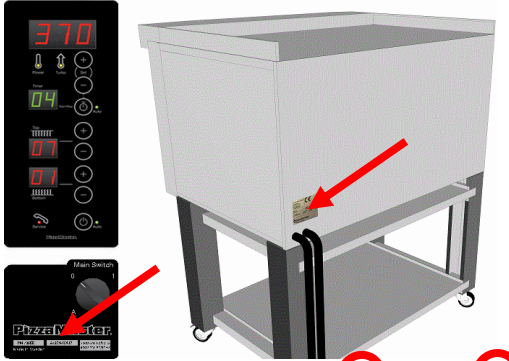
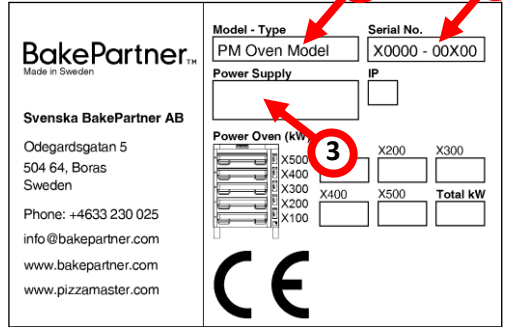
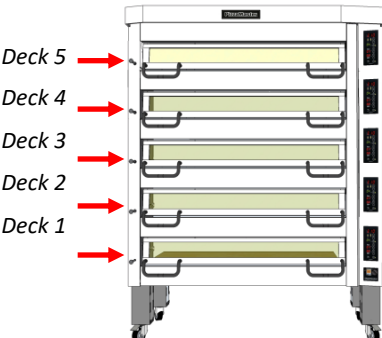
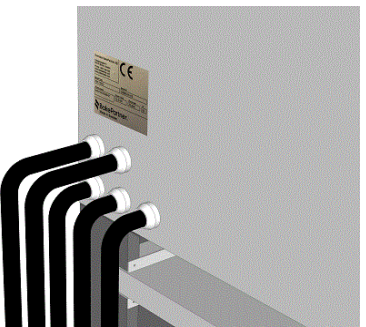


FUNCTION CONTROL CHECKLIST

PM 700 / 800 / 900

INSTRUCTIONS	Notes
PM 700/800/900 ED	
Technical Support Contact	Keep the information with you when contact technical support, this will help us to identify the equipment and trouble shoot accurate
 IMPORTANT!	• All part replacements must be carried out by trained personnel • Use only original parts • Electrical work must always be performed by authorized personnel

OVEN IDENTIFICATION	Notes																						
1. Model-Type 	Find the information under the main Switch or on the power rating plate. 																						
2. Serial No. 																							
3. Power Supply: <table border="0"> <tr><td>a) 230V 1ph + N</td><td>☐</td></tr> <tr><td>b) 400V 3ph + N</td><td>☐</td></tr> <tr><td>c) 480V 3ph + N</td><td>☐</td></tr> <tr><td>d) 230 3ph/400V 3ph + N...</td><td>☐</td></tr> <tr><td>e) 200V 3ph</td><td>☐</td></tr> <tr><td>f) 208V 1ph</td><td>☐</td></tr> <tr><td>g) 208V 3ph</td><td>☐</td></tr> <tr><td>h) 240V 1ph</td><td>☐</td></tr> <tr><td>i) 240V 3ph</td><td>☐</td></tr> <tr><td>j) 400V 3ph</td><td>☐</td></tr> <tr><td>k) 480V 3ph (440 - 480)....</td><td>☐</td></tr> </table>	a) 230V 1ph + N	☐	b) 400V 3ph + N	☐	c) 480V 3ph + N	☐	d) 230 3ph/400V 3ph + N...	☐	e) 200V 3ph	☐	f) 208V 1ph	☐	g) 208V 3ph	☐	h) 240V 1ph	☐	i) 240V 3ph	☐	j) 400V 3ph	☐	k) 480V 3ph (440 - 480)....	☐	Fill points 1 to 3 using the information on the power rating plate. 1- Model-Type 2- Serial No. 3- Power Supply 
a) 230V 1ph + N	☐																						
b) 400V 3ph + N	☐																						
c) 480V 3ph + N	☐																						
d) 230 3ph/400V 3ph + N...	☐																						
e) 200V 3ph	☐																						
f) 208V 1ph	☐																						
g) 208V 3ph	☐																						
h) 240V 1ph	☐																						
i) 240V 3ph	☐																						
j) 400V 3ph	☐																						
k) 480V 3ph (440 - 480)....	☐																						
4. Number of decks Decks are counted from bottom to top, maximum 5 decks <table border="0"> <tr><td>1 Deck</td><td>☐</td></tr> <tr><td>2 Decks</td><td>☐</td></tr> <tr><td>3 Decks</td><td>☐</td></tr> <tr><td>4 Decks</td><td>☐</td></tr> <tr><td>5 Decks</td><td>☐</td></tr> </table> 	1 Deck	☐	2 Decks	☐	3 Decks	☐	4 Decks	☐	5 Decks	☐	5. Number of Cables <table border="0"> <tr><td>1 Cable</td><td>☐</td></tr> <tr><td>2 Cables</td><td>☐</td></tr> <tr><td>3 Cables</td><td>☐</td></tr> <tr><td>4 Cables</td><td>☐</td></tr> <tr><td>5 Cables</td><td>☐</td></tr> </table> 	1 Cable	☐	2 Cables	☐	3 Cables	☐	4 Cables	☐	5 Cables	☐		
1 Deck	☐																						
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4 Decks	☐																						
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1 Cable	☐																						
2 Cables	☐																						
3 Cables	☐																						
4 Cables	☐																						
5 Cables	☐																						

FUNCTION CONTROL CHECKLIST

PM 700 / 800 / 900

VENTILATION CHECK

Your oven could be connected with one of the following connections



1. Exhaust Hood -*(Recommended Option)
The oven is located under a commercial hood

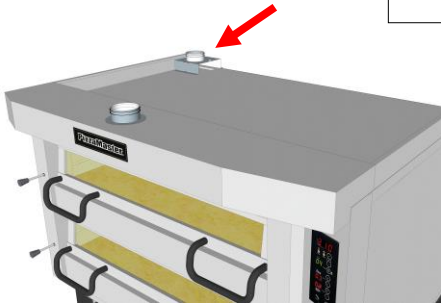


2. Exhaust tube or Pipe
The oven is connected to an exhaust tube ventilation system to the top front and top back of the oven

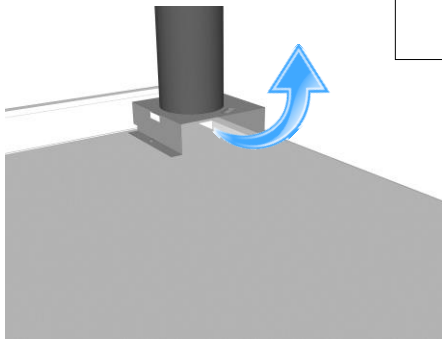


3. No ventilation
The oven is not connected to a ventilation system

Make these observations and cross all the boxes



4. Flue diverter
Be sure that the back flue diverter is connected firmly to the oven



5. Flue diverter air circulation
Regardless of the connection, the flue diverter base **needs** to be open at all times



6. Warning!
DO NOT place any object blocking the ventilation. this affects the baking, oven performance and may cause fire

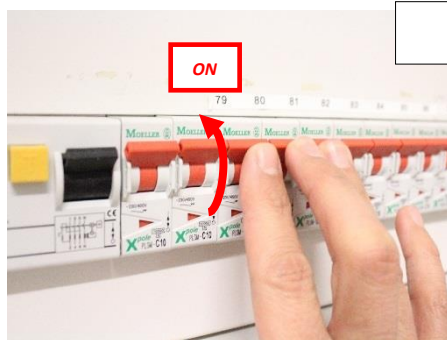
EXTERNAL CONNECTION CHECK

Check external breakers or fuses



Identify the location of all Breakers or Fuses

1. In your **electrical circuit box**, check and identify the position of all the external circuit breakers or fuses for the oven



2. If you have external circuit breakers. Check that all the breakers are in **ON** position. **IMPORTANT!** Call an electrician if the breaker trip again



3. If you have external circuit fuses. Check and replace broken fuses

FUNCTION CONTROL CHECKLIST

PM 700 / 800 / 900

INTERNAL CONNECTION CHECK

Check Internal Breakers and Cables

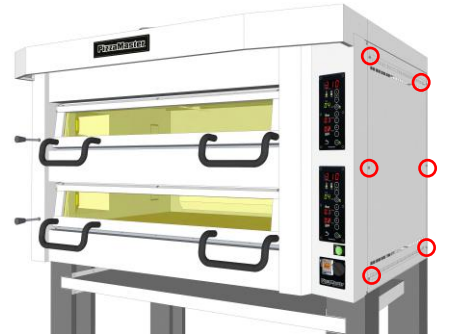


WARNING-ELECTRICAL HAZARD!

IMPORTANT: The following steps **MUST** be carried out by a Certified Electrician

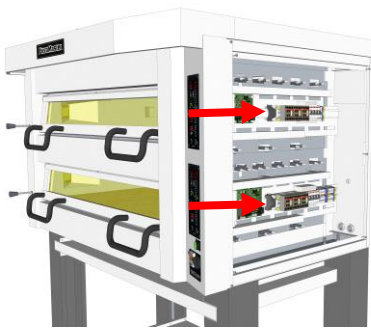


2. Turn OFF breakers/fuses or unplug the oven before opening the ovens electrical panel

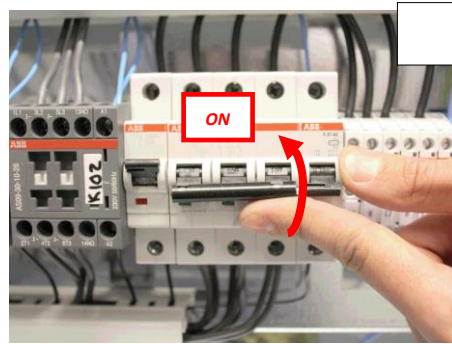


3. Open the ovens electrical Panel

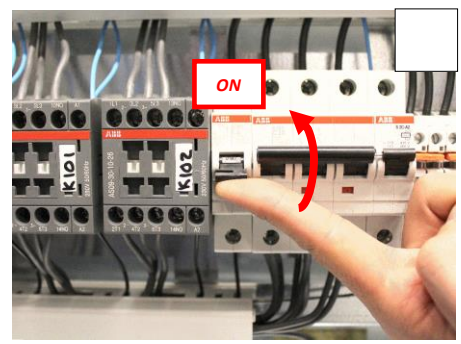
The panel is at the right-hand side of the oven. You need a Phillips screwdriver to open it, six screws



4. Every deck has a separate set of circuit breakers and electric components



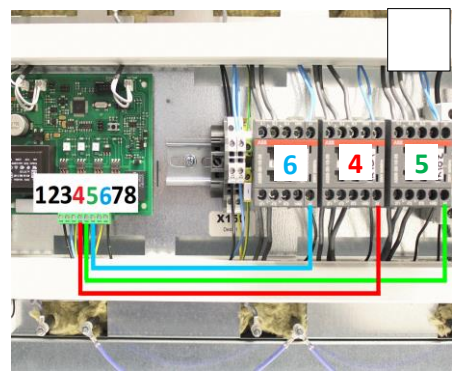
5. Check that all the circuit breakers are in UP (ON) position for all decks



6. Check breaker for control power. It is located at deck 1 and supply all decks



7. Check position of contactors they must be placed upright like this

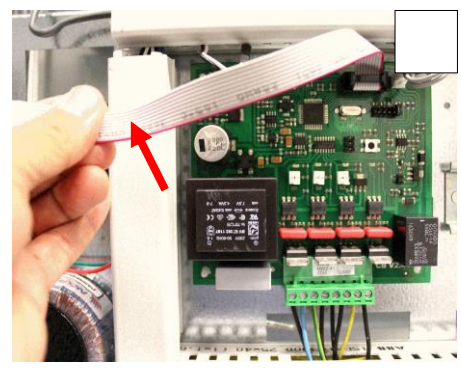


8. Check wiring to contactors from the 8-Pole green connector on main circuit board.

Pole 4 – A1 on middle contactor

Pole 5 – A1 on right contactor

Pole 6 – A1 on left contactor



9. Check all cables at the circuit board. Make sure they are fully inserted and tight. Follow the cable marked on the picture, and check that is connected correctly at the display

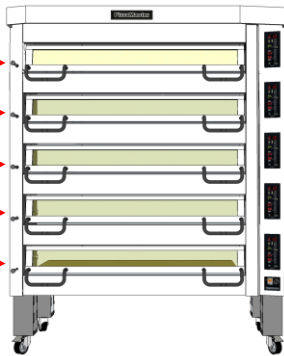
FUNCTION CONTROL CHECKLIST

PM 700 / 800 / 900

INTERNAL POWER CHECK

Power Supply

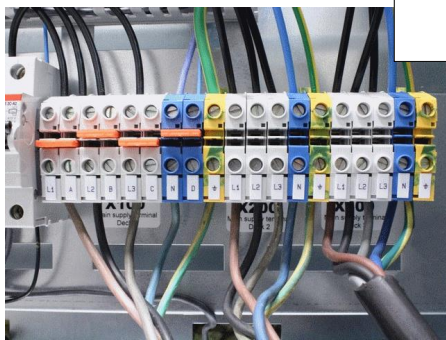
X500
X400
X300
X200
X100



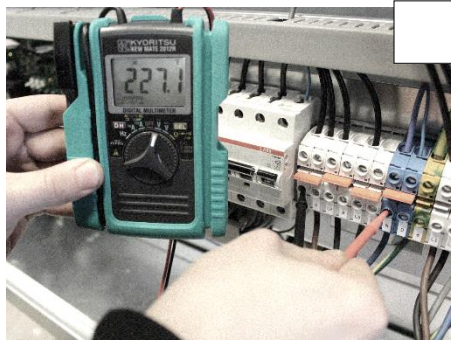
2. Turn ON Breakers/fuses or Plug in the oven: Connect/plug the oven to the power supply



3. Use a digital multimeter to check the incoming power supply



4. Check the voltage for all incoming cables



5. Follow the table beside to know between which terminals you need to measure

Fill the spaces below with the ~Voltage obtained

X100 / Deck 1

L1 - L2 _____ V
L1 - L2 _____ V
L1 - L3 _____ V

L1 - GND _____ V
L2 - GND _____ V
L3 - GND _____ V

Phase (PH.) to Neutral (N) connection (if available)

L1 - N _____ V
L2 - N _____ V
L3 - N _____ V

X200 / Deck 2 (If available)

L1 - L2 _____ V
L1 - L2 _____ V
L1 - L3 _____ V

L1 - GND _____ V
L2 - GND _____ V
L3 - GND _____ V

Phase (PH.) to Neutral (N) connection (if available)

L1 - N _____ V
L2 - N _____ V
L3 - N _____ V

X300 / Deck 3 (If available)

L1 - L2 _____ V
L1 - L2 _____ V
L1 - L3 _____ V

L1 - GND _____ V
L2 - GND _____ V
L3 - GND _____ V

Phase (PH.) to Neutral (N) connection (if available)

L1 - N _____ V
L2 - N _____ V
L3 - N _____ V

X400 / Deck 4 (If available)

L1 - L2 _____ V
L1 - L2 _____ V
L1 - L3 _____ V

L1 - GND _____ V
L2 - GND _____ V
L3 - GND _____ V

Phase (PH.) to Neutral (N) connection (if available)

L1 - N _____ V
L2 - N _____ V
L3 - N _____ V

X500 / Deck 5 (If available)

L1 - L2 _____ V
L1 - L2 _____ V
L1 - L3 _____ V

L1 - GND _____ V
L2 - GND _____ V
L3 - GND _____ V

Phase (PH.) to Neutral (N) connection (if available)

L1 - N _____ V
L2 - N _____ V
L3 - N _____ V

FUNCTION CONTROL CHECKLIST

PM 700 / 800 / 900

FUNCTION TEST

Test the function of the electric components



1.

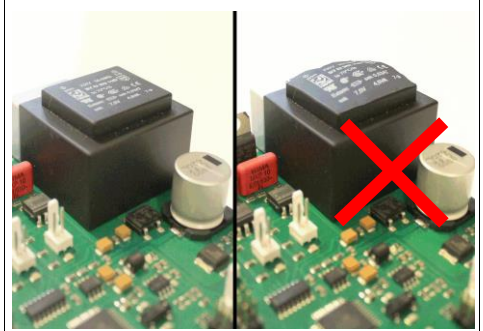
Turn main switch to position 1



2. Is the display dimmed and can OFF be seen?

YES ☐

NOT ☐



3. If NOT – Check if the black transformer is rounded, if so is, this is broken due to incorrect installation or a power surge



4. Check main circuit board: Measure ~volts between pole 1 and pole 2 on the green 8 pole connector in every deck, fill the next table

5. fill in voltage here

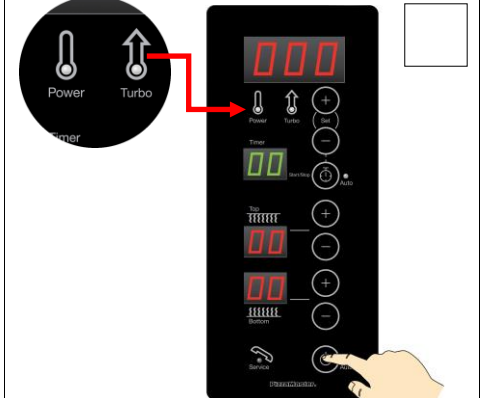
Deck5: (If available) _____ V

Deck 4: (If available) _____ V

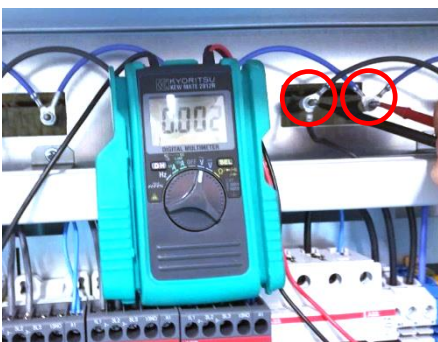
Deck 3: (If available) _____ V

Deck 2: (If available) _____ V

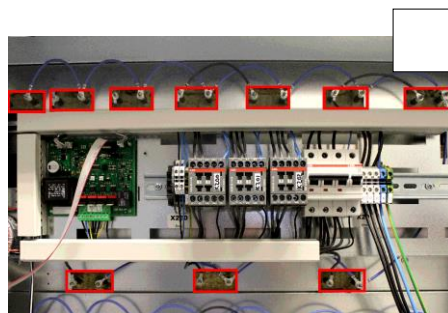
Deck 1: (lower deck) _____ V



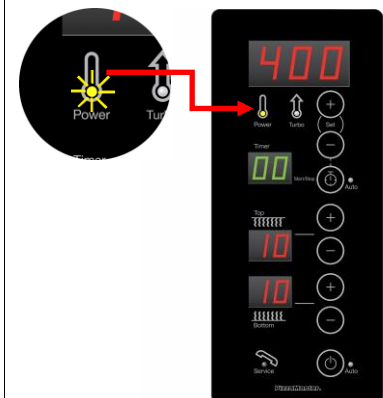
6. Press ON/OFF button on deck 1 to start the oven. Set all heat zones to 0, set temp to 0 degrees. Power lamp and turbo lamp should be off



7. Measure ~volts on all heaters (700 series = 10 heaters and 800, 900 = 14 heaters) there Should be no voltage



8. Observe that every heater has its own hole cut out in the metal



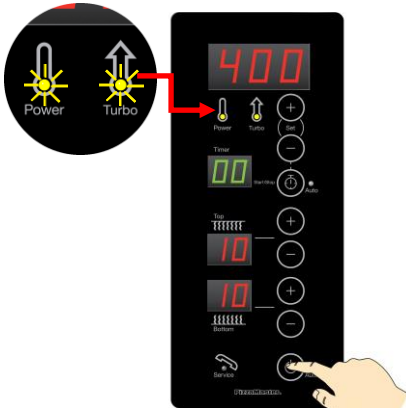
9. Set all heat zones to 10, set temperature to max. Power lamp should be on

FUNCTION CONTROL CHECKLIST

PM 700 / 800 / 900

FUNCTION TEST

Test the function of the electric components



10. Turn oven OFF and then ON again, this activates the turbo function (voltage to all heaters) Power lamp on and turbo light should be on

13. Compare with amps list in electric schematic

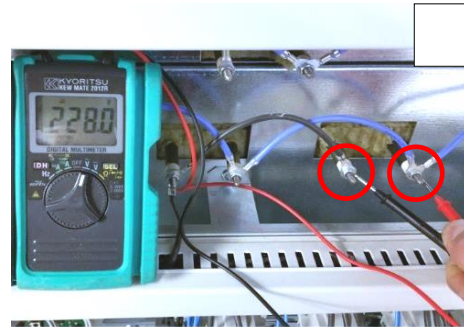
Deck 5 (if available)
L1 _____ L2 _____ L3 _____ A

Deck 4 (if available)
L1 _____ L2 _____ L3 _____ A

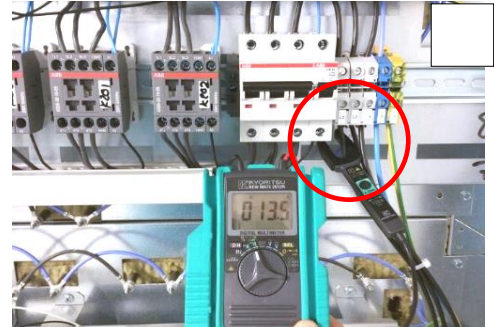
Deck 3 (if available)
L1 _____ L2 _____ L3 _____ A

Deck 2 (if available)
L1 _____ L2 _____ L3 _____ A

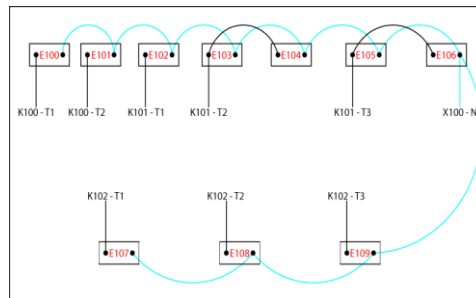
Deck 1 (lower deck)
L1 _____ L2 _____ L3 _____ A



11. Measure all heaters, there should be voltage on all heaters, top and bottom



12. Measure Amps on incoming wires and note them in point 13.

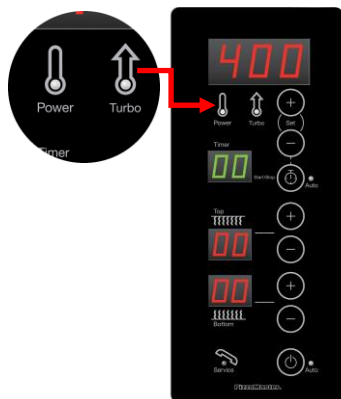


14. Find info where to measure and the correct amps draw in the electric schematic

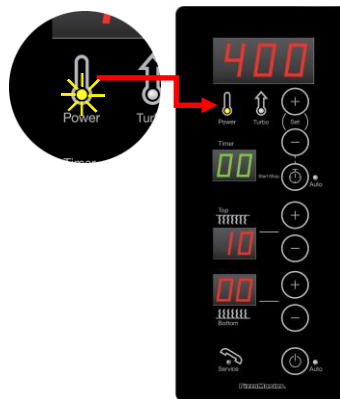
see next step picture ----->



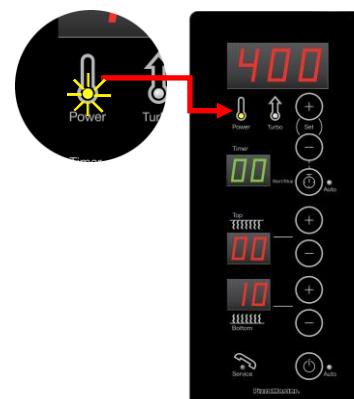
15. Measure amps on all heaters



16. Set heat zone TOP to 0 and BOTTOM to 0 this deactivates turbo



17. Increase TOP to 10 Power light should be on, Upper heaters should have voltage, lower heaters should have no voltage



18. Set heat zone TOP to 0 and BOTTOM to 10 Upper heaters should have no voltage, lower heaters should have voltage

REPEAT POINTS 1-18 FOR ALL DECKS

FUNCTION CONTROL CHECKLIST

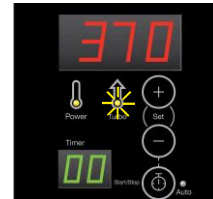
PM 700 / 800 / 900

CIRCUIT BOARD TEST

Test the function of circuit board

1. TURBO:

When starting the oven cold, **TURBO** function is **ON**. This is a function to reach the set temperature as fast as possible. All heat zones are set to maximum and the Turbo Light is activated. When the oven reaches the set temperature turbo shuts off, and the heaters works with TOP and BOTTOM configuration (See below)



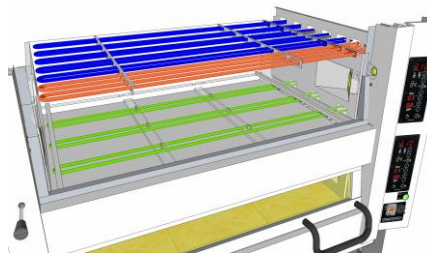
2. HEAT ZONES

There are three heat zones in the oven.
Each zone has a contactor supplying power to the heaters.

TOP FRONT (Orange) – Two Top heaters at the front, Left contactor

TOP (Blue) – Rest of the Top heaters, middle contactor

BOTTOM (Green) - Heaters under the stone, right contactor



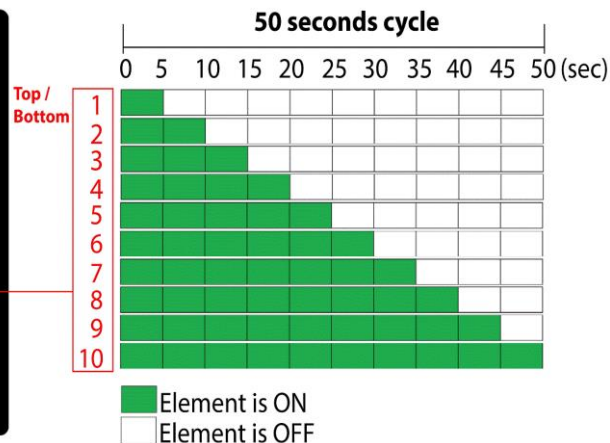
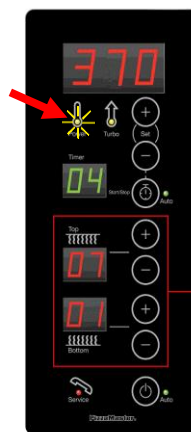
TOP FRONT TOP BOTTOM

3. TOP and BOTTOM Configuration:

You can set the **TOP** and **BOTTOM** heat zones from 1 to 10:

This means, when the Light Power is **ON**:

- Every heat zone has cycles of "50 Seconds"
- The 50 seconds are divided in 10 segments of 5 sec. each
- During this time the elements at the **TOP** and **BOTTOM** can be **ON** or **OFF**, depending on the settings (see the graphic) on Green the Elements are **ON**, in White the Elements are **OFF**
- For example:
 - If you select 7 on the TOP: The element is ON during 35 seconds and OFF 15 seconds
 - If you select 3 on the BOTTOM: the element is ON 15 seconds and OFF 35 seconds.



Check the Contactors:

- The contactors must be **INACTIVE** in **OFF** position
- The contactors must be **ACTIVE** in **ON** position

* We recommend to replace all the contactors at the same time and replace them after 5 or 6 years



INACTIVE



ACTIVE

4. TOP FRONT Zone:

It is possible to configure the **TOP FRONT** zone from 0 to +4 with respect of the **TOP** zone.

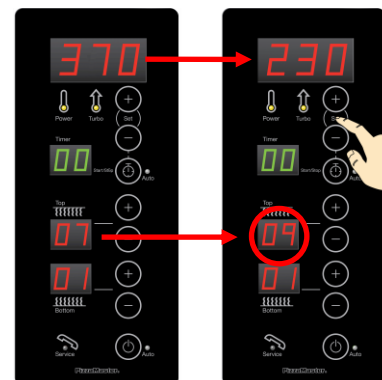
See the example:

Press **SET**, to see the actual temperature and the configuration in the **TOP FRONT** zone.

If the configuration of the **TOP FRONT** is +2 and **TOP** is 7, you will have 9 at the **TOP FRONT**.

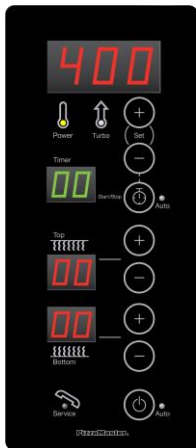
Factory Settings: as standard the factory settings are:

- For a pizza deck is: **+2**
- For a bakery deck is: **0**
(normally equipped with a high deck and steam system)

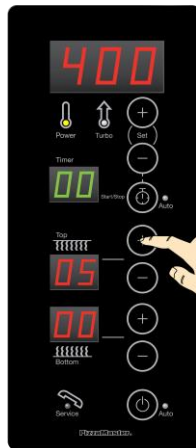


FUNCTION CONTROL CHECKLIST

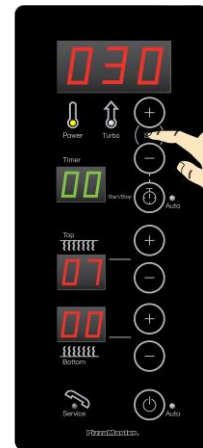
PM 700 / 800 / 900



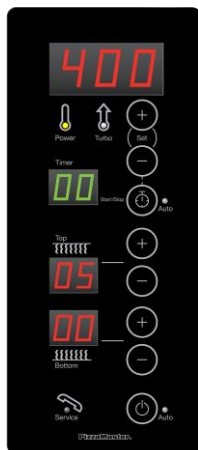
4. Start the oven, set **TEMP** to **MAX**, set **ALL HEAT ZONES** to **"0"**. This turns turbo off and activates the software.



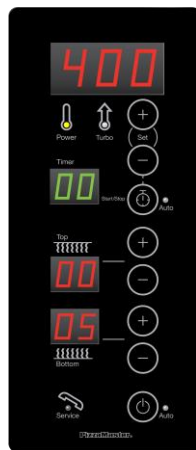
5. Start with **TOP FRONT** heat zone. Set heat zone **TOP** to **"5"** and **BOTTOM** to **"0"**, power light is active.



6. Press **SET** key to see the setting. Look at the table to know the cycle times. Look at the **LEFT CONTACTOR** and time the active/inactive cycles with a watch to see that the software works properly



7. **TOP** heat zone, Setting is **TOP "5"** and **BOTTOM 0**. Look at **MIDDLE CONTACTOR** and time the active/inactive cycles. Should be approx 25 seconds active and 25 seconds inactive according to the table



8. **BOTTOM** heat zone, set **TOP** to **0** and **BOTTOM** to **"5"**. Look at **RIGHT CONTACTOR** and time the active/inactive cycles. Should be approx 25 seconds active and 25 seconds inactive, all according to the table