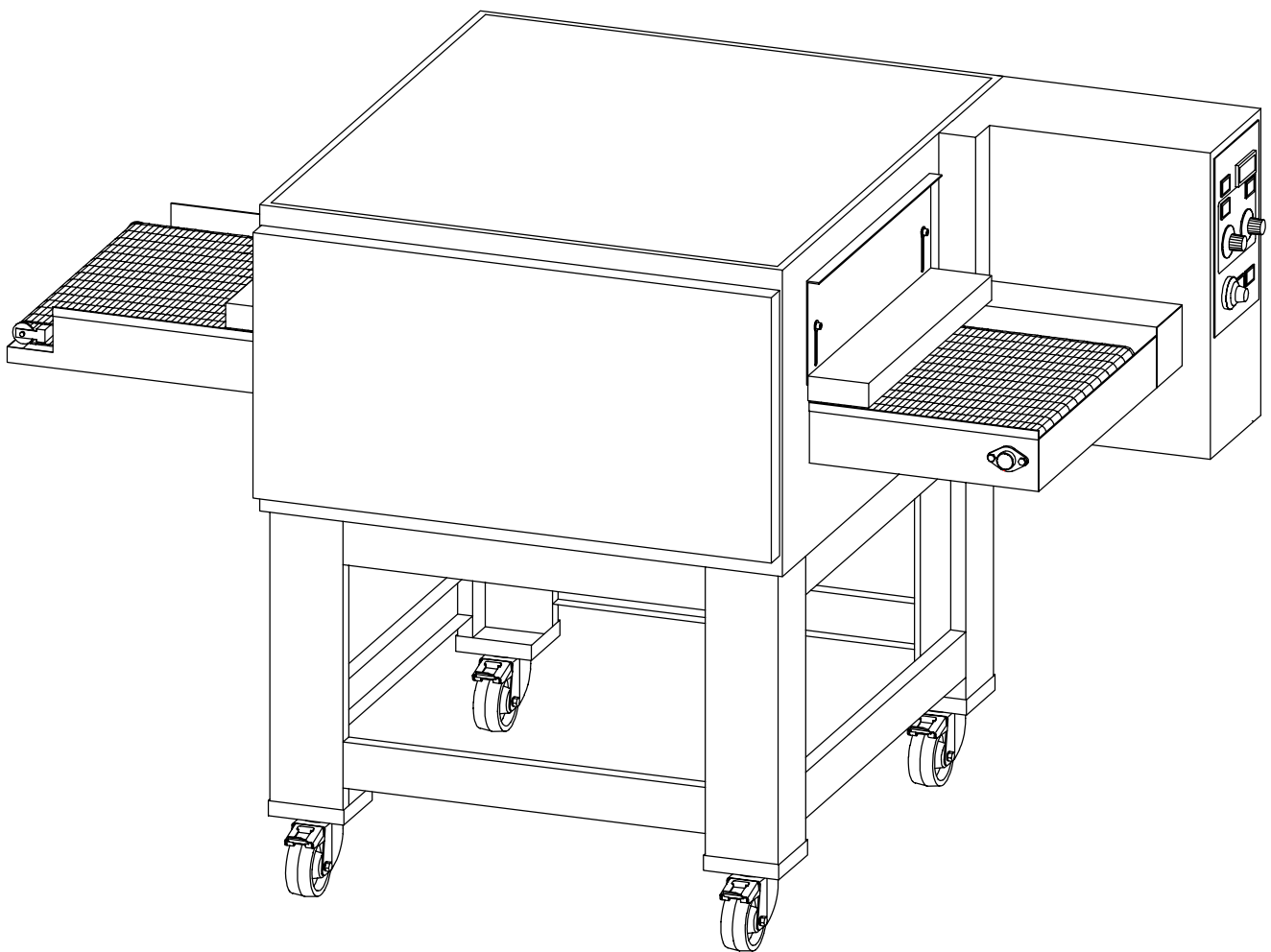




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Synthesis 08/50V-Power









Electromechanical-Electronic


Tunnel convection oven
Installation, use and maintenance manual

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1.INTRODUCTION


The **Synthesis** oven, in its **08/50V Power** versions, 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 **Synthesis** oven, version **08/50V Power**, comes 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 **Synthesis** oven, versions **08/50V Power**, is thus particularly efficient and by suitably controlling the air circulation the product will not dry out and retains all of its flavour.

Dr. Zanolli s.r.l. thanks you for choosing one of our ovens. We at Zanolli 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. Dr Zanolli s.r.l. shall not be held liable for any damaged which may occur as a result of failure to observe the norms indicated in these paragraphs.

 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 and 5 provide all the information necessary for the installation of the oven. They have been primarily written for specialised staff but may be read in advance also by the final user to prepare and

set up the space and plant necessary for the proper working of the equipment.

Chapters 6 and 7 help the operator to switch on, use and switch off the oven in safety conditions.

Charter 8 includes use advices.

Chapter 9 provides all the information required for the cleaning of the equipment i.e. all those operations which have to be carried out by the user in order to ensure that the equipment continues to function safely (especially from the point of view of hygiene) and generally obtains the best results at all times.

Chapter 10 provides the information necessary for proper periodic and extraordinary maintenance e.g. repairing or replacing parts of the equipment.

This chapter has also an exploded view of the equipment and list of spare parts to make ordering and replacing any damaged part easier.

Chapter 11 gives directions for dismantling the oven.



These maintenance operations must be carried out by specialised staff.

**SPARE PARTS LIST FOR ELECTRIC COMPONENTS
ELECTROMECHANICAL VERSION**

POS	DESCRIPTION	CODE Synthesis 08/50V Power
1	Red switch	INTE0004
2	Thermo regulator	TERM0012
		TERM0060
3	Energy regulator	TERM0014
		TERM0050
4	Transformer	ELET0094
5	4-poles relay switch	ELET0002
		ELET0160
		ELET0432
6	Terminal fuse	ELET0058
7	Earth terminal 10sqmm	ELET0053
8	Terminal 10sqmm	ELET0046
9	500°C Safety Thermostat	TERM0005
10	Green light	LAMP0006
11	Condensator	ELET0034
12	Yellow light	LAMP0002
13	J Thermocouple 6x200	TERM0020
14	Handle	MANI0021
15	Graduated Handle	MANI0022
16	Green switch	INTE0010
17	Yellow switch	INTE0009
18	Potentiometer	ELET0200
19	Motor feed card (electromechanical version)	ELET0203
20	J Thermocouple	TERM0020

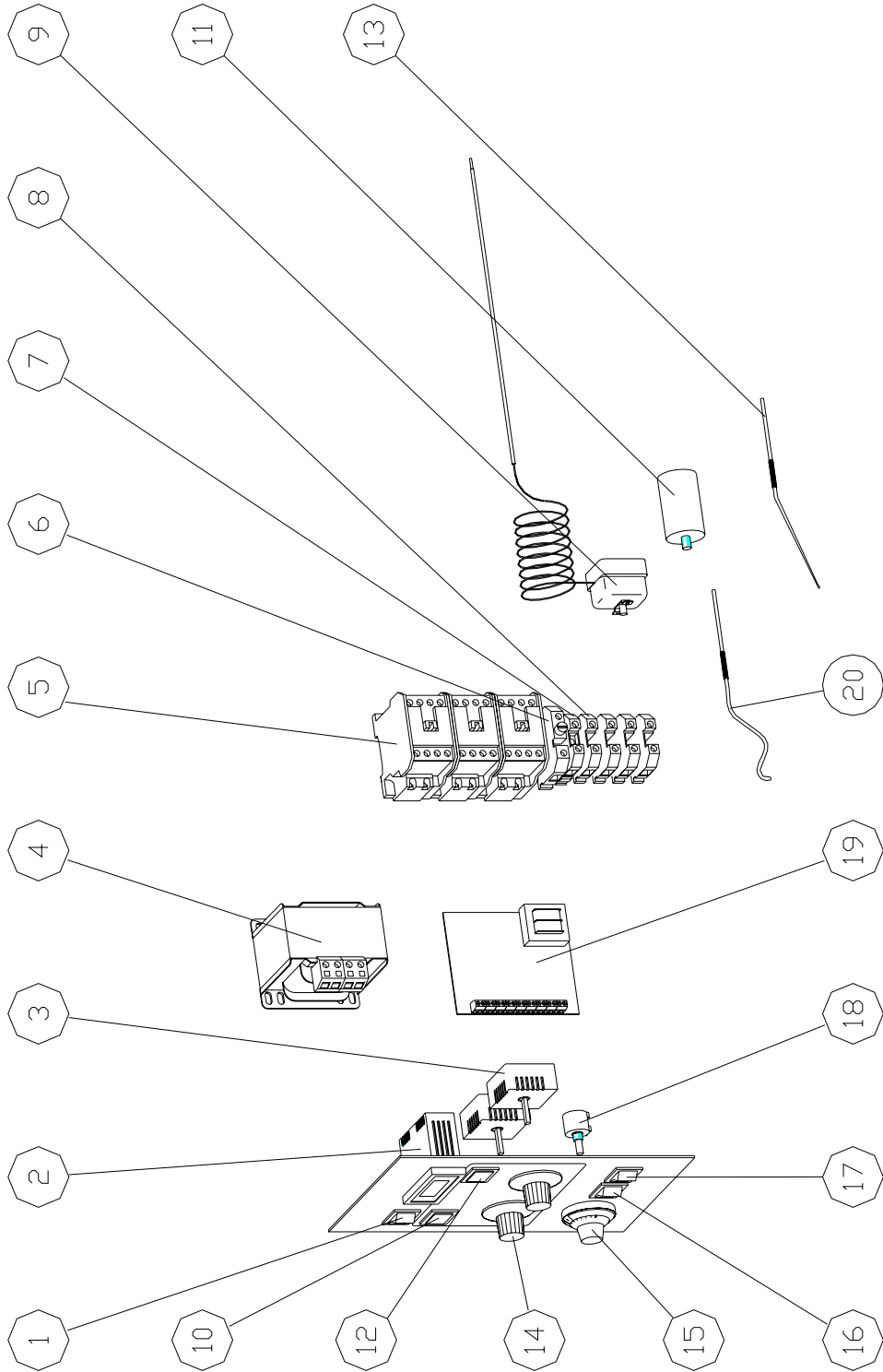


FIG. 10-7 Exploded view of electrical parts; electromechanical version Synthesis 8/50V Power

**SPARE PARTS LIST FOR ELECTRIC COMPONENTS
ELECTRONIC VERSION**

POS	DESCRIPTION	CODE Synthesis 08/50V Power
1	Keyboard	ELET0165
2	Display card	ELET0155
3	PT1000 Thermocouple	TERM0019
4	Earth terminal 10sqmm	ELET0053
5	4-poles relay switch	ELET0002
		ELET0160
		ELET0432
6	Condensator	ELET0034
7	500°C Safety Thermostat	TERM0005
8	Base board	ELET0212
9	Transformer	ELET0156
10	Motor feed card (electronic version)	ELET0213
11	PT1000 Thermocouple	TERM0019

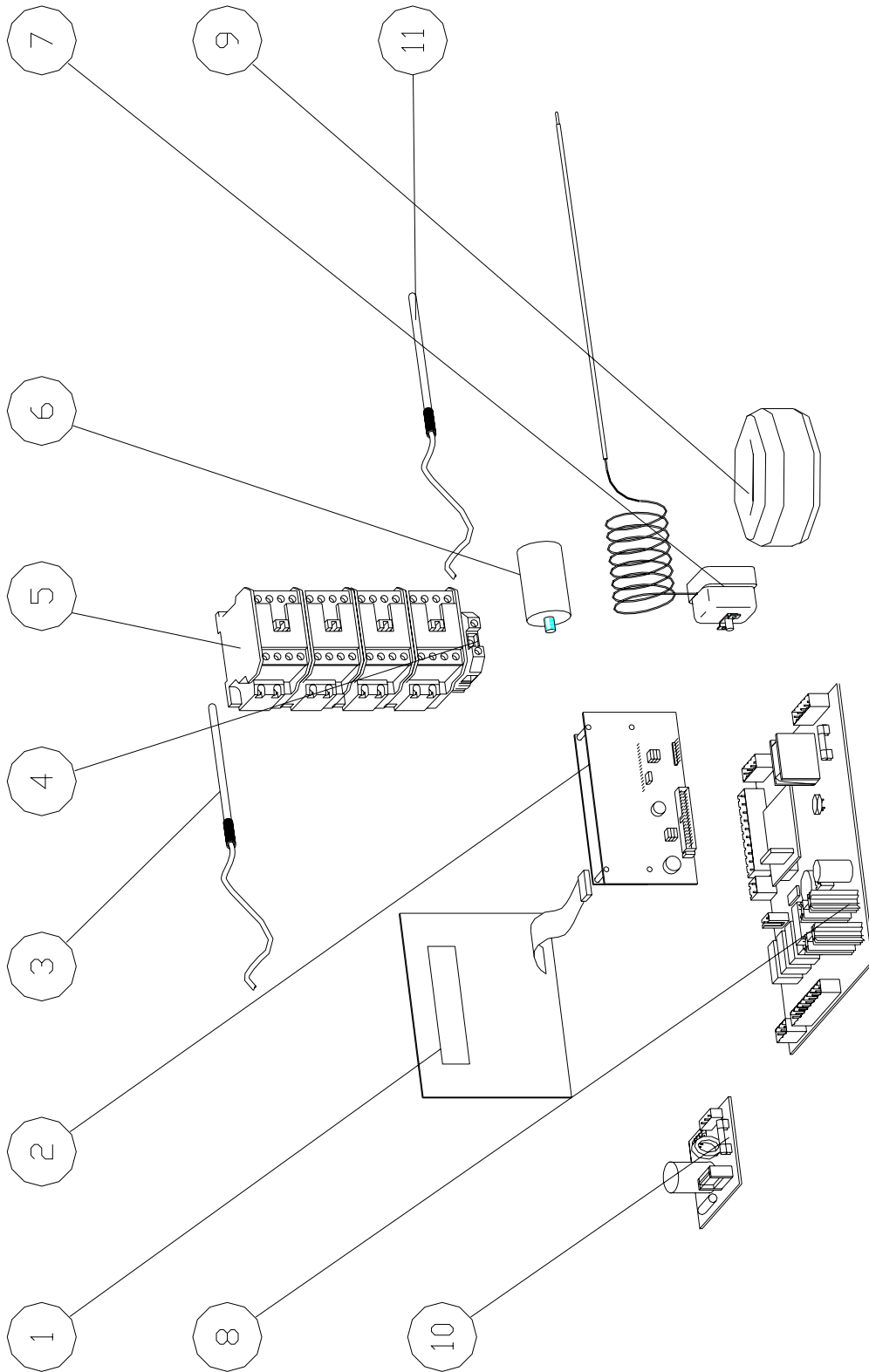
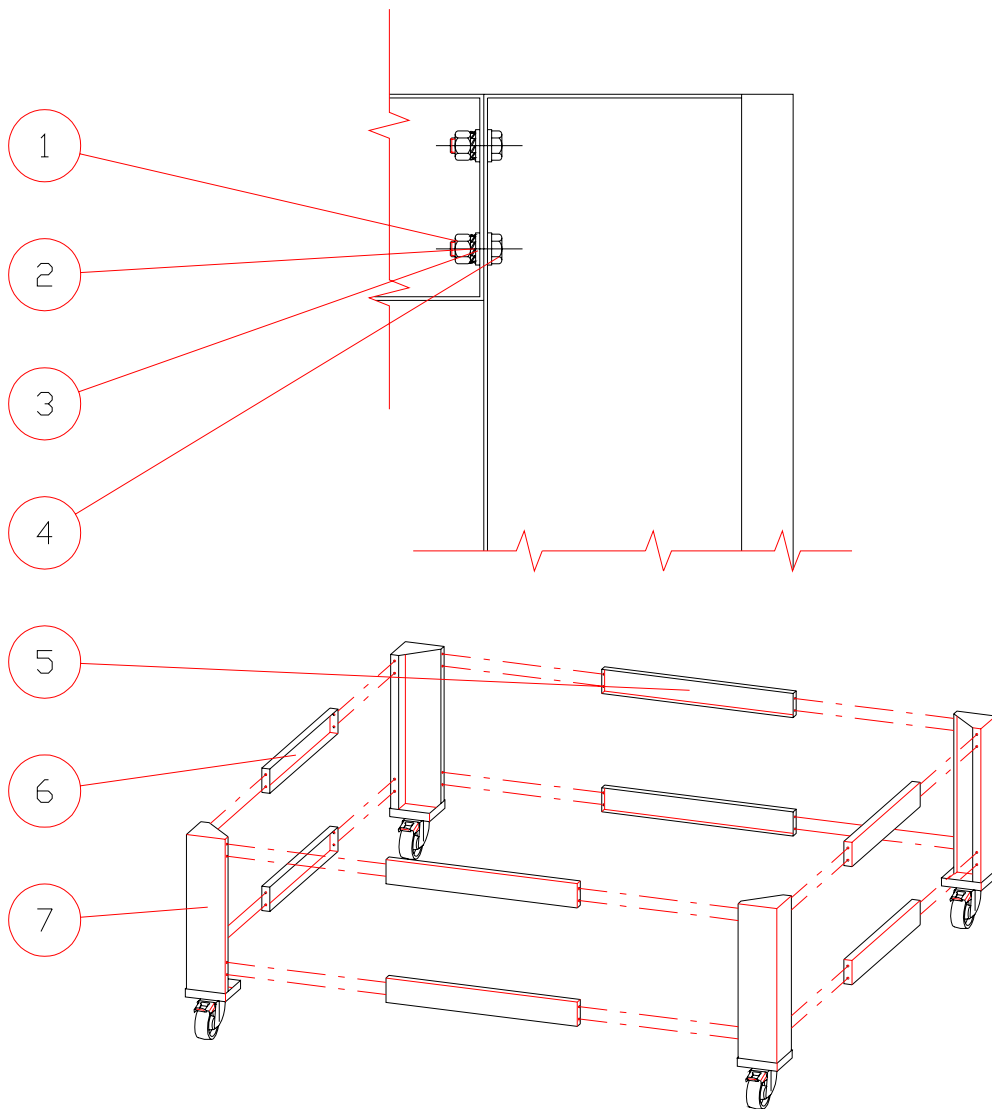


FIG. 10-8 Exploded view of electrical parts; electronic version
Synthesis 8/50V Power

FIG.10-9. - Base assembly diagram



ITEM	DESCRIPTION	CODE	Q.TY
1	NUT M6 8G	DIN 6915	32
2	TOOTHED WASHER Ø 6,4	DIN 6798	32
3	WASHER Ø 6,4		64
4	SCREW TE M6x18 8,8	DIN 933	32
5	CROSSPIECE		4
6	CROSSPIECE		4
7	UPRIGHT		4

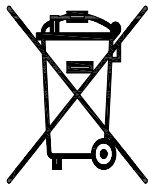
11.DECOMMISSIONING AND DEMOLITION

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.