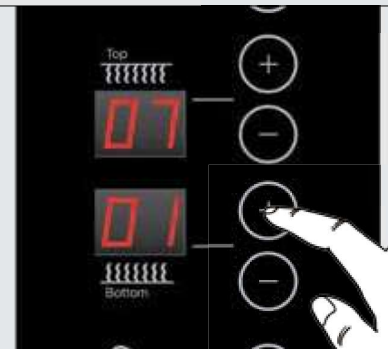
3. Set Temperature

Press to adjust the desired temperature.



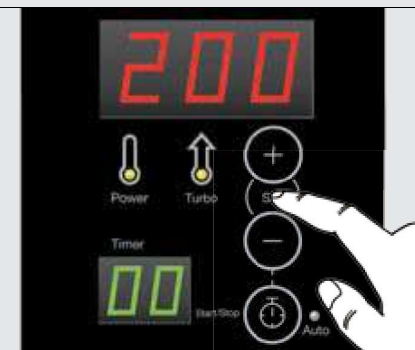
4. Set Top Heat Zone

Press to adjust the TOP heat intensity: 0 = Off / 10 = Maximum



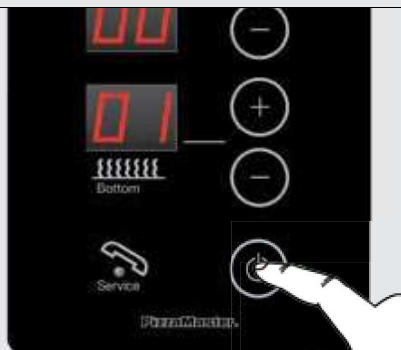
5. Set Bottom Heat Zone

Press to adjust the BOTTOM heat intensity: 0 = Off / 10 = Maximum



6. Real Time Temperature

Press and hold SET button to display the deck actual temperature at any time



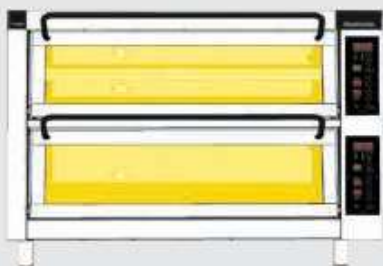
7. Turn "OFF" the deck

Press to turn OFF the deck.

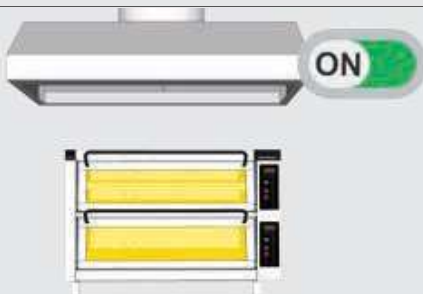


You can Turn Off one of the decks on the low work hours

First-time start-up of oven



1. Before putting the oven into operation, it should be switched on and brought up to temperature to burn off any remaining protective oil in the oven chamber(s). During this operation the oven will emit a certain amount of smoke, which is normal.



2. Make sure therefore that the kitchen ventilation system is switched on. If possible, open doors and windows to allow the smoke to escape more quickly. All decks can be switched on simultaneously



3. Turn ON every Oven Deck



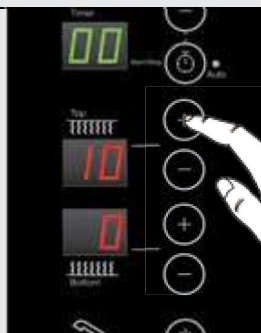
Press ON/OFF button in every deck to turn them ON.



5. Set Temperature in 350°C (662°F)



Press the buttons to set the oven 350°C (662°F)



6. Set Top Heat Zone



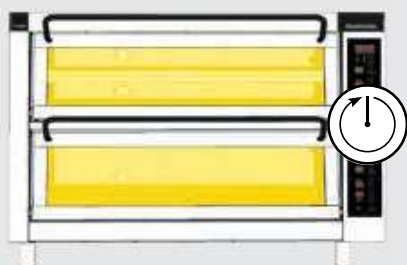
Press the button to adjust the Top Heat intensity to 10 in every deck.



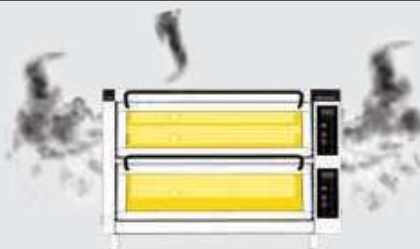
7. Set Bottom Heat Zone



Press the button to adjust the Bottom Heat intensity: to 10 in every deck.



4. When the oven reaches 300 C (which takes about 20 minutes), leave it switched on for 1 hour.



5. Let all the smoke go out from the oven.



Congratulations!

Now your oven is ready to use!

Cleaning and Maintenance

Daily



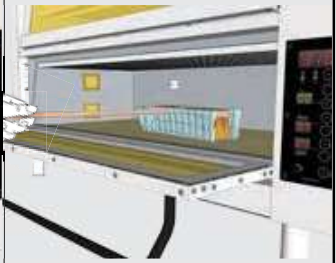
1. Prepare Solution
Damp a nonabrasive sponge in a solution of dish liquid and water. Use a soft cloth to dry!



2. Clean Surfaces
Clean stainless Steel front exterior, door handles, display, glass and shelves. Dry with a soft cloth!



3. Clean Stone
Brush and scrape out bake deposit or soot regularly during the day. Use a metal and soft brush!

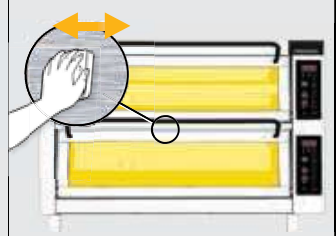


4. Brush Wrapped
It is possible to use a cloth lightly dampened with water and wrapped around the head of the brush.

Weekly



5. Use PizzaMaster Cleaning Cloth
PizzaMaster Cleaning cloth is special for stainless steel material.



6. Clean Surfaces
Clean all the stainless steel surfaces with the cloth, always with grain direction. Do NOT use over glass, display, handles or labels!

Monthly

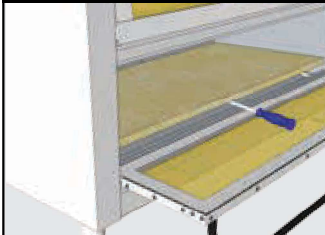


7. Lubricate
Lubricate all the door bushings.



8. Use High Temperature Lubricant
Use a non-toxic high temperature lubricant.

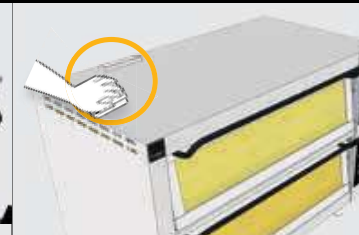
Yearly



9. Clean Oven Chamber
Wait until the oven is completely cold and remove the stones; lift up the stones using a flat screwdriver.

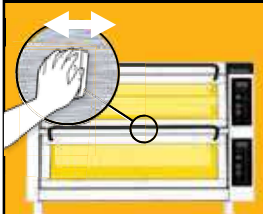


10. Vacuum Oven Chamber
Vacuum the chamber and place back the stones exact in the same position and location.



11. Ventilation Outlets
Clean soot and residues from the front and back top ventilation outlets.

Important



Always clean with grain direction!