

01/2013

Mod: E3F/24R

Production code: P07BB09001



Diamond
catering equipment

INSTRUCTION MANUAL



BABY OVENS

BABY 3T (E3F/24R)



Reseller Stamp for
Warranty

DECLARATION OF CONFORMITY

In agreement with the Low Voltage Directive **2006/95 EEC**, with the directive **2004/108 EEC** (EMC9), with the directive **2006/42 EEC** (machines), integrated by the CE mark.

In agreement with Regulation (EC) No. **1935/2004** of the European Parliament and of the Council of **27 October 2004** on materials and articles intended to come into contact with food.

Type of appliance / Machine	ELECTRIC OVEN
Trademark	DIAMOND
Model	BABY 3T (E3F/24R)
Manufacturer	PIZZA GROUP S. r. l.
Address	
Telephone	
Telefax	

The harmonised standards or technical specifications (designations) that have been applied in agreement with the highest professional standards on safety in force in the EEC are:

Standards or other normative documents
EN 60335-1 EN 60335-2-64
EN 55014

Test report - Technical data sheets
IMQ PRIMA CONTROL 58 CEEL 99
FLAM GAS

Other information:

In my capacity as manufacturer and/or authorised representative of the company inside the EEC, I hereby declare, under my own responsibility that the appliances conform to the essential requirements of the aforementioned Directives.

San Vito al Tagliamento (PN)
03.04.2006

Bellotto Carlo
President



The equipment is constructed and tested in accordance with the safety regulations indicated in the reference European directives.

This manual is for people who are going to install, use or service the kneading machine so they may get the very best out of it.

In the case of questions about the contents or for any other clarification, contact the manufacturer or authorized technical assistance centre, providing the number of the section and topic needing clarification.

It is important to keep this manual with the oven, even if it is moved elsewhere or changes hands, so it may be consulted whenever needed, using the information it contains which is necessary to ensure working under safe conditions.

In addition, this document is the property in legal terms, and it is prohibited to tamper with or translate its contents, or distribute it to third parties without authorization.

The technical information, graphic representations and specifications contained in this manual are not to be distributed.

The manufacturer is not obliged to advise of any subsequent changes to the product.

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Dear client,

Above all, thank you for choosing our product and we would like to congratulate you on your selection.

In order to better use your new oven, please carefully read the information contained in this manual.

1 INTRODUCTION

The manufacturer reserves the right to change technical specifications and features and/or functions of the machine at any time without notice.

1.1 SYMBOLS

In this manual, important information it is highlighted using the following symbols:



INSTRUCTION: Instructions pertaining to correct use of the oven and those responsible for using the machine.



WARNING: Signifies a particularly important point.



DANGER: Signifies important information about practices for preventing accidents or damages

1.2 INTENDED USE

The oven were designed and constructed exclusively for use in food sectors, for preparing and to cook pizzas and similar products .

The intended use described above and the machine configurations are the only uses authorized by the Manufacturer: **do not use the machine in any way that does not adhere to the provided instructions.**



The intended use is valid only for equipment which is in good structural, mechanical and engineering condition.

1.3 PURPOSE AND CONTENTS OF MANUAL

Purpose:

The purpose of this manual is to allow the user to operate the machine in adherence to all regulations and to make use of the necessary materials for correct, safe and enduring use.

Contents:

This manual contains all the necessary information for installation, use and maintenance of the machine.

Scrupulous adherence to the information contained in this manual guarantees high safety and productivity levels of the machine.

1.4 CONSERVATION OF THIS MANUAL

Conservation and Consultation:

The manual must be conserved with care and must always be available for consultation, both by the user and by those responsible for assembly and maintenance.

The Use and Maintenance Manual is an integral part of the machine.

Deterioration and Disposal:

If necessary, request another copy of the manual from the manufacturer or dealer.

Transfer of the oven:

If the oven is to be transferred, the user is required to deliver this manual to the purchaser.

1.5 MANUAL UPDATING

This manual is a state of the art explanation of the machine at the moment the machine is released on the market.

The machines which are already available on the market, with their related documentation, will not be considered to be lacking or inadequate following possible modifications, adjustments or applications of new technologies on newly marketed machines.

1.6 GENERAL INFORMATION

Information:

In the case of exchange of information with the Manufacturer or the Dealer regarding the oven, please refer to the serial number and the identification data of the machine reported on the plate.

Responsability:


With delivery of this manual, the Manufacturer declines any and all responsibility, both civil and criminal, for accidents deriving from partial or total non-adherence to the specifications contained herein.

The Manufacturer declines any and all responsibility deriving from improper use of the machine or incorrect use by the user, unauthorized modifications and/or repairs, use of unoriginal spare parts or parts not appropriate for this machine model.

Extraordinary maintenance:

Extraordinary maintenance operations must be executed by qualified personnel trained to intervene on the oven model referred to in this manual.

Responsibility for installation operations:

 Responsibility for oven installation operations are not considered to be responsibility of the Manufacturer. This is, and remains, the responsibility of the installer who is in charge of executing the controls related to the correctness of the proposed installation. In addition, all safety regulations outlined in currently enforced laws in the state in which the machine is installed must be respected.

Use:

In addition to the instructions contained in this manual, use of the machine is subject to all safety regulations outlined in the specific laws in the state where the machine is installed.

1.7 RELEVANT SAFETY AND ACCIDENT PREVENTION REGULATIONS TO BE ADHERED TO

- Directive 2006/95/CE "Regarding harmonization of legislation of the member States in relation to electrical materials destined for use within certain voltage limits".
- Directive 2004/108/CE "Regarding harmonization of legislation of the member States in relation to electromagnetic compatibility and that repealed by Directive 89/336/CEE".
- Directive 89/391/CEE "Regarding implementation of measures aimed at promotion of improvements in worker safety and health during the work shift".
- Directive 2006/42/CE "Regarding machines and amendments of the Directive 95/16/CE".
- Directive 85/374/CEE and Directive 1999/34/CE "Regarding harmonization of legislative, regulatory and administrative instructions, of the member States in regards to responsibility for damages caused by defective products".
- Directive 2002/95/CE "regarding use restrictions of determined hazardous substances in the electrical and electronic equipment".
- Directive 2002/96/CE and 2003/108/CE "Regarding disposal of electrical and electronic equipment (RAEE) and subsequent amendments."

1.8 LEGAL WARRANTY

The period of the guarantee is in agreement with the European community standards and starts from the date of the invoice issued at the time of purchase..

Within such a period parts will be replaced or repaired free of charge, only **free our works** that, for unequivocal and well ascertained reasons, are found to have manufacturing defects; this does not include electrical components and those subject to wear.

Shipping costs and labor are not included in the guarantee.

In order to make use of the legal warranty, the user must, as outlined in Directive 1999/44/CE, strictly observe the instructions contained in this manual, and in particular:

- always operate the oven within the limits of its intended use;
- always and diligently execute constant maintenance;
- authorize only personnel with adequate skills, behavior and proper training to use the oven.

Non-adherence to the instructions contained in this manual will cause the warranty to be considered immediately null and void.

1.9 MANUFACTURER RESPONSIBILITY



The manufacturer declines all civil and criminal responsibility, direct or indirect, due to:

- installation that does not conform to local currently enforced regulations and safety directives;
- non-observance of the instructions contained in this manual;
- installation by unqualified and untrained personnel;
- use that does not comply with safety directives;
- modifications and repairs on the machine that are unauthorized by the Manufacturer;
- use of unoriginal spare parts or parts not specific to the oven model;
- lack of maintenance;
- extraordinary events.

1.10 USER CHARACTERISTICS

The user of the oven must be an adult, responsible person having the necessary technical knowledge for ordinary maintenance of the mechanical and electrical components of the machine

Be sure to keep children away from the machine while it is operating.

1.11 TECHNICAL ASSISTANCE

The Manufacturer is able to resolve any problems that occur regarding use and maintenance of the machine for its entire lifespan.

The central headquarters is at your disposal for information about the nearest authorized assistance centre.

1.12 SPARE PARTS

Use exclusively original spare parts.

Do not wait until components are worn out before replacing them.

Replacing a worn component before breakage helps to prevent injuries deriving from accidents caused by unexpected component breakage, which could provoke serious damage to persons or things.



Execution of periodical maintenance controls as indicated in the chapter "MAINTENANCE AND CLEANING"

1.13 IDENTIFICATION LABEL

The identification label placed on the oven contains all of the machine data, including Manufacturer data, the **serial number** and the brand **CE**.

1.14 OVEN DELIVERY

The oven is provided in a closed cardboard package bound with straps to a wooden platform that can be moved using forklifts and/or other means. Inside of the package, in addition to the machine, there are also instructions for use, installation and maintenance, as well as the declaration of conformity in accordance with the machines directive.

2 SAFETY RECOMMENDATIONS

2.1 WARNINGS FOR THE INSTALLER



Check that the location of the oven is in compliance with local, national and European regulations.

- Adhere to the instructions in this manual.
- Do not execute electrical connections using temporary or uninsulated cables.
- Check that the ground connection of the electrical system is functioning properly.

- Always use individual safety devices and other means of protection in compliance with the law.

2.2 WARNING FOR THE USER



The conditions in the surrounding area where the machine will be installed must have the following characteristics:

- the area must be dry;
- the area must have water and heat sources at an adequate distance;
- ventilation and lighting must be suitable and comply with the hygiene and safety standards foreseen by current laws;
- the floor must be flat and compact to facilitate thorough cleaning;
- there must be no obstacles of any kind in the immediate vicinity of the machine that could effect the machine's normal ventilation.

In addition, the user must:

- make certain to keep children away from the machine when it is operating;
- adhere to the instructions in this manual.
- not remove or tamper with the safety devices on the machine;
- always pay careful attention to the work at hand and not use the machine when in a distracted state;
- perform all operations with maximum safety and calm;
- respect the instructions and warnings displayed on the machine labels.

The labels are accident prevention devices, and therefore must always be perfectly legible. If these should be damaged and illegible, it is mandatory to replace them by requesting replacements from the Manufacturer.

- At the end of each working shift, before cleaning, maintenance or transfer operations, disconnect electrical power.

2.3 WARNINGS FOR THE MAINTENANCE OPERATOR



Observe the instructions indicated in this manual.

- Always use individual safety devices and other protection means.
- Before starting any maintenance operations, make sure that the oven, it was used, is cooled down .
- If any of the safety devices is worn or faulty, the oven is also considered faulty and not to be used.
- Disconnect electrical power before intervening on electrical or electronic parts and connectors.

3 MOVEMENT AND TRANSPORT

The oven is provided complete with all of the necessary parts in a closed package attached to a wooden pallet with straps.

The oven must be unloaded from the transport vehicle, lifting it with suitable equipment.

To transport the oven to its installation area, use a rolling cart with adequate load capacity.

During lifting operations, avoid sudden movements.

Make certain that the lifting means have a load capacity that is superior to the weight of the machine to be lifted.

The operator maneuvering the lifting equipment is responsible for lifting the load.

Leave a free space of approximately 20 cm around the oven to facilitate use, cleaning and maintenance operations.

DANGER



Be careful that children do not play with the packaging materials (for example, plastic film and styrofoam). Suffocation danger!

4 PREPARATION OF THE INSTALLATION AREA

4.1 SAFETY PRECAUTIONS



Responsibility for operations executed in the location where the machine is installed is, and remains, of the user. The user is also responsible for execution of controls related to the installation of the machine.

The user must adhere to all local, national and European safety regulations.

The equipment must be installed on floors with adequate load capacity.

The assembly and disassembly instructions for the oven are reserved for specialized technicians.

It is always recommended that users contact our assistance service for technical requests.

If other technicians intervene, it is recommended to make certain of their skills.

Prior to starting machine assembly or disassembly, the installer must adhere to safety precautions in compliance with the law, and in particular must:

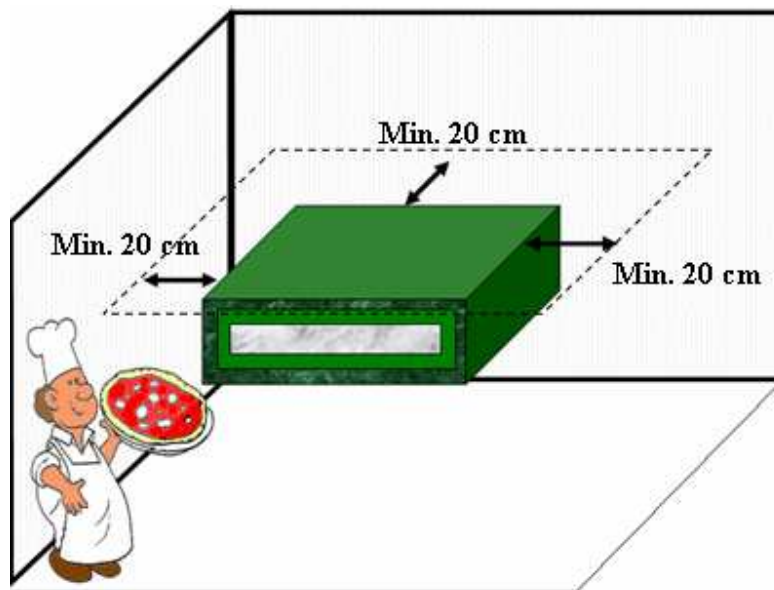
- A) not operate in adverse conditions;
- B) operate in perfect psycho/physical conditions and must check that the individual accident prevention devices are perfectly functional;
- C) wear accident prevention gloves;
- D) wear accident prevention footwear;
- E) use tools that are electrically insulated;
- F) make sure that the area used for assembly and disassembly is free of any obstacles.

4.2 OVEN INSTALLATION LOCATION

The following figure illustrates the minimum distances that must be respected when positioning the machine to facilitate use, cleaning and maintenance of the oven.



The minimum distance that must be respected between the oven and surrounding walls or other machines must be approximately 20 cm.



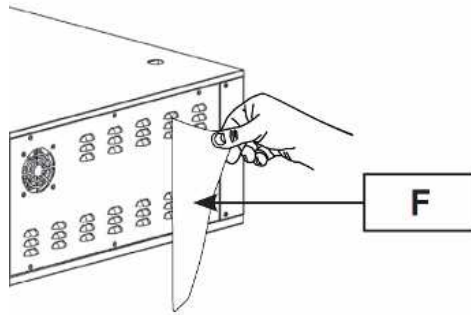
5 INSTALLATION

Installation must be executed by qualified personnel in compliance with local, national and European regulations.

5.1 OVEN POSITIONING

Ensure that the oven is put on a stand with the suitable carrying capacity and that is flat.

After unpacking the oven from its packing, position it in prepared location, taking into account the minimum distances (see point 4.2). Remove possible protections in polystyrene and **take off the protecting film (F)** avoiding to use tools which can damage the surfaces.



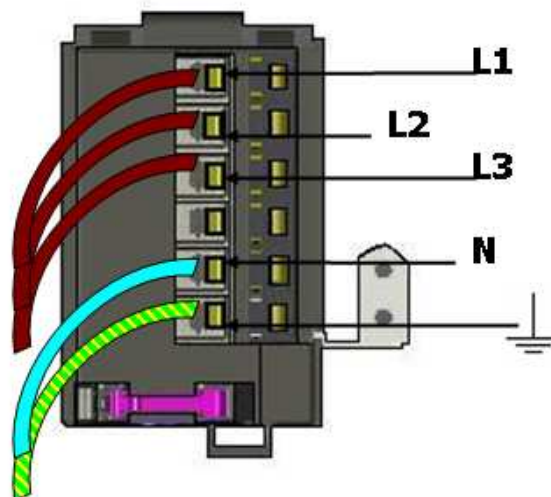
5.2 EQUIPMENT HOOK-UP

5.2.1 Electrical connection

The oven is not provided with power supply cable. When connecting the appliance electrically, an automatic RCD must be interposed with an opening distance between contacts of at least 3 mm. To connect the appliance electrically it is essential to proceed in the following way:

- raise the cover of the terminal block
- connect to the terminal block the power cable.

The power supply cable must be of **H07-RNF** type, with approved minimum cross section as prescribed by the specific directive.



The electrical outlet must be easy to access, no moving should be necessary.

! The electrical connection (plug) must be easily accessible, also following oven installation.

The distance between the machine and the socket must be adequate to not cause tension in the power supply cable. In addition, the cable must not be located beneath the machine support base.

! If the electrical power supply cable is damaged, it must be replaced by the technical assistance service or by a qualified technician to prevent any risks.

5.2.1.1 Ground connection

! It is mandatory that the electrical system is equipped with a ground connection.

The appliance must be part of an equipotential system. The connection is done on terminal marked with symbol which you will find near the cable clamp. The section of the equipotential wire must be at least 10mm². The equipotential symbol is showed in the following figure.



6 OVEN START UP AND USE

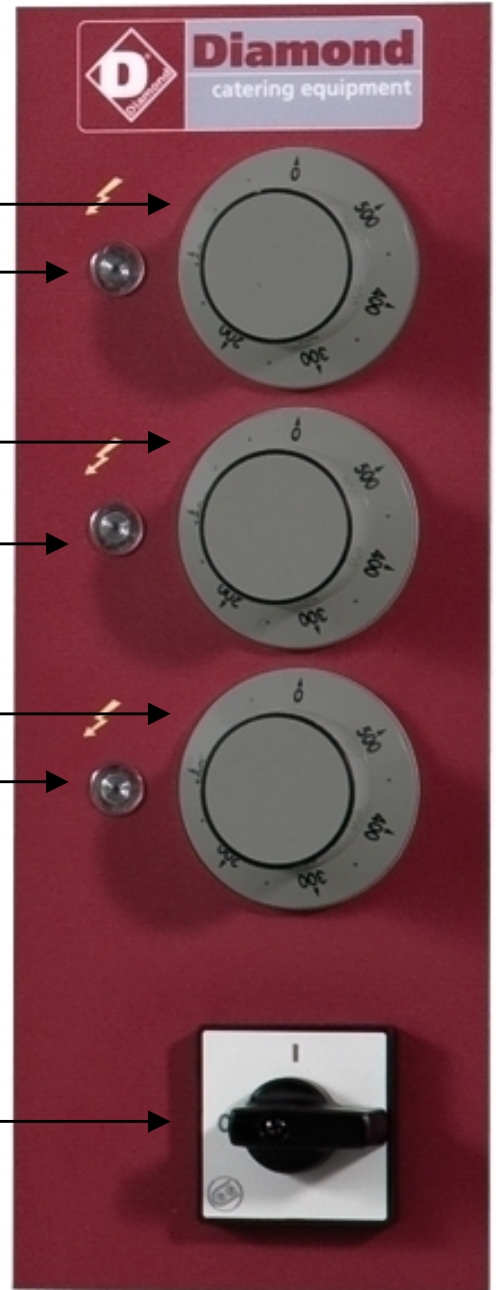
6.1 COMMAND PANEL DESCRIPTION

The command pannel consists of :

BABY 3T OVEN (E3F/24R)

- (A) Main switch
- (B) Thermostat for the regulation of top temperatures
- (C) Top heating elements function pilot light
- (D) Thermostat for the regulation of middle temperatures
- (E) Middle heating elements function pilot light
- (F) Thermostat for the regulation of bottom temperatures
- (G) Bottom heating elements function pilot light

- (B) →
- (C) →
- (D) →
- (E) →
- (F) →
- (G) →
- (A) →



6.2 LIGHTING OF THE OVEN

At the first use of the appliance it is advisable to heat the empty oven to eliminate bad smells caused by the refractory stones evaporation and the inner metallic parts.

Procedure:

- set the main switch in the position "1" after checking that the oven is connected with the power supply
- leave the oven working (empty) for at least 8 hours at the temperature of 300° before proceeding to the first baking

6.3 START UP PHASE


After connecting the oven to the electric net rotate the main switch **(A)** in position "1". Rotate the thermostat knobs until the expected temperature. In this way top and bottom heating elements are under working and the relevant light signals switch on.

6.4 GENERAL INDICATIONS FOR A GOOD COOKING

Generally for the food products it is not advisable to give precise temperature and baking time, because of their different characteristics.

Particularly, regarding pizza and similar products, time and temperatures depend on the shape and thickness of the dough, as well as on the quantity and typology of the additional ingredients.

For those reasons it is always advisable to carry out previously some baking tests, (particularly when it is an absolute new oven), with the aim of understanding as much as possible the characteristics and the functioning of the oven.

 Ideal Time and temperature choice is determinant for a right pizza baking; mostly they depend on the operator's experience.

6.5 OUR PIZZA CHEF'S SUGGESTIONS

In this chapter we report ideas and advices coming from a skilled Pizzaioli working team who continuously cooperates for the development of our products.

For an optimal result, and then a good pizza, baking must be carried out at an average temperature of 310°C for 3 minutes.

For an easier use and care of the oven, for the best result, we strongly advise to operate as follows:

- 1) The oven must be switched on (heating phase) at least one hour before the use; in this phase the below mentioned temperatures must be set:

TOP → 300°C

BOTTOM → 250°C


- 2) At this stage proceed with the first baking keeping these settings
- 3) After baking the first pizzas (first baking), set on the oven the below mentioned temperatures:

TOP → 320°C


BOTTOM → 300°C

Proceeding with the second and step by step with the subsequent baking keeping these settings.

- 4) Once several baking done, or in any case while the oven must simply remain in temperature, without any baking, reset the oven according to the setting under point 1
- 5) When wishing to resume the pizza baking, undertake again the same steps starting from point 1

 For an optimal result, it is necessary that 20% of the baking surface (refractory stones) remains free. This solution allows the best elimination of the water steams coming from the pizzas under baking.

When that solution is not applied, and the entire baking area is full (this is not ideal), the exhauster valve must be fully opened for an easier water steam expulsion.


 For an optimal result it is better to change always the area from one to another baking. This solution enables the refractory stone to dry up in the right way an even temperature on the whole area.


6.6 WORKING PHASE


While working, at any time the oven can be modified in its temperature parameters.


Once the oven has reached the set temperature (visible on the display), it is possible to put in the pizza/s for baking, proceeding as follows:

- Open the door of the oven by the suitable handles
- Put in the oven the pizza/s to bake with suitable instruments for said use .
- Close the door again by the suitable handles and check the baking through the door glass.
- At baking over, open the door by the suitable handles and take out the pizza/s by suitable instruments for said use.

 When opening the door while the oven is on, it is important to stay at the right distance, to avoid being invested by the heat coming out from the chamber.

 Use suitable instruments to bake in and displace the pizzas in the baking chamber, to avoid burns.

 When opening the door to bake the pizza/s, do not leave it opened for long time, to avoid heat dispersion and consequently chambre temperature drop.

 Avoid oil and fats to drop on bottom; if brought at high temperature can burn

6.7 SHUT DOWN PHASE

To shut down the oven turn the main switch **(A)** to the position “**0**”.

7 MAINTENANCE AND CLEANING

7.1 SAFETY PRECAUTIONS

! Before performing any maintenance operations, including cleaning, take the following precautions:

- ensure that the oven is not working and completely cold
- ensure that the electrical power is not present
- make certain that the electrical power cannot be accidentally reinserted. Disconnect the plug from the electrical power socket;
- use individual protection devices in compliance with the directive 89/391/CEE;
- always operate using appropriate maintenance tools;
- once maintenance and repairs are finished, before starting up the oven, reinstall all of the protection devices and reactivate all of the safety devices.
-

7.2 ORDINARY MAINTENANCE FOR THE USER

As any equipment also our ovens requires simple, frequent and careful cleaning to ensure efficient, regular functioning,

! It is recommended to never use chemical products which are not specific for food preparation areas, abrasives or corrosives for any reason. Avoid by all means using water jets, tools, rough or abrasive instruments, such as steel wool, brillo sponges or any other item which could damage the surface of the machine, and especially those that could compromise health safety.

7.2.1 Cleaning of refractory plan

The oven must be cleaned at the end of each use, in compliance with the hygiene regulations and to safeguard machine operation.

Before proceeding the oven temperature must be at 350° C for roughly 60 minutes (setting 350° on the top and on the bottom as well), for an easy baking scoriae carbonization. Once reached the temperature, switch off the oven and wait until the temperature drops until roughly

100°C (the best temperature for cleaning). At this stage disconnect the electric power supply. After dressing in gloves and suitable dresses as protection from burns, open the door and by a brush in natural fiber with a long handle, proceed to a first removal of baking fragments from the refractory stones, then take them out by a suitable vacuum cleaner. At the end, clean the refractory stone with an humid cloth .

7.2.2 External cleaning of the oven

Oven external areas cleaning, external parts in stainless steel, door glass, and switch panel, must be carried out at cold oven and at disconnected electric power supply.

Use a sponge or a soft cloth, not abrasive , slightly humidified with water or possibly with a neutral detergent not corrosive. In any case, do not use water jets which can penetrate through the electric parts and heavily damage them, as well as bring a possible danger for people.

8 ALARM AND POSSIBLE FAULTS

WORKING ANOMALIES		
Anomalies	Anomalies	Anomalies
The oven doesn't heat despite the temperatures are correctly set. Instead function pilot lights of the heating elements are off	Main switch off (positioned on "0")	Rotate the main switch to position "1"
The oven doesn't heat despite the main switch is on (position 1) and the temperatures are correctly set. The function pilot lights of the heating elements are off .	No electric Energy in the net	Check the general contactor, the socie, the plug, and the suppli cable.
The baking chamber does not heat suitably	The set temperature are too low	Set the right temperature
The baking chamber does not heat suitably in spite of the temperature being set rightly	One or more heating elements are defected	Replace the defecate heating elements
The temperature continues going up over the set by thermostats	Thermostat probe or thermostat conctas defected	Check and if necessary replace the thermostat/s

9 INFORMATION FOR DEMOLITION AND DISPOSAL

Demolition and disposal of the machine is the sole responsibility of the owner, who must perform these tasks in compliance of currently enforced laws pertaining to safety and environmental protection in the country where the machine is installed.

Disassembly and disposal can also be performed by a third party, as long as an authorized entity for recovery and demolition of the materials in question.



INSTRUCTION: *always adhere to the currently enforced laws pertaining to disposal of materials and in the country where the machine is installed , and any possible necessity for registration of demolition.*



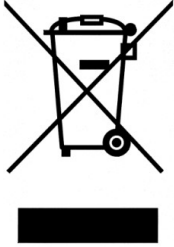
WARNING: *All disassembly operations for demolition must take place with the machine shut-down and disconnected from the electrical power supply.*

- *remove all electrical apparatus;*
- *separate the accumulators on the electronic cards;*
- *dispose of the machine structure through authorized entities;*



WARNING: *Abandoning the machine in accessible areas constitutes grave danger for persons and animals. Responsibility for possible damages to persons and animals is falls exclusively on the owner.*

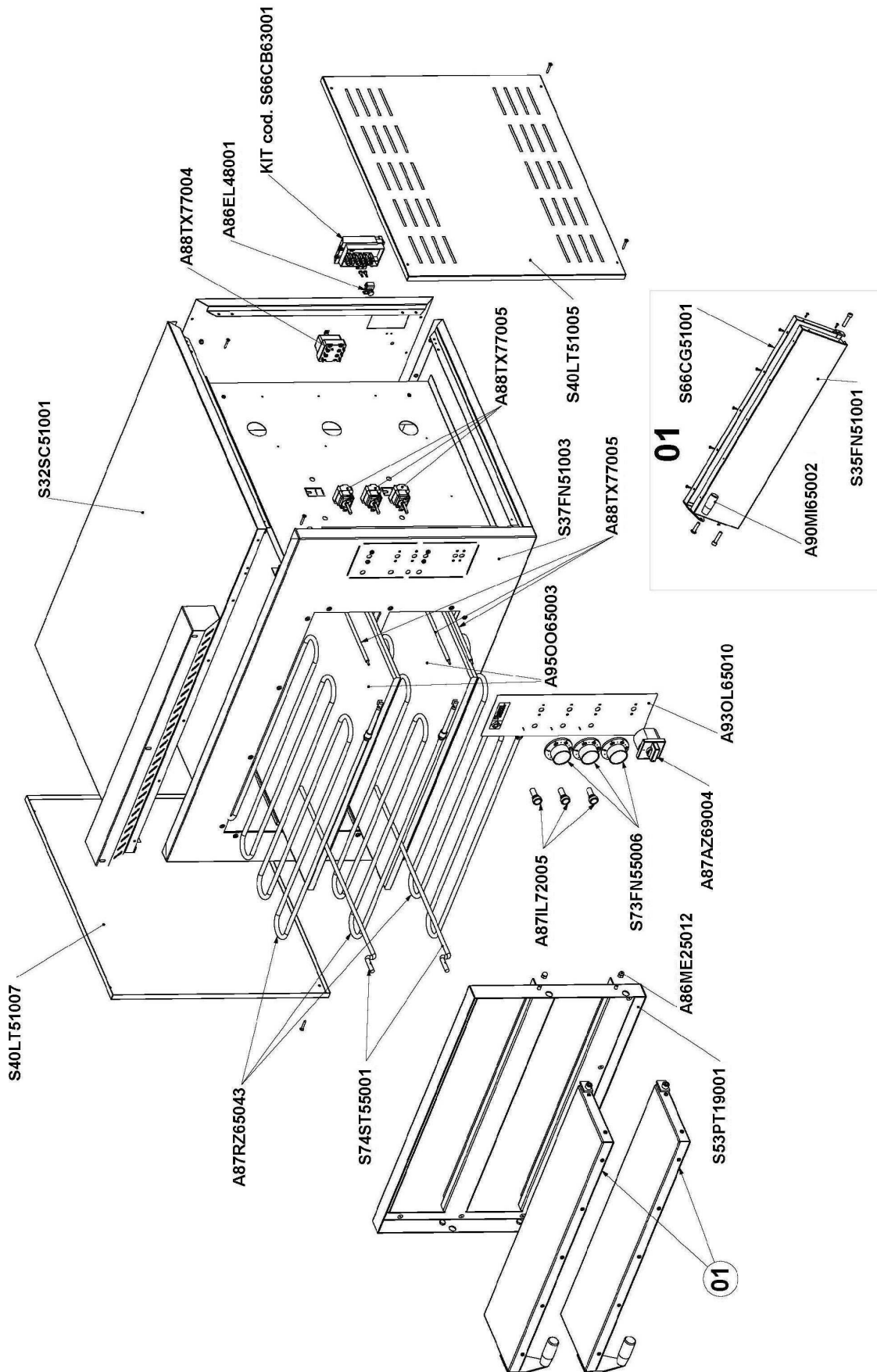
USER INFORMATION



The equipment falls under application of the European Directives 2002/95/CE, 2002/96/CE, 2003/108/CE which states to never dispose of this product together with normal domestic waste. To prevent any possible damage to the environment or to human health, please keep this product separately from other waste so it can be recycled safely from an environmental point of view.

For more information about collection centers please contact the town office or the dealer you bought the product from.

10 EXPLODED VIEW



11 TECHNICAL DATA

Model	Weight (Kg)	Width (mm)	Depth (mm)	Height (mm)	Total Power (W)	Supply type	Electrical supply tension (V)	Frequency (Hz)	Highest possible temperature (°C)
BABY 3T (E3F/24R)	76	920	760	530	7500	3+N+T	400	50/60	450

30-01-2013