




PIZZA OVENS
INSTALLATION - OPERATING - MAINTENANCE

**POE430, POE4430, POE434, POE4434, POE630,
POE6630, POE930T, POE9930T**

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A. INSTALLATION

 **IMPORTANT:** Electrical work must be carried out by an authorised electrician for the validity of the guarantee and for safety reasons.

1. Oven must be grounded for your protection in order to avoid the risk of electrical discharges.
2. Oven power cables must be minimum **5x2,5 (For POE430,POE434, POE630, POE930T) and 5x4 (for POE4430,POE4434,POE6630,POE9930) / Antigron Standarts.**
(Recommended)

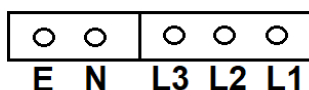
3. Fuse requirements:

POE430:	3x25 A	POE630:	3x25 A
POE4430:	3x25 A	POE6630:	3x32 A
POE434:	3x25 A	POE930T:	3x25 A
POE4434:	3x25 A	POE9930T:	3x40 A

4. Electrical Connections by Models :

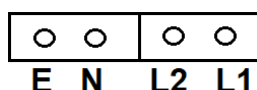
**POE4430 / POE4434 / POE630
POE6630 / POE930T / POE9930T**

400V / 3NAC 50/60hz



POE430 - POE434

400V / 2NAC 50/60hz



B. POSITIONING

If the oven positioning around the walls, there should be arranged **50 mm space** is needed between the wall and the oven.

C. STARTING THE OVEN FOR THE FIRST TIME



Before the oven is used for the first time it needs to be "burned out" to remove all the remaining protective grease and oil from the oven. During this procedure a great deal of fumes are given off by the oven.

1. Close all oven doors, open all chimney dampers and set the thermostats at 100°C.
2. When the oven has reached 100°C, allow it to stand for 1 hour. Wipe of the inside of the glass door with a damp cloth.
3. Turn up the thermostat to 200°C and allow the oven to stand for a further hour.
4. Turn up the thermostat to 300 °C and allow the oven to stand for a further hour.
5. When the oven has been turned off and cooled down, the inside of the glass door should be wiped with a damp cloth. The coating on the glass that has built up during the "burning out" process will otherwise be burned into glass and be very difficult to remove.

THE OVEN IS NOW READY FOR USE !

D. BAKING INSTRUCTIONS

The baking time and temperature in the oven naturally vary depending on the type of pizza and also between different types of oven.

Temperature Adjustment :

The temperature should be as high as possible without burning pizza. The following procedure can be used to find the right temperature:

- Start a low temperature e.g. 180 °C and bake a trial batch. If the product does not burn, raise the temperature by 10°C and repeat procedure. Continue this procedure until the product burns, then lower the temperature by 10°C.

E. CARE & MAINTENANCE

The oven should be cleaned regularly, both inside and out, to make it fresh, clean appearance.

1. Brush or scrape out baking residue and soot from the oven hearth.
2. Wipe off the glass door, both inside and outside, with a damp cloth and little washing-up liquid. The door can be warm but the temperature should not exceed 50°C. If the temperature difference between wet cloth and the glass is too great, there is a risk that the glass will crack due to the pressure.
3. Clean the outside of the oven with water or cleaning agent for rustproof surfaces.

Do not use abrasive cleaning agents for cleaning the glass door or the outside as these will scratch and damage the oven. Do not rinse out the oven with water as this could cause the oven to short-circuit and could also cause parts not visible to corrode.

F. TROUBLESHOOTING

FAULT	REASON	PROCEDURE
* Oven doesn't work	* Main and oven fuses * Electrical Connections	* Check Fuses * Check connections * Call authorized services
* Oven doesn't heat or some sections are not good heat	* Main or oven fuses * Electric phases	* Check fuses * Call electricians and check phases * Call authorized services
* Oven door is fell down or it does not work well.	* Door screws	* If broken, call service
* Product upper surface is burning	* Upper thermostat adjustment is too high * Thermostat is broken	* Upper thermostat adjustment needs to be reduced a little. * Call authorized services
* Product lower surface is burning	* Lower thermostat adjustment is too high * Thermostat is broken	* Lower thermostat adjustment needs to be reduced a little * Call authorized services
* Cooking is not good	* Heating is too slow * Heating element(s) or contactor(s) are broken	* Thermostats adjustment needs to be increased little more * Call authorized services