

**MOD : WR-SFXL-02**

**Production code : BASIC XL 2**

## Electric oven



### **WARNING!**

**BEFORE SWITCHING ON THE OVEN: REMOVE THE REFRACTORY STONES CAREFULLY, REMOVE THE POLYSTYRENE UNDER ALL THE STONES, AND THEN PUT AGAIN THE STONES INSIDE THE ROOM OF THE OVEN.**

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# ENGLISH

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# MARKING PLATE

## SERIAL LABEL

The plate bears in readable and indelible way the following data:

- Name of the manufacturer;
- CE marking;
- Model (MOD);
- Electric power (kW/A);
- "Made in Italy"
- Serial number;
- Electric voltage and frequency (Volt/Hz);
- Year of construction;
- Weight of the oven;

## GENERAL INFORMATION

### THE IMPORTANCE OF THE MANUAL

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

This manual must always be available for the "authorized operators" and has to be placed and preserved close to the oven.

The manufacturer declines all liability for eventual damages to persons, animals, and things caused by the inobservance of the regulations described in this manual.

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

The "authorized operators" must perform on the oven exclusively interventions for which they are specifically competent.

### STATUS OF "TURNED OFF OVEN"

Before performing any type of maintenance and/or adjustment intervention, it is compulsory to disconnect the power supply source, disconnecting the power supply plug from the mains outlet verifying that the oven is effectively turned off and cooled.

### WARRANTY

The manufacturer warrants that the concerned ovens are tested at manufacturer's premises.  
The warranty of the oven is of 12 (twelve) months.



**THE TAMPERING AND/OR REPLACEMENT OF PARTS WITH NON ORIGINAL SPARE PARTS CAUSE THE DECAY OF THE WARRANTY AND RELEASE THE MANUFACTURER FROM ANY LIABILITY.**

### DESTINATION OF USE

The foreseen use for which this oven has been designed and produced is the following:

FORESEEN USE: PIZZA BAKING, GRATINATING OF GASTRONOMY PRODUCTS AND HEATING OF FOODSTUFF IN BAKING PANS.

THE OVEN CAN BE USED EXCLUSIVELY BY AN AUTHORIZED OPERATOR (USER).

THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY.

CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE

## LIMITS OF USE

This oven has been designed and manufactured exclusively for the destination of use described above, therefore, any other type of use is strictly forbidden in order to assure, at any time, the safety of the authorized operators, as well as the efficiency of the oven itself.

## INSTALLATION

### INSTRUCTIONS FOR THE USER

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

- To be dry;
- Water sources at safe distance;
- Adequate ventilation and lighting corresponding to hygiene and security rules following the existing laws.



**THE OVEN MUST NOT BE INSTALLED IN PROXIMITY OF THE INFLAMMABLE MATERIALS (WOODS, PLASTIC, COMBUSTIBLE, GAS, ETC.). AVOID THE CONTACT OF INFLAMMABLE OBJECTS WITH THE HOT SURFACES OF THE OVEN. ALWAYS ASSURE THE SAFETY FIREPROOF CONDITIONS. MAINTAIN A FREE SPACE AROUND THE OVEN OF AT LEAST 30 CM.**

Verify that the electrical set-up corresponds with the numbers of the technical characteristics on the small plate at the back of the oven. The characteristics of the electric socket must be compatible with the plug installed on the cable.

### ELECTRIC CONNECTION




**THE ELECTRIC CONNECTION OF THE OVEN TO THE MAINS MUST BE COMPULSORILY AND EXCLUSIVELY PERFORMED BY AN AUTHORIZED TECHNICIAN (ELECTRICIAN) SATISFYING THE TECHNICAL AND PROFESSIONAL REQUIREMENTS STATED BY THE REGULATIONS IN FORCE IN THE COUNTRY OF USE OF THE OVEN, WHO MUST ISSUE A DECLARATION OF CONFORMITY FOR THE INTERVENTION PERFORMED.**

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To connect the machine to the electric network it is necessary to proceed as follows:

1. Connect to the wires to the terminals L1—L2—L3—N —  $\frac{1}{4}$  of power cord type H07RNF 3G X "x" mm<sup>2</sup> unsheathed with ferule;
2. Put together the other end of the cable and a plug, which is normalised and polarised (the distinction between phase and neutral must be unequivocal.
3. To connect the oven to 230 V single phase is sufficient to make a bridge between L1-L2-L3 with the special plates present in the terminal box.

L1	Clamp N. 1
L2	Clamp N. 2
L3	Clamp N. 3
N	Clamp N. 5
	Clamp N. 6



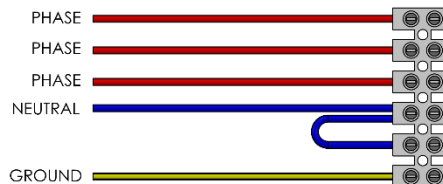
**ONCE THE ELECTRIC CONNECTION HAS BEEN PERFORMED, THE AUTHORIZED TECHNICIAN (ELECTRICIAN) MUST ISSUE A DECLARATION CERTIFYING THE MEASUREMENT OF THE CONTINUITY OF THE EQUIPOTENTIAL PROTECTION CIRCUIT.**

**THE APPLIANCE IS TO BE SUPPLIED THROUGH A RESIBASIC CURRENT DEVICE (RCD) HAVING A RATED RESIBASIC OPERATING CURRENT NOT EXCEEDING 30 MA**

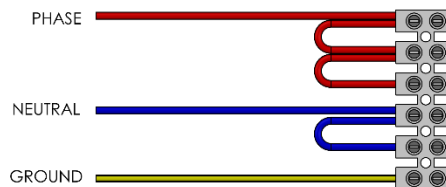
## TERMINAL BOX

The terminal box is placed externally on the back of the oven.

400 V  
3 PH



230 V  
1 PH



230 V  
3 PH



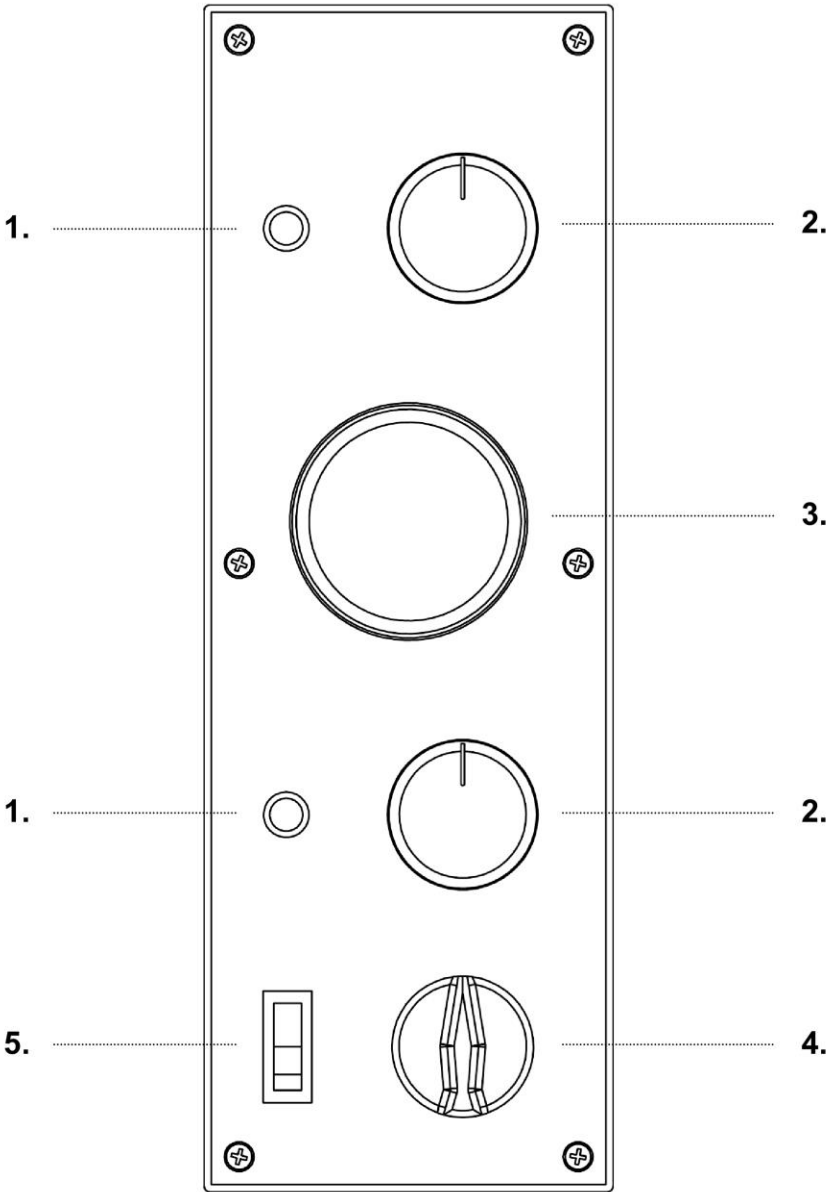
Oven type	N. of cables	Section (mm <sup>2</sup> )
Single phase, one chamber	3	4
Single phase, two chambers and versions 9 single phase	3	6
Three phase one chamber and two chambers	5	4
Three phase from versions 9 and up	5	6

## EQUIPOTENTIAL

The equipment must be connected with an equi-potential system . the connection terminal is located near the terminal box. The bonding wire must have a minimal section of 10 mm <sup>2</sup>.

# USE AND FUNCTIONING

## CONTROL PANEL



REF.	DENOMINATION	FUNCTION
1	Warning light	If lighted, it signals the operation of the resistor in use.
2	Thermostat	<ul style="list-style-type: none"><li>• <b>Pos. 0:</b> it disables the operation of the resistor;</li><li>• <b>Pos. 45-455°C:</b> it enables the operation of the resistor and sets the wished temperature.</li></ul>
3	Thermometer	Indicates the temperature in the baking chamber.
4	Switch heating element	<ul style="list-style-type: none"><li>• <b>Pos. I:</b> It enables the operation of the resistor;</li><li>• <b>Pos. 0:</b> It disables the operation of the resistor.</li></ul>
5	Chamber lamp switch	<ul style="list-style-type: none"><li>• <b>Pos. I:</b> It switches on the light in the oven chamber;</li><li>• <b>Pos. 0:</b> It switches off the light in the oven chamber.</li></ul>

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## FIRST COMMISSIONING

Remove the polystyrene underneath the refractory stones and the protective film avoiding using tools that can damage the surfaces.



**FOR THE SAFETY REASONS, THE MAXIMUM TEMPERATURE ALLOWED TO BE SET IS 455°C.**

**THE FIRST COMMISSIONING CAN BE CARRIED OUT ONLY AFTER AN INSTALLATION CARRIED OUT BY AUTHORIZED PERSONEL WHO WILL ISSUE A DECLARATION OF CONFORMITY.**

The first commissioning must be carried out as follows:

1. Clean the front of the oven with a dry, soft cloth to remove any residue;
2. Connect the plug to the socket;
3. Push "ON/OFF" button;
4. Set the oven temperature to 150°C
5. Let the oven work for about 1 h.
6. Turn the oven off by pressing ON/OFF button;
7. Open the door for about 15 min in order to let eventual vapors and smell go out;
8. Close the door and repeat the process described in Section 4) at the temperature of 300°C;
9. Let the oven work for about 1 h;
10. Switch the heating elements off by putting "ON/OFF" button in off position.

## TURNING ON OVEN

1. Connect the plug to the socket;
2. Push the "ON/OFF" button;
3. Set the oven temperature to desired
4. Once the oven has reached the desired temperature, it is possible to insert the pizza in the oven for the backing;
5. Open the oven manually using the suitable handles;
6. To switch the light on, press the oven lamp button;
7. Insert the pizza and/or the pizzas to be backed using suitable devices. It is important to avoid leaving the door open for too long, since the temperature drops down.
8. Close the door again and check the backing through the glass door;
9. The baking temperature varies if it is positioned directly on the refractory stone or on a baking pan. In the first case, it is suggested to set the backing temperature at 280 °C for the bottom and 320 °C for the ceiling; in the second case, set 320 °C for the bottom and 280 °C for the ceiling;
10. When the baking process is over, open the door extract the pizza (or pizzas) and close the door again.

## TURNING OFF THE OVEN

Once the use of the oven has ended, proceed as follows:

For turning off the oven press the ON/OFF button.

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## MAINTENANCE



**BEFORE PERFORMING ANY TYPE OF MAINTENANCE INTERVENTION, IT IS COMPULSORY TO DISCONNECT THE PLUG OF THE OVEN FROM THE POWER SUPPLY OUTLET.**

### CLEANING

The clearing must be done every time the oven has been used following all the rules to prevent malfunctioning of the oven and for hygienic purpose.

Cleaning of the refractory surface: this operation has to be performed with hot oven.

Once the temperature of about 350°C has been reached, turn off the oven, open the door and clean the surface using a brush in vegetable fiber equipped with a long handle in order to avoid the contact with the oven hot parts.

External clearing of the oven: (surfaces in stainless steel, inspection WIDE and control panel): this operation has to be performed with cold oven.



**IT IS RECOMMENDED TO THE OPERATOR IN CHARGE TO USE PROPER GLOVES AND SUITABLE CLOTHING TO AVOID BURNINGS.**

**IT IS FORBIDDEN TO USE THROWS OR DRIPS OF WATER, ABRASIVE OR CORROSIVE SUBSTANCES, AND ANYTHING ELSE THAT CAN DAMAGE THE COMPONENTS, COMPROMISE THE SAFETY, AND BE DANGEROUS FROM AN HYGIENIC POINT OF VIEW.**

For any intervention of supplementary maintenance, repairing and/or replacement refer exclusively to the authorized dealer where the oven has been purchased and/or to an authorized technician satisfying the technical and professional requirements stated by the regulations in force.

## DEMOLITION

### GENERAL WARNINGS

When dismantling the oven, compulsorily observe the provisions of the regulations in force. Differentiate the parts making up the oven according to different types of construction materials (plastic, copper, iron, etc.).