

07/2021

Mod: EFP/66R-M

Production code: P07EN10038

ELECTRIC OVEN EFP/66R-M



EN Instruction, use and maintenance manual

(Translation of the original instructions)



EN - Translation of the original instructions

TABLE OF CONTENTS

1 PREMISE.....	14
2 SAFETY WARNINGS.....	14
Warnings for the installer.....	14
Warnings for the user.....	14
Warnings for the maintenance technician.....	14
3 GENERAL SPECIFICATIONS	15
Features.....	15
Technical data.....	15
4 INSTALLATION.....	16
Unloading and handling the oven	16
Positioning the oven.....	16
Connection to the utilities (electrical connection)	17
Grounding.....	17
5 CONTROLS.....	18
Diagram of the control panel	18
6 METHOD OF USE	18
Functional check.....	18
Switching on the oven for the first time.....	18
Start up phase	19
General cooking instructions	19
Using the chimney valve	19
Switching off the oven.....	19
7 MAINTENANCE AND CLEANING	19
Routine maintenance to be performed by the user	19
Unplanned maintenance to be performed by specialised technicians	20
Replacing the lamps.....	20
Replacing the door glass	21
Replacing the heating elements.....	21
Instructions for ordering spare parts	21
8 POSSIBLE ANOMALIES, ALARMS AND ERRORS	22
9 INFORMATION FOR DEMOLITION AND DISPOSAL.....	22

1 PREMISE

Dear customer, we would like to start by saying thank you and we congratulate you for having purchased our product. To enable you to use your new Oven in the best way possible, please carefully follow the information provided in this manual. The ovens to which this manual refers, have been exclusively designed to satisfy the requirements for cooking pizza and other similar products.

The destination of use described above and the configurations envisaged for this equipment are the only ones permitted by the Manufacturer: do not use the equipment other than according to the instructions provided.

The installation has to be performed by qualified personnel only, able to ensure the highest operation and safety conditions.

2 SAFETY WARNINGS

Warnings for the installer

On receipt of the oven check that the set up and configurations are compliant with local regulations as well as regulations that apply at a national and European level.

- Follow the prescriptions contained in this manual.
- Do not carry out loose electrical connections with temporary or non-insulated cables.
- Check to make sure the earthing of the electrical system is efficient.
- Always use personal protection equipment and other means of protection required by law.

Warnings for the user

The environmental conditions of the oven installation place must have the following characteristics:

- It has to be dry;
- The water and heat sources have to be positioned at a suitable distance;
- Ventilation and adequate lighting system compliant with the rules of hygiene and safety foreseen by the laws in force;
- The floor must be flat and compact to facilitate thorough cleaning;
- No kind of obstacle that could condition normal ventilation of the oven must be placed in its immediate vicinity.

In addition, the user must:

- Pay careful attention to prevent children from approaching the oven when it is operating;
- Observe the prescriptions contained in this manual;
- Not remove or tamper with the oven safety devices;
- Always pay maximum attention, in terms of observing their work and not using the oven if distracted;
- Adhere to instructions and warnings identified by labels and signs displayed on the oven.
- The labels and signs are accident-preventing devices, therefore they must always be perfectly legible. If damaged and unreadable, it is mandatory to replace them, requesting the original spare from the manufacturer.
- Disconnect the machine from the power supply after each use and prior to any cleaning and maintenance operation.

Warnings for the maintenance technician

Follow the prescriptions referred to in this manual:

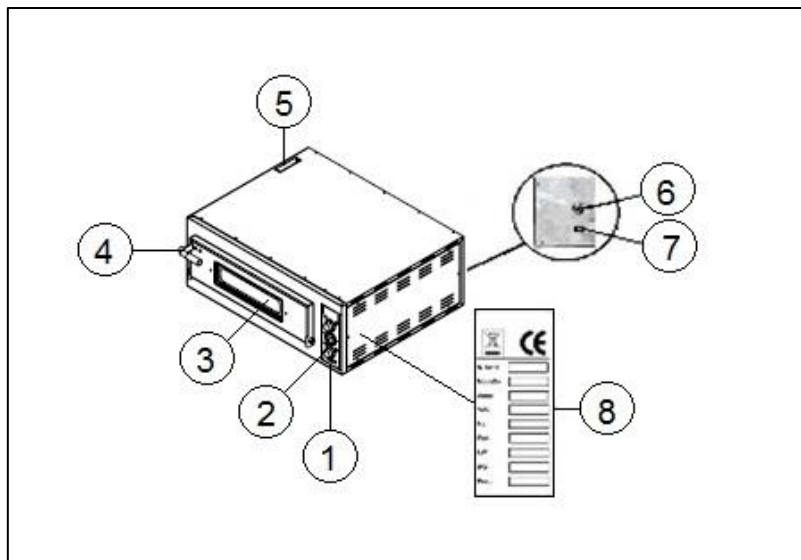
- Always use the personal protection equipment and the other means of protection.
- Before starting any maintenance work make sure that the oven, if it has been in use, has cooled down.
- Even if just one safety device is not calibrated or does not work, the oven must be considered no operational.
- Remove the power supply prior to working on electrical, electronic parts and on connectors.

3 GENERAL SPECIFICATIONS

Features

The general specifications that characterise the oven are provided below:

1. Main switch;
2. Front control panel;
3. Cooking surface;
4. Chimney valve knob;
5. Chimney flue;
6. Power cable gland;
7. Equipotential connector;
8. Rating plate.



Technical data

Technical specifications		Model			
		EFP/4R-M	EFP/6R-M	EFP/44R-M	EFP/66R-M
External dimensions	LxPxH (cm)	99x92x38	99x127x38	99x92x68	99x127x68
Chamber dimensions	LxPxH (cm)	70x70x15	70x105x15	70x70x15	70x105x15
No. of pizzas per chamber	Ø 34 cm	4	6	4	6
	Ø 50 cm	1	2	1	2
Power supply (50/60 Hz)	V	230V 1 230V 3 400V 3+N	230V 1 230V 3 400V 3+N	230V 1 230V 3 400V 3+N	230V 1 230V 3 400V 3+N
Maximum power absorbed	kW	4,7	7,3	9,4	14,6
Maximum absorption (A)	230V 1	24,3	32	24,3 (*)	32 (*)
	230V 3	17,2	22,5	34,4	45
	400V 3+N	12,6	15,4	24,5	31
Power cord cross-section (mm²)	230V 1	3G4	3G6	3G4 (*)	4G6 (*)
	230V 3	4G2,5	4G4	4G6	4G10
	400V 3+N	5G2,5	5G2,5	5G4	5G6
Maximum operating temperature	° C	450			
Net weight	Kg	74	97	149	175
Package dimensions	LxPxH (cm)	102x99x53	102x135x53	102x99x82	102x135x82

(*) There is a double power cord for this model.

4 INSTALLATION

Unloading and handling the oven

Unloading and moving the oven must be done by qualified personnel with a forklift.



Positioning the oven

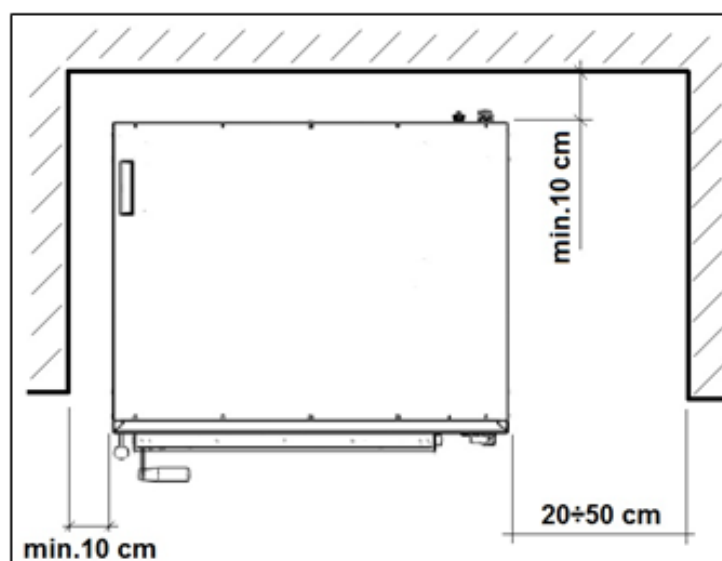
Installation of the oven must be done by qualified personnel and in accordance with local, national and European regulations.

Ensure that the supporting surface of the oven is level and has an adequate supporting load capacity.

After removing the oven from the special casing, place it where planned taking into account the minimum safety distances from walls and/or other equipment.

To make sure that the machine is well ventilated the minimum distance from walls and/or other equipment must not be lower than 10 cm to the left and rear sides.

Keep a minimum distance of 20 cm for air to pass on the right side, where possible at least 50 cm in order to be able to easily access the electrical system for any maintenance and/or repair work.



Remove any polystyrene protection and take off the protective film avoiding the use of tools that can damage the surfaces.

REMOVE THE POLYSTYRENE FROM UNDER THE STONES BEFORE SWITCHING THE OVEN ON.



1



2



3



4

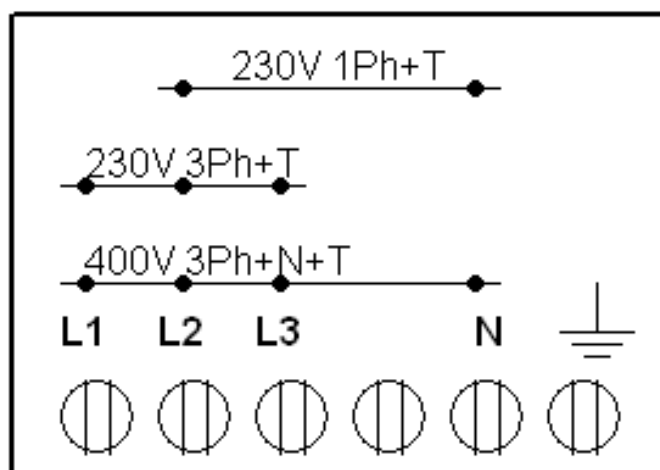
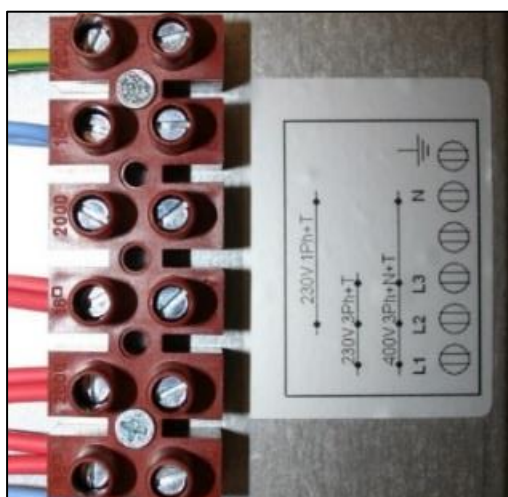


Connection to the utilities (electrical connection)

The oven is supplied without power supply cable. The connection to the power network must be performed by interposing a differential circuit breaker switch with suitable features, and minimum opening distance between the contacts of at least 3 mm.

To connect the oven to the electricity supply it is necessary to proceed as follows:

- Remove the right side panel;
- Connect the conductors of the power supply cable to the terminal board, which must be H07-RNF type-tested, with conductors that have a suitable cross-section according to the regulations in force.



IN ADDITION, FOLLOW THESE INSTRUCTIONS:

- The mains socket must be easily accessible and should not require moving the machine.
- Electrical connection must be easily accessible even after the oven has been installed.
- The distance between the oven and the socket must ensure that there is no tension in the supply cable. In addition, the cable must not be at risk of getting under the base of the oven.
- If the power cable is damaged, have it replaced by the technical assistance service or by a qualified service technician in order to prevent any risk.

Grounding

It is mandatory for the system to be provided with an earthing system.

According to the regulations in force, it is mandatory to connect the equipment to an equipotential system whose efficiency must be properly verified as prescribed by the rules in force.

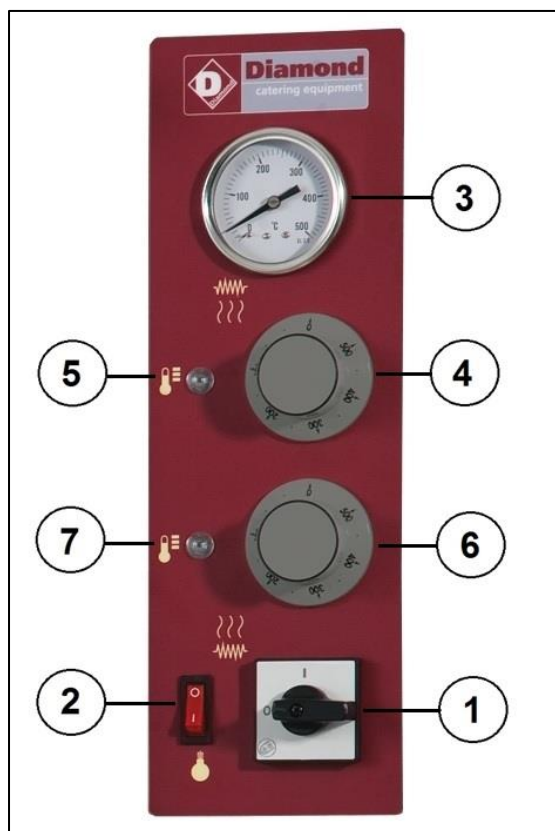
The connection is made with the special clip at the rear of the oven, with a cable with a minimum section of 10mm².

This clip is identified by the following symbol:



5 CONTROLS

Diagram of the control panel



1. Main switch ;
2. Cooking chamber light switch ;
3. Analogic thermometer;
4. Top thermostat;
5. Pilot light TOP;
6. Bottom thermostat;
7. Pilot light thermostat;

6 METHOD OF USE

Functional check

Before switching the oven on check:

- You have removed the protective film, if provided;
- The plug is properly inserted into the power supply wall socket;
- That the system supply voltage, frequency and power are compatible with the values provided on the label affixed on the right side of the oven;

Switching on the oven for the first time

The first time the appliance is used it is recommended to heat the oven when empty to eliminate bad smells caused by the evaporation of moisture content of the refractory stones, in the insulating material and the metallic parts inside.

Follow the procedure below:

- fully open the exhauster valve;
- turn the main switch in position "1";
- leave the oven working (empty) for at least 8 hours at the temperature of 150° before proceeding to the first baking.



DURING THE " Switching on the oven for the first time" DO NOT TOUCH THE PAINTED PARTS OF THE OVEN (FACADE and FRONT OF THE CONTROLS) IN ORDER TO AVOID REMOVING THE PAINT THAT WILL CONSOLIDATE FINALLY AFTER THIS FIRST PHASE.

Start up phase

The analogical thermometer display shows the actual average temperature of the baking chamber. Rotate the thermostat knobs and until the expected temperature. In this way top and bottom heating elements are under working and the relevant light signals switch on.

General cooking instructions

Pizzas and similar products have cooking times and temperatures that depend on the shape and thickness of the dough, in addition to the quantity and type of added ingredients.

For these reasons, it is always advisable to perform some cooking tests beforehand, in order to better understand how the oven works and its features.

The indicative oven settings are as follows:

- Keep the chimney valve closed until the oven has reached the set temperature;
- For best results, it is preferable to cook directly on the stones.
- Set the top temperature between 300°C and 320°C, and set the bottom temperature between 250°C and 280°C when cooking directly on the stones.
If you make multiple successive batches, increase the top to 350°C and the bottom to 300°C.
- If you are cooking with a baking tray, set the recommended values.

Using the chimney valve

The vent valve enables the cooking chamber fumes and vapours to flow out whilst maintaining its heat.

It is recommended to keep the valve completely closed when the oven is heating up in order to reach the desired temperature as quickly as possible. During cooking adjust the valve according to requirements.

Switching off the oven

To switch the oven off follow the procedure below:

- Turn the thermostats to the **0** position.
- Turn the general switch to the **0** position.

7 MAINTENANCE AND CLEANING

Safety precautions

Before carrying out any maintenance work, please take the following safety precautions:

- **Make sure** that the oven is switched off and has fully cooled down;
- **Make sure** that the oven is not electrically powered;
- **Make sure** that the power supply can not be reactivated accidentally; unplug the power cord;
- **Use** the personal protective equipment required by Directive 89/391/EEC;
- **Do not use** chemicals on the firestones and internal parts of the oven;
- **Do not use** water from hoses or high-pressure washers;
- **Do not use** abrasive materials or sponges to clean the door glass and the metal parts of the oven;
- **Do not clean** the door glass when it is hot;
- **Install** all protections and reactivate all safety devices once the maintenance or repair work has been completed, and prior to putting the oven back into service.

Routine maintenance to be performed by the user

As any equipment also our ovens requires simple, frequent and careful cleaning to ensure efficient, regular functioning, It is recommended to never use chemical products which are not specific for food preparation areas, abrasives or corrosives for any reason. Avoid by all means using water jets, tools, rough or abrasive instruments, such as steel wool, brillo sponges or any other item which could damage the surface of the machine, and especially those that could compromise health safety. Oven external areas cleaning, external parts in stainless steel, door glass, and switch panel, must be carried out at cold oven and at disconnected electric power supply.

Use a sponge or a soft cloth, not abrasive, slightly humidified with water or possibly with a neutral detergent not corrosive. In any case, do not use water jets which can penetrate through the electric parts and heavily damage them, as well as bring a possible danger for people.

Unplanned maintenance to be performed by specialised technicians

For any work that is not the responsibility of the user, a specialised technician must be called out.

Contact your local dealer and/or service representative.

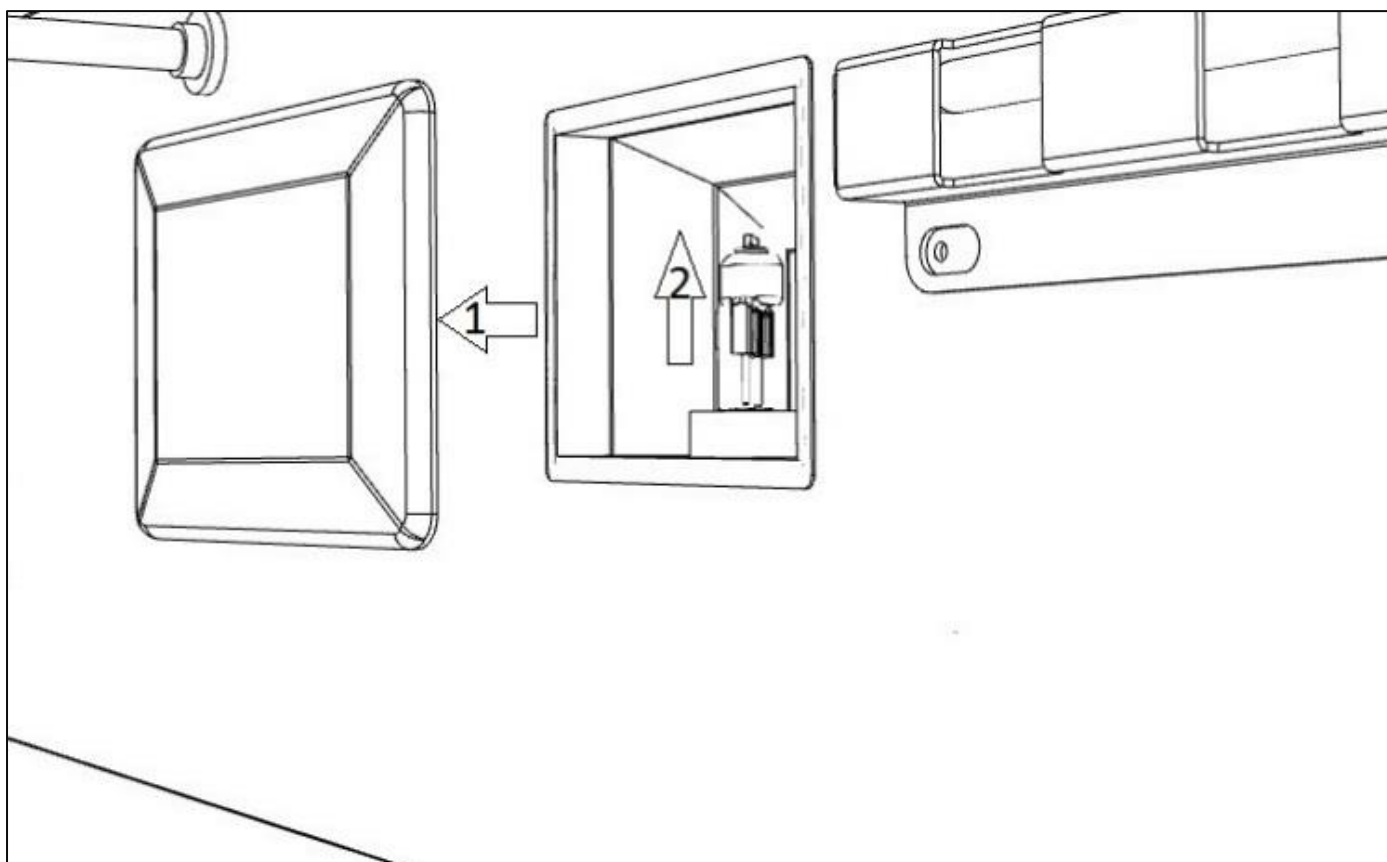
Before carrying out any maintenance work, disconnect the power supply and follow the “**Safety precautions**”.

Replacing the lamps

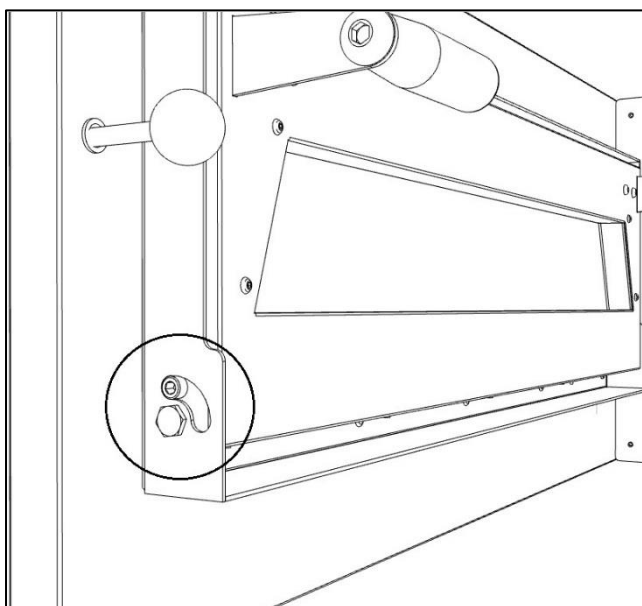
- **Never replace the lamp when the oven is hot;**
- **Wait for the oven to cool down.**
- **Do not touch the lamp with your hands; always use gloves, a piece of paper or a cloth in order to avoid damaging it and consequently reducing the lamp's service life;**

Replace the lamp as follows:

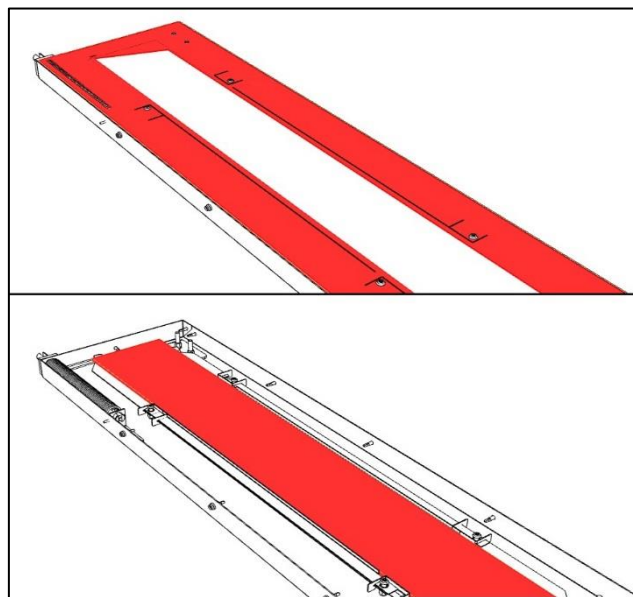
1. Remove the lamp glass;
2. Lift up the lamp to remove it;
3. Insert the lamp gently, whilst taking care not to bend the contacts;
4. Reposition the lamp glass.



Replacing the door glass



Remove the screws in the left and right side of the door and remove it from the door frame.



Remove the inner door and replace the glass. Carry out the steps in reverse order for the reassembly.

Replacing the heating elements

Once the “**Safety precautions**” have been carried out, replace the heating elements as follows:

- Remove the right side panel to replace the **top’s heating elements**;
- Disconnect the power supply wires for the heating elements being replaced;
- Move the mineral wool aside to access the fixing screws or nuts of the heating elements being replaced;
- Remove the faulty heating element and replace it with the new one;
- Carry out the steps in reverse order for the reassembly.
- Remove the right side panel to replace the **bottom’s heating elements**;
- Disconnect the power supply wires for the heating elements being replaced;
- Move the mineral wool aside to access the fixing screws or nuts of the heating elements being replaced;
- Remove the bottom’s hollow tiles;
- Remove the faulty heating element and replace it with the new one;
- Reposition the hollow tiles and carry out the steps in reverse order for the reassembly.

Instructions for ordering spare parts

To order spare parts, the following information must be provided, which can be found on the silver plate located on the right side of the oven:

- Oven model;
- Oven serial number;
- Component code (see the spare parts list);
- Quantity required.

8 POSSIBLE ANOMALIES, ALARMS AND ERRORS

WORKING ANOMALIES		
Anomalies	Possible Causes	Solutions
The oven does not heat even though the temperatures are set correctly. The pilot lights are off.	Main switch in position "0"	Turn the main switch in position "1"
The oven doesn't heat despite the main switch is on (position 1) and the temperatures are correctly set. The function pilot lights of the heating elements are off .	No electric Energy in the net	Check the general contactor, the socket, the plug, and the supply cable.
The analogical thermometer doesn't notice the increase of the temperature despite the heating elements are correctly functioning	Analogical thermometer defect	Check and if necessary replace the thermometer
Inner light bulb does not switch on	Burned inner light bulb	Replace inner light bulb
Inner light bulb does not switch on	Inner light bulb switch defected	Replace light bulb switch
Inner light bulb does not switch on	No electric supply power on the light bulb	Check electric connection with the light bulb
The door is closed, but fume comes out	Exhauster butterfly valve closed	Open more the valve and check the right functioning.
The baking chamber does not heat suitably	The set temperature are too low	Set the right temperature
The baking chamber does not heat suitably in spite of the temperature being set rightly	One or more heating elements are defected	Replace the defecate heating elements
The temperature continues going up over the set by thermostats	Thermostat probe or thermostat contacts defected	Check and if necessary replace the thermostat/s

9 INFORMATION FOR DEMOLITION AND DISPOSAL



Pursuant to Art. 13 of Legislative Decree No. 151 of 25 July 2005, "Implementation of Directives 2002/95/EC, 2002/96/EC, and 2003/108/EC, concerning the reduction of the use of hazardous substances in electrical and electronic equipment, as well as the disposal of some waste."

The crossed bin symbol on the appliance or its packaging indicates that the product must be collected separately from other waste at the end of its service life.

The collection of this equipment at the end of its life is organised and managed by the manufacturer. Any user who wishes to dispose of the equipment must therefore contact the manufacturer and follow the manufacturer-adopted procedure to allow for the separate collection of the equipment at the end of its life.

Appropriate separate collection in order to recycle, process and dispose of the disassembled equipment helps avoid possible negative effects on the environment and health, and promotes the reuse and/or recycling of the equipment materials. The unlawful disposal of the product results in the application of administrative sanctions provided for by the applicable law.

Enrolled on the National Register of EEE Manufacturers, under entry No: IT0802000000645