

10/2006

Mod: **LD4/30X(230v/3)**

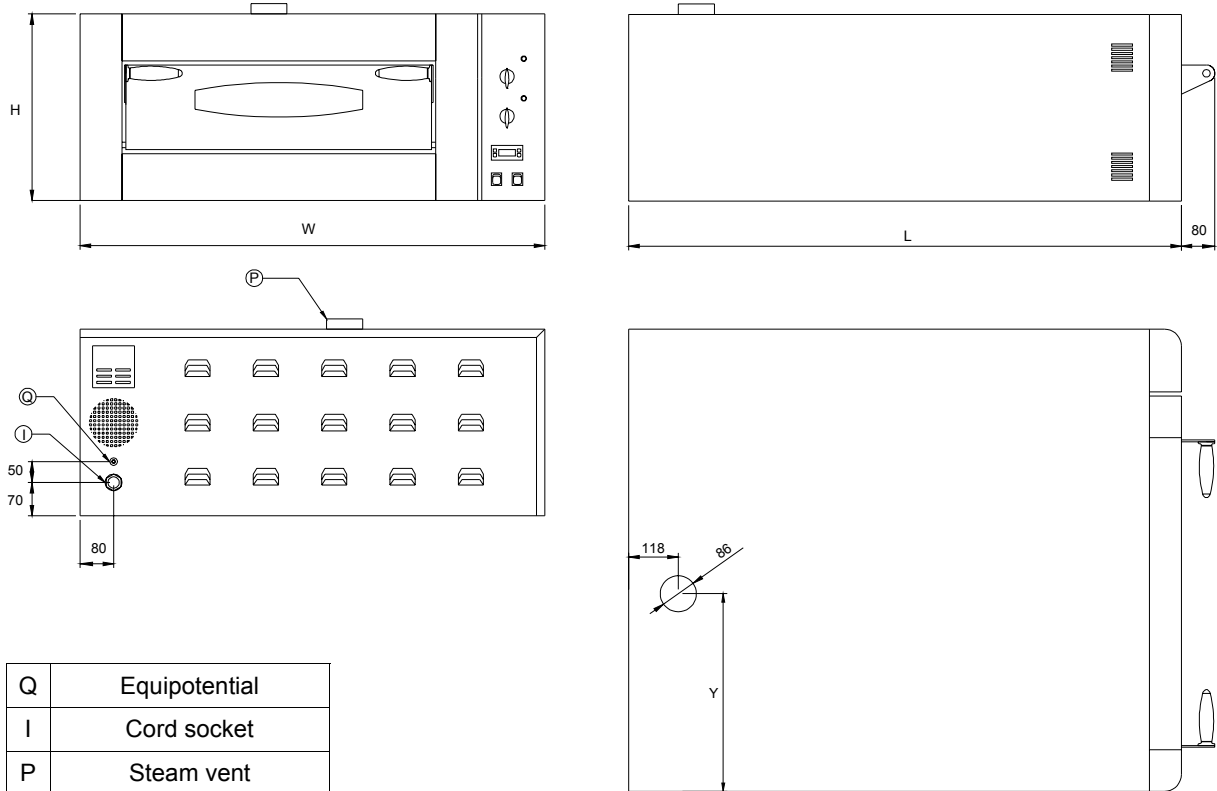
Production code: **TH4/30X(230v/3)**



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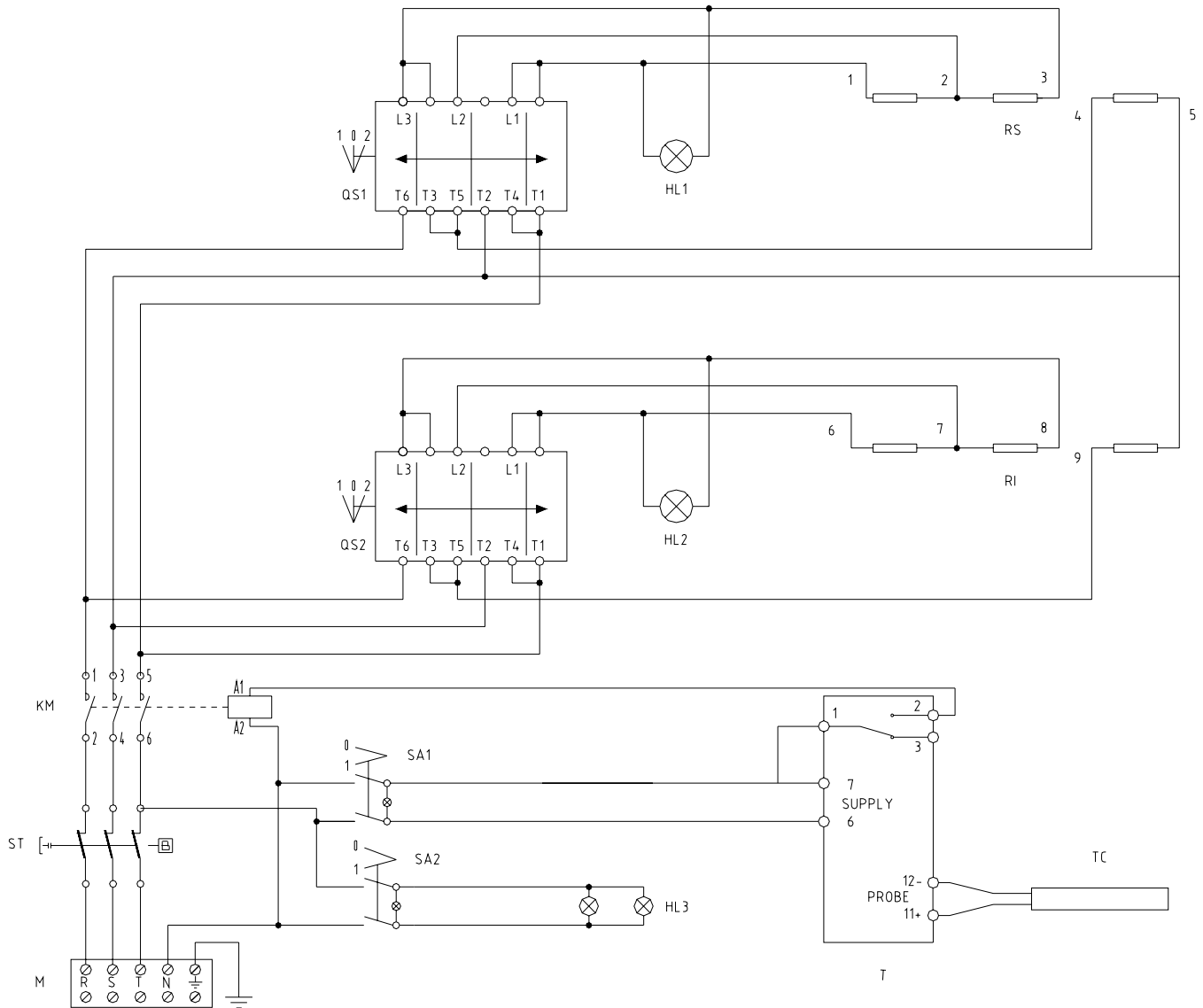
I. INSTALLATION DIAGRAM



MODEL	EXTERNAL DIMENSIONS mm				NET WEIGHT Kg
	W	L	H	Y	
TH4/30X	1010	867	447	428	107
TH6/30X	1010	1167	447	428	136
TH6L/30X	1310	867	447	578	147
TH9/30X	1310	1167	447	578	177
TH8/30X	1010	867	782	428	174
TH12/30X	1010	1167	782	428	236
TH12L/30X	1310	867	782	578	251
TH18/30X	1310	1167	782	578	308
TH4/35X	1110	967	447	478	113
TH6/35X	1110	1317	447	478	143
TH6L/35X	1460	967	447	653	155
TH9/35X	1460	1317	447	653	186
TH8/35X	1110	967	782	478	183
TH12/35X	1110	1317	782	478	248
TH12L/35X	1460	967	782	653	264
TH18/35X	1460	1317	782	653	324

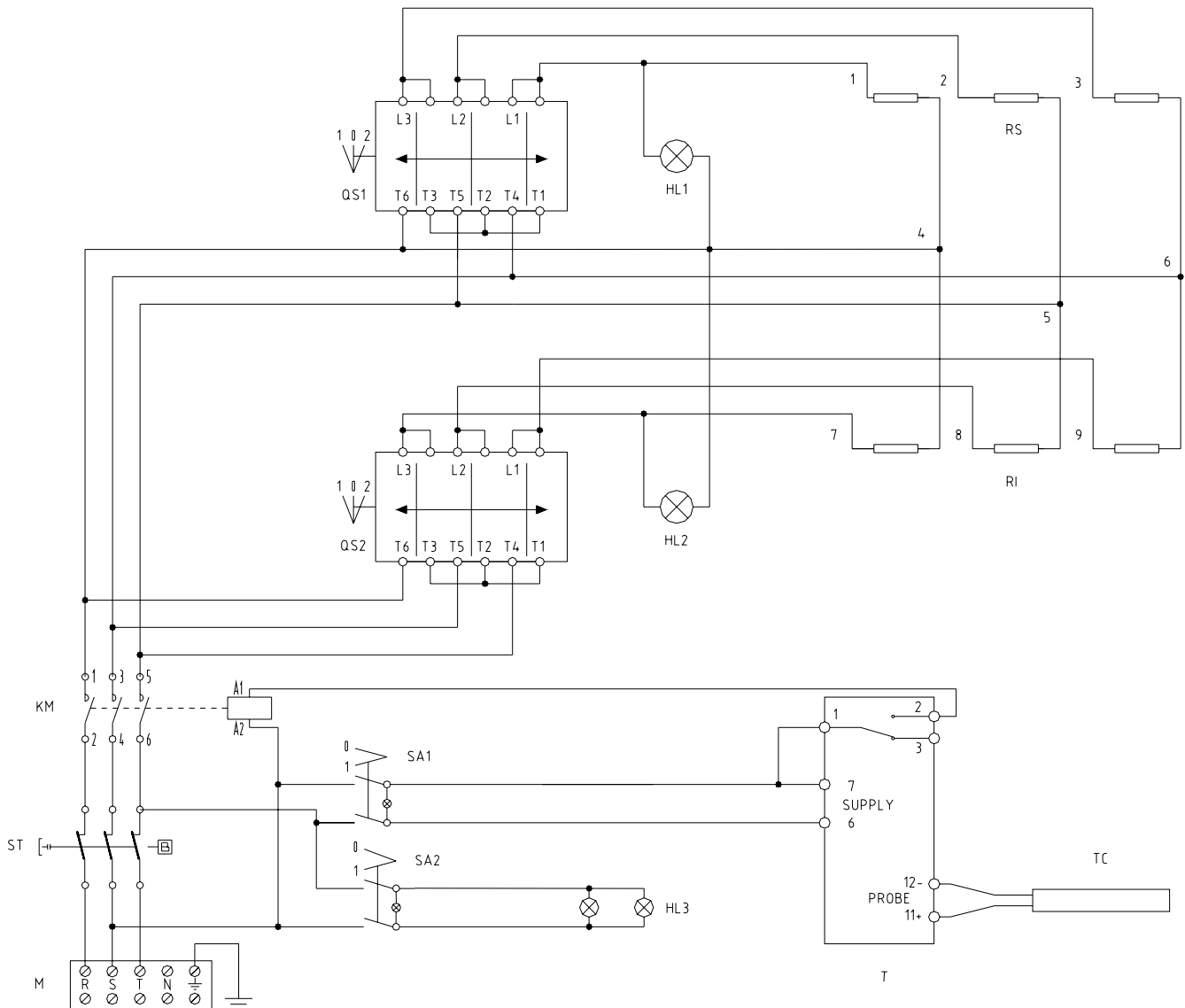
II. WIRING DIAGRAMS

1. Wiring diagram AC 3-N-400 50/60 Hz



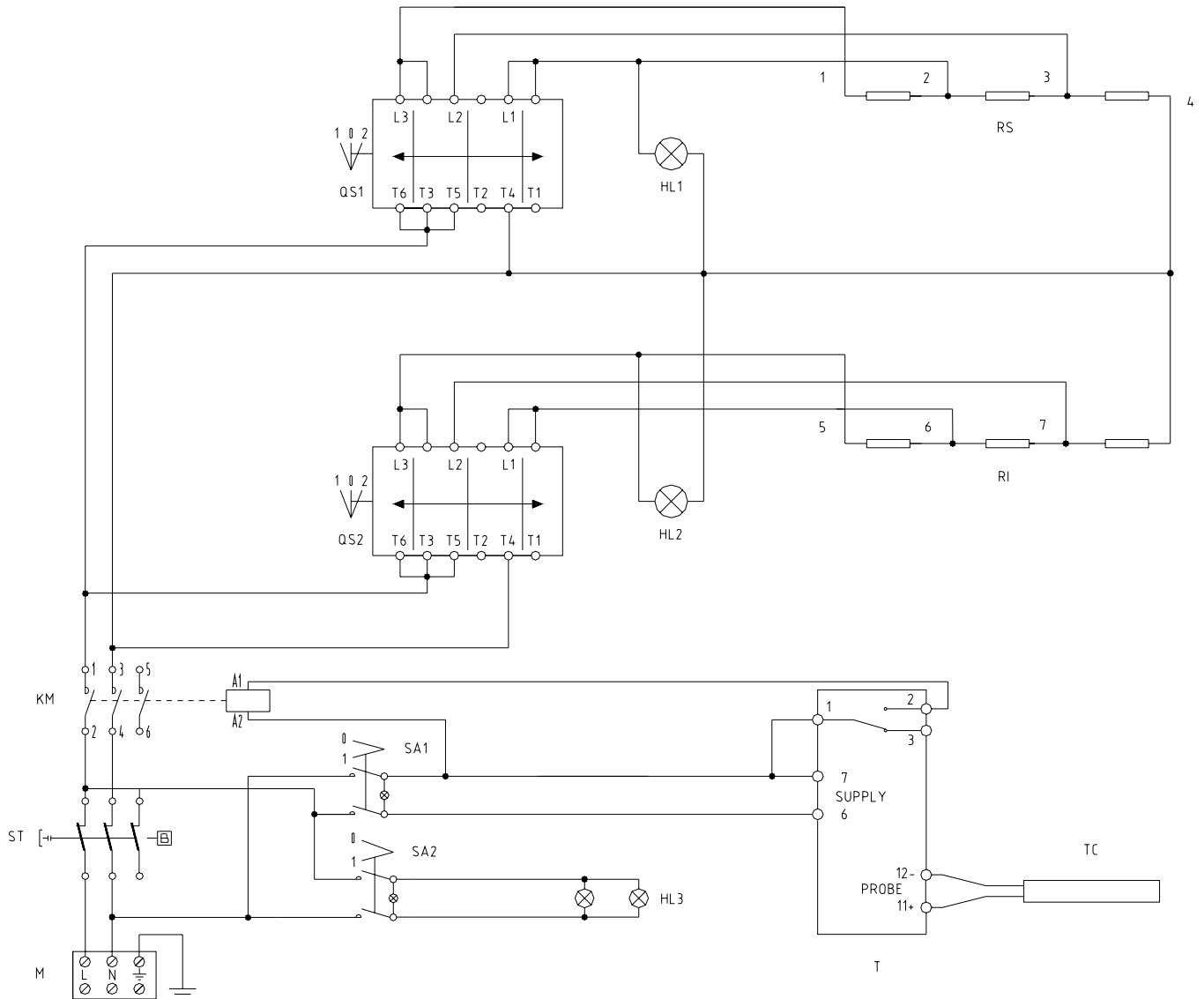
M	Terminal board	RI	Lower heating elements
SA1	General switch	T	Digital thermostat
SA2	Light switch	TC	Temperature sensor
HL1	Indicator light	ST	Safety thermostat
HL2	Indicator light	KM	Contactor
HL3	Oven light	QS1	Upper heating elements switch
RS	Upper heating elements	QS2	Lower heating elements switch

2. Wiring diagram AC 3-230 50/60 Hz



M	Terminal board	RI	Lower heating elements
SA1	General switch	T	Digital thermostat
SA2	Light switch	TC	Temperature sensor
HL1	Indicator light	ST	Safety thermostat
HL2	Indicator light	KM	Contactor
HL3	Oven light	QS1	Upper heating elements switch
RS	Upper heating elements	QS2	Lower heating elements switch

3. Wiring diagram AC 230 50/60 Hz



M	Terminal board	RI	Lower heating elements
SA1	General switch	T	Digital thermostat
SA2	Light switch	TC	Temperature sensor
HL1	Indicator light	ST	Safety thermostat
HL2	Indicator light	KM	Contactor
HL3	Oven light	QS1	Upper heating elements switch
RS	Upper heating elements	QS2	Lower heating elements switch

4. Series 30 electrical data

MODEL	VOLTAGE	INPUT Kw	AMPERES	CONNECTING CABLE
TH4/30X	AC 230 V	4.2	18.3	3X2.5 mm ²
	AC 3 230 V		10.6	4X2.5 mm ²
	AC 3 N 400 V		6.1	5X2.5 mm ²
TH6/30X	AC 230 V	7.2	31.3	3X6 mm ²
	AC 3 230 V		18.1	4X2.5 mm ²
	AC 3 N 400 V		10.4	5X2.5 mm ²
TH6L/30X	AC 230 V	7.8	33.9	3X6 mm ²
	AC 3 230 V		19.6	4X2.5 mm ²
	AC 3 N 400 V		11.3	5X2.5 mm ²
TH9/30X	AC 230 V	10.5	26.4	4X4 mm ²
	AC 3 230 V		15.2	5X 2.5 mm ²
TH8/30X	AC 230 V	8.4	36.6	3X6 mm ²
	AC 3 230 V		21.2	4X2.5 mm ²
	AC 3 N 400 V		12.2	5X2.5 mm ²
TH12/30X	AC 230 V	14.4	62.6	3X16 mm ²
	AC 3 230 V		36.2	4X6 mm ²
	AC 3 N 400 V		20.8	5X2.5 mm ²
TH12L/30X	AC 230 V	15.6	67.8	3x16 mm ²
	AC 3 230 V		39.2	4X10 mm ²
	AC 3 N 400 V		22.6	5X4 mm ²
TH18/30X	AC 3 230 V	21	52.8	4X10 mm ²
	AC 3 N 400 V		30.4	5X6 mm ²

N.B. These cords may only be used if their length does not exceed 2 m between the point where the cord or cord guard enters the appliance and the entry to the plug.

5. Series 35 electrical data

MODEL	VOLTAGE	INPUT Kw	AMPERES	CONNECTING CABLE
TH4/35X	AC 230 V	5.1	22.2	3X2.5 mm ²
	AC 3 230 V		12.8	4X2.5 mm ²
	AC 3 N 400 V		7.4	5X2.5 mm ²
TH6/35X	AC 230 V	7.8	33.9	3X6 mm ²
	AC 3 230 V		19.6	4X2.5 mm ²
	AC 3 N 400 V		11.3	5X2.5 mm ²
TH6L/35X	AC 230 V	8.4	36.6	3X6 mm ²
	AC 3 230 V		21.2	4X2.5 mm ²
	AC 3 N 400 V		12.2	5X2.5 mm ²
TH9/35X	AC 230 V	11.7	29.4	4X4 mm ²
	AC 3 230 V		16.9	5X 2.5 mm ²
TH8/35X	AC 230 V	10.2	44.4	3X10 mm ²
	AC 3 230 V		25.6	4X4 mm ²
	AC 3 N 400 V		14.8	5X2.5 mm ²
TH12/35X	AC 230 V	15.6	67.8	3X16 mm ²
	AC 3 230 V		39.2	4X10 mm ²
	AC 3 N 400 V		22.6	5X4 mm ²
TH12L/35X	AC 230 V	16.8	73.2	3x16 mm ²
	AC 3 230 V		42.4	4X10 mm ²
	AC 3 N 400 V		24.4	5X4 mm ²
TH18/35X	AC 3 230 V	23.4	58.8	4X10 mm ²
	AC 3 N 400 V		33.8	5X6 mm ²

N.B. These cords may only be used if their length does not exceed 2 m between the point where the cord or cord guard enters the appliance and the entry to the plug.

III. GENERAL FEATURES

1. Appliance description

The present handbook illustrates the different models of our **TECHNO** series mechanically controlled electric pizza ovens.

The main features of this oven series are as follows:

- Cooking chamber in stainless steel with heat retrieving system and cooking fumes vent hood.
- Cooking chamber firebrick floor.
- Cooking chamber internal lighting.
- Large door in stainless steel with double ceramic glass and counterweight.
- Pull out front in stainless steel.
- Evaporated rock wool insulation.
- Control panel removed from the oven's body.
- Electronically controlled temperature.
- Safety thermostat with manual resetting.

The technical features of your particular oven type are to be found in the enclosed data table (page3).

2. General recommendations

- Before starting to use the appliance, read this manual carefully, as it contains important technical information on safety during installation, use and maintenance.
- The instruction manual should be kept on the user's premises and be available for consultation by all those assigned to using and maintaining the appliance.
- The appliance should be installed by qualified personnel in compliance with the manufacturer's instructions.
- This appliance is designed for one specific professional use, i.e. to cook pizzas and other similar food products; any other use is to be considered improper.
- The appliance must only be used by trained personnel and must be attended to during operation.
- During use the oven surfaces become hot; particular caution is recommended.
- It is recommended to have the oven inspected and serviced by qualified, authorised personnel at least once a year.
- Any malfunctioning could cause overheating of the oven and the consequent activation of the safety thermostat.
In this event, switch off the electricity supply, and call the service centre.
- Switch off and disconnect the appliance in the event of malfunctioning or failure.
- For any repairs only go to a manufacturer's authorised service centre and ask that original spare parts be used.
- Direct jets of water or water jets under pressure should not be used on the oven.
- Failure to comply with the above recommendations can jeopardize the appliance's correct working and lead to invalidation of any type of guarantee.

3. Environmental protection

Our appliances are designed to deliver optimal operation and performance.

However, to further reduce energy consumption, we recommend you avoid keeping the oven switched on for too long when it is empty, for example by preheating it only for one and a half hours beforehand; also, do not use it in conditions that might jeopardize optimal performance, e.g. by keeping the cooking chamber door open.

We also recommend cleaning the appliance with more than 90% biodegradable products.

As for packaging materials, they are all environmentally compatible and can be stored away safely or disposed of in the proper waste disposal centres.

The appliance itself at the end of its life cycle can easily be recycled, as it is more than 90% metal.

Do not therefore dump it into the environment.

IV. INSTRUCTION FOR INSTALLATION

1. Legal and technical regulations and directives

When installing this oven, you must comply with the following:

- By-laws currently in effect.
- Local building and fire-prevention regulations.
- Regulations regarding electrical systems.
- Accident-prevention regulations currently in effect.

2. Place of installation

The appliance must be installed in well aired rooms.

3. Positioning

Unpack the oven and carefully remove the protective film.

Should any glue remain on the oven surface, remove with a suitable, non-corrosive solvent.

Check that all the component parts of the oven are in good condition and are not faulty or broken, otherwise inform the manufacturer in order to be told the procedure to follow.

Put the oven on an open support, a proving chamber or any other base made of non-flammable material, making sure it is level and can withstand the weight of the oven (see table on page 3).

Carry out this operation with the help of suitable mechanical lifting equipment .

There should be a gap of at least 5 cm between the appliance on the left side, at the rear 50 cm on the right side and the rear panel and any combustible material or any other appliance in order to permit repair work on the electrical system.

Whenever there is insufficient space, the distance of 50 cm may be reduced to 20 cm, provided the oven is placed on a wheel-mounted support with braked controls.

It is recommended that the oven's discharge outlet is connected to a steam or smoke exhaust duct or that the oven itself is positioned under an extraction hood.


4. Electrical connection

Electrical connections must be performed only by a qualified electrician.

The technical data plate located on the back of the oven contains all the information required for proper electrical connection.

The appliance must be connected to the mains using a H05 RN-F type power cord.

In order to do that, remove the oven right side panel, connect the cord to the terminal box and fasten it with the proper cable glands found on the appliance back.

Connect the oven to earth and insert it into the unipotential circuit; the terminal for this purpose is to be found at the rear of the oven and is marked by the international symbol .

Connect the appliance to the electricity supply through a double-pole differential magnetothermal circuit breaker having a contact separation of at least 3 mm on both poles, which is readily accessible and near to the appliance.

The manufacturer cannot be held liable in the event of failure to comply with the above.

5. Appliance Check up

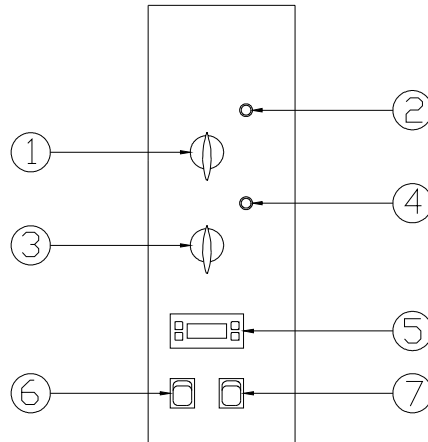
To start off the oven, follow the instructions contained in the paragraph "**Switch on, parameters setting, switch off**".

Check the correct working of all electrical parts, explaining to the user how to best operate the appliance and carry out all ordinary maintenance and cleaning.

V. INSTRUCTION FOR USE

1. Control panel description

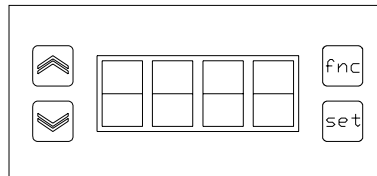
The control panel, placed on the oven's right side, is made up as follows:



1. Upper elements switch : to control element power on the cooking chamber ceiling, with a choice of three settings: off (0), minimum (1), maximum (2).
2. Indicator light : when on, shows that ceiling elements are heating.
3. Lower elements switch : to control element power on the cooking chamber floor, with a choice of three settings: off (0), minimum (1), maximum (2).
4. Indicator light : when on, shows that floor elements are heating.
5. Digital thermostat: to reset and control cooking chamber temperature.
6. Light switch: switches the cooking chamber light on and off.
7. Main switch: switches the oven on and off.

2. Switching on, setting parameters, switching off

To switch the oven on, press the main switch (7).



To set the desired temperature, press and then release immediately the SET button; the display will read SP1; press the SET button again to see the set temperature; you must act in the following 15 seconds on the UP and DOWN buttons in order to change such temperature; confirm the chosen temperature by pressing twice the FNC button.

When the set temperature is reached, power will switch off automatically.

To power elements, bring switch (1) and (2) to position 1 or 2.

To switch the oven off, press again the main switch.

To switch the cooking chamber light on and off, press the light switch (6).

N.B. At the moment of switching off, the current temperature will be memorized and reposed to the user when the oven is switched on again.

3. Switching on the oven for the first time

During the first heating cycle on a brand new oven, please bring the temperature to 150°C, with all switches on position "1" and keep it constant for at least 8 hours.

During this stage the oven will produce smoke and unpleasant odours due to the evaporation of the moisture contained in the insulating materials.

This smoke and the odours disappear in the subsequent operating cycles.

4. Cooking operations

The operational parameters vary in relation to the variations in the type of cooking or baking you intend to do. Generally speaking, we recommend that you follow this table:

	COOKING ON STONE	COOKING ON PAN	COOKING ON G-TIN
COOKING CHAMBER TEMPERATURE	300 - 330	300 - 330	300 - 330
UPPER SWITCH	2	2	2
LOWER SWITCH	0 / 1	1 / 2	1 / 2
TIME	~ 3 min.	~ 4 min.	~ 6 min.

VI. MAINTENANCE

1. Cleaning

Disconnect from the electricity supply and wait for the oven to cool before carrying out any cleaning or maintenance.

ATTENTION: do not use jets of water, either direct or under pressure, for cleaning the oven!

Clean the oven interior daily, removing any food particles without using substances that are harmful to health. Clean the exterior with a dry cloth, avoiding the use of solvents or products containing abrasive substances or chlorates.

Do not clean the glass door when it is still hot.

If the oven is not to be used for a long period, disconnect from the electricity supply and wipe the stainless steel surfaces with a cloth soaked in Vaseline oil to form a protective film over them.

These recommendations are important for keeping the oven in good condition and failure to observe them could result in damage which is not covered by the warranty.

2. Location of main components

All electrical parts are placed inside the control box on the oven's right side.

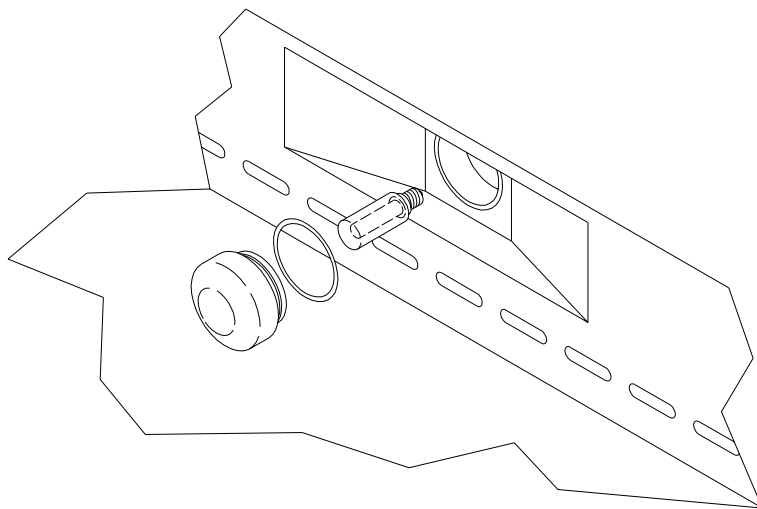
You can access them by removing the front control panel or, alternatively, the right side panel; to access the elements, remove the oven back panel.

Before engaging in any one of these operations disconnect the appliance from the mains.

3. Light bulb replacement

Switch off the oven and disconnect from the electricity supply. Wait for the oven to cool down.

Unscrew the lamp cover located inside the oven; unscrew and replace the light bulb; screw the lamp cover back on.

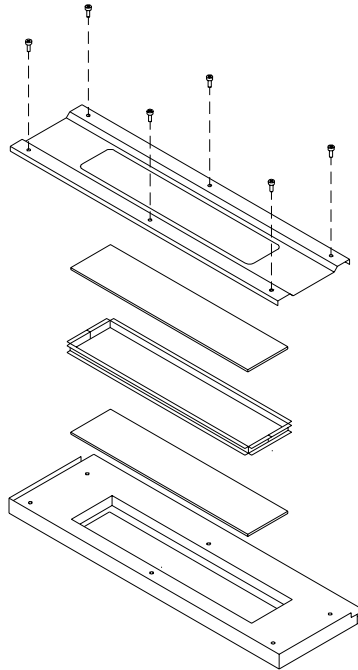


4. Door glass replacement

Switch off and wait until the oven cools down.

Open the door, remove its inner panel after undoing the fastening nuts, take out the inner glass, the metal spacer and, lastly, the outer glass.

Replace the damaged glass and reassemble the lot, acting in reverse. Make sure the inner panel fastening nuts are not too tight, as there has to be play between the glasses in order to prevent metal expansion, caused by temperature, from breaking the glass again.



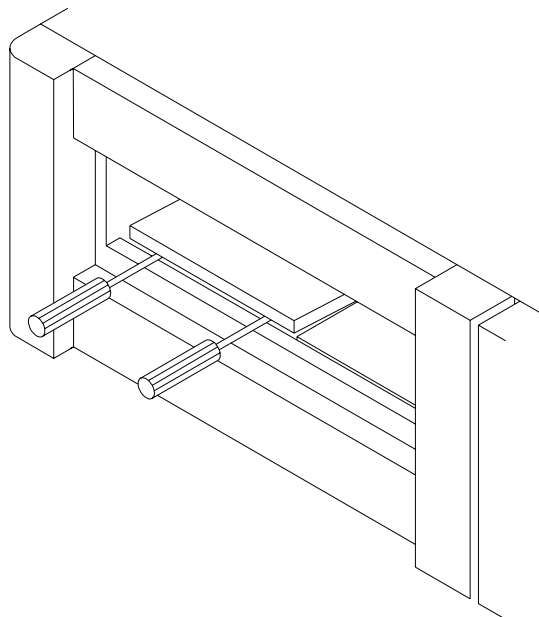
5. Firebricks replacement

Switch off, open the door and wait until the cooking chamber cools down.

Open the oven door and lift the front bricks with the help of two screwdrivers, inserting them between the bricks and the metal border on the chamber front to lift them.

Remove the bricks and replace them.

As you put new bricks in place be careful not to crush your fingers.



6. Malfunctioning and possible causes

Problem	Possible cause	Solution
The oven does not switch on.	Electric panel malfunction. Power cord not properly plugged in. Main switch malfunction.	Check electric panel. Check power cord. Replace main switch.
The oven switches on, but it does not reach the set temperature	Faulty contactor. Problem with oven power phase. Problem with elements power phase. Faulty element. Thermostat broken down.	Replace contactor. Check electric panel. Check power cord. Check oven wiring. Replace element. Replace thermostat.
The oven tends to burn the pizza tops.	Chamber temperature too high.	Set lower temperatures on the chamber thermostat.
The oven tends to burn the pizza bottoms.	Floor temperature too high. The lower switch settings may be wrong. The lower switch may be out of order. Wrong cooking method.	Bring the lower switch to position 1 or 0. Bring the lower switch to position 1 or 0. Replace the lower switch. Do not move pizzas around during cooking. Use cooking space evenly.
The oven does not cook the pizza tops.	Chamber temperature too low. Upper elements malfunction.	Set higher temperatures on the chamber thermostat. Check power phases. Replace any faulty element.
The oven does not cook the pizza bottoms.	Floor temperature too low. Lower elements malfunction.	Bring the lower switch to position 1 or 0. Check power phases. Replace any faulty element.
The oven takes too long to cook pizzas.	The set temperature may be too low. Possible elements malfunction	Raise the thermostat temperature. Check power phases. Replace any faulty element.
The oven does not cook evenly.	Possible elements malfunction.	Check power phases. Replace any faulty element.

7. Spare parts list

For spare part identification please refer to the attached enclosure.

NR	CODE	DESCRIPTION
1	MP0000026	Door handle
2	MP0000031	Hand protection washer
6	ADNM00025	Door glass (4-30 6-30 8-30 12-30 4-35 6-35 8-35 12-35)
6	ADNM00006	Door glass (6L-30 9-30 12L-30 18-30 6L-35 9-35 12L-35 18-35)
11	ME0000010	Lower heating element 600 W (4-30 8-30)
11	ME0000012	Lower heating element 1000 W (6-30 12-30)
11	ME0000094	Lower heating element 1000 W (6L-30 12L-30)
11	ME0000014	Lower heating element 1500 W (9-30 18-30)
11	ME0000060	Lower heating element 700 W (4-35 8-35)
11	ME0000062	Lower heating element 1000 W (6-35 12-35)
11	ME0000066	Lower heating element 1000 W (6L-35 12L-35)
11	ME0000064	Lower heating element 1500 W (9-35 18-35)
13	ADNM00019	Stone 300 x 600 (4-30 6L-30 8-30 12L-30)
13	ADNM00020	Stone 300 x 900 (6-30 9-30 12-30 18-30)
13	ADNM00017	Stone 350 x 700 (4-35 6L-35 8-35 12L-35)
13	ADNM00018	Stone 350 x 1050 (6-35 9-35 12-35 18-35)
15	ME0000360	Lamp holder
16	ME0000370	Lamp
17	MM0000225	Ring for lamp holder
18	ADNM00003	Ball for lamp holder
21	ME0000011	Upper heating element 800 W (4-30 8-30)
21	ME0000013	Upper heating element 1400 W (6-30 12-30)
21	ME0000095	Upper heating element 1600 W (6L-30 12L-30)
21	ME0000015	Upper heating element 2000 W (9-30 18-30)
21	ME0000061	Upper heating element 1000 W (4-35 8-35)
21	ME0000063	Upper heating element 1600 W (6-35 12-35)
21	ME0000067	Upper heating element 1800 W (6L-35 12L-35)
21	ME0000065	Upper heating element 2400 W (9-35 18-35)
25	ME0000386	Three-phase terminal board
26	ME0000400	Temperature sensor
28	ME0000306	Safety thermostat
29	ME0000354	Contactator
33	ADNM00100	Single polycarbonate panel
33	ADNM00120	Double polycarbonate panel
34	ME0000321	Indicator light
35	ME0000299	Digital thermostat
36	ME0000331	Switch
37	ME0000310	Commutator
38	MP0000010	Commutator knob

