

CONNECTING TO POWER

Before connecting your pizza oven to the electricity supply, please ensure that the voltage of your electricity supply is the same as indicated on the serial number plate.

This appliance is supplied with a 13 amp plug to British Standard protected by a 13 amp fuse.

If the supply cord is damaged, it must be replaced by either the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

The green and yellow wire must be connected to the terminal in the unit marked with the earth symbol. The blue wire must be connected to the terminal in the connector block marked with the letter 'N'. The brown wire must be connected to the terminal in the connector block marked with the letter 'L'.

IMPORTANT - THIS APPLIANCE MUST BE EARTHED. The wires in the mains lead are coloured in accordance with the above codes.

The unit must be positioned so that the plug is accessible

SITING YOUR PIZZA OVEN

Your pizza oven should ideally be sited in a dry well ventilated environment, with a gap of at least 50mm between the back and sides of the unit and adjacent walls or other appliances.

The base of your pizza oven will become hot and therefore should not be placed directly onto wooden or formica surfaces also a gap of 25mm should be kept between the unit and the surface on which it is situated. The height of the unit can be set by adjusting the screw feet.

Please note – To comply with safety regulations, please site your pizza oven so that the plug is always accessible

STACKING TWO UNITS

The pizza oven can be stacked two high, if this is to be done ensure that the previous siting instructions are followed.

SWITCHING ON YOUR PIZZA OVEN

Plug in the unit and switch on the supply. The green neon switch will illuminate in the on position to show that the unit has power connected. Turn the thermostat knob to the required cooking temperature (top control knob, clockwise), and set the energy regulator to maximum (between off and 6 anti-clockwise) to preheat the unit. The amber neons will illuminate to show that the elements are turned on.

The thermostat amber neon will go off when the unit has reached the required temperature. When the unit is up to temperature turn the energy regulator down to 3. This is only a recommend setting and should be set to suit individual requirements. The lower amber neon will then only be lit when the lower element is on and will go through a continuous cycle of on/off, on/off as the energy regulator controls the power supply to the bottom element. The energy regulator should not be left on maximum after the required temperature in the oven space has been achieved.

The unit is now ready to start cooking.

We recommend that produce is not placed within the pizza oven until the desired operating temperature is achieved.

CLEANING

Before attempting to clean your pizza oven it must be disconnected from the electricity supply. **WARNING! Do not wet electrical components.**

Fire brick base - This may be removed for cleaning.

This appliance must not be cleaned with a water jet.

General Cleaning - The unit should be cleaned using a non-abrasive cloth and warm soapy water. Abrasive creams and scourers should not be used on any metal surfaces.

SERVICING

There are no user serviceable parts in the unit.

The Control Thermostat is labelled as follows: - Caution! Filler reacts with water: danger of fire and or etching!

If the thermostat fails the unit must not be used and should be checked by an authorised service agent taking the necessary precautions to avoid personal injury.