



OPERATING MANUAL

PIZZA - OVENS

Device	»	Article number
Type	»	Part number

Pizza 2000 Piccolo	»	02310
Pizza 2000 Piccolo 2	»	02311
Pizza 2000 Mezzo	»	02320
Pizza 2000 Grande	»	02340

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PREFACE

You please read through *these statements attentively, they include important information* about the installation, the use and the maintenance of your pizza oven.

They should keep these statements in order to allow a later looking up carefully.

Still please check the device for possible damages incurred during transit **with** presence of the protractor. So if one exists - to make claims being valid, record at the receipt.

If you remove the protective foil from the lid, you then clean the device of possible sticking Wrapping residue (Protective foil, polystyrene residue, nails ...) must not be let in range by children since it represents a potential danger.

The installation must occur according to the statements and through an **entitled** compartment company.

It is to be taken care of, that the device is operated only by trained persons.

Outside of the working hours of the device the stove is to be switched off by means of main power switch by the client/customer in a way provided and fitted.

When you consider all points , led in this operating manual , we are convinced , that you will have with this, corresponding to the newest technical state, an oven bringing a lot of joy and request you good success.

Description of the devices

The **Pizza ovens** are produced from high-quality materials exclusively and oblige to most severe quality controls (Piccolo, Piccolo 2, Mezzo, grande).

The bakery of the **Pizza oven** is lined completely with fireclay

The heating is integrated in the fireclay plate. With this system the **Pizza** becomes, under more optimal Use of the Energies and **homogeneity** of the heat, so important for the **Pizza**, achieves Stone oven effect.

Optimally baked pizze, in shortest time, with minimum power consumption, are the result of this technology. Furthermore this model brings a reliability and robustness with themselves which can be designated as indestructible.

The operator unit is in each case on the right front side of the device.

Through the two thermostat switches lying about each other the temperature of the bakery can be tuned smoothly.

With the upper thermostat you control the upper heat, with the lower thermostat the lower heat of the bakery. The expiration of the pilot lamp next to the thermostat switches announces, that the calm temperature is reached (you consider please ,that temperatures only of standard values indicated to the scale). The light switch for the courtesy light (Brightly symbol) is to the left on the **keyboard**.

By **swivelling** of the right upper button on the operator control unit after to the left and/or after to the right, the swath outlet lid is opened and/or closed (excluded **piccolo**).

The optimal operating temperature is reached during the warming of the cold state (Room temperature) in approx. 1 **until** 1,5 hours.

Placement /installation

The model of the stove makes it possible, to set him up in every dry room. It is advantageous if the placement room has a ventilation or a window.

The distance of the device of the back wall must be at least 10 cm in order to avoid an accumulation of heat. The ventilation slots at the right one and at the reverse side of the device must be free. A side offset to bonding objects from 5 cm is supposed not to be fallen under any circumstances.

A connection to a ventilating system is about the swath outlet tube contained on the reverse side possible. A suction treatment affects however the homogeneity of the heat distribution disadvantageously.

In case of mounting of the device, an outlet must be available for the ventilation of the same one at the reverse side.

Caution: In case of list of the device in direct proximity of walls, kitchen furniture, decorative linings as well as also the setting place it is recommended that these are produced from not inflammable and temperature-constant material, otherwise it must be cased with suitable, not inflammable and temperature-constant material . The most precise observation of the rules of the fire protection must be guaranteed.

Connection and electrotechnical dates

The device may become connected through an entitled compartment company exclusively (opened) . In order to carry out the electric supply, the reverse epoxy outlet is to be opened, the connecting cable is introduced through the stress relief and at that one 6- point connection bar connected. On Pos. 1,2,3 become those ones 3- stages, on Pos. 5 of the neutral conductors and on Pos. 6 of the protective ground conductor connected. The Pos. 4 stays free.

Caution: Considering circuit diagram / rating plate ! At 380-420 carrying out is a 5- point connecting cable necessary, there both the three stages, that Zero- ladder than also the protection- to connect ladder are. .

Caution: With all oven types a non-operate current switch (F1) with a causing intensity of 100 milliamperes is to be planned in a provided by the client/customer way. Every device is to protect separately, according to the current consumption.

Connection diagram



First- Initiation

Before you bake for the first time with the stove, it is to be recommended. To heat up with opened swath outlet the sourpusses through clockwise rotation of the thermostat switches on approx. 400 ° C . After approx. 2 hours can one the device - to switch off by turning down of the gags onto the nought - position -. You open now also the door, so that the remaining moisture of the fireclay and the new odour near the chilling course leak out completely. Since during the first warming an intense odour arises, it is to be recommended, to conclude the doors to the bordering rooms and to open the windows into the free one.

Technical dates, service

Type	02490
Electric connection	1,5 kilowatt - 240 - 50Hz
Device Measurements	480/420/175 (W,D,H) mm
Baking surface	1 x 320/340 mm
Case material	Chromium steel, inside chromium-nickel steel
Capacity	3 pizza diameter 17 cm or 1 pizza diameter 32 cm
Temperature control	50-400°C

Type	02353	02355
Electric connection	3,3 kilowatt - 400 - 50Hz	6,6 kilowatt - 400 - 50Hz
Device Measurements	650/600/335 (W,D,H) mm	650/600/510 (W,D,H) mm
Baking surface	1 x 500/500 mm	2 x 500/500 mm
Case material	Chromium steel, inside chromium-nickel steel	Chromium steel, inside chromium-nickel steel
Capacity	4 pizza diameter 25 cm or 2 pizza diameter 28 cm	8 pizza diameter 25 cm or 4 pizza diameter 28 cm
Temperature control	2 50-500°C oven	4 50-400°C oven

Type	02357	02365
Electric connection	5 kilowatt - 400 - 50Hz	10 kilowatt - 400 - 50Hz
Device Measurements	750/700/365 (W,D,H) mm	750/700/570 (W,D,H) mm
Baking surface	1 x 600/600 mm	2 x 600/600 mm
Case material	Chromium steel, inside chromium-nickel steel	Chromium steel, inside chromium-nickel steel
Capacity	4 pizza diameter 30 cm	8 pizza diameter 30 cm
Temperature control	Upper- separate under lower heat 50-400°C	Upper- separate under lower heat 50-400°C

Type	02310	02311
Electric connection	4 kilowatt - 400 - 50Hz	5,7 kilowatt - 400 - 50Hz
Device Measurements	950/550/430 (W,D,H) mm	950/550/430 (W,D,H) mm
Baking surface	1 x 700/350 mm	2 x 700/350 mm
Case material	Chromium steel, inside chromium-nickel steel	Chromium steel, inside chromium-nickel steel
Capacity	2 pizza diameter 35 cm	4 pizza diameter 35 cm
Temperature control	50-400°C	50-400°C
Type	02320	02340
Electric connection	8 crankshaft- 400 - 50Hz	12 kilowatt - 400 - 50Hz
Device Measurements	950/930/430 (W,D,H) mm	950/1280/430 (W,D,H) mm
Baking surface	1 x 700/700 mm	1 x 700/1050 mm
Case material	Chromium steel, inside chromium-nickel steel	Chromium steel, inside chromium-nickel steel
Capacity	5 pizza diameter 28 cm	8 pizza diameter 28 cm
Temperature control	50-400°C	50-400°C

Type	02378	02379
Electric supply	240 - 50 W	240 - 50 W
Connection GAS	13,8 kilowatt NATURAL GAS	20,5 kilowatt NATURAL GAS
Device Measurements	1024/850/545 (W,D,H) mm	1024/1150/545 (W,D,H) mm
Baking surface	1 x 600/600 mm	1 x 600/900 mm
Case material	Chromium steel, inside chromium-nickel steel	Chromium steel, inside chromium-nickel steel
Capacity	4 pizza diameter 30 cm	6 pizza diameter 30 cm
Temperature control	50-400°C	50-400°C

Type	02380
Electric supply	240 - 50 W
Connection GAS	29 kilowatt NATURAL GAS
Device Measurements	1328/1150/545 (W,D,H) mm
Baking surface	1 x 900/900 mm
Case material	Chromium steel, inside chromium-nickel steel
Capacity	9 pizza diameter 30 cm
Temperature control	50-400°C

Type	02390	02391
Electric connection	3,4 kilowatt - 400 - 50Hz	6,8 kilowatt - 400 - 50Hz
Device Measurements	760/460/350 (W,D,H) mm	930/630/410 (W,D,H) mm
Band of high-grade steel	760 x 350 mm	930 x 450 mm
Case material	Chromium steel, inside chromium-nickel steel	Chromium steel, inside chromium-nickel steel
Capacity	31 pizza diameter 22 cm or 14 pizza diameter 30 cm	17 pizza diameter 30 cm or 110 pizza diameter 12 cm
Temperature control	50-400°C	50-400°C

Type	02392
Electric connection	7,2 kilowatt - 400 - 50Hz
Device Measurements	1200/630/410 (W,D,H) mm
Band of high-grade steel	1200 x 450 mm
Case material	Chromium steel, inside chromium-nickel steel
Capacity	35 pizza diameter 30 cm or 140 pizza diameter 12 cm
Temperature control	50-400°C

Pizza baking

According to person and composition of the pizza dough the oven will be prepared through turning the two thermostat switches'right hand side onto a temperature up to 500°C .

An important criterion during the choice of the temperature is the baking manner of the **Pizza**. Whether the **Pizza** is baked directly on the fireclay or with pizza plates.

One bakes the **Pizza** directly on the fireclay, an attitude of the upper heat is recommended on 300 to 350°C and one Lower heat- attitude on approx. 200 to 250°C.

Outside of the strong business hours the lower heat is supposed to be turned down since the ground is **heated** up by the upper heat sufficiently.

Near stronger business procedure one tunes the lower heat a little more highly since the **Pizzen** withdraw of the heat ground.

If one bakes the **Pizza** in pizza forms or on sheet steel, a regular attitude of the upper and lower heat is recommended on' 300 to 350°C. pizze with thicker dough and the "deep pan" the temperature is to be reduced correspondingly.

The expiration of the two pilot lamps indicates that the desired temperature is reached. The baking duration conducts according to person and coating of the **Pizza** 1 **until** 10 minutes. This stove is natural also for the cooking of lasagna, greek mousaka, etc. best suitable.

Cleaning

If your pizza oven is supposed to fulfill his services for years, a regular **cleaning** is advisable.

The internal surfaces are cleaned with a brush (Broom), the outer sides can be **cleaned** as all gastronomy devices with a moist cloth. Under no circumstances the fireclay plates must not be handled wetly. Also the device must not be washed down under any circumstances with a water jet !!!

The fireclay plates are set up only of **natural** materials, possible bacteria and **arrearages** burn during the warming.

Crusts can be **loosened** cautious with a putty knife, to sweep the interior then only. **Caution:** The **door glass** may be **cleaned** only in the cold state (Danger of breakage through heat-tension) !!!

Precautions and important references

- Advancing the device in a maximally vibrationless way.
- **The** oven must not be lifted at the door handle !
- The stove must not be advanced under no circumstances toppledly.
- The device must not be displaced together with the foot (Toppling danger).
- In case of inappropriate list of the device any liability is refused about **consequential damages**.
- The device is only authorized for the industrial **commitment**
- The stove must be placed so that unauthorized ones do not have any admission. Only trained personnel may operate the oven. The proprietor sticks for thing and person damages which occur through inappropriate **application** or service.
- At the outer sides of the stove high temperatures occur at the part, from that may the device in the operating state only onto that one
Controls as thermostat switches and at the grip are osculated.
- Glass and fireclay break are excluded from the assurance.
- Every modification at the device or repair may occur only through a customer service authorized by the manufacturer. The stove must not stand in this case under any circumstances under tension and paying attention to corresponding safeguard of the stove.
- The manufacturer is not reliable for damages at the or through the product, in particular result or person damages that arose from non observance of the safety regulations.
- For technical or financial information as well as possible assurance promises or similar is excluding the manufacturers responsibility. Every **statement** or promise becomes obligatory first through the writing.

Tips for the baking of **Pizza**

The quality of the **Pizza** is dependent on the quality of the flour which is dependent on the quality of the grain in turn. **With** bad flour quality the perfect pizza baking is complicated.

- The flour should be brought, as also all other ingredients, before the workmanship on all cases on room temperature.
- The dough must be kneaded very well and firmly.
- In order to avoid unnecessary vigour and heat loss, it is recommended to close the bakery door after driving of every **Pizza**.

Grain arose from wild grasses about 12000 years ago, particularly the front Orient cultivated the building and the culture of the granule.

Being regarded as most important sorts of grain:

- **Wheat**, worldwide the most important grain. And is best suitable for the **Pizza** as it has a high adhesive content.
 - Dinkel wheat, the origin of our wheat sorts : The high adhesive and protein content gives it outstanding baking qualities.
- **Rye**, a pronounced bread cereal and very drip-dry. Rye does not have any adhesive content, from that the fermentation runs about the leaven.
- **Oat**, bread with additional oat tastes insipid and falls apart rapidly since **it** does not show any adhesive qualities. For that it is rich of fat and the physical and intellectual capability increases.
- Barley, is rich of vitamins and mineral materials, the beer production is employed as brewing - barley to mainly.
- Corn, very effective in digestion difficulties, there the flour shows no Adhesive qualities For the baking badly suitable.

What means "adhesive quality"?

The thickness heart of the (particularly wheat/dinkel wheat-) granule's contains flour protein that becomes sticky and water-insoluble in the moist state. The **amount** and state of the protein decides about the bandage ability, resilience and fermentation of the dough and with that also about the cutting ability of the ready **Pizza**. The content adhesive protein is dependent on the situation, the climate of the grain growing area and from the **scent**.

Yeast: consists of smallest living mushrooms, that during the concurrence with flour, sugar, Carbohydrates, begin to increase moisture, heat and oxygen. Carbon dioxide and water are freed in this case due to an alcoholic fermentation. During the baking the alcohol volatilizes again, the carbonic acid bubbles **expand**. and fork out the dough.

The model numbers:

Fundamentally is valid: the more highly the model number, the more energetic and mineral cloths the flour contains, the more darkly it is. For that, however, longer lasting.

- Type wheat flour 405 contains few taste media. Characterized in a fair way cake. Small pastry and for the linkage of sauces.
- Type wheat flour 550 is a little more strongly in the taste and ideal for the pizza dough (Yeast dough).
- Type wheat flour 1050 tastes strong, has a high protein content and the bread baking is employed as dark wheat flour most the most.
- Type whole wheat flour 1700 contains all vital cloths and is suitable for all full granule baked goods.

- Rye flour type 997, in 1150, in 1370 tastes strong and becomes employed particularly in the foot of Mixed- and Angrier dough- breads.
- Type whole wheat flour 1800 is very strongly in the taste and rich of nutrients.

Example: For approx 50 pizze you need about 7 kg smooth wheat flour (Type 550), 5 liters water, 4 pcs. Yeast 42 g, 8 tablespoons salt and 250 g margarine.

Instead of the margarine you can incorporate also oil. The margarine has with the pizza baking the advantage of the smaller odour nuisance (burn the oil's on the baking surface).

In Italy a small soya - flour part is added at the flour with pleasure (on this amount approx. 1/4 to 1/2 kg). An effect saturating strongly gave soya and the pizza dough a beautiful yellowish coloring.

Pay attention: If the flour amount increases itself considerably, the yeast requirement increases itself in an only small way.

In order to hold the yeast part in the dough in a small way as possible (One tastes yeast out near the ready Pizza) it is advisable to prepare a premade dough. One causes this very moistly without oil, or margarine and without salt of 12 hours in front of the actual dough dressing with approx. 80 % of the flour (well knead) and introduces the cold fermentation (that is to let go in easily chilled environment, however under no circumstances too cold, else the dough hardens too !) Through the cold fermentation the dough becomes firmer and can be shaped better.

The premade dough is provided with the remaining ingredients as salt, sugar, oil/margarine and the remaining flour after this process in the course of the further kneading course. If the dough solves from the kneading - hook or the hands easily, this is ready.

The dough is supposed to become now portioned and shaped to small balls folding-freely (loop-through).

These dough balls are supposed to rest at least further 3 hours in the drawers before it becomes manufactured to the pizza (rolled, pressed or pressed) -otherwise the fermentation process occurs in the stomach of the visitor that eats the Pizza !. these dough balls Are kept best in specific stackable dough boxes, where the fermenting - gases do not drain the dough balls and do not get any hard skin and leak out.

The dough pancakes now keep up with the tomato pulp cover and are occupied with cheese, ham, salami, corn, olives, tuna, artichokes, onion To season the Pizza according to taste with salt, pepper, oregano spice, garlic and Tabasco.

Place the pizza with a shovel into the hot stove (possibly directly onto the fireclay or else in a pizza plate). The baking period conducts according to dough, dough thickness, ingredients, baking temperature and baking kind (directly on the fireclay or in the pizza plate) 1 until 10 minutes. Deep pan or pizza plates until 30 minutes.

In this operating manual are some few tips worth knowing and contained stimulation about the pizza baking. Temperature and times can be indicated only according to unobligatory empirical values. You consider, that every oven is an original , also in case of state-of-the-art series production and you document his specific qualities. to know only after the first baking experiments exactly and you will learn. Already soon you bake common with "Your stove" incomparable pizze for your visitors. For tips and pieces of advice from the practice we are, by the way, at any time thankful. For now we wish you a lot of success .

P.S.. We offer a line of useful auxiliary apparatus to kneading machines for even simpler working as for example and further accessories as baking steel sheets, shovels and cleaning brooms at. Nevertheless request with interest simply further information.

Guarantee / assurance

1.1 Company	IME A-5020 Salzburg/Austria Telephone (++43) 0662 880070 Facsimile (++43) 0662 8800708
TRADER	
MACHINE TYPE	Pizza oven Type.....
MACHINE-NO.	-----
YEAR OF MANUFACTURE	-----
DELIVERY DATE	-----

- a) Our customer obliges, to check the product immediately upon delivery and inform us of obvious lacks immediately in writing possible. Claims, that emerge later are also to be announced immediately in writing, this at the latest within the legal warranty time period. If the customer refrains from the immediate defect-signalling, the product is regarded so as being approved of. The customer has the immediate occasion to give to us the check of the state of the device on site.
- b) The guarantee occurs fundamentally through improvement. Price reduction claims come only then to the effect, if we have agreed explicitly in writing.
- c) We provide guarantee for all devices supplied by us - except for used merchandise, for which we do not take over any guarantee - this within 6 months from actual delivery of the product at the Customers. Within this period of time we render full material replacement. Freight and wrapping costs and/or way time and ride costs are charged by us in any case.
- d) We only guarantee, that within proper connection to the prescribed tension as well as at perfect voltage ratios, correct service as well as installed in conformity to regulations, from which Operating manual clear maintenance, expert installation through a licensed electrician the usually presupposed or explicitly guaranteed services and functions are filled. We point out explicitly, that the measurements indicated in our brochures or catalogues, services or functions in the same way as the design, at any time also without previous announcement can be changed and are un-obligatory from that. We do not render any guarantee in the case of contacts of unauthorized hand and/or non-compliance of the valid terms of payment. The guarantee does not refer to glass, fireclay or parts which are subject to natural wear. A warranty claim is fulfilled only with presentation of the corresponding bill and announcement of the serial number of the device.
- e) The guarantee for the expert market includes only the free substitute of defective parts, at which the repair parts are sent against settlement to the customers and the customer at accrued liability of the defective part a corresponding credit is exhibited.
- f) For damages or mistakes that do not damage the definition of-appropriate use, no liability is taken over
- g) Further claims of our customer are turned away, in particular compensation for direct and/or indirect damages (Faulty consequential damages), unless, there are intention or coarse negligence.

Notes on safety

- 1.) Reading of the operating manual before initiation of device exactly and consider !
- 2.) Carrying out all maintenance and **cleaning jobs** only near switched off device (Main power switch on „0“).
- 3.) never dump into water and do not clean with high pressure devices (Pressurized water jet).
- 4.) Service of the device only of trained personnel.
- 5.) Putting main power switches on „0“ also in case of stoppages.
- 6.) All repair jobs (in particular **with** electric troubles) may be carried out only by specialists (Electrician) at the machine.
- 7.) You use only accessories and attachments, that are indicated in the operating manual.. The use of other accessories can mean a danger for you.
- 8.) This device is exclusively to the baking, grilling and toasts of foods suitable.
- 9.) The wall facing becomes hot within operation. INJURY DANGER !

Case of fault

Power- resp. gas pipe supply to be interrupted through main power switches (or for example protection, etc power plug.) and/or disturbing main cock. Do not start device under no circumstances again if device or incoming lines show damages or the reason for malfunction is unclear: In this case the device must not be used before after an inspection through a professional service again. Hot oil (for example near deep fat fryers) not to temper with water.