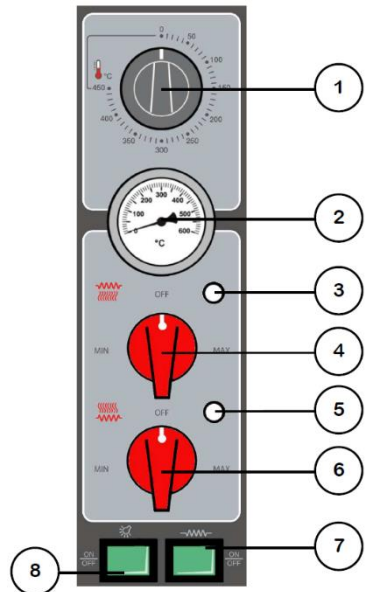


Controls

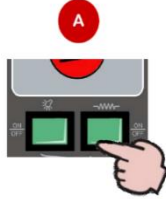


- 1. Thermostat**
Powers the heating elements & controls the oven's temperature
- 2. Temperature Display**
Displays the temperature inside the oven
- 3. Indicator Light**
When lit, indicates that the oven's top heating elements are on
- 4. Top Element Control**
Controls the power to the top heating elements
- 5. Indicator Light**
When lit, indicates that the oven's bottom heating elements are on
- 6. Bottom Element Control**
Controls the power to the bottom heating elements
- 7. On/Off Switch**
Powers the heating elements
- 8. Light Switch**
Turns the internal lights on and off

Power on

Turning the oven on

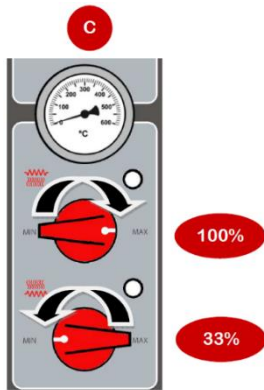
- A. Switch the on/off switch (7) to 'on'



- B. Turn the thermostat (1) clockwise to the desired temperature



- C. Turn switches (4) and (6) to MIN or MAX power



The white indicator lights (3) and (5) will remain illuminated until the desired temperature has been reached

ATTENTION

To turn on the oven lights, the power to the bottom deck (7) must be switched on. Lights for neither deck will work if this switch is not engaged.

Cooking Tips

We suggest that you switch on the oven at least 30-40 minutes prior to use. The cooking times will vary depending on what you're cooking and how you want it to be cooked.

Approximate cooking times:

Cooking Method	Oven Temperature	Cooking Time
Pizza on the stone	300°C	~ 3 minutes
Pizza on a skillet	330°C	~ 4 minutes
Pizza in a pan	360°C	~ 6 minutes

"Pizza is burning on bottom but not cooking on top"

Quick Tip:
Turn bottom element control (6) from Max to Min!

Cleaning Tips

Cleaning the stones

At the end of service, turn off the oven lights then turn the oven thermostat (1) up to 400°C. Once this temperature has been reached, switch off the oven, and allow it to cool down. Once the oven is cool sweep any burnt residue from the stones or clear any excess with a vacuum cleaner

It is very important that the oven lights are turned off before performing this burn-off procedure, to preserve the bulbs

Cleaning the door glass

When the oven is cool, clean the glass with a damp cloth then wipe any residue off, leaving the glass dry.

Don't-

1. Do not wash the equipment using direct water sprays; do not use products (even if diluted) that contain chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the equipment or the floor under the equipment.
2. Do not use metal or abrasive tools to clean the steel (e.g. brushes or scourers, such as Scotch Brite).
3. Do not permit dirt, fat, food or other items to form a crust on the equipment.
4. It is recommended to have the equipment checked by an authorised service centre at least once a year.

General Safety Advice

Always turn off the main electrical switch when no longer using the equipment, especially during cleaning operations or a prolonged period of inactivity.

It is prohibited to place inflammable solids or liquids, such as spirits, in the baking chamber when operating. Supervise the equipment when operating and do not leave food in the oven with no one present!

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llk
PIZZA AND CATERING EQUIPMENT PROFESSIONALS