

02/2010

Mod: E3T/24R

Production code: BABY 3T RUST



Diamond
catering equipment



INSTRUCTION MANUAL



ENTRY OVENS



Reseller Stamp for
Warranty

DECLARATION **CE** OF CONFORMITY

In agreement with the Low Voltage Directive **2006/95 EEC**, with the directive **2004/108 EEC** (EMC9), with the directive **2006/42 EEC** (machines), integrated by the CE mark.

In agreement with Regulation (EC) No. **1935/2004** of the European Parliament and of the Council of **27 October 2004** on materials and articles intended to come into contact with food.

Type of appliance / Machine

ELECTRIC OVEN

Trademark

DIAMOND

Model

BABY-BABY 3T
ENTRY 4 - ENTRY 6 - ENTRY 6L - ENTRY 9
ENTRY 9 - ENTRY 12 - ENTRY 12L - ENTRY 18
PIZZA GROUP S. r. l.

Manufacturer

Address

Telephone

Telefax

The harmonised standards or technical specifications (designations) that have been applied in agreement with the highest professional standards on safety in force in the EEC are:

Standards or other normative documents

EN 60335-1 EN 60335-2-64

EN 55014

Test report - Technical data sheets

IMQ PRIMA CONTROL 58 CEEL 99

FLAM GAS

Other information:

In my capacity as manufacturer and/or authorised representative of the company inside the EEC, I hereby declare, under my own responsibility that the appliances conform to the essential requirements of the aforementioned Directives.

San Vito al Tagliamento (PN)

03.04.2006

Bellotto Carlo

President

A handwritten signature in black ink, appearing to read 'Carlo Bellotto'.



Our equipment is constructed and tested in accordance with the safety regulations indicated in the reference European directives.

This manual is intended for people who are assigned to installing, using or servicing, in order to make the best use of the product characteristics.

In the case of questions about the contents or for any other clarification, contact the manufacturer or authorized technical assistance centre, providing the number of the section and topic needing clarification.

It is important to keep this manual with the machine, even if this is moved elsewhere or is transferred to a new owner, so that it may be consulted whenever needed, as it provides all necessary information to ensure working in safe conditions.

In addition, the ownership of this document is reserved by law, and it is prohibited to tamper with or translate its contents by third parties without authorization.

The technical information, graphic representations and specifications contained in this manual are not to be distributed.

The manufacturer is not obliged to advise of any subsequent changes to the product.

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Dear customer,

Above all, thank you for choosing our product and we would like to congratulate you on your selection.

In order to better use your new oven, please carefully read the information contained in this manual.

1 INTRODUCTION

The manufacturer reserves the right to change technical features and/or functions of the product at any time without notice.

1.1 SYMBOLS

In this manual, important information is pointed out using the following symbols:



INSTRUCTION: Instructions pertaining to correct use of the oven and those responsible for using the machine.



WARNING: Signifies a particularly important point.



DANGER: Signifies important information about practices for preventing accidents or material damage.

1.2 INTENDED USE

The oven were designed and constructed exclusively for use in food sectors, for preparing and to cook pizzas and similar products.

The intended use described above and the machine configurations are the only uses authorized by the Manufacturer: **do not use the machine in any way that does not adhere to the provided instructions.**



The intended use is considered valid only for equipment in good structural, mechanical and construction condition.



1.3 PURPOSE AND CONTENT OF THE MANUAL

Purpose:

The purpose of this manual is to allow the user to operate the oven in compliance with all regulations and to make use of the necessary materials for correct, safe and long-term use.

Content:

This manual contains all necessary information for installation, use and maintenance of the machine.

Scrupulous adherence to the information contained in this manual guarantees high safety and productivity levels of the machine.

1.4 CONSERVATION OF THIS MANUAL

Conservation and Consultation:

The manual must be conserved with care and must always be available for consultation, both by the user and by those responsible for assembly and maintenance.

The User and Maintenance Manual is an integral part of the machine.

Deterioration and Loss:

If necessary, request another copy of the manual from the manufacturer or dealer.

Transfer of the oven:

If the machine is to be transferred, the user is required to deliver this manual to the new purchaser.

1.5 MANUAL UPDATING

This manual reflects the state of the art of the product at the moment the product is released on the market.

The equipment that is already available on the market, with the relative technical documentation, will not be considered incomplete or inappropriate due to possible subsequent modifications, adjustments or application of new technologies on newly marketed machines.



1.6 GENERAL INFORMATION

Information:

If exchanging information with the equipment Manufacturer or the Dealer, please refer to the serial number and the identification data of the machine reported on the plate.

Liability:

With delivery of this manual, the Manufacturer declines any and all liability, both civil and criminal, for accidents deriving from partial or total non-adherence to the specifications contained herein.

The Manufacturer also declines all liability for improper or incorrect use of the equipment, for unauthorized modifications and/or repairs, as well as for use of non-original or spare parts not appropriate for these models.

Extraordinary maintenance:

Extraordinary maintenance operations must be performed by qualified personnel trained to work on the rolling machine referred to in this manual.

Responsibility for installation operations:



The Manufacturer shall not be responsible for the equipment installation operations. This is, and remains, the responsibility of the installer who is in charge of executing the controls related to the correctness of the proposed installation. In addition, all safety regulations foreseen by the current laws in force in the state in which the machine is installed must be respected.

Use:

In addition to the instructions contained in this manual, the use of the machine is subject to all safety regulations outlined in the specific laws in the Country where the machine is installed.

1.7 RELEVANT SAFETY AND ACCIDENT PREVENTION RULES AND DIRECTIVES

- Directive 2006/95/EC ""Concerning harmonization of legislation of the member States in relation to electrical materials destined for use within certain voltage limits".
- Directive 2004/108/EC "Concerning harmonization of legislation of the member States in relation to electromagnetic compatibility and that repealed by Directive 89/336/EEC".
- Directive 89/391/EEC "Concerning the implementation of measures aimed at promoting the improvement of worker safety and health at work".
- Directive 2006/42/EC "Regarding machines and amendments of the Directive 95/16/EC".
- Directive 85/374/EEC and Directive 1999/34/EC "Regarding harmonization of the legislative, regulatory and administrative provisions of the member States regarding liability for damage caused by defective products".
- Directive 2002/95/EC "Concerning the use restrictions of certain hazardous substances in electrical and electronic equipment"
- Directive 2002/96/EC and 2003/108/EC "Concerning the disposal of electrical and electronic equipment (RAEE) and subsequent amendments."

1.8 LEGAL WARRANTY

The period of the warranty is in agreement with the European community standards and starts from the date of the invoice issued at the time of purchase.

Within such a period parts will be replaced or repaired free of charge, only **ex works** that, for unequivocal and well ascertained reasons, are found to have manufacturing defects; this does not include electrical components and those subject to wear.

Shipping costs and labour are not included in the warranty.



In order to make use of the legal warranty, the user must, as outlined in Directive 1999/44/EC, strictly observe the instructions contained in this manual, and in particular:

- always operate the oven according to its intended use;
- always carry out constant and accurate maintenance;
- authorize only personnel with adequate skills, behaviour and proper training to use the product.

Failure to follow the instructions contained in this manual will cause the warranty to be considered immediately null and void.

1.9 MANUFACTURER LIABILITY

- !** The manufacturer declines all civil and criminal liability, either direct or indirect, due to:
- installation that does not conform to local currently enforced regulations and safety directives
 - failure to observe the instructions contained in this manual;
 - installation by unqualified and untrained personnel;
 - use that does not comply with safety directives;
 - machine modifications and repairs not authorized by the Manufacturer;
 - use of non-original spare parts or spare parts not specific to the oven model;
 - lack of maintenance;
 - extraordinary events.

1.10 USER CHARACTERISTICS

The user of the oven must be an adult, responsible person with all necessary technical knowledge for the machine's ordinary maintenance, such as its daily cleaning.

Make sure to keep children and unauthorized people away from the machine while it is operating.



1.11 TECHNICAL ASSISTANCE

The Manufacturer is able to resolve any problems regarding use and maintenance of the machine for its entire lifespan.

The central headquarters can provide information about the nearest authorized assistance centre.

1.12 SPARE PARTS

Use only original spare parts.

Do not wait until components are worn out before replacing them.

Replacing a worn component before breakage helps to prevent injuries deriving from accidents caused by unexpected component breakage, which could provoke serious damage to persons or property.



Execution of periodical maintenance controls as indicated in the chapter "MAINTENANCE AND CLEANING"

1.13 IDENTIFICATION PLATE

The identification label placed on the equipment contains all relevant data, including Manufacturer data, **serial number** and the X marking.

1.14 OVEN DELIVERY

The oven is supplied in a closed cardboard package bound with straps to a wooden platform that can be moved using forklifts and/or other equipment.

Inside of the package, in addition to the machine, there are also instructions for use, installation and maintenance, as well as the declaration of conformity in accordance with the machines directive.

2 SAFETY RECOMMENDATIONS

2.1 WARNINGS FOR THE INSTALLER

- ☐ Check that the location of the oven is in compliance with local, national and European regulations.
- Follow the instructions in this manual.
- Do not make electrical connections using temporary or non-insulated cables.
- Check that the earth connection of the electrical system is functioning properly.
- Always use personal safety devices and other means of protection foreseen by the law.

2.2 WARNINGS FOR THE USER

- ☐ The conditions in the surrounding area where the oven will be installed must have the following characteristics:
 - the area must be dry;
 - water and heat sources must be at a safe and proper distance;
 - ventilation and lighting must be suitable and comply with the hygiene and safety standards foreseen by current laws;
 - the floor must be flat and compact to facilitate thorough cleaning;
 - there must be no obstacles of any kind in the immediate vicinity of the oven that could affect its normal ventilation..

In addition, the user must:

- make certain to keep children away from the oven when it is operating;
- adhere to the instructions in this manual.
- not remove or tamper with the safety devices on the oven;
- always pay careful attention to the work being carried out and not use the machine when distracted;
- perform all operations calmly and with maximum safety;
- respect the instructions and warnings displayed on the oven plates.



The plates are accident prevention devices, and therefore must always be perfectly legible. If these should be damaged and illegible, it is mandatory to replace them by requesting replacements from the Manufacturer.

- At the end of each working shift, disconnect the electrical power before cleaning or doing any maintenance operations.



2.3 WARNINGS FOR THE MAINTENANCE OPERATOR



Observe the instructions indicated in this manual.

- Always use individual safety devices and other protection means.
- Before starting any maintenance operations, make sure that the oven, if it was used, has cooled down.
- If any of the safety devices is worn or faulty, the oven is also considered faulty and not to be used.
- Disconnect electrical power before intervening on electrical or electronic parts and connectors.

3 HANDLING AND TRANSPORT

The oven is provided complete with all of the necessary parts in a closed package attached to a wooden pallet with straps.

The oven must be unloaded from the transport vehicle, lifting it with suitable equipment.

To transport the oven to its installation area, use a rolling cart with adequate load capacity.

During lifting operations, avoid sudden movements.

Make certain that the lifting equipment has a load capacity that is superior to the weight of the machine to be lifted.

The operator manoeuvring the lifting equipment is responsible for lifting the load.

Leave a free space of at least 20 cm between the oven and the walls of the room and/or other equipment to facilitate machine use, cleaning and maintenance operations.



DANGER

- ☐ Be careful that children do not play with the packaging materials (for example, plastic film and polystyrene). Suffocation danger!

4 PREPARATION OF THE INSTALLATION AREA

4.1 SAFETY PRECAUTIONS

- ☐ The user is responsible for operations executed in the room where the machine is located. The user is also responsible for checking the proposed installation solutions.

The user must comply with all local, national and European safety regulations.

The equipment must be installed on floors with adequate load capacity.

The assembly and disassembly instructions for the equipment are reserved for specialized technicians.

It is always recommended that users contact our assistance service for requesting qualified technicians.

If other technicians intervene, it is recommended to make certain of their skills.

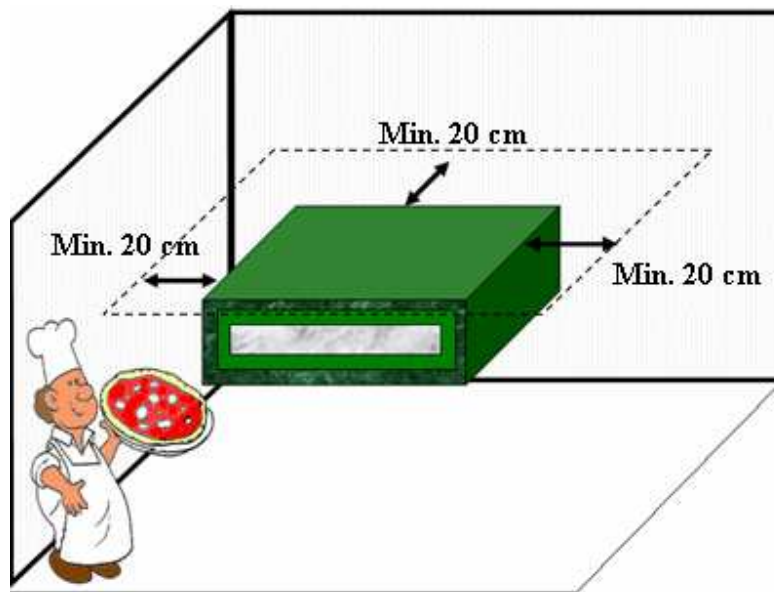
Prior to starting machine assembly or disassembly, the installer must respect safety precautions in compliance with the law, and in particular must:

- A) not work in adverse conditions;
- B) work in perfect psycho/physical conditions and must check that the individual and personal safety devices are integral and perfectly functional;
- C) wear safety gloves;
- D) wear safety shoes;
- E) use tools that are electrically insulated;
- F) make sure that the area used for assembly and disassembly is free of any obstacles.

4.2 OVEN INSTALLATION LOCATION

The following figure illustrates the minimum distances that must be respected when positioning the machine to facilitate use, cleaning and maintenance of the oven.

! Leave a free space of at least 20 cm between the oven and the walls of the room and/or other equipment.



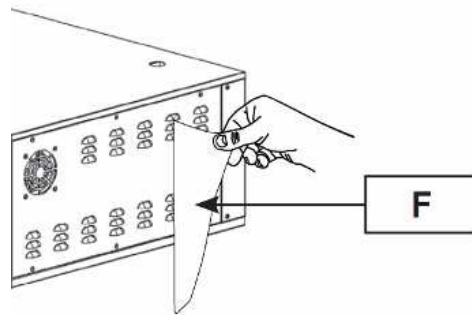
5 INSTALLATION

Installation must be carried out by qualified personnel in compliance with local, national and European regulations.

5.1 OVEN POSITIONING

Ensure that the oven is placed on a flat support surface with a suitable carrying capacity.

After unpacking the oven from its packing, position it in the prepared location, taking into account the minimum distances (see point 4.2). Remove any polystyrene protections and **take off the protective film (F).** Avoid using tools that might damage the surfaces.

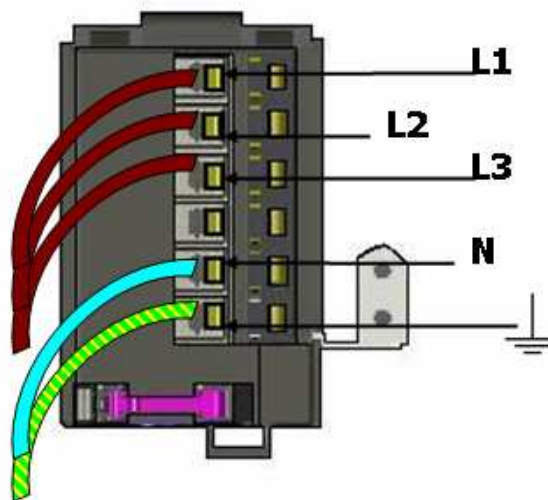


5.2 EQUIPMENT HOOK-UP

5.2.1 Electrical connection

The oven is not provided with power supply cable. When connecting the appliance electrically, a differential magnetothermic switch with suitable characteristics must be interposed, with an opening distance between the contacts of at least 3 mm. To connect the oven electrically it is essential to proceed in the following manner:

- raise the cover of the terminal block
- connect the power supply conductors to the terminal block, which must be of type **H07-RNF**, type approved, with a suitable cross section as prescribed by the directives in force.



The electrical outlet must be easy to access, no moving should be necessary.

! The electrical connection (plug) must be easily accessible, also following oven installation.

The distance between the machine and the socket must be adequate to not cause tension in the power supply cable. In addition, the cable must not be located beneath the machine support base.

! If the power supply cable is damaged, it must be replaced by the technical assistance service or by a qualified technician to prevent any risks.

5.2.1.1 Earth connection

☐ It is mandatory that the electrical system is equipped with an earth connection.

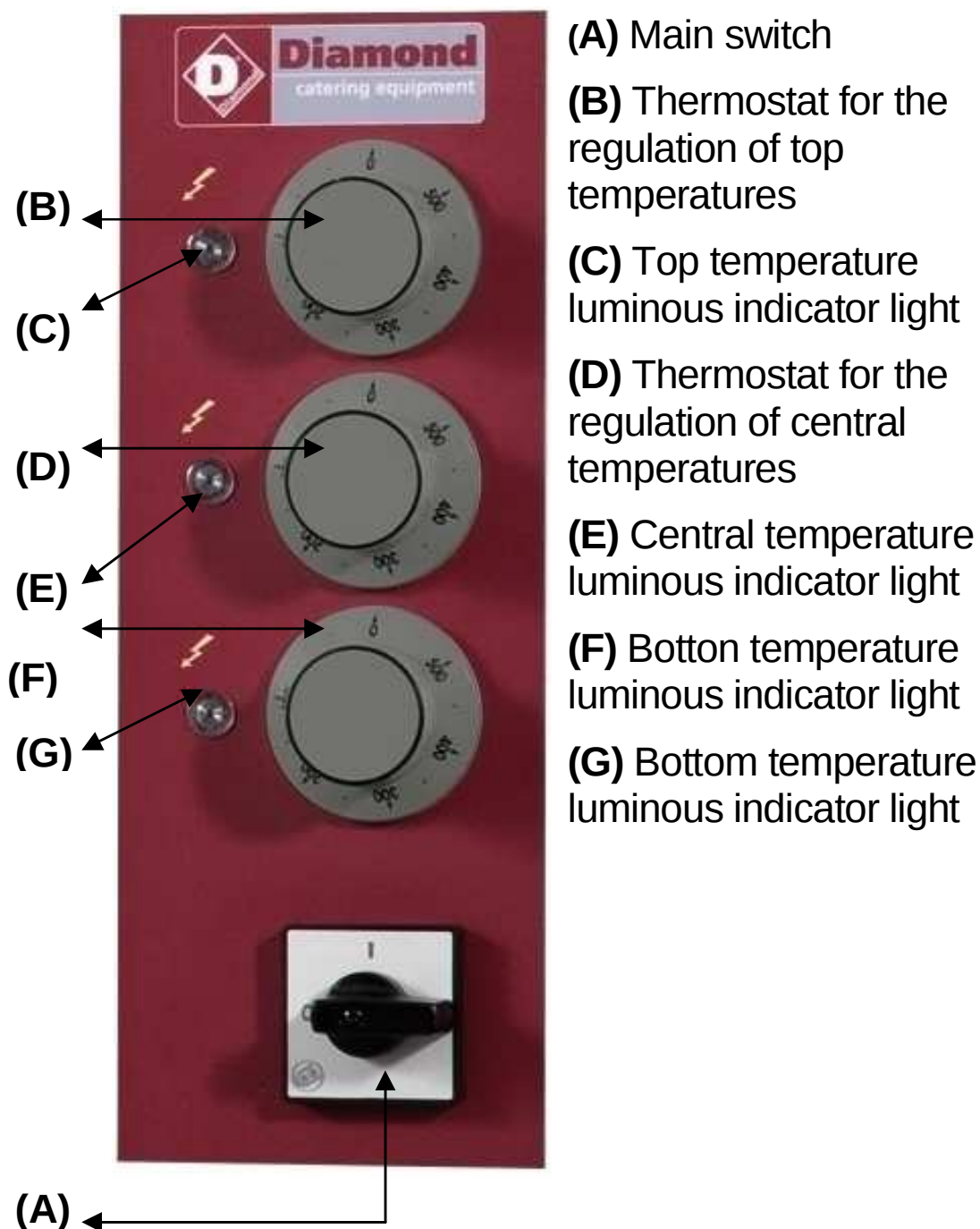
In compliance with current regulations, the equipment must be connected to an equipotential system whose efficiency must be correctly assessed according to applicable standards . The connection is made on a specific terminal located to the side of the black terminal block, with a cable with a minimum section of 10mm². This terminal is marked with the following symbol.



6 OVEN START UP AND USE

6.1 COMMAND PANEL DESCRIPTION

The command panel consists of:



6.2 FIRST LIGHTING OF THE OVEN

When the equipment is used for the first time, it is advisable to heat the oven when empty to eliminate bad smells caused by the evaporation of the refractory stones and the inner metallic parts.

Procedure:

- fully open the exhaustor valve
- turn the main switch **1**" after checking that the oven is connected to the electric power supply
- let the (empty) oven operator for at least 8 hours at a temperature of 300° before proceeding with the first batch

6.3 START UP PHASE

After connecting the oven to the electrical mains turn the main switch **(A)** to "**1**". Turn the thermostat knobs **(D)** and **(E)** to the desired temperature. In this way the top and bottom heating elements are activated and the corresponding luminous indicator lights will switch on.

6.4 GENERAL INDICATIONS FOR COOKING

Generally for the food products it is not possible to provide precise temperature and baking times because of their different characteristics.

Particularly, regarding pizza and similar products, time and temperatures depend on the shape and thickness of the dough, as well as the quantity and type of the additional ingredients.

For these reasons it is always advisable to initially carry out some baking tests, (particularly when this oven model is used for the first time), in order to better understand its characteristics and operation.

 The selection of ideal times and temperatures is very important to bake the pizzas correctly and mainly depend on the operator's experience.

6.5 OUR PIZZA CHEF's SUGGESTIONS

This chapter contains ideas and advice coming from a team of skilled pizza chefs who continuously collaborate in the development of our products.

For an optimal result, and therefore a good pizza, baking must be carried out at an average temperature of 310°C for 3 minutes.

For easier oven use and care, for the best result, we strongly advise to proceed as follows:

- 1) The oven must be switched on (heating phase) at least one hour before its use; in this phase the below mentioned temperatures must be set:

TOP → 300°C

BOTTOM → 250°C

- 2) At this stage proceed with the first batch keeping these settings
- 3) After baking the first pizzas (first batch), set the following temperatures for the oven:
TOP → 320°C
BOTTOM → 300°C
Proceeding with the second and then with the subsequent batches, keeping these settings.

- 4) Once several batches are done, or in any case while the oven must simply remain in temperature, without any baking, reset the oven according to the setting under point 1

- 5) When wishing to continue with baking pizzas, repeat the same procedure starting from point 1



For an optimal result, it is necessary that 20% of the baking surface (refractory stones) remains free. This solution allows the best elimination of the water vapours released by the pizzas when baking.

When that solution is not applied, and the entire baking area is full (this is not ideal), the exhaust valve must be fully opened for better water vapour expulsion.

 For an optimal result it is better to always change the area occupied by the previous batch. This solution enables the refractory stone to dry up in the right way an even temperature on the whole area.

6.6 WORKING PHASE

With the oven operating, the temperature parameters can be changed at any time; in addition, the pizza baking operation can be verified by turning on the inner chamber light **(B)**.

Once the oven has reached the set temperature (seen on the thermometer), the pizza(s) can be placed in the oven to be baked, proceeding as follows:

- Open the oven door using the handles
- To turn on the light in the chamber, set the luminous switch (B) to “1”
- Put the pizza(s) to be baked in the oven, using suitable instruments.
- Reclose the door using the handles and check the baking through the inspection window.
- When baking is complete, open the door using the handles and take out the pizza(s) using suitable instruments.

 When opening the door while the oven is on, it is important to stay at a correct distance, to avoid the flash of heat that will exit the chamber.

 Use suitable instruments to position and move the pizzas in the baking chamber, to avoid burns.

 When opening the door to insert the pizza(s), do not leave it opened for a long time, to avoid heat dispersion, which would cause the chamber temperature to drop

 Keep oil and fats from dripping onto the bottom, as they could burn at high temperatures

6.7 USE OF THE EXHAUSTER VALVE

Using the exhauster valve, the operator can regulate the baking vapours and fumes existing the baking chamber, while maintaining the heat.
It is advisable to keep the valve fully closed when the oven is in the heating phase in order to reach the desired temperature as quickly as possible. While baking, adjust the valve as needed.

EXHAUSTER
VALVE



6.8 SHUT DOWN PHASE

To shut down the oven turn the main switch **(A)** to “0”.

7 MAINTENANCE AND CLEANING

7.1 SAFETY PRECAUTIONS

! Before performing any maintenance operations take the following precautions:

- Make sure that the oven is turn off and completely cooled down;
- Make sure that the oven is not electrically powered;
- Make sure that the electrical power cannot be accidentally reactivated. Disconnect the plug from the socket;



- Use individual devices in compliance with the directive 89/391/EEC;
- Always use appropriate maintenance tools;
- Once maintenance and repairs are finished, before restarting the oven, reinstall all of the protections and reactivate all of the safety devices.

7.2 ORDINARY MAINTENANCE FOR THE USER

As with any equipment also our ovens require 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. Do not use water jets, tools, rough or abrasive instruments, such as steel wool, brillo sponges or any other item that could damage the surface of the machine, and especially those that could compromise health safety.

7.2.1 Cleaning the cooking chamber's refractory surface

The oven must be cleaned at the end of each use, in compliance with the hygiene regulations and to safeguard machine operation.

Before proceeding, bring the oven temperature to 350° C for approx. 60 minutes (setting 350° on the top and on the bottom) , for the carbonization of the baking debris.. Once the temperature has been reached, turn off the oven and wait for the temperature to drop to approx. 100°C (optimal cleaning temperature). At this point, disconnect the electric power supply. After putting on gloves and suitable garments to protect against burns, open the door and, using a natural fibre brush with a long handle, proceed first with removing any baking residuals from the refractory surface and then remove any remaining residuals using a suitable vacuum cleaner. At the end, clean the refractory surface with a moist cloth.



7.2.2 External cleaning of the oven

The cleaning of the external oven surface, the external parts in stainless steel, the inspection window and the control panel must be done with the oven cold and with the electric power supply disconnected.

Use a sponge or a non-abrasive soft cloth slightly moistened with water or possibly with a non-corrosive neutral detergent. In any case, do not use water jets that can penetrate the electric parts, damaging them seriously and causing a possible hazard for people.

8 ALARMS AND POSSIBLE FAULTS

OPERATING FAULTS		
Fault	Possible Causes	Remedy
The oven does not heat up even though the temperatures are set correctly. The luminous indicator lights of the heating elements are off .	Main switch off (positioned to "0")	Turn the main switch to "1"
The oven does not heat up even though the main switch is in position 1 and the temperatures are set correctly. The luminous indicator lights of the heating elements are off .	Lack of mains power	Check the main contactor, the socket, the plug, and the power supply cable.
The analogue thermometer does not detect the temperature increase even though the heating elements are functioning correctly	Analogue thermometer defective	Check and if necessary replace the thermometer
Inner light bulb does not switch on	Burned inner light bulb	Replace the inner light bulb
Inner light bulb does not switch on	Inner light bulb switch defective	Replace the light bulb switch
Inner light bulb does not switch on	No electric supply power on the light bulb	Check the electric connection of the light bulb
The door is closed, but fumes come out	Exhauster butterfly valve closed	Open the valve more and check its correct operation.
The baking chamber does not heat adequately	The set temperatures are too low	Set the correct temperatures
The baking chamber does not heat adequately even though the temperatures are set correctly	One or more heating elements are defective	Replace the defective heating elements
The temperature continues to increase beyond the settings made with the thermostats	Thermostat probe or thermostat contacts defective	Check and if necessary replace the thermostat(s)
The door does not remain correctly closed	The door closing spring has yielded	Disassemble the door and replace the inner spring



9 INFORMATION FOR DEMOLITION AND DISPOSAL

Demolition and disposal of the machine is the sole responsibility of the owner, who must perform these tasks in compliance with laws in force pertaining to safety and environmental protection in the country where the machine is installed.

Disassembly and disposal can also be performed by a third party, as long as an authorized entity is used for the recovery and demolition of the materials in question.



INSTRUCTION: *always adhere to the laws in force pertaining to disposal of materials in the country where the machine is installed , and any possible necessity for registration of demolition.*



WARNING: *All disassembly operations for demolition must take place when the machine is off and disconnected from the electrical power supply.*

- *remove all electric system components*
- *separate the accumulators on the electronic cards;*
- *dispose of the machine structure through authorized entities;*



WARNING: *Abandoning the machine in accessible areas constitutes grave danger for persons and animals.*

The owner is exclusively liable for any damage to persons and animals.



USER INFORMATION



"The equipment is included in the field of application of European Directive 2002/96/CE, which requires that this product be disposed of separately from normal domestic waste. To avoid causing possible damage to the environment or human health, please keep this product separate from other waste in order to recycle it safely from an environmental point of view. For additional information regarding collection centres, contact the municipal office or the reseller where you purchased your product."

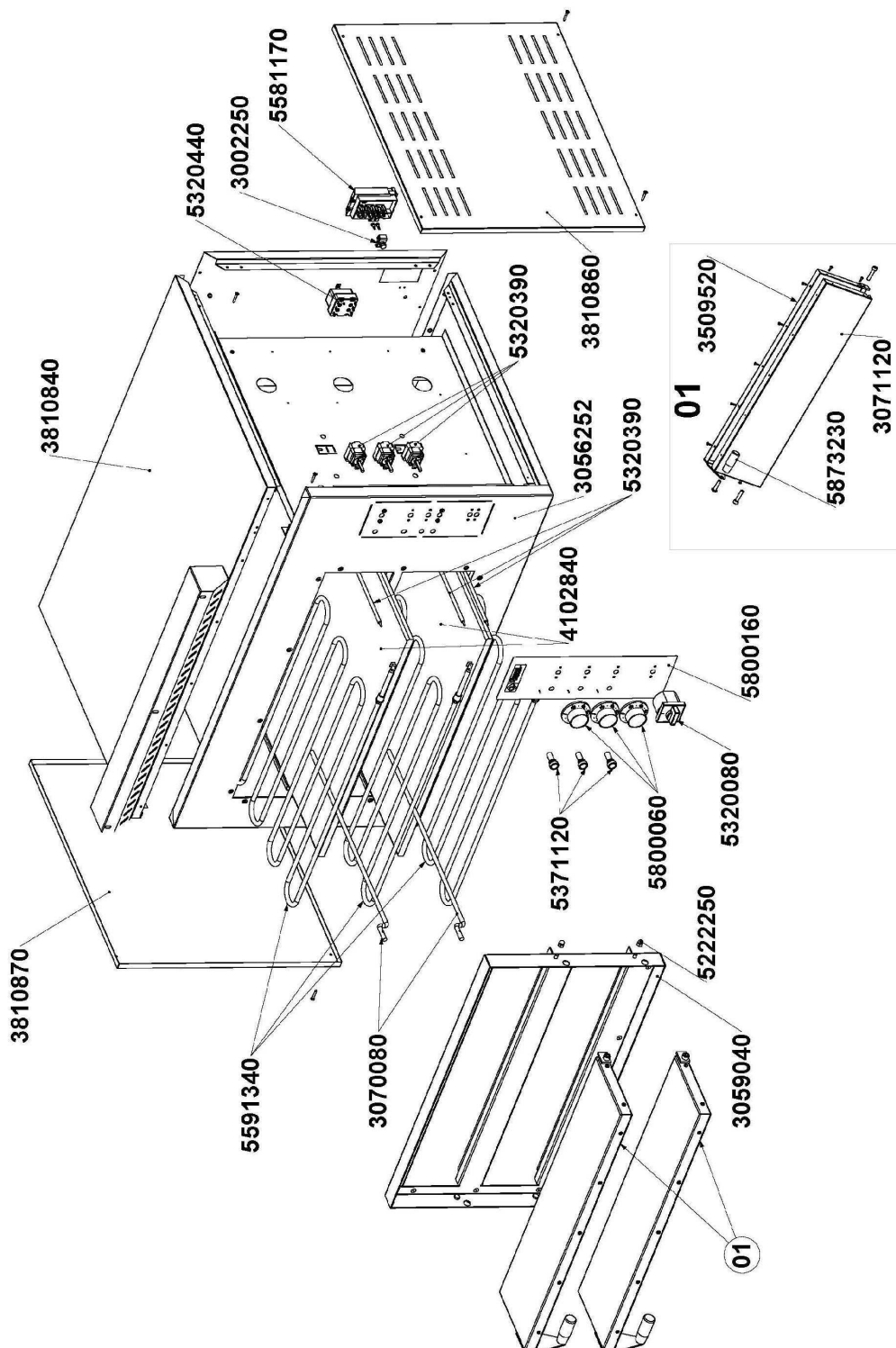
The symbol of the crossed out bin on the equipment or its packaging indicates that at the end of its useful life cycle, the product must be collected separately from other waste.

The collection of this equipment at the end of its life cycle is organised and managed by the manufacturer. Therefore, the user who wants to dispose of this equipment must contact the manufacturer and follow the system that has been adopted to permit the separated collection of the equipment at the end of its life cycle.

Proper differentiated collection of the dismantled equipment sent for recycling, treatment and disposal in an environmentally compatible manner contributes towards avoiding possible negative effects on the environment and health and promotes the reuse and/or recycling of the equipment's material. The unauthorised disposal of the product by the owner involves the application of administrative penalties pursuant to the current standard.

**National Registry of AEE Manufacturers with number:
IT0802000000645**

10 EXPLODED VIEW



11 TECHNICAL DATA

Model	Weight (Kg)	Width (mm)	Depth (mm)	Height (mm)	Total Power (W)	Supply type	Electrical supply tension (V)	Frequency (Hz)	Highest possible temperature (°C)
BABY	89	920	620	530	7500	3 F + N + T	400	50/60	450°
BABY 3T	89	920	620	530	7500	3 F + N + T	400	50/60	450°

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