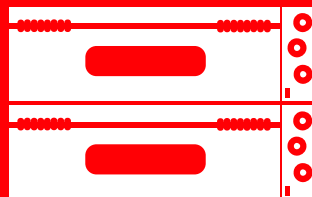




STEP UP TO THE PLATE



CONTENDER ELECTRIC PIZZA OVEN

OVP035 | OVP037

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MARKING PLATE

SERIAL LABEL

THE PLATE BEARS IN READABLE AND INDELIBLE WAY THE FOLLOWING DATA:

- NAME OF THE SUPPLIER;
- CE MARKING;
- MODEL (MOD);
- ELECTRIC POWER (KW/A);
- "MADE IN ITALY"
- SERIAL NUMBER;
- ELECTRIC VOLTAGE AND FREQUENCY (VOLT/HZ);
- YEAR OF CONSTRUCTION;
- WEIGHT OF THE OVEN;

I. GENERAL INFORMATION

THE IMPORTANCE OF THIS MANUAL



BEFORE USING THE CONCERNED OVEN, IT IS COMPULSORY TO READ AND UNDERSTAND THIS MANUAL IN ALL ITS PARTS.



THIS MANUAL MUST ALWAYS BE AVAILABLE FOR THE "AUTHORISED OPERATORS" AND HAS TO BE PLACED AND PRESERVED CLOSE TO THE OVEN.



THE SUPPLIER DECLINES ALL LIABILITY FOR EVENTUAL DAMAGES TO PEOPLE, ANIMALS AND THINGS CAUSED BY THE INOBSERVANCE OF THE REGULATIONS DESCRIBED IN THIS MANUAL.



THIS MANUAL IS AN INTEGRAL PART OF THE OVEN AND MUST BE PRESERVED UNTIL ITS FINAL DISMANTLING.



THE "AUTHORISED OPERATORS" ARE ONLY PERMITTED TO CARRY OUT INTERVENTIONS ON THE OVEN THAT ALIGN WITH THEIR SPECIFIC COMPETENCE.

STATUS OF "TURNED OFF OVEN"

BEFORE PERFORMING ANY TYPE OF MAINTENANCE AND/OR ADJUSTMENT INTERVENTION, IT IS COMPULSORY TO DISCONNECT THE POWER SUPPLY SOURCE, DISCONNECTING THE POWER SUPPLY PLUG FROM THE MAINS OUTLET VERIFYING THAT THE OVEN IS EFFECTIVELY TURNED OFF AND COOLED.

WARRANTY

THE SUPPLIER WARRANTS THAT THE CONCERNED OVENS ARE TESTED AT MANUFACTURER'S PREMISES. THE WARRANTY OF THE OVEN IS OF 12 (TWELVE) MONTHS.



USING NON-ORIGINAL SPARE PARTS FOR TAMPERING AND/OR REPLACING COMPONENTS WILL VOID THE WARRANTY AND RELEASE THE SUPPLIER FROM ANY LIABILITY.

DESTINATION OF USE

THE FORESEEN USE FOR WHICH THIS OVEN HAS BEEN DESIGNED AND PRODUCED IS THE FOLLOWING:

INTENDED APPLICATIONS: THIS OVEN IS DESIGNED FOR VARIOUS COOKING PURPOSES, INCLUDING BAKING PIZZAS, GRATINATING GASTRONOMY PRODUCTS, AND HEATING FOODSTUFF IN BAKING PANS.

THE OVEN CAN BE USED EXCLUSIVELY BY AN AUTHORISED OPERATOR (USER).

THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (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.

CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.

LIMITS OF USE

THIS OVEN HAS BEEN DESIGNED AND MANUFACTURED EXCLUSIVELY FOR THE DESTINATION OF USE DESCRIBED ABOVE, THEREFORE, ANY OTHER TYPE OF USE IS STRICTLY FORBIDDEN IN ORDER TO ASSURE, AT ANY TIME, THE SAFETY OF THE AUTHORIZED OPERATORS, AS WELL AS THE EFFICIENCY OF THE OVEN ITSELF.

2. INSTALLATION INSTRUCTIONS FOR THE USER

THE PLACE WHERE THE OVEN IS INSTALLED MUST HAVE THE FOLLOWING ENVIROMENTAL CHARACTERISTICS:

- TO BE DRY;
- WATER SOURCES AT SAFE DISTANCE;
- ADEQUATE VENTILATION AND LIGHTING CORRESPONDING TO HYGENE AND SECURITY RULES FOLLOWING THE EXISTING LAWS.



IMPORTANT SAFETY PRECAUTIONS: THE OVEN MUST NOT BE INSTALLED NEAR ANY FLAMMABLE MATERIALS SUCH AS WOOD, PLASTIC, COMBUSTIBLE SUBSTANCES, OR GAS. PLEASE AVOID PLACING FLAMMABLE OBJECTS IN CONTACT WITH THE HOT SURFACES OF THE OVEN. ALWAYS ENSURE THAT THE SURROUNDINGS ADHERE TO FIREPROOF CONDITIONS FOR SAFETY. MAINTAIN A MINIMUM FREE SPACE OF AT LEAST 30 CM AROUND THE OVEN AT ALL TIMES.

VERIFY THAT THE ELECTRICAL SET-UP CORRESPONDS WITH THE NUMBERS OF THE TECHNICAL CHARACTERISTICS ON THE DATA PLATE AT THE BACK OF THE OVEN. THE CHARACTERISTICS OF THE ELECTRIC SOCKET MUST BE COMPATIBLE WITH THE PLUG INSTALLED ON THE CABLE.

ELECTRIC CONNECTION



ATTENTION: THE ELECTRIC CONNECTION OF THE OVEN TO THE MAINS MUST BE CARRIED OUT SOLELY AND OBLIGATORILY BY AN AUTHORIZED TECHNICIAN (ELECTRICIAN) WHO MEETS THE TECHNICAL AND PROFESSIONAL REQUIREMENTS SPECIFIED BY THE REGULATIONS IN FORCE IN THE COUNTRY OF USE FOR THE OVEN. THE TECHNICIAN MUST ISSUE A DECLARATION OF CONFORMITY FOR THE PERFORMED INTERVENTION. PLEASE ENSURE COMPLIANCE WITH THIS REQUIREMENT FOR THE SAFE AND PROPER INSTALLATION OF THE OVEN.

TO CONNECT THE MACHINE TO THE ELECTRIC NETWORK IT IS NECESSARY TO PROCEED AS FOLLOWS:

1. CONNECT TO THE WIRES TO THE TERMINALS L1—L2—L3—N — OF POWER CORD TYPE HO7RNF 3G X “X” MM² UNSHEATHED WITH FERULE;
2. ATTACH THE OTHER END OF THE CABLE TO A STANDARD PLUG THAT IS POLARIZED, ENSURING A CLEAR DISTINCTION BETWEEN THE PHASE AND NEUTRAL CONNECTIONS.
3. TO CONNECT THE OVEN TO A 230 V SINGLE-PHASE POWER SUPPLY, YOU JUST NEED TO CREATE A BRIDGE BETWEEN THE L1, L2, AND L3 TERMINALS USING THE SPECIAL PLATES PROVIDED IN THE TERMINAL BOX.



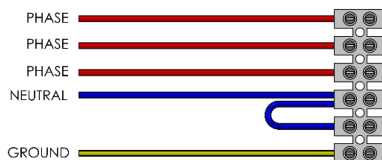
AFTER COMPLETING THE ELECTRIC CONNECTION, THE AUTHORISED TECHNICIAN (ELECTRICIAN) MUST PROVIDE A CERTIFICATION THAT CONFIRMS THE MEASUREMENT OF THE CONTINUITY OF THE EQUIPOTENTIAL PROTECTION CIRCUIT. MOREOVER, IT IS ESSENTIAL TO SUPPLY THE APPLIANCE THROUGH A RESIDUAL CURRENT DEVICE (RCD) WITH A RATED RESIDUAL OPERATING CURRENT NOT EXCEEDING 30 MA.

L1	Clamp N. 1
L2	Clamp N. 2
L3	Clamp N. 3
N	Clamp N. 5
⊥	Clamp N. 6

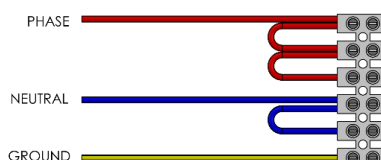
3. TERMINAL BOX

THE TERMINAL BOX IS PLACED EXTERNALLY ON THE BACK OF THE OVEN.

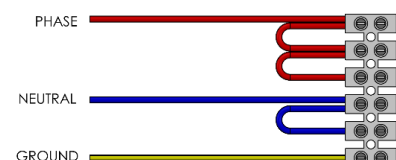
400 V
3 PH



230 V
1 PH



230 V
3 PH



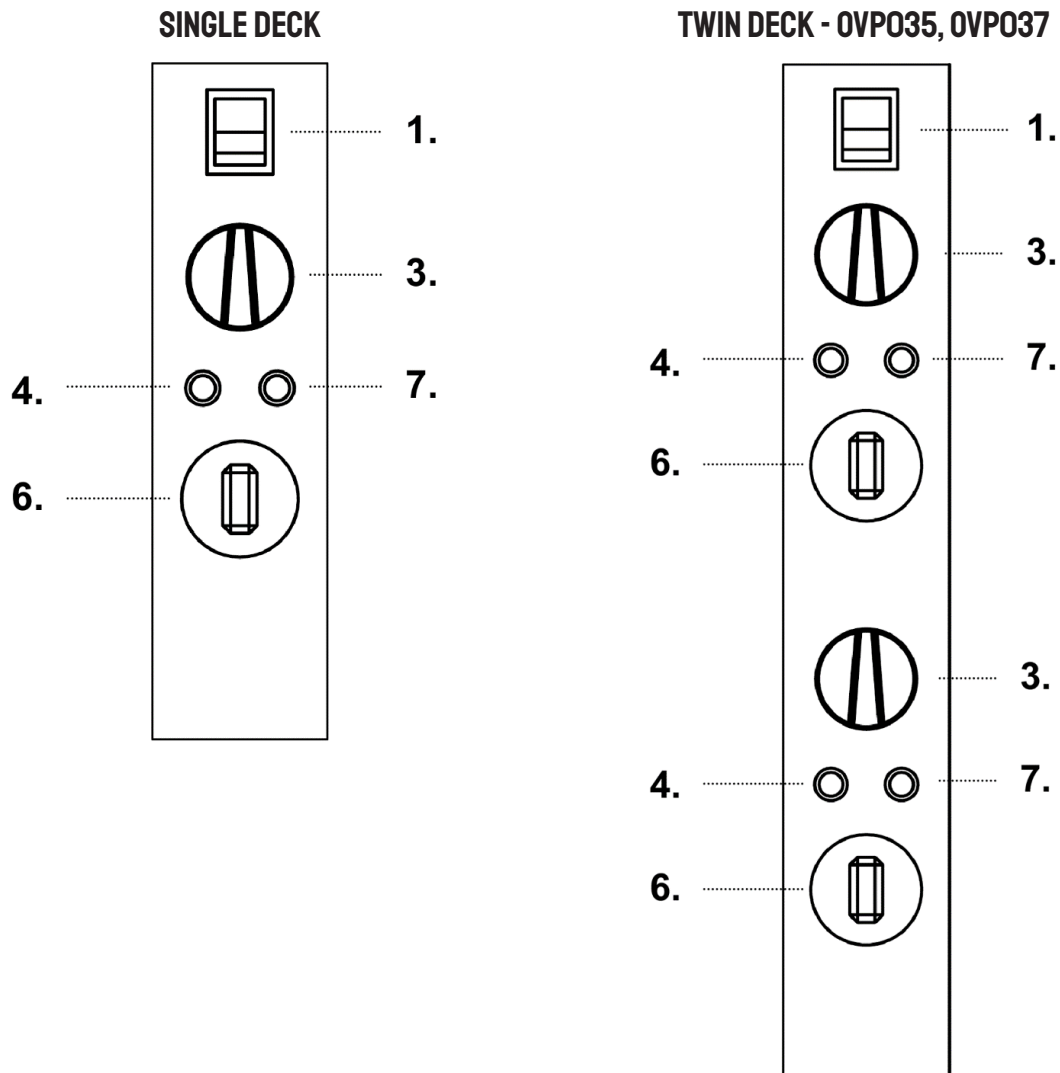
Oven type	N. of cables	Section (mm ²)
OVP035, OVP037	3	2.5

EQUIPOTENTIAL

THE EQUIPMENT MUST BE CONNECTED WITH AN EQUI-POTENTIAL SYSTEM . THE CONNECTION TERMINAL IS LOCATED NEAR THE TERMINAL BOX. THE BONDING WIRE MUST HAVE A MINIMAL SECTION OF 10 MM².

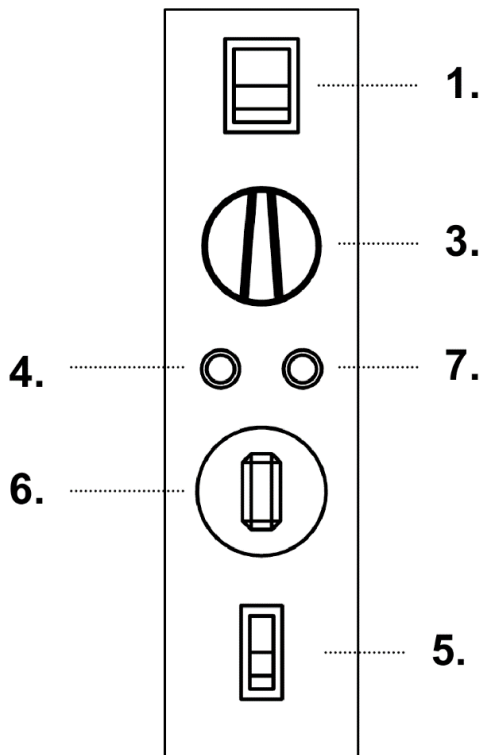
4. USE AND FUNCTION

CONTROL PANEL

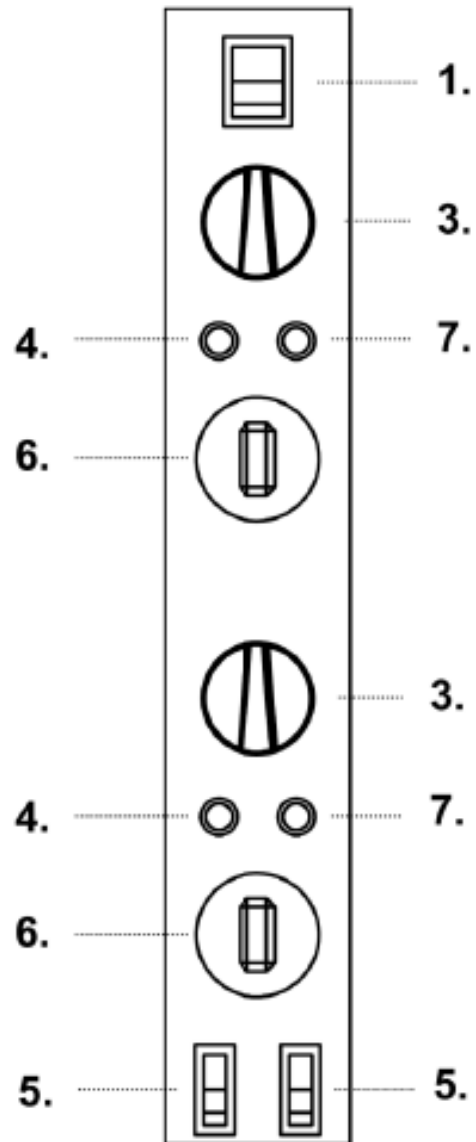


REF.	DENOMINATION	FUNCTION
1	General switch	Turns all the devices on or off
3	Thermostat	<ul style="list-style-type: none"> • Pos. 0: the heating elements are off • Pos. 50-320°C: temperature regulation.
4	Warning light	If lighted, the heating elements are working
6	Timer	It adjusts the cooking time and activates the heating elements.
7	Timer warning light	If lighted, timer is on.

SINGLE DECK WITH LIGHT

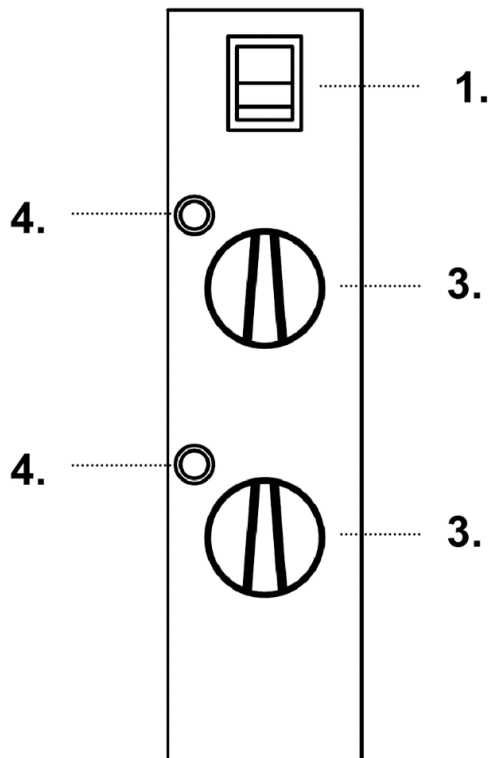


TWIN DECK - OVPO35, OVPO37

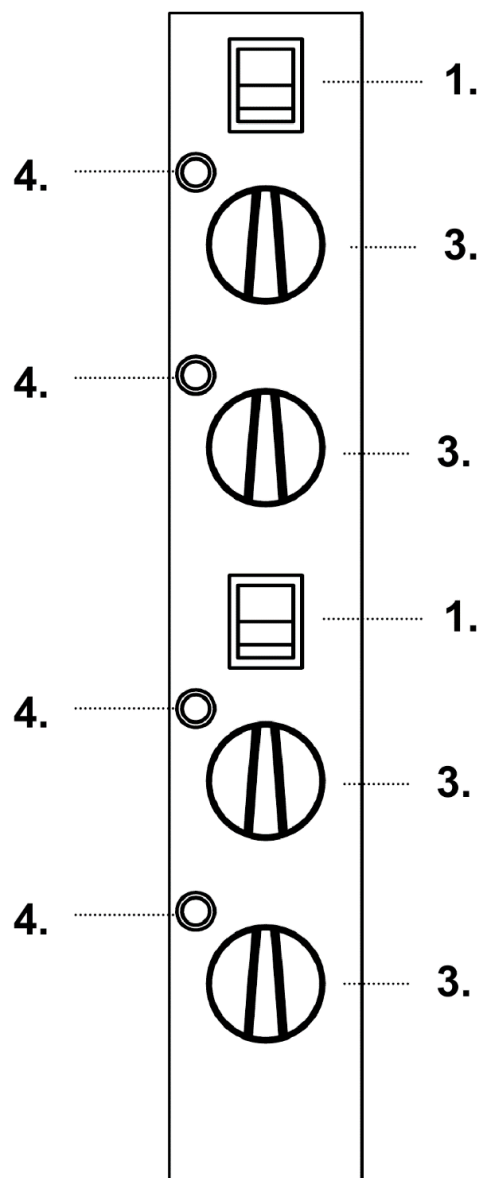


REF.	DENOMINATION	FUNCTION
1	General switch	Turns all the devices on or off
3	Thermostat	<ul style="list-style-type: none"> • Pos. 0: the heating elements are off • Pos. 50-320°C: temperature regulation.
4	Warning light	If lighted, the heating elements are working
5	Chamber lamp switch	<ul style="list-style-type: none"> • Pos. I: It switches on the light in the oven chamber; • Pos. 0: It switches off the light in the oven chamber.
6	Timer	It adjusts the cooking time and activates the heating elements.
7	Timer warning light	If lighted, timer is on.

SINGLE DECK WITH 2 THERMOSTATS



TWIN DECK WITH 4 THERMOSTATS



REF.	DENOMINATION	FUNCTION
1	General switch	Turns all the devices on or off
3	Thermostat	<ul style="list-style-type: none"> • Pos. 0: the heating elements are off • Pos. 50-320°C: temperature regulation.
4	Warning light	If lighted, the heating elements are working

FIRST COMMISSIONING

REMOVE THE POLYSTYRENE UNDERNEATH THE REFRACTORY STONES AND THE PROTECTIVE FILM AVOIDING USING TOOLS THAT CAN DAMAGE THE SURFACES.



FOR SAFETY REASONS, THE MAXIMUM TEMPERATURE ALLOWED TO BE SET IS 455°C. THE INITIAL COMMISSIONING CAN ONLY TAKE PLACE FOLLOWING AN INSTALLATION CARRIED OUT BY AUTHORISED PERSONNEL, WHO WILL THEN PROVIDE A DECLARATION OF CONFORMITY.

THE FIRST COMMISSIONING MUST BE CARRIED OUT AS FOLLOWS:

1. CLEAN THE FRONT PART OF THE OVEN WITH A CLEAN AND SOFT CLOTH IN ORDER TO REMOVE ANY EVENTUAL RESIDUES;
2. CONNECT THE PLUG TO THE SOCKET;
3. PUT THE SWITCH OF HEATING ELEMENTS IN POS. "I"; FOR THE SINGLE AND TWIN DECK OVENS: PRESS THE GENERAL SWITCH;
4. START THE HEATING ELEMENTS SETTING THE THERMOSTAT ON THE TEMPERATURE OF 150°C. THE RED WARNING LIGHTS SIGNALING THE OPERATION OF THE HEATING ELEMENTS IS ON;
5. LET THE OVEN HEATING UP FOR ABOUT 1 H;
6. SWITCH THE HEATING ELEMENTS OFF BY PUTTING THE SWITCH IN POSITION "O", THE WARNING LIGHT TURNS OFF; FOR THE SINGLE AND TWIN DECK OVENS: PRESS THE GENERAL SWITCH AND TURN OFF THE HEATING ELEMENTS;
7. OPEN THE DOOR AND KEEP IT OPENED FOR ABOUT 15 MIN IN ORDER TO LET STEAM AND SMELL TO GO OUT;
8. CLOSE THE DOOR AND REPEAT THE PROCESS DESCRIBED IN SECTION 4) BRINGING THE THERMOSTAT AT THE TEMPERATURE OF 400°C; FOR THE OVPO35 & OVPO37: BRING THERMOSTATS AT A TEMPERATURE OF 320°C.
9. LET THE OVEN HEATING UP FOR ABOUT 1 H;
10. SWITCH THE HEATING ELEMENTS OFF BY PUTTING THE SWITCH IN POSITION "O", THE WARNING LIGHT TURNS OFF; FOR THE SINGLE AND TWIN DECK OVENS: PRESS THE GENERAL SWITCH AND TURN OFF THE HEATING ELEMENTS;
- II. TURN OFF THE OVEN.
12. WITH THE OVPO35 & OVPO37 OVENS YOU CAN ADJUST THE COOKING TIME BY SETTING THE MINUTES WITH THE TIMER, AT THE END

TURNING THE OVEN ON

1. CONNECT THE PLUG OF THE POWER SUPPLY CABLE TO THE POWER SUPPLY OUTLET;
2. PUT THE SWITCH OF HEATING ELEMENTS IN POS. "I"; FOR THE OVPO35 & OVPO37 OVENS: PRESS THE GENERAL SWITCH;
3. START THE HEATING ELEMENTS SETTING THE THERMOSTAT TO THE DESIRED TEMPERATURE INDICATED ON THE HANDLE. THE RELATED WARNING LIGHTS SIGNALING THE HEATING ELEMENTS IN USE ARE SWITCHED ON;
4. ONCE THE OVEN HAS REACHED THE DESIRED TEMPERATURE, IT IS POSSIBLE TO INSERT THE PIZZA;
5. OPEN THE OVEN DOOR MANUALLY USING THE HANDLES;
6. INSERT THE PIZZA/PIZZAS USING SUITABLE DEVICES. IT IS IMPORTANT TO AVOID LEAVING THE DOOR OPEN FOR TOO LONG, SINCE THE OUTGOING HEAT LOWERS THE TEMPERATURE OF THE OVEN.
7. CLOSE THE DOOR AGAIN;
8. THE BAKING TEMPERATURE OF THE PIZZA VARIES IF IT IS POSITIONED DIRECTLY ON THE REFRACTORY STONE OR ON A BAKING TRAY. IN THE FIRST CASE, IT IS SUGGESTED TO SET THE BAKING TEMPERATURE AT 280°C ON THE BOTTOM AND 320°C FOR THE CEILING; IN THE SECOND CASE, SET 320°C FOR THE BOTTOM AND 280°C FOR THE CEILING;
9. WHEN THE BAKING PROCESS ENDS, OPEN THE DOOR AND EXTRACT THE PIZZA /PIZZAS AND COLSE THE DOOR AGAIN.

TURNING THE OVEN OFF

ONCE THE COOKING/BACKING PROCESS IS OVER, PLEASE PROCEED AS FOLLOWS:

TURN THE OVEN OFF BY PUTTING THE SWITCHES OF HEATING ELEMENTS AND THE KNOBS THAT REGULATE THE THERMOSTATS IN POS."0"; FOR THE OVPO35 & OVPO37: PRESS THE GENERAL SWITCH AND TURN OFF THE HEATING ELEMENTS.

5. MAINTENANCE



BEFORE PERFORMING ANY TYPE OF MAINTENANCE INTERVENTION, IT IS COMPULSORY TO DISCONNECT THE PLUG OF THE OVEN FROM THE POWER SUPPLY OUTLET.

CLEANING

IT IS ESSENTIAL TO PERFORM REGULAR CLEANING AFTER EACH USE OF THE OVEN, FOLLOWING ALL THE RECOMMENDED GUIDELINES. THIS PRACTICE IS CRUCIAL TO PREVENT ANY POTENTIAL MALFUNCTIONS AND MAINTAIN THE OVEN'S HYGIENE STANDARDS. KEEPING THE OVEN CLEAN ENSURES ITS OPTIMAL PERFORMANCE AND ENHANCES FOOD SAFETY.

TO CLEAN THE REFRACTORY SURFACE, FOLLOW THESE STEPS:

1. PERFORM THE CLEANING OPERATION WHEN THE OVEN IS HOT.
2. WAIT UNTIL THE TEMPERATURE REACHES APPROXIMATELY 350°C.
3. TURN OFF THE OVEN.
4. OPEN THE OVEN DOOR.
5. USE A BRUSH MADE OF VEGETABLE FIBRE, EQUIPPED WITH A LONG HANDLE, TO CLEAN THE SURFACE. ENSURE THAT THE BRUSH ALLOWS YOU TO AVOID DIRECT CONTACT WITH THE HOT PARTS OF THE OVEN.

BY FOLLOWING THESE INSTRUCTIONS, YOU CAN EFFECTIVELY CLEAN THE REFRACTORY SURFACE OF THE OVEN WITHOUT RISKING ANY BURNS OR DAMAGE TO THE EQUIPMENT.

EXTERNAL CLEARING OF THE OVEN: (SURFACES IN STAINLESS STEEL, INSPECTION WIDE AND CONTROL PANEL): THIS OPERATION HAS TO BE PERFORMED WITH COLD OVEN.



IT IS STRONGLY ADVISED TO WEAR APPROPRIATE GLOVES AND SUITABLE CLOTHING TO PREVENT BURNS WHILE CLEANING THE OVEN. USING WATER THROWS OR DRIPS, ABRASIVE OR CORROSIVE SUBSTANCES, OR ANY OTHER MATERIALS THAT MAY DAMAGE THE COMPONENTS, COMPROMISE SAFETY, OR POSE A HYGIENE RISK IS STRICTLY PROHIBITED.

FOR ANY ADDITIONAL MAINTENANCE, REPAIRS, OR REPLACEMENT NEEDS, IT IS ESSENTIAL TO SEEK ASSISTANCE FROM EITHER THE AUTHORIZED DEALER WHERE THE OVEN WAS PURCHASED OR AN AUTHORIZED TECHNICIAN WHO MEETS THE TECHNICAL AND PROFESSIONAL REQUIREMENTS MANDATED BY THE CURRENT REGULATIONS.

6. DEMOLITION

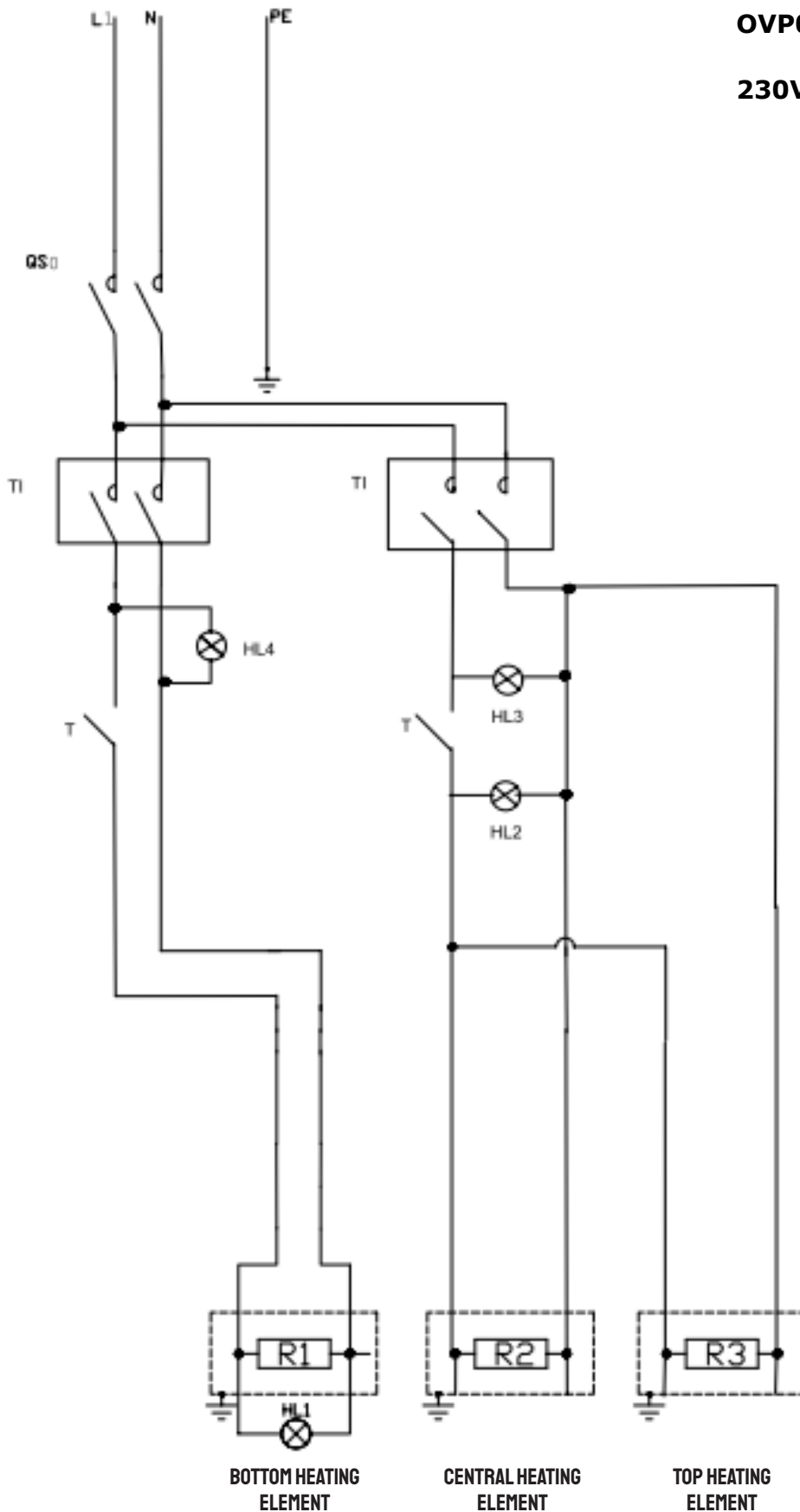
GENERAL WARNINGS

WHEN DISMANTLING THE OVEN, IT IS CRUCIAL TO STRICTLY ADHERE TO THE REGULATIONS IN FORCE. DURING THE DISMANTLING PROCESS, DIFFERENTIATE THE PARTS OF THE OVEN BASED ON THE VARIOUS TYPES OF CONSTRUCTION MATERIALS USED (E.G., PLASTIC, COPPER, IRON, ETC.).

7. WIRING DIAGRAMS

OVP035 & OVP037

230V/1PH

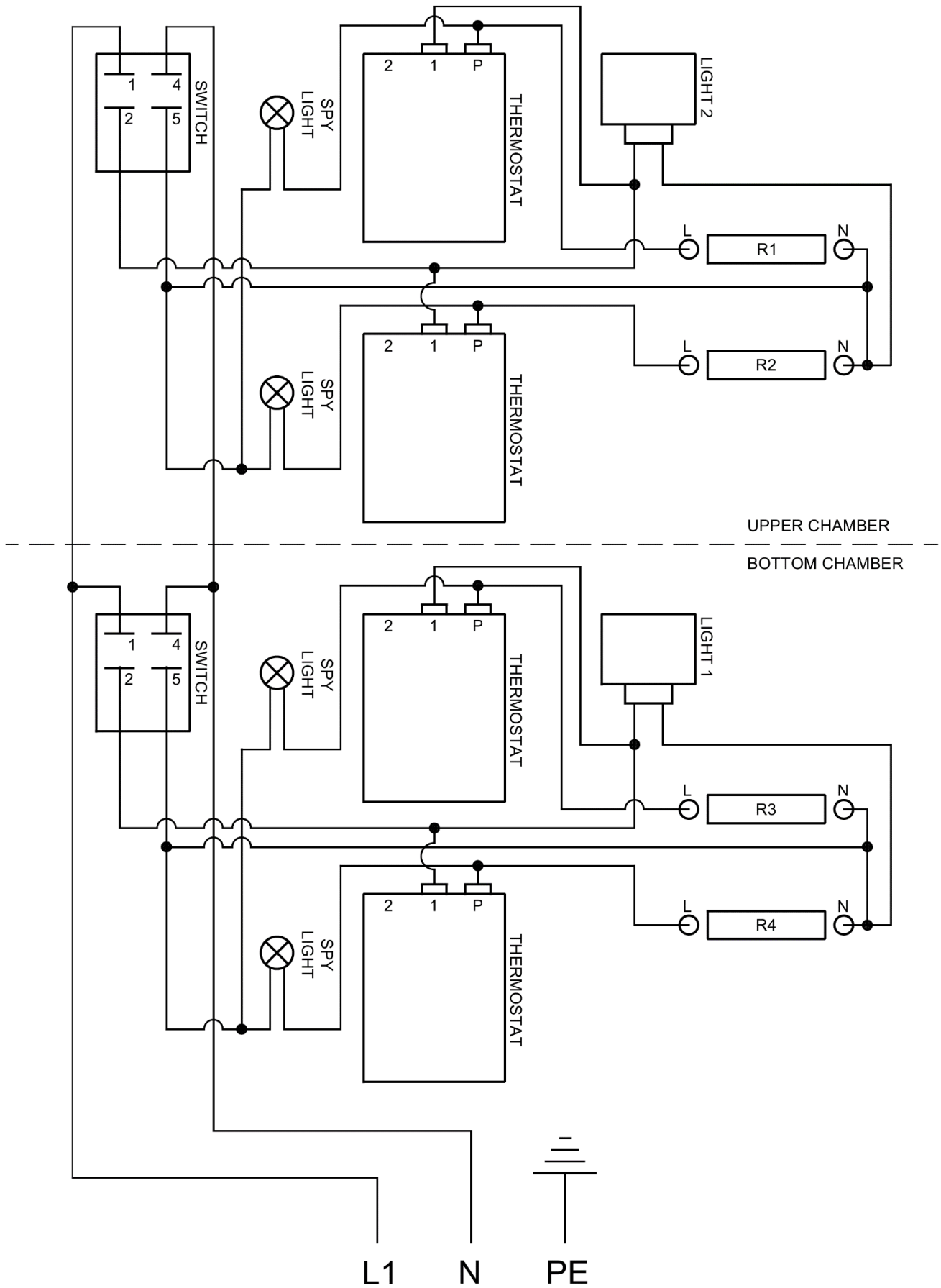


BOTTOM HEATING ELEMENT

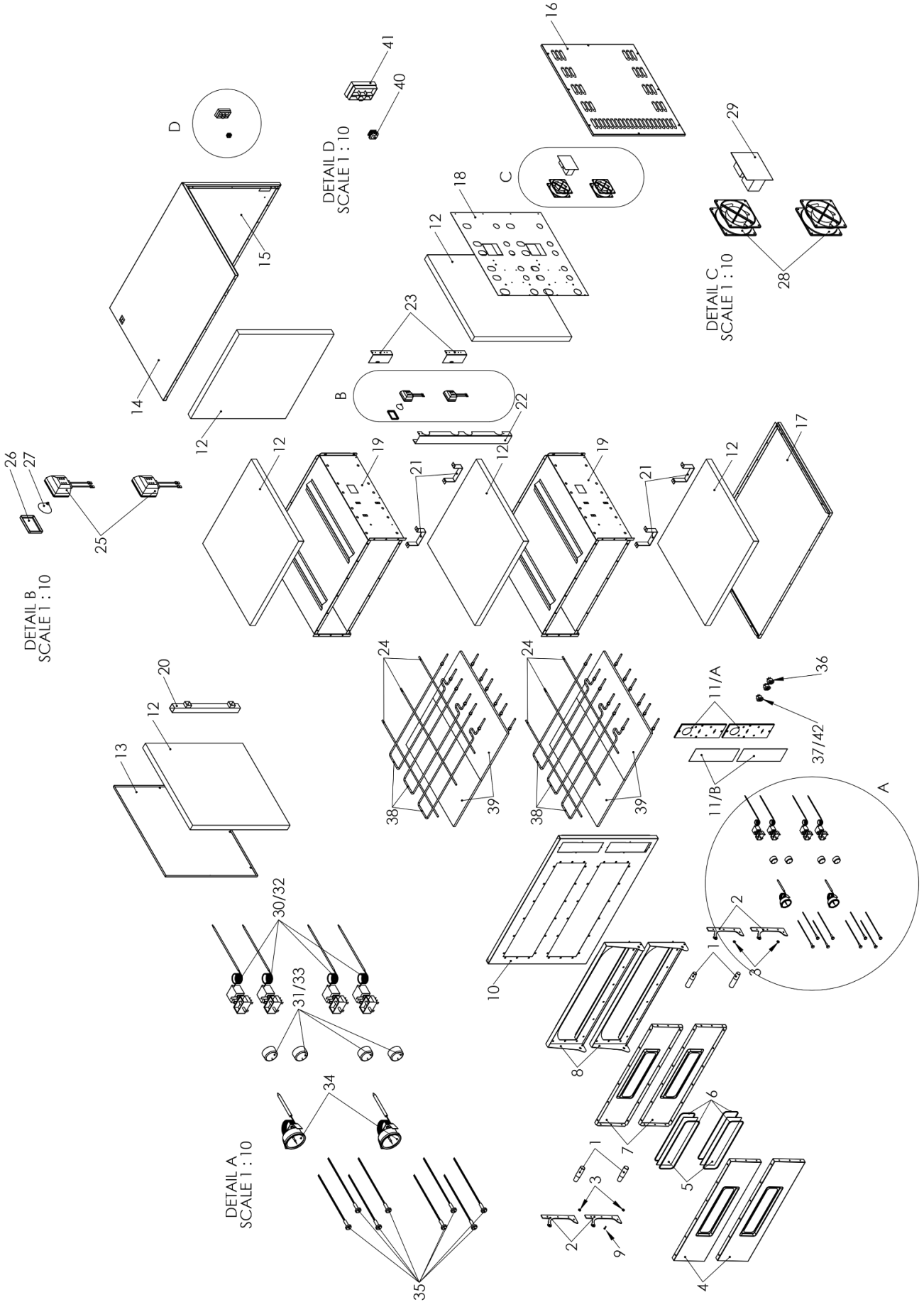
CENTRAL HEATING ELEMENT

TOP HEATING ELEMENT

Twin Deck c/w 4 Thermostats



EXPLODED VIEW



SPARE PARTS

			OVP035 & OVP037	Twin Deck Oven c/w Light
1			5M200020	5M200020
2/A			4P100041	4P100041
2/B			4P100031	4P100031
4			4P050046	4P050047
5			-	5V010015
6			-	5G100001
7			4C020046	7A010010
9			5V500063	5V500063
11/A			-	-
11/B			5E200580	5E200582
13			-	-
16			-	-
24			6T400500	6T400500
26			-	5V010003
27			-	5L020005
30			5T010005	5T010005
31			5M200006	5M200006
32			5T010300	5T010300
33			5M200005	5M200005
35			5L020017	5L020017
36			-	-
37			-	5I100017
38			5R050090	5R050090
39			5P050100	5P050100
41			5M100005	5M100005
42			5I100010	5I100016

TECHNICAL DATA

	Measurement unit		OVP035 & OVP037		Twin Deck Oven c/w Light
Temperature control	°C	50-320			
External dimensions	cm		L 61,5 P 50,5 H 43,0		L 61,5 P 50,5 H 43,0
Chamber dimensions			L 41,0 P 36,0 H 9,0		L 41,0 P 36,0 H 9,0
Chambers	nr		2		1
Voltage	Vac	230			
Frequency	Hz	50/60			
Total power	kW		2,4		3,2
Power of top heating element	W		800x2		800x2
Power of bottom heating element	W		800x1		800x2

OVPO35 · CONTENDER TWIN DECK GLASS DOOR ELECTRIC PIZZA OVEN - 2 X 14"

OVPO37 · CONTENDER TWIN DECK SOLID DOOR ELECTRIC PIZZA OVEN - 2 X 14"



STEP UP TO THE PLATE