



FORNI COMPACT

**IT – MANUALE INSTALLAZIONE, USO E MANUTENZIONE
(ISTRUZIONI ORIGINALI)**

**EN - INSTALLATION, USE AND MAINTENANCE MANUAL
(Translation from original)**

**FR - MANUEL D'INSTALLATION, D'UTILISATION ET D'ENTRETIEN
(Traduction de l'original)**

**DE - INSTALLATIONS-, GEBRAUCHS- UND WARTUNGSANLEITUNG
(Übersetzung des Originals)**

**ES - MANUAL DE INSTALACIÓN, USO Y MANTENIMIENTO
(Traducción del original)**

**RU - РУКОВОДСТВО ПО УСТАНОВКЕ, ЭКСПЛУАТАЦИИ И
ОБСЛУЖИВАНИЮ
(Перевод с оригинала)**

EN**IT**

Thank you for choosing Pizzagroup products, part of Talenta, the Somec division dedicated to the creation of systems and products for professional kitchens.

Grazie per aver scelto i prodotti Pizzagroup, parte di Talenta, la divisione di Somec dedicata alla creazione di sistemi e prodotti per le cucine professionali.

The environment and its care have always been at the center of our policy, which is why we have chosen to reduce our Co2 emissions by printing paper manuals only in English.

L'ambiente e la sua cura sono da sempre al centro della nostra politica, per questo abbiamo scelto di ridurre le nostre emissioni di Co2 producendo manuali cartacei solo in inglese.

You can download the multilingual pdf version by scanning the following QR code or by asking your trusted dealer for a copy.

È possibile scaricare la versione pdf multilingue scansionando il seguente codice QR o potete chiedere una copia del manuale al vostro rivenditore di fiducia.



FR

Merci pour avoir choisi les produits Pizzagroup, qui fait partie de Talenta, la division de Somec dédiée à la création de systèmes et de produits pour les cuisines professionnelles.

L'environnement et sa protection ont toujours été au centre de notre politique, c'est pour cette raison que nous avons choisi de réduire nos émissions de CO₂ en produisant des manuels imprimés uniquement en anglais.

Vous pouvez télécharger la version pdf multilingue en scannant le code QR suivant ou vous pouvez demander une copie du manuel à votre revendeur.

DE

Vielen Dank, dass Sie sich für die Produkte von Pizzagroup - welche Teil von Talenta ist – eine Abteilung von Somec, die sich der Entwicklung von Systemen und Produkten für die professionelle Küche widmet.

Die Umwelt und ihr Schutz stehen seit jeher im Mittelpunkt unserer Politik. Aus diesem Grund haben wir uns entschieden, unsere CO₂-Emissionen zu reduzieren, indem wir die gedruckten Handbücher nur in englischer Sprache erstellen.

Sie können die mehrsprachige pdf-Version herunterladen, indem Sie den folgenden QR-Code scannen oder Ihren Händler um ein Exemplar bitten.

ES

Gracias por elegir los productos Pizzagroup, parte de Talenta, la división de Somec dedicada a la creación de sistemas y productos para cocinas profesionales.

El medio ambiente y su cuidado siempre han estado en el centro de nuestra política, por eso hemos optado por reducir nuestras emisiones de CO₂ produciendo manuales de papel sólo en inglés.

Puede descargar la versión pdf multilingüe escaneando el siguiente código QR o solicitar una copia a su distribuidor.



EN - SUMMARY

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1 PREMISE

Dear customer, we would like to start by saying thank you and we congratulate you for having purchased our product. To enable you to use your new Oven in the best way possible, please carefully follow the information provided in this manual. The ovens to which this manual refers, have been exclusively designed to satisfy the requirements for cooking pizza and other similar products.

The destination of use described above and the configurations envisaged for this equipment are the only ones permitted by the Manufacturer: do not use the equipment other than according to the instructions provided.

The installation has to be performed by qualified personnel only, able to ensure the highest operation and safety conditions.

2 SYMBOLS

Points of considerable importance are highlighted by the following symbols in this manual:

	WARNING: A point where a particularly important aspect is expressed.
	DANGER: An important behavioural aspect is expressed in order to prevent injury or property damage.
	READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE.
	DANGER! HOT SURFACES.

3 SAFETY WARNINGS

- The manual must always accompany the product throughout its life, even in the event of transfer. In case of loss, ask the retailer and/or the manufacturer for a copy (indicating the serial number).
- The rating plate provides important technical information. They are essential in the event of a request for intervention for maintenance or repair of the equipment: it is therefore recommended not to remove, damage or modify it
- This type of appliance is intended to be used for commercial applications, for example restaurant kitchens, canteens, hospitals and commercial enterprises such as bakeries, butchers etc., but is not intended for continuous mass production of food.
- This appliance is not intended for use by inexperienced people in domestic and similar applications.
- This type of appliance is not suitable for use by people (including children) with reduced physical, sensory or mental capabilities or a lack of experience and knowledge.
- All installation, assembly and extraordinary maintenance operations must be carried out exclusively by specialized and qualified personnel according to the regulations in force in the country of use and respecting the regulations relating to systems and workplace safety.
- Before any movement or installation of the equipment, make sure the suitability of the room that will house it. Check that the systems comply with the regulations in force in the country of use and with what is stated on the rating plate.
- Installation, use or maintenance other than that indicated in this manual may cause damage, injury or death.
- **WARNING:** This appliance must not be installed where the public has access.
- If this appliance must be positioned near walls, partitions, kitchen furniture, decorative finishes, etc., these must be made of non-combustible material or covered with suitable certified heat-insulating material.
- During assembly of the equipment, transit or permanence is not permitted of people not involved in installation near the work area.

- Before carrying out any maintenance, component replacement or ordinary/extraordinary cleaning, disconnect the equipment from the electrical power supply.
- Interventions, tampering or modifications not expressly authorized which do not comply with what is stated in this manual may cause damage, injuries or fatal accidents and will void the warranty.
- Some parts of the equipment can reach high temperatures. It is advisable to be careful not to touch the surfaces and not to bring near materials that may be flammable or sensitive to heat, not even when handling cooked food.
- Do not place any object, especially if made of heat-sensitive material, on top of the oven.
- FIRE HAZARD: leave the area around the equipment free and clean of combustibles. Do not keep flammable materials near this equipment.
- WARNING, DANGER OF EXPLOSION: it is forbidden to use the oven in environments at risk of explosion.
- ATTENTION: it is forbidden to insert flammable solids or liquids, for example alcohol, into the cooking chamber during operation.
- To handle food during and after cooking, always use personal protection devices (e.g. gloves) to avoid the risk of burns.
- When cooking, always use materials that are not sensitive to heat and certified for contact with hot foods.
- Always use heat-resistant tools (e.g. steel). Plastic or similar kitchen utensils may not withstand high oven temperatures.
- Supervise the appliance throughout its operation, do not leave food in the oven unattended.
- Avoid leaving the appliance unattended in the presence of children and make sure that they do not use it or play with it.
- WARNING: always turn off the main electrical switch when you have finished using the equipment and before carrying out maintenance operations.
- If you notice any anomaly, malfunction or failure, do not use the equipment, contact the dealer and/or a qualified and specialized technician. If it is necessary to replace components of the product, always request original spare parts under penalty of invalidation of the Warranty.
- Place emergency telephone numbers in a visible place.
- The equipment must be checked by a qualified and specialized technician at least once a year.
- Even partial non-compliance with these rules can cause damage and injury, including moral injury, voids the warranty and relieves the Manufacturer of any liability.
- To clean the equipment or any of its components, accessories or substructure DO NOT use:
 - abrasive or powder detergents, aggressive or corrosive (e.g. hydrochloric/muriatic or sulfuric acid, caustic soda, etc.)
 - abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
 - steam or pressure water jets.

MANUAL

Conservation of the manual

This manual, which is an integral part of the product, must be carefully preserved and must always be available for consultation, both by the user and by those responsible for installation and maintenance.

Deterioration or loss

If necessary, request a further copy from your dealer or the manufacturer.

Transfer of the equipment

In the event of transfer of the product, the user is obliged to also hand over this manual to the new owner.

Responsibility

With the delivery of this manual, the Manufacturer declines all responsibility, both civil and criminal, for accidents resulting from partial or total non-compliance with the indications and prescriptions contained therein.

The Manufacturer also declines any responsibility deriving from improper use of the equipment or incorrect use by the user, from unauthorized modifications and/or repairs, from the use of non-original spare parts.

Responsibility for installation works

The responsibility for the works carried out during the installation of the product is not to be considered the responsibility of the Manufacturer; it is, and remains, the responsibility of the installer who is responsible for carrying out checks relating to the correctness of the installation solutions adopted and their compatibility with the product. Furthermore, compliance with all the safety standards required by the specific legislation in force in the state where it is installed is required.

Use

The use of the product is subject, in addition to the provisions contained in this manual, also to compliance with all the safety standards required by the specific legislation in force in the country where it is installed. For any further information on the use and/or installation of the product, contact the retailer from whom you purchased it.

Residual Risk

RESIDUAL RISKS OF COMPACT OVEN

The machine highlights the risks that were not fully eliminated during the design phase or when the suitable safety devices were installed. In order for the customer to be fully informed of the machine's residual risks, those that are ever-present have been listed below.

RESIDUAL RISK	HAZARDOUS SITUATION	WARNING	PPE
Description	Description	Description	Image
Slipping or falling	The operator can slip if the floor is wet or dirty.	Use the appropriate anti-slip personal protective equipment when using the appliance.	
		Keep the area in front of the oven clean.	
Crushing	The staff could crush their fingers or hand whilst handling moving parts.	Maintenance must only be carried out by qualified personnel wearing personal protective equipment (gloves).	
		Hands or fingers could get crushed when closing the oven door.	
Sharp element	Cutting injuries can occur when coming into contact with the machine frame's internal components during maintenance work.	Maintenance must only be carried out by qualified personnel wearing personal protective equipment (cut-resistant gloves and clothing that covers the forearms).	 
Tipping loads	Moving the appliance or part of it without suitable equipment.	Use suitable lifting systems or accessories when handling the appliance or its packaging. (See chapter 4: INSTALLATION)	

Electric shocks (Electrocution)	Coming into contact with live electrical components during maintenance work that is carried out when the electric panel is live. The operator carries out the work (with an electric tool or without disconnecting the machine's power supply) whilst laying on a wet floor.	Appliance maintenance must only be carried out by qualified personnel wearing electric shock-resistant personal protective equipment.	  
	Electrocution caused by the earthing system or electrical protective devices malfunctioning.	Install protective devices that conform with the current regulatory requirements, upstream of the appliance.	
Thermal	Contact with the oven's façade, door and door glass can cause burns.	Do not touch the façade, door or glass door when the oven is hot. Use the handles to open the door(s).	
	Touching the refractory surface and the appliance's chimney hood can cause burns.	Do not touch or place your hands near the refractory surface or the appliance's chimney hood.	
	Using baking trays can cause burns or scalds.	Use the appropriate personal protective equipment (gloves) when using cooking accessories.	
	You can scald and/or burn yourself whilst cleaning the oven.	Clean the oven when it is cold. The oven is only cleaned whilst hot using a long-handled iron bristle brush.	
	Hot steam escapes from the chamber when the oven door is opened.	Be careful when opening the door. Do not place your hands or face near the opening of the door. Wait for the burst of steam to dissipate.	
Hygienic and microbiological	Inadequately cleaning the machine and/or room where it is located.	Poor hygiene can pose a risk to human health. Pay special attention to the cleaning cycles.	
Improper use	Using the oven for purposes other than those for which it was designed (cooking foods), can cause damage to property, animals and people.	Please read the instruction manual carefully and Chapter 2 in particular (SAFETY WARNINGS).	

PERSONAL PROTECTIVE EQUIPMENT FOR COMPACT OVEN

A summary table of the Personal Protective Equipment (PPE) to be used during the various phases of the appliance's service life, is provided below.

Phase	Protective clothing	Safety footwear	Gloves	Glasses	Hearing protectors	Mask	Hard hat or safety helmet
							
Transportation	X	X	X				
Handling	X	X	X				
Unpacking	X	X	X				
Assembly	X	X	X				
Normal use			X				
Adjustments		X	X	X			
Routine cleaning		X	X	X			

Non-routine cleaning		X	X	X		X	
Maintenance	X	X	X	X			
Disassembly	X	X	X	X		X	
Dismantling	X	X	X	X		X	

Warnings for the user

The environmental conditions of the oven installation place must have the following characteristics:

- It has to be dry;
- The water and heat sources have to be positioned at a suitable distance;
- Ventilation and adequate lighting system compliant with the rules of hygiene and safety foreseen by the laws in force;
- The floor must be flat and compact to facilitate thorough cleaning;
- No kind of obstacle that could condition normal ventilation of the oven must be placed in its immediate vicinity.

In addition, the user must:

- Pay careful attention to prevent children from approaching the oven when it is operating;
- Observe the prescriptions contained in this manual;
- Not remove or tamper with the oven safety devices;
- Always pay maximum attention, in terms of observing their work and not using the oven if distracted;
- Adhere to instructions and warnings identified by labels and signs displayed on the oven.
- The labels and signs are accident-preventing devices, therefore they must always be perfectly legible. If damaged and unreadable, it is mandatory to replace them, requesting the original spare from the manufacturer.
- Disconnect the machine from the power supply after each use and prior to any cleaning and maintenance operation.

Warnings for the maintenance technician

Follow the prescriptions referred to in this manual:

- Always use the personal protection equipment and the other means of protection.
- Before starting any maintenance work make sure that the oven, if it has been in use, has cooled down.
- Even if just one safety device is not calibrated or does not work, the oven must be considered no operational.
- Remove the power supply prior to working on electrical, electronic parts and on connectors.

4 INSTALLATION

Unloading and handling the oven

Unloading and moving the oven must be done by qualified personnel with a forklift.



Positioning the oven

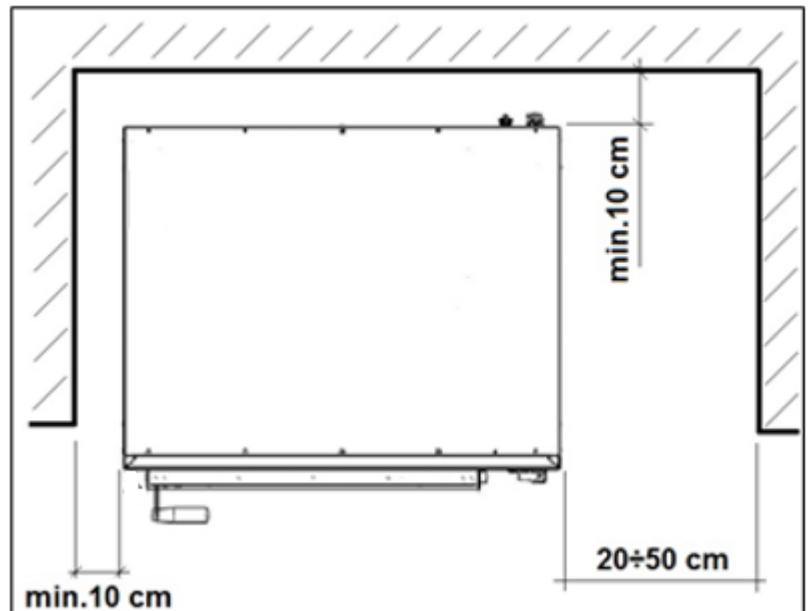
Installation of the oven must be done by qualified personnel and in accordance with local, national and European regulations.

Ensure that the supporting surface of the oven is level and has an adequate supporting load capacity.

After removing the oven from the special casing, place it where planned taking into account the minimum safety distances from walls and/or other equipment.

To make sure that the machine is well ventilated the minimum distance from walls and/or other equipment must not be lower than 10 cm to the left and rear sides.

Keep a minimum distance of 20 cm for air to pass on the right side, where possible at least 50 cm in order to be able to easily access the electrical system for any maintenance and/or repair work.

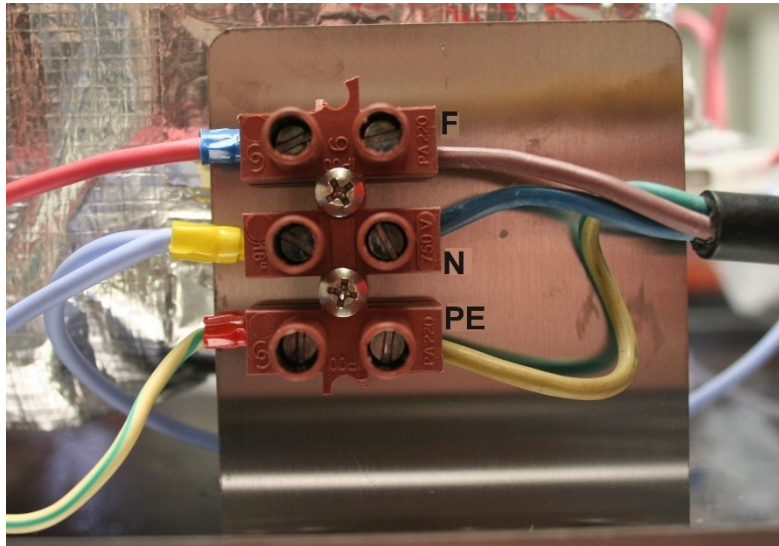


Connection to the utilities (electrical connection)

The oven is supplied without power supply cable. The connection to the power network must be performed by interposing a differential circuit breaker switch with suitable features, and minimum opening distance between the contacts of at least 3 mm.

To connect the oven to the electricity supply it is necessary to proceed as follows:

- Lift the terminal block cover;
- Connect the conductors of the power supply cable to the terminal board, which must be H07-RNF type-tested, with conductors that have a suitable cross-section according to the regulations in force.



IN ADDITION, FOLLOW THESE INSTRUCTIONS:

- The mains socket must be easily accessible and should not require moving the machine.
- Electrical connection must be easily accessible even after the oven has been installed.
- The distance between the oven and the socket must ensure that there is no tension in the supply cable. In addition, the cable must not be at risk of getting under the base of the oven.
- If the power cable is damaged, have it replaced by the technical assistance service or by a qualified service technician in order to prevent any risk.

Grounding

It is mandatory for the system to be provided with an earthing system.

According to the regulations in force, it is mandatory to connect the equipment to an equipotential system whose efficiency must be properly verified as prescribed by the rules in force.

The connection is made with the special clip at the rear of the oven, with a cable with a minimum section of 10mm².

This clip is identified by the following symbol:



5 CONTROLS

Diagram of the control panel



1. Ceiling resistance indicator light;
2. Ceiling temperature regulation thermostat;
3. Floor resistance indicator light;
4. Floor temperature regulation thermostat;
5. Cooking chamber light switch
6. Main switch

6 METHOD OF USE

Functional check

Before switching the oven on check:

- You have removed the protective film, if provided;
- The plug is properly inserted into the power supply wall socket;
- That the system supply voltage, frequency and power are compatible with the values provided on the label affixed on the right side of the oven;

First start-up and functional testing

!	WARNING! WHEN USING THE APPLIANCE FOR THE FIRST TIME, IT IS ADVISABLE TO PERFORM A BURN-IN PROCESS TO ELIMINATE THE UNPLEASANT ODOURS CAUSED BY THE MOISTURE EVAPORATING FROM WITHIN THE FIRESTONES, INSULATING MATERIAL AND INTERNAL METAL PARTS.
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The first ignition and functional testing must be carried out by a qualified (according to local, national and European regulations) and specialized technician who will have to verify:

- that the installation was carried out scrupulously respecting current legislation and the instructions given by the manufacturer in the installation manual;
- that the system to which the product is connected complies with the regulations in force in the country of installation;
- that the mains voltage complies with the data found on the rating plate;
- that the connection to the electrical system has been carried out in accordance with the regulations in force in the country of installation and scrupulously respecting the manufacturer's instructions given in the installation manual;
- that all protective films have been removed from the product
- that the oven chamber is free from non-compliant objects (e.g. installation tools, manuals, packaging parts, etc.)
- that the fume exhaust is present and that it scrupulously complies with the instructions given by the manufacturer in the installation manual and is adequate with respect to the regulations in force in the country of installation

Furthermore, the technician in charge of carrying out the first ignition and functional testing must:

- give the user all the documentation relating to the oven
- instruct the user in the correct use of the product
- instruct the user on the periodic maintenance that must be carried out on the appliance (reported in the Cleaning and Maintenance chapter)

WHEN USING THE EQUIPMENT FOR THE FIRST TIME, heat the empty oven to a top and bottom temperature of 150 C° for at least 8 hours, without placing any food inside.

During this entire time it is advisable to keep the vent chimney completely open and to keep the hood or extraction system turned on.

In this first case the oven, due to the evaporation of the humidity contained in the internal parts, will produce fumes and unpleasant odors which will gradually disappear in subsequent operating cycles.

During the initial start-up and functional testing phases, the technician must verify the correct functioning of all the components of the appliance.

Switching on the oven for the first time

The first time the appliance is used it is recommended to heat the oven when empty to eliminate bad smells caused by the evaporation of moisture content of the refractory stones, in the insulating material and the metallic parts inside.

Follow the procedure below:

- turn the main switch in position “1”;
- leave the oven working (empty) for at least 8 hours at the temperature of 150° before proceeding to the first baking.
-

Start up phase

The analogical thermometer display shows the actual average temperature of the baking chamber. Rotate the thermostat knobs and until the expected temperature. In this way top and bottom heating elements are under working and the relevant light signals switch on.

General cooking instructions

Pizzas and similar products have cooking times and temperatures that depend on the shape and thickness of the dough, in addition to the quantity and type of added ingredients.

For these reasons, it is always advisable to perform some cooking tests beforehand, in order to better understand how the oven works and its features.

The indicative oven settings are as follows:

- Keep the chimney valve closed until the oven has reached the set temperature;
- For best results, it is preferable to cook directly on the stones.
- Set the top temperature between 300°C and 320°C, and set the bottom temperature between 250°C and 280°C when cooking directly on the stones.
If you make multiple successive batches, increase the top to 350°C and the bottom to 300°C.
- If you are cooking with a baking tray, set the recommended values.

Switching off the oven

To switch the oven off follow the procedure below:

- Turn the thermostats to the **0** position.
- Turn the general switch to the **0** position.

7 MAINTENANCE AND CLEANING

Safety precautions

Before carrying out any maintenance work, please take the following safety precautions:

- **Make sure** that the oven is switched off and has fully cooled down;
- **Make sure** that the oven is not electrically powered;
- **Make sure** that the power supply can not be reactivated accidentally; unplug the power cord;
- **Use** the personal protective equipment required by Directive 89/391/EEC;
- **Do not use** chemicals on the firestones and internal parts of the oven;
- **Do not use** water from hoses or high-pressure washers;
- **Do not use** abrasive materials or sponges to clean the door glass and the metal parts of the oven;
- **Do not clean** the door glass when it is hot;
- **Install** all protections and reactivate all safety devices once the maintenance or repair work has been completed, and prior to putting the oven back into service.

Routine maintenance to be performed by the user

m	BEFORE CARRYING OUT ANY CLEANING AND/OR MAINTENANCE OPERATIONS, PLEASE ADOPT THE "SAFETY PRECAUTIONS".
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In order to always keep the oven clean and efficient, routine cleaning and maintenance must be carried out at regular intervals as follows:

- **Daily cleaning**
 1. Clean the inside of the cooking chamber with a metal brush to remove the flour deposits and cooking residues;
 2. Clean the inside and outside of the door glass with a soft cloth and mild detergent;
Do not use abrasive sponges.
 3. Clean the external parts of the oven such as doors, door handles and the front control panel with a soft cloth and mild detergent.
Do not use abrasive sponges.
- **Weekly cleaning**
Thoroughly clean the external parts of the oven with a soft cloth and mild detergent.
Do not use abrasive sponges.

After sales service

To request spare parts, contact your dealer, always referring to the data shown on the identification plate located on the side of the equipment (Model, serial number, etc.) and the spare part code shown in the spare parts exploded view. For any request for extraordinary maintenance, repairs and/or replacement, contact exclusively the authorized dealer from whom you purchased the appliance and/or a specialized technician in possession of the technical-professional requirements required by current regulations.

Unplanned maintenance to be performed by specialised technicians

For any work that is not the responsibility of the user, a specialised technician must be called out. Contact your local dealer and/or service representative. Before carrying out any maintenance work, disconnect the power supply and follow the **"Safety precautions"**.

IMPORTANT:

To prevent excessive wear (not covered by warranty) it is mandatory to have complete maintenance carried out at least once a year by a specialized technician.

The technician will have to carefully clean the machine in all its parts, check the functioning and state of wear of all the components.

8 POSSIBLE ANOMALIES, ALARMS AND ERRORS

WORKING ANOMALIES		
Anomalies	Possible Causes	Solutions
The oven does not heat even though the temperatures are set correctly. The pilot lights are off.	Main switch in position "0"	Turn the main switch in position "1"
	No electric Energy in the net	Check the general contactor, the socket, the plug, and the supply cable.
Inner light bulb does not switch on	Burned inner light bulb	Replace inner light bulb
	Inner light bulb switch defected	Replace light bulb switch
	No electric supply power on the light bulb	Check electric connection with the light bulb
The baking chamber does not heat suitably	The set temperature are too low	Set the right temperature
The baking chamber does not heat suitably in spite of the temperature being set rightly	One or more heating elements are defected	Replace the defecate heating elements
The temperature continues going up over the set by thermostats	Thermostat defected	Check and if necessary replace the thermostat/s

9 INFORMATION FOR DEMOLITION AND DISPOSAL



Pursuant to Art. 13 of Legislative Decree No. 151 of 25 July 2005, "Implementation of Directives 2002/95/EC, 2002/96/EC, and 2003/108/EC, concerning the reduction of the use of hazardous substances in electrical and electronic equipment, as well as the disposal of some waste."

The crossed bin symbol on the appliance or its packaging indicates that the product must be collected separately from other waste at the end of its service life.

The collection of this equipment at the end of its life is organised and managed by the manufacturer. Any user who wishes to dispose of the equipment must therefore contact the manufacturer and follow the manufacturer-adopted procedure to allow for the separate collection of the equipment at the end of its life.

Appropriate separate collection in order to recycle, process and dispose of the disassembled equipment helps avoid possible negative effects on the environment and health, and promotes the reuse and/or recycling of the equipment materials. The unlawful disposal of the product results in the application of administrative sanctions provided for by the applicable law.

Enrolled on the National Register of EEE Manufacturers, under entry No: IT08020000000645

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MANUFACTUR:

Pizzagroup S.r.l.

Via Carnia 15, Z.I.P.R.

33078, San Vito al Tagliamento (PN), Italy

Tel. +39 0434 857000

E-mail: pizzagroup@pizzagroup.com

Official Web Site: www.pizzagroup.com