PF5504

Original Instruction Manual

CAUTION! Read the instruction before using the machine.

LIB30095

22-11-2016

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INTRODUCTION

Dear client, thank you and congratulations for buying this appliance; we are confident that this is the beginning of a positive and long-lasting collaboration.

This manual has all the necessary information for the correct use, maintenance and installation of this appliance. The objective of this manual is to enable the technician and user to take all measures and precautions necessary for the safe, efficient, long-term use of the appliance.

Keep this booklet in a safe place, over the entire life cycle of the product for subsequent reference by the operators designated to use it and specialized technicians.

Where documents are lost or damaged the replacement documentation must be requested directly from the manufacturer or retailer.

The manufacturer is not held liable for any damage caused by people or things or for inappropriate use of the appliance, modifications or repairs carried out by unauthorized personnel or used with spare parts not recommended by the manufacturer and not intended for use with this model.

This appliance complies with the CE directives in force.

INSTRUCTIONS FOR THE INSTALLER

I. WARNING

Read this instructions booklet carefully before starting the installation and start-up operations.

Incorrect installation, assistance, maintenance, cleaning, tampering or modifications can cause malfunction, damage and breakage.

This appliance must only be used for cooking or heating of foods in industrial kitchens. Any other use is inappropriate and dangerous.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

II. PRELIMINARY OPERATIONS

On receipt of the product, make sure it has not been damaged during transport and that the packaging has not been tampered with. In the case of damage or missing parts inform the carrier and retailer/manufacturer immediately, indicating **the code (Art.), serial number (Ser N°)** and attach a photo.

Check that the installation area is kept clear so that doors, corridors and passageways are accessible.

WARNING: the appliance may fall over during transport leading to breakage and damage to things and people. Use suitable transport, capable of taking the weight of the appliance. Do not drag or lean the device for any reason. Lift it up straight from the ground and place horizontally.

III. INSTALLATION AREA

The appliance shall be installed in enclosed and well ventilated areas (not outdoors).
Before positioning the appliance, check the overall dimensions and the exact position of the electrical connection.
It is advised to place the oven under an extractor hood or in such a way that hot fumes and odours exit the oven via adequate ventilation to the outside.
The oven must be placed on a flat surface so that it does not slip or turn over.
The installation area must be able to support the weight of the appliance filled to maximum capacity. See the information level on the back of the oven for the gross weight.
Make sure that it is placed so that the door may be fully opened.
Position it so that the back of the oven is easily accessible for maintenance and connection to the main electrical supply.
The appliance is not meant to be fitted and a 15 cm space must be left all round it.
It is not **advised** to place it near heat, fryers or other hot liquids. If this is not possible at least respect the following distances from machinery: 50 cm from the sides and above the appliance and 70 cm from behind.
Do not place the device near materials or containers of inflammable liquids (such as walls, furniture, screens, gas canisters) as it can be a fire hazard. If this is not possible, cover the inflammable parts with fire and heatproof material and check fire hazard regulations.

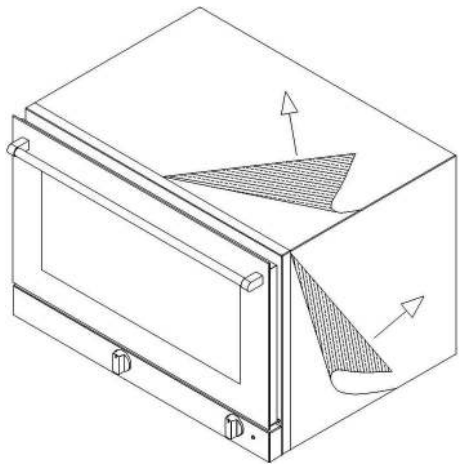
IV. PREPARING FOR INSTALLATION

Remove the outer packaging (wooden caging and/or carton box) and dispose of it in compliance with the laws in force in the country of installation.

REMOVING PROTECTIVE FILM ETC.

Remove the protection film from the external and internal walls. (See image)

Remove all information covering from the inside, and take off all plastic packaging.



STAND

Do not use the appliance without stands.
The stands are already screwed to the underside of the oven.
If they are not used, this prevents airflow from cooling the electric parts and outsides of the oven which causes over-heating and damage to components.
The oven will function correctly if placed level on a flat surface.

V. ELECTRICAL CONNECTION

WARNING: The main connection must be carried out by a qualified and authorised technician according to national, international and local laws in the country where it is installed.

Before the main connection, ensure that the frequency (…..Hz) and voltage (….V) meet the requirements indicated in the in the information tag on the back of the appliance.

OVENS WITH CABLE AND SINGLE PHASE PLUGS

For appliances with cable and plug (single phase 220-240V) the plug merely needs to go into the appropriate socket (the socket must be adapted for the supplied plug and must withstand the voltage required by the appliance indicated on the information plate). The product must be positioned so that the plug is always accessible.

The appliance comes with a certified cable and plug therefore they must not be tampered with or modified.

Only the cable can be substituted: **this must be carried out by a qualified authorized technician.**

The ground wire must always be yellow green.

CABLE SUBSTITUTION

This must be carried out by a qualified authorized technician. The ground wire must always be yellow green.

WARNING: the yellow/green voltage wires in the ground cable must be 3cm longer than the others.

Check that all the connections are tight before connecting the oven to the main.

WARNING: Erroneous connection could lead to overheating of the terminal board which could lead to blowout and electric shock.

Check there is no static discharge between live and earth. Check the limit switch continuity between the external casing and the ground wire of the main. It is advised to use a multimeter to carry out these operations.

The appliance must be connected to the main using a H07RN-F cable.

EQUIPOTENTIAL CONNECTION

This connection shall be carried between the different appliances with the terminal marked by the symbol: (see image).



This terminal enables the connection of Yellow/Green cable with a section between 2.5 and 10mm².

The appliance shall be included in an equipotential system whose efficiency shall be duly verified according to the provisions of the laws in force.

VI. DRAINAGE CONNECTION

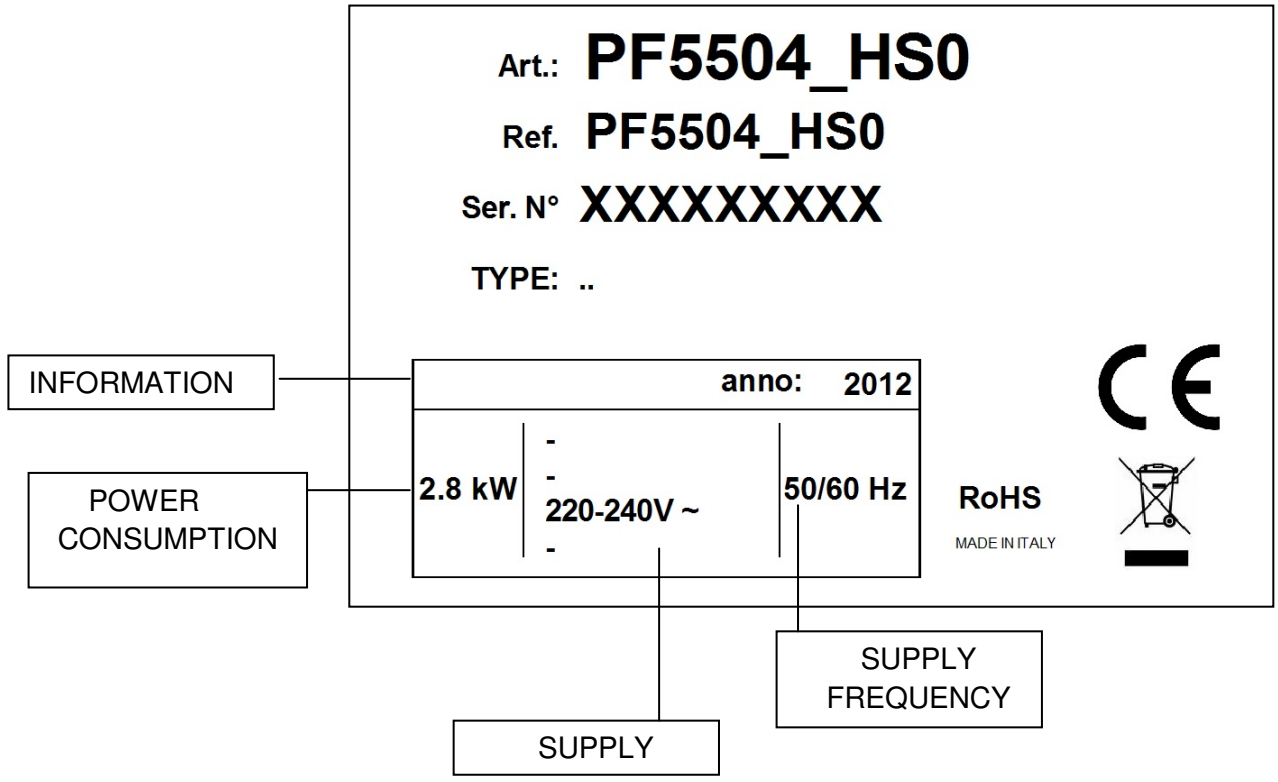
FUMES DISCHARGE

Hot fumes and odors are emitted from the cooking chamber during cooking. This is located at the top back of the oven. Do not place objects on the discharge so as not to hinder the outflow of the fumes and hence avoid causing damage thereto. It is advisable to position the oven under a suctioning or ensure adequate ventilation to the outside for hot fumes and odors through a pipe no smaller than the oven exhaust. Avoid bends and blockages.

VII. SPECIFICATIONS

Manufacturer: Piron S.r.l.
Address: Via Belladoro, 25 – 35010 Cadoneghe (PD) - Italy
Product: Convection oven.
Class : 1

INFORMATION PLATE



INSTRUCTIONS FOR THE USER

I. WARNING

Read this instructions booklet carefully in that it provides indications regarding safety and use of the appliance.
Store carefully for reference at all times.
Incorrect installation, assistance, maintenance, cleaning, tampering or modifications can cause malfunction, damage and breakage.
The oven must only be used for foods in industrial and professional kitchens. Any other use is inappropriate. This appliance is intended for professional use only.
The producer shall be deemed relieved from any liability arising from uses different from the ones indicated.

The appliance is intended for professional use only and it shall be used by qualified personnel.

- The appliance is not suitable for use by people with low physical or mental abilities or lacking experience, unless instructed regarding the operation of the oven by the personnel in charge of their safety.
- Do not leave the appliance unattended in presence of children and ensure that the latter do not have access to the appliance.
- It is thus strongly recommended not to position sources of heat near the apparatus.
- Do not under any circumstance, leave flammable material near a appliance: it can be a fire hazard.
- Food container temperatures, accessories or other objects can be very hot; beware of burns when moving them. Only touch them with relevant thermal protection.
- While opening the oven door: there is danger of scalding due to high temperature emissions.
- Use protective gloves or other personal protection equipment in case of spilling hot food stuff.
- Do not put flammable or alcohol based foods in the oven as they can cause combustion and explosions.
- Avoid putting salt on food inside the cooking chamber of the oven. If this cannot be avoided, ensure that it is cleaned as soon as possible as it can cause damage to the cooking chamber.
- Warning: the floor near the appliance may be slippery.
- The maximum weight for tray must not exceed 2,5 Kg.

The outside parts of the oven can exceed a temperature of 60°C, therefore in order to avoid burning it is advised not to touch the external parts marked by the symbol shown here.



Damage or breakage of door glass components must be substituted immediately (contact the Assistance Centre).
If it is not in use for long periods of time (many days) it is advisable to turn it off at the main.
The producer shall not be deemed liable for any damage incurred by persons or properties, caused by non compliance with the aforementioned instructions of deriving from tampering with even a single part of the appliance and use of non-genuine spare parts.

This appliance complies with the EU directives in force.
On airborne noise emissions, the A-weighted sound pressure level is below 70 dB(A).

II. USING FOR THE FIRST TIME

Make sure to perform all required cheeks to adhere to the soundness of the systems and the installation of the appliance in accordance with regulations, technical and safety instructions provided for by this manual before operating the appliance.
There should not be plastic bags inside it, instruction manuals, plastic film or anything else.

Ensure that the baking tray holders inside the cooking chamber are well fitted to the walls. Otherwise the baking trays containing food or hot liquids could fall resulting in scalding.



All packaging should have been entirely removed, including the protective film applied on the walls of the product purchased.
The vents and aeration slits should be open and clear of obstructions.
The parts of the oven that might be dismounted for installation must be mounted again.

TESTING
The oven is tested by completing a sample cooking cycle which allows you to verify whether the apparatus operates correctly and if there are failures or problems.
Start the oven and set a cooking time and temperature for 10 minutes at 150° C.
Thoroughly verify the conditions listed below:

- The coking chamber light is ON.
- On reaching the set temperature, the cooking temperature thermostat turns off the heating elements.

Heat the oven empty up to 200° C (392° F) for about 30 minutes so as to eliminate thermal insulation odors.

FIRST CLEANING OF THE COOKING CHAMBER OF THE OVEN
Disconnect electrical power from the appliance and wait until the oven is cooled completely before cleaning.
WARNING: the appliance should never be cleaned with high pressure water sprayers.
There should never be any residue of solvents or detergents. They should be removed by rinsing thoroughly using a damp cloth. Appropriate eye, mouth and hand protection should be used. Possible danger of corrosion.
Clean the walls of the cooking chamber using hot water and soap, then rinse; never use aggressive or acidic products.

III. ORDINARY MAINTENANCE

The user is solely responsible for ordinary maintenance. The Assistance Centre must be contacted for extraordinary maintenance which requires a specialized authorized technician.

CLEANING: GENERAL RULES

Disconnect electrical power from the appliance and wait until the oven is cooled completely before cleaning.

WARNING: the appliance should never be cleaned with high pressure water sprays.

ORDINARY CLEANING OF COOKING CHAMBER

It is advisable to clean the cooking chamber daily so as to maintain correct levels of hygiene and avoid the deterioration of steel.

Do not use high pressure water steam lances or steamers for cleaning. Acidic, abrasive, corrosive sand-based or caustic soda based detergents are prohibited.

It is strictly prohibited to wash the cooking chamber in cooking temperatures higher than 70℃, scalding danger.

Daily cleaning of the oven cooking chamber lining must be carried out with a non-abrasive detergent to guarantee its full function.

Use plastic bristles or a sponge in vinegar and warm water in case of dirt crusts.

Warning: residue fats possibly present in the cooking chamber could catch fire when using the oven, hence it is advisable to remove them quickly.

Only use products recommended by the manufacturer of the appliance.

EXTERNAL CLEANING

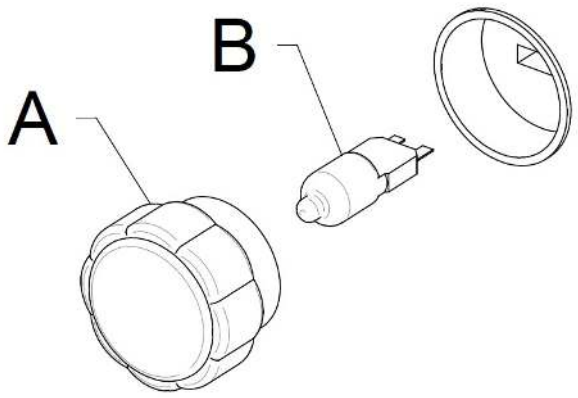
Only use a damp cloth with warm water or products suitable for cleaning stainless steel. Do not use acidic products or ammonia.

WARNING: the appliance should never be cleaned with high pressure water sprays.

REPLACING LIGHT LAMPS

WARNING: Strictly adhere to the following procedure in order to avoid electric shock or damage to people:

- Disconnect the electrical connection of the oven and let it cool.
- take off the side grids that hold the baking trays.
- Unscrew the glass cover “A”. Replace the lamp “B” with one having the same characteristics.
- Screw back on glass cover “A”.
- Put the side grids back on ensuring they are well fitted.



Should the glass lid be broken or damaged, do not use the oven until the lid is replaced (Contact the Assistance Centre).

IV. EXTRAORDINARY MAINTENANCE

It is advisable to have the appliance subjected to periodical checks (at least once per year) by a specialized authorized technician.

Any maintenance, installation or repair work must be carried out by qualified authorized personnel by contacting the Assistance Centre. Before carrying out any operation the appliance must be disconnected from the main and wait for it to cool down.

Before moving the appliance from its position, check that the electricity connections (electric cables) are correctly disconnected.

If the appliance is on wheels check that electric cables, pipes or anything else are not damaged while moving it. Ensure the break is on. Avoid placing the device near heat (such as fryers etc.).

After carrying out the task and replacing the appliance in its initial position, check that the electric supply is connected correctly.

V. MAINTENANCE IN CASE OF BREAKAGE

If the appliance breaks, disconnect it from the electrical main.

Before ringing Customer Service, check the chart below.

FAILURE	CAUSE	SOLUTION
Oven light OFF	Loose lamp	Correctly fit the lamp into the lamp holder
	Blown lamp	Replace the lamp (see ordinary maintenance)
Non-uniform cooking by the chamber		
	The fan is not operating	Contact specialized technician for repair (Assistance Service).
	Failure of the heating element	Contact specialized technician for repair (Assistance Service).
The oven is completely OFF	Supply voltage failure	Restore power supply voltage
	Incorrect connection to the power supply network	Check connection to the power supply network
	Thermal cut-out disconnected the power supply	Wait until the oven temperature goes below the safety threshold and contact the specialized technician for repair (Assistance Service).
Water leaking from the gaskets with the door closed	Dirty gasket	Clean the gasket with a damp cloth
	Damaged gasket	Contact specialized technician for repair (Assistance Service).
	Problem regarding the closure of the door	Contact specialized technician for repair (Assistance Service).

If the problem persists we advise you to consult a retailer of the manufacturer for Assistance Service specifying the problem and supplying your **the code (Art.) and appliance Ser N°.** This information is provided on the INFORMATION PLATE on the back of the machine**.**

SPARE PARTS

Use only authorized parts for product repair. All interventions shall be carried out by authorized and specialized technical personnel. Contact the Assistance Centre to request spare parts.

VI. ADVICE DURING COOKING

Where the grill is used to cook fatty food such as roasts or poultry it is advisable to insert a container on the bottom of the cooking chamber to collect the fat during cooking.

While cooking food with full containers or filled with liquids, ensure they do not spill, both during and after cooking on taking them out of the oven. Scalding danger!

When ovens are placed on proving cabinets, stainless steel tables or other ovens, it is not advisable to use shelves so high that the inside of the oven is not at eye level. Scalding danger!



Always clean accessories before use.

To cook food perfectly and uniformly it is not advised to use deep baking trays because they would prevent the correct air circulation. There must be a space of at least 2cm between the top tray and food.

To cook uniformly do not overload the oven and make sure baked goods or bread face the right direction toward airflow in the cooking chamber.

Correct use of core probe: insert in the thickest part of the food from top to bottom until the centre is reached with the core probe.
To counteract the loss of heat through opening the door to put food in the oven, it is advised to preheat to at least 30 °C higher than the desired cooking temperature.
In case of interventions on the food, leave the door open for the least time possible, so as to prevent the temperature within the oven from dropping to a point of jeopardizing successful cooking.
WARNING: it is advisable to open the door twice: keep the door ajar (3-4 cm) for 4-5'', then open completely. This is to prevent heat and steam causing annoyance or burns.

DEFROST
The oven can be used for accelerating the defrosting process for foods to be cooked, by using forced air at ambient temperature or at lower temperature (depending on the size of the product to be defrosted). This guarantees quick thawing of frozen products without altering their taste and aspect.

PREHEATING
To avoid the effects of heat loss when the oven door is opened to place food inside it is advised to preheat to at least 30 °C higher than the desired cooking temperature.

VII. MECHANICAL OVEN CONTROL PANEL



- **TIMER KNOB**
  When manual is selected, the oven stays on until someone turns it off.
  When a certain value is selected, the oven stays on for that time (120 minutes maximum).

- **THERMOSTAT KNOB**
  This knob allows selecting the desired coking temperature.

- **THERMOSTAT LIGHT**
  This light is on when the oven heating elements are on therefore the temperature in the cooking chamber is less than that set by the thermostat dial. When the light goes off it means that the heat is off and that the cooking chamber has reached the set temperature.