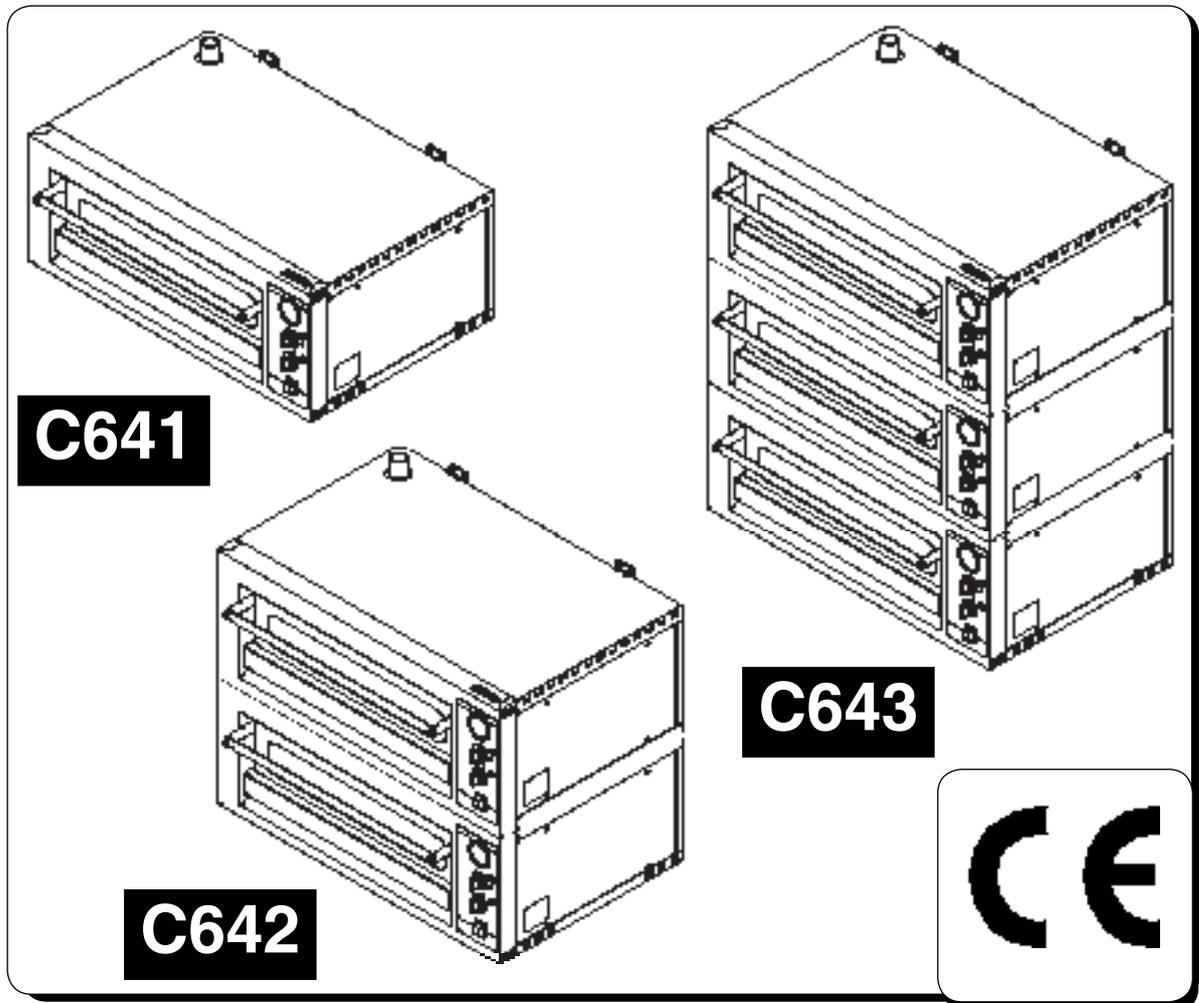


PIZZA-OVEN



Mod. PRATICO C641 - C642 - C643

COSTRUTTORE - MANUFACTURER - PRODUCTEUR
- HERSTELLER - FABRICANTE



OEM ALI Group S.r.l. a Socio Unico

Viale Lombardia, 33

46012 BOZZOLO (MN) Italia

Tel.: +39 0376 - 910511 - Fax: +39 0376 - 920754

SEDI o AGENTI - OFFICES OR AGENTS - SIÈGES OU AGENTS
NIEDERLASSUNGEN oder VERTRETER - SEDES y AGENTES



.....

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Tel. : -

Fax. : -



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Tel. : -

Fax. : -

Modello.

Model - Modèle - Modell - Modelo

Numero di matricola.

Serial number - Numéro d'immatriculation - Kenn-Nummer - Número de matrícula

Data di consegna.

Delivery date - Date de livraison - Lieferdatum - Fecha de entrega

DICHIARAZIONE CE DI CONFORMITA'
DECLARATION OF CONFORMITY - DECLARATION CE DE CONFORMITE
CE-KONFORMITÄTSEKLRÄRUNG - DECLARACIÓN CE DE CONFORMIDAD'

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Viale Lombardia, 33
46012 BOZZOLO (MN) Italia
Tel.: +39 0376 - 910511 - Fax: +39 0376 - 920754

Dichiara che il modello - *It is hereby declared that model*
Déclare que le modèle - *erklärt, daß die Maschine Modell*
Declara que el modelo

FORNI ELETTRICI - ELECTRIC OVEN
C641 - C642 - C643

IT è conforme alle disposizioni legislative che traspongono le direttive e successivi emendamenti:
EN *complies with the law provisions that transpose the directives and relevant amendments:*
FR est conforme aux dispositions législatives qui transposent les directives et amendements successifs:
DE *den gesetzlichen Richtlinienbestimmungen und nachfolgenden Änderungen:*
ES es conforme a las disposiciones legislativas que transponen las directivas y sucesivas enmiendas:

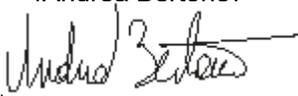
2014/35 UE - 2014/30 UE - 2006/42 CE - 2011/65 CE - 2012/19 CE

IT e inoltre dichiara che sono state applicate le seguenti norme armonizzate
EN *it is also hereby declared that the following harmonized provisions have been applied*
FR et en plus elle déclare que les normes suivantes ont été appliquées
DE *sowie folgenden harmonisierten Normen:*
ES y declara además que han sido aplicadas las siguientes normas armonizadas

EN 55014-1:2008; EN 55014-2:1987 + A1:2001 + A2:2008; EN 61000-3-2:2008;
EN 61000-3-3: 1995 + A1:2001 + A1:2001 + A2/AS1:2005; EN 61000-3-11:2000
EN 61000-3-12:2005; EN 62233:2008
EN 60335-2-36:2000 + A1:2004 + A2:2008 (EN 60335-1:2002 + A1:2004 + A11:2004 + A12:2006 + A2:2008)

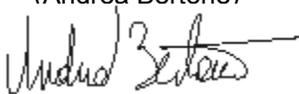
Nome e indirizzo della persona autorizzata a fornire il fascicolo tecnico - Name and address of the person authorised to supply the technical manual - Nom et adresse de la personne autorisée à fournir le fascicule technique - Name und Anschrift der zuständigen Person für den Versandt technischer Unterlagen - Nombre y dirección de la persona autorizada para suministrar el fascículo técnico:

(Andrea Bertone)

..... 

Firma del legale rappresentante - Signature of the legal representative
Signature du représentant légal - Unterschrift des Rechtsvertreters
Firma del representante legal

(Andrea Bertone)

..... 

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Chapter 1

1.1 - GENERAL WARNINGS

- Before starting the oven, user shall carefully read this handbook and be aware of both technical specifications and control elements.
- **User should be trained in the use of the oven.**
- Before installing the oven, make sure the area the latter shall be placed in is compatible with oven overall dimensions and weight.
- In case of installation or removal of oven parts, only means of lifting & handling being suitable for both weight and geometric characteristics of the part to be lifted/handled shall be utilized.
- This appliance is not intended for use by person (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.
- Mechanical and electric parts being inside the oven are protected by panels which are totally closed by means of screws.
- Before carrying out cleaning and/or maintenance operations as well as removing any protection, **make sure the cutout switch is on "OFF" (O)**, in order to disconnect power supply to the oven during user's operation.
- Buyer's power supply system shall be equipped with an automatic release system on the upper side of the oven cutout switch and also with an earthing system complying with all accident prevention protection requirements.
- In case of repairs to be done on the main switch or in the main switch area, turn off the power of the electrical line.
- Any inspection and maintenance works requiring the removal of the safety protections are made under the responsibility of the user. **Therefore it is recommended that the above mentioned works are done by authorized and skilled personnel only.**
- Make sure that all safety devices (barriers, protections, carter, micro-switches, etc.) have not been tampered and are perfectly working. On the contrary, they should be repaired.
- **Do not remove the safety devices.**
- In order to avoid personal risks, only suitable tools should be used, in accordance with the local safety regulations.
- Do not tamper the electric and pneumatic plant or any other mechanism for any reason.
- The oven shall not be left unguarded.
- Wear safety clothing only, approved by the law in force.
- In case of works to be done in a position that cannot be reached from the ground, use safe ladders or lifting devices only, in conformity with the local safety regulations.
- In case of repairs to be carried out near or under the oven, make sure:
 - there are no elements which can be started and/or there are no unstable parts on or near the oven.
- To carry out operations on the oven, do not use your hands, but only appropriate tools.
- Do not use your hands or other tools to stop any moving parts.
- Do not use household matches, lighters or free flames near the oven.

- **TAKE HIGHEST CARE TO THE WARNING PLATES BEING ON THE OVEN, WHEN YOU ARE GOING TO CARRY OUT OPERATIONS ON OR NEAR IT.**

- The user is obliged to keep all the warning plates in legible conditions and, if required, to change their position in order to make them fully visible to the operator.

- Moreover the user is obliged to replace any warning plate that, for any reason, has been damaged or is not clearly legible. New warning plates can be obtained through our Technical Service Centre.

- **It is strictly forbidden to carry out repairs when the oven is functioning.**

- In case of malfunctioning of the oven or damaged oven components, please contact the person in charge of maintenance, without carrying out arbitrary repairs.

- **It is strictly forbidden to make an improper use of the oven.**

The oven shall always be used as provided for by good, scrupulous technique rules, according to 89/392 EEC direction as well as workers' health & safety standards as per legislation being in force in the oven utilization Countries or, in the event the latter do not exist, according to 89/391 EEC direction.

- **The manufacturer declines all responsibility for any injury or damage to persons or things arising from inobservance of the safety regulations and the instructions contained in this manual.**

- **THESE SAFETY REGULATIONS INTEGRATE OR COMPLEMENT THE LOCAL SAFETY REGULATIONS.**

- **NEVER** carry out hasty or makeshift repairs which could jeopardize the oven functioning and user's safety, as well.

- **IN CASE OF DOUBT ALWAYS ASK FOR THE PRESENCE OF SKILLED PERSONNEL.**

- **MANUFACTURER DISCLAIMS ALL RESPONSIBILITY IN CASE OF ELECTRIC, ELECTRONIC, MECHANICAL TAMPERING OF THE OVEN BY USER OR CARELESSNESS OF USER BY USING IT.**

1.2 - REFERENCE NORMATIVE

- The oven and its safety devices have been built according to the rules being indicated in the declaration of conformity.

1.3 - DESCRIPTION OF THE SYMBOLS

Several accidents are due to an insufficient knowledge and a lack of fulfilment of safety rules to be considered during functioning and maintenance of the oven.

To avoid accidents, all warning notes and instructions contained in this handbook as well as the ones being reported on the oven plates, shall be read, understood and observed.

To identify the safety messages included in this booklet, following symbols have been used:



DANGER

This symbol is used in the safety messages contained in the booklet in case of potential danger situations or possibility to cause serious injuries or dead.



ATTENTION

This symbol is used in the safety messages of the booklet for any danger situation that, if disregarded, may cause small or moderate injuries or damages.

The message can also be used as to dangers which can damage the oven.



IMPORTANT

This symbol is utilized in order to avoid operations which could result a shorter oven life or for important messages to user.



For clearness purposes, some pictures in this handbook show the oven without protection structures. **DO NOT USE THE OVEN WITHOUT PROTECTION STRUCTURES.**

1.4 - OVEN COMPOSITION

Manufacturer's ovens are the result of a several year-experience.

- Single-chamber, two-chamber or three-chamber ovens with digital or manual functioning.
- Over the oven, an extractor hood controlled by a special board can be installed.
- The oven/s are supported by a bearing base.

1.5 - PREARRANGEMENTS AT PURCHASER'S CHARGE

a) Prearrangement of the installation place.

- The supporting surface the oven shall be placed on shall have the features as reported in "Installation" chapter.

b) Electric prearrangement.

- The power system should comply with the local regulations and provided with an efficient earthing.
- An omnipolar sectioning device shall be positioned on the power supply line at the upper side of the oven.
 - **The electric power supply cables shall be dimensioned by considering the highest power rate needed by the oven, so that a total voltage drop is lower than 2 %, under full load conditions.**

c) Flue prearrangement

- It is necessary to prearrange a vapour flue, whose features shall be in compliance with the rules being in force in the Country the oven shall be installed in.

d) Neutral wire

- The machine is equipped with neutral wire, therefore, a special terminal being identified according to the relevant directions has been prearranged.

1.6 - EMERGENCY OPERATIONS IN CASE OF FIRE

- a) In case of fire, disconnect the oven by disconnecting the cutout switch.
- b) Put out the fire by means of suitable fire extinguishers.



When the oven is under tension, do not try to extinguish the fire by using water.

1.7 - EXPLOSION RISK

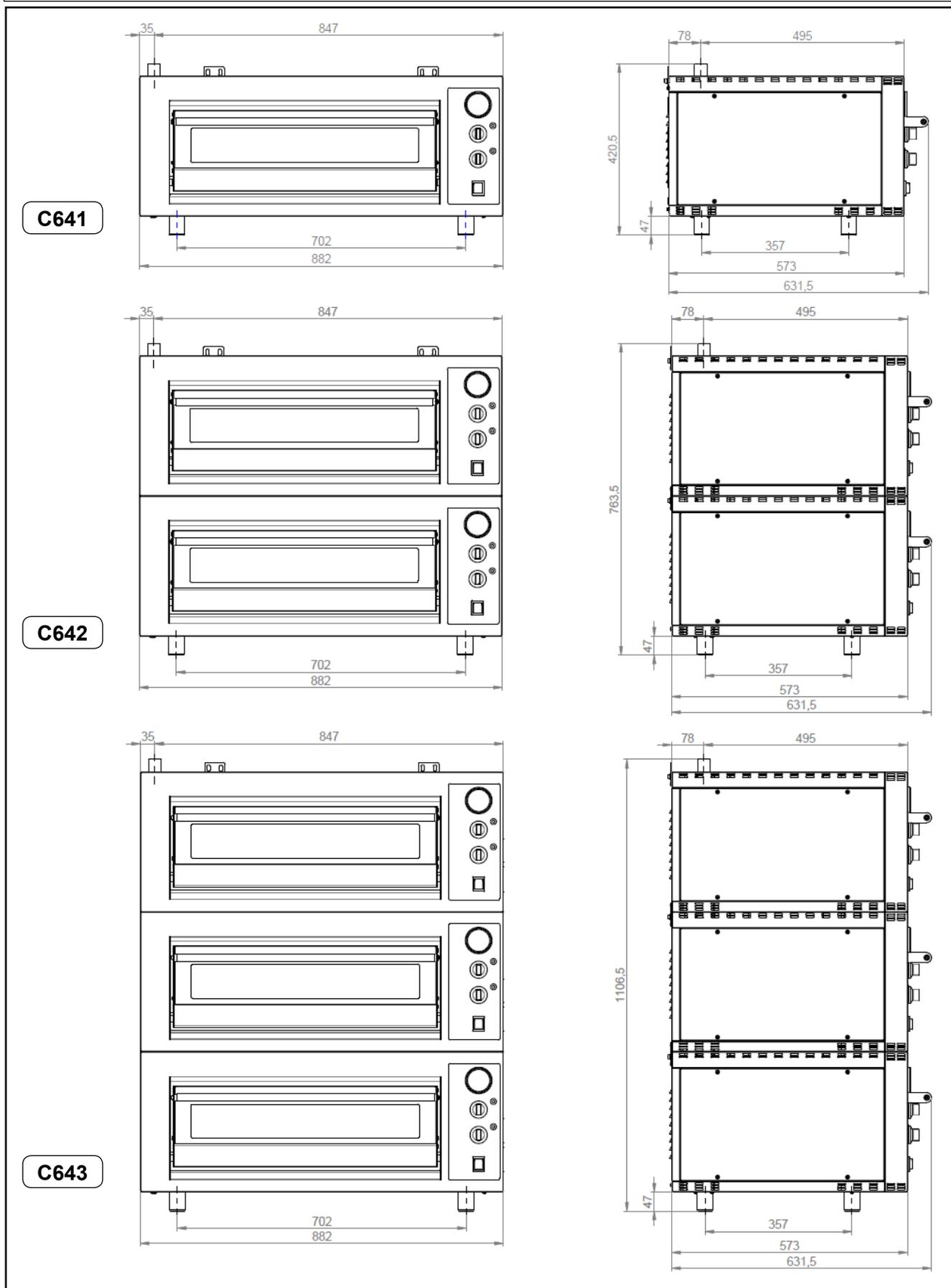
- The oven is not suitable for being utilized in hazardous environment.

1.8 - ACOUSTIC PRESSURE LEVEL

With ovens, an A acoustic continuous equivalent weighted pressure level(dB) under the maximum allowed 70dB level is kept.

Chapter 2

OVERALL DIMENSIONS



2.1 - TECHNICAL FEATURES

VOLTAGES					
MODEL	CAPACITY	VOLTAGE	WATT	Amp.	CABLE CROSS-SECTION
C641	2 30Ø pizzas 1 600x400 pan	400V 3NT 50/60Hz	3500	15,5	1 5x2.5mm ² cable
		230V 3T 50/60Hz	3500	15,5	1 4x2.5mm ² cable
		230V 1T 50/60Hz	3500	15,5	1 3x2.5mm ² SCHUKO cable
C642	4 30Ø pizzas 2 600x400 pans	400V 3NT 50/60Hz	7000	30,5	2 5x2.5mm ² cables
		230V 3T 50/60Hz	7000	30,5	2 4x2.5mm ² cables
		230V 1T 50/60Hz	7000	30,5	2 3x2.5mm ² cables
C643	6 30Ø pizzas 3 600x400 pans	400V 3NT 50/60Hz	10500	45,5	3 5x2.5mm ² cables
		230V 3T 50/60Hz	10500	45,5	3 4x2.5mm ² cables
		230V 1T 50/60Hz	10500	45,5	3 3x2.5mm ² cables

HEATING ELEMENTS							
MODEL	Ceiling heating element			Bedplate heating element		Max power	Code
	Chamber	Watt EACH	No.	Chamber	Watt EACH	kW	
C641	1	1750	2	1	1750	3,5	OM20.00055
C642	2	1750	4	2	1750	7	OM20.00055
C643	3	1750	6	3	1750	10,5	OM20.00055

2.2 - TRANSPORT

2.2.a - Shipment (Fig. 1)

The oven is positioned on a wooden pallet, inside a strapped cardboard box.

The shipment of the oven shall be carried out by choosing between the following solutions:

- a) Land transport (lorry)
- b) Air transport
- c) Sea transport
- d) Railway transport

The way of transport will be agreed in course of contract between supplier and purchaser.

2.2.b - Lifting of the packing (Fig. 2)

The box should be handled with the most care. To lift and to position the box use suitable lifting systems, according to the weight of the machine.

The box should be lifted by using a crane or a hoist with appropriate belts or by means of a lift track, by inserting the forks in the appropriate joints.



Any handling and lifting operation should be done by skilled personnel, authorized to use appropriate equipments.

The manufacturer declines all responsibility for any damage to persons or things caused by inobservance of the current safety regulations regarding lifting and moving of materials inside or outside the factory.

2.2.c - Storage



IMPORTANT

The case containing the oven shall be stored protecting it from weather and it is strictly forbidden to position other cases or materials on it.

FIG. 1

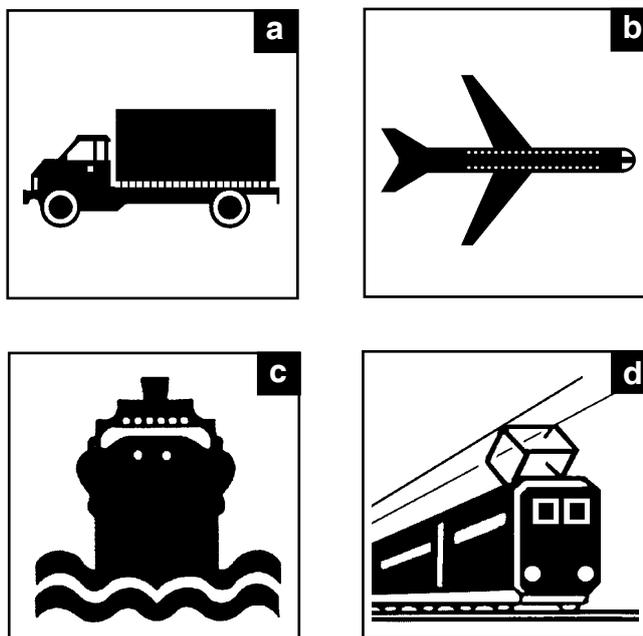
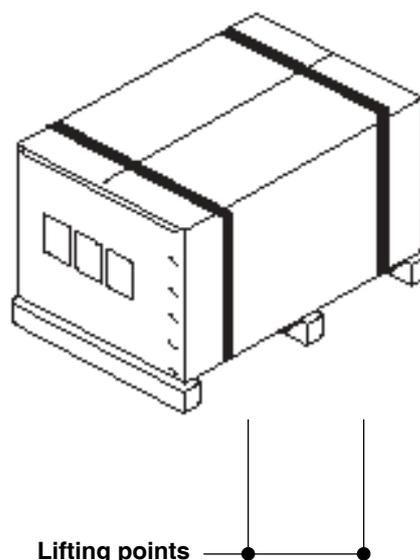


FIG. 2



2.3 - RECEPTION OF THE MACHINE

Upon reception of the machine make sure that the packing is complete and not damaged. Should the packing be complete, remove it as specify at point 2.4 (aside from different manufacturer's instructions).

Check if the instruction booklet is inside the packing as well as the components specified in the transport documentation.

In case any damage or defect is found:

a- Inform immediately the transport company and your agent, both by phone and by registered letter with return receipt;

b- Manufacturer shall also be informed.



IMPORTANT

The oven consists of three distinct parts: support, oven, hood.

Each part is packed, separately; on installation, the components are assembled.

2.4 - UNPACKING (Fig. 3)

To remove the oven from its packing, proceed as follows:

- Cut the straps (1) that tie up the carton.
- Open the carton (2), by removing the metallic clips.
- Remove the cardboard packaging (2).
- Check if everything is complete.
- Open the oven door (3), remove the refractory material fastening carton and the loose components, as well.
- Check if the delivery is complying with the PACKING LIST.



DANGER



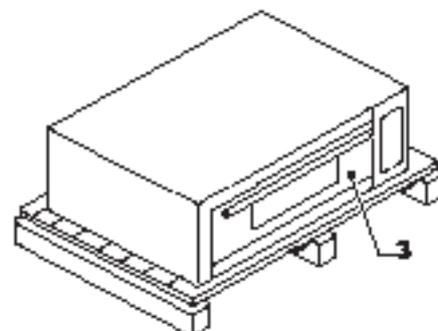
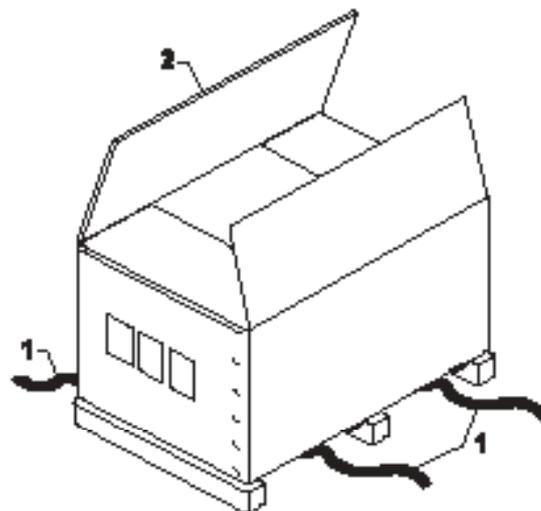
The packing elements (plastic bags, carton, nails, etc...) shall be kept away from the reach of the children, since they are potential danger sources, so, they shall be gathered and sent to special centres to correctly be recycled.



IMPORTANT

A message concerning possible damages, troubles or a non-compliance in comparison with the description in our packing list shall timely occur, anyway it shall latest occur within 8 days from the receipt of the oven. Otherwise, the goods will be considered as accepted.

FIG. 3

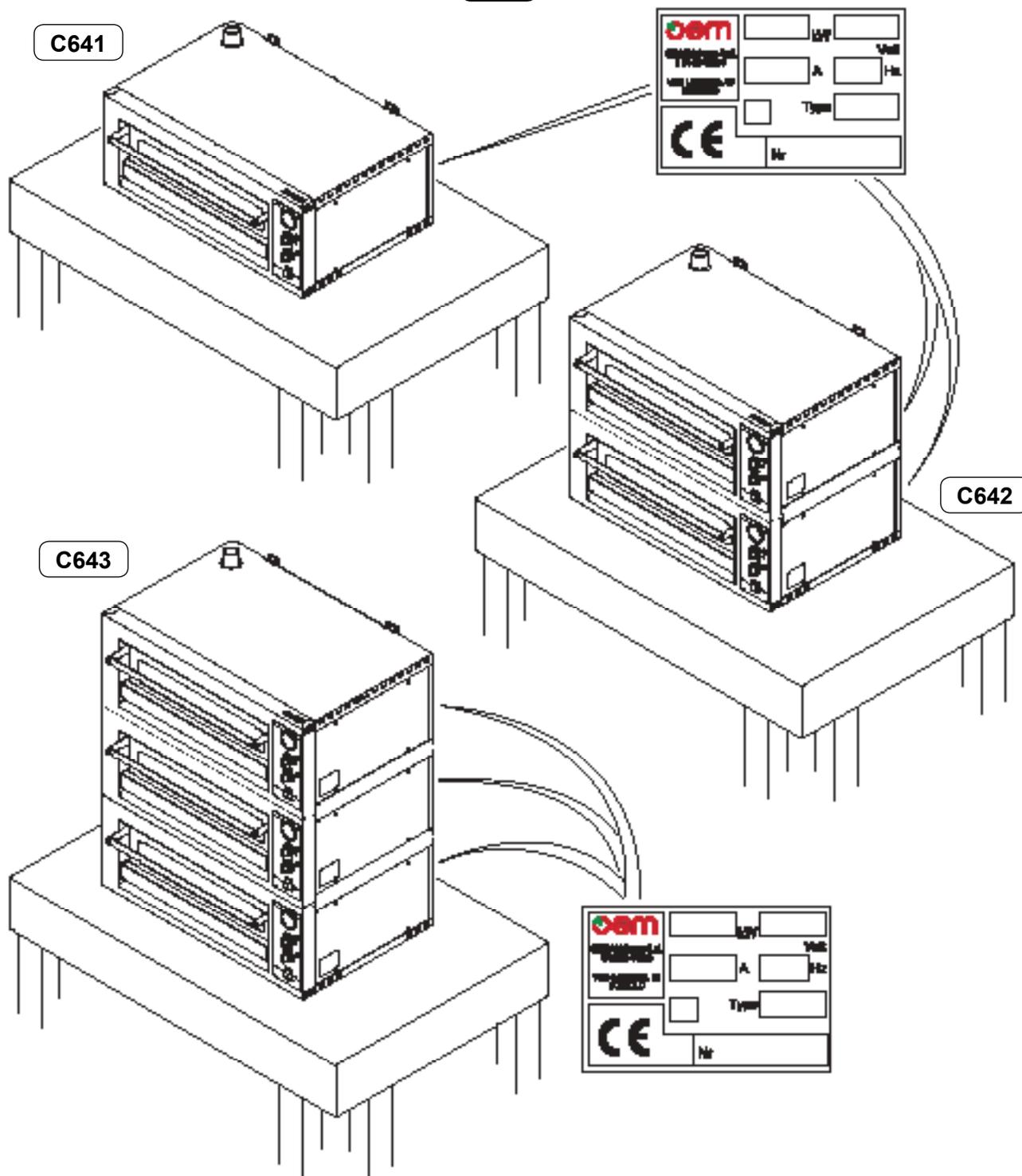




IMPORTANT

Should you need technical service or spare parts, please, always indicate the oven serial number.

FIG. 4



Chapter 3



DANGER

All operations described in this chapter shall be carried out by skilled and authorized technicians, only.

3.1 - OVEN LIFTING (Fig 1)

The oven lifting shall be carried out by using a crane or a tackle as follows:

- The oven shall slightly alternatively be lifted from its four sides using a lever and making sure the panels are not damaged, then the oven shall be positioned on shims (1).
- Insert two belts (2) being properly dimensioned according to the weight of the oven, under the base (3) of the latter and connect them with a hook (4) of a crane or a tackle.



ATTENTION



To hoist the machine do not use steel belts as they may damage the outside body.

3.2 - ASSEMBLING OF THE COMPONENTS



IMPORTANT

Regarding the assembling of the support, the hood and the relevant components, please follow the instructions in the relevant handbooks.

Two-, three-chamber oven assembling (Fig. 2)

- To assemble the two-chamber oven, position the second oven (2) the first oven (1) and fix it by the small bracket (3) and the screws (4).
- Concerning three-chamber ovens, the third oven shall be put onto the second one and fixed as above.

FIG. 1

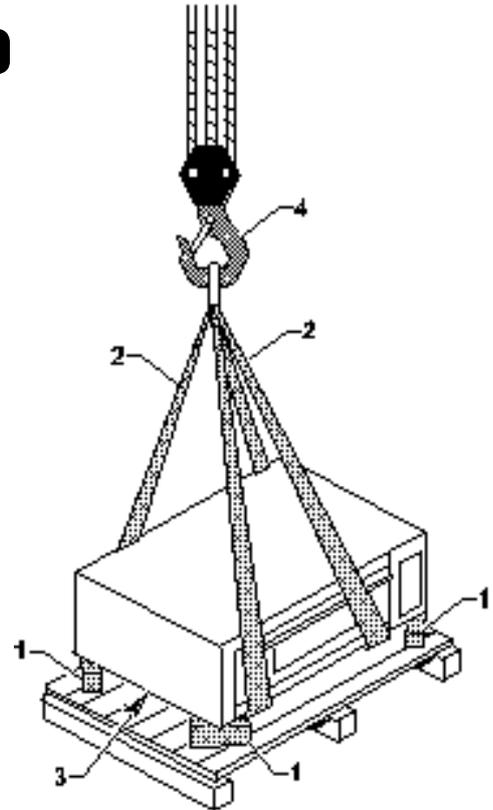
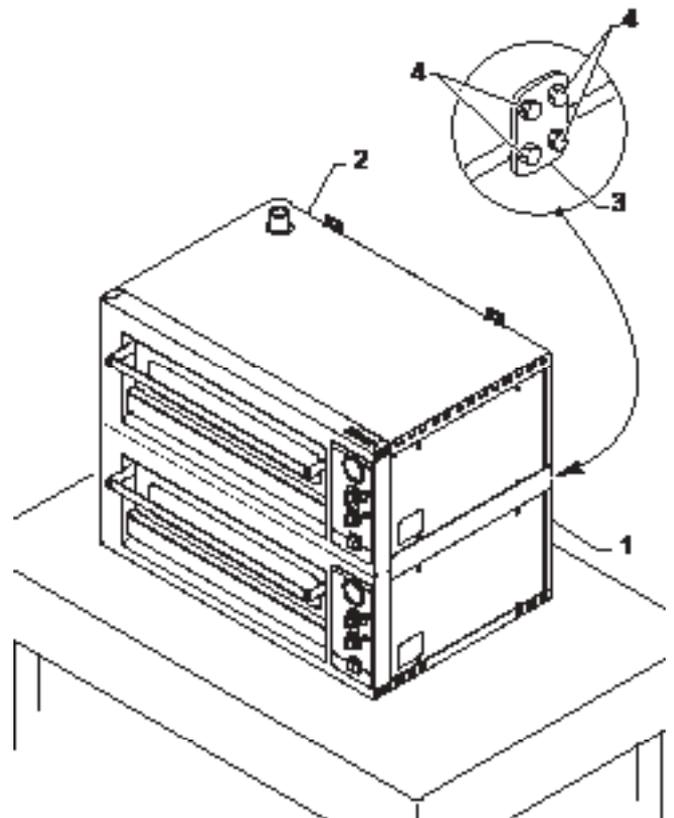


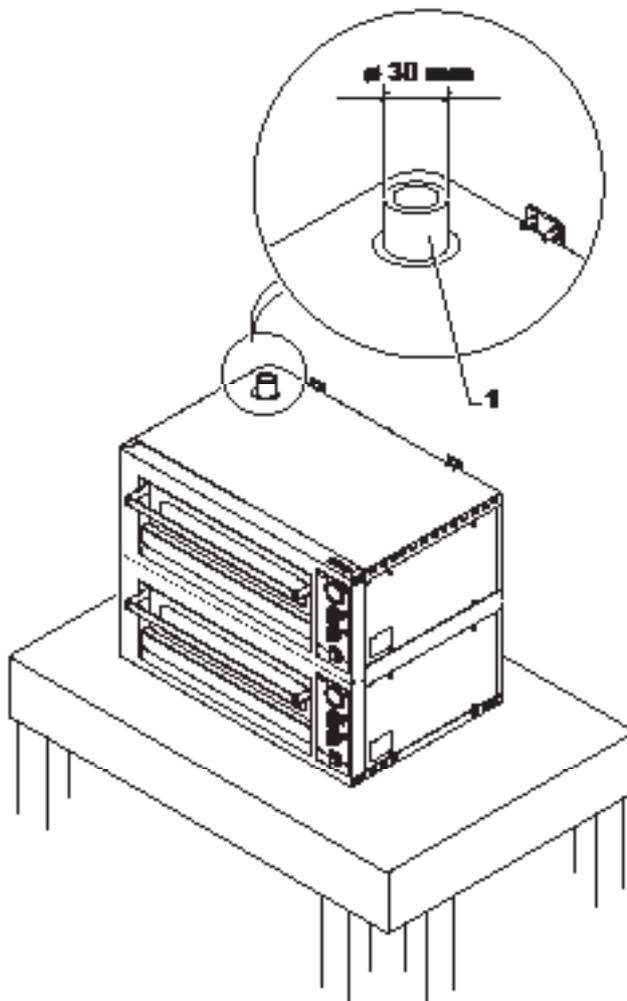
FIG. 2



Connection smokes exhaust (Fig. 3)

- Smoke exhaust occurs through a discharge (1) ($\varnothing = 30$ mm) located on the upper panel of the oven. The connection between the smoke exhaust and the chimney can be made using a commercial fitting ($\varnothing = 30$ mm) not provided. If the oven is situated under an extractor hoods, the connection to a chimney is not obliged.

FIG. 3



3.3 - ELECTRICAL CONNECTION (Fig. 5)



- The power feed line should be provided with a suitable omnipolar **DISCONNECTING SWITCH** (automatic thermomagnetic switch or differential) placed before the control unit main switch, with a minimum contact opening of 3 mm.
- The earthing system should comply with the local electric regulations in force.
- Electric power supply cables shall be dimensioned depending on the highest power rate being needed by the oven and in such a way that the total voltage drop is lower than 2%, under full load conditions.
- The specifications of the electric power line should correspond to the specifications of the identification plate and to those mentioned in the technical specifications table that can be consulted in the first part of this booklet.



Before connecting the machine with the electric line, make sure that the **DISCONNECTING SWITCH** is disconnected (line not energized).

3.3.a - Electric oven connection

- To reach the electric oven part, remove the lateral right-hand panel (1).
- Connect a suitably dimensioned electric cable (2) with the terminal according to the oven absorption, the three phases shall be connected with L1-L2-L3 terminals, the neutral wire with N terminal, the earth with T terminal.
- Insert the electric cable (2) in the special fairlead (3) and connect it with the disconnecting switch placed in the upper part of the oven.

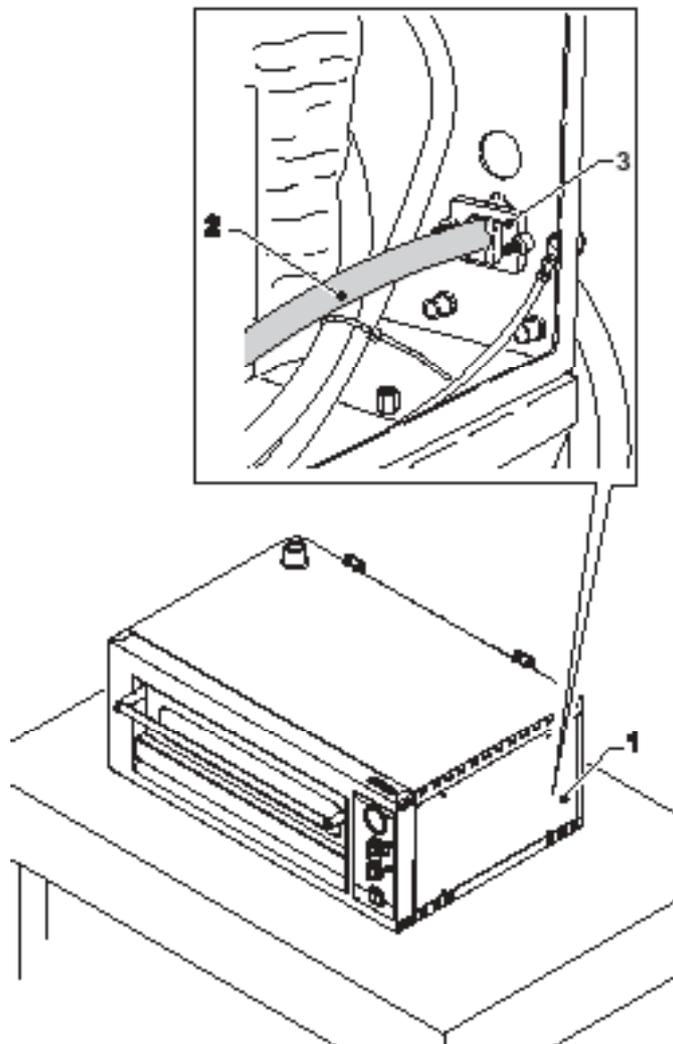


IMPORTANT

The disconnecting switch placed in the upper part of the oven shall be easily to be reached.

- Re-install the lateral right-hand panel (1).

FIG. 5



In case of two- and three-chamber ovens, each oven shall be connected with a special knife switch, it is not possible to connect more than one oven to one knife switch.

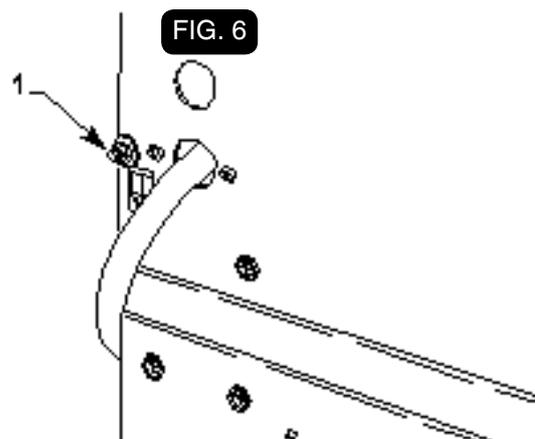
3.3.b - Electric hood connection

Concerning electric hood connection, follow the instructions supplied with the hood.

3.3.c - Unipotential connection (Fig. 6)

The equipment shall be inserted in a unipotential system, whose effectiveness shall be verified according to the rules being in force.

A cascade connection shall be carried out among the various oven components by using the screw (1) placed on the rear oven side.

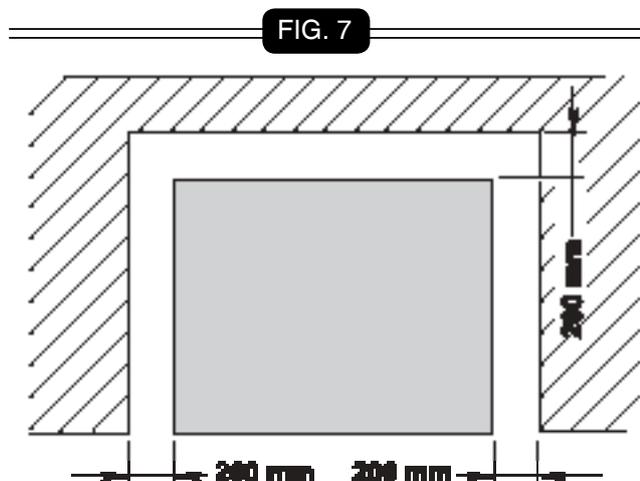


3.4 - OVEN POSITIONING (Fig. 7)



The oven shall not be installed closed to inflammable walls such as furniture, partition walls, matchboarded coatings etc... A safety range of at least 20 cms from lateral and rear oven sides should be kept. No inflammable flooring shall be utilized to install the oven on it.

- The oven shall be positioned on the final area following the indications reported in figure 7, because they indicate the minimum distances required to allow the oven correctly to function.
- Fix the oven position by braking the rear wheels.



3.5 - FIRST STARTING



Once the oven is installed and before starting it, carefully clean its inner part as well as refractory surface as explained in "Maintenance" chapter, also make sure neither foreign nor inflammable bodies are inside the oven.

- Turn on the oven as indicated in "Functioning" paragraph and set the temperature of both crown plate and bedplate at 300°C, making sure the set temperature is reached as well as the different options depending upon the concerned model are functioning.

Chapter 4

4.1 - TYPE OF USE AND CONTRAINDICATIONS



IMPORTANT

PRATICO ovens are professional machines suitable for baking pizza and similar products.

The various models shall only be used to process as above; in case of any other use, manufacturer disclaims all responsibility for accidents to persons or objects and customer will be debarred from a possible guarantee right.

4.2 - SAFETY PLATES (Fig. 1)

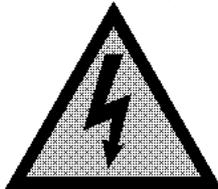
The warning plates with explanatory symbols are to be found in all those areas that may be dangerous for operators or engineers.



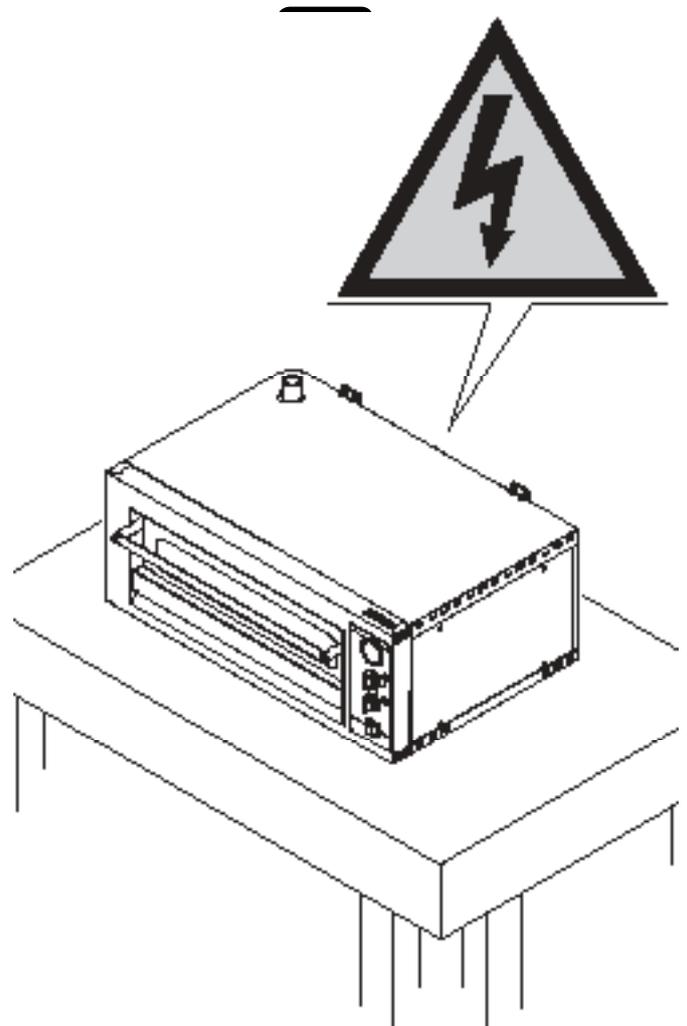
DANGER

On the oven, there are plates reporting safety instructions which shall absolutely be followed by any oven user. Manufacturer disclaims all responsibility in case of accidents to persons or objects arising from a non-fulfilment of such instructions.

Danger: machine under voltage



- Do not work with the machine under voltage.

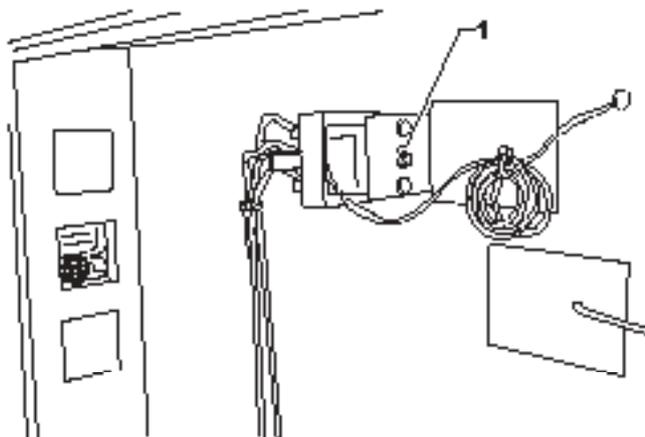


4.3 - SAFETY DEVICES (Fig 2)

The equipment is equipped with following safety systems:

- 1) All dangerous areas are closed by screwed cases.
- 2) Each oven is equipped under the right-hand panel with a safety thermostat (1) to allow the oven to be disconnected in case of overtemperature inside the baking chamber.

FIG. 2

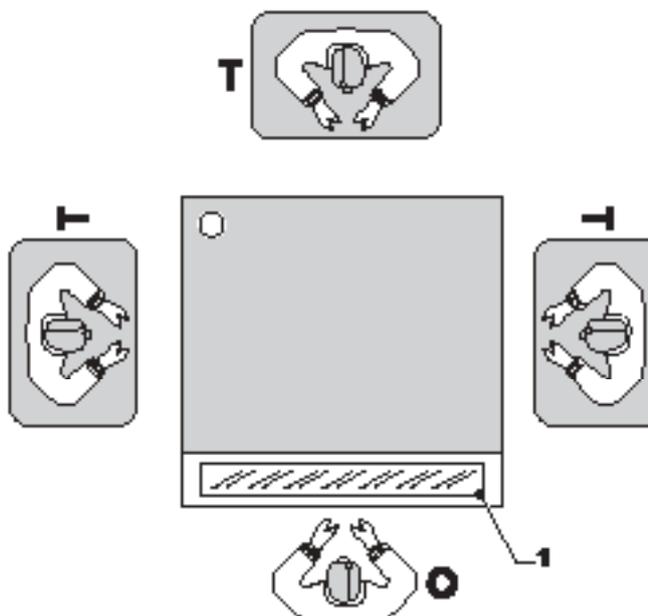


4.4 - USER'S AREAS (Fig 3)

During the oven functioning, user is in front of it, in order to be able to easily insert and remove the pizza through the door (1) (see Fig. 3 "O" position).

To carry out maintenance operations, technician's position may be on the rear or lateral side of the oven - "T" position.

FIG. 3



4.5 - RESIDUAL DANGER AREAS (Fig. 3)

Remaining danger areas: areas which cannot be protected due to the particular concerned kind of production; as to the oven, they can be read as follows:

- Door area and baking chamber inner area: risk of burns.

Capitolo 5

5.1 - MECHANICAL OVEN CONTROL PANEL (Fig. 1)

On the oven, there are the following control elements:

1. Line button switch ON/OFF

If you press it onto ON, it energizes the control elements and the lamp being inside the oven light up.

2. Bedplate temperature adjustment thermostat

Turn the rotary knob and position it onto the bedplate temperature you wish, to do it, please refer to the graduated scale.

3. Bedplate resistance lamp

Lights up when the bedplate resistances are on, it goes out when the oven reaches the set temperature.

4. Crown plate temperature adjustment thermostat

Turn the rotary knob and position it onto the crown plate temperature you wish, to do it, please refer to the graduated scale.

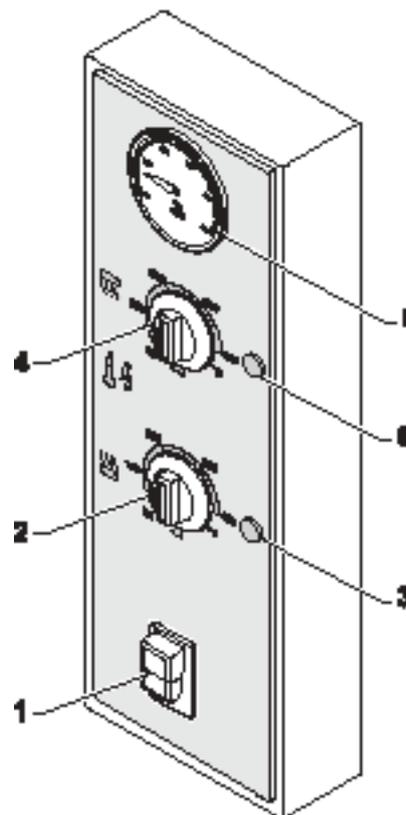
5. Crown plate resistance lamp

Lights up when the bedplate resistances are on, it goes out when the oven reaches the set temperature.

6. Analogue pyrometer

Indicates the actual oven temperature.

FIG. 1



5.2 - ELECTROMECHANICAL OVEN CONTROL PANEL (Fig. 2)

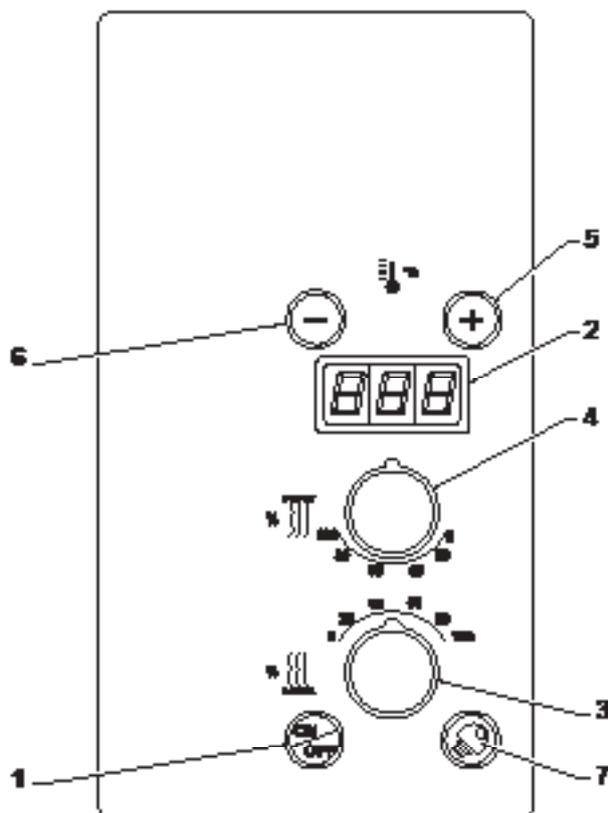
On the oven, there are the following control elements:

1. **Line key ON/OFF**  Pressing it, the display (2) lights up and the control elements are energized.
2. **Display**
The set & real temperatures are displayed.
3. **Adjustment hand grip for bedplate resistance capacity**
By rotating the hand grip (3) clockwise, the bedplate resistance percentage capacity is increased, counterclockwise it is reduced.
4. **Adjustment hand grip for ceiling resistance capacity**
By rotating the hand grip (4) clockwise, the ceiling resistance percentage capacity is increased, counterclockwise it is reduced.
5. **Increment key**  To increase the temperature value.
6. **Decrement key**  To reduce the temperature value.
7. **Light button**
Press the button to turn on the internal oven light.
Press the button again to turn off the light.

Temperature setting

The actual oven temperature is shown on the display (2). To change the set temperature, press the  and , button (the set temperature will be shown on the display), then within 5 seconds press the  button to increase or the  button to decrease it. After approximately 10 seconds from the temperature setting, a temperature self-entering occurs and the real oven temperature is displayed.

FIG. 2



5.3 - DIGITAL OVEN CONTROL PANEL AND WARNING LIGHTS (Fig. 3)

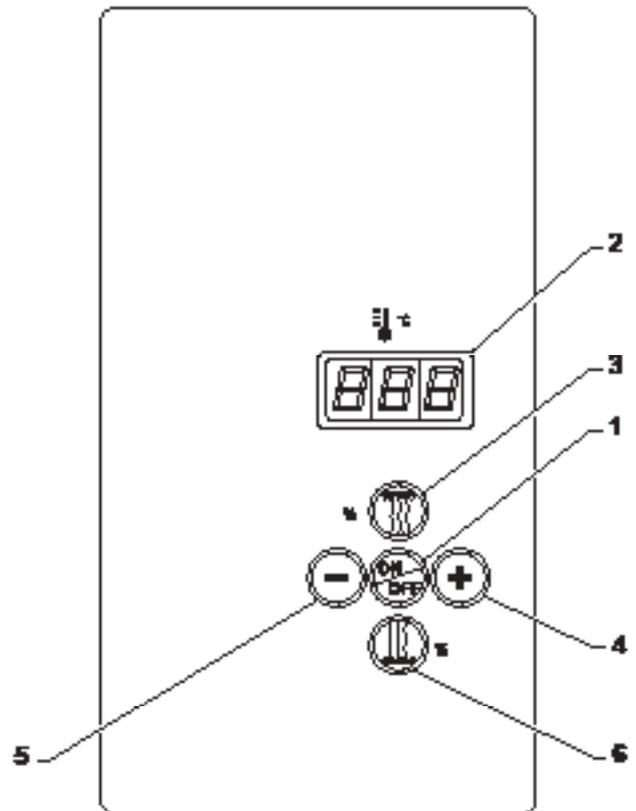
On the oven, there are the following control elements:

- 1. Line key ON/OFF** 
Pressing it, the display (2) lights up and power to the controls is enabled.
With the oven on, pressing and holding down the button (1) for a few seconds, the light in the chamber comes on; to turn off the light, press and hold down the button (1) for a few seconds.
- 2. Display**
The set and real temperature as well as the ceiling and bedplate resistance functioning percentage are displayed.
- 3. Ceiling resistance capacity** 
Pressing it, the connection percentage value of the upper resistances is displayed; to increase it press  (4), to reduce it press  (5).
- 4. Increment key** 
To increase the values to be set.
- 5. Decrement key** 
To reduce the values to be set.
- 6. Bedplate resistance capacity** 
Pressing it, the connection percentage value of the lower resistances is displayed; to increase it press  (4), to reduce it press  (5).

Temperature setting

The actual oven temperature is shown on the display (2). To change the set temperature, simultaneously press the  and  buttons (the set temperature will be shown on the display), then within 5 seconds press the  button to increase or the  button to decrease it. After approximately 10 seconds from the temperature setting, a temperature self-entering occurs and the real oven temperature is displayed.

FIG. 3



5.4 - OVEN PREPARATION

Pizza can be baked either directly on the refractory oven surface or in the baking-tin.

Here below you can find some instructions to adjust the different parameters.

5.4.a - Turning on the mechanical oven (Fig. 4)

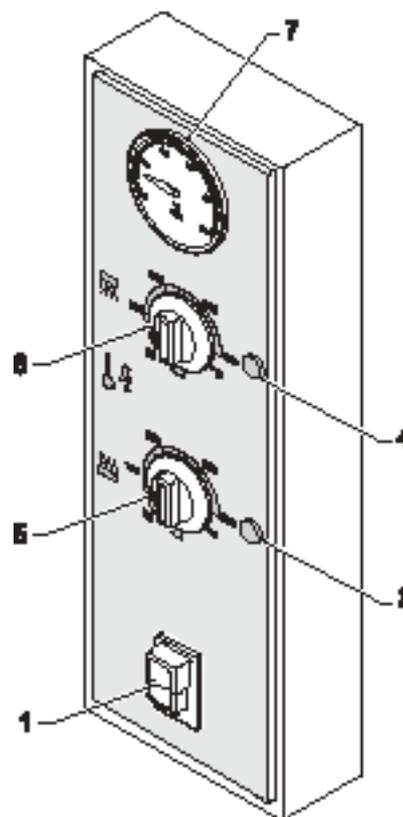


IMPORTANT

When you are going to start the oven, do not adjust ceiling and bedplate resistances at their maximum capacity, since the oven temperature would in such a case be 50° - 60° C higher than the set one and pizzas will burn.

- Press the button (1) onto ON, the lamp (3) and (4) of both bedplate and crown plate resistances light up.
- Make sure the rotary knob (5) and (6) of bedplate and crown plate resistances are on the wished temperature value.
- Wait until the temperature inside the oven reaches the set value, this occurs when the lamp (3) and (4) go out and indicates that the set temperature is reached.

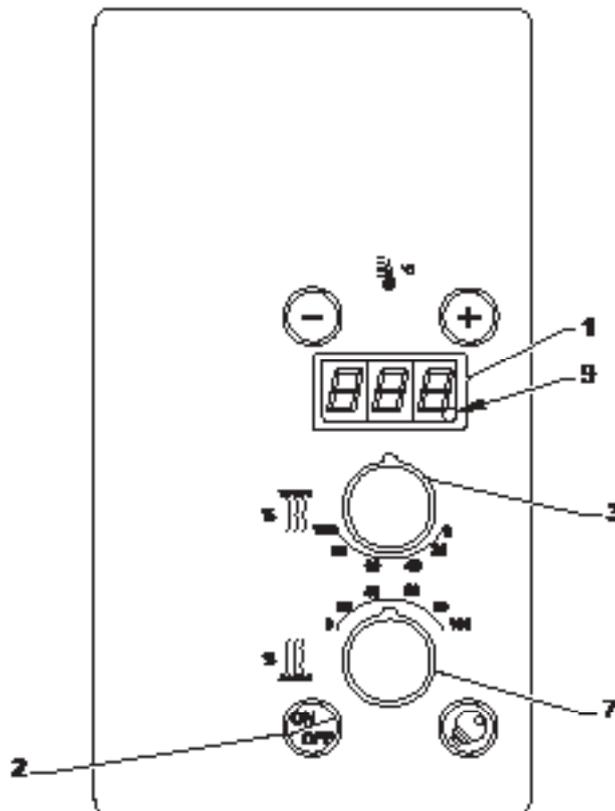
FIG. 4



5.4.b - Turning on the electromechanical/digital ovens (2) (Fig. 5)

- Press the key , the display (1) lights up.
- On the display (1) the real oven temperature is displayed.
- Set the baking temperature by pressing the key  or , the temperature value will be displayed on the display (1). Operate the key  or  to raise or reduce the temperature.
- Adjust the ceiling resistance functioning percentage by operating the hand grip (3) or the key  (4) as well as the key  (5) or  (6) (in case of ovens with digital control elements) and additionally the bedplate resistance functioning by operating the hand grip (7) or the key  (8) as well as the key  (5) or  (6) (in case of ovens with digital control elements).
- Wait until the oven reaches the set pizza baking temperature which will be indicated by a lighting up of the led (9).

FIG. 5



5.4.c - Setting the baking timer

- Simultaneously press the buttons  and  for about 20 seconds until the baking time is displayed.
- Change the time within 3-4 seconds by pressing  or .
- After 3-4 seconds of inactivity, the temperature will again be displayed (settable time from 30 seconds to 9 minutes and 55 seconds).

5.4.d - Programming self-starting (Fig. 5)

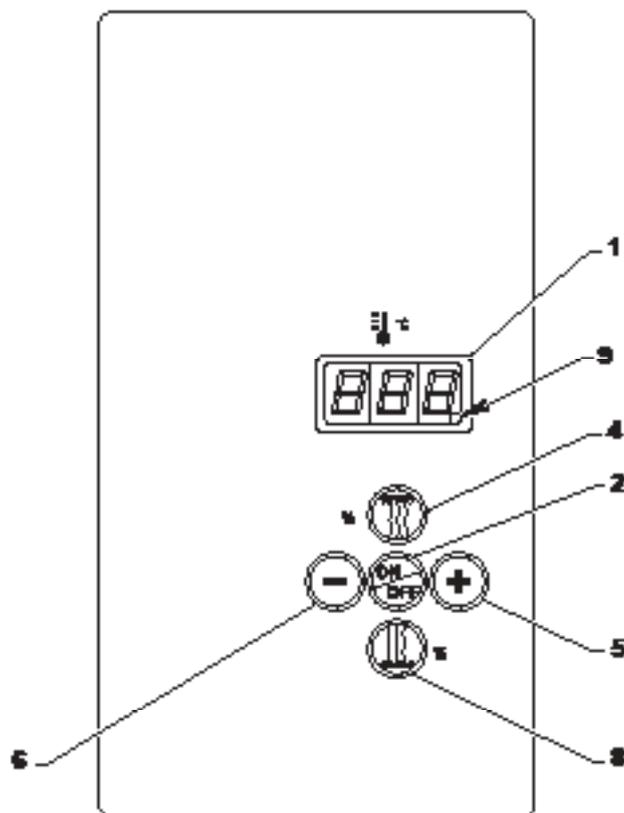
- The oven can be set to automatically self-start by installing an external timer upstream of the main switch.
- To activate or deactivate this function, operate as follows:

- With the oven off, press and hold down the  " button (2) and keeping it pressed down, turn on the oven with the upstream main switch.

- You access the A-x page where:
x=0 Self-starting OFF
x=1 Self-starting ON

If you do not make any change for 3 seconds, the board takes the data shown on the display and turns off.

- To set "0" or "1", press the  (5) or  (6) button.



5.4.e General rules for baking on a refractory surface in electromechanical/digital ovens

- Heat up the oven at least one hour and fifteen minutes before starting the work and set following parameters:
Working temperature 290°C ÷ 350°C
Ceiling resistances 75 %
Bedplate resistances 5 %
- To bake the first pizzas set the temperature at 320°C.
- If a sensible work increase is foreseen, adjust the bedplate resistances at 40 %.



ATTENTION



- **Do not salt the refractory surface, do not make the surface cool using a wet cloth (the cloth shall be moistened with cold water), only use pizza dough; in this way, a refractory surface wear does not occur and pizza can correctly be baked, as well.**

5.4.f General rules for baking in a pan in electro-mechanical/digital ovens

- Heat up the oven at least one hour and fifteen minutes before starting the work and set following parameters:
Working temperature 300°C ÷ 350°C
Ceiling resistances 40 %
Bedplate resistances 60 %



IMPORTANT

When you are going to start the oven, do not adjust ceiling and bedplate resistances at their maximum capacity (100%), since the oven temperature would in such a case be 50° - 60° C higher than the set one and pizzas will burn.

5.5 - PIZZA BAKING IN MECHANICAL OVENS

- As soon as the set temperature value is reached, open the access door and insert the pizza to be baked.



ATTENTION



Inside the oven, temperature is very high, therefore suitable individual protection means shall be used to insert and remove the pizza; RISK OF BURNS.

- Start the extractor hood by pressing the relevant switch.
- While baking, it is possible to modify temperature by operating the relevant rotary knobs as explained in the preceding paragraphs.
- Once the pizza is baked, open the oven access door and remove the baked pizza.

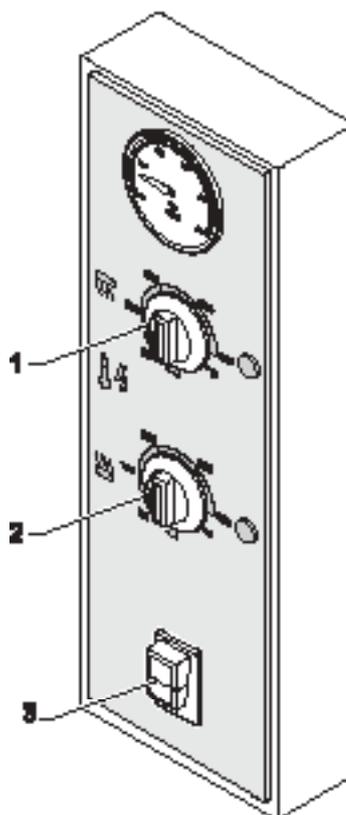
5.6 - MECHANICAL OVEN SELF-CLEANING CYCLE (Fig. 6)

- The self-cleaning cycle shall be carried out after using the oven for several hours, at the end of each working day, before turning off the oven.
- By operating the knob (1) and (2), the crown plate & bedplate resistance temperature value shall be set on 400°C.
- Leave the oven on for approximately 20 minutes with this temperature value, then turn it off and let it get cool.
- In the event the extractor hood is functioning, let it function for the time needed to carry out a self-cleaning cycle.

5.7 - TURNING OFF MECHANICAL OVENS

- At the end of each working day, turn off the oven by pressing the button (3) onto OFF.

FIG. 6



5.8 - PIZZA BAKING IN ELECTROMECHANICAL/ DIGITAL OVENS

- When the set temperature is reached, open the chimney damper by positioning the handwheel on , open the access door and insert the pizza to be baked.



ATTENTION

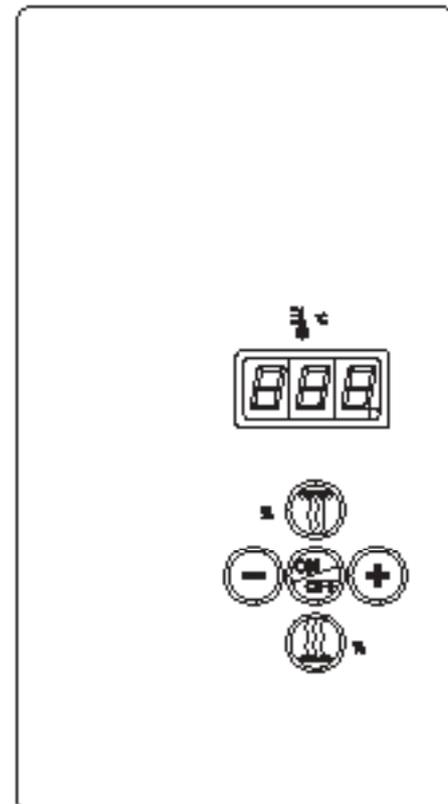
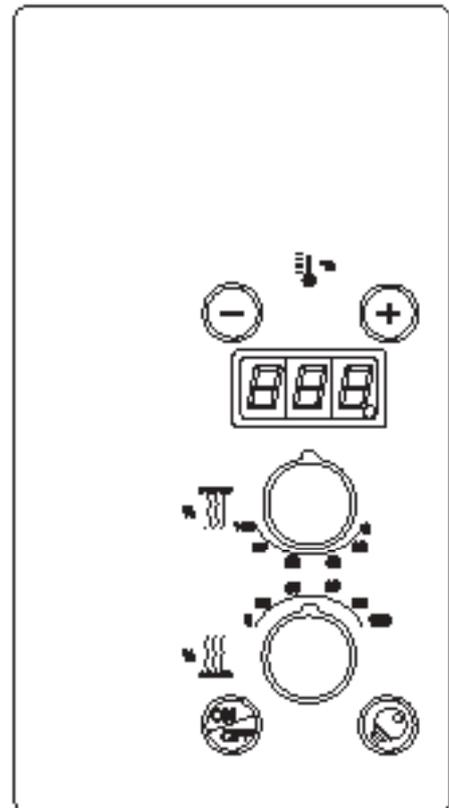
Inside the oven, temperature is very high, therefore suitable individual protection means shall be used to insert and remove the pizza; RISK OF BURNS.

- Start the extractor hood by pressing the relevant switch.
- While baking, it is possible to modify parameters on both ovens with manual control elements and ovens with digital control elements, by operating the relevant push-buttons or hand grips as explained in the preceding paragraphs.
- Once the pizza is baked, open the oven access door and remove the baked pizza.

5.8.a - Baking time setting (Fig. 7)

- To set the baking time, simultaneously press the  and  buttons for 3-4 seconds (the set time will be shown on the display), then press the  button to decrease and the  button to increase the time. You will automatically exit time setting after a few seconds of inactivity. The time can be set between 30 seconds and 9.55 minutes in steps of 5 minutes.
- To start the timer, simultaneously press the  and  buttons (the countdown time appears on the display). When the set time has been reached, 5 acoustic warnings are given.

FIG. 7



5.9 - ALARMS DURING OPERATION IN ELECTROMECHANICAL/DIGITAL OVENS

During the oven functioning, alarms due to breakage could occur; such alarms are displayed.

5.9.a - Alarm for damaged or disconnected temperature feeler

When this alarm intervenes, following visual display appears:

AL1 - AL2

- An automatic cutoff of the power supply to electric resistances occurs.
- Switch off the oven, wait until it is cool, then try to start it again; in case the alarm conditions still occur, contact manufacturer's technical service.

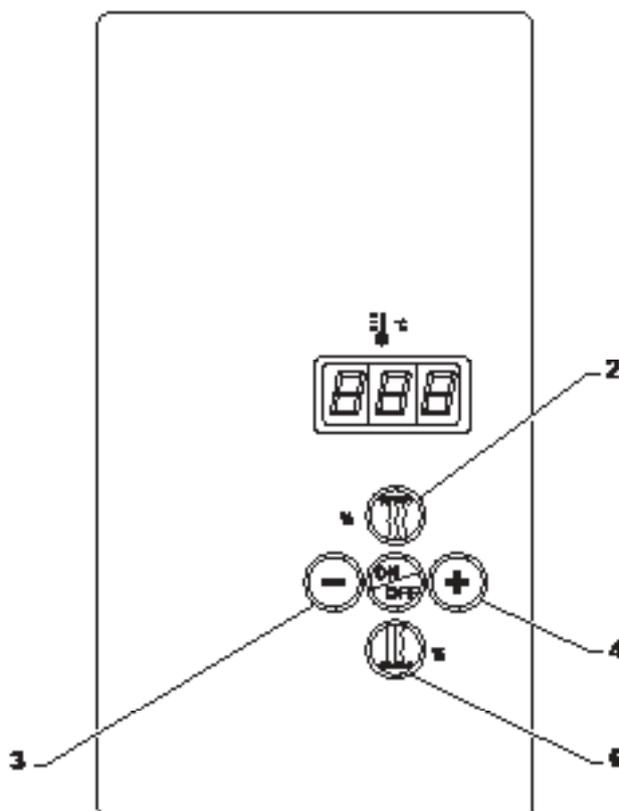
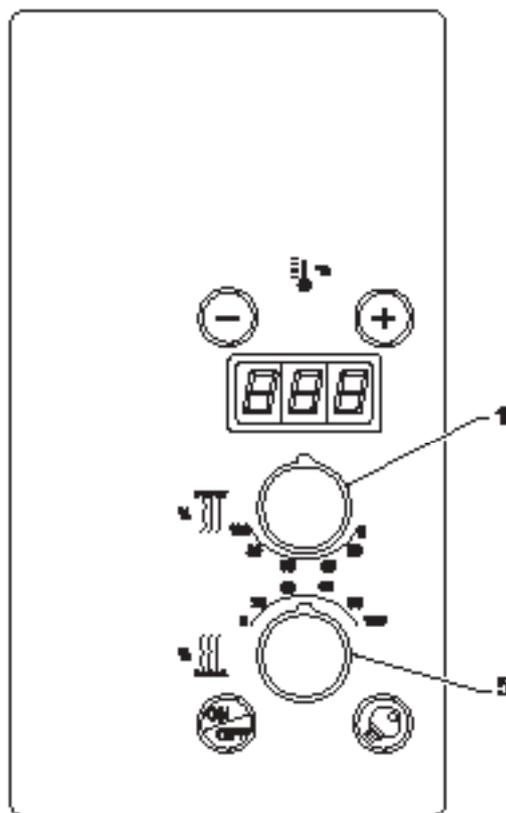
5.10 - ELECTROMECHANICAL/DIGITAL OVEN SELF-CLEANING CYCLE (Fig. 8)

- At the end of each working day, a self-cleaning cycle shall be carried out before cutting off the oven.
- Press the key or and operate the key to reach a 400°C temperature.
- Adjust ceiling capacity at 100% by operating the hand grip (1) or the key (2) as well as the key (3) or (4) (in case of ovens with digital control elements).
- Adjust the bedplate capacity at 100 % by operating the hand grip (5) or the key (6) as well as the key (3) or (4) (in case of ovens with digital control elements).
- Leave the oven on for approximately twenty minutes, then disconnect it to allow it to get cold.

5.11 - TURNING OFF ELECTROMECHANICAL/DIGITAL OVENS

- At the end of each working day, cut off the oven by pressing the push-button .
- In the event the extractor hood is functioning, let it function for the time needed to carry out a self-cleaning cycle.
- On restarting, the oven starts according to the data being which were present before cutting it off.

FIG. 8



5.12 - MALFUNCTIONING, CAUSE AND CURE

- **The oven does not start:**
 - Verify the electric connection.
 - Make sure the cutout switch is on.
 - Contact manufacturer's technical service.
- **Pizza is not baked, uniformly:**
 - The baking surface is dirt: clean the baking surface.
 - The baking surface is damaged: replace the surface.
 - Adjust the oven temperature.
- **Oven malfunctioning:**
 - The set temperature is not reached:
 - Resistances are damaged.
 - Make sure the electric oven connection has properly been carried out.
 - Contact manufacturer's technical service.



DANGER

For all other troubles, do not hesitate to contact manufacturer's technical service.

5.13 - SAFETY THERMOSTAT RECHARGE (Fig. 9)



DANGER

This operation shall be carried out by manufacturer's technical service after eliminating the trouble.

The safety thermostat recharge shall manually be carried out as follows:

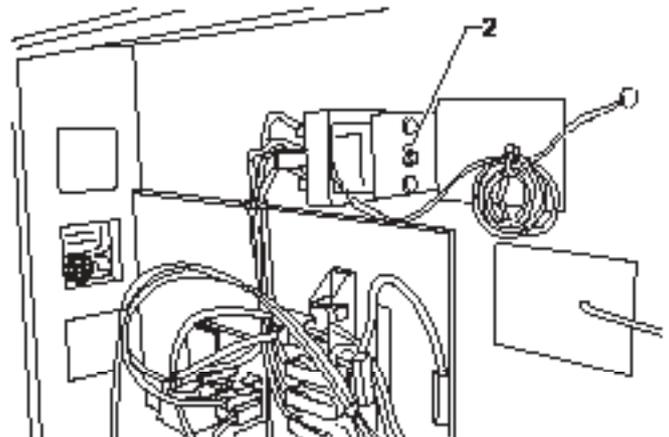
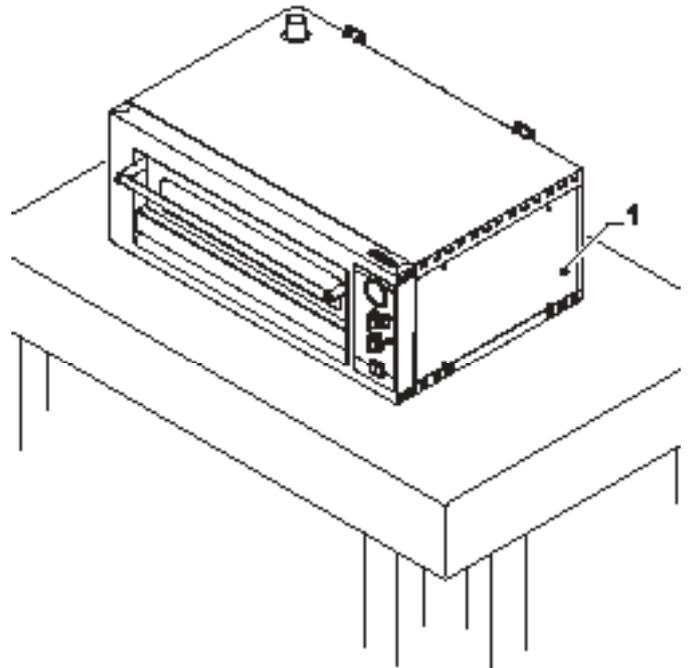


DANGER

Disconnect the knife switch placed in the upper machine side, eliminate the cause of the thermostat intervention.

Remove the right-hand panel (1).
Press the red push-button (2) on the safety thermostat, then reassemble all by proceeding in the opposite way.

FIG. 9



Chapter 6

6.1 - ROUTINE AND PLANNED MAINTENANCE

6.1.a - In general



All maintenance operations shall be carried out when the oven is off and cool and the cutout switch is disconnected, on "0" OFF position.

Maintenance operations have been subdivided into three categories:

- **ROUTINE MAINTENANCE:**
Group all daily and weekly operations to be carried out on the oven.
- **PLANNED MAINTENANCE:**
List all operations to be carried out at regular intervals in order to ensure a good oven functioning.
- **MAINTENANCE IN CASE OF NEED:**
Some operations to be carried out in case of need, for instance the replacement of broken or worn components.

6.1.b - Ordinary maintenance

6.1.b.a - Outer cleaning (to be carried out every day)



At the end of each working cycle, carefully clean the oven.

To clean the oven, **NEITHER** metallic objects such as steel wool, brushes, scrapers **NOR** corrosive products shall be used.

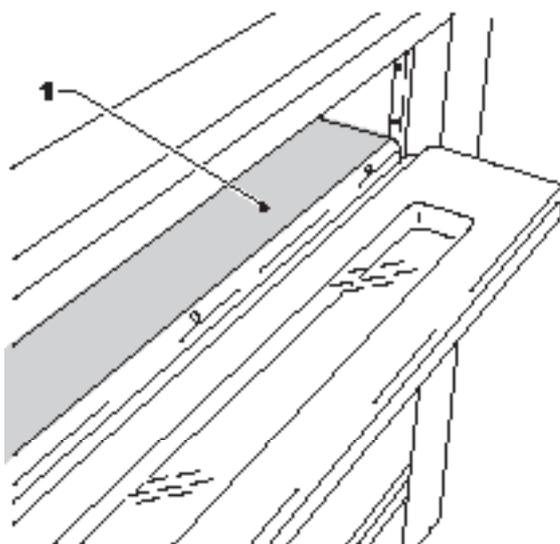
Do not utilize water jets to clean the oven sides.

- To clean the outer side of the oven, you shall use a wet cloth as well as a detergent suitable for the surface to be treated.

6.1.b.b - Fireproof surface cleaning (to be carried out every day) (Fig 1)

- Make sure the oven is totally cool, open the door and clean the refractory surface (1) by the special scrubber.

FIG. 1



6.1.c - Planned maintenance

6.1.c.a - Every 600 hours a careful chamber cleaning (Fig 2)

- Make sure the oven is totally cool, then open the door, remove the protection (1) unscrewing the relevant screws and gently take off the refractory surface (2) from the door. Remove all possible residues by a vacuum cleaner.
- Clean the fireproof surface by utilizing the special brush.



ATTENTION

Carefully handle the refractory surface. DO NOT wash with water, DO NOT wash in a dish-washer, DO NOT utilize detergents to clean the refractory surfaces, only use a wet cloth.

6.1.c.b - Every 2 years

- Contact manufacturer's technical service to carry out a comprehensive checking of the oven.

6.1.d - Maintenance in case of need

6.1.d.a - Lamp holder replacement (Fig 3)



DANGER

This operation shall be carried out by a skilled technician.

- Open the oven.
- Unscrew the glass lamp cover (1).
- Replace the lamp (2).



ATTENTION

It is an halogen lamp do NOT touch with your fingers.

- When refitting, check that the seal (3) is in the correct position and screw on the glass lamp cover (1) without over-tightening it.

FIG. 2

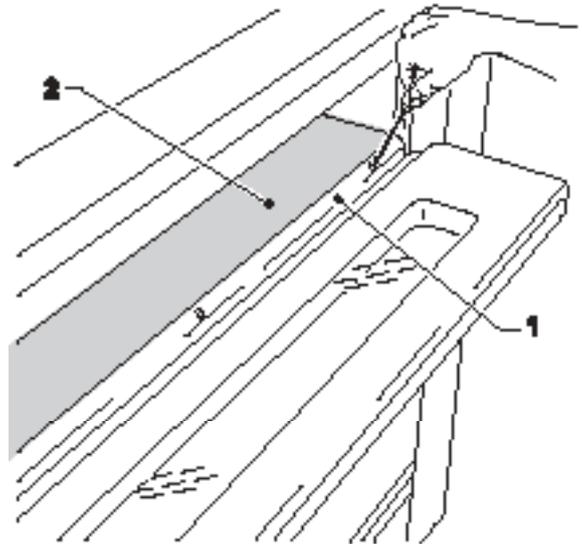
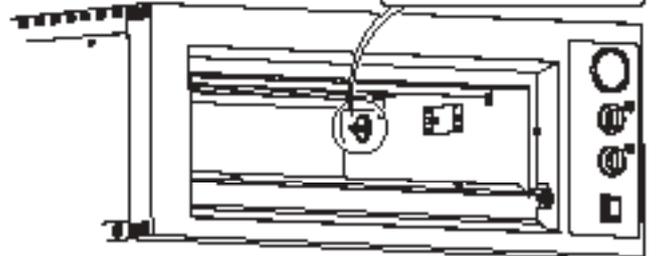
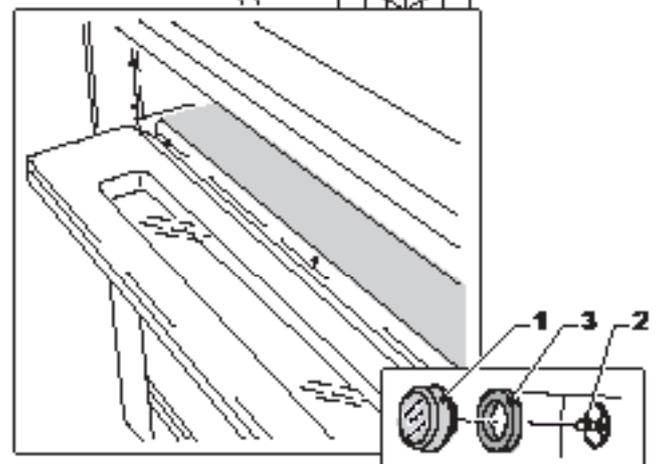
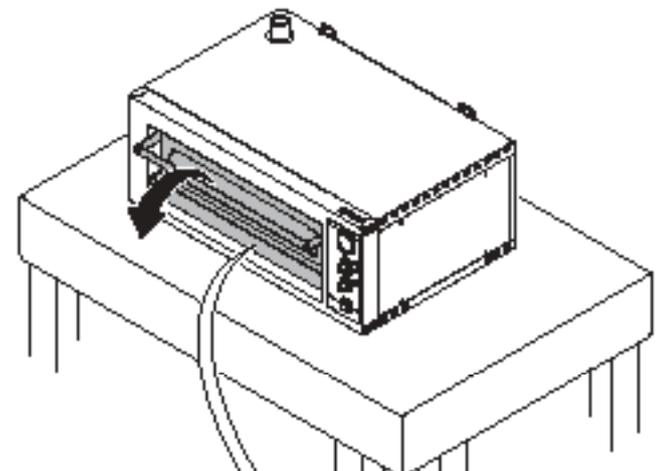


FIG. 3



6.1.d.b - Ceiling or bedplate resistance replacement (Fig. 4)



DANGER

This operation shall be carried out by skilled technicians.

To access the resistance, the oven covering mineral wool shall be moved, therefore, it is necessary to use suitable individual protection means.

- Stand at the rear of the oven and remove the rear panel (1) undoing the relative screws.
- Remove the oven covering mineral wool (2), loosen the resistance fixing screws (3) (two per resistance).
- Electrically disconnect the resistance, then open the oven door.

Bedplate resistance:

After opening the oven door, take off the refractory surface and the resistance to be replaced, as well.

Ceiling resistance:

after opening the oven door, remove the split pins (4), take off the resistance support bar (5) then, take off the resistance to be replaced.

- Replace the resistance and mount again proceeding in the reverse order taking care of a proper power supply cable connection.

FIG. 4

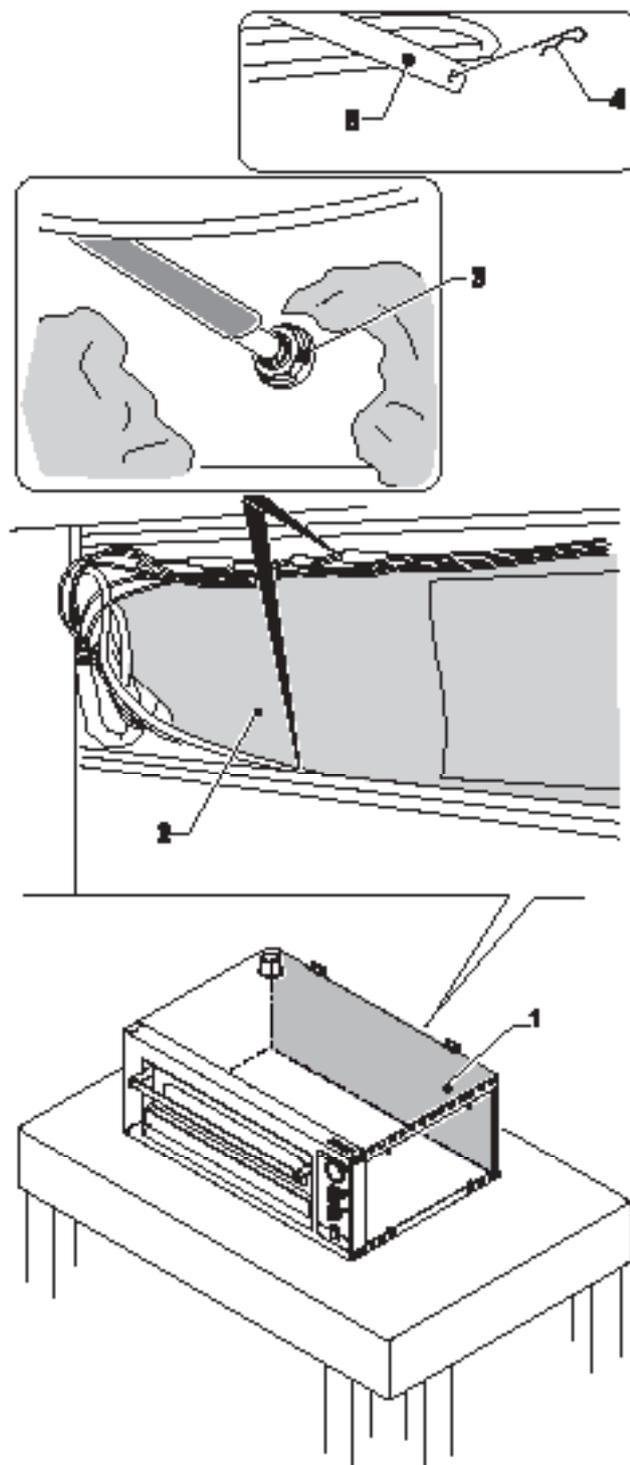


FIG. 5

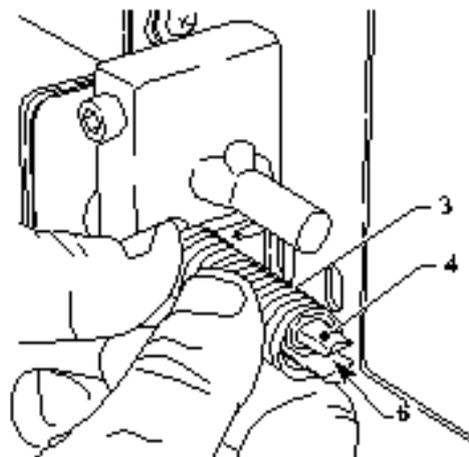
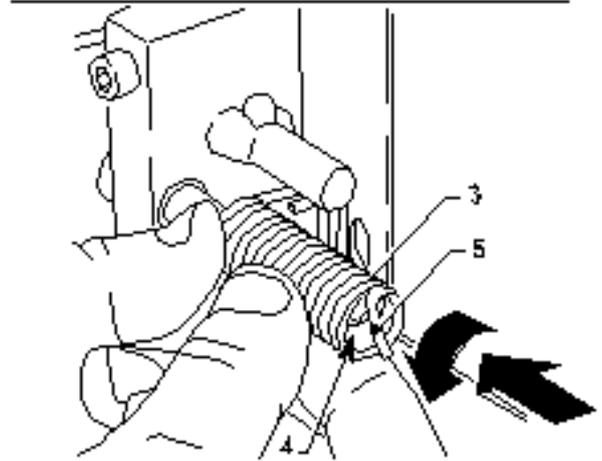
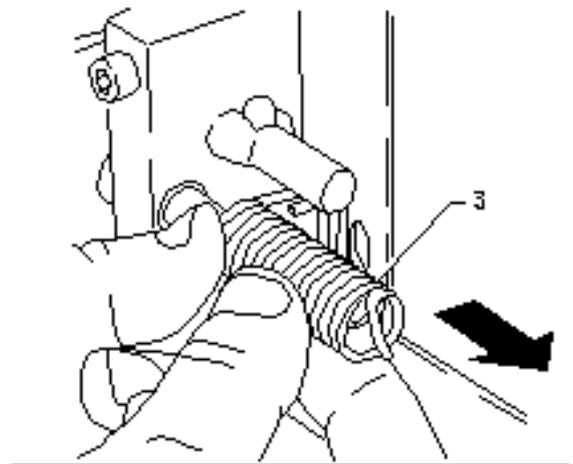
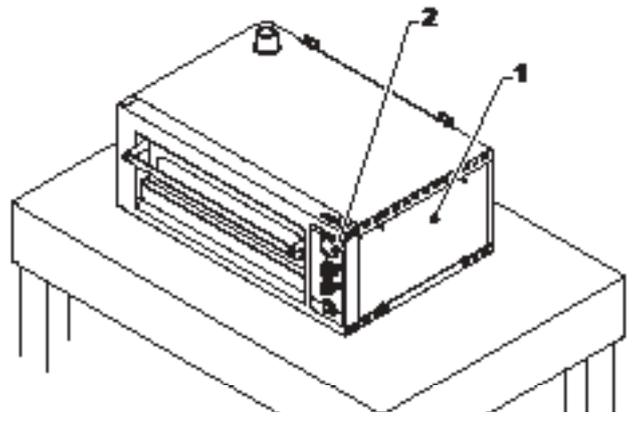
6.1.d.c - Door spring replacement (Fig. 5)



DANGER

This operation shall be carried out by skilled technicians.

- Remove the right-hand panel (1) by unscrewing the relevant screws.
- Remove the control board (2) by unscrewing the relevant screws.
- Release the spring (3) and replace it.
- Insert the spring (3) in the pin (4), turn the spring rewinding it up, then fasten the spring catch (5) in the milling (6) of the pin (4).
- Reassemble the panel (1) and (2).



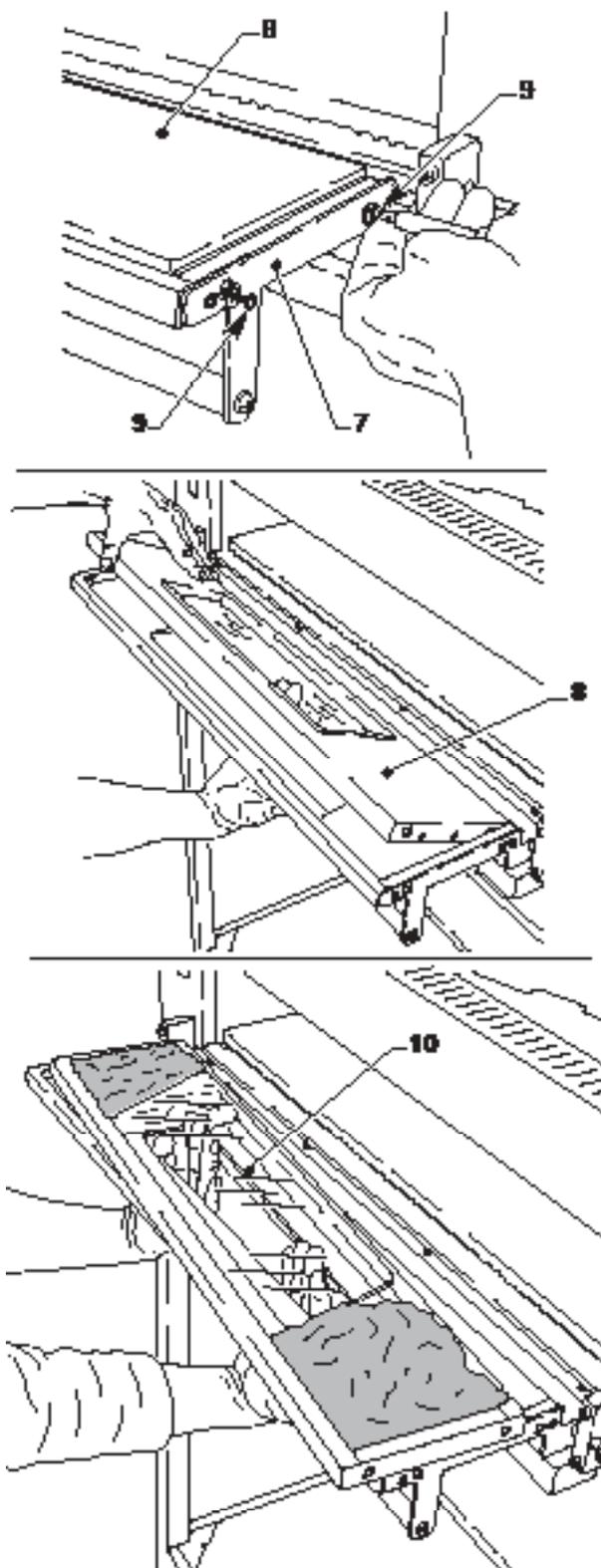


DANGER

This operation shall be carried out by skilled technicians.

- Open the door (7) and remove the inner panel (8) loosening the relevant screws (9).
- Replace the pane (10) and mount all again proceeding in the reverse.

FIG. 6



Chapter 7

7.1 - OVEN DISASSEMBLY

In case the oven shall be disassembled to reinstall it later, proceed in a reverse order compared to the description being reported in "Installation" chapter.



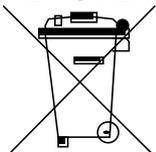
Before disassembling the machine or demounting some machine components, disconnect the power supply.

The machine assembling shall only be carried out by skilled and authorized personnel.



In case you need to disassemble the oven or demount some components of the latter in a way being different than the manner which is reported in this handbook, you shall contact manufacturer or the latter's Agent, whose address can be found under the contact names on the third page of this handbook.

7.2 - OVEN SCRAPPING



To protect the environment, please proceed in compliance with the local laws in force.

When the machine can no longer be used or repaired, please proceed with recycle and disposal.

Electrical equipment cannot be disposed of as ordinary urban waste: it must be disposed of according to the special EU directive for the recycling of electric and electronic equipment (leg. decree no. 49 dated 14/03/2014 implementing the directive 2012/19/EU RAEE and leg. decree no. 27 dated 4/03/2014 implementing directive 2011/65/EU ROHS).

Electrical equipment is marked with a pictogram of a garbage can inside a barred circle. This symbol means that the equipment was sold on the market after August 13, 2005, and must be disposed of accordingly.

Due to the substances and materials it contains, inappropriate or illegal disposal of this equipment, or improper use of the same, can be harmful to humans and the environment. Improper disposal of electric equipment that fails to respect the laws in force will be subject to administrative fines and penal sanctions.



Consult the next paragraph when disposing of harmful materials (lubricants, solvents, coating products, etc.).

7.3 - DISPOSING OF HARMFUL SUBSTANCES

Consult the provisions established by the Standards in force in each individual country before disposing of such substances.



Manufacturer disclaims all responsibility in case of irregularities made by Customer before, during and after scrapping and disposal of oven components and also in case of mistakes by the latter while interpreting and following the concerned Rules being in force.

WIRING DIAGRAMS

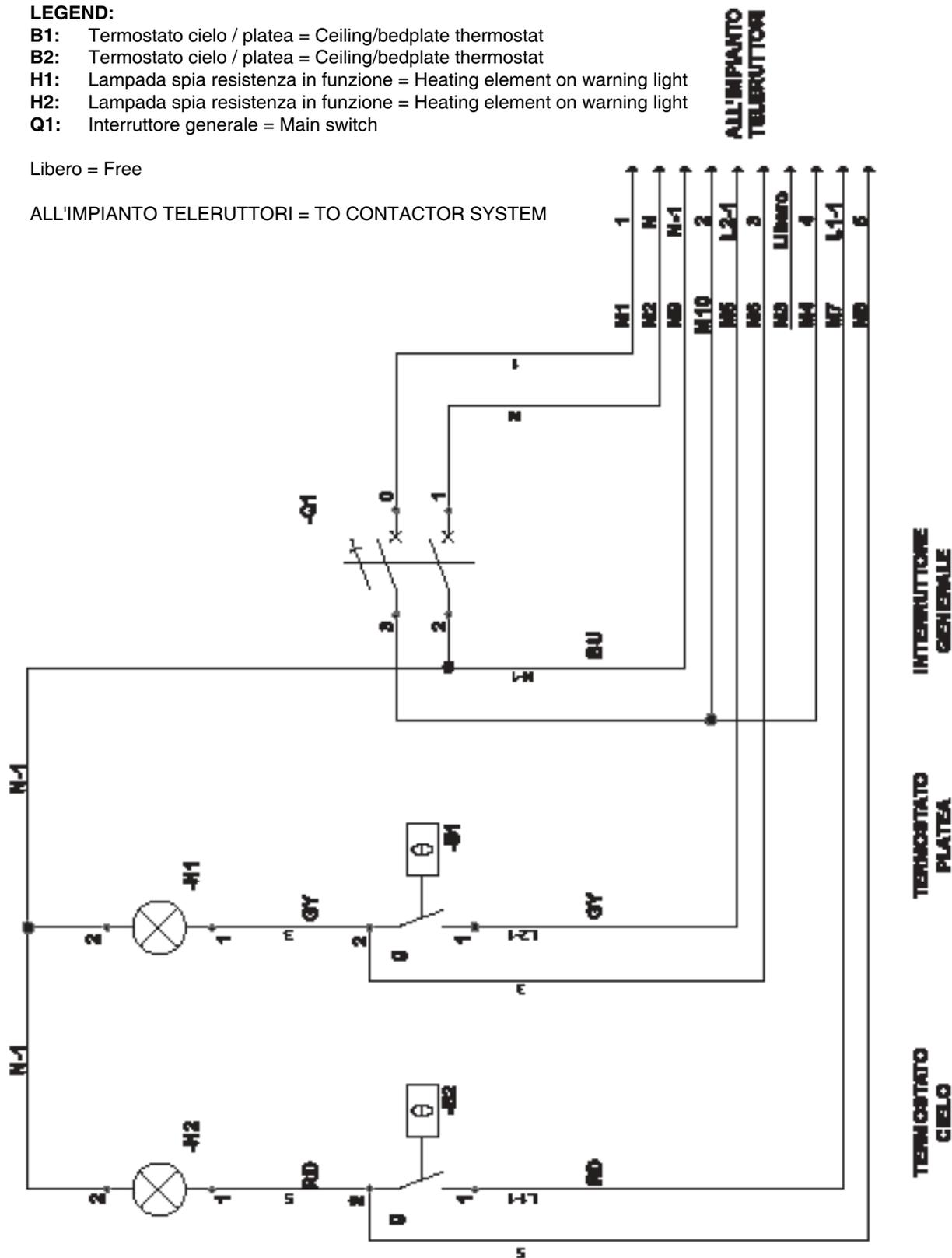
MECHANICAL OVEN CONTROL PANEL WIRING DIAGRAM

LEGEND:

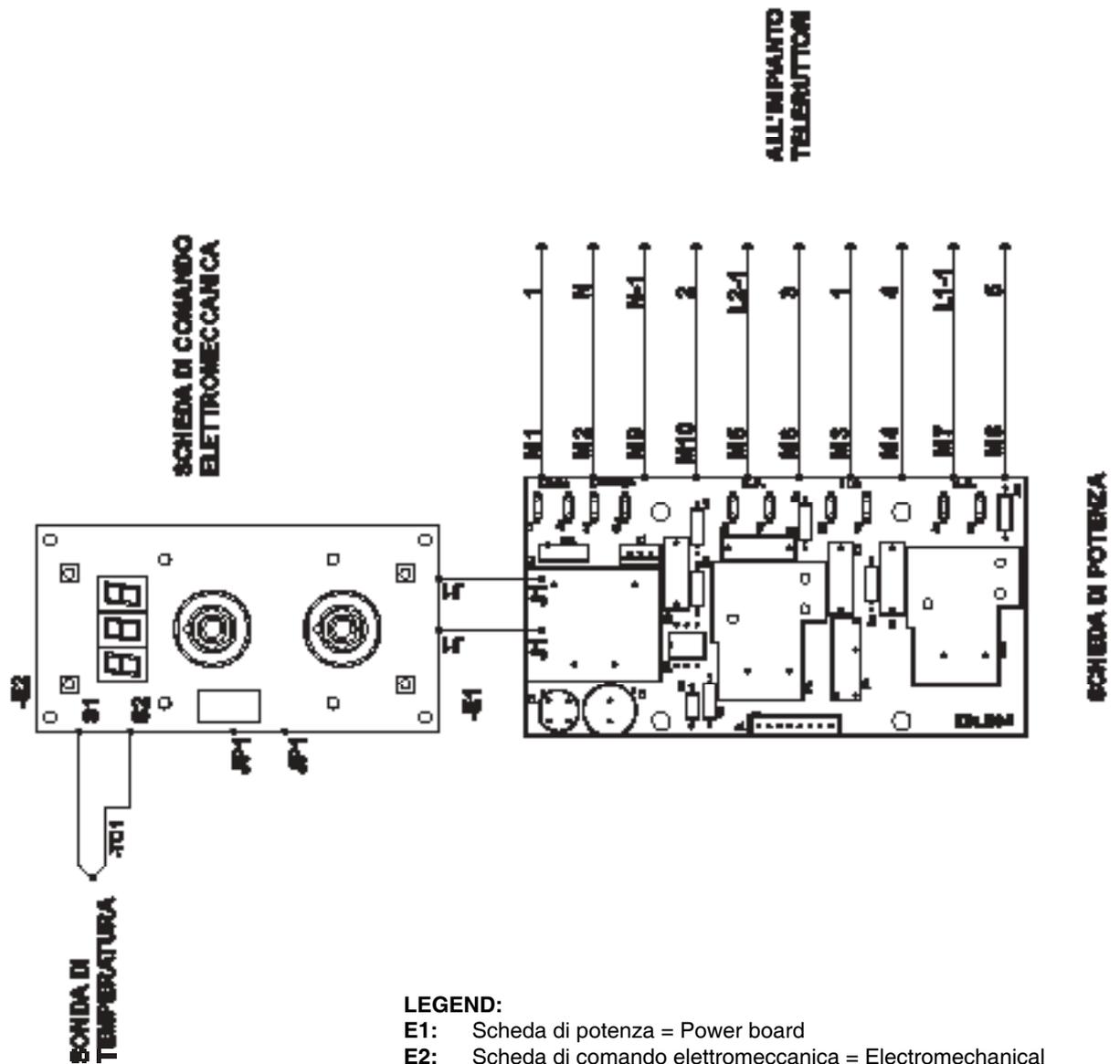
- B1: Termostato cielo / platea = Ceiling/bedplate thermostat
- B2: Termostato cielo / platea = Ceiling/bedplate thermostat
- H1: Lampada spia resistenza in funzione = Heating element on warning light
- H2: Lampada spia resistenza in funzione = Heating element on warning light
- Q1: Interruttore generale = Main switch

Libero = Free

ALL'IMPIANTO TELERUTTORI = TO CONTACTOR SYSTEM



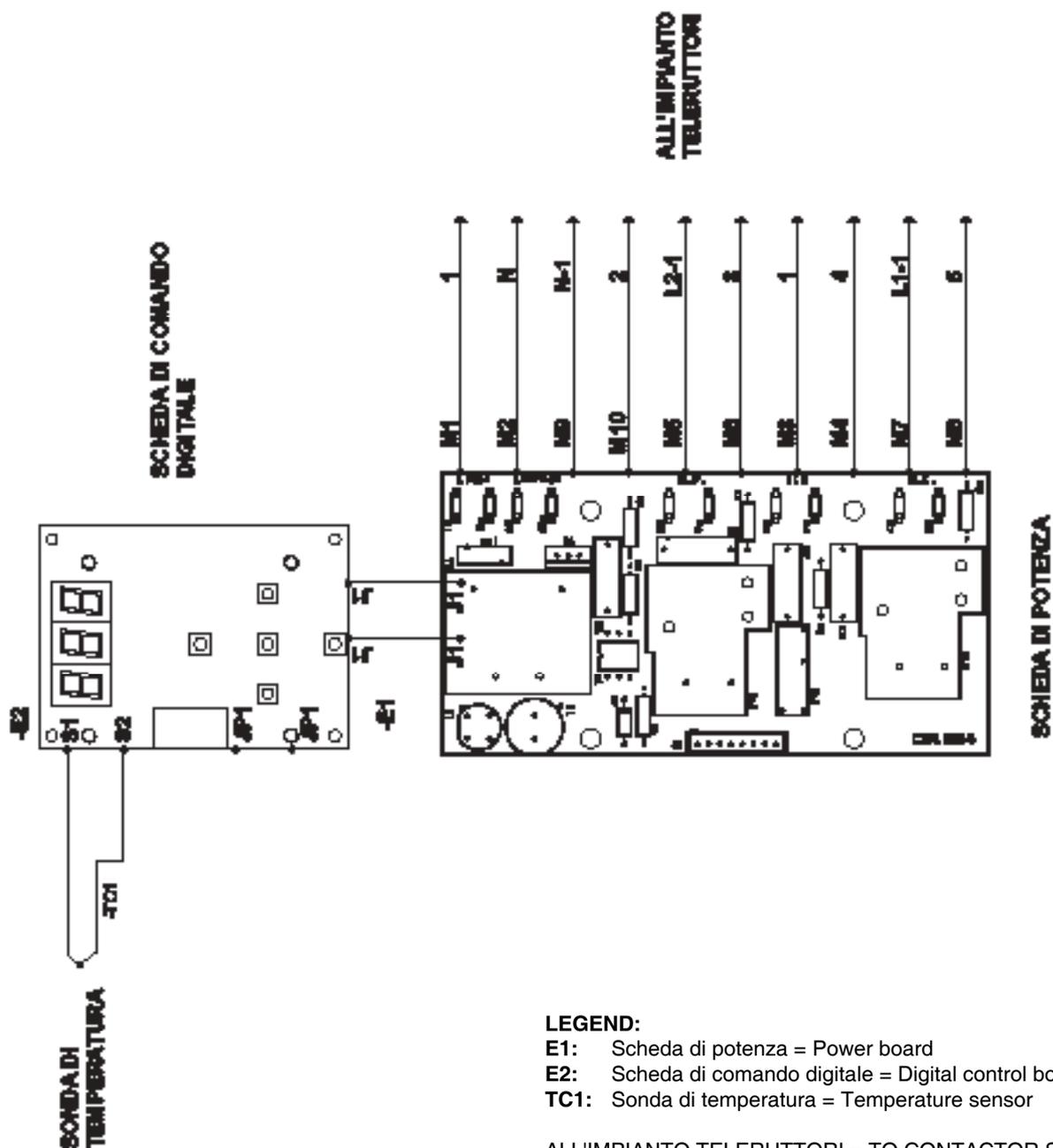
ELECTROMECHANICAL OVEN CONTROL PANEL WIRING DIAGRAM



LEGEND:
 E1: Scheda di potenza = Power board
 E2: Scheda di comando elettromeccanica = Electromechanical control board
 TC1: Sonda di temperatura = Temperature sensor

ALL'IMPIANTO TELERUTTORI = TO CONTACTOR SYSTEM

DIGITAL OVEN CONTROL PANEL WIRING DIAGRAM

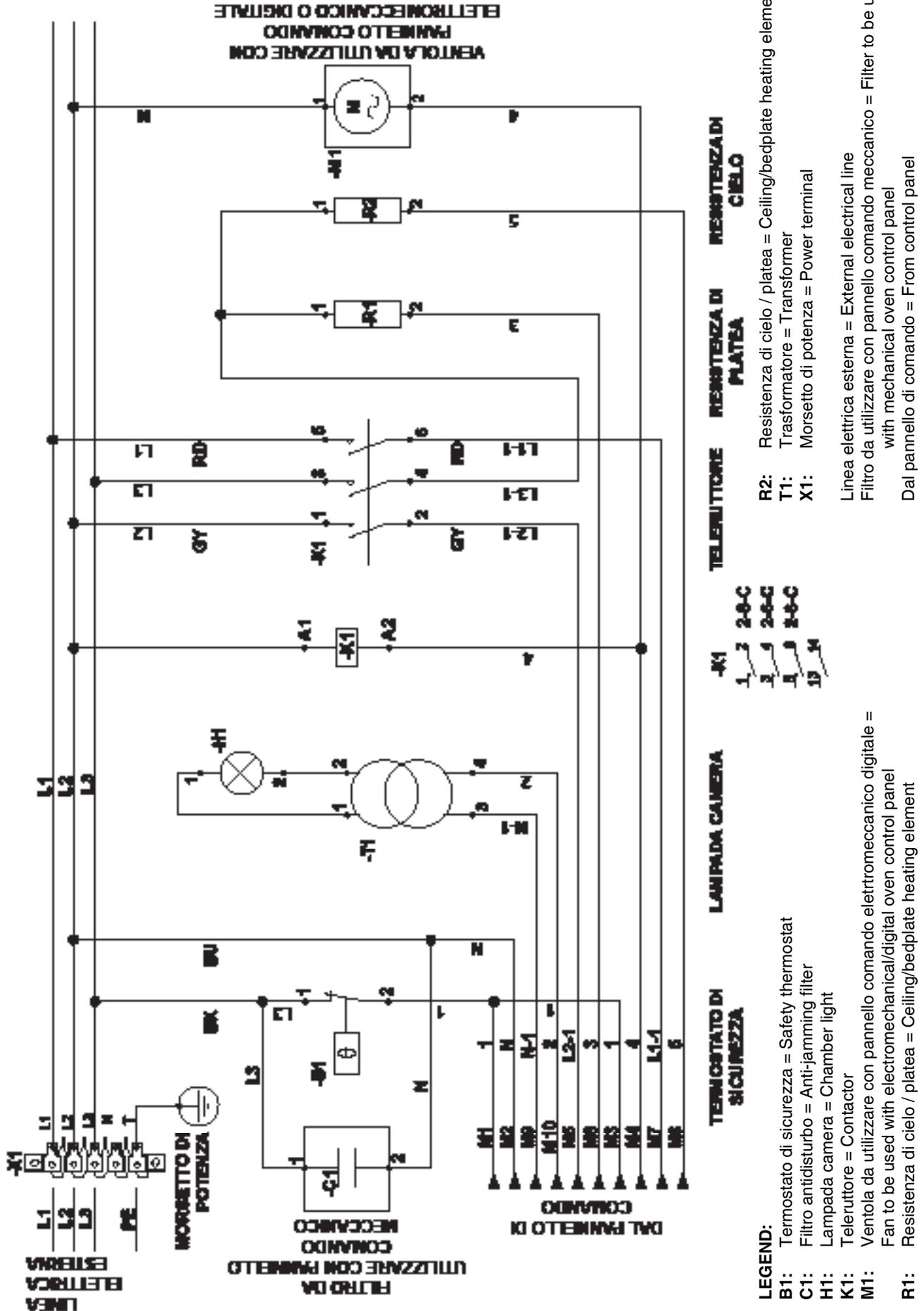


LEGEND:

- E1: Scheda di potenza = Power board
- E2: Scheda di comando digitale = Digital control board
- TC1: Sonda di temperatura = Temperature sensor

ALL'IMPIANTO TELERUTTORI = TO CONTACTOR SYSTEM

PRATICO WIRING DIAGRAM 64-1 230V -3T



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OEM ALI Group S.r.l. a Socio Unico

Viale Lombardia, 33

Tel.: +39 0376 - 910511

Fax: +39 0376 - 920754

www.oemali.com

info@oemali.com