

USER MANUAL

ELECTRIC OVEN

TESTING PLANT

For the first 3 hours of life of the plant to set the thermostat at a temperature of 100 ° C maximum. This gives the possibility to evaporate the moisture in the plant without affecting the soils of cooking and other components. During this operation will be apparent leakage of fumes and smells, a natural and essential for the proper testing of the oven. Exhaust valves, where applicable, (par. 9) should be in the open position and the doors must be narrowed through a spacer. The plant is supplied as standard, a digital temperature controllers, these, compared to the old analogic temperature controllers (with pointers), record on their display even the slightest changes in temperature. Therefore, the heat loss, absolutely physiological effect that occurs when opening the door while it was not detected by the old analogic temperature controllers, is faithfully reported by the instrument of digital control.

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INTRODUCTION



This handbook provides information and practical advice for use and maintenance of your oven and illustrate the most important precautions to be observed.

We strongly encourage you to read carefully as described below before activating the system and then to keep this booklet when necessary.

Our company pursues a strategy of continuous product improvement and therefore we reserve the right to make changes and to alter product specifications without prior notice. Any comments relating the product it should contact our. sales network or directly to izzo technical department

Sincerely



SAFETY

The general safety standards below must be scrupulously respected during all stages of operation and maintenance of the oven. Failure to observe these rules may make it inefficient systems and safety requirements set at design and construction of the oven. Izzo forni srl disclaims all liability for injury or damage to the oven or to user arising from the breach of safety rules outlined below.

THE INSTALLATION AND TESTING OF THE OVEN MUST BE MADE BY QUALIFIED PERSONNEL.

THE OVEN TO BE OPERATED ONLY AND ONLY BY PROPERLY TRAINED AND COMPETENT STAFF.

DURING TRANSPORT OR LIFTING THE ASSURANCES TO PROCEED WITH DUE CARE.

USER MUST MAKE SURE THE OVEN ALL INSTRUCTIONS CONTAINED IN THIS MANUAL ARE CAREFULLY OBSERVED AND UNEQUIVOCALLY.

ANY ACTION TO INTERFERE WITH THE OVEN TIME SAFETY EQUIPMENT ARE AT RISK FOR THE OPERATOR.

MAINTENANCE OR REPAIRS MUST BE CARRIED OUT BY INSTRUCTED AND IN COMPLIANCE WITH THE INSTRUCTIONS CONTAINED IN THIS MANUAL.

BEFORE MAKING AND MAINTENANCE REGULATIONS DISCONNECT THE OVEN FROM ITS SOURCES OF ENERGY.

ANY CHANGES TO THE OVEN MUST BE EXECUTED AND ONLY BY AUTHORIZED PERSONNEL ONLY BY THE MANUFACTURER.

DO NOT EXPOSE THE OVEN TO WATER JETS.

THE END OF THE CYCLE OF USING THE OVEN AND DURING MAINTENANCE, DISCONNECT ELECTRIC OVEN FROM ITS SOURCES OF ENERGY.

DO NOT USE THE OVEN FOR COOKING OR HEATING FLAMMABLE SUBSTANCES OR ALCOHOL.

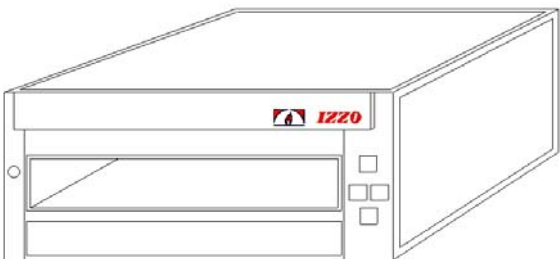
INTENDED USE:

OUR ELECTRIC OVEN ARE CONCEIVED FOR COOKING FOOD ON TRAYS OF BAKERY AND / OR DIRECTLY ON THE SOIL OF REFRACTORY BRICKS FOR COOKING PIZZERIA. ANY USE OTHER THAN ABOVE ARE PROHIBITED BY THE MANUFACTURER, THEN TO BE CONSIDERED IMPROPER.

PAR. 1 THE PLANTS

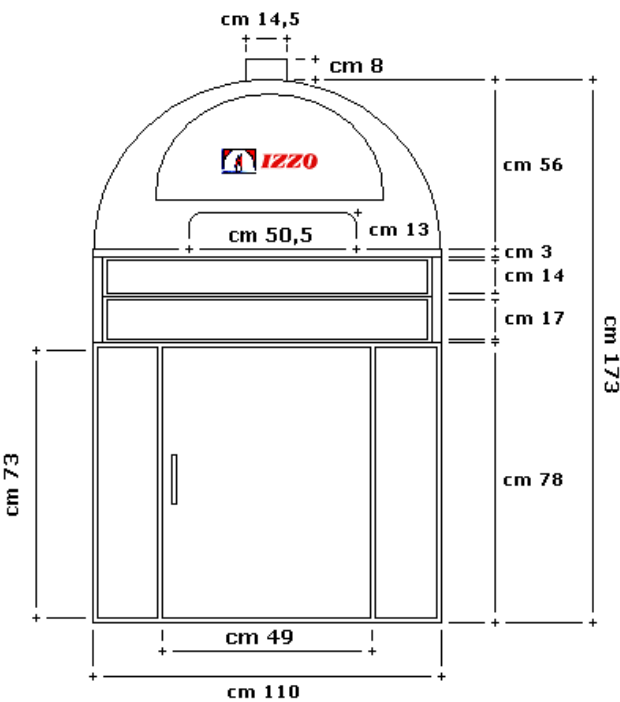


PIZZAIOLO SERIES

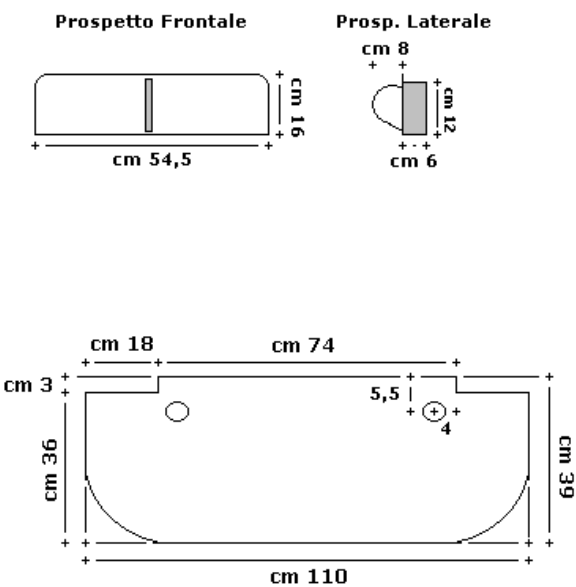


COMPACT SERIES

Prospetto Frontale



Chiusura Bocca



SCUGNIZZONAPOLETANO SERIES

Do connect the plant to the grid by an expert and qualified, caring and effective grounding interposing a device with differential breaker contact opening at least 3 mm.

Clean with good frequency of the tempered glass doors



WARNING

This operation is performed with the oven at room temperature (cold glass) to avoid breakage of the crystal itself and possible burns.

- a) Clean the cooking soils with stiff bristled brush and never liquid.
- b) back the trays or the product to the ground as possible back into the baking chamber, leaving unused space in front.
- c) Have it checked every 5 - 6 years of thermal efficiency since the age of such material has a large influence on uniformity of cooking and increasing energy consumption.
- d) The temperature setting is by termoTimer (para. 3)
- e) Automatic starting time is by TermoTimer (para. 3)
- f) The power setting of the lower and upper part of the cooking chamber is by switches (para. 4)
- g) The release of vapor generated by cooking the product is by the exhaust valves. (par.8) H) hot cell activation and setup is by thermostat. (Para. 5)



WARNING

Plant that we produce are not used materials and components containing asbestos.

PAR. 2 ON/OFF SWITCH (provided on oven with mechanical control panel)

The switch is located on the left part of panel in the monostructure oven and in the top of modular oven and on the right side of scugnizzonapoletano series. Turn the knob to position "1" will activate all functions. In position "0" the system is disabled. The 3 green LED, positioned over the main switch of the oven, signal the presence of the 3 phases. After connecting the plant to the electricity network, even with switch off, the 3 LEDs remain lit. The shutdown of one of 3 LED indicates the absence of one of the 3 phases.


PAR. 3 TERMOTIMER (provided on oven with mechanical control panel)





This tool contains 3 functions:

- a) Temperature Controller temperature cooking chamber. You can see the actual temperature in the room and you can set the desired temperature of cooking (SET POINT work)
- b) Programmable power plant. Can an hour and a day set to activate the system automatically
- c) Cooking timer. You can set the cooking time of the product, in this way activating the audible warning to the expiration of the time set

SET THE TIME FOR REAL

1. Make sure the timer cooking is not active,
2. Press the  button for 1 second, you see "rtc" real and time with the most significant flashing
3. To change the time: you press the [▲] or [▼]

4. Press the  during the time change
5. To change the minutes, you press the [▲] or [▼]
6. To exit the procedure: press the  key while editing the minutes or not to operate for 15 seconds.

TERMOTIMER

To activate the tool press  for 1 second

It displays the actual temperature in the cooking chamber.

MAIN FUNCTIONS

TO CHANGE THE SET POINT FOR WORK






(Start warming up)

1. Make sure the keyboard is not locked and that no other procedure is in progress
2. Press the [SET]
3. You press the button within 15 seconds ▲ (to increase the numerical value) or ▼ (to decrease the numerical value) until the desired value
4. Press the [SET] or not to operate for 15 seconds


Activating switches (paragraph 4) the instrument will automatically be set to reach the temperature termotimer (set point) and keep it constant. Obviously, to thermal inertia, the temperature increase and decrease a few degrees around the set value. In this connection we suggest you set a value of final temperature (set point) of about 20-25 ° C higher than that actually want to cook. They compensate so the physiological lowering of temperature that is recorded at the time the cooking chamber door and insertion of the product.

Programmable power

To set the time of ignition:

1. *Make sure the timer cooking is not active*
2. Press the  to display "tin"
3. Press the  button within 15 seconds to display "DEL"
4. *To change the time: you press the [▲] or [▼]*
5. Press the  during the time change
6. *To change the minutes, you press the [▲] or [▼].*
7. *To exit the procedure does not work for 15 seconds. To set the number of days for which the ignition delay*
8. Press the  button while you are working in paragraph 6 (modification of minutes). The display shows "int".
9. *To change set the number of days of delay: press the key [▲] or [▼]. The value 0 indicates power on the same day. Value of 1 indicates the next day etc*
10. *To exit the procedure: press the [] when changing the number of days or not to operate for 15 seconds*



To enable the programmable power

1. *Make sure there is no other procedure in progress;*
2. Simultaneously press the  and ▼ for 1 second. The instrument turns off.

To disable the programmable power



Simultaneously press the  and ▲ for 1 second

SET THE TIMER FOR COOKING

1. Make sure there is no other procedure in progress
2. Press the  to display "tin"
3. To change the time: you press the [▲] or [▼]
4. Press the  during the time change
5. To change the minutes, you press the [▲] or [▼].
6. To exit the procedure: Do not operate for 15 seconds.

To start the timer COOKING


There are two possibilities:

- a) Press the  key while editing the minutes; Alternatively, after making sure that the instrument is turned on:
- b) hold down  and ▼ button for 1 second.

The display will appear automatically count rest of cooking timer when it enters the final minute of the set time. The last 10 seconds missing at the end of cooking time will be set acoustically signalled by buzzer.

DISABLE TIMER FOR COOKING

Press the ▲ button for 1 second and the buzzer emits a sound intermittently for 3 seconds

The button  serves to scroll through the settings:

- 1) Last set point
- 2) Last time set cooking
- 3) Current time
- 4) Actual temperature in the cooking chamber

PAR.4 BAKING CHAMBER SWITCH

(provided on oven with mechanical control panel)



The switches are used to set the different powers of the bottom of baking chamber and the top of baking chamber.

Two are the set position:

Position 1 = minimum output

Position 2 = maximum power

Switch that is located on the arrow directional light drives bottom, while the switch is located on which the arrow pointing upwards operates the top.

PAR. 5 THERMOREGULATOR **(provided on oven with mechanical control panel)**



The electronic thermostat, which are equipped with ovens hot cell below, commands the armored resistors included within this compartment. To set the desired temperature, press the SET button and through the keys with the arrows up and down, set the desired temperature. Upon reaching the desired temperature the instrument will automatically turn off the resistance and reactivate later to maintain the real value of temperature around the set.

PAR. 6 LIGHT

The lighting of the rooms and halogen hob, the hot cell, where present, is a filament. In the cooking chamber, the lamp is protected by tempered glass. In this regard, we recommend to clean glass surface for protection only to plant at room temperature.

PAR. 7 EXHAUST TUBE

Valves exhaust fumes produced in the cooking chamber are located on the right column dependent on a single plant in the oven, and to the left column of the system in modular oven. In the scugnizzonapoletano series there isn't exhaust valves because the fumes and vapors are conveyed outside the cooking chamber.

In the left position " OPEN " fumes and vapors produced during cooking coming out of the rooftop plant smokestack.

In the right position " CLOSED " themselves are kept inside the cavity.

SUGGESTION

In addition to its normal function, the valve plays a very important action: Allow saving energy.

In fact, with empty cooking chamber (without the product inside) as the temperature increase of the installation, the valve in closed position helps keep the heat inside the cooking chamber and prevents heat loss.

scugnizzonapoletano®



Electric oven for pizza with control microprocessor electronic board.

Frontal copper antique handmade. Vapor collection hood with cooking cm. diameter funnel 15 placed on top of the oven

There refractory bricks are the heart of your oven. They are no less than 4 cm thick on the ground as well as on the top of the coking area in order to keep the heat accumulated. The refractory bricks located in the lower part of the oven are "SORRENTO BRICKS" while the upper ones are printed with a special flute for the accommodation of electric heaters.

The heating elements of your oven are made of bare nickel – chromium. The layout inside the frames is hand performer by our technicians in order to ensure uniform heat throughout the cooking area. During cooking there are no decrease of temperature.

Digital control panel, designed to maximize the Energy savings and be used with great ease. Cooking timer, possibility of automatically turn on the oven, temperature control, power control with ten level of resistance setting make this digital card a real jewel in electronics applied to our industry sector. Periodic switching on and off resistances allow a considerable reduction of power consumption. A dual display allows the simultaneous display of set temperature and the one in the cooking area.



SORRENTO BRICK



Heating elements NICKEL-CHROMIUM



SCUGNIZZONAPOLETANO

INSTRUCTIONS AND SUGGESTION FOR HEATING AND USE

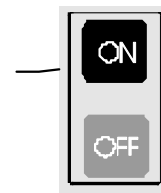
Keep the door closed in the compartment of the cooking chamber to prevent unnecessary leakage of heat and optimize the rise times of the temperature.



Open the door of the compartment in which it is the instrument panel, on the right side plant



Act in progression from left to right in this way:
After lifting the circuit breaker located on the left
the control panel PRESS THE BUTTON ON



Press the button to switch on the lights in the room
Set by typing the + button, the temperature of 475 ° C
that is necessary and recommended for baking pizza
Neapolitan



Subsequently to the buttons for setting the temperature
there are 2 more keys one above the other.

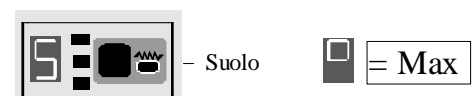
The upper one regulates the ignition of the top of the
cooking chamber with an adjustment 0-10



(note: the maximum power position "10"
is depicted by a small circle in the top of the display).

Type up the display marks 8 (80% power). The strengths of the sky
will remain, so, 8 seconds powered by electric current, and 2 second
devoid of power.

The lower regulates the ignition of the low part of the
cooking chamber with the same 0-10 scale.
For Pizza Napoletana we suggest to set this key to 0
(the low part will be de-energized and then the resistors off).



Press the START button
Begins to rise in temperature

□



With these settings programmatically, to the side of the display of upper part, set to 8, three LEDs will light up red for 8 seconds, while for the next 2 seconds will remain off.

At the side of the display of low part, set to 0, the three LEDs remain off.

These indicator lights are in series with the resistance and highlight the seconds as they are activated and those not.

With this approach the plant from the cold reaches 475 ° C programmed in approximately 180-200 minutes.

Once you reach this temperature, keep the door closed for at least 25-30 minutes, to allow the entire internal structure to achieve the same temperature.

Remove the door closing with a glove insulation or other suitable material to avoid burns on contact with the hot copper. The temperature, for the huge thermal differential between 475 ° C internal to the cooking chamber and those of the external environment, will decrease by about 30 ° C in 30 minutes after recover even if the processing of the pizza is begun. This temperature will oscillate continuously for 10/15 ° C for the air movement that creates the shovel for working pizza.

For intensive work, if you note an excessive decrease in the heat of the brick, it may be necessary to position 3 the value of the lower part of cooking chamber, acting on the button next to the display with light pressure 3. After 10-15 minutes of power it should have reached an optimum heat again for a good cooking of the underside of the pizza. In such cases, return the display to 0 by pressing the button again and making sure that the number on the display is the big zero and not that immediately after 9.

AUTOMATIC PROGRAMMING FOR THE IGNITION OF OVEN

Check that the desired temperature is 475 ° C on the first display

Check that the upper part is 8

Check that the lower part is 0

Press the last button, red with the symbol clock,

Preaccensione



When you press the "pre-ignition" is set, the display immediately to its left.

By using the + and - can be set to the number of hours elapsing until the time for automatic restart of the system.

(For example, if the current one hour in the evening of the 11 you want to do automatically turn the system at 8 am in the morning, you have to set a numerical value of 9 equivalent precisely to 9 hours of pre-ignition)

At 8 am, the resistance will be automatically activated and begin the rise of the temperature of the oven. When you program the ignition time, always check that you have set the values for the strength and power of upper and lower part, of course, the desired cooking temperature.

At full capacity the oven after 10-12 hours off, with closed door, it still maintains a temperature between 150 ° C and 200 ° C. Therefore, the attainment of 475 ° C will be at least 1 hour before (or in a little over 2 hours) since the oven once switched on by the pre-ignition, will start already from a discrete temperature acquired.

Good job !

