BURECA
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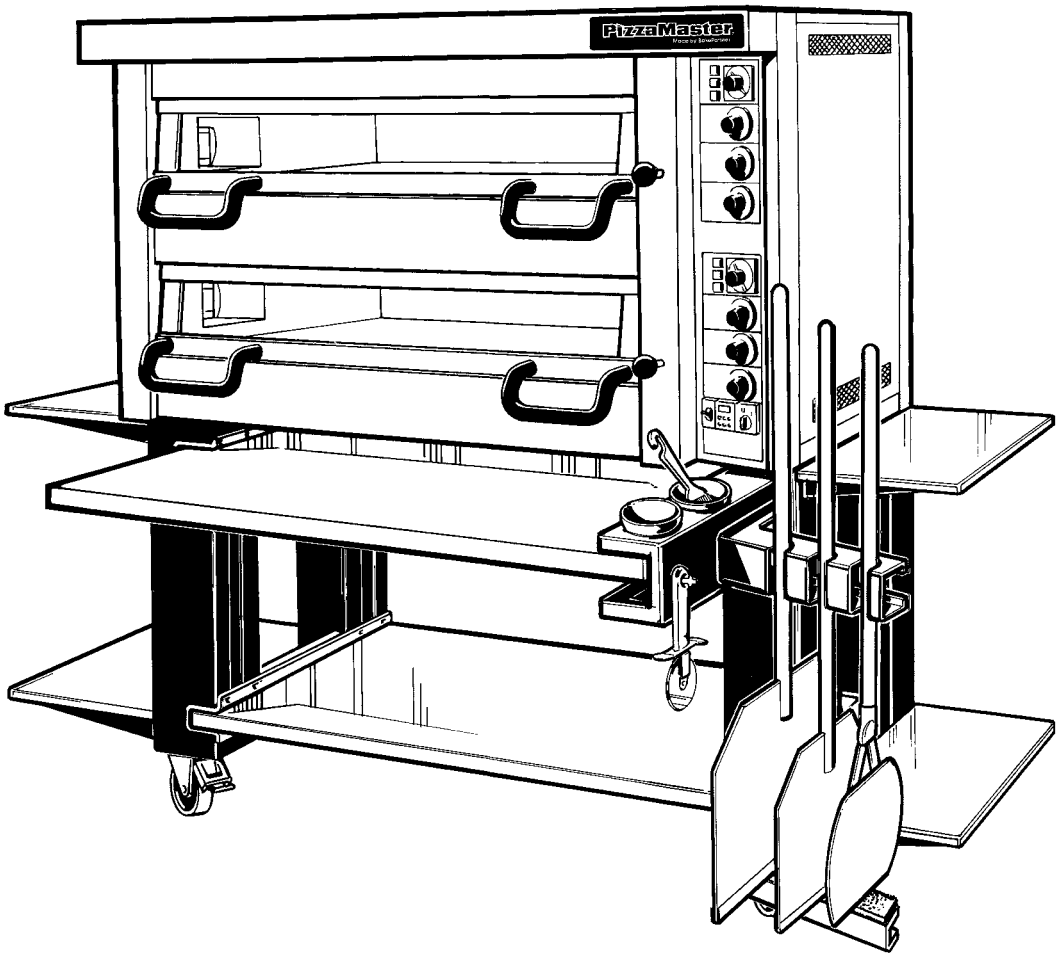
PizzaMaster®

Instruction for installation, operation and maintenance



Series 700

PM 721E – PM 722E – PM 723E
PM 731E – PM 732E – PM 733E
PM 741E – PM 742E – PM 743E

Series 800

PM 821E – PM 822E – PM 823E
PM 831E – PM 832E – PM 833E
PM 841E – PM 842E – PM 843E

Model No.		
Serial No.		
Voltage		Hz
Control Voltage		
Output kW		
Date		

Rev. 2007/06

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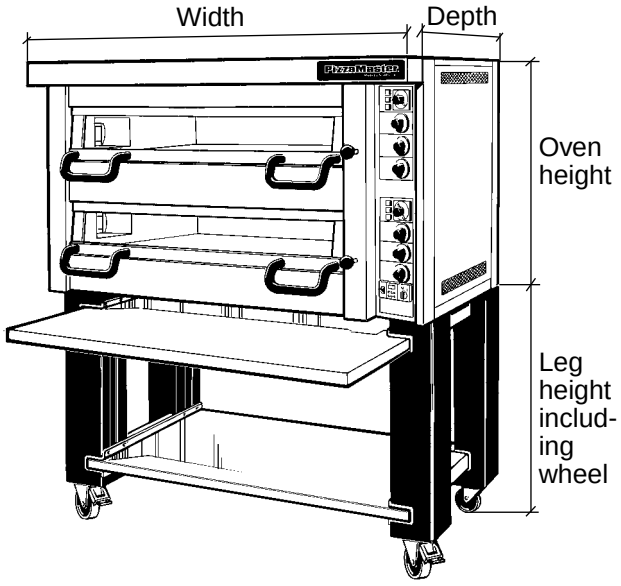
Attachment :
Electrical diagram

PizzaMaster® 700 Series ovens are optimized for pizzas up to 35 cm

Model	Dimensions in millimetres Width x Depth x Height without legs		Leg height incl. wheel	Weight excl. legs	Oven weight	Deck	Power output	Capacity (pizzas per oven)			
	External	Internal					kW	254mm 10"	355mm 14"	406mm 16"	457mm 18"
PM 721E	1125 x 905 x 480	710 x 710 x 195/235	1105	135	225	1	6.7	6	**4**	2	1
PM 722E	1125 x 905 x 820		935		280	2	13.4	12	**8**	4	2
PM 723E	1125 x 905 x 1160		765		365	3	20.1	18	**12**	6	3
PM 731E	1480 x 905 x 480	1065 x 710 x 195/235	1105	170		1	9.5	11	**6**	3	2
PM 732E	1480 x 905 x 820		935	280	375	2	19.0	22	**12**	6	4
PM 733E	1480 x 905 x 1160		765			3	28.5	33	**18**	9	6
PM 741E	1835 x 905 x 480	1420 x 710 x 195/235	1105	340		1	12.5	15	**8**	4	3
PM 742E	1835 x 905 x 820		935		470	2	25.0	30	**16**	8	6
PM 743E	1835 x 905 x 1160		765		765	3	37.5	45	**24**	12	9

PizzaMaster® 800 Series ovens are optimized for pizzas up to 41 cm

Model	Dimensions in millimetres Width x Depth x Height without legs		Leg height incl. wheel	Weight excl. legs	Oven weight	Deck	Power output	Capacity (pizzas per oven)			
	External	Internal					kW	254mm 10"	355mm 14"	406mm 16"	457mm 18"
PM 821E	1250 x 1025 x 480	820 x 820 x 195/235	1105	165		1	9.0	9	4	**4**	2
PM 822E	1250 x 1025 x 820		935		335	2	18.0	18	8	**8**	4
PM 823E	1250 x 1025 x 1160		765			3	27.0	27	12	**12**	6
PM 831E	1660 x 1025 x 480	1230 x 820 x 195/235	1105	350		1	13.5	14	6	**6**	3
PM 832E	1660 x 1025 x 820		935		440	2	27.0	28	12	**12**	6
PM 833E	1660 x 1025 x 1160		765			3	40.5	42	18	**18**	9
PM 841E	2070 x 1025 x 480	1640 x 820 x 195/235	1105			1	17.0	18	9	**8**	5
PM 842E	2070 x 1025 x 820		935		540	2	34.0	36	18	**16**	10
PM 843E	2070 x 1025 x 1160		765			3	51.0	54	27	**24**	15



Positioning the oven

When positioning your oven, it is important to consider the following points:

- The oven is normally installed on the legs supplied with it. Remember to fit the legs with the lockable wheels at the front of the oven. It is also important for the floor to be flat, so that the oven is both horizontal and stable.
- For ventilation of the oven, a space of at least 50 mm is needed between the oven and any adjacent wall, on all sides.
- If possible, position the oven so that its right-hand side can be accessed easily in order to remove the right-hand panel. This gives easy access to the back of the control panel and facilitates servicing of the oven.
- The oven can also be installed without its legs. In this case, however, it is important to position the oven so that the underneath of the oven is ventilated.
- The oven can, if necessary, be serviced from the front. This means that it can be built into a wall, for instance, if required.

Unpacking / Packing list

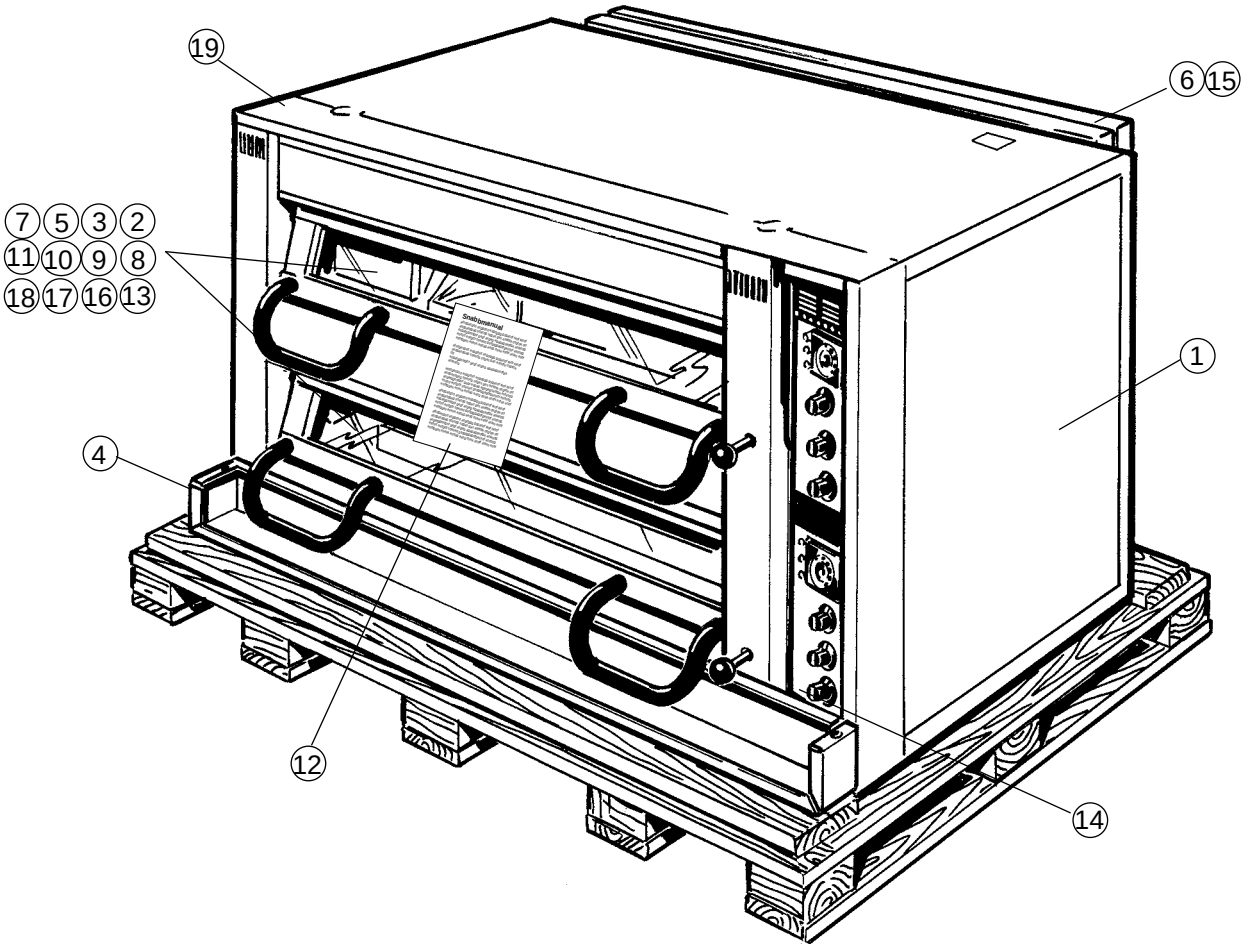
Please make sure the following items are present and un-damaged.

Standard equipment

1.	Oven	1
2.	Lockable wheel	
3.	Non-lockable wheel	
4.	Steam duct	
5.	Exhaust outlet	
6.	Sliding shelf	
7.	Slide rail	
8.	Flue diverter	1
9.	Bolt M10x30	
10.	Washer 20x10.5	
11.	Self-tapping screw	
12.	Quick instruction	1
13.	Instruction	1

Optional equipment

14.	Clock timer	
15.	Extra sliding shelf	
16.	Peel holder (1 pcs upper bracket, 1 pcs lower bracket, 1 pcs soft pad and 6pcs self-tapping screw)	
17.	Oil- and spice rack (1 pcs rack, 2 pcs bowl, 1 pcs basting brush, 1 pcs slicer and 4 pcs self-tapping screw)	
18.	Side shelf (1 pcs shelf and 2 pcs bracket)	
19.	Semi-automatic door opening	



Packed by :

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Assembly

Tip! If possible, use a forklift truck to lift the oven to fit the legs. Alternatively, lift the oven manually on to a strong table or flat bench, so that the legs can be fitted safely.

Minimum lift height for fitting of legs:
1-deck oven 1105 mm
2-deck oven 935 mm
3-deck oven 765 mm

Approximate weights:
1-deck oven 200 kg
2-deck oven 350 kg
3-deck oven 500 kg

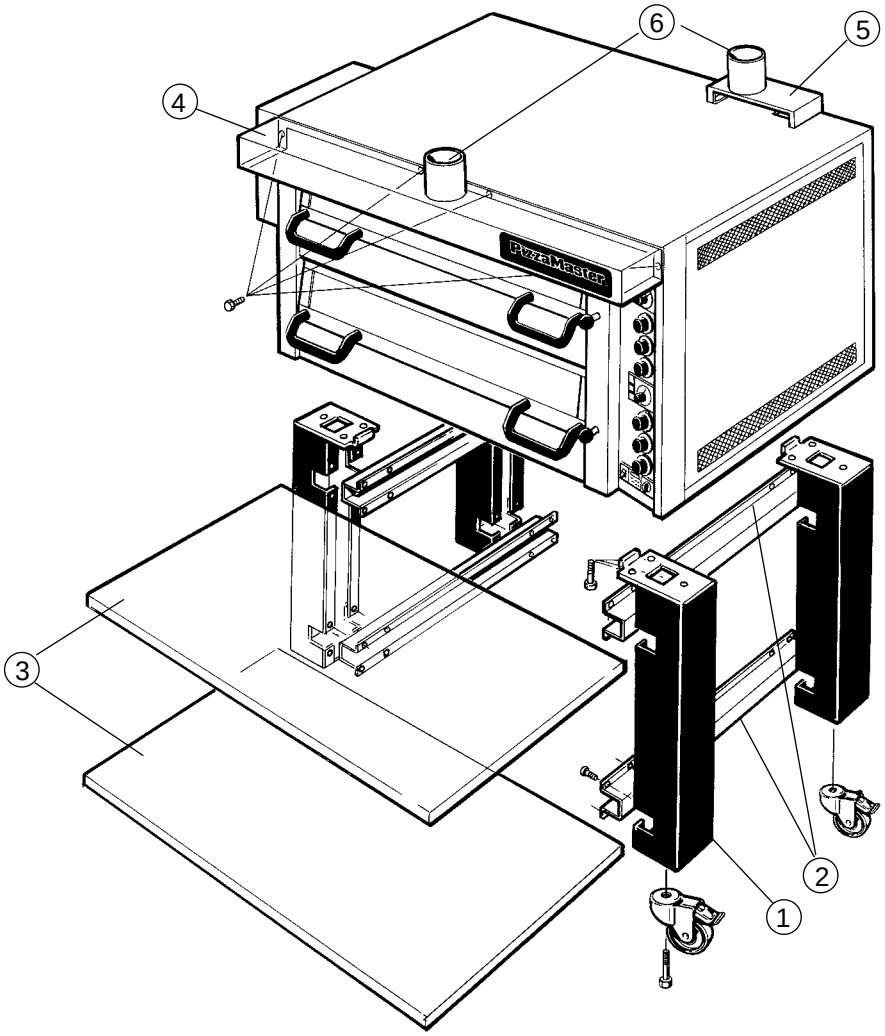
Important!

Do not remove the wooden supports for the hearthstones until you reach point 7 opposite.

Do not use the oven-door handles or the oven-vent knobs to lift the oven, for it can damage the oven.

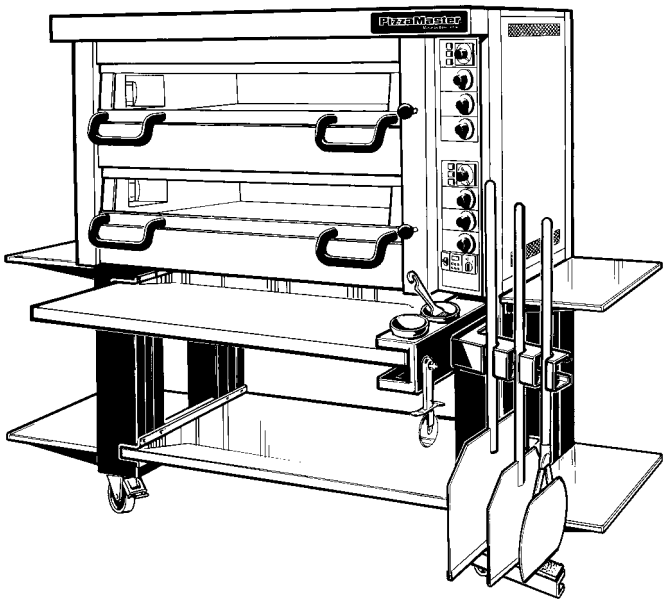
Important! Fit the 2 legs with the lockable wheels to the front of the oven, and the 2 legs with non-lockable wheels to the rear.

1. Lift the oven and fit the legs using the M10x30 bolts (12 pcs) + 20x10.5 washers (12 pcs) provided. For each leg, first screw in (but do not tighten) the internal bolt, i.e. the one that has to be inserted through the top inside of the leg. Then screw in the 2 external bolts, but do not tighten. Now tighten the 3 bolts progressively and alternately to fix the leg firmly to the oven.
2. Fit the slide rails (4 pcs) to the legs as shown below, using the self-tapping screws provided (16 pcs).
3. Insert the sliding shelf into either the upper or the lower pair of rails, as required. (1 sliding shelf is supplied as standard)
4. Fit the steam duct, using the screws provided (4 pcs).
5. Fit the flue diverter, using the self-tapping screws provided (4 pcs).
   Important! Make sure the open long-side faces forward.
6. Fit the exhaust outlets (2 pcs).
7. Remove the wooden supports that hold the hearthstones in place.
8. Remove all protective plastic film from the oven.



Assembly – accessories

All PizzaMaster® accessories can be mounted on either the left- or right-hand side of the oven.



Peel holder

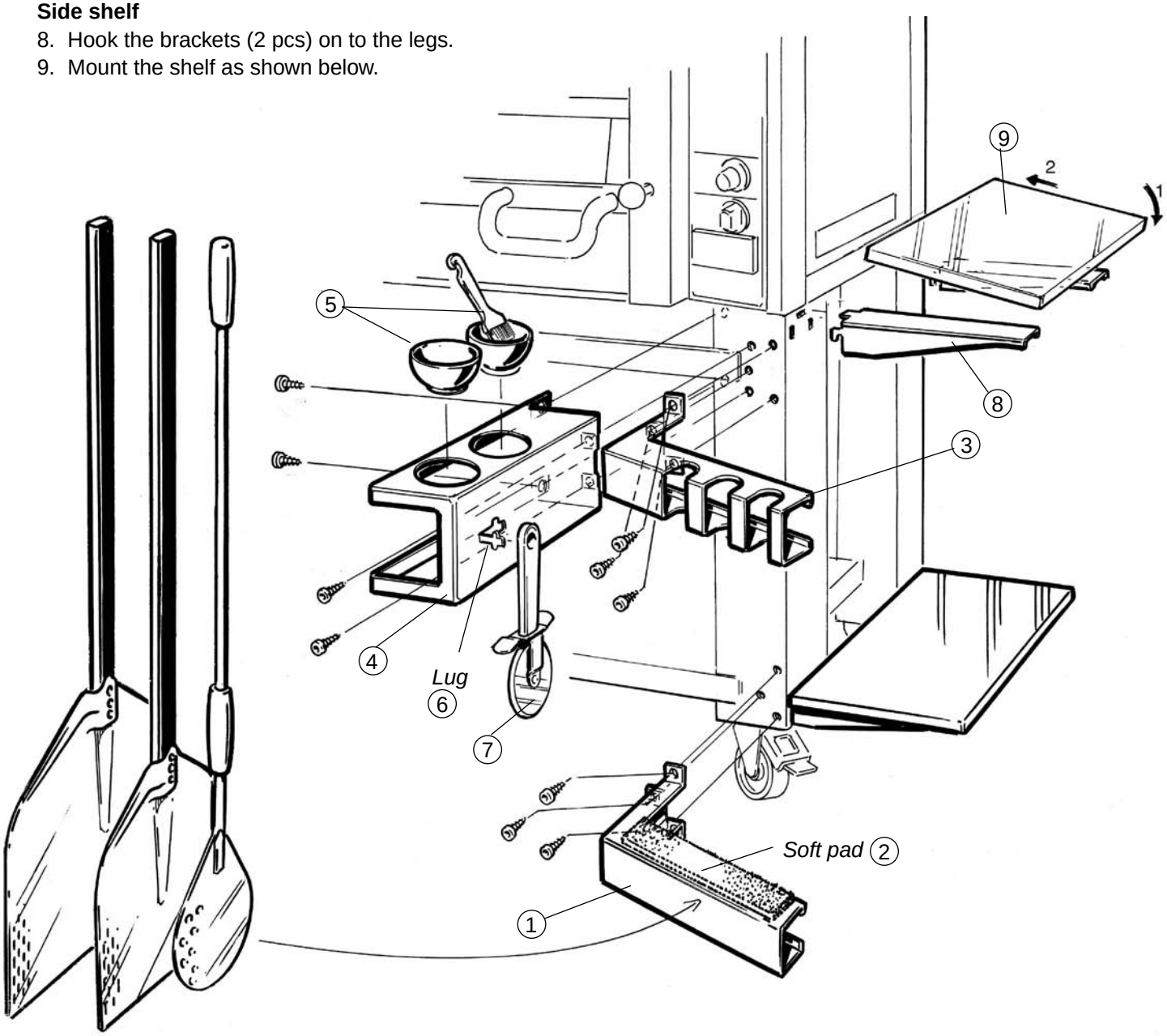
1. Fit the lower bracket, using the self-tapping screws provided (3 pcs).
2. Peel off the backing from the soft pad and stick the pad to the lower bracket, as shown in the illustration.
3. Now fit the upper bracket, using the self-tapping screws provided (3 pcs).

Oil-and-spice rack (also holds the slicer)

4. Fit the oil-and-spice rack, using the self-tapping screws provided (4 pcs).
5. Insert the spice bowl and oil bowl with basting brush, as shown below.
6. Carefully fold out the lug, as shown below.
7. Hang the slicer (provided) on the lug.

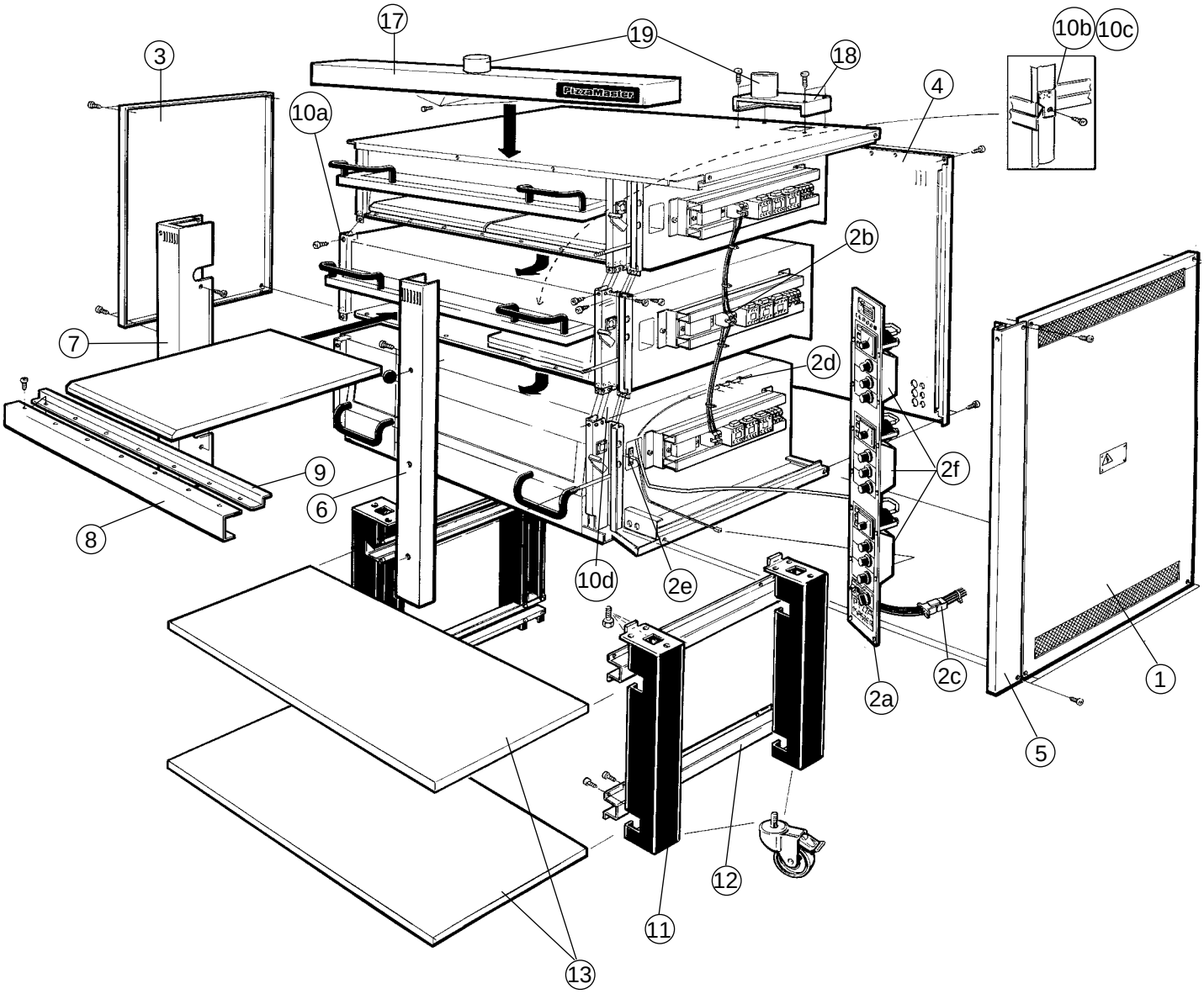
Side shelf

8. Hook the brackets (2 pcs) on to the legs.
9. Mount the shelf as shown below.



Assembly – Divisible oven

Note: A divisible oven is a 2- or 3-deck oven in which the decks (or oven chambers) can be separated (divided) for the purpose of moving the oven through narrow doorways and corridors.



Important!

Do not remove the wooden supports for the hearth-stones until you reach point 20 below.
Do not use the oven-door handles or oven-vent knobs to lift the oven, for it can damage the oven.

Info!
Weight per oven deck: approx. 150 kg

Disassembly

1. Remove the screws (4 pcs) that secure the right-hand side panel, and take off the panel.

2. Remove the screws that secure the control panel (**2a**). Disconnect the cables from the block (**2b**) between the oven chambers. Be sure to mark the cables so they can be fitted back correctly. Disconnect the contact (**2c**) on the lower part of the control panel.

Now, for each oven chamber (or deck), do the following:

- Remove the thermostat's sensor (**2d**), which is located inside the oven chamber on the right. To do this, bend out the fixing clips using a pair of pliers. Remove the sensor through the hole at the upper-right lamp socket.

- Remove the screw and then remove the thermal overload sensor (**2e**).

- Disconnect the contact (**2f**) from the lower side of the circuit board. (Remember, there is one such contact for each oven chamber or deck.)

- Now take off the control panel.

3. Remove the screws (4 pcs) that secure the left side panel, and remove the panel.

4. Remove all screws that secure the back panel, and remove the panel.

5. Remove the screws (2 pcs) that secure the narrow, front-right side-panel, and remove the panel.

6. Unscrew and remove all the oven-vent knobs. Open the oven door(s). Remove the screw (1 pc per deck) that secures the left side of the pillar (**6**) to the inside-right of the oven-door frame(s). Now remove the pillar.

7. Remove the outside screws (2 pcs) that secure the narrow, front-left side-panel (**7**). Then, with the oven door(s) open, remove the screw (1 pc per deck) that secures the right side of the panel to the inside-left of the door frame(s). Now remove the panel.

8. Remove the screws from the middle cross-member (**8**), and remove the member.

9. Remove the hearth strip (**9**).

10. Remove the self-tapping screws that fix the individual oven decks to each other. Follow the order described below. (Note that screw quantities are per deck):

a. – the screws (3 pcs) that secure the front left corner

b. – the screw (1 pc) that secures the back left corner

c. – the screw (1 pc) that secures the back right corner

d. – the screws (6 pcs) that secure the front right corner.

The decks can now be separated. Lift off each deck by moving it first backward and then upward. The oven is now completely disassembled.

Assembly

Important! Be sure to fit the 2 legs with the lockable wheels to the front of the oven and the 2 legs with non-lockable wheels to the back.

11. Lift the lower oven-deck safely and fit the legs using the M10x30 bolts (12 pcs) + 20x10.5 washers (12 pcs) provided. For each leg, first screw in (but do not tighten) the internal bolt, i.e. the one that has to be inserted through the top inside of the leg. Then screw in the 2 external bolts, but do not tighten. Finally, tighten the 3 bolts progressively and alternately to fix the leg firmly to the oven.
12. Fit the slide rails (4 pcs) to the legs as shown in the illustration, using the self-tapping screws provided (16 pcs).
13. Insert the sliding shelf into either the upper or the lower pair of rails, as required. (1 sliding shelf is supplied as standard)
14. Mount the remaining oven decks and secure them in place using the screws **10 a-d** removed at point 10.
15. Fit parts 3-9 using the screws provided.
16. Now, for each oven chamber (or deck):

    - Insert the thermostat's sensor (**2d**) through the hole in the upper-right lamp socket. Secure the sensor in the three fixing clips on the right of the oven chamber. Fix it into place by bending the fixing clips using a pair of pliers.

    - Fit the thermal overload sensor (**2e**) as shown in the illustration, using the screw provided (1 pc).

    - Fit the control panel (**2a**) and secure it in place with the screws provided.

    - Connect the contact (**2c**) in the lower part of the control panel to the corresponding contact on the oven.

    - Connect the contact (**2f**) to the lower side of the printed circuit board.

    - Fit and secure the cables to block (**2b**).
17. Fit the steam duct, using the screws provided (4 pcs).
18. Fit the flue diverter, using the self-tapping screws provided (4 pcs).

    Important! Make sure the open long-side faces forward.
19. Fit the exhaust outlets (2 pcs).
20. Remove the wooden supports that keep the hearth-stones in place.
21. Remove all protective plastic film from the oven.

Electrical connection

Important!

For reasons of safety and the validity of the warranty, all electrical work must be carried out by a qualified electrician.

The oven must be connected via an external main swich with min. 3mm gap.e of at least 3 mm for each power supply cable.

Tip! Ideally, the oven should be connected with one power supply cable per oven chamber (or deck). This gives the following benefits:

- It enables a much lower main fuse rating, giving a lower overall electrical cost.
- If a fuse does blow or trip, only part of the oven is affected, thus reducing the impact on productivity.

Fuse protection needs

- In the case of 1 power supply cable per **deck**, see the table below for the correct fuse rating per deck relative to the supply voltage.
- In the case of 1 power supply cable per **oven**, see the oven rating plate and the attached electrical wiring diagram before calculating the fuse rating.

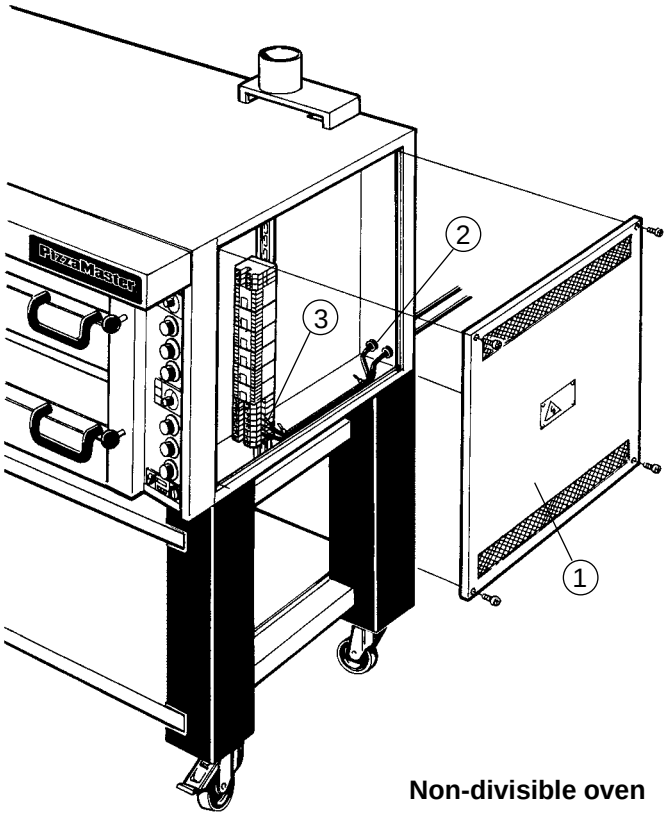
The digit 0 in the model codes below is replaced by 1, 2 or 3 on the oven rating plate according to the number of decks.

Model	Power kW	3N/400V	3/230V
	Power and fuse rating per deck		
PM 720E	6.7	3N/10A	3/20A
PM 730E	9.5	3N/16A	3/25A
PM 740E	12.5	3N/20A	3/35A
PM 820E	9.0	3N/16A	3/25A
PM 830E	13.5	3N/20A	3/35A
PM 840E	17.0	3N/25A	3/50A

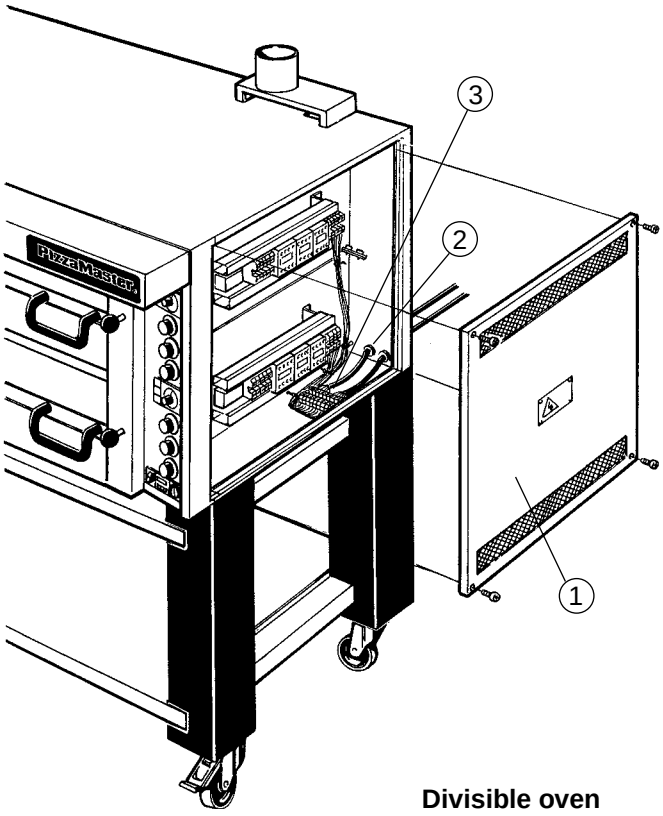
After reading **all** above information, follow instructions below for correct electrical connection.

1. Make sure electrical supply corresponds with that specified on the oven rating plate.
2. Remove the screws (4 pcs) that secures the right-hand side panel, and take off the panel.
3. Feed the power supply cable(s) (provided by customer) through the access holes (see fig. 2) on the right-hand back of the oven and pull the cable to the field terminal block (see fig. 3).
4. Following the appropriate electrical wiring diagram confirming to the oven rating plate, connect the power supply leads to the field terminal block (see fig. 3).
5. Make sure all connections are tight, then replace the right-hand side panel.

The earth potential equalizer screw has to be installed. The earth potential screw is located on the backside next to the connecting cable.



Non-divisible oven



Divisible oven

Evacuation connection

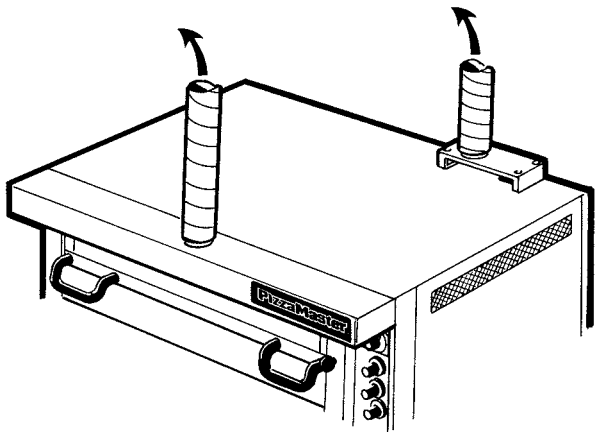
Important !

Local inspectors, ventilation- and environmental specialists should be consulted so that the design and the installation conforms to local regulations.

The oven is designed to be connected to an extraction system. The capacity of the extractor depends on the number of decks per oven. An extraction capacity of 150-200 m^3/h per oven deck is recommended for each alternative below. The oven has two provided exhaust outlets, each Ø100 mm. One at the front to evacuate air from the steam duct and one at the back to evacuate air from the oven chamber.

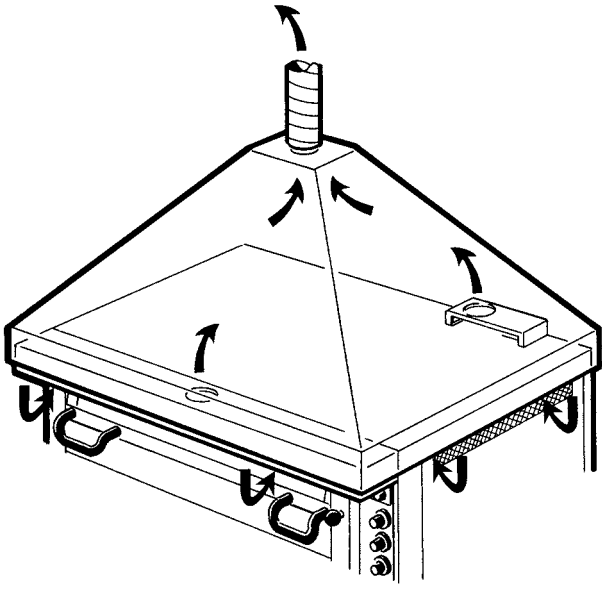
Exhaust outlets

To prevent steam, smoke and fumes from the oven being channelled out into the room, the exhaust outlets should be connected as illustrated.



Extractor hood

If a extractor hood is placed above the oven, it is not necessary to connect the exhaust outlets. The hood should be approx. 0,5m larger than the outer edge of the oven to effectively cope with steam, smoke and fumes from the oven.



Control panel – Instruction

Thermostat
Regulates the baking temperature. A yellow lamp indicates that the heating element is on.

Turbo – quick start up function
The turbo-start function, engaged automatically at start up, brings the oven up to temperature very quickly. When the desired temperature has been reached, the turbo-start shuts off automatically. A green light indicates that the turbo is in operation.

Warning – Overheating cut-off
If the oven overheats, it is turned off automatically. Call an authorised electrician. A red light will show when the overheating cut-off has been activated. The oven can be reset by turning off the main switch and turn it on again, when the temperature have gone down below 400 °C.

Top Front – Adjusts and distributes power to front overhead heat
Off = Heat zone turned off
10 = Maximum output

Top Back – Adjusts and distributes power to overhead heat
Off = Heat zone turned off
10 = Maximum output

Bottom – Adjusts and distributes power to bottom heat
Off = Heat zone turned off
10 = Maximum output

Timer – option
A timer to automatically start and stop the oven can be programmed for different starting and stopping times for each day of the week. See separate instructions.

Circuit breaker
For the control circuit

Main switch
A = Automatic ON/OFF activated with optional timer
0 = Off
1 = On

First-time start-up of oven

Before putting the oven into operation, it should be switched on and brought up to temperature to burn off any remaining protective oil in the oven chamber(s). When this is done, the oven will emit a certain amount of smoke, which is normal. Make sure therefore that the kitchen ventilation system is switched on. If possible, open doors and windows to allow the smoke to escape more quickly. All decks can be switched on simultaneously. Follow the running-in schedule below:

1. Close all the oven doors, open all the oven vents and adjust the thermostat to 350 °C.
2. Turn all heat controls to position 10 and switch on the oven by turning its main switch into position 1.
3. When the oven reaches 350 °C (which takes about 30 minutes), leave it switched on for 1 hour.
4. The oven is now ready for use. For temperature- and heat-control settings, please see pages 12 and 14.

Changing an oven lamp

IMPORTANT!

If the oven is hot, take great care not to burn yourself. Take care not to touch the new lamp directly, for that would reduce its service life.

1. Switch off the oven by turning the main switch into position 0.
2. Remove the screws (2 pcs) that hold the antiglare shield and remove the antiglare shield.
3. Turn the lamp glass to the left to loosen it.
4. Take out the defective lamp.
5. Wear gloves or use a piece of paper to grasp and fit the new lamp.
6. Turn the lamp glass to the right to tighten and secure it. Do not turn it too hard, for that would make it difficult to remove.
7. Fit back the antiglare shield.
8. Switch on the oven by turning the main switch into position 1.

Care and maintenance

A well maintained oven lasts longer and looks like new for a long time. We recommend cleaning and servicing your oven as follows:

Important!

- Do not use cleaning agents on the hearthstones. If cleaning is necessary, use a clean damp cloth only.
- Do not use pressure-washing equipment to clean the oven.
- Do not use abrasive materials like steel wool or abrasive sponges to clean the glass in the oven door. **N.B.** Before cleaning, the glass should be cool enough to touch. Otherwise there is a risk of cracking.

Daily maintenance and cleaning

1. Brush out and scrape out any bake residue or soot in the oven chamber.
2. Clean the door-glass inside and outside using a cloth moistened with water and glass-cleaning agent.
3. Clean the outside of the oven using a cleaning agent for stainless-steel surfaces.

Monthly maintenance and cleaning

1. First clean the oven's external stainless-steel surfaces with oven exterior cleaning gel. Then use a special cleaning and polishing cloth for brushed stainless-steel surfaces.

   IMPORTANT!
   Your oven has surfaces of brushed stainless-steel. Always apply the special cloth in the direction of the grain.
2. Lubricate the door bushings with a high-temperature spray lubricant.

Annual maintenance and cleaning

1. Lift out the hearthstones and vacuum-clean the entire oven chamber.

   IMPORTANT!
   Be very careful to mark and put back the hearthstones exactly as they were. Each stone must be returned to its original place with the same side facing upward and turned in the same direction as before.

Oven settings and baking tips

We suggest using the recommended base-settings (opposite) to begin with. Then, as you gain experience with the oven, you can experiment with different thermostat and heat-control settings until you find the optimum settings for your brand of pizza. Before doing this, however, it is important to understand how the oven works and what factors will affect the baking result. Please read the 4 guidelines below.

Info! All PizzaMaster® ovens have hearthstones of specially fired natural clay. With the right oven settings, they give much better pizza than do the grey concrete slabs commonly used in other ovens.

1. Setting the right temperature

The oven temperature is set by means of the thermostat at the top of the control panel. It should be set to suit the composition of the dough, the size and thickness of the crust, the quantity of pizza-toppings and the desired baking result, e.g. whether you prefer the crust to be fairly soft or nice and crispy.

Basic rule

The basic rule is that the pizza crust should be ready by the time the pizza toppings are ready. To help achieve this, bear in mind the following:

Quantity and relationship between salt and sugar

- Sugar makes the crust more crispy and gives it more colour. The use of sugar therefore enables either the baking time to be shortened or the oven temperature to be reduced.
- Salt makes the crust softer and gives it less colour. The use of salt therefore requires either a longer baking time or a higher oven temperature.

Thickness of pizza crust (and base)

- The thinner the crust, the shorter the baking time.
- The thicker the crust, the longer the baking time.

Quantity of pizza toppings

- The fewer the pizza toppings, the shorter the baking time.
- The more pizza toppings, the longer the baking time.

Important! Once you have found the right thermostat temperature-setting for your brand of pizza, **always** use that setting regardless of the workload and number of pizzas in the oven.

2. Placement of pizzas

To minimize the incidence of uneven baking, all PizzaMaster® ovens are optimized for a certain size of pizza. Accordingly, each hearthstone is dimensioned to accommodate 2 pizzas of that size, one at the back of the stone and one at the front. To avoid uneven baking, place each pizza wholly on the **same stone** if possible. Try not to let pizzas overlap the joints between stones.

700-series ovens are optimized for pizzas up to **35 cm**.
800-series ovens are optimized for pizzas up to **41 cm**.

Base settings

These recommended base-settings are based on the most popular types of pizza.

	Pizza baked directly on hearthstone	**Pizza baked in pan**
Temperature	310 °C	310 °C
Top Front	7	7
Top Back	7	7
Bottom	2	7

3. Setting the heat output controls

Your PizzaMaster® oven has 3 independent output controls per deck to help you ensure that heat is distributed evenly throughout the oven, regardless of the workload. Following the guidelines below will optimize your baking results.

Top-Front and Top-Back – Overhead heat

If the preset oven temperature falls by more than 30 °C during baking, then the settings for *Top-Front* and *Top-Back* are too low. Increase the settings as necessary, but just enough to maintain the oven temperature.

Top Front – Front overhead heat

Normally, *Top Front* should be set at the same value as *Top Back*. However, if the pizzas nearest the front of the oven are lighter or darker than those at the back, then the *Top Front* heat control should be adjusted as necessary.

Bottom – Bottom-heat

The bottom heat should be set as high as possible without burning the undersides of the pizzas.

Tip! When you are expecting an extra high workload, e.g. during rush hours, you can increase the bottom heat 15 minutes beforehand to boost the heat in the hearthstones. This will help to maintain the bottom heat throughout the rush period.

4. Vent function

The vent is used to evacuate steam that builds up in the oven during baking. Steam makes the pizza crust soft and reduces the effect of the oven.

The vent is also used to evacuate smoke that can form if a pizza breaks up or if some of its toppings fall directly on to a hearthstone.

Important!

- When the oven is fully loaded, the vent should be opened fully in order to avoid soft pizza and unnecessarily high electricity consumption.
- When the oven is lightly loaded, the vent should be closed in order to avoid unnecessarily high electricity consumption.

Troubleshooting

The table below will help to make baking easier, sim-plify adjustments of the oven and help in the event of problem. If solution is not found please contact your nearest PizzaMaster® distributor or contact our service

Symptom	Possible cause	Probable solution
The oven does not start	Oven fuse has tripped	Reset oven fuse
	Main fuse has blown/tripped	Replace/reset main fuse
	Timer settings are incorrect / timer broken	See page 16-17 – Timer instruction / replace timer
Oven temperature falls too much or recovery period is too long	Main fuse has blown/tripped	Replace/reset main fuse
	A contactor is broken	Replace contactor
	Vent closed when oven is fully loaded	Open vent
	Top front and Top back settings are too low	Increase settings for Top front and Top back
The top of the pizza is too dark	Top front and Top back settings are too high	Decrease settings for Top front and Top back
	Too high baking temperature	Decrease baking temperature
The bottom of the pizza is too dark	Bottom is set too high	Decrease bottom
	Too high baking temperature	Decrease baking temperature
Both the top and bottom of the pizza is too dark	Too high baking temperature	Decrease baking temperature
	Too long baking time	Decrease baking time
Baking time is too long before the pizza is ready	Baking temperature is too low	Increase baking temperature
The pizza is not baked enough at the front of the oven	Top front is set too low	Increase Top front
	Top back is set too high	Decrease Top back
	The oven door gasket seals badly	Replace the oven door gasket
The pizza is baked to much at the front of the oven	Top front is set too high	Decrease Top front
	Top back is set too low	Increase Top back
The oven bakes uneven in certain parts	Main fuse has blown/tripped	Replace/reset main fuse
	A contactor is broken	Replace contactor
	The oven door gasket seals badly	Replace the oven door gasket
	Incorrect placement of pizzas	See page 14 – placement of pizza
The pizza-crust is too soft when oven is fully loaded	Vent closed	Open vent

Clock timer (optional) – Basic operating instructions

All PizzaMaster® ovens can be equipped with a 7-day clock that switches the oven on and off automatically. This ensures that the oven is always hot at the start of the day and always switched off at the end of the day.

The clock timer has more functions than those mentioned here, but to keep these instructions simple we shall describe only those functions needed to program the oven to switch on and off automatically.

Important!

When using the clock timer, the oven's main switch must be in position A.

Info!

- The clock can be programmed to the following languages: English, German, Polish, Swedish, Danish/Norwegian and Finnish.
- The clock adjusts automatically between summer time and winter time.

MENU **Menu selection:**

AUTO = Operating mode

PROGRAM = Programming of new start- and stop-times

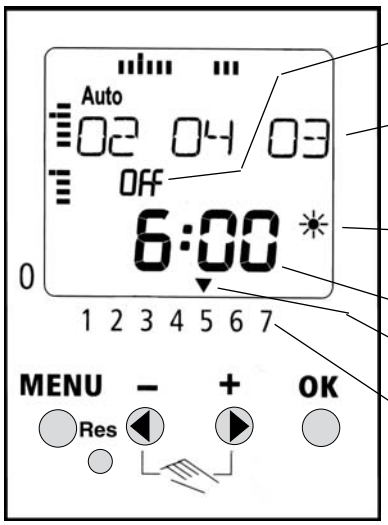
DAT/TIME = Not in use

MANUELL = Not in use

◀ ▶ Select by pressing

OK Confirms your selection by pressing

Res Language-, date- and time settings will be deleted. The programmed start- and stop-times will remain intact.



The clock timer output
On = Oven activated
Off = Oven deactivated

Current date

☼ = Summer time
❄ = Winter time

Current time

▼ = Current day of the week

1 – 7 weekdays
1 = Monday, 2 = Tuesday,...

For correct programming of the clock timer it is **important** that points 1, 2 and 3 is followed in correct order.

1. 1. Programming language, date and time.

1. Press the **Res** key with a pointed object for approx. 1 second.
2. Select language by pressing ◀ or ▶. Confirm by pressing **OK**.
3. Select year by pressing ◀ or ▶. Confirm by pressing **OK**.
4. Select month by pressing ◀ or ▶. Confirm by pressing **OK**.
5. Select day by pressing ◀ or ▶. Confirm by pressing **OK**.
6. Select hour by pressing ◀ or ▶. Confirm by pressing **OK**.
7. Select minute by pressing ◀ or ▶. Confirm by pressing **OK**.

2. Deletion of old start- and stop-times.

Before commence programming it is important that all old (if any) start- and stop-times are deleted.

1. Press **MENU**. PROGRAM appears. Confirm by pressing **OK**.
2. Press ▶ until CLEAR appears. Confirm by pressing **OK**.
3. Press ▶ until ALL appears. Confirm by pressing **OK**.
4. CONFIRM appears. Confirm by pressing **OK**.
5. Press ▶ until END appears. Confirm by pressing **OK**.

3. Programming new start- and stop times.

Important!
Read tip, recommendations and example (opposite) before commence programming.

1. Press **MENU**. PROGRAM appears. Confirm by pressing **OK**.
2. NEW PROG appears. Confirm by pressing **OK**.
3. No. of available memory locations appears approx. 2 seconds. Select ON or OFF with ▶. Confirm by pressing **OK**.
4. Select hours by pressing ◀ or ▶. Confirm by pressing **OK**. Repeat with minute and confirm by pressing **OK**.
5. MONDAY appears. Select first day of the program (if other than monday) with ▶. Confirm by pressing **OK**. ▼ will now appear firm for the selected day.
6. Two options is now available (see below). Select COPY or STORE with ▶. Confirm by pressing **OK**.
   - COPY is selected if you want to copy the selected time to another day of the week.
   - STORE is selected if you want to end programming this start/stop-time. If STORE is selected go directly to point 8.
7. If COPY is selected ADD and the next day (e.g. TU=Tuesday) will appear. Select each day(s) with the same start/stop-time by pressing ▶ and confirm by pressing **OK**. For each day that is selected and confirmed ▼ will appear firm. Continue by pressing ▶ until STORE appears. Confirm by pressing **OK**.
8. NEW PROG appears. To continue programming a new start- and stop time press **OK**. To end programming press ▶ until END appears. Confirm by pressing **OK**.

Tip!

Before starting to program the clock timer, write down your start and stop times for each day of the week.

Recommendations

program the start and
stop times as follows:

- **Start** – 45 minutes before opening. The oven heats up in just 25 minutes, but letting it run for an additional 20 minutes will ensure optimal heat distribution.
- **Stop** – 15 minutes after closing (in case customers arrive shortly before closing time).

Example

The table below shows examples of opening times and the recommended start and stop times for the oven. In this particular example, there are 4 different times to program.

1. Monday-Friday = on/start 10:15
2. Saturday-Sunday + on/start 11:15
3. Monday-Thursday + Sundays = off/stop 21:15
4. Friday-Saturday = off/stop 22:15

See diagram below

Exempel

Weekday	monday	tuesday	wednesday	thursday	friday	saturday	sunday
Opening hours	11:00 – 21:00	11:00 – 21:00	11:00 – 21:00	11:00 – 21:00	11:00 – 22:00	12:00 – 22:00	12:00 – 21:00
Recommended start and stop times	10:15 – 21:15	10:15 – 21:15	10:15 – 21:15	10:15 – 21:15	10:15 – 22:15	11:15 – 22:15	11:15 – 21:15

Parts list

When ordering spare parts, please have the oven serial number and model at hands, to help us locate the parts needed for your oven.

1. Vent handle knob
2. Door handle
3. Door glass
4. Door bearing
5. Door spring
6. Oven door sealing
7. Hearthstone
8. Leg
9. Non-lockable wheel
10. Lockable wheel
11. Halogen 20W lighting complete
12. Lamp glass
13. Halogenlamp 20W
14. Heating element
15. Main switch
16. Control dial – main switch
17. Clock timer weekly
18. Circuit breaker
19. Contactor
20. Thermostat
21. Heat control
22. Control dial – heat control
23. PC-Board
24. Pilot lamp yellow – thermostat
25. Pilot lamp green – turbo
26. Pilot lamp red – warning
27. Transformer – lighting
28. Overheat protection sensor
29. Soft pad – peel holder
30. Bowl – oil- and spice rack
31. Basting brush
32. Slicer

*** See electrical diagram**