



**INSTRUCTIONS FOR USE AND MAINTENANCE**

**ELECTRIC OVENS FOR PIZZA  
MILAN & ROME**



**CE**

**ENGLISH**





**WARNING!**  
**BEFORE SWITCHING ON THE OVEN: REMOVE THE POLYSTYRENE.**

**ATTENZIONE!**  
**TOGLIERE IL POLISTIROLO PRIMA DI ACCENDERE.**

**ВНИМАНИЕ!**  
**ПЕРЕД ВКЛЮЧЕНИЕМ ПЕЧИ: ИЗВЛЕЧЬ ПОЛИСТИРОЛ.**

**ATTENTION!**  
**AVANT D'ALLUMER LE FOUR ENLEVER LE POLYSTYRENE.**

**ATENCION !**  
**ANTES DE ENCENDER EL HORNO RETIRAR EL POLIESTIRENO.**

**ACHTUNG!**  
**BITTE DAS POLYSTYROL VOR DEM EINSCHALTEN DES OFENS ENTFERNEN.**

**ATENDIMENTO!**  
**ANTES DE ACENDER O FORNO TIRAR O POLIESTERENO.**

**UWAGA!**  
**PRZED URUCHOMIENIEM PIECA NALEŻY W PIERWSZEJ KOLEJNOŚCI WYJAĆ Z PIECA PŁYTY SZAMOTOWE, USUNĄĆ ZABEZPIECZENIE STYROPIANOWE, A NASTĘPNIE PONOWNIE UMIEŚCIĆ PŁYTY SZAMOTOWE W PIECU.**

**اهتمام! إزالة البوليسترين قبل ان يتحول**

# INDEX



## 1- "CE" DECLARATION OF CONFORMITY AND MARKING

1.1- "CE" marking ..... p. 5



## 2- GENERAL INFORMATION

2.1- The importance of the manual ..... p. 5

2.2- Status of "turned off oven" ..... p. 5

2.3- Warranty ..... p. 5



## 3- TECHNICAL DESCRIPTIONS

3.1- Technical data ovens ..... p. 6

3.2- Destination of use ..... p. 6

3.3- Limits of use ..... p. 7



## 4- INSTALLATION

4.1- Instructions for the User ..... p. 7

4.2- Electric connection ..... p. 8

4.3- Terminal box ..... p. 9

4.4- Equipotential ..... p. 9



## 5- USE AND FUNCTIONING

5.1- Control panel ..... p. 10

5.2- First commissioning ..... p. 11

5.3- Turning on oven ..... p. 11

5.4- Turning off oven ..... p. 12



## 6- MAINTENANCE

6.1- Cleaning ..... p. 12



## 7- DEMOLITION

7.1- General warnings ..... p. 12



## 8- SPARE PARTS

8.1- Spare parts ..... p. 13-17

8.2- Exploded view ..... p. 18



## 9- ELECTRIC EQUIPMENT

9.1- List of components ..... p. 19

9.2- Wiring diagrams ..... from p. 20

# 1—DECLARATION OF CONFORMITY AND MARKING

## 1.1- "CE" MARKING

The "CE" marking consists of a gray label applied on the back of the oven.

The plate bears in readable and indelible way the following data:

- Name of the manufacturer;
- CE marking;
- Model (MOD);
- Electric power (kW/A);
- "Made in Italy"
- Serial number (MATR);
- Electric voltage and frequency (Volt/Hz);
- Year of construction (ANNO);
- Weight of the oven (PESO);



## 2—GENERAL INFORMATION

### 2.1- IMPORTANZA DEL MANUALE

Before using the concerned oven, it is compulsory to read and understand this manual in all its parts.

This manual must always be available for the "authorized operators" and has to be placed and preserved close to the oven.

The manufacturer declines all liability for eventual damages to persons, animals, and things caused by the inobservance of the regulations described in this manual.

This manual is an integral part of the oven and must be preserved until its final dismantling.

The "authorized operators" must perform on the oven exclusively interventions for which they are specifically competent.

### 2.2- STATUS OF "TURNED OFF OVEN"

Before performing any type of maintenance and/or adjustment intervention, it is compulsory to disconnect the power supply source, disconnecting the power supply plug from the mains outlet verifying that the oven is effectively turned off and cooled.

### 2.3- WARRANTY

The manufacturer warrants that the concerned ovens are tested at manufacturer's premises. The warranty of the oven is of **12 (twelve) months**.



**THE TAMPERING AND/OR REPLACEMENT OF PARTS WITH NON ORIGINAL SPARE PARTS CAUSE THE DECAY OF THE WARRANTY AND RELEASE THE MANUFACTURER FROM ANY LIABILITY.**



## 3—TECHNICAL DESCRIPTIONS

### 3.1 TECHNICAL DATA OVENS

		MILAN 1	MILAN 2	ROME 1	ROME 2
Temperatura d'esercizio   Working temperature Arbeitstemperatur   Temperature de travail Temperatura de ejercicio   Temperatura de funciona- Рабочая температура	°C	50   500	50   500	50   500	50   500
Alimentazione   Power supply   Spannun Alimentation   Alimentación   Alimentação   Питание	Вольт	230   400	230   400	230   400	230   400
Camere   Chamber   Kammer   Chambre Cámaras   Câmaras   Рабочая камера	н°	1	2	1	2
Potenza   Power   Heizleistung   Puissance Potencia   Potência   Мощность	кВт	4,4	8,8	6	12
Potenza resistenza cielo   Power of top heating ele- ment Oben widerstandsleistungspitze Puissance resistance plafond   Potencia resistencia techo Potência da resistência superior   Мощность верхних ТЭНов	Вт	2200x1	2200x2	3000x1	3000x2
Potenza resistenza platea   Power of bottom heating Unten widerstandsleistungspitze Puissance resistance sol   Potencia resistencia solera Potência da resistência inferior   Мощность нижних ТЭНов	Вт	2200x1	2200x2	3000x1	3000x2
Dimensioni esterne   External dim.   Außenabmes- Dim. extérieures   Medidas externas Dimensões externas   Внешние габаритные размеры	см	L 130,5 P 60,0 H 41,3	L 130,5 P 60,0 H 74,5	L 100,0 P 95,4 H 41,3	L 100,0 P 95,4 H 74,5
Dimensioni interne   Inside dim.   Innenabmessungen Dim. intérieures   Medidas internas Dimensões internas   Внутренние габаритные размеры	см	L 108,0 P 43,5 H 14,0	L 108,0 P 43,5 H 14,0	L 72,0 P 72,0 H 14,0	L 72,0 P 72,0 H 14,0



## 3—TECHNICAL DESCRIPTIONS

### 3.2– DESTINATION OF USE

The foreseen use for which this oven has been designed and produced is the following



**FORESEEN USE: PIZZA BAKING, GRATINATING OF GASTRONOMY PRODUCTS AND HEATING OF FOODSTUFF IN BAKING PANS.**



**THE OVEN CAN BE USED EXCLUSIVELY BY AN AUTHORIZED OPERATOR (USER).**



**THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY.**



**CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE**

### 3.3– LIMITS OF USE

This oven has been designed and manufactured exclusively for the destination of use described in **Par. 3.3**, therefore, any other type of use is strictly forbidden in order to assure, at any time, the safety of the authorized operators, as well as the efficiency of the oven itself.



## 4—INSTALLATION

### 4.1– INSTRUCTIONS FOR THE USER

The place where the oven is installed must have the following environmental characteristics:

- To be dry;
- Water sources at safe distance;
- Adequate ventilation and lighting corresponding to hygiene and security rules following the existing laws.



**THE OVEN MUST NOT BE INSTALLED IN PROXIMITY OF THE INFLAMMABLE MATERIALS (WOODS, PLASTIC, COMBUSTIBLE, GAS, ETC.). AVOID THE CONTACT OF INFLAMMABLE OBJECTS WITH THE HOT SURFACES OF THE OVEN. ALWAYS ASSURE THE SAFETY FIREPROOF CONDITIONS. MAINTAIN A FREE SPACE AROUND THE OVEN OF AT LEAST 30 CM.**

Verify that the electrical set-up corresponds with the numbers of the technical characteristics **Par. 3.1, 3.2**, and on the small plate at the back of the oven. The characteristics of the electric socket must be compatible with the plug installed on the cable.



## 4—INSTALLATION

### 4.2— ELECTRIC CONNECTION



**THE ELECTRIC CONNECTION OF THE OVEN TO THE MAINS MUST BE COMPULSORILY AND EXCLUSIVELY PERFORMED BY AN AUTHORIZED TECHNICIAN (ELECTRICIAN) SATISFYING THE TECHNICAL AND PROFESSIONAL REQUIREMENTS STATED BY THE REGULATIONS IN FORCE IN THE COUNTRY OF USE OF THE OVEN, WHO MUST ISSUE A DECLARATION OF CONFORMITY FOR THE INTERVENTION PERFORMED.**



**FOR DIRECT CONNECTION TO THE NETWORK, YOU MUST HAVE A DEVICE THAT HAS A CONTACT GAP TO ENSURE THE COMPLETE DISCONNECTION, IN THE CONDITIONS OF OVERVOLTAGE CATEGORY III, IN ACCORDANCE WITH THE RULES FOR INSTALLATION.**

To connect the machine to the electric network it is necessary to proceed as follows:

- 1) connect to the wires to the terminals L1—L2—L3—N —  $\perp$  of power cord type H07RNF 3G X "x" mm<sup>2</sup> unsheathed with ferule;
- 2) put together the other end of the cable and a plug, which is normalised and polarised (the distinction between phase and neutral must be unequivocal.
- 3) to connect the oven to 230 V single phase is sufficient to make a bridge between L1-L2-L3 with the special plates present in the terminal box

L1	Morsetto N.1
L2	Morsetto N.2
L3	Morsetto N. 3
N	Morsetto N. 4 o N. 5
$\perp$	Morsetto N. 6



**ONCE THE ELECTRIC CONNECTION HAS BEEN PERFORMED, THE AUTHORIZED TECHNICIAN (ELECTRICIAN) MUST ISSUE A DECLARATION CERTIFYING THE MEASUREMENT OF THE CONTINUITY OF THE EQUIPOTENTIAL PROTECTION CIRCUIT.**



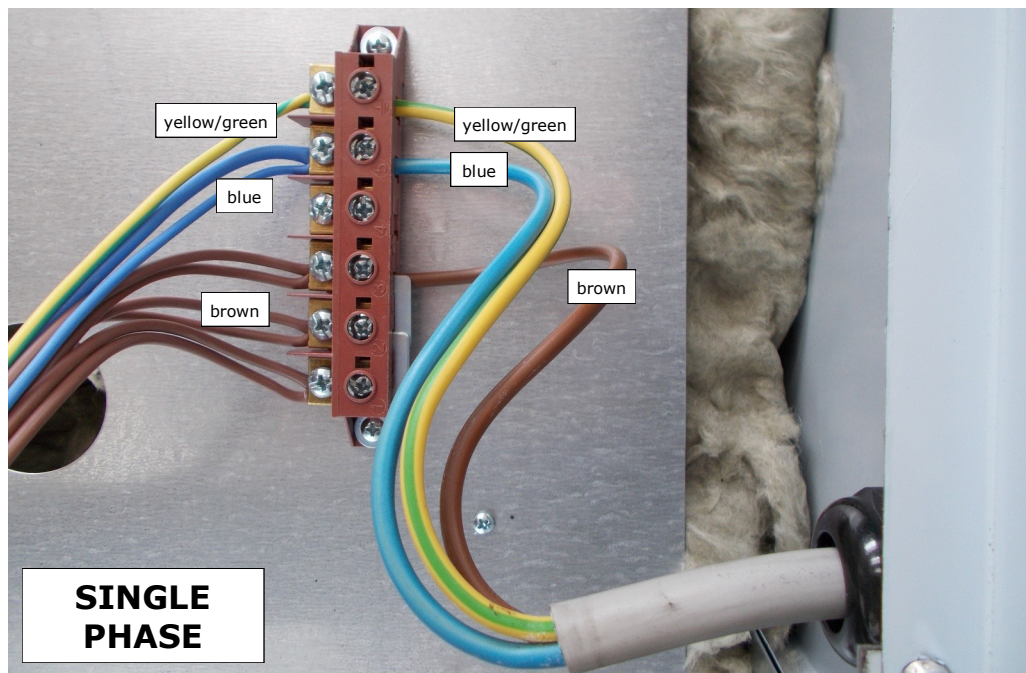
**THE APPLIANCE IS TO BE SUPPLIED THROUGH A RESIDUAL CURRENT DEVICE (RCD) HAVING A RATED RESIDUAL OPERATING CURRENT NOT EXCEEDING 30 MA**



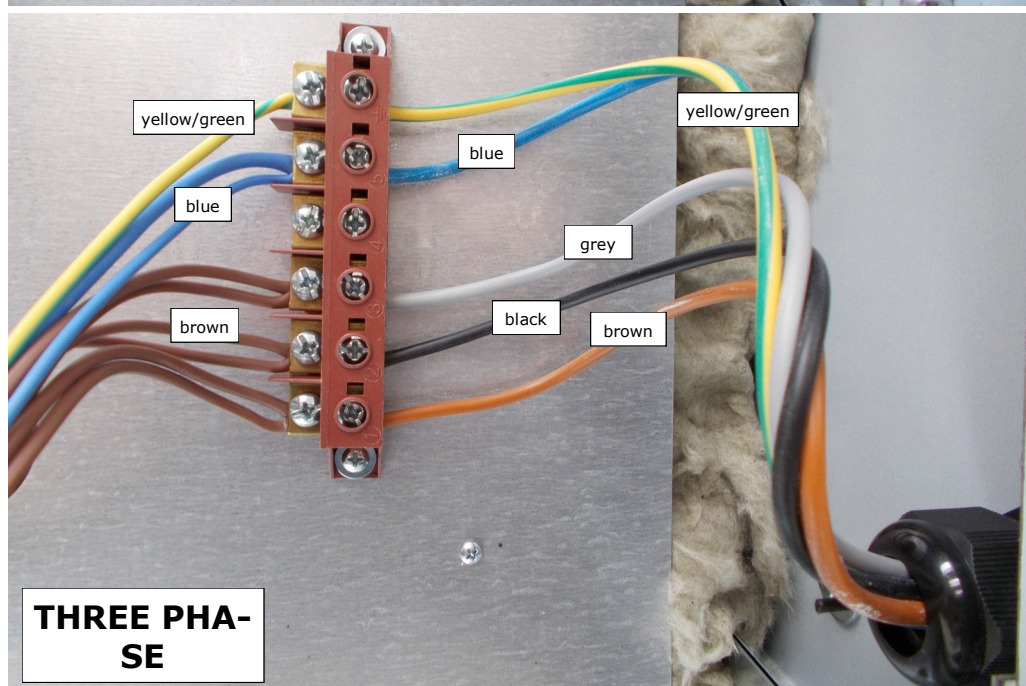
## 4—INSTALLATION

### 4.3– TERMINAL BOX

The terminal box is placed externally on the back of the oven.



PIC. A



PIC. B

Oven type	N. of cables	Section (mm <sup>2</sup> )
Single phase, one chamber	3	4
Single phase, two chambers and versions 9 single phase	3	6
Three phase one chamber and two chambers	5	4
Three phase from versions 9 and up	5	6

### 4.4– EQUIPOTENTIAL

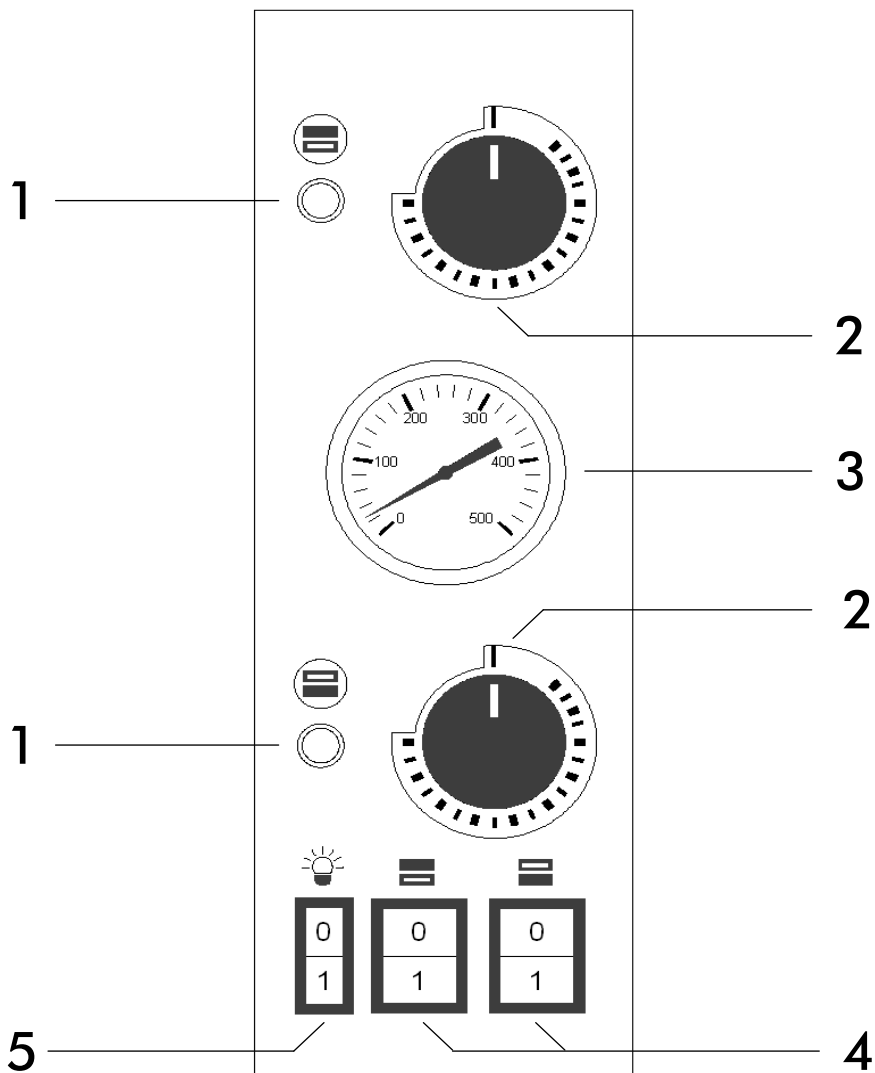
The equipment must be connected with an equi-potential system . the connection terminal is located near the terminal box. The bonding wire must have a minimal section of 10 mm <sup>2</sup>.



## 5- USE AND FUNCTIONING

### 5.1- CONTROL PANEL

The control panel is installed on the front side of the oven as shown in **PIC. 1**.



**PIC.1** Control panel ALFA

LEGEND PIC.1		
REF.	DENOMINATION	FUNCTION
1	Warning light	If lighted, it signals the operation of the resistor in use.
2	Thermostat	<ul style="list-style-type: none"> <li>• <b>Pos.0:</b> it disables the operation of the resistor;</li> <li>• <b>Pos.50 - 500 °C :</b> it enables the operation of the resistor and sets the wished temperature.</li> </ul>
3	Thermometer	Indicates the temperature in the baking chamber.
4	Switch heating element	<ul style="list-style-type: none"> <li>• <b>Pos. I:</b> It enables the operation of the resistor;</li> <li>• <b>Pos. 0:</b> It disables the operation of the resistor.</li> </ul>
5	Chamber lamp switch (I-0)	<ul style="list-style-type: none"> <li>• <b>Pos. I:</b> It switches on the light in the oven chamber;</li> <li>• <b>Pos. 0:</b> It switches off the light in the oven chamber.</li> </ul>



## 5– USE AND FUNCTIONING

### 5.2– FIRST COMMISSIONING

Before the ignition of the oven remove the protective film without using tools that can damage the surfaces.



**DESPITE THE THERMAL POTENTIALITIES OFFERED BY THE OVEN, FOR SAFETY PURPOSE THE MAXIMUM ALLOWED TEMPERATURE IS 500°C AND CAN BE SELECTED BY MEANS OF THE TIMERS.**



**THE COMMISSIONING OF THE OVEN CAN BE PERFORMED ONLY WHEN THE INSTALLATION HAS BEEN COMPLETED AND THE AUTHORIZED TECHNICIANS HAVE ISSUED THE DECLARATION OF CONFORMITY FOR THE ELECTRIC CONNECTION.**

The first commissioning must be performed proceeding as follows:

- 1) Clean the front part of the oven with a clean and soft cloth in order to remove any eventual residues;
- 2) Connect the plug of the power supply cable to the power supply outlet;
- 3) Bring the switch heating elements (**FIG.1;2 Ref.3**) in **pos."I"**;
- 4) Enable the operation of the resistors setting the thermostats (**FIG 1;2;3-Ref. 2**) on the temperature of **150 °C** indicated on the handle. The related red warning lights signaling the operation of the resistors in use switch on;
- 5) Let the oven operate for about **1 h**;
- 6) Disable the operation of the resistors setting the thermostats (**FIG. 1;2;3-Ref. 2**) in position **"0"** and their warning light will turn off;
- 7) Open the door of the oven for about **15 min** in order to let eventual vapors and smells be discharged;
- 8) Close the door and repeat the process described in Section **4**) bringing the thermostat (**FIG. 1;2 Rif.2**) at the temperature of **400 °C** indicated on the knob;
- 9) Let the oven work for about **1 h**;
- 10) Disable the operation of the resistors bringing the thermostats (**FIG. 1;2;3 Ref. 2**) to **pos. "0"**;
- 11) Turn off the oven as described in **par.6.4**

### 5.3– TURNING ON OVEN

- 1) Connect the plug of the power supply cable to the power supply outlet;
- 2) Bring the switch heating elements (**FIG.1;2 Rif.3**) in **pos."I"**;
- 3) Enable the operation of the resistors bringing the thermostats (**FIG. 1;2-Ref. 2**) to the wished temperature indicated on the handle. The related warning lights signaling the operation of the resistors in use will switch on;
- 4) Once the oven has reached the wished temperature (see point **9**) of this paragraph), visible on the thermometer (**FIG. 1-Ref. 4**), it is possible to insert the pizza in the oven for the backing;
- 5) Open the oven door manually using the suitable handles;
- 6) To light the inside part of the backing chamber, press the oven lamp switch (**FIG. 1-Ref. 5**);
- 7) Insert in the oven the pizza and/or the pizzas to be backed using suitable devices for this aim. It is important to avoid to leave the door open for too long, since the outgoing heat lowers the temperature of the oven.
- 8) Close the door again and check the backing through the inspection glass ;
- 9) The baking temperature of the pizza varies if it is positioned directly on the refractory stone or on a baking pan. In the first case, it is suggested to set the backing temperature at **280 °C** for the bottom and **320 °C** for the crown; on the contrary, in the second case, set **320 °C** for the bottom and **280 °C** for the crown;
- 10) When the baking has ended, open the door and extract the pizza and/or the pizzas and close the door again.



## 5- USE AND FUNCTIONING

### 5.4- TURNING OFF THE OVEN

Once the use of the oven has ended, proceed as follows:

- 1) Turning off the oven bringing in **pos. "0"** the switches which activates the resistance (**FIG.1;2-Rif.3**) and the knobs that regulate the thermostats (**FIG.1;2-Rif.3**);



## 6- MAINTENANCE



**BEFORE PERFORMING ANY TYPE OF MAINTENANCE INTERVENTION, IT IS COMPULSORY TO DISCONNECT THE PLUG OF THE OVEN FROM THE POWER SUPPLY OUTLET.**

### 6.1- CLEANING

The clearing must be done every time the oven has been used following all the rules to prevent malfunctioning of the oven and for hygienic purpose.

**Cleaning of the refractory surface:** this operation has to be performed with hot oven. Once the **temperature of about 350°C has been reached**, turn off the oven, open the door and clean the surface using a **brush in vegetable fiber equipped with a long handle in order to avoid the contact with the oven hot parts.**

**External clearing of the oven:** (surfaces in stainless steel, inspection glass and control panel): this operation has to be performed with cold oven.



**IT IS RECOMMENDED TO THE OPERATOR IN CHARGE TO USE PROPER GLOVES AND SUITABLE CLOTHING TO AVOID BURNINGS.**



**IT IS FORBIDDEN TO USE THROWS OR DRIPS OF WATER, ABRASIVE OR CORROSIVE SUBSTANCES, AND ANYTHING ELSE THAT CAN DAMAGE THE COMPONENTS, COMPROMISE THE SAFETY, AND BE DANGEROUS FROM AN HYGIENIC POINT OF VIEW.**

For any intervention of supplementary maintenance, repairing and/or replacement refer exclusively to the authorized dealer where the oven has been purchased and/or to an authorized technician satisfying the technical and professional requirements stated by the regulations in force.



## 7- DEMOLITION

### 7.1- GENERAL WARNINGS

When dismantling the oven, compulsorily observe the provisions of the regulations in force. Differentiate the parts making up the oven according to different types of construction materials (plastic, copper, iron, etc.).



## 8—SPARE PARTS

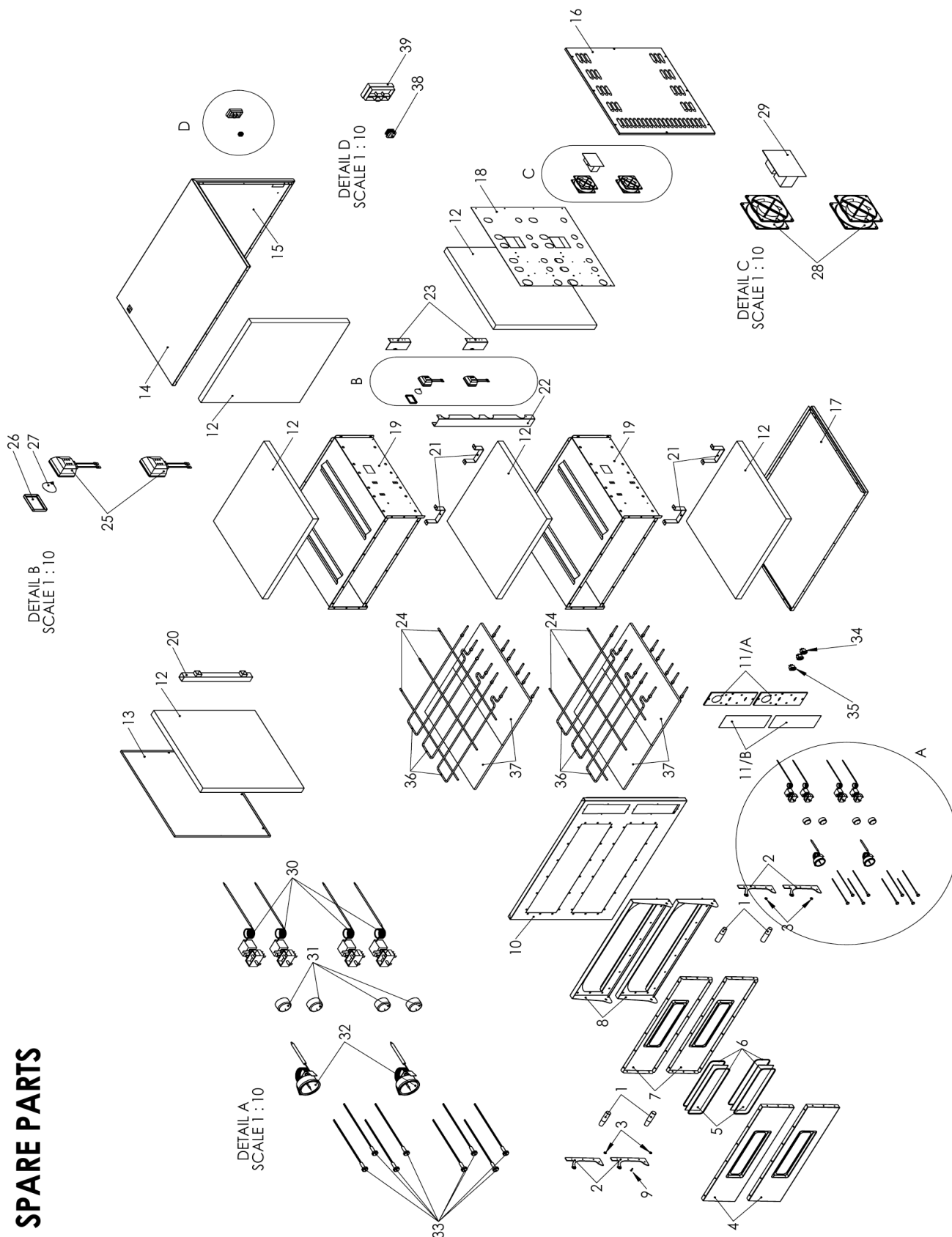
### 8.1—SPARE PARTS OVENS

	DESCRIPTION	MILAN 1	MILAN 2	ROME 1	ROME 2
1	Door Handle	5M200030	5M200030	5M200030	5M200030
2/A	Door supporting plate (right)	4P100009	4P100009	4P100009	4P100009
2/B	Door supporting plate (left)	4P100007	4P100007	4P100007	4P100007
3	Washer	3R030001	3R030001	3R030001	3R030001
4/A	Door - upper part	4P050012	4P050012	4P050010	4P050010
4/B	Door - lower part	4P050013	4P050013	4P050011	4P050011
4/C	Door - right part	4P050078	4P050078	4P050078	4P050078
4/D	Door - left part	4P050079	4P050079	4P050079	4P050079
5	Door Glass	5V010023	5V010023	5V010022	5V010022
6	Door glass gasket	5G100009	5G100009	5G100009	5G100009
7	Counterdoor	4C020010	4C020010	4C020009	4C020009
8	Door Frame	4T020005	4T020005	4T020026	4T020026
9	Plate fixing screws	5V500029	5V500029	5V500029	5V500029
10	Plate fixing screws	4F020023	4F020028	4F020022	4F020027
11/A	Control panel frame	4M020002	4M020002	4M020001	4M020001
11/B	Control panel label	5E400401	5E400401	5E400400	5E400400
12	Insulating material	5L010001	5L010001	5L010001	5L010001
13	Left covering panel	4P040041	4P040043	4P040007	4P040017
14	Top covering panel	4C030015	4C030015	4C030007	4C030007
15	Back covering panel	4S030229	4S030230	4S030202	4S030207
16	Right covering panel	4P040040	4P040042	4P040003	4P040012
17	Bottom covering pannel	4B030013	4B030013	4B030002	4B030002
18	Jacket	4I020002	4I020004	4I020003	4I020012
19	Cooking chamber	7C010108	7C010108	7C010103	7C010103
20	Chimney	4C030001	4C030005	4C030001	4C030005
24	Heating elements supporting frame	4T060080	4T060080	4T060065	4T060065
25	Lamp holder	5P110003	5P110003	5P110003	5P110003
26	Lamp glass	5V010003	5V010003	5V010003	5V010003
27	Lamp	5L020005	5L020005	5L020005	5L020005
29	Circuit brakers board	-	-	-	-
30	Thermostat	5T010001	5T010001	5T010001	5T010001
31	Thermostat knob	5M200003	5M200003	5M200003	5M200003
34	Thermometer	5T010200	5T010200	5T010200	5T010200
35	Heating element's warning light	5L020017	5L020017	5L020017	5L020017
36	Heating element's switch	5I100016	5I100016	5I100016	5I100016
37	Chamber light switch	5I100017	5I100017	5I100017	5I100017
38	Heating element	5R050420	5R050420	5R050400	5R050400
39	Refractory stone	5P050050	5P050050	5P050040	5P050040
41	Terminal box	5M100001	5M100001	5M100001	5M100001



# 8—SPARE PARTS

## 8.2—EXPLODED VIEW:



SPARE PARTS



## 9-ELECTRIC EQUIPMENT

### 9.1 LIST OF COMPONENTS

<b>MARK</b>	<b>DESCRIPTION</b>
T	Termostato unipolare
TT	Termostato tripolare
QS0	Interruttore di alimentazione resistenze
HL	Luce spia
QF0/1	Interruttore luce
K	Contatore
TI	Timer



# 9-PARTE ELETTRICA

## 9.2 SCHEMI ELETTRICI

MOD. MILAN & ROME 400 V (for two chambers)

