

INSTALLATION INSTRUCTIONS

PIZZA CONVEYOR OVENS - DMP3870

DMP ENTERPRISES PTY LTD, RINGWOOD VICTORIA 3134

DMP3870

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: 605mm (H)* × 1570mm (D) × 2700mm (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 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 AS5601 - *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 AS5601 - *Gas Installations*. The oven should be located at least 10cm from a combustible rear wall and 50cm from any combustible side wall. Ensure that the electrical supply plug is accessible. Install on a flat, solid, non combustible floor when installed directly on the floor (with legs and 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 AS5601 table 3.1 or a 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.

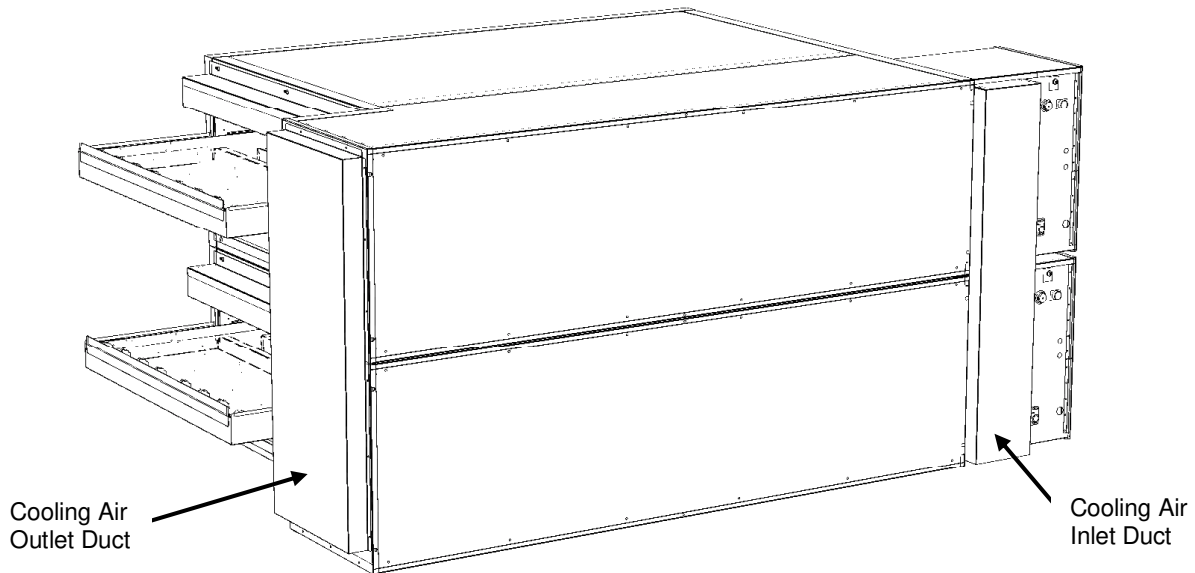
Types of Installation – The oven can be installed on legs and castors or stacked up to three high when located directly on the floor (with legs and castors removed).

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.

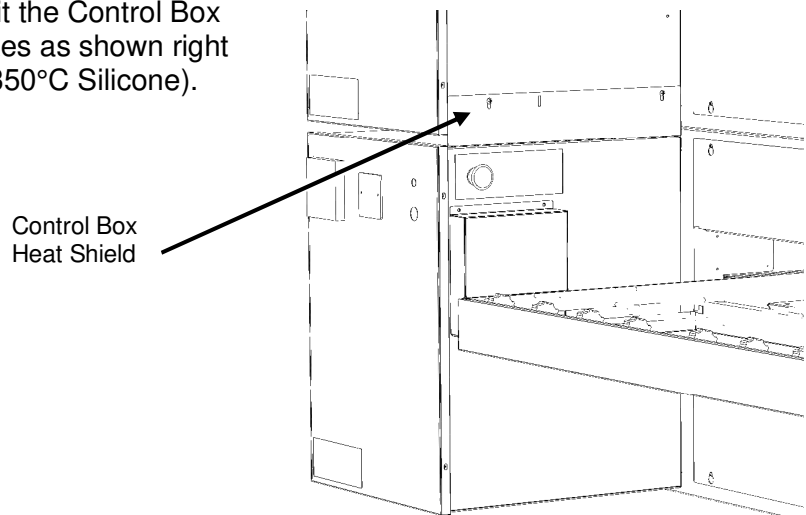
Hose Restraint Chain - A chain should be fitted by the installer to prevent strain on the hose when the appliance is pushed forward. One end within the chain should be connected within 50mm of the hose connection point and the other end should be connected to the wall. The chain should restrict the appliance 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.

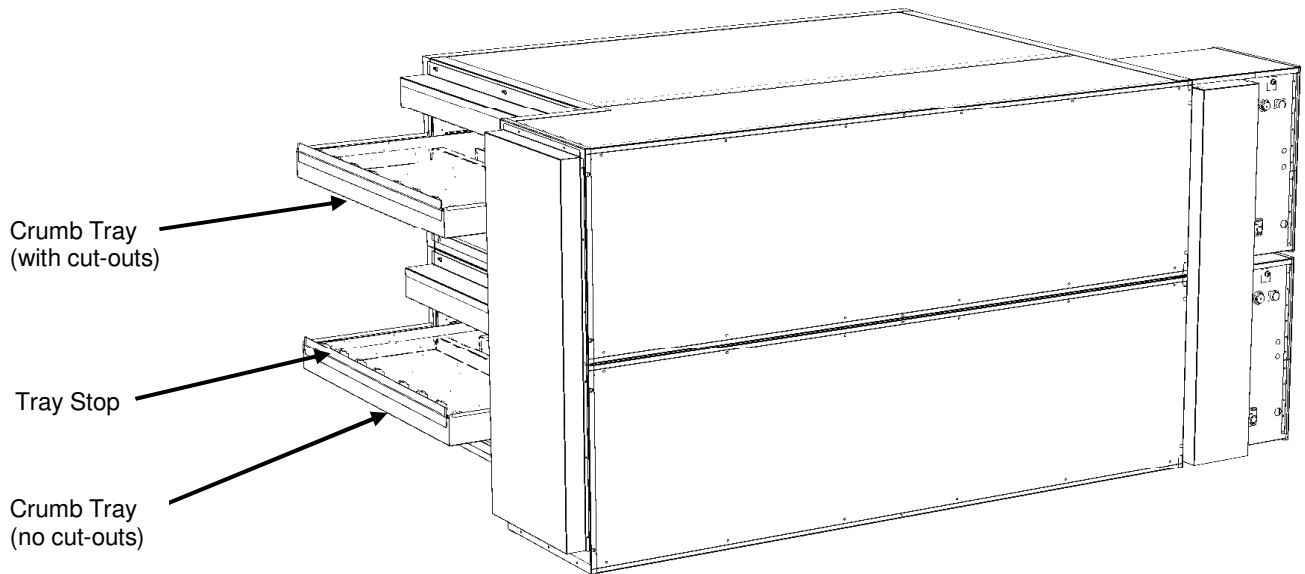
Cooling Air Inlet & Outlet Ducts - Ensure that the Cooling Air Inlet Duct supplied is fitted over the cooling air inlet opening at the rear of the Control Box and that the Cooling Air Outlet Duct is fitted over the cooling air exhaust outlet as shown below. Ducts will be supplied to suit single, double 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).

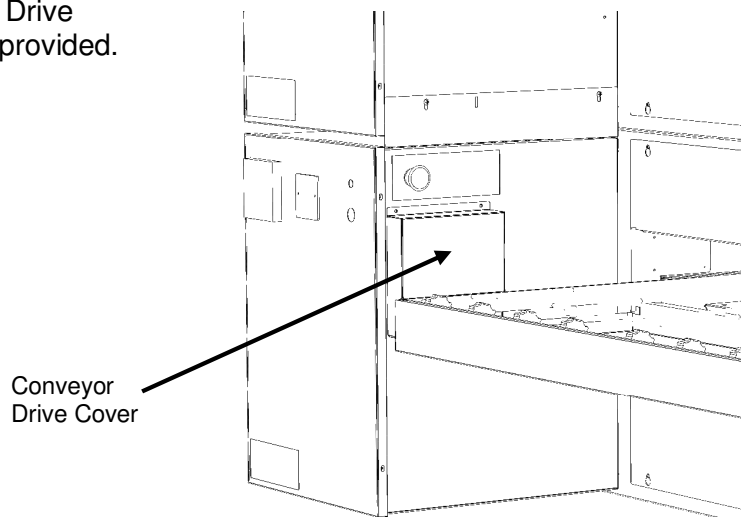


Crumb Trays – Where the oven is double or triple stacked, the crumb trays supplied with the large cut-outs in the tray floor must be fitted to the Top Ovens on both sides, the crumb trays without cut-outs must be fitted to the bottom oven on both sides.

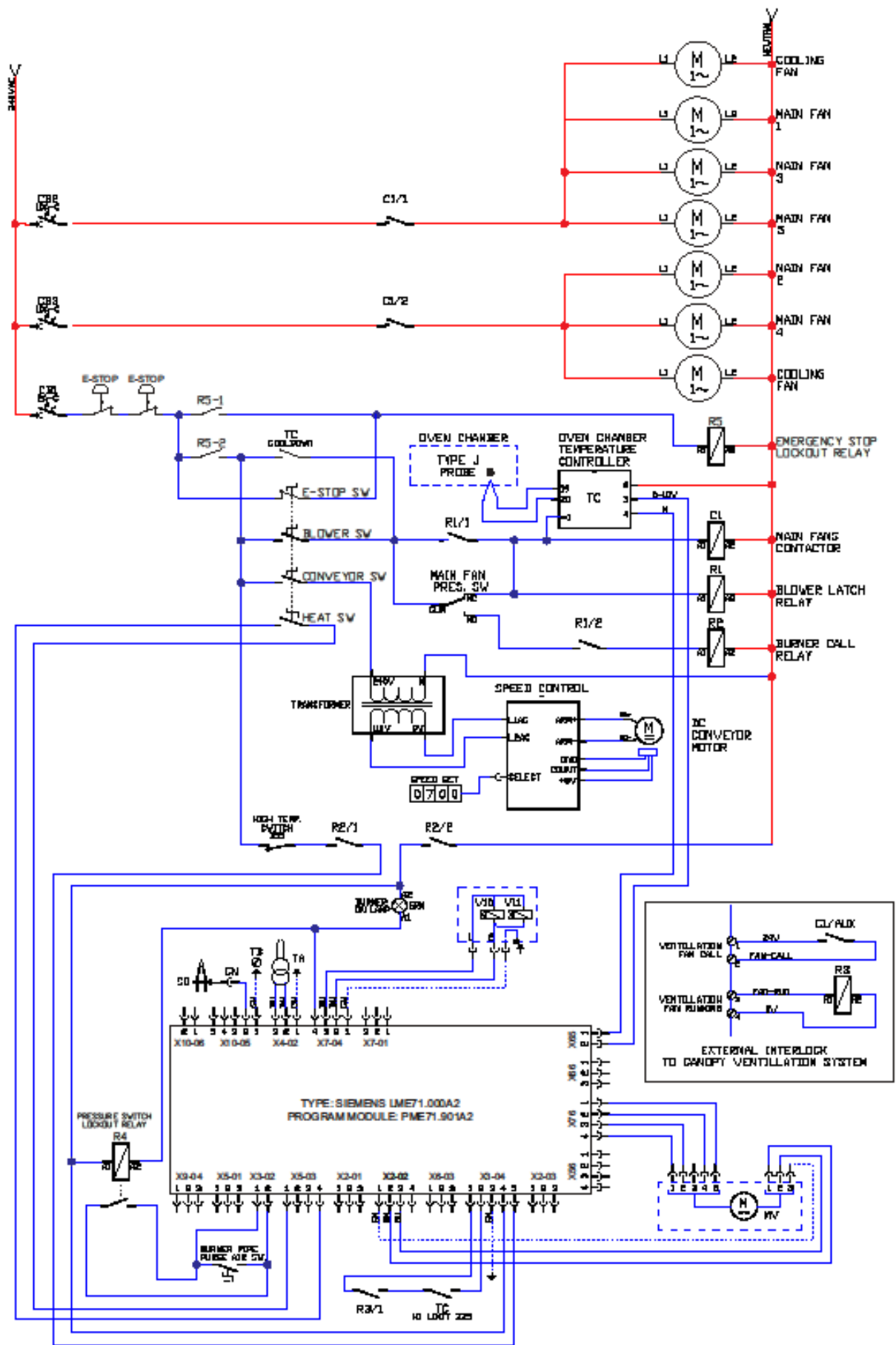


Tray Stops – Fit the Tray Stops onto the Crumb Trays on the exit side of the ovens. The exit on the above ovens are on the right hand side, looking from the front.

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.



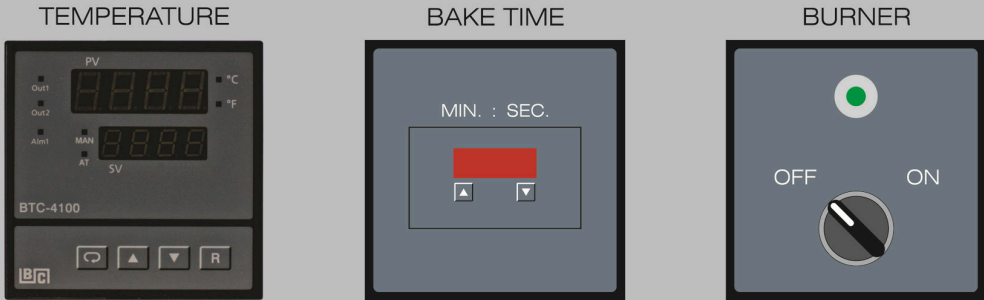
OPERATING INSTRUCTIONS

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



The diagram illustrates the oven's control panel with three main sections: TEMPERATURE, BAKE TIME, and BURNER. The TEMPERATURE section features a digital display with °C and °F indicators, and buttons for PV, Out1, Out2, Alarm, MAX, AT, and SV. The BAKE TIME section shows a digital display for MIN. and SEC. with up and down arrow buttons. The BURNER section includes a green indicator light and a control knob with OFF and ON positions.

OPERATING INSTRUCTIONS

START-UP PROCEDURE

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

SHUT DOWN PROCEDURE

1. Turn control knob to 'OFF'

Caution: Oven blower will continue to operate until temperature of oven falls below 93°C.

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.

Abnormal Operation

Possible Causes	Suggested Remedy
SYMPTOM: Blower motor(s) not running	
<ul style="list-style-type: none"> • Blower control turned off • No power to oven • Emergency stop switch engaged 	<ul style="list-style-type: none"> • Turn burner switch to on • Replace main fuses or reset breakers • Turn switch clockwise to release
SYMPTOM: Burner will not fire	
<ul style="list-style-type: none"> • Control turned off • Emergency stop switch engaged • Oven not set above ambient temperature • Manual gas valve closed 	<ul style="list-style-type: none"> • Turn burner switch to on • Turn switch clockwise to release • Set to desired temperature • Open valve
SYMPTOM: Oven will not reach desired temperature	
<ul style="list-style-type: none"> • Gas pressure to oven is too low • Heat control turned off • No power to oven 	<ul style="list-style-type: none"> • Contact Pizza Tech • Turn burner switch to on • Replace main fuses
SYMPTOM: Conveyor belt will not run	
<ul style="list-style-type: none"> • Conveyor control turned off • Emergency stop switch engaged • Belt hooked on something in oven 	<ul style="list-style-type: none"> • 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.

Daily

1. Remove and clean the crumb pans.
2. Clean the conveyor belt with a brush.
3. Clean & wipe external surfaces.

Every 3 months

1. Wipe & clean air vents.
2. Remove & clean ALL ventilation filters.

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

