

INSTALLATION INSTRUCTIONS

PIZZA CONVEYOR OVENS – PR3848 and PR2638

DMP ENTERPRISES PTY LTD, MITCHAM VICTORIA 3132

PR3848

Nominal Gas Consumption: 190 MJ/h (Natural Gas and Universal LPG)

Test Point Pressure: 0.90 kPa (Natural Gas), 2.50 kPa (Universal LPG)

Overall Appliance Dimensions: 735mm (H)* × 1205mm (D) × 2005mm (W)

PR2638

Nominal Gas Consumption: 165 MJ/h (Natural Gas), 155 MJ/h (Universal LPG)

Test Point Pressure: 0.70 kPa (Natural Gas), 2.60 kPa (Universal LPG)

Overall Appliance Dimensions: 735mm (H)* × 900mm (D) × 1585mm (W)

** Overall height does not include castors or legs.*

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/NZS5601 - *Gas Installations*. The oven should be located at least 50mm from a combustible rear wall. The sides, which have removable crumb trays, can be hard up against side walls, however we recommend at least 50mm clearance so that the user can remove the crumb trays for cleaning. If the minimum side clearance cannot be maintained, please ensure the oven can be safely moved for 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 (without the stand fitted), the gas connection is located 55mm from the right and 55mm from the bottom of the oven. The appliance can be connected with rigid pipe as specified in AS/NZS 5601 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 2.50kPa 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. When looking from behind (without the stand fitted), the electrical connection is located 72mm from the right and 190mm from the bottom of the oven.

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 castors and stacked up to two high.

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.

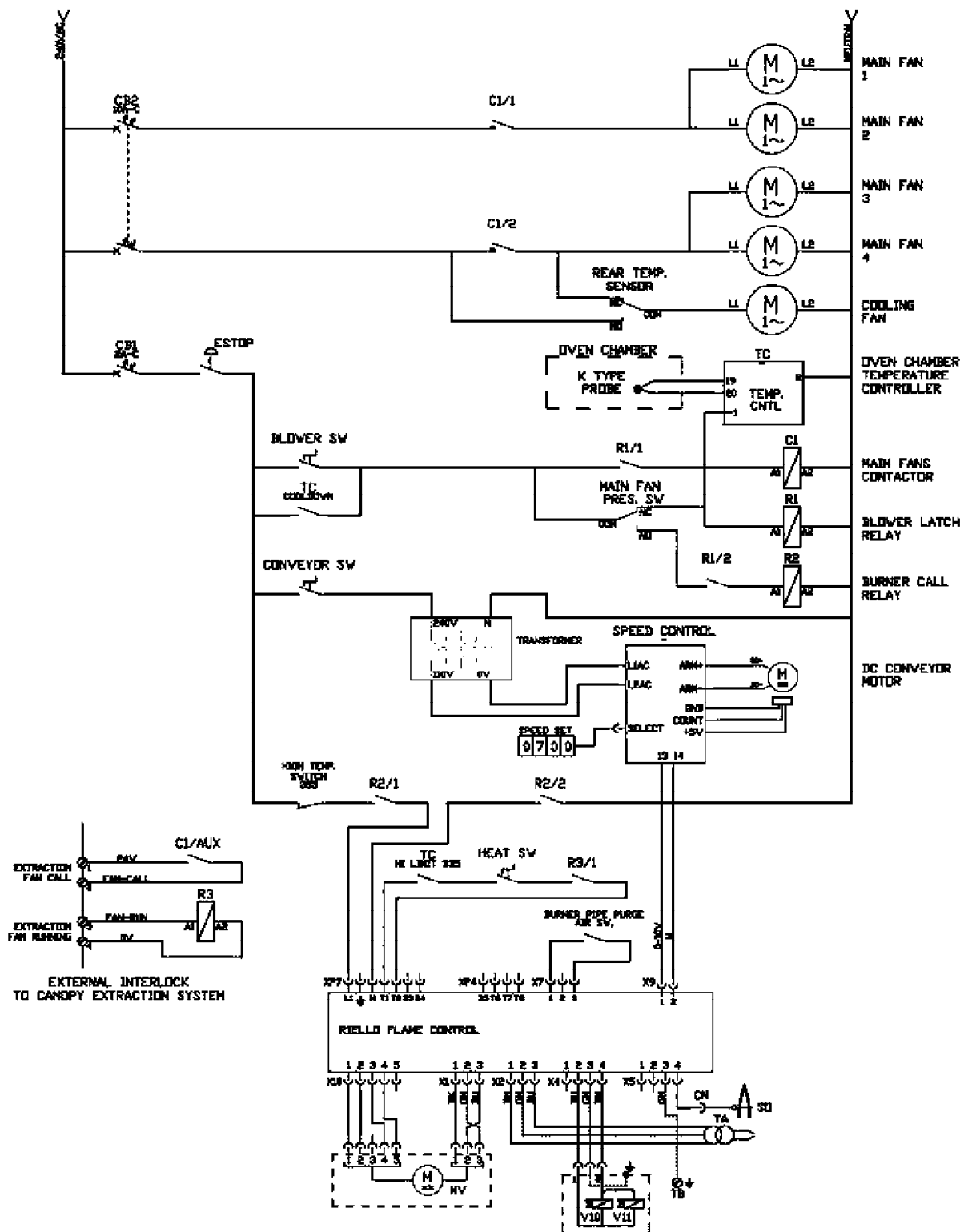
Hose Restraint Chain - A chain should be fitted by the installer to prevent strain on the hose when the appliance is pushed forward. One end within the chain should be connected within 50mm of the hose connection point and the other end should be connected to the wall. The chain should restrict the appliance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

Rear Wall Stand Offs - Two spacers with a minimum length of 50mm should be fitted to prevent the appliance from being pushed too close to the wall.

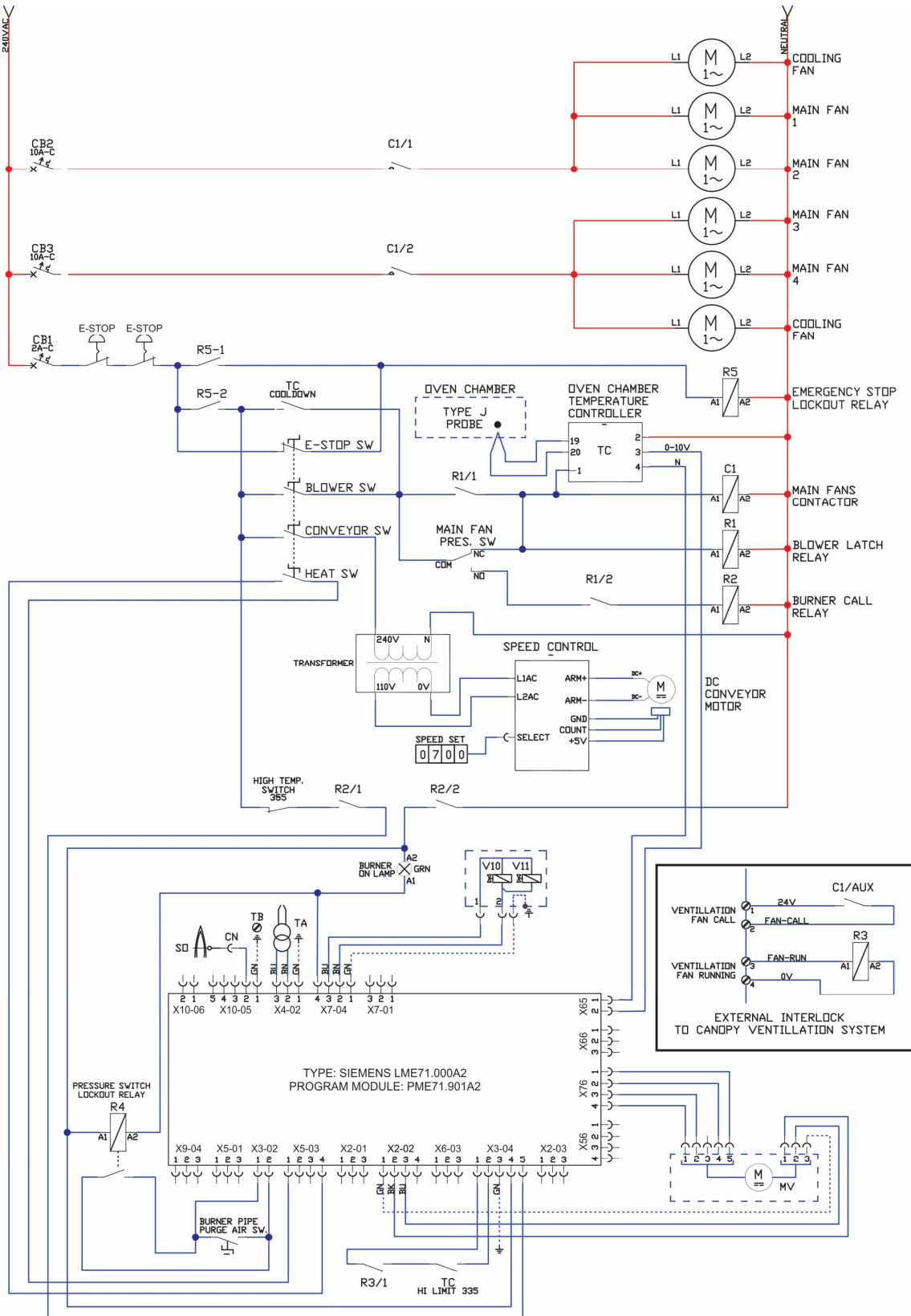
Before Leaving - Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite the burner to ensure correct operation of gas control, burner and ignition. When satisfied with the operation of the appliance, please instruct the user on the correct method 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.

Crumb Trays – Where the oven is double stacked, the crumb trays supplied with the large cutouts in the tray floor must be fitted to the Top Oven.

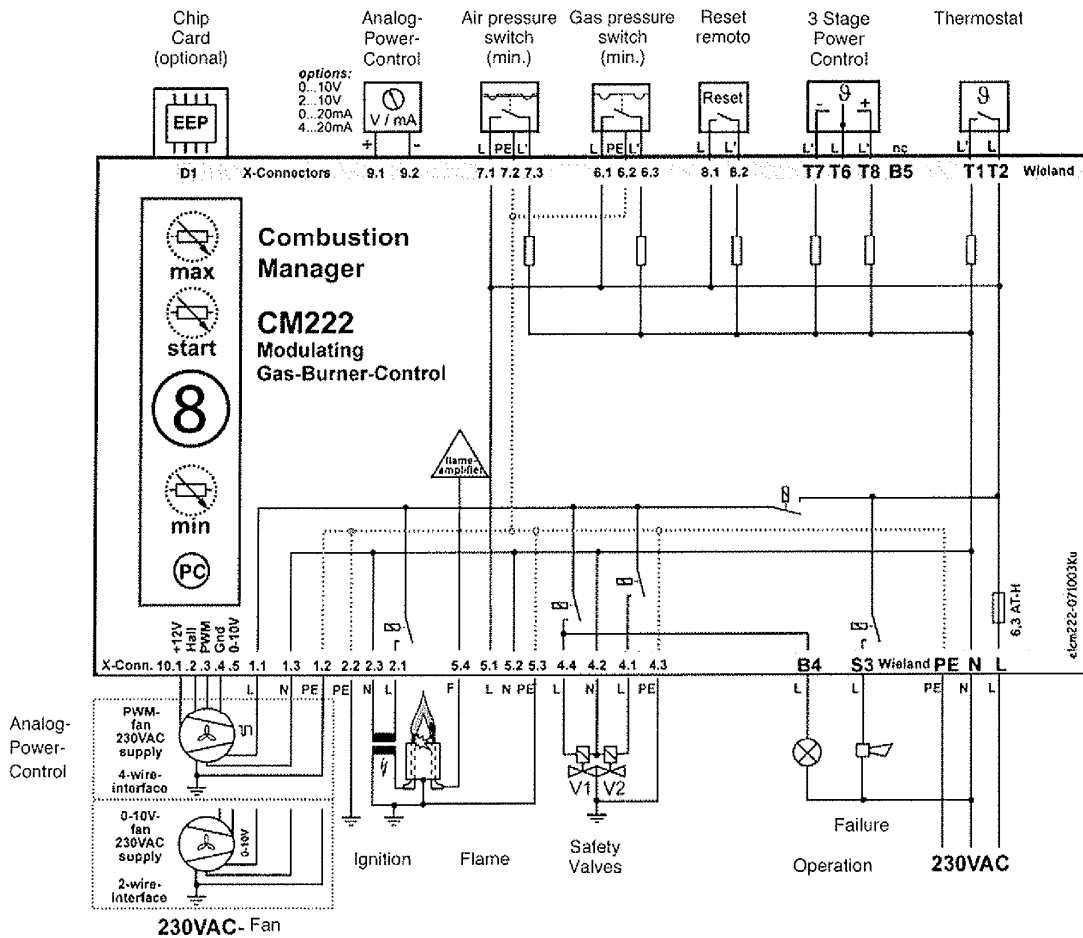
WIRING DIAGRAM – APPLIANCE (Kromschroder Burner Control)



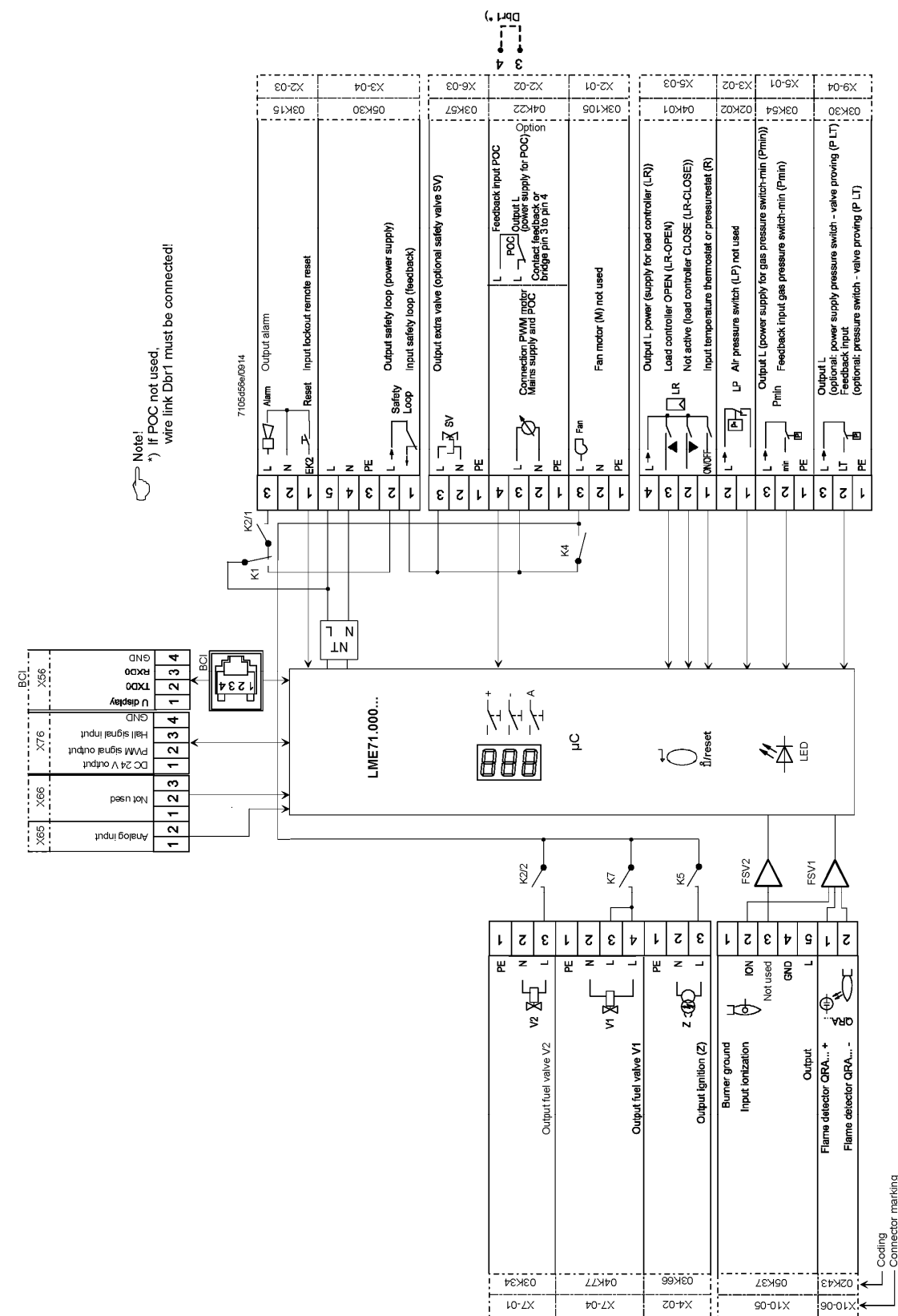
WIRING DIAGRAM - APPLIANCE (Alternative Siemens Burner Control)



WIRING DIAGRAM – CONTROLLER (Kromschroder)



WIRING DIAGRAM – ALTERNATIVE CONTROLLER (Siemens)



OPERATING INSTRUCTIONS

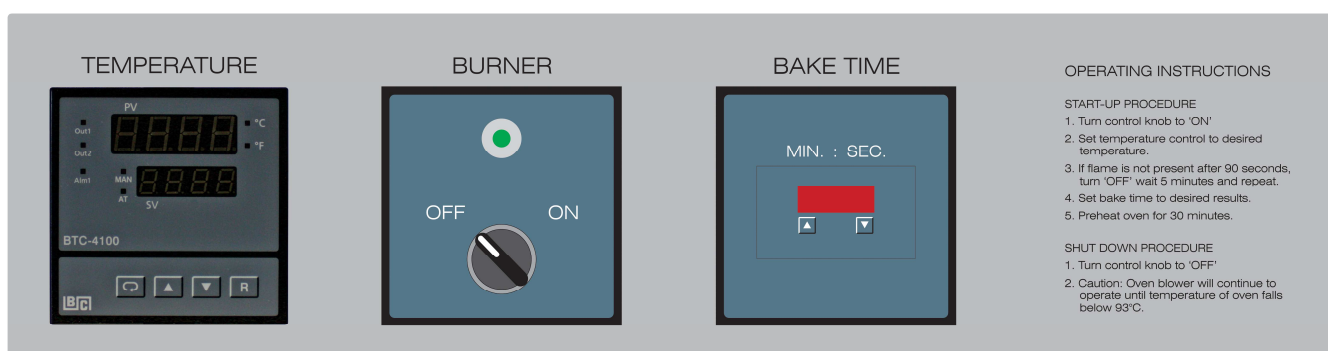
PIZZA CONVEYOR OVEN – PR3848 and PR2638

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 using up/down arrows on the temperature controller.
3. If flame is not present after 90 seconds, turn 'OFF', wait 5 minutes and repeat.
4. Set bake time to the desired results using the up/down arrows on the bake time controller.
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°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	
• 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 Pizza Tech • 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.

Daily

1. Remove and clean the crumb pans.
2. Clean the conveyor belt with a brush.

Every 3 months

1. Clean the axial fan guards.

Every 6 months

An authorised service person should:

1. Remove the conveyor belt and guides.
2. Clean the inside of the oven.

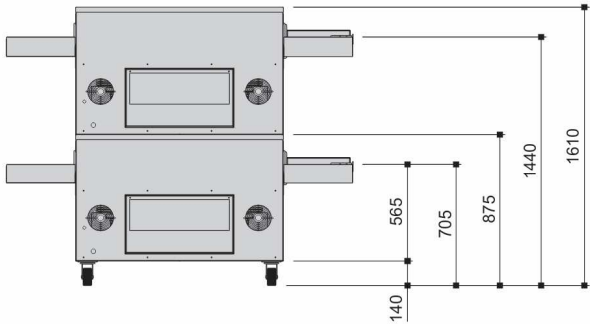
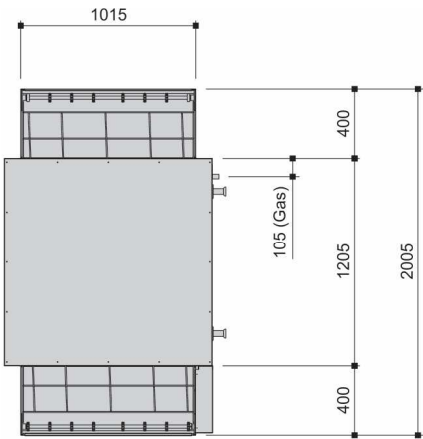
NOTE: Roll up the conveyor belt.

Every 12 months

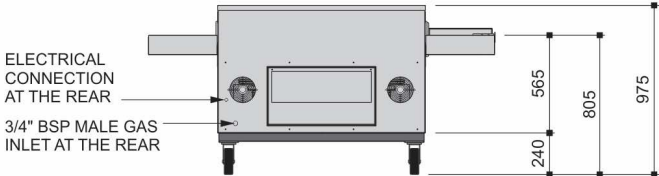
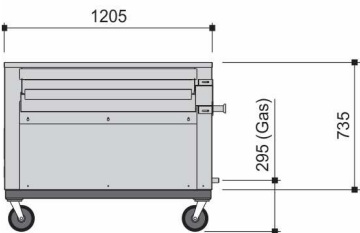
An authorised service person should:

1. Clean the control panel, oven cavity, burner and fans.
2. Check the main electrical connections.
3. Check the drive motor. Replace the carbon brushes.
4. Clean and lubricate the drive chain.
5. Check and adjust the gas setting.

Dimension Drawing PR3848

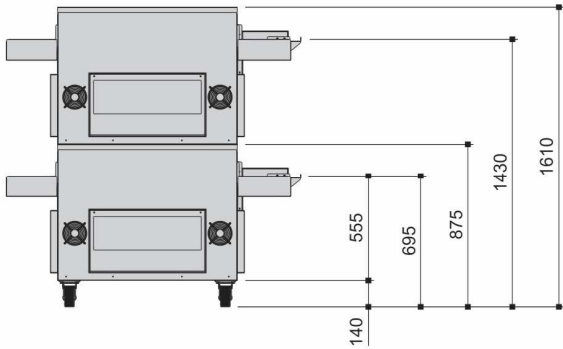
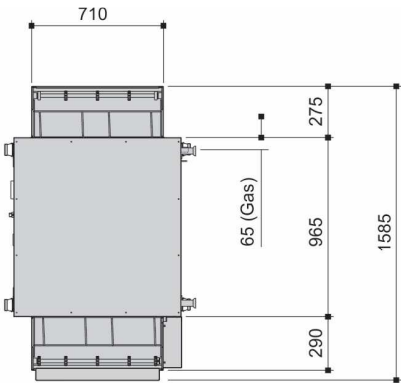


DOUBLE
STACK

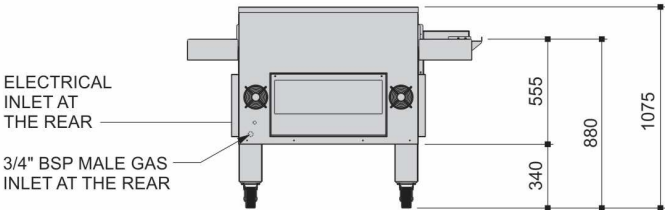
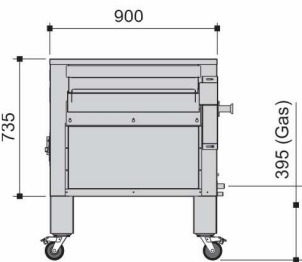


SINGLE
OVEN

Dimension Drawing PR2638



DOUBLE
STACK



SINGLE
OVEN