



Models DMP3870 & DMP3855

Conveyor Pizza Oven

Installation & Instruction Manual



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INSTALLATION INSTRUCTIONS

PIZZA CONVEYOR OVENS - DMP3870 & DMP3855

DMP ENTERPRISES PTY LTD, RINGWOOD VICTORIA 3134

Nominal Gas Consumption: 180 MJ/h (Natural Gas and Universal LPG)

Test Point Pressure: 0.90 kPa (Natural Gas), 2.53 kPa (Universal LPG)

Overall Appliance Dimensions DMP3870: 605mm (H)* × 1580mm (D) × 2695mm (W)

Overall Appliance Dimensions DMP3855: 605mm (H)* × 1580mm (D) × 2315mm (W)

** Overall height does not include stand.*

This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, AS/NZS 5601 - *Gas Installations* and any other statutory regulations.

Ensure all transit protection is removed prior to installation.

Data Plate - The Data Plate is located on the control box. This appliance is suitable for Natural Gas and Universal LPG, ensure that the available gas supply matches the Data Plate.

Ventilation - Ventilation must be in accordance with AS/NZS 5601 - *Gas Installations*. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits. It is recommended that this appliance is installed under an extraction hood.

Combustible Surfaces - Clearances to combustible surfaces must be in accordance with AS/NZS 5601. The oven should be located at least 50mm from a combustible rear wall, measured from the rear panel of the oven. The sides, which have removable crumb trays, can be hard up against side walls, however we recommend at least 12mm clearance so that the user can remove the crumb trays for cleaning. On the control panel side of the oven, for ease of use and service, allow 500mm clearance. If the minimum side clearances cannot be maintained, please ensure the oven can be safely moved for use, service and cleaning by means of a hose restraint chain in conjunction with a flexible hose or a quick connect hose. Ensure that the electrical supply plug is accessible. Install on a flat, solid, non-combustible floor when installed with castors removed.

Gas Connection - The Gas Connection is male 3/4" BSP and is situated outside the control box at the back of the oven. When looking from behind, the gas connection for the left side control models is positioned 165mm from the right and 102mm from the bottom of the oven. For the right side control models, the gas connection is located 165mm from the left and 102mm from the bottom of the oven. The appliance can be connected with rigid pipe as specified in AS/NZS 5601 table 4.2 or an AS/NZS 1869 Class B/D flexible hose connection. Check the gas pressure on the gas valve test point (inlet side) is 0.90kPa for Natural Gas and 2.53kPa for Universal LPG.

Electrical Connection - This oven is supplied with a plug & cord, simply plug into a 3 pin, 10A general purpose power point which is properly earthed.

Warning: In order to avoid hazard, any electrical work performed on this equipment or its associated wiring, should only be done by persons authorised by the supplier or similarly qualified persons.

Check that the rating of the appliance matches the rating of the power point. The power point must be easily accessible after installation to allow disconnection of the appliance.

Types of Installation – The oven can be installed on legs and castors or stacked up to three high when located directly on the floor (with legs and castors removed).

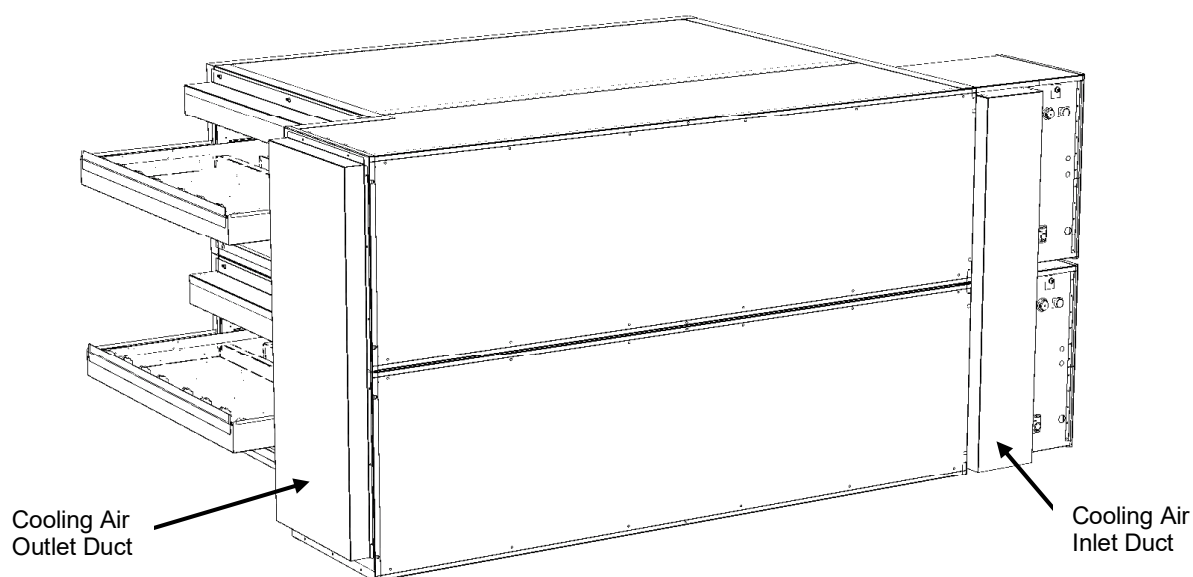
Service & cleaning access: - When installing, consideration must be made to allow adequate access for servicing or cleaning the oven. If access is restricted when the oven is in position, the installer must provide a safe means of moving the oven so that it can be serviced and/or cleaned by installing with a suitable hose restraint chain in conjunction with a flexible hose or a quick connect hose.

Levelling the Appliance - The floors in commercial kitchens are generally level, however if the appliance requires levelling, the installer should add packing plates to level the unit.

Hose Restraint Chain - A chain should be fitted by the installer to prevent strain on the hose when the appliance is pushed forward. One end within the chain should be connected within 50mm of the hose connection point and the other end should be connected to the wall. The chain should restrict the appliance movement to no more than 80% of the hose length.

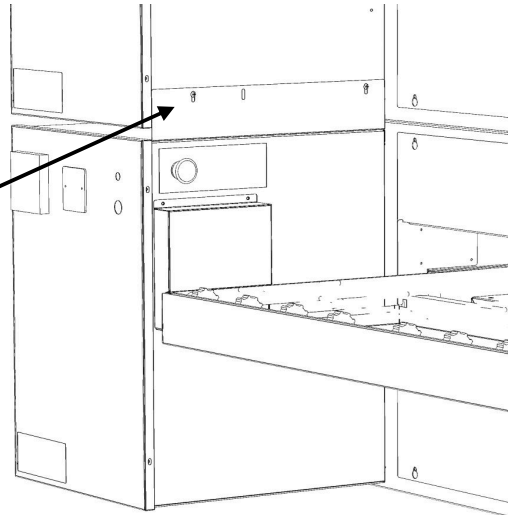
Rear Wall Stand Offs - Two spacers with a minimum length of 100mm should be fitted to prevent the appliance from being pushed too close to the wall.

Cooling Air Inlet & Outlet Ducts - Ensure that the Cooling Air Inlet Duct supplied is fitted over the cooling air inlet opening at the rear of the Control Box and that the Cooling Air Outlet Duct is fitted over the cooling air exhaust outlet as shown below. Ducts will be supplied to suit single, double or triple stack ovens. Note: Air Outlet Duct is not required with Invent System.



Double & Triple Stack Ovens – Fit the Control Box Heat Shield between Control Boxes as shown right and seal with high temperature (350°C Silicone).

Control Box
Heat Shield

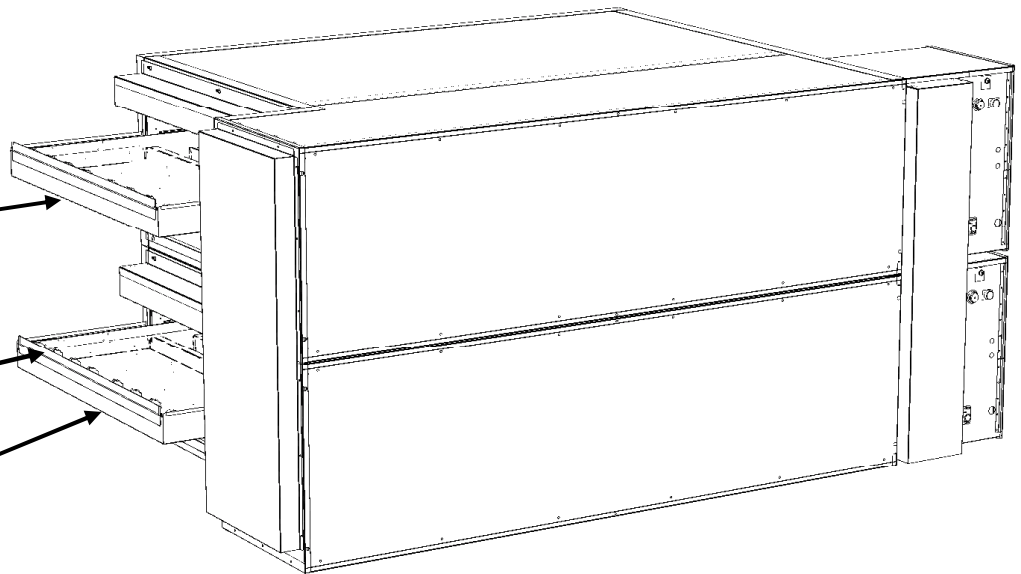


Crumb Trays – Where the oven is double or triple stacked, the crumb trays supplied with the large cut-outs in the tray floor must be fitted to the Top Ovens on both sides, the crumb trays without cut-outs must be fitted to the bottom oven on both sides.

Crumb Tray
(with cut-outs)

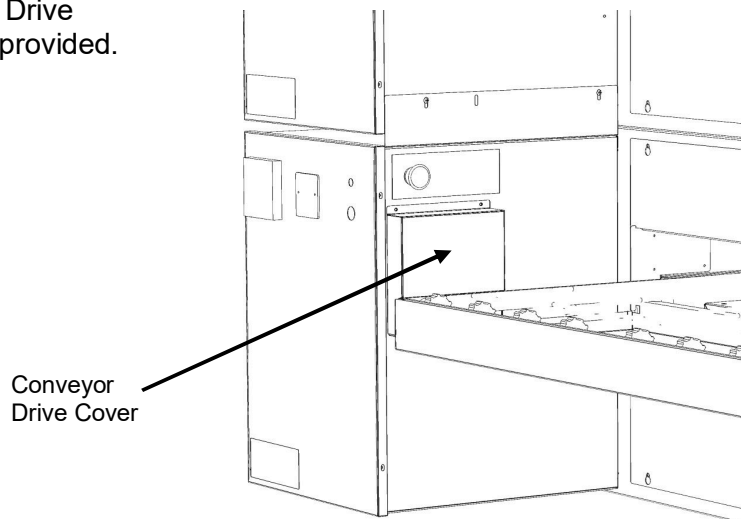
Tray Stop

Crumb Tray
(no cut-outs)



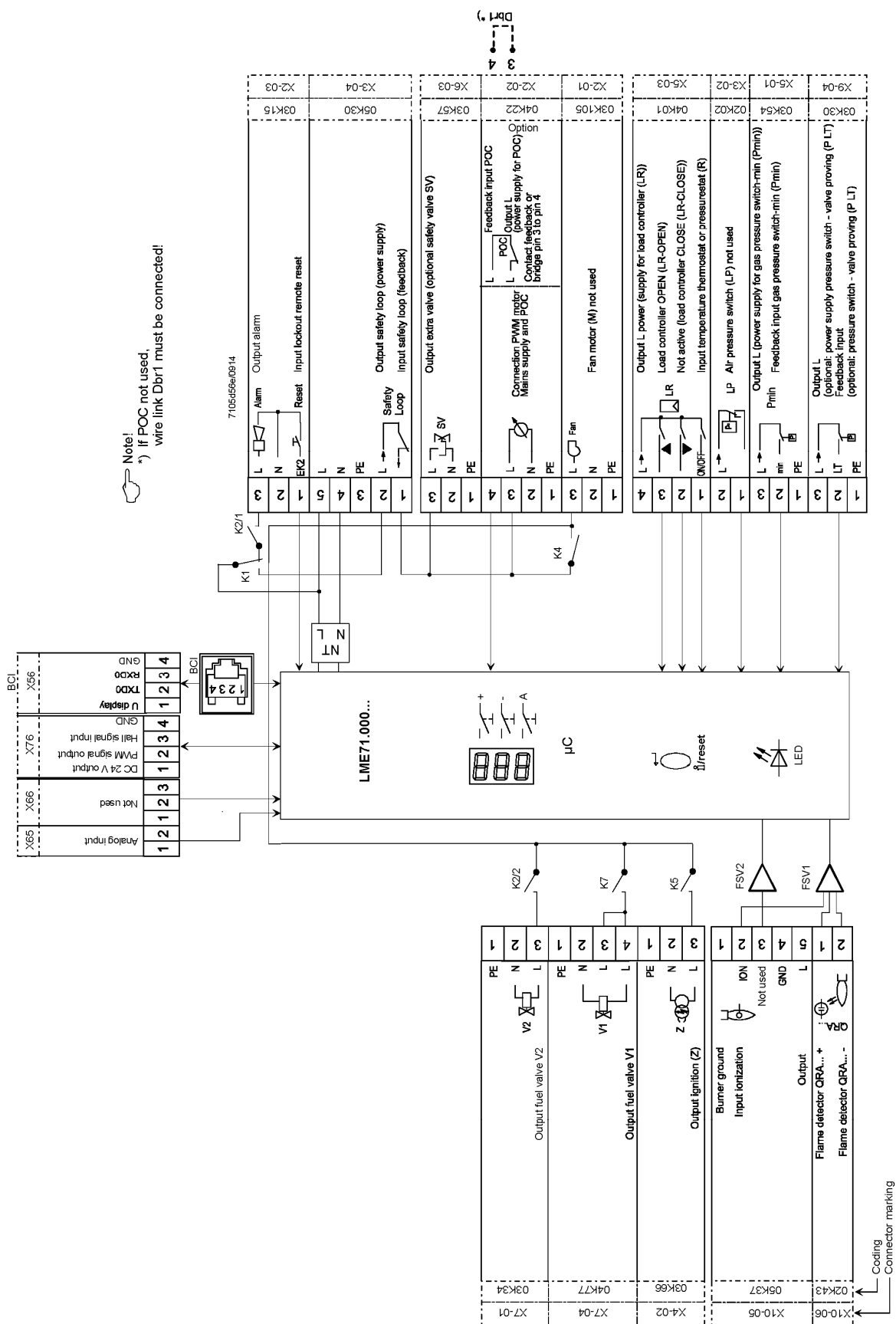
Tray Stops – Fit the Tray Stops onto the Crumb Trays on the exit side of the ovens. The exit on the above ovens are on the right hand side, looking from the front.

Conveyor Drive Cover – Fit the Conveyor Drive Cover to the Control Box with the screws provided.



Before Leaving - Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite the burner to ensure correct operation of gas control, burner and ignition. When satisfied with the operation of the appliance, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

WIRING DIAGRAMS



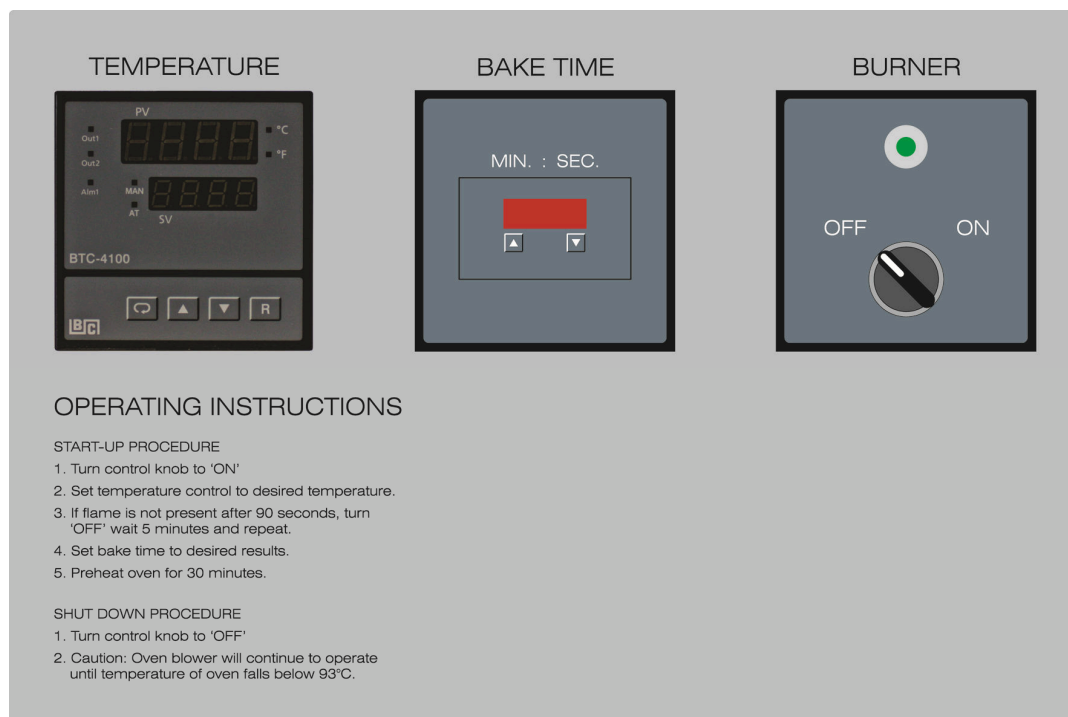
OPERATING INSTRUCTIONS

Warnings

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

DO NOT STORE OR USE FLAMMABLE LIQUIDS OR ITEMS IN THE VICINITY OF THIS APPLIANCE.

START UP Procedure



1. Turn control knob to 'ON'.
2. Set the temperature control to the desired temperature.
3. If flame is not present after 90 seconds, turn 'OFF', wait 5 minutes and repeat.
4. Set bake time to the desired results.
5. Preheat oven for 30 minutes.

SHUT DOWN Procedure

1. Turn control knob to 'OFF'.
2. Caution: Oven blower will continue to operate until temperature of oven falls below 93.3°C.

CAUTION: To reduce the risk of electrical shock, do not remove or open the cover. No user serviceable parts inside. Refer servicing to qualified personnel.

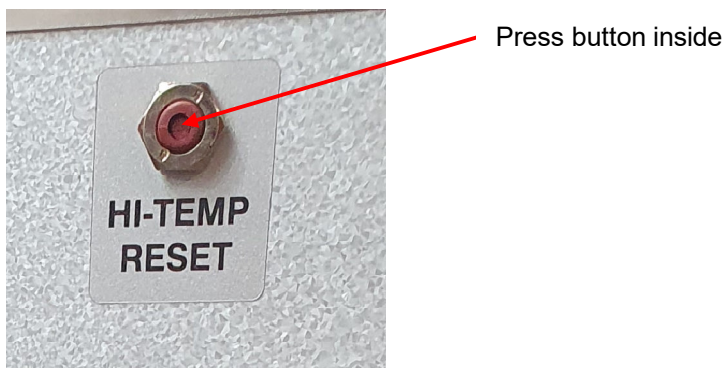
HI-TEMP RESET Procedure

If the oven overheats, the hi temp switch will completely shut off all power to the oven to prevent any damage. In this circumstance the oven hi-temp switch needs to be reset manually.

Allow the oven to cool down completely and switch off the oven before attempting the reset.

Use an object less than 3mm diameter to push the inner button of the Hi-Temp Reset switch as shown below, to reset the oven.

If the oven fails to re-light or the hi-temp continuously gets triggered, call for service.

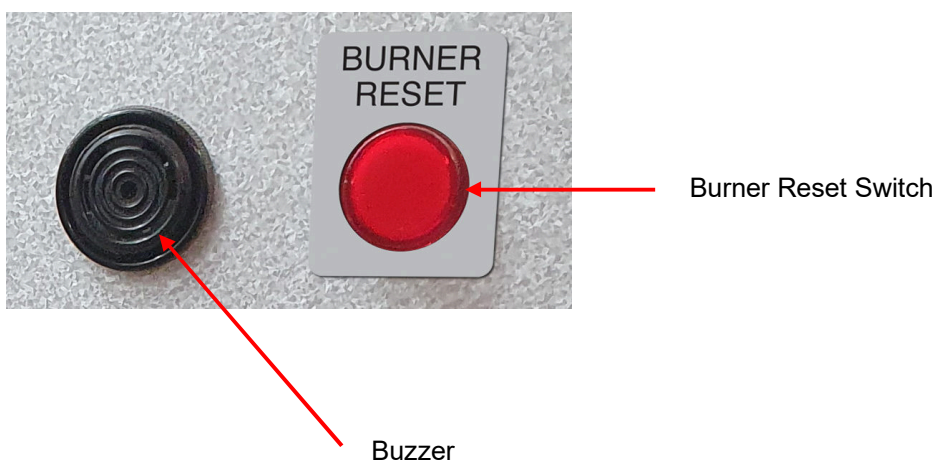


BURNER RESET (Red Button) Procedure

If the burner is extinguished during oven operation, the red Burner Reset light on the back of the control box will flash and the buzzer will sound.

To reset the burner, press and hold the red Burner Reset switch for 2 seconds and the burner will re-light.

If the burner fails to re-light or is extinguished again, call for service.



Abnormal Operation

Possible Causes	Suggested Remedy
SYMPTOM: Blower motor(s) not running	
• Blower control turned off • No power to oven • Emergency stop switch engaged	• Turn burner switch to on • Replace main fuses or reset breakers • Turn switch clockwise to release
SYMPTOM: Burner will not fire	
• Control turned off • Emergency stop switch engaged • Oven not set above ambient temperature • Manual gas valve closed	• Turn burner switch to on • Turn switch clockwise to release • Set to desired temperature • Open valve
SYMPTOM: Oven will not reach desired temperature	
• Gas pressure to oven is too low • Heat control turned off • No power to oven	• Contact DMP • Turn burner switch to on • Replace main fuses
SYMPTOM: Conveyor belt will not run	
• Conveyor control turned off • Emergency stop switch engaged • Belt hooked on something in oven	• Turn burner switch to on • Turn switch clockwise to release • Turn oven off, unhook and resolve problem

In case the appliance fails to operate correctly, contact the authorised DMP Enterprises Pty Ltd.

WARNING: ALWAYS DISCONNECT THE POWER SUPPLY BEFORE CLEANING OR SERVICING THE OVEN

Service and Spare Parts

For authorised Service, contact DMP Enterprises Pty Ltd on:
1300 761 576

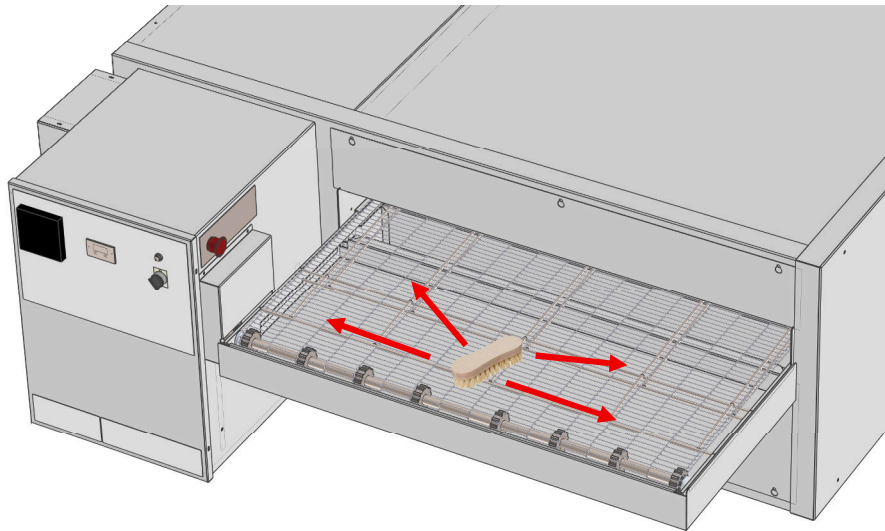
Cleaning & Maintenance Schedule

NOTE: *DO NOT* spray the oven with a water jet.

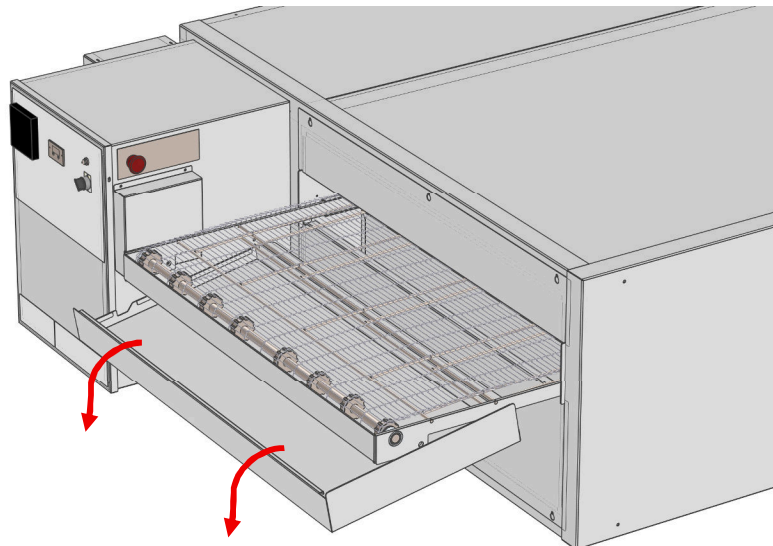
Depending on use of the oven, generally the following cleaning schedule applies.

Weekly

1. Clean the conveyor belt with a brush & warm soapy water. Run the conveyor in stages to clean the next section of the mesh and repeat until the whole conveyor belt is clean.



2. Remove the crumb pans by lifting the end hook up and off the conveyor frame and then pull back and drop down the pan. Clean both crumb pans with a vacuum to remove any debris. Wash inside and outside of the crumb pan with warm soapy water and a non-abrasive cloth.

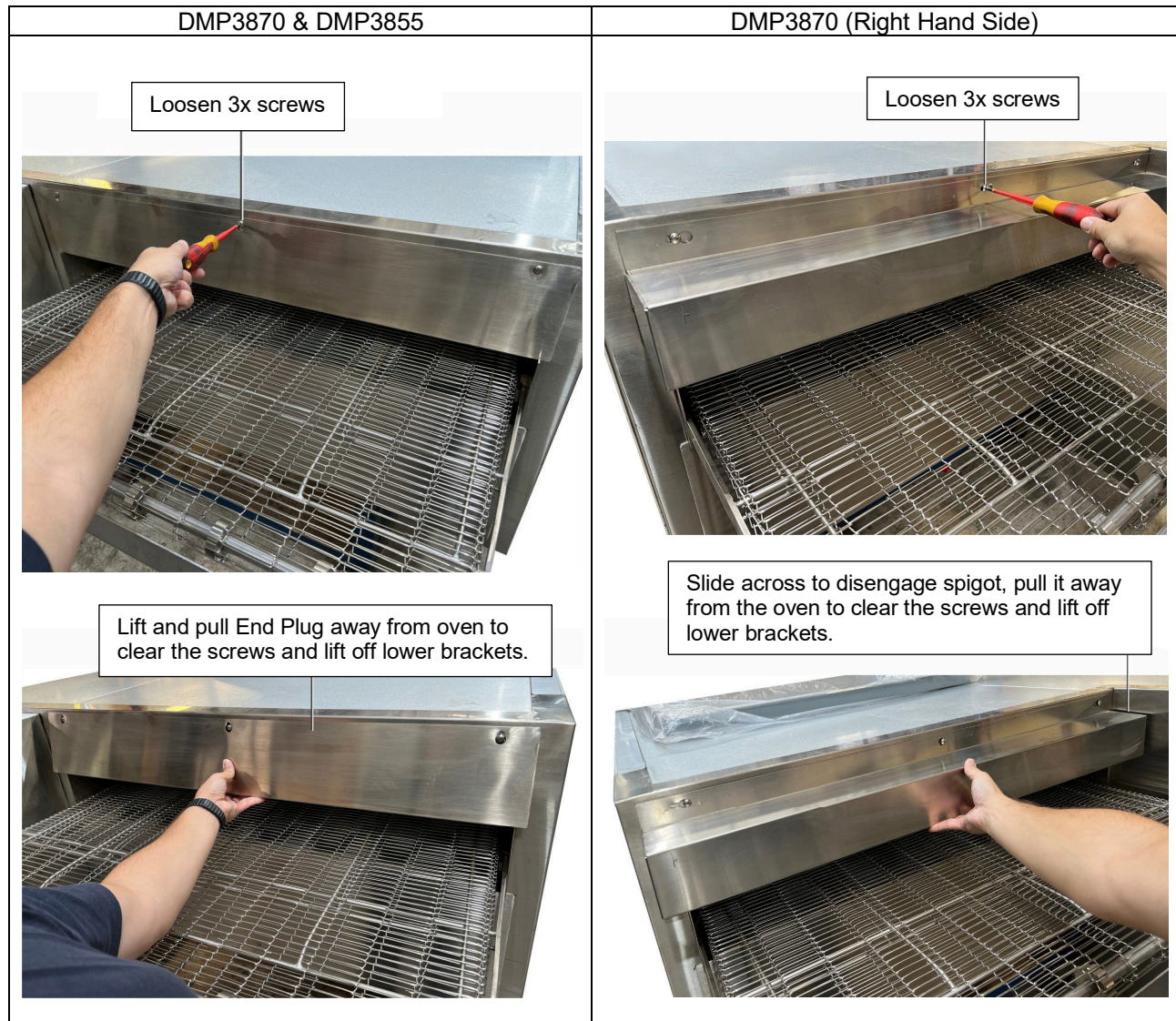


3. Clean & wipe external oven surfaces with warm soapy water and a non-abrasive cloth.
4. Once cleaning is complete, refit the crumb pans.

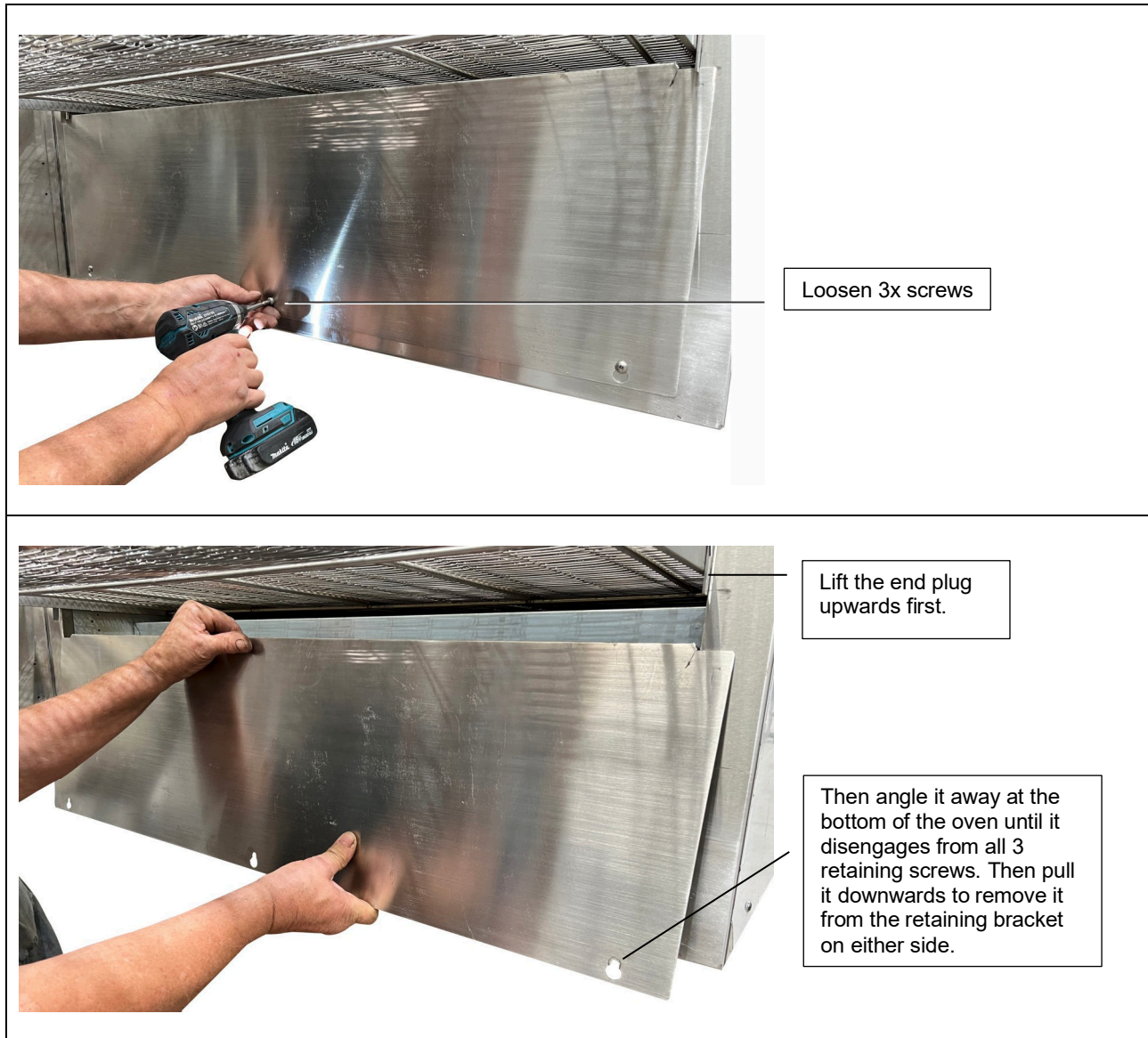
Monthly

Clean the inside of the oven monthly using the following procedure:

1. Follow the weekly instructions to clean the mesh and the crumb pans.
2. Remove & clean the upper End Plugs on both sides of the oven with warm soapy water and a non-abrasive cloth. Use the following procedure to remove the upper End Plugs.



3. Remove & clean the lower End Plugs on both sides of the oven with warm soapy water and a non-abrasive cloth. Use the following procedure to remove the lower End Plugs.

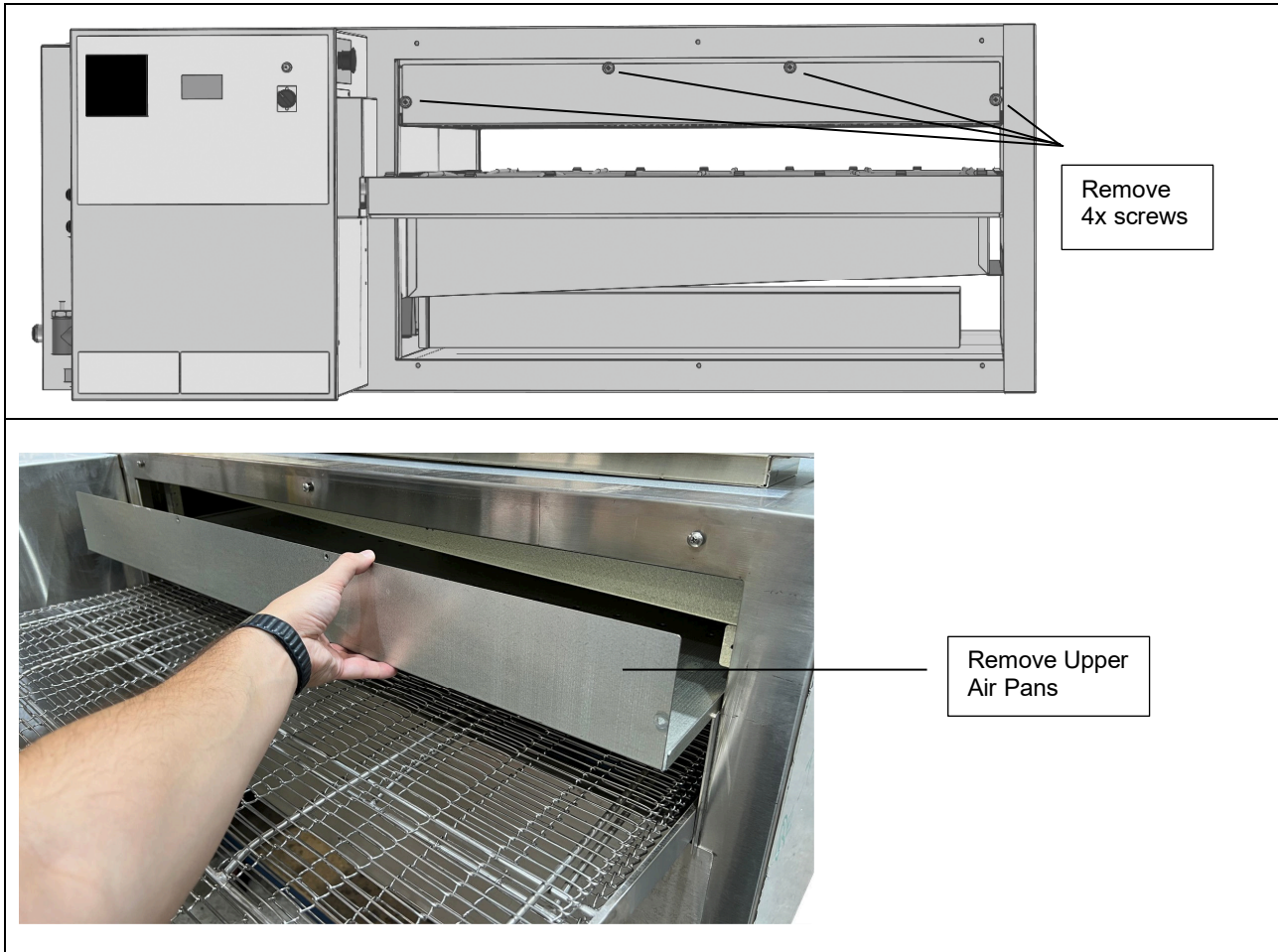


4. While the end plugs are removed, sweep or vacuum the Oven floor & top of the Lower Air Diffusers to remove any crumbs or debris. Clean & wipe any accessible surfaces with warm soapy water and a non-abrasive cloth.
5. Once cleaning is complete, reassemble the oven in the reverse order.

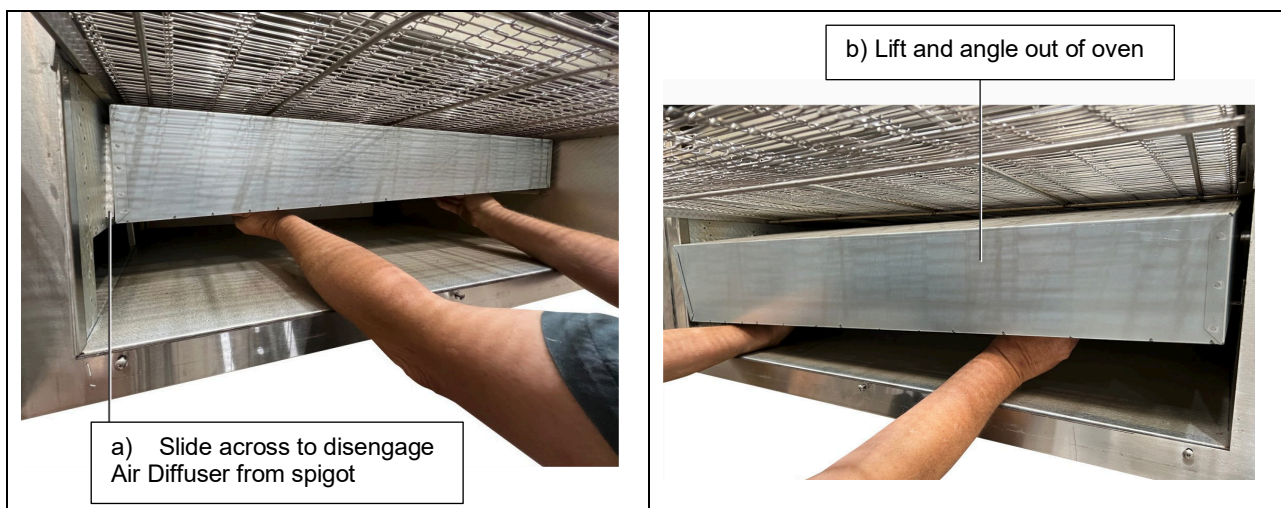
Every 3 months

For a deeper clean of the inside of the oven, use the following procedure:

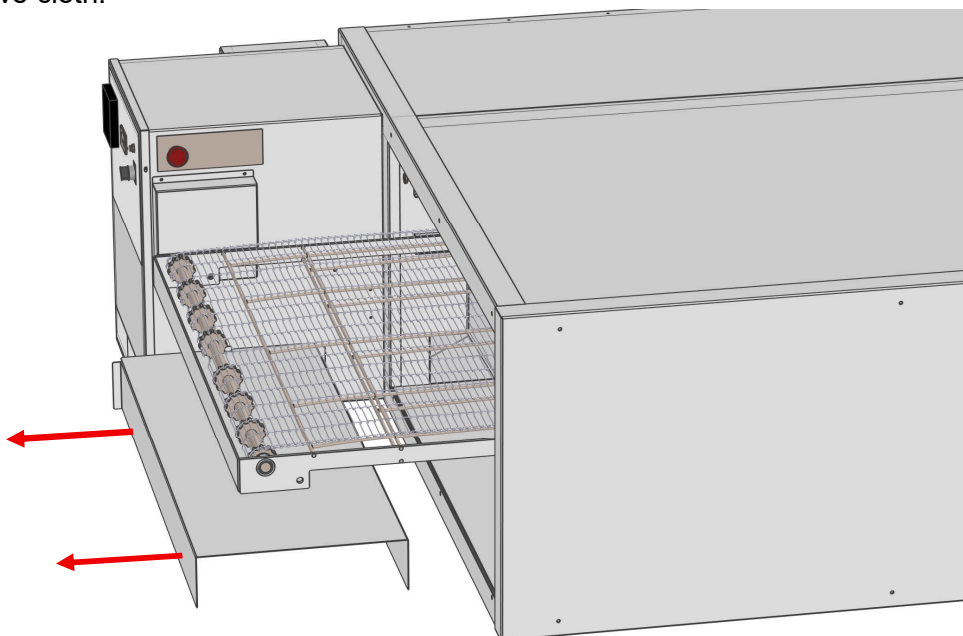
1. Follow steps 1, 2 and 3 from the 'Monthly' clean to remove the Crumb pans and End Plugs.
2. Remove the 4 screws holding each Upper Air Pan in place. Repeat on both sides & clean the Upper Air Pans with warm soapy water and a non-abrasive cloth.



3. Remove & clean the Lower Air Diffusers with warm soapy water and a non-abrasive cloth.
 - a) Whilst supporting from the bottom, slide the lower air diffuser across until it disengages and clears the spigot on the oven wall.
 - b) Lift and angle out the lower air diffuser towards you so that it raises and clears over the support channel at the opposite end.
 - c) Remove it from the oven chamber.
 - d) Repeat for the other lower air diffusers - there are four on the DMP3870 and three on the DMP3855.



4. Remove & clean Return Air Driver from floor of oven with warm soapy water and a non-abrasive cloth.



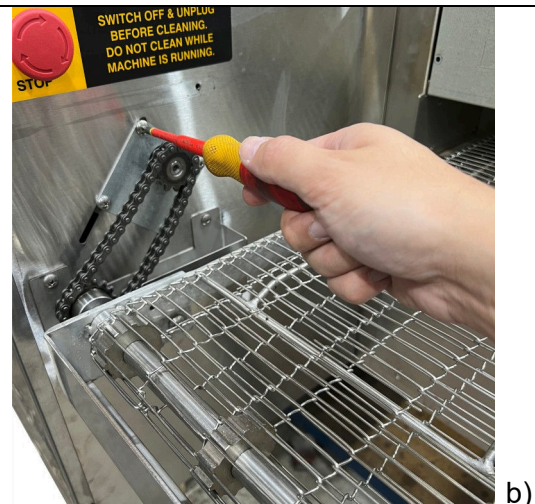
5. Wipe & clean air vents. Ensure there are no obstructions in the openings.
6. Once cleaning is complete, reassemble the oven in the reverse order.

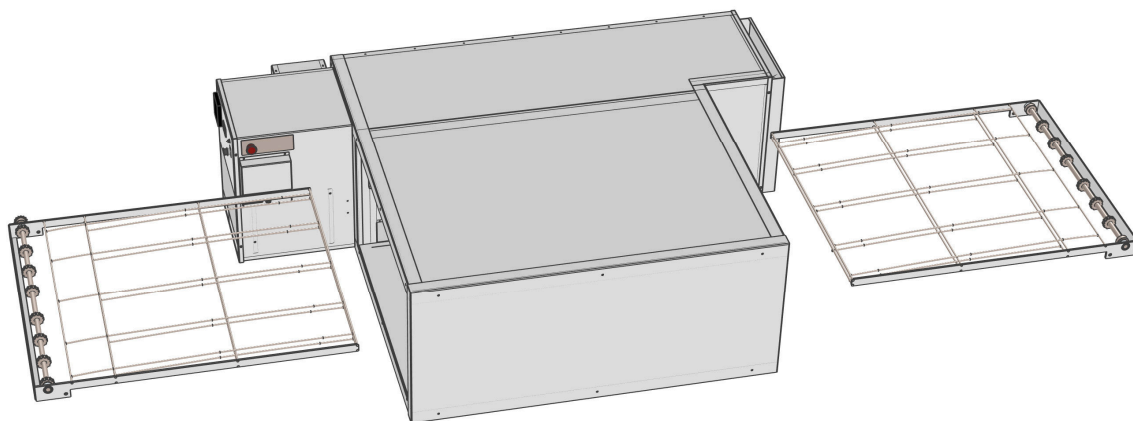
Every 12 months

Beyond the 3 month clean, where better access is required, you can remove the Conveyor Mesh and Conveyor Frames for a deeper clean if you're technically competent.

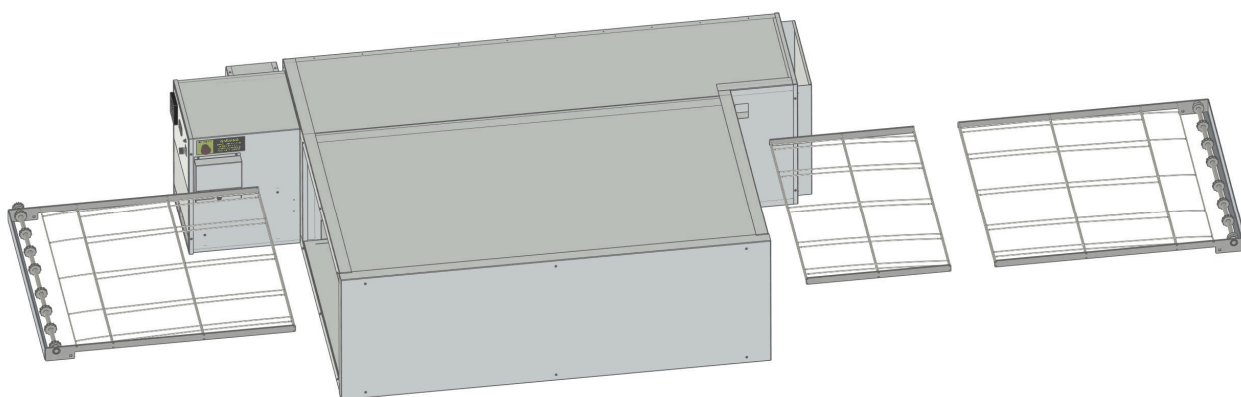
7. To remove & clean the Conveyor Mesh use the following steps:
 - a) Remove the two screws at the top of the Conveyor Motor Drive Cover.
 - b) Loosen the screws on the Conveyor Motor Bracket.
 - c) The bracket should slide down the slot to create slack to disengage the chain.
 - d) Disengage the chain from the Drive Gears, the mesh will now move freely.
 - e) Move the conveyor mesh until you can see the conveyor joiners/links.
 - f) Remove the conveyor mesh joiners/links with a medium sized flat screwdriver or with pointy nose pliers.
 - g) Disengage the mesh from the drive sprockets and allow it to drop off the sprockets.
 - h) Roll up the full length of the mesh and remove it out of the oven.

- i) Slide out LHS conveyor frame.
- j) Slide out RHS conveyor frame.
- k) For DMP3870 slide out the additional Middle conveyor frame.
- l) Once removed you can clean the Conveyor mesh & frames using a warm soapy solution and brush. The mesh can be soaked in a bath for a deep clean. Allow to fully dry and reassemble in the reverse order.





i & j)
DMP3855



i,j,k)
DMP3870

Every 6 months

An authorised service person should:

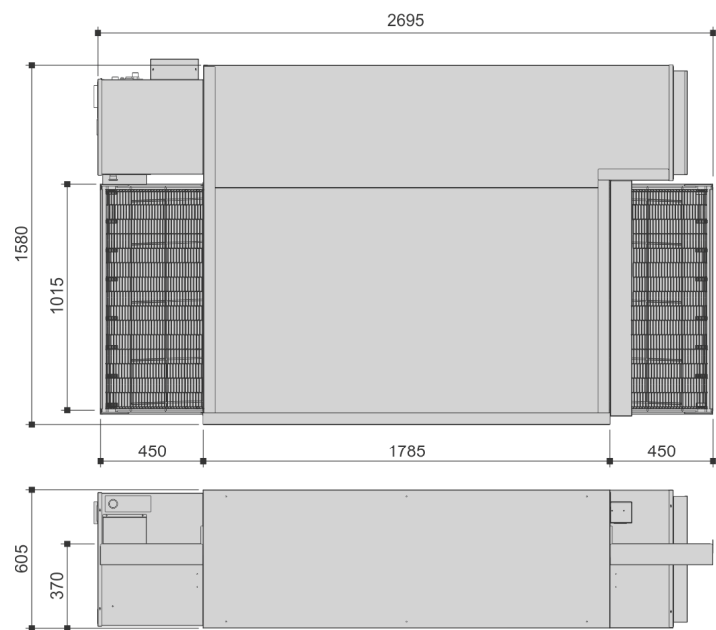
1. Remove the conveyor belt and guides.
2. Clean the inside of the oven. *NOTE: Roll up the conveyor belt.*
3. Clean the control panel, oven cavity, burner and fans.
4. Check the main electrical connections.
5. Check the drive motor. Replace the carbon brushes.
6. Clean and lubricate the drive chain.
7. Check and adjust the gas setting.
8. Clean the burner air filter & thoroughly dry before refitting.

Every 12 months

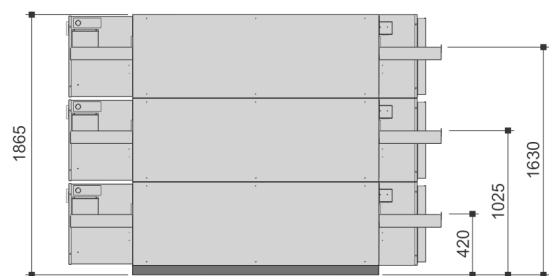
An authorised service person should:

1. Remove and inspect heating tube.
2. Remove and inspect circulation fan wheels, remove any debris & clean.
3. Clean electrodes & check spark/sense gap, adjust if necessary.

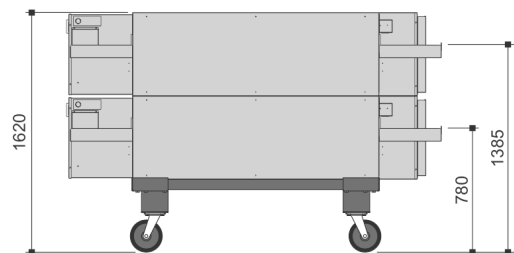
Dimension Drawings – DMP3870



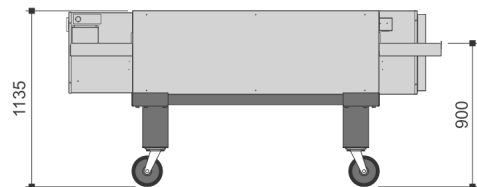
TRIPLE
STACK



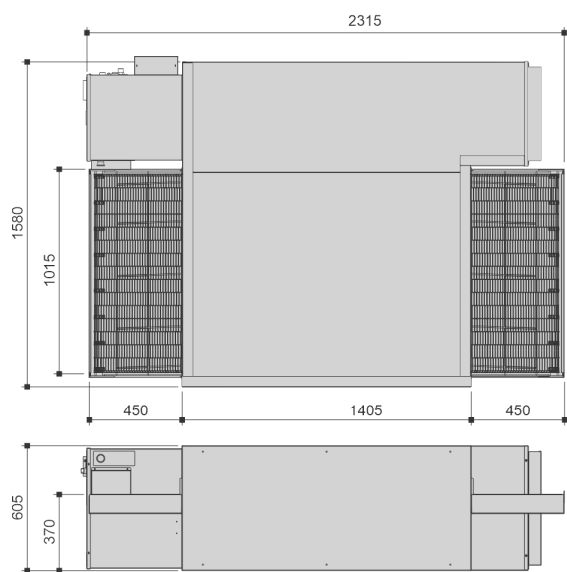
DOUBLE
STACK



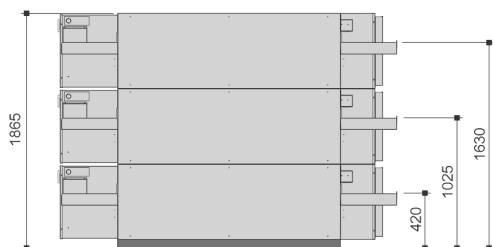
SINGLE
OVEN



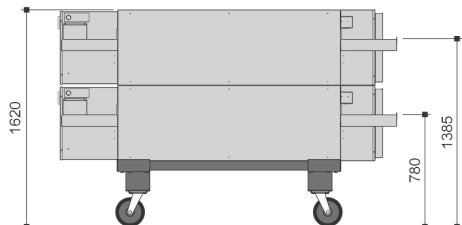
Dimension Drawings – DMP3855



TRIPLE
STACK



DOUBLE
STACK



SINGLE
OVEN

