

Electric Pizza Oven Manual

Instructions

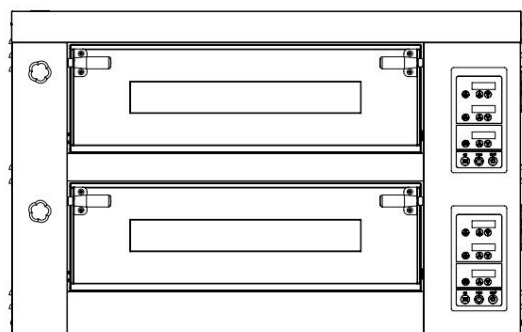
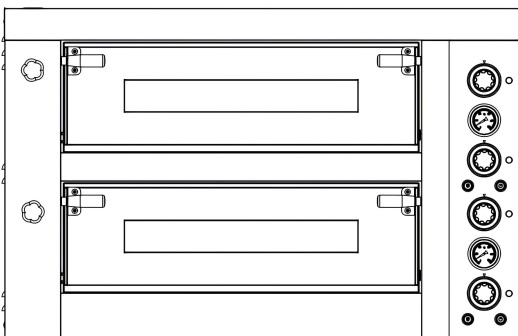
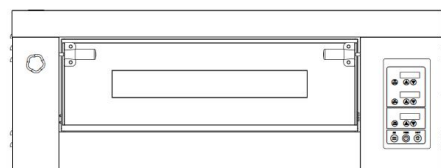
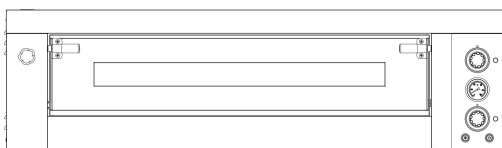
PZO-ECO4 PZOD-ECO4

PZO-ECO6 PZOD-ECO6

PZO-ECO6L PZOD-ECO6L

PZO-ECO8 PZOD-ECO8

PZO-ECO12L PZOD-ECO12L



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1. Introduction

Thank you for choosing our pizzeria oven. This manual provides detailed information for safe and optimal use of your new oven. Please read all instructions carefully before use. Installation must be carried out exclusively by qualified personnel, capable of guaranteeing the best operating and safety conditions.

Safety

- **Burn Hazards:** Always wear protective gloves when handling hot baking sheets or grills.
- **Ventilation:** Make sure the room is adequately ventilated.
- **Emergency shutdown:** Turn off the oven main switch in case of emergency.
- **Fires:** Keep a fire extinguisher close to the oven and know the emergency protocol in case of fire.
- **Regular inspections:** Check the oven periodically for any signs of wear or damage.
- **Usage:** the oven is designed for commercial use only, and must be used by expert and trained personnel.

2. Installation

- **Positioning:** Place the oven on a stable, heat-resistant surface. Make sure there is adequate space around the oven for ventilation. The flooring must be adequate and easy to clean.
- **Electrical connection:** for the valid of the warranty and safety, all electrical work must be carried out by a professional electrician. Connect the oven to a suitable power outlet. Check that the voltage and power are compatible with those required by the oven.
- **First ignition:** Remove any protective materials and unnecessary accessories inside the oven before turning it on for the first time.
- **Grounding:** The oven must be grounded.

3. Oven operation

First power up

- Remove all protective film and the packing material inside from the oven.
- Make sure there is nothing inside the oven that could cause damage.
- Clean the refractory stones with the brush to remove any dirt left on the surface.
- Make sure the oven is connected to electricity correctly.
- Press the power button located on the control panel and set the temperature at 100°C, wait until the indication light to go off, then increase the temperature setting to 150°C.
- Ventilate the room during the first ignition. In some cases, during the first ignition, damp materials can cause smoke for about 30 minutes. In this phase, the oven brought to temperature, stabilizes and eliminates the residual humidity in the refractory stones and in the insulating material.

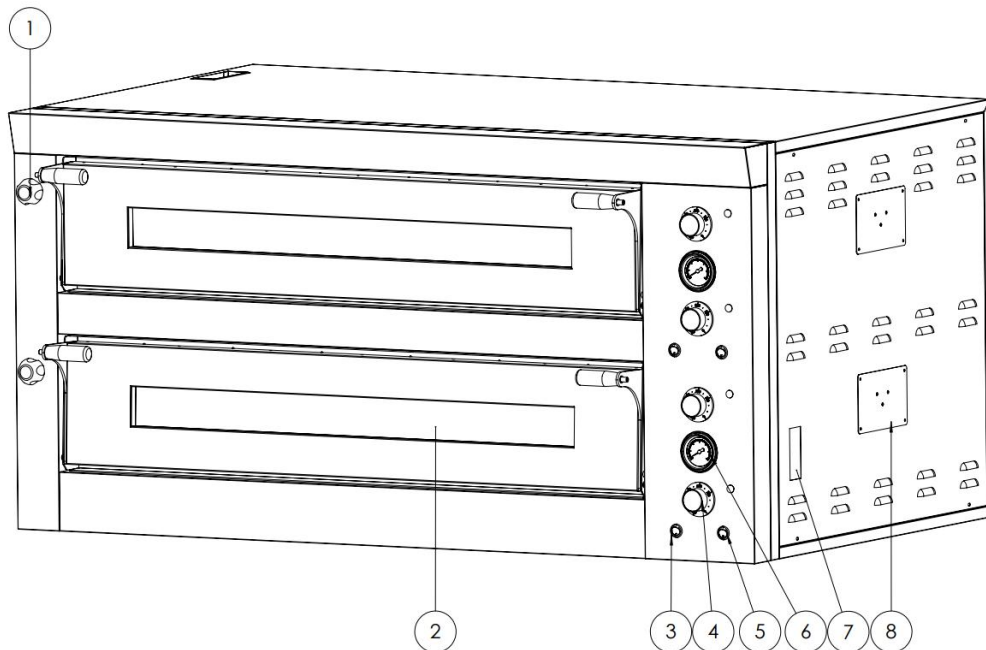
- Clean the refractory stones again with the brush to remove any dirt left on the surface.

Temperature adjustment and cooking

- Use the thermostat or digital control panel to set the desired temperature. There is no standard temperature, based on the user's needs the temperature can be raised or lowered.
- Wait for the oven to reach the set temperature. The indicator light will switch off when the oven is ready.
- For the first cooking, place the pizzas on the racks or suitable trays.
- Do some cooking tests to find the correct temperature. It is recommended to start with a low temperature (for example 320° above and 280° below) and then increase up to the operating temperature.
- Keep the refractory stones clean.
- Do not place any type of food other than pizza dough or bread on the refractory stones, other ingredients would cause damage to the refractory stones.
- Remove pizzas from the oven using a shovel or protective gloves.

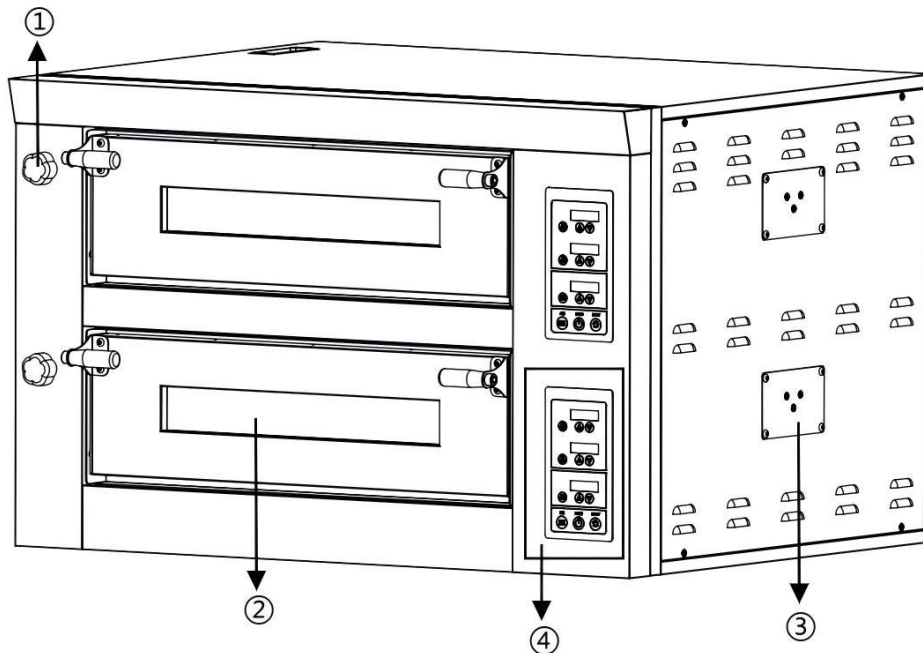
4. General data

Mechanical controller pizza oven:



1. Chimney opening knob;
2. Door of chamber;
3. Light on button;
4. Temperature regulation thermostat;
5. Power button;
6. Thermometer;
7. Technical data plate;
8. Room lamp maintenance panel;

Digital controller pizza oven:



1. Chimney opening knob;
2. Door of chamber;
3. Room lamp maintenance panel;
4. Specific instructions are shown below

Digital controller settings:

● Surface and primer settings:

When powered on, press the surface fire switch “” to activate the surface fire function, press the increase/decrease adjustment button “” to adjust the upper fire temperature, press the primer switch “” to activate the primer function, and press the primer increase/decrease adjustment button “” to adjust the primer. After the adjustment is completed, the flashing beam will automatically save and start working.

● Timing settings:

When the timer is not working when powered on, press the plus or minus adjustment button “” on the timer to adjust the time. After the adjustment is completed, save for three seconds and press the timer button “” to start working.

Note: The timer is on time

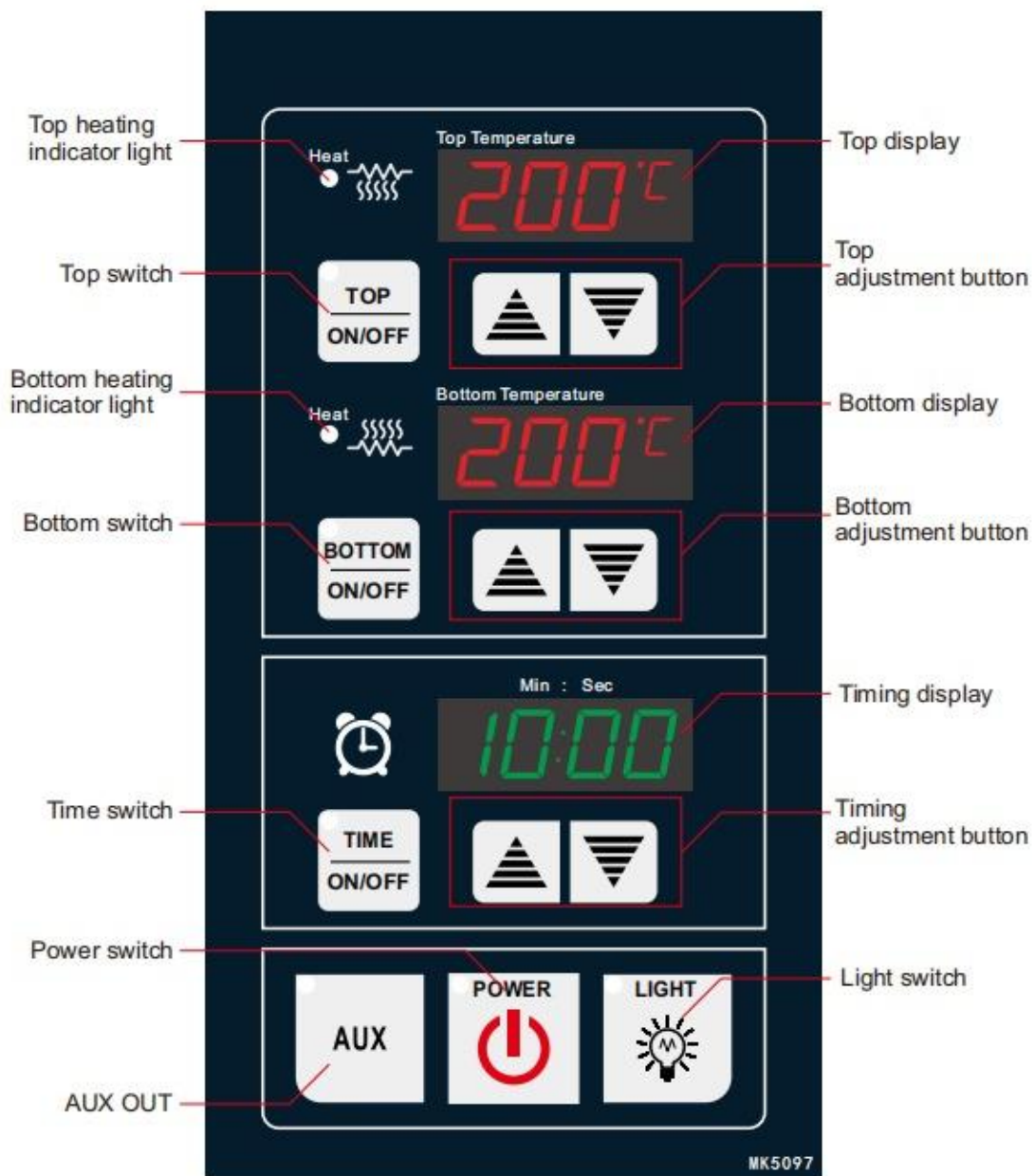
● Lighting settings:

When powered on, press the lighting button “” and the lighting will automatically turn off 30 seconds after being powered on.

- **Auxiliary output:**

“” Used for auxiliary functions

- **Digital Control panel**



5. Technical specification:

Single chamber models:

GH SKU		PZO-ECO4	PZOD-ECO4	PZO-ECO6	PZOD-ECO6	PZO-ECO6L	PZOD-ECO6L
External Dimension	LXDXH (mm)	1100*835*405		1100*1185*405		1450*835*405	
Chamber size	LXDXH (mm)	702X725X140		702X1075X140		1052X725X140	
Nr. pizza per chamber	∅ 34cm	4		6		6	
	∅ 50cm	1		2		2	
Power supply (50Hz)	230V 1	-		-		-	
	230V 3	-		-		-	
	400V+3N	√		√		√	
Max. power input	kW	4.7		8.8		8.8	
(A)*	230 V1	20.4		38.2		38.2	
	230 V3	11.8		22.1		22.1	
	400v+3N	6.78		12.7		12.7	
Controller		mechanical	digital	mechanical	digital	mechanical	digital
Max. operating temperature	°C	450					
Net weight	kg	80		135		150	

Double chamber models:

GH SKU		PZO-ECO8	PZOD-ECO8	PZO-ECO12L	PZOD-ECO12L
External Dimension	LXDXH (mm)	1100*835*705		1450*835*705	
Chamber size	LXDXH (mm)	702X725X140		1052X725X140	
Nr. pizza per chamber	∅ 34cm	4X2		6X2	
	∅ 50cm	1X2		2X2	
Power supply (50Hz)	230V 1	-		-	
	230V 3	-		-	
	400V+3N	√		√	
Max. power input	kW	4.7+4.7		8.8+8.8	
(A)*	230 V1	40.4		76.4	
	230 V3	23.6		44.2	
	400v+3N	13.56		25.4	
Controller		mechanical	digital	mechanical	digital
Max. operating temperature	°C	450			
Net weight	kg	160		230	

6. Maintenance

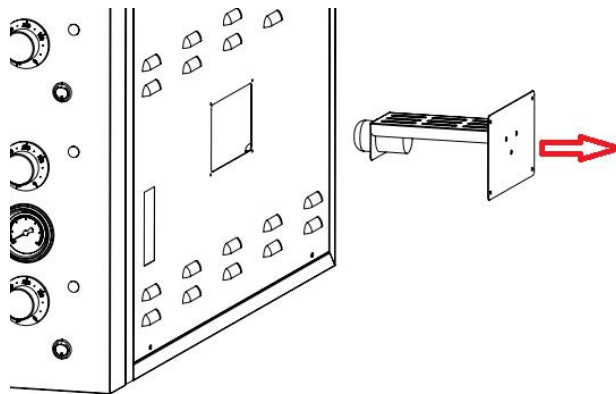
- **Make sure the oven is at room temperature**
- **Use individual protection systems**
- **Daily cleaning:** Clean the inside and outside of the oven with a damp cloth and a mild detergent. Do not use abrasive substances.
- **Weekly cleaning:** Remove and clean the refractory stones. Check and clean the air filters.
- **Monthly inspection:** Check the door seals and replace them if necessary. Check the condition of the resistors.
- **Annual inspection:** Check the condition of the refractory stones and replace them if necessary.

For any operation that is not the responsibility of the user, it is necessary to request the intervention of a specialized technician.

Then contact your local dealer and/or assistance service.

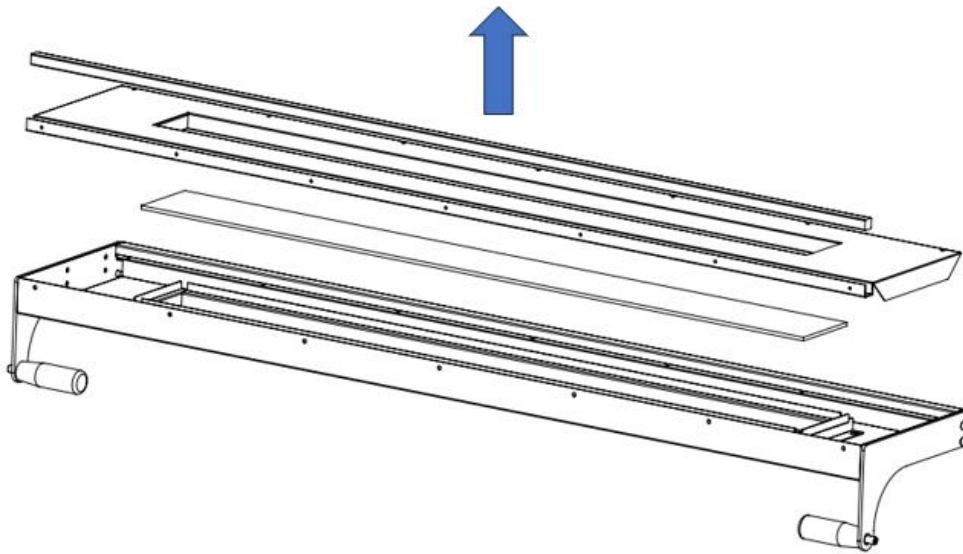
Replacement of lighting bulbs

- Never replace the lamp with a hot oven;
- Wait for the oven to cool down.
- Do not touch the lamp with your hands, always use gloves, a piece of paper or a cloth, in order to avoid damaging it and consequently reducing the lifespan of the lamp;



Replacement of the door glass

- Make sure the oven is at room temperature
- Unscrew the upper screws and remove the inner door
- Remove the glass
- Replace the gaskets
- Reposition the glass
- Reposition the inner door
- Tighten the screws



Troubleshooting

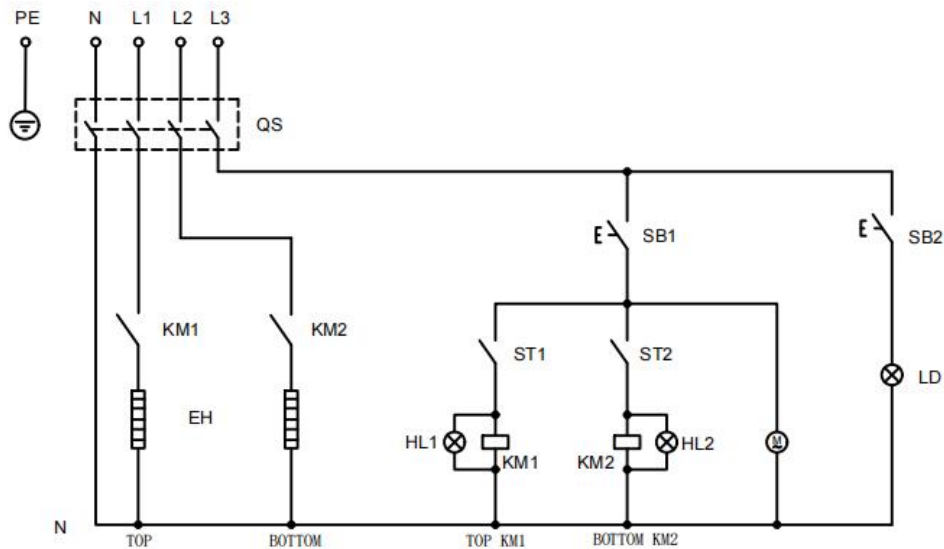
- **The oven does not turn on:** Check that the oven is correctly connected to the power socket and that the main switch is on.
- **The oven does not reach the desired temperature:** Check the thermostat and make sure it is set correctly. Check the integrity of the resistors.
- **Uneven cooking:** Make sure the racks are positioned correctly and that the oven is preheated properly. The pizzas must be turned during cooking to create uniform cooking. Make sure the thermostats are adjusted correctly.
- **Interior light does not turn on:** Burnt out lamp or faulty switch.
- **Door closed but smoke comes out:** chimney valve closed or refractory stones to be replaced.
- **The oven does not reach the temperature even with correctly set thermostats:** resistors to be replaced.
- **The oven temperature continues to rise and does not stop:** Thermostats to be replaced.

7. Assistance

- **Assistance:** For any technical problem, please contact our customer service.

8. Electric diagram

PZO-ECO4



KM1: TOP AC CONTACTOR

KM2: BOTTOM AC CONTACTOR

ST1: TOP THERMOSTAT

ST2: BOTTOM THERMOSTAT

SB1: POWER SWITCH BUTTON

SB2: LIGHT SWITCH BUTTON

EH: HEATING ELEMENT

LD: LED LIGHT

HL1: TOP WORKING INDICATE LIGHT

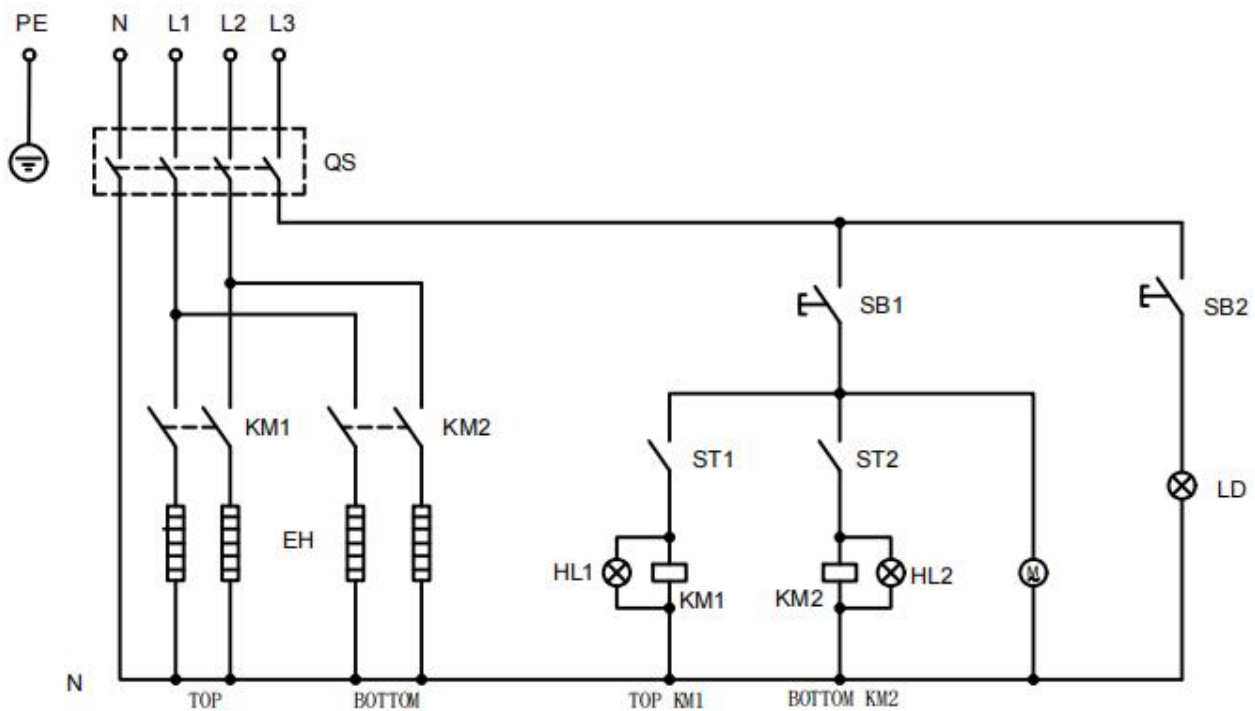
HL2: BOTTOM WORKING INDICATE LIGHT

 : COOLING FAN

QS: Air leakage switch, three-phase four wire 63A.

The leakage current is 30mA, and there must be a solid and reliable grounding wire.

PZO-ECO6



KM1: TOP AC CONTACTOR

KM2: BOTTOM AC CONTACTOR

ST1: TOP THERMOSTAT

ST2: BOTTOM THERMOSTAT

SB1: POWER SWITCH BUTTON

SB2: LIGHT SWITCH BUTTON

EH: HEATING ELEMENT

LD: LED LIGHT

HL1: TOP WORKING INDICATE LIGHT

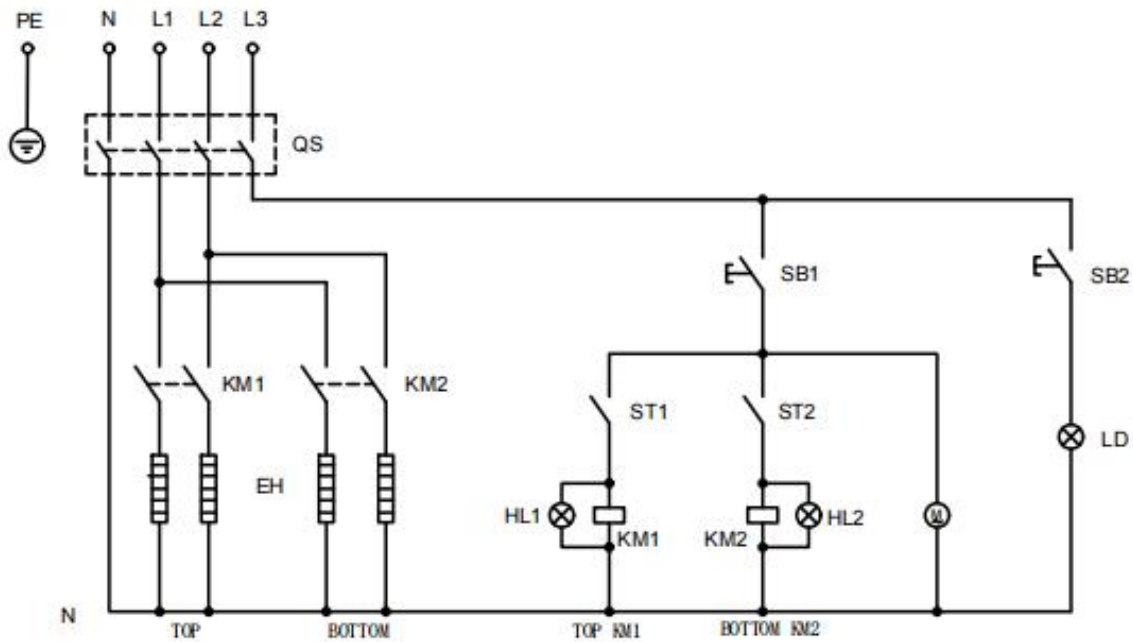
HL2: BOTTOM WORKING INDICATE LIGHT

Ⓜ: COOLING FAN

QS: Air leakage switch, three-phase four wire 63A.

The leakage current is 30mA, and there must be a solid and reliable grounding wire.

PZO-ECO6L



KM1: TOP AC CONTACTOR

KM2: BOTTOM AC CONTACTOR

ST1: TOP THERMOSTAT

ST2: BOTTOM THERMOSTAT

SB1: POWER SWITCH BUTTON

SB2: LIGHT SWITCH BUTTON

EH: HEATING ELEMENT

LD: LED LIGHT

HL1: TOP WORKING INDICATE LIGHT

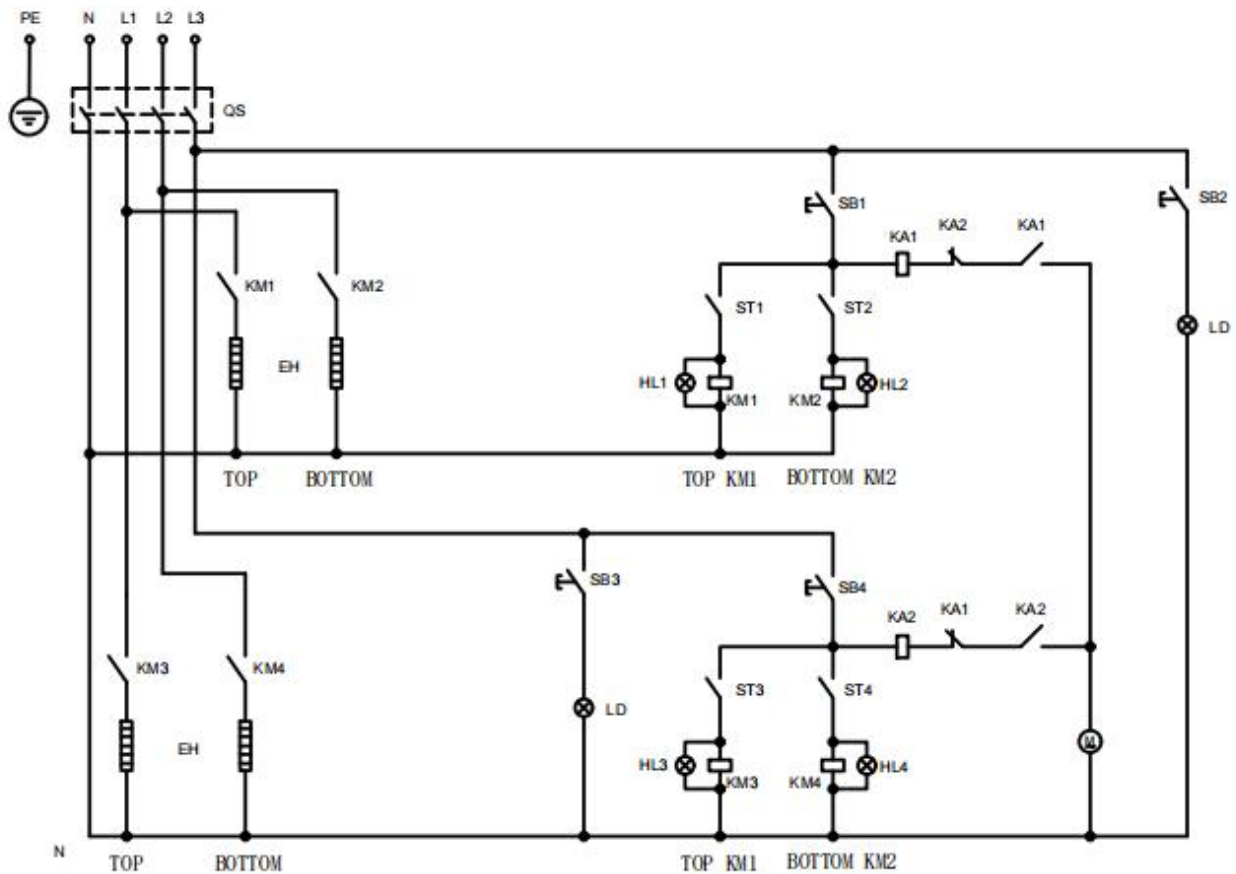
HL2: BOTTOM WORKING INDICATE LIGHT

Ⓜ: COOLING FAN

QS: Air leakage switch, three-phase four wire 63A.

The leakage current is 30mA, and there must be a solid and reliable grounding wire.

PZO-ECO8

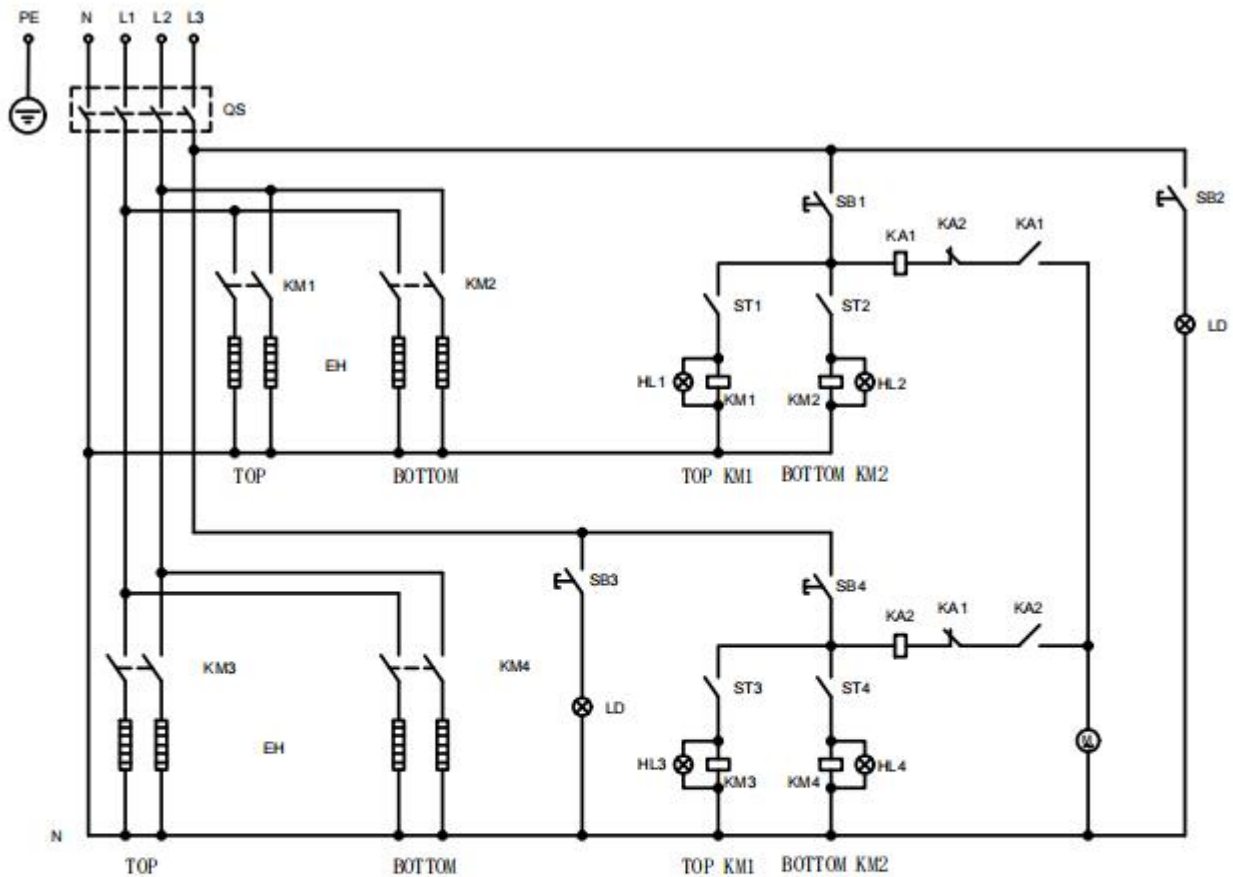


KM1/3: TOP AC CONTACTOR	SB1/4: POWER SWITCH BUTTON	HL1/3: TOP WORKING INDICATE LIGHT
KM2/4: BOTTOM AC CONTACTOR	SB2/3: LIGHT SWITCH BUTTON	HL2/4: BOTTOM WORKING INDICATE LIGHT
ST1/3: TOP THERMOSTAT	EH: HEATING ELEMENT	Ⓜ: COOLING FAN
ST2/4: BOTTOM THERMOSTAT	LD: LED LIGHT	KA1/2: RELAY

QS: Air leakage switch, three-phase four wire 63A.

The leakage current is 30MA, and there must be a solid and reliable grounding wire.

PZO-ECO12L

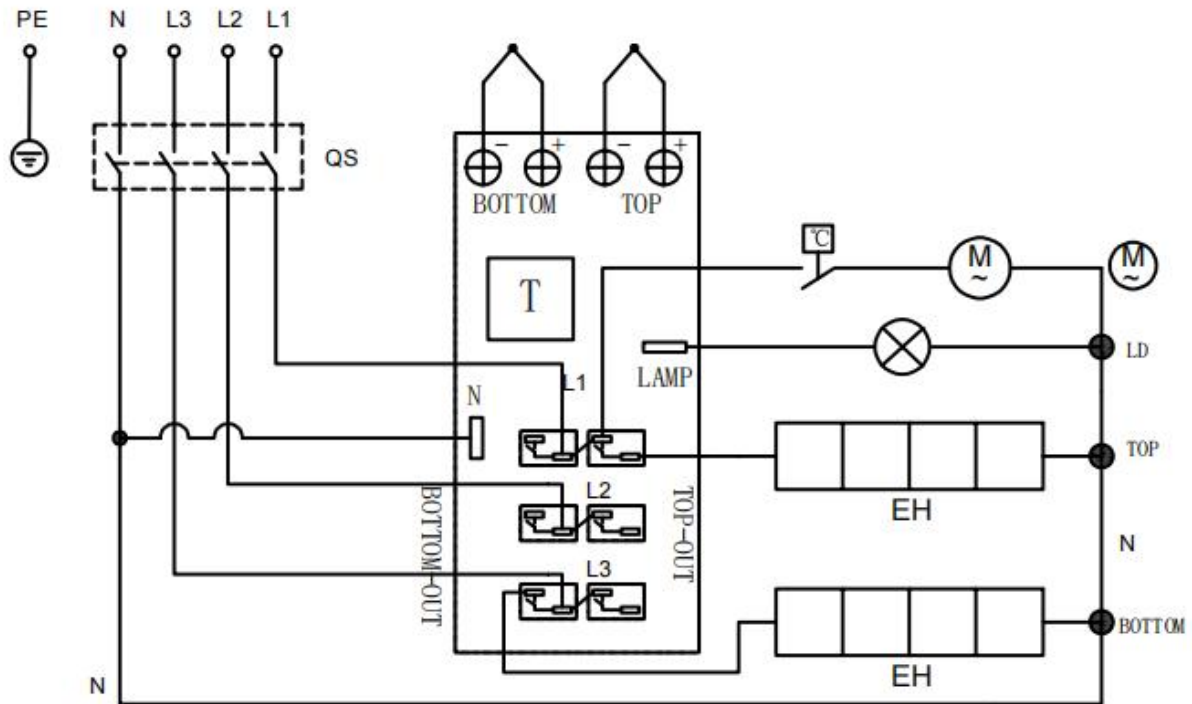


KM1: TOP AC CONTACTOR	SB1: POWER SWITCH BUTTON	HL1: TOP WORKING INDICATE LIGHT
KM2: BOTTOM AC CONTACTOR	SB2: LIGHT SWITCH BUTTON	HL2: BOTTOM WORKING INDICATE LIGHT
ST1: TOP THERMOSTAT	EH: HEATING ELEMENT	Ⓜ: COOLING FAN
ST2: BOTTOM THERMOSTAT	LD: LED LIGHT	KA1/2: RELAY

QS: Air leakage switch, three-phase four wire 63A.
The leakage current is 30MA, and there must be a solid and reliable grounding wire.

PZOD-ECO4

Electric diagram



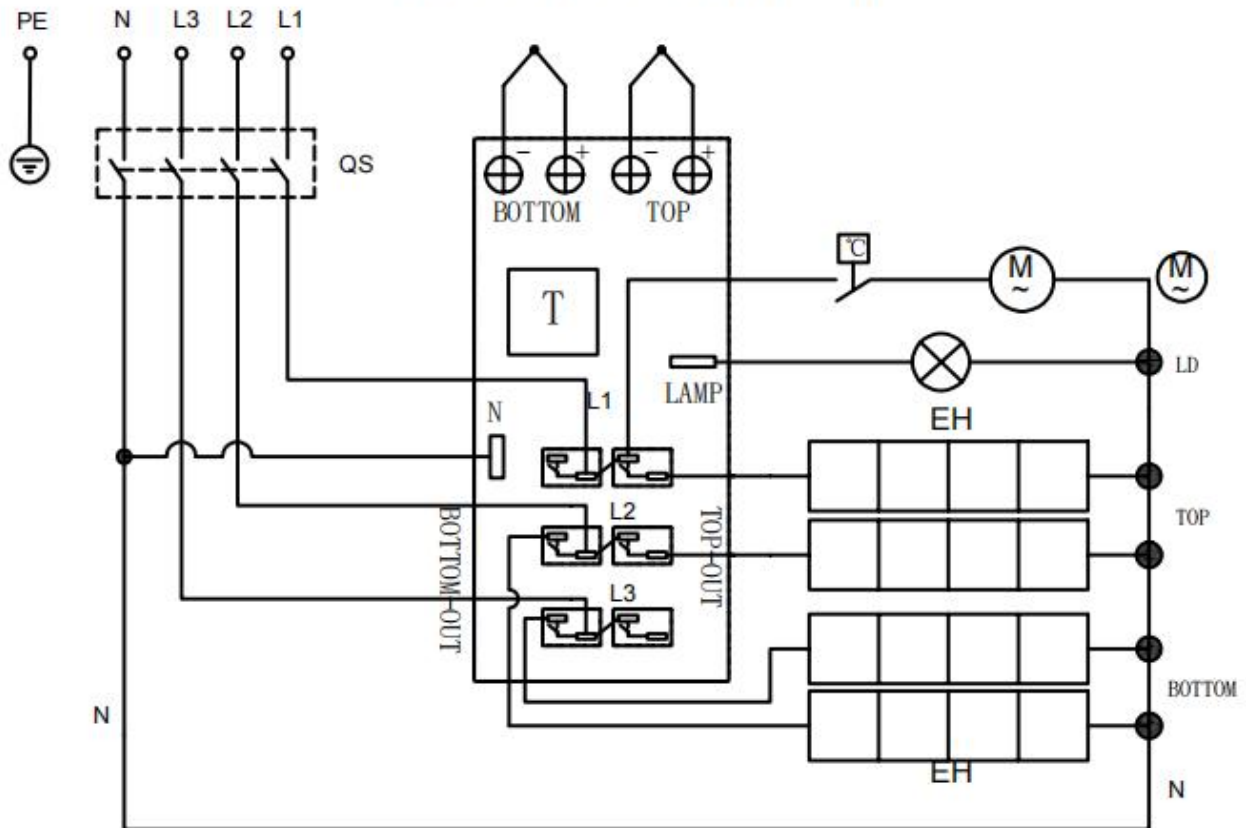
EH: HEATING ELEMENT  : COOLING FAN LD: LED LIGHT

QS: Air leakage switch, three-phase four wire 63A.

The leakage current is 30mA, and there must be a solid and reliable grounding wire.

PZOD-ECO6

Electric diagram



EH: HEATING ELEMENT

Ⓜ: COOLING FAN

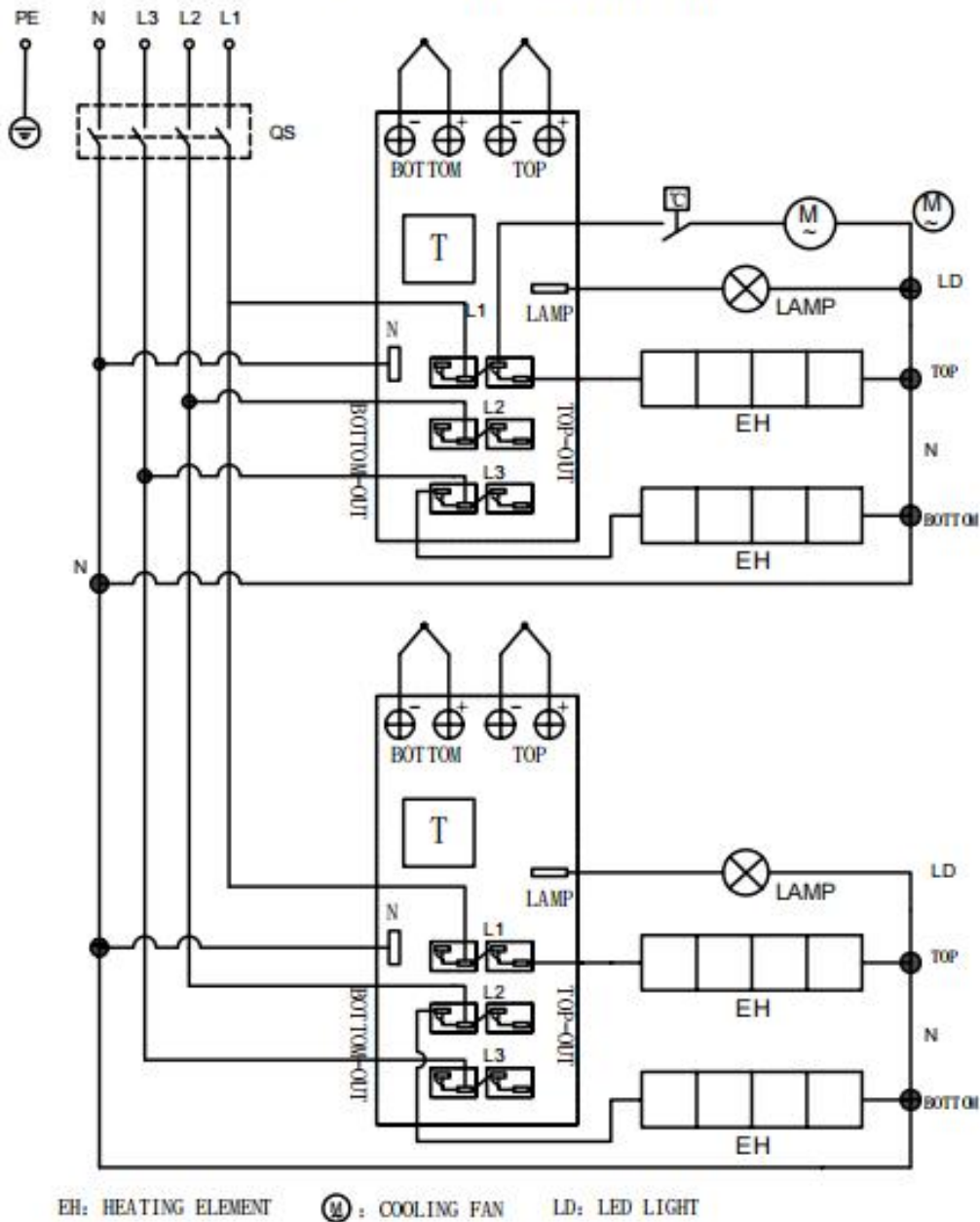
LD: LED LIGHT

QS: Air leakage switch, three-phase four wire 63A.

The leakage current is 30mA, and there must be a solid and reliable grounding wire.

PZOD-ECO8

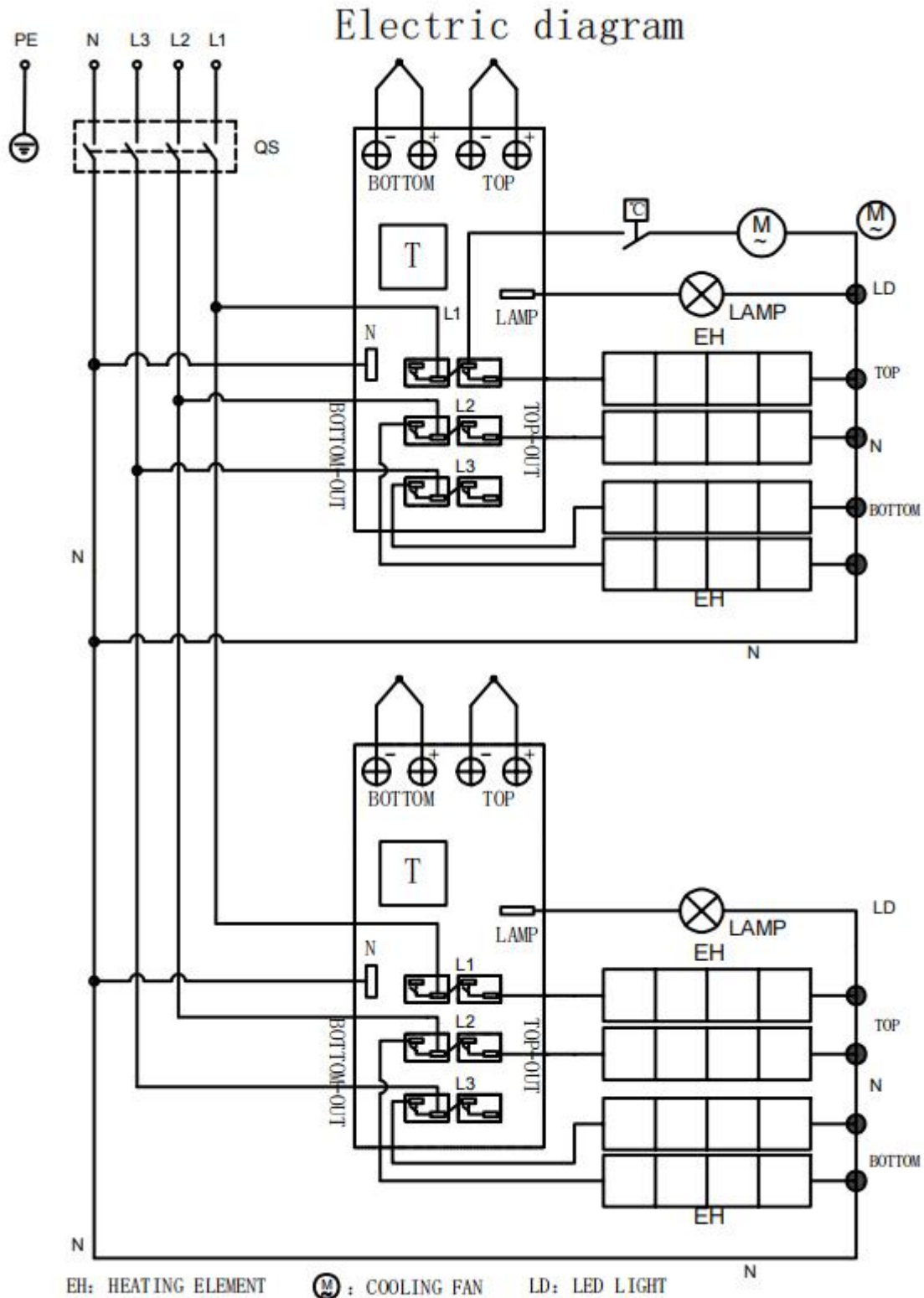
Electric diagram



QS: Air leakage switch, three-phase four wire 63A.

The leakage current is 30mA, and there must be a solid and reliable grounding wire.

PZOD-ECO12L



QS: Air leakage switch, three-phase four wire 63A.

The leakage current is 30mA, and there must be a solid and reliable grounding wire.



Thank you for choosing our oven. We hope it provides you with years of reliable service and excellent cooking!

