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# 1 INTRODUCTION

The **DPZ17030E** version, is part of a family of conveyor belt ovens which have been primarily designed for the automatic cooking of pizzas and similar products. The special characteristic of the oven is that it is possible to carry out excellent cooking without the need to check on the cooking. The result is that the cooking processes can be put in the hands of unskilled staff.

These advantages are reinforced by the fact that the **DPZ17030E** come into the family of ventilated ovens. The circulation of air in the cooking chamber means it is possible to achieve more even and repeatable cooking ,thus further simplifying the tasks of the operator. The **DPZ17030E** is thus particularly efficient and by suitably controlling the air circulation the product will not dry out and retains all of its flavour.

The manufacturer thanks you for choosing one of our ovens. We can assure you that you have made a good choice as we have been making quality products for decades now and have never engaged in counterproductive penny-pinching in our selection of the best available materials.

## 2 HOW TO USE THIS MANUAL



The paragraphs with this symbol contain essential safety information. They must all be read both by the installers and by the final user and any of his staff who may use the equipment. The manufacturer shall not be held liable for any damaged which may occur as a result of failure to observe the norms indicated in these paragraphs.



This symbol, located at various places of the oven, serves to alert the user to the presence of danger "CAUTION: HOT SURFACE."



This symbol, located at various places of the oven, serves to alert the user to the presence of "dangerous voltage" is not contained within the isolated product to be of such power as to constitute a risk of fire or electric shock for people.



The paragraphs with this symbol contain important information that can be used to avoid damage being caused to the equipment. It is the user's own interest also to read these paragraphs carefully.



This manual should be kept near to the equipment itself so that it can be quickly and easily consulted. The manual must travel with the equipment if it is moved to another owner as the latter may not be considered complete or safe without it.

Please take note of the code and revision numbers which are behind the back cover. If this copy should get mislaid or destroyed you can order another one by referring to the codes.



This manual is divided up into a number of chapters. All of these should be read by the installers, maintenance staff and the final user, both in relation to its **safe use** and in order to obtain the best results from this product.

Despite this we also give below some useful indications on how to look things up quickly in the various chapters.

Chapter 3 contains a description of the oven's characteristics and all the figures which may be needed when choosing, installing and using it.

It should be used as a reference to check the use which is intended to be made of the equipment corresponds to that for which it was designed, and whenever it is necessary to know an exact size value relating to the equipment.

Chapters 4 give all necessary directions to install the appliance. They are mainly addressed to skilled workers, but they should be read in advance by the user as well, to provide the premises and plants needed to install the appliance.

Chapters 5 e 6 give the final user the necessary instructions for switching on, operation and the turn off of the oven in safety conditions. contains some useful advices for the use of the oven.

Charter 7 gives directions to clean the appliance properly. Careful cleaning is essential to meet the safety hygiene requirements. Cleaning is also necessary to ensure the safe use of the appliance and better results from the appliance itself.

Chapter 8 gives all information necessary for periodic or extraordinary maintenance, e.g. repairing or replacing parts of the equipment. In this chapter you can also find a list of spare parts, to make easier the reordering and the replacement of any damaged part.

Chapter 9 gives directions for dismantling the oven.

Chapter 10 facsimile declaration of conformity.



Service and maintenance must be performed by skilled personnel only.


## 3 SPECIFICATIONS

### 3.1 PRODUCT IDENTIFICATION

This is the manual for the conveyor belt oven DPZ17030E

### 3.2 CONFORMITY TO DIRECTIVES

The DPZ17030E bear the following compulsory mark:

 which indicate their conformity to the following European directives:

2004/108/CE electromagnetic compatibility;  
2006/42/CE machines;  
2006/95/CE low voltage.

### 3.3 ENVISAGED USE

The DPZ17030E 12/80V oven have been designed to cook pizzas and similar products. The oven are intended for use in the catering industry (restaurant, pizzerias, etc.) and **for professional use by trained staff**. The operations envisaged in normal use of the cooking modules are the loading and unloading of products from the cooking belt, switching on, regulation, switching off and cleaning of the whole equipment.


### 3.4 TECHNICAL SPECIFICATIONS

The table below show the technical specifications of the bake unit.

	<b>DPZ17030E</b>	<b>Unit of measure</b>
<b>Weight</b>	330	Kg
<b>Overall dimensions</b>	1645x2180x595	mm
<b>Conveyor width</b>	800	mm
<b>Conveyor length</b>	2100	mm
<b>Chamber length</b>	1200	mm
<b>Production capacity</b>	200/220 (Ø 25 cm) 150/170 (Ø 30 cm) 60/80 (Ø 40 cm)	pizze/h
<b>Electrical power</b>	three-phase	
<b>Voltage</b>	400 / 230	Vac
<b>Frequency</b>	50 o 60	Hz
<b>Current</b>	52.5 / 81.5	A
<b>Total electrical power</b>	24 + 0.45	kW
<b>Electrical connection</b>	Plugless 5 lead cable	
<b>Cable length</b>	2	m
<b>Section of lead wires</b>	10	mm <sup>2</sup>
<b>Cooking control</b>	Electronic computerized	--
<b>Unit of measurement temperature</b>	°C	
<b>Maximum temperature which can be set</b>	320	°C
<b>Error warnings</b>	By display	
<b>Ambient conditions:</b>		
<b>Temperatura</b>	0 – 40 °C	
<b>Maximun humidity</b>	95% without condensation	

Tab. 3-1 Technical specifications

## 4 INSTALLATION

 **WARNING:** These installation instructions are intended only for staff which is qualified for the installation and the maintenance of electrical and/or gas plant. Installation by any other person may cause damage to the equipment, persons, animals or things.


Furthermore where, to install the equipment, it is necessary to make any modifications or additions to the electrical plant in the building in which the equipment is being installed, the works must be certified as having been carried out in accordance with proper practice.

### 4.1 DELIVERY CHECKS

Unless otherwise agreed the products are carefully packed in a strong wooden crate with a blister sheet of nylon to protect them from shocks and humidity during transit and are delivered to the forwarder in the best possible condition.

We recommend, however, that the packaging is checked on arrival to ensure that there are not visible signs of damage. If there are any such signs indicate their nature on the receipt which has to be signed by the driver.

Once the equipment is unpacked check to see if it has suffered any damage. Also check that any parts which are delivered unattached to the equipment are present. If there has been any damage to the equipment and/or any parts are missing do not forget that the transport company will accept complain only up to 15 days from the delivery and that the manufacturer will not be held liable for damage suffered to its products during transit. We have nevertheless willing to help you in presenting your complaint.

 If there is any damage do not attempt to use the equipment and call upon professionally qualified staff.




## 4.2 CHOICE OF PLACE OF INSTALLATION

The good, safe and long working of the equipment also depends on the place in which it is installed so it is advisable to carefully evaluate this before it is delivered.

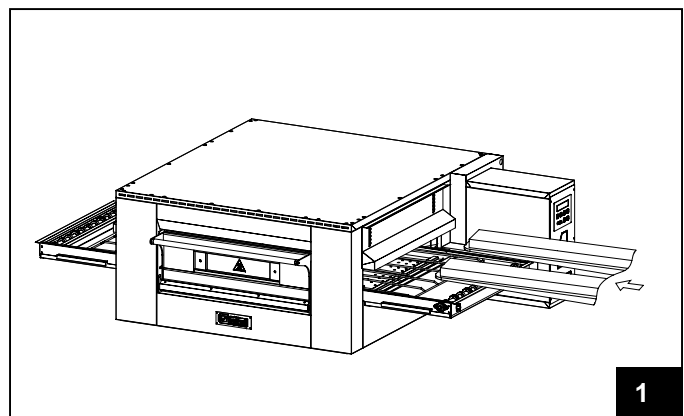
Install the equipment in a dry place which is easily accessible both as regards its use and its cleaning and maintenance. The area around the equipment must be free of encumbrances. In particular it is necessary to avoid obstructing the cooling apertures.


The equipment must in any case be installed at least 20 cm from the walls of the room and from other equipment.

 Finally it is necessary to ensure that the temperature and relative humidity of the place in which the equipment is installed must never exceed the maximum and minimum values indicated in the characteristics section (see 3.4). In particular if the maximum temperature and relative humidity are exceeding the equipment may easily and unpredictably go out of order or be damaged in its electrical parts, thus creating a dangerous situation.

## 4.3 HANDLING OF FORM

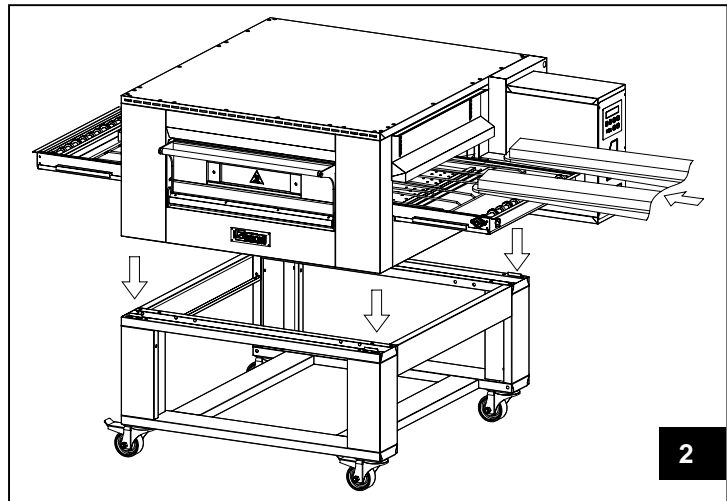
To download and carry the form, you must use a forklift or a pallet to bring at least equal to the weight of the module. Raise the gates to enter and exit the oven in the fully open position. Slide the fork into the cooking chamber through the entrance or the exit tunnel (Fig. 1).



 To avoid damage to the module, insert the protective material between the forks and the same.

## 4.4 POSITIONING MODULE ON BASE

Place the oven stuck with the corners on the base (Fig. 2).




## 4.5 POSITIONING OVERLAPPING MODULES

 MAXIMUM NUMBER OF 3 OVENS ONE ON TOP OF THE OTHER.


After positioning the first furnace on the base (see previous paragraph) proceed as described below:

1 - Overlap consecutively the second and third module by matching the exterior side walls of the ovens.

## 4.6 ELECTRICAL CONNECTION

 The equipment is supplied with a cable for the electrical connection with earth lead. Due to the type used see Table 3-1 Chapter 3.4.

In observance of the current safety norms **it is compulsory to connect the earth wire (yellow-green) to an equipotential system whose efficiency must be properly checked against the norms currently in force.**

 Before making any connection ensure that the characteristics of the mains supply to which the equipment has to be connected, corresponds to the feed characteristics required by the equipment itself (see table 3-1).

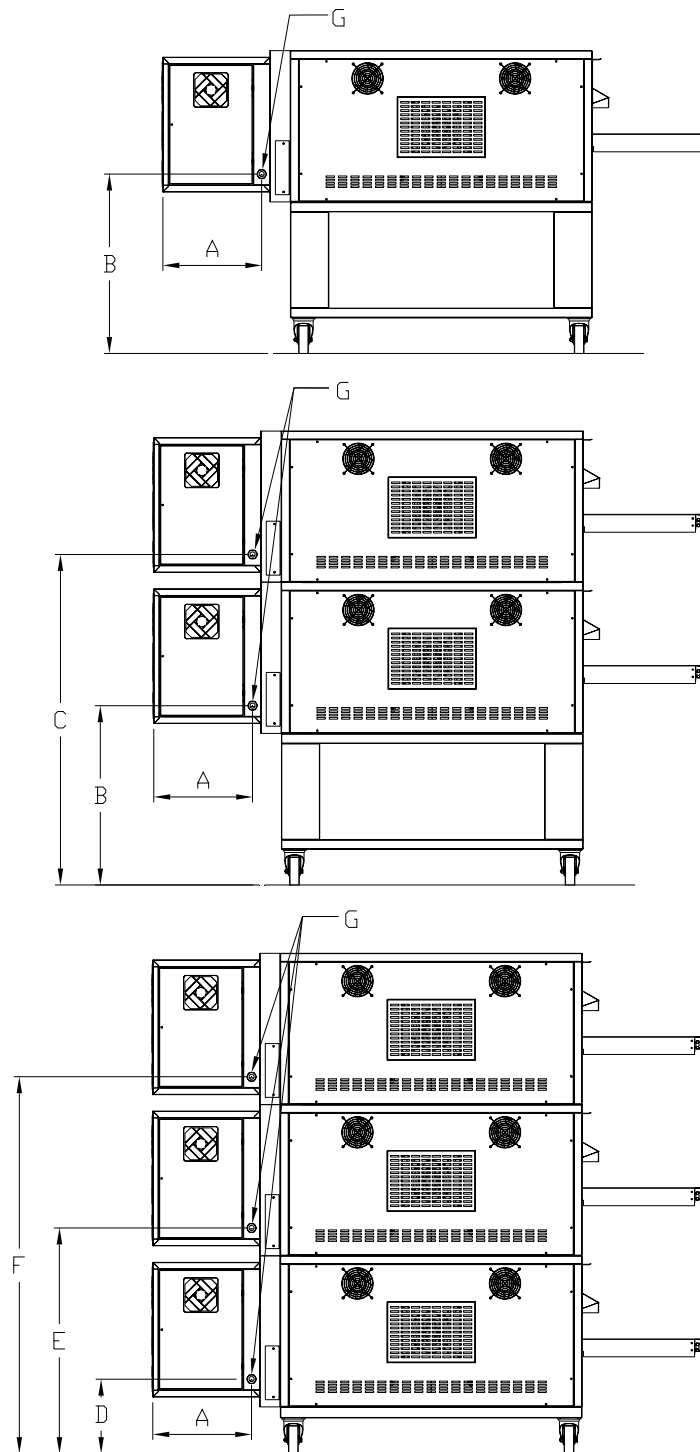
The feed cable must end in a plug which connects to an electrical feed panel with a corresponding socket and a differential magneto thermal switch.

The plug-socket must be such that the earth lead is connected first and disconnected last and must be of the correct size for the nominal current (See table 3-1 ). Suitable plugs and sockets are the industrial type CEE17 of any which satisfy the European norm EN 60309.

The thermal safety device must be set for the total nominal current, the magnetic safety device must be set for the instantaneous maximum current ( in the case of ovens it is a little above the nominal figure) (see table 3-1 ), while the differential device must be set to the 30 mA current (see table 3-1).

The manufacturer shall not be liable for any damage which results from failure to observe the above mentioned norms.

The location of connections to the power supply, see Figure 5-1.



	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)
12/80V	360	647	1242	287	882	1477

**G= Electric power feed inlet**

**Picture 5-1 Connections for electric power feed inlet for a baking module and for the superposition of three baking modules at the most.**







## 4.7 BEFORE CONTROL AT WORK

- 1 - Verification of wiring
- 2 - Verification of the correct pairing of the joint network with the tree of the frame trawl net
- 3 - Move floodgates input / output oven according to your needs
- 4 - Verification of the presence of objects on frame network
- 5 - Verification of the functionality of control panel

## 5 OPERATION

### 5.1 CONTROL PANEL



-  Oven on-off key
-  Parameter value decrease key
-  Programme access key
-  Parameter value increase key
-  Mesh start/stop key
-  Automatic switching on-off key

## 5.2 FUNCTIONAL STATES OF THE SYSTEM

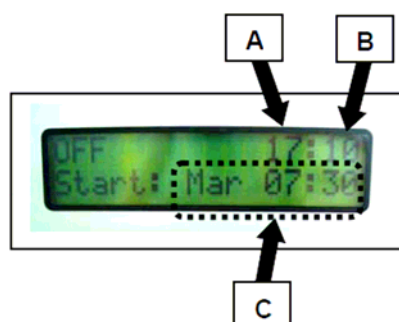
### 5.2.1 Main on/off switch

In the off position there is power in the system but none of the individual functions work as the main contactor is deactivated.

All the outputs are de-energized except the ones for programming.

The display indicates "OFF", the current time and the day and time the oven will next be automatically switched on.

The day is written as follows:



where:

A = current hour

B = current minute

C = day, time, minute the oven is automatically switched on.

The day is written as follows:

Monday

Tuesday

Wednesday

Thursday

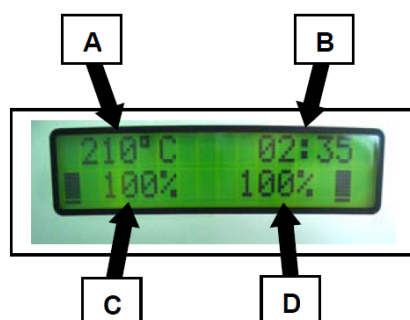
Friday

Saturday

Sunday

When the oven is off, the rear illumination on the display is also off. This turns on when programming is started.

In the ON position the main contactor is activated, the fan turns on and the oven heats up. The display is illuminated from behind and indicates:



where:

A = Cooking temperature (°C)

B = Cooking time in minutes and seconds

C = Top heating elements power (%)

D = Bottom heating elements power (%)

## 5.3 SETTINGS

### 5.3.1 Cooking time adjustment

The desired cooking time is set directly by the user, relating to the relative speed of mesh progress automatically controlled by the electronic circuit board.

When the oven is switched on, the mesh is inactive and the cooking time flashes on the display.

Press the mesh start/stop key to activate the mesh (Fig.1).

Mesh movement can be activated or deactivated at any time using the key (Fig.1).

When the mesh is inactive, the cooking time flashes.

When the oven is on, the mesh can be manually adjusted to reach maximum speed by pressing the key (Fig.1) for 4 seconds.

Press the same key again to return to the previous setting.

See the “programming” paragraph to set the cooking time.



### 5.3.2 Temperature adjustment

The oven temperature can only be adjusted when the oven is on.

The oven heats up to and then remains at the set temperature until it is switched off.

When the oven is on, the real temperature of the cooking chamber is indicated; press the parameter value increase key (Fig.2) to display the set temperature.

See the “Programming” paragraph to learn how to adjust the set temperature.



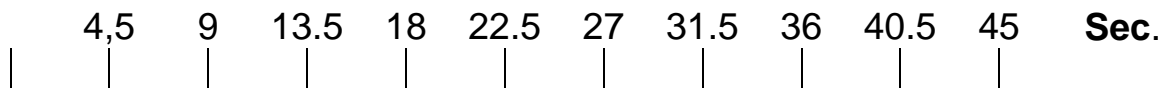
### 5.3.3 Top and bottom power adjustment



To heat up of the oven , modulate the ignition of the top and bottom heating elements according to the selected power percentage, as explained hereunder.

The modulation consists in the ignition of the heating elements for a fixed time, on a period of 45 seconds in total.

For example if the value 20% is selected, the heating elements will be fed cyclically for 9 seconds each 45.

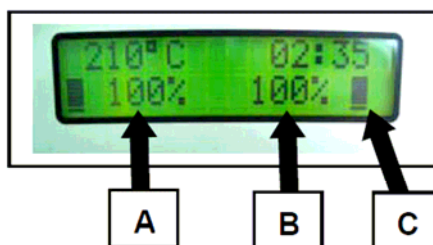


<b>ON</b>	<b>OFF</b>	<b>TOP</b>
	<b>OFF</b>	<b>NO</b>
		<b>BOTTOM</b>

To avoid that heating elements are switched on at the same time, the top elements are on at the beginning of the period, while the bottom elements are on at the end.

For instance, if the value 30% is selected for the top heating elements, and the value 20% is selected for the bottom heating elements, the working cycle is effected as shown below:

On the display you can read the percentage of ignition of the heating elements (A%=top heating elements, left / B%=bottom heating elements, right)



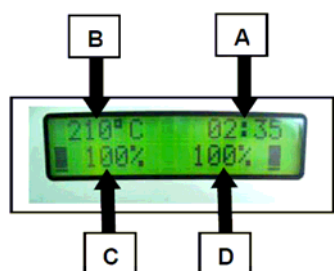
When the heating elements are switched on, on the display the indicator (C) is shown.

If the value 0% is selected, the relevant group of heating elements never turns on.

See the paragraph “Programming” to learn how to set the power parameters of top and bottom heating elements and how to set the cooking time.

## 5.4 PROGRAMMING

The operating parameters programmed by the user are:



where:

A= cooking time (mm:ss)

B= set temperature (°C)

C= the percentage of ignition of top heating elements (%)

D= the percentage of ignition of bottom heating elements (%)

These parameters are normally indicated on the display when the oven is on and can be set with the oven on or off.

Press the programming access key (Fig.1) to enter programming mode and move from one parameter to the next.

The parameter being programmed flashes on the display in a horizontal line at the bottom.

To change the value, use the keys to increase and to decrease (Fig.2).

By keeping the key pressed you increase the speed of data change.

If no key is pressed for more than 5 seconds, the displayed value is memorised and the oven automatically leaves the programming mode.



During programming the keys  and  are deactivated. The order of programming is as follows:

- 1) Cooking time
- 2) Temperature
- 3) Top heating elements
- 4) Bottom heating elements

### 5.4.1 Setting the current time

The current time can be set by the user only when the oven is off.

Press the key (Fig.1) for 3 consecutive seconds to access the setting.

The display indicates (Fig.1):

where:

A= current day

B= current month

C= current year

D= current hour

E= current minute

A cursor indicates the data being modified.

The value can be adjusted using the keys (Fig.2). Then confirm by pressing the key (Fig.3) and move to the next item of data.

After setting the day, month, year, hour and minutes, press the key (Fig.4) to move to programming the current day of the week.

The following box:

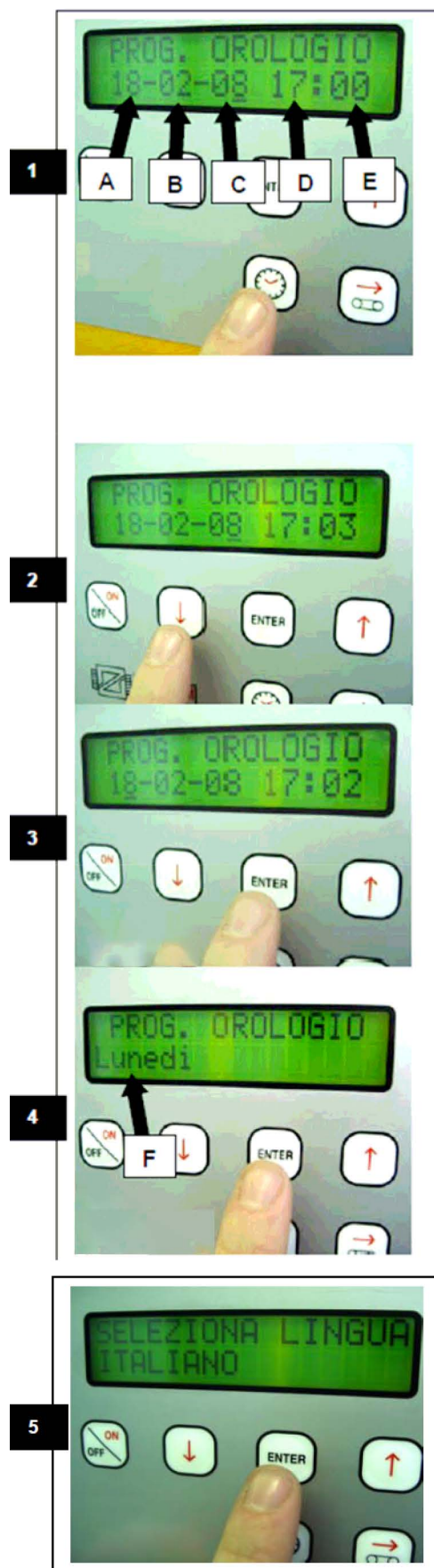
appears on the display, where:

F= current day of the week.

### 5.4.2 Setting the language

The display language can be chosen from a list of available options.

To set the language, enter the clock programming mode (see setting the clock) and confirm the data until appears on the display (Fig.5). Adjust and confirm using the same procedure adopted for setting the clock. By confirming you leave the programming mode and return to the previous mode.



### 5.4.3 Programming of switching on

To access the settings for the programmed switching on, press and immediately release the key (Fig.1) with the oven on or off.

At first the state of the automatic switching on (active or inactive) appears on the display (AUTOSTART : ON or OFF).



Press the keys (Fig.2) to activate or deactivate the programmed switching on.

After activating with the key (Fig.2), press the key (Fig.3) and the day and time appear on the display.

To select the switching on time, position the flashing cursor under the time using the key enter and then press keys (Fig.4) to set the value.

If the oven is not required to be switched on a certain day (e.g. closing day), select the off option between 23 and 00 while setting the time using the keys (Fig.4). Press the key enter again to move to minutes and press the key enter once again to bring the cursor back to the day of the week.

To move to the next or previous day press

the keys  or .

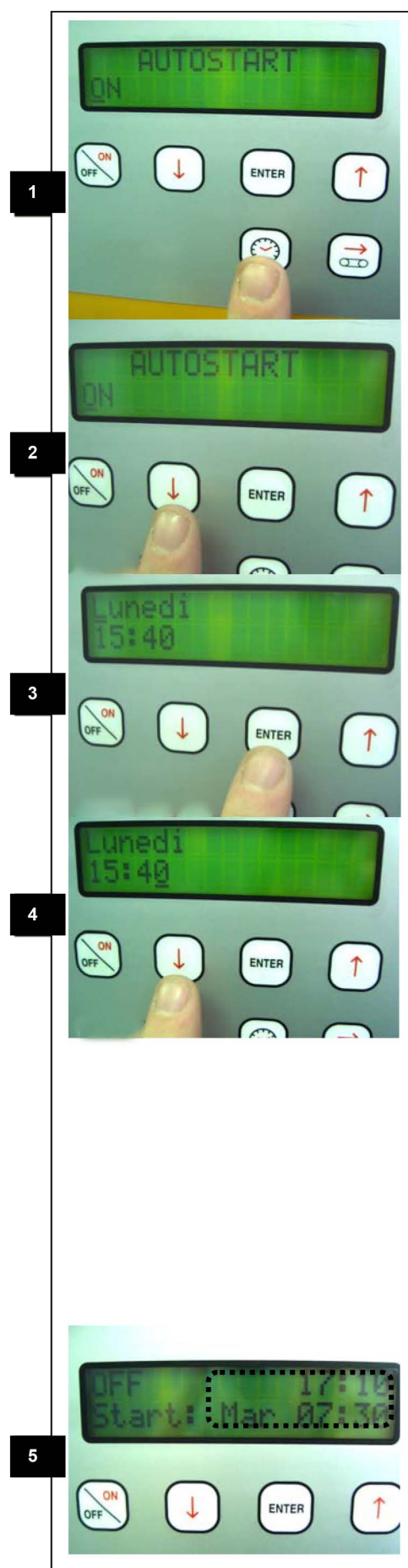
When the setting is complete, press the key



again and wait for about five seconds.

The data is automatically memorised and the oven returns to the previous function.

When the oven is off, the day and time of the switching on appears on the display to indicate that this function is on (Fig.5). The word "off" appears instead of the day and time if the function is not activated.



## 5.5 SWITCHING OFF THE OVEN

Press the key (Fig.6) to switch off the oven. The heating stops while the air recycling fan and mesh continue working, if on, until the temperature drops below 150°C. After this the main contactor de-energizes leaving only the circuit board powered to feed the clock and programmed switching on functions.



During the switching off phase the rear illumination remains on and the word “OFF” flashes. During this phase the oven can be switched back on and the mesh can be started or stopped.

To prevent the oven being accidentally switched on, check the display indicates the precise desired day and time of switching on, or, if automatic switching on is not desired, that the words “start: off” appear.


## 5.6 SAFETY PROCEDURES

The functioning of the oven is continually checked, setting off an alarm procedure if any faults arise.

### 5.6.1 “TEMP 1”

If the temperature measured by probe 1 exceeds 350°C or if the probe breaks, the temperature value on the display is replaced by the flashing phrase “TEMP 1” and the alarm intermittently sounds.



Switch off the alarm by pressing the key .

The oven continues working and only probe 2 is used to measure the temperature. The control temperature is also automatically decreased by 40°C.

This variation in the temperature corrects the only value read in the hottest part of the oven and simulates an approximate value to the effective value which was previously set by supplying the average of values between the hottest and coldest points. This allows the oven to be used even when a probe breaks.

### 5.6.2 “TEMP 2”

If the temperature measured by probe 2 exceeds 450°C or if the probe breaks, the temperature value on the display is replaced by the flashing phrase “TEMP 2” and the alarm intermittently sounds.

Switch off the alarm by pressing the key



. The oven continues working and only probe 1 is used to measure the temperature. The control temperature is also automatically raised by 40°C.

This variation in the temperature corrects the only value read in the coldest part of the oven and simulates an approximate value to the effective value which was previously set by supplying the average of values between the hottest and coldest points. This allows the oven to be used even when a probe breaks.

### 5.6.3 “TEMP”

If the temperature measured by probe 1 exceeds 350°C and probe 2 exceeds 450°C at the same time, the temperature value on the display is replaced by the flashing word “TEMP” and the alarm sounds intermittently.

Switch off the alarm by pressing the key





necessary to call in specialists to restore functionality.

### 5.6.4 “MESH”

When the mesh motor is broken or sends wrong signals to the circuit board, the word “RETE” (“MESH”) flashes on the display and the alarm sounds intermittently. This means that the cooking time does not correspond to the set value and that specialized personnel are required to reset the functions of the oven.

## 6 USE

 During cooking or at the end of cooking some of the oven's surfaces reach dangerous temperatures. The  symbol warns of this danger. Never touch these surfaces and only use the proper handle.


### 6.1 PREPARATION FOR USE AND BEFORE TURNING


If the unit has just been installed or if it has not been used for several days before using it to work you need to clean it completely food as described in Chapter cleaning, to eliminate manufacturing waste, accumulations of dust or other substances that may contaminate food.


#### 6.1.1 Ignition Control Panel

Press the on / off (Fig.1), part of the fan and heating elements.



#### 6.1.2 Settings and start cooking

 Before connecting the oven to the electrical main, be sure that the main switch



 is positioned on OFF.

Position the switch  on the ON position; the fan is activated.



Select the desired cooking time by pressing the push-button (Fig.2) then adjust it as required by


pressing the push-buttons  and .



Now press the push-button (Fig.3) and select the desired temperature by means of the

buttons  and  then confirm (Fig.4).



Select (Fig.5) to adjust the oven top power by means of the buttons  and , then confirm.

After having adjusted the top power, select  to adjust the bottom power by means of the

buttons  and , the confirm.

After having chosen the cooking time and temperature, start the conveyor by pressing the relevant push-button (Fig.6).

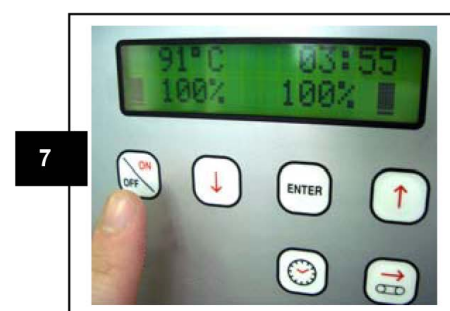


### 6.1.3 How to turn off the oven

At the end of each working day press the on / off (Fig. 7).The heating is turned off while the blower and the recirculation of the network, if activated, will continue to operate until the temperature has dropped to below 150 ° C, after which de-energizes the contactor generally leaving only the supplied tab to enable the clock and power-programmed functions.

During the shutdown the backlight stays on and the word "OFF" blinks. At this stage you can still turn on the oven and start or stop the movement of the network. To avoid unwanted ignition, check that the display indicates the exact date and time desired power or, if you do not want to use the automatic ignition, which appears the word "start: off".

When the oven is not used for a long period (for example until the day after) you must position the switches in off position and close the gas cock.



For longer periods of inactivity (for instance holidays closure) it is advisable to turn off the main switch on the electric panel, but only when the chamber fans have stopped.



## 6.2 GENERAL DIRECTIONS FOR A SATISFACTORY BAKING

For food products in general it is hardly possible to state a definite baking temperature and time, due to the wide variability of their characteristics..

Concerning pizza and similar products baking temperature and time depend on the shape and thickness of dough and on the of topping.

We suggest you to do more than one test, particularly if you have never used this particular oven model before. You can start setting the temperature at 290 -310 °C, keeping in mind the following points:

1 in comparison with the static ovens with the same baking time, a lower temperature is normally required;.

2 normally when operating at lower temperatures, you can bake a product of higher quality and more easily-digestible; the oven is not excessively stressed and last longer, but it is necessary to select a longer baking time.


3 at higher temperatures it is more difficult to obtain an even baking, but the necessary time decreases.


4 the maximum capacity of the oven is given in Kg of product per hour, as it is shown in chapter 3. If the actual baking rate exceeds the maximum capacity, the chamber temperature decreases even more than 10-20°C and doesn't raise again until the raw product is put into the oven at a lower rate, or the baking time is increased.




In those moments in which the oven doesn't bake and in the same time you want to keep the chamber warm, you can set the power of the bottom and top at 50%. Doing in this way - specially if the set temperature is higher than 300°C - the temperature might drop little by little. You can easily solve this problem by increasing again powers of top and bottom up to 100%. In this way the oven will immediately reach again your set baking temperature and it will be ready for baking again.


## 7 CLEANING

 After having cleaned the removable parts, do not forget to clean also the points of connection between these removable parts and the equipment with jets of water, to prevent accumulation of dirt and of detergents which could contaminate the products.

 Before cleaning turn off the main switch on the electric panel and close the gas cock. Remember that the equipment must be switched off and at room temperature.


### 7.1 CLEANING REMOVABLE PARTS


 Removable parts can be washed as normal dishes. To avoid that at some points accumulate dirt or detergent residue that may contaminate processed products, help with tools not sharp or small brushes.


 Do not use abrasive or corrosive tools (such as abrasive sponges or similar) as in the long run they will damage the glasses and the stainless steel surfaces.  
As a rule, it is advisable to clean the removable parts before the food residues get dry.


Cleaning of the drawers of entry and exit should be performed every 4 hours of operation.


### 7.2 CLEANING OF EXTERNAL PARTS

 The crystals are particularly sensitive to sudden changes in temperature that can cause them to break into tiny fragments. Do not handle the crystals and not bring them into contact with the water until they are at room temperature.

 Use a soft wet sponge with a light not abrasive detergent to clean external stainless steel or painted surfaces.

 Do not use abrasive or corrosive detergents as they would damage the stainless steel or remove the protective layer and cause the sheets rusting.

 Do not use jets of water, as they could penetrate the switchboard and create a danger of electrocution and/or sudden start-up of the equipment.

 Remember that oven off is always connected to the board by the electronic board.

### **7.3 CLEANING OF BAKING CHAMBER**

In order to have access to the internal parts of the baking chamber, please operate in the following way:

Disconnect the oven from the main power by switching off the main switch on the switchboard of the shop.

Remove the drawers at the entrance and exit of the conveyor. Remove the casing coupling network from its housing and release it by moving it upwards. Rotate manually the network until the pivot shaft drop network finds himself at the engraving of the coupling network.


Then slide the coupling to the same panel release it from the tree drop network. Lift the gates for entry and exit in the fully open position. Raise the pallet network from both sides and pull it toward the side controls.


Open the side door and, using a pair of sturdy gloves to avoid any edge they can scratch with, remove the speakers are fixed with hex nuts should then unscrew the nuts with a wrench by 8. To clean the disassembled parts see chapter 7.1; to clean the backing chamber inside, remove the accumulation of dirt with a burst and a dustpan or use a vacuum cleaner; clean the metal surfaces with a sponge steeped in water or non abrasive - corrosive detergents then rinse the surfaces with a damp sponge.

At the end of cleaning remount all the components in opposite sequence to the above mentioned description.

It is advisable to clean the backing chamber every 200 operating hours.

## 8 MAINTENANCE

 **WARNING:** these use and maintenance instructions are intended only for a staff qualified for the installation and maintenance of electrical and gas equipment. Maintenance by other persons may cause damage to the equipment, persons, animals or things.

 In the majority of cases it is necessary to remove the fixed guards in order to carry out repairs and checks. This also renders the voltage cables accessible.

**Before carrying out any maintenance operations check that the equipment's feed cable plug is disconnected from the switchboard. Put the plug in a place where the maintenance operator can easily ascertain, during all of the work done with the guards removed, that it has been disconnected.**

### 8.1 ERROR WARNING


Electronic controls is able to identify some malfunctions, for details see paragraphs 5.6.

### 8.2 SAFETY THERMOSTAT

The safety thermostat intervenes when the temperature in the chamber goes above 500°C and de-activates the resisters. The safety thermostat is located on the outside of the switchboard under the conveyor belt.

To correct the error unplug the feed panel and wait for the chamber to cool down.

Unscrew the cap of the safety thermostat reset button and press the button. Resetting is not possible until the temperature in the chamber has fallen below 500°C.

 Since the safety thermostat only intervenes where there are serious malfunctions, carefully check the oven's working and repair if necessary before starting up the oven again.

### 8.3 WIRING DIAGRAM

Figures 10-1 and 10-2 shows the wiring diagram of the conveyor oven DPZ17030E

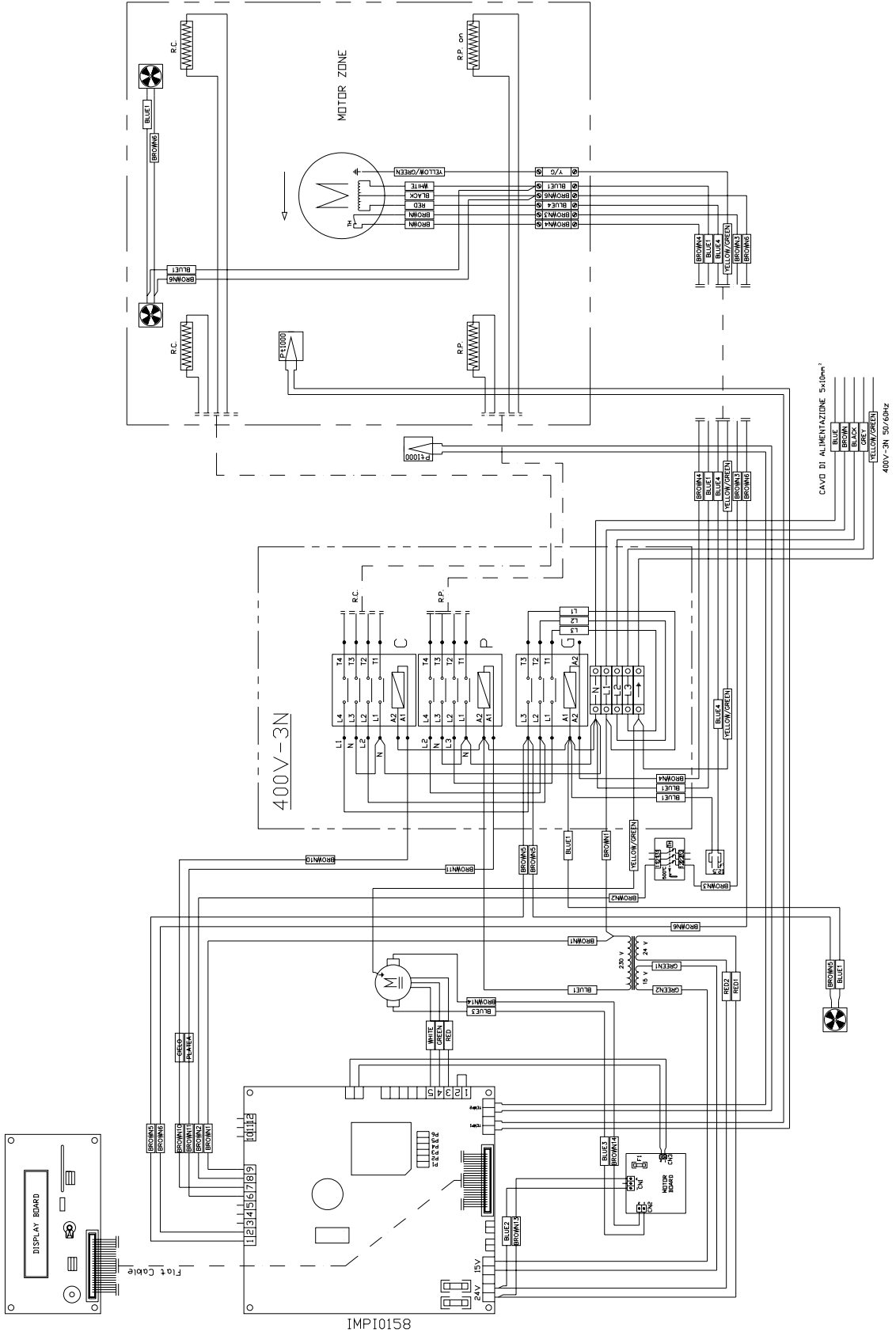


Fig. 10-1 Wiring diagram DPZ17030E - 400 Vac. ~ 3+N 50-60Hz 31

DPZ17030E

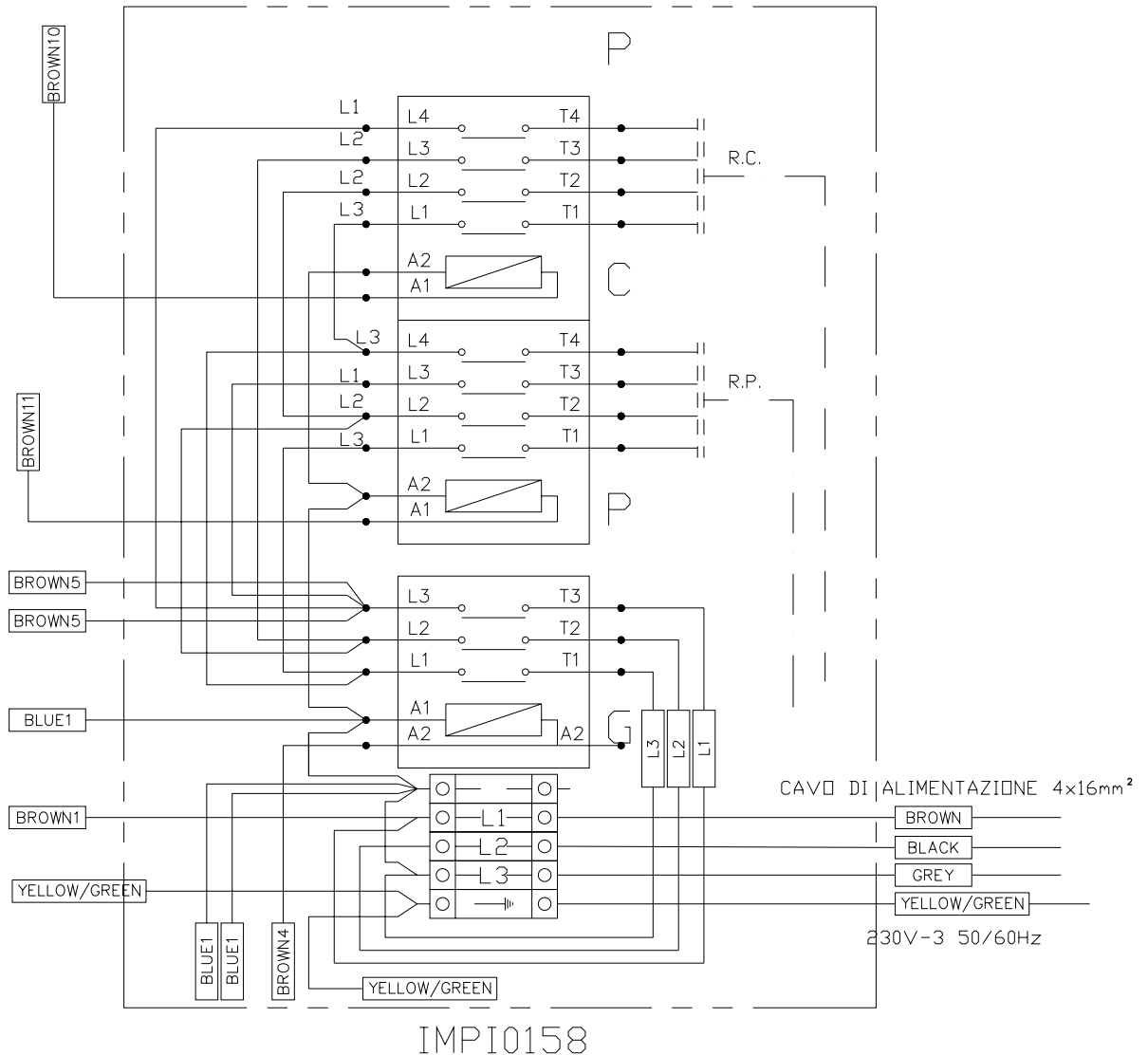


Fig. 10-2 Wiring diagram DPZ17030E - 230 Vac. ~ 3 50/60Hz

## 8.4 EXPLODED VIEWS AND LIST OF SPARE PARTS

For more complicated work and where there are breakages we ask you to please contact us.

However, in order to simplify troubleshooting and possible replacement of damaged parts, we give below a list of spare parts, exploded drawings and figures with references to each party listed.

The exploded drawings of reference for the components of carpentry are Fig. 10-3 and Fig 10-4.

The reference figures for the electrical components are Fig. 10-5 and Fig 10-6.

## TABLES OF REFERENCE CODES COMPONENTS OF CARPENTRY

POS	DESCRIPTION	CODE DPZ17030E
1	Cofferdam	CARP1766
2	Fan primary	VENT0028
3	Rear Panel	PANN0348
4	Adjustable stop	CARP1775
5	Pallet Conveyor	CARP1770
6	Command Panel carter	CART0134
7	Base carter commands	CART0132
8	Coverjoint	CARP1773
9	Carter commands	CART0130
10	Sky carter commands	CART0131
11	Baking tin frame conveyor exit	CARP1774
12	Lower diffuser dx / Upper sx	CARP1758
13	Upper diffuser dx / Lower sx	CARP1757
14	Door frame	PORT6035
15	Door handle	MANI0057
16	Glass door	CRIS0025
17	Baking tin frame conveyor input	CARP1774
18	Bush	BOCC0013
19	Idle shaft	MECC0634
20	Tube tend Conveyor	MECC0635
21	Spacer Conveyor	MECC0520
22	Rotate Conveyor	MECC0519
23	Conveyor	RETE0018
24	Conveyor bearing	CUSC0022
25	Conveyor driving shaft (male)	MECC0639
	Conveyor driving shaft (female)	MECC0640
26	Conveyor Joint hub	MECC0114

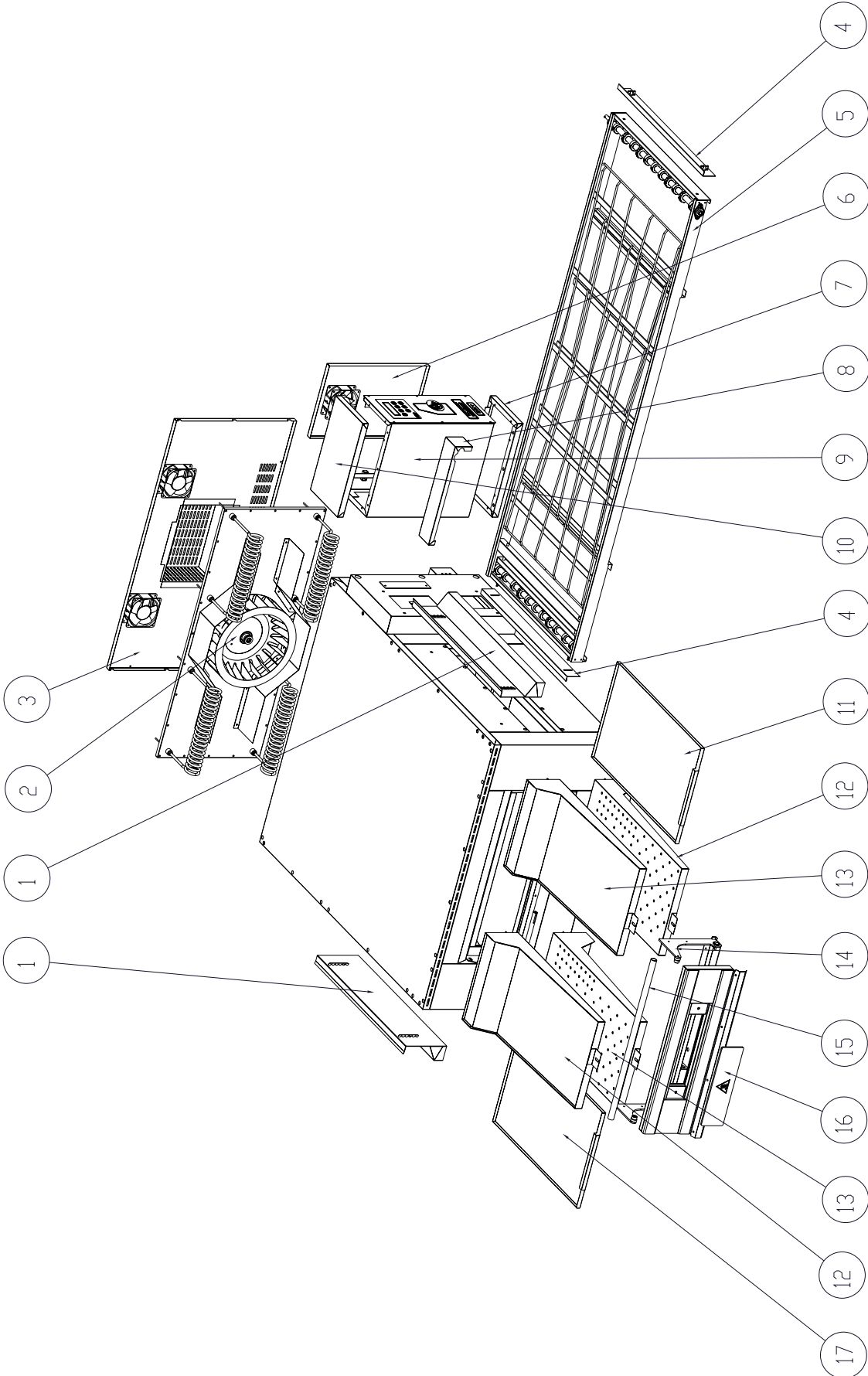


FIG. 10-3 Exploded view



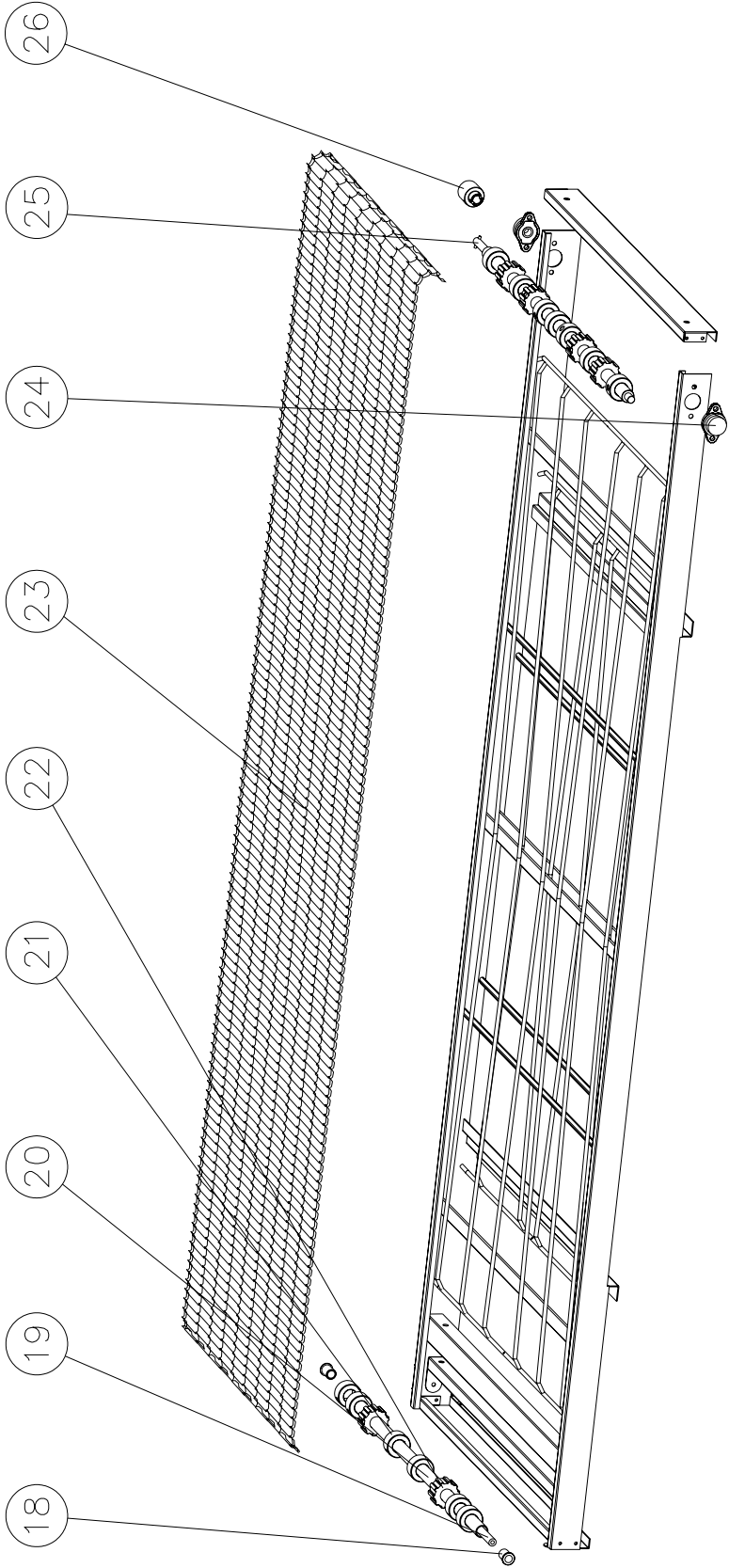


FIG. 10-4 Exploded view of conveyor belt

ELECTRIC PARTS

ELET0155  
Display Card

ELET0160  
Contactor 32A

MOTO0004  
Conveyor motor

ELET0231  
Contactor 65A

ELET0438  
Grey terminal 16 mm<sup>2</sup>

ELET0212  
Base board

ELET0439  
Earth terminal 16 mm<sup>2</sup>

TERM0005  
Safety Thermostat 500°C

ELET0213  
Electronic board Conveyor

ELET0156  
Toroidal Transformer for base board

ELET0350  
Condenser fan motor

TERM0049  
Thermocouple PT1000

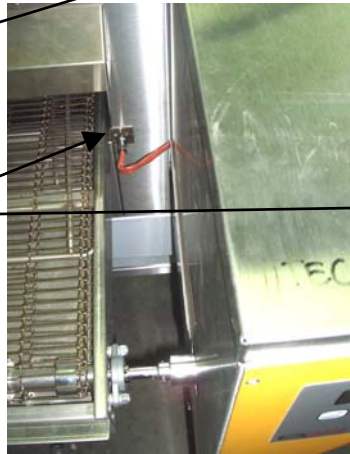
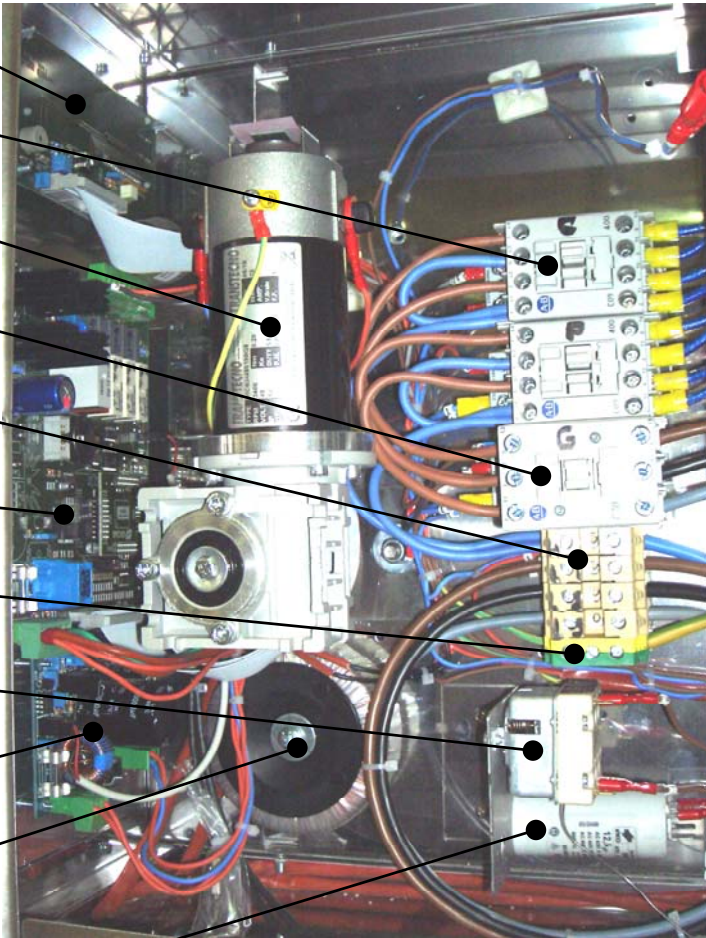
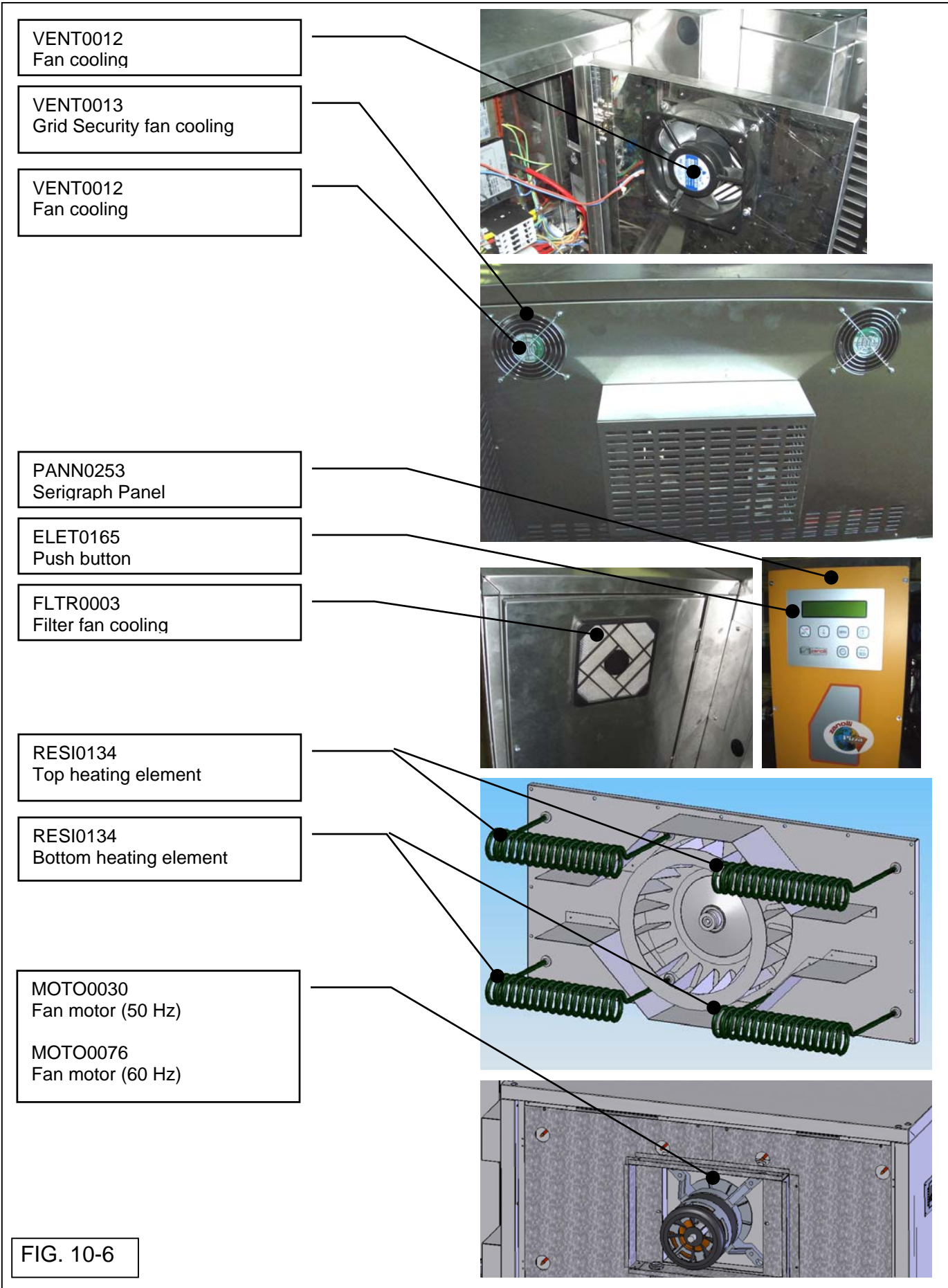


FIG.10-5



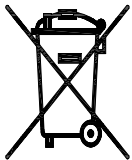
## 9 DECOMMISSIONING AND DEMOLITION

Before proceeding with the decommissioning disconnect the electrical supplies to the equipment and any other connections there may be and then move the modules using suitable means such as: forklift trucks, hoists, and so on.

The ovens are made up of the following materials: stainless steel, coated steel, glass, ceramic material, rock wool and electrical parts.

For the purposes of demolition therefore the materials have to be separated in observance with the norms in force in the place where the machine is being dismantled.

In any case do not dispose of into the environment.



**Separate collection. This product must not be disposed of with normal household waste. Local regulations may provide for separate collection of this kind of product.**