

PizzaMaster®

Instruction for installation, operation and maintenance



Counter Top Ovens

PM 351ED	PM 401ED	PM 451ED
PM 351ED-1	PM 401ED-1	PM 451ED-1
PM 352ED	PM 402ED	PM 452ED
PM 352ED-1	PM 402ED-1	PM 452ED-1
PM 352ED-2	PM 402ED-2	PM 452ED-2

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Attachment :

Electrical diagram
 Parts list - Electrical components

Technical data

Model 1)	Dimensions in millimetres Width x Depth x Height		No. of Decks	Power kW
	External	Internal (per deck)		
PM 351ED	595 x 530 x 430	355 x 355 x 195	1	2.3
PM 351ED-1		355 x 355 x 85	2	3.4
PM 352ED	595 x 530 x 730	355 x 355 x 195	2	4.5
PM 352ED-1		355 x 355 x 195/85 2)	3	5.6
PM 352ED-2		355 x 355 x 85	4	6.7
PM 401ED	650 x 585 x 430	410 x 410 x 195	1	3.1
PM 401ED-1		410 x 410 x 85	2	4.6
PM 402ED	650 x 585 x 730	410 x 410 x 195	2	6.1
PM 402ED-1		410 x 410 x 195/85 2)	3	7.6
PM 402ED-2		410 x 410 x 85	4	9.1
PM 451ED	700 x 635 x 430	460 x 460 x 195	1	3.6
PM 451ED-1		460 x 460 x 85	2	5.4
PM 452ED	700 x 635 x 730	460 x 460 x 195	2	7.3
PM 452ED-1		460 x 460 x 195/85 2)	3	9.1
PM 452ED-2		460 x 460 x 85	4	10.8

1) Addition (-1) or (-2) to model code is oven model equipped with 1 or 2 extra hearthstones.

2) Deck height is 195 mm (7.7") as standard. Fitting extra hearthstone gives 2 baking surfaces, each with a deck height of 85 mm (3.4").

Electrical connection

Important!

For reasons of safety and the validity of the warranty, all electrical work must be carried out by a qualified electrician.

The oven must be connected via an external main switch with min. 3 mm gape of at least 3 mm for each power supply cable.

Power and fuse ratings per oven

Modell	230V 1N 50/60HZ	400V 3N 50/60HZ
PM 351ED	10A	3/10A
PM 351ED-1	16A	3/10A
PM 352ED	20A*	3/10A
PM 352ED-1	25A*	3/10A
PM 352ED-2	32A*	3/10A
PM 401ED	16A	3/10A
PM 401ED-1	20A*	3/10A
PM 402ED	32A*	3/16A
PM 402ED-1	40A*	3/16A
PM 402ED-2	40A*	3/16A
PM 451ED	16A	3/10A
PM 451ED-1	25A*	3/10A
PM 452ED	32A*	3/16A
PM 452ED-1	40A*	3/16A
PM 452ED-2	-	3/16A

Before connecting the oven see the ovens rating plate and attached electrical diagram

The oven has to be connected with the attached power supply cable (1.5 m)

* Model not provided with a power supply cable

The earth potential equalizer screw has to be installed. The earth potential screw is located on the backside next to the connecting cable.

Positioning the oven

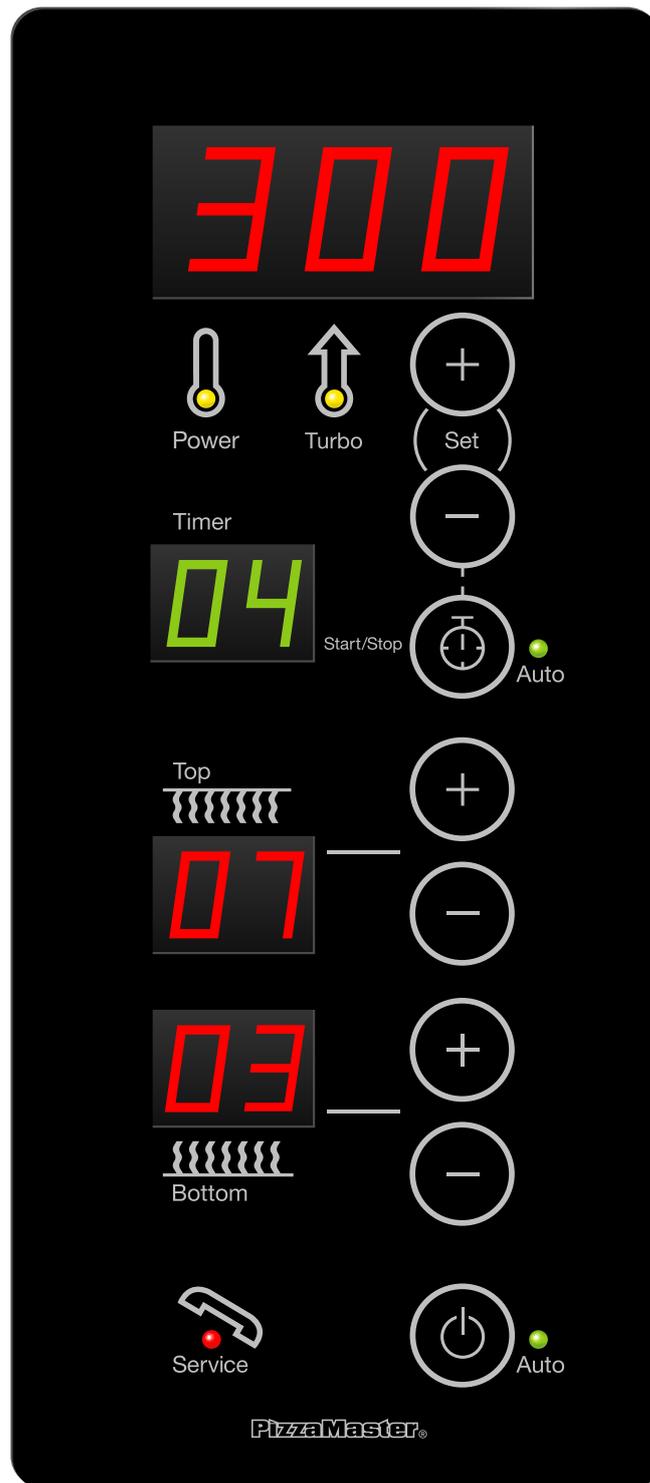
When positioning your oven, it is important to consider the following points:

- It is important for the floor to be flat, so that the oven is both horizontal and stable.
- For ventilation of the oven, a space of at least 50 mm is needed between the oven and any adjacent wall, on all sides.

First-time start-up of oven

Before putting the oven into operation, it should be switched on and brought up to temperature to burn off any remaining protective oil in the oven chamber(s). When this is done, the oven will emit a certain amount of smoke, which is normal. Make sure therefore that the kitchen ventilation system is switched on. If possible, open doors and windows to allow the smoke to escape more quickly. All decks can be switched on simultaneously. Follow the running-in schedule below:

1. Close all the oven doors.
2. Switch on the oven and set all heat controls to position 10 and adjust the thermostat to 300 °C.
3. When the oven reaches 300 °C (which takes about 20 minutes), leave it switched on for 1 hour.
4. The oven is now ready for use.



This appliances is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervisory or instruction concerning use of the appliance by a person responsible for their safety. Children shall be supervised to ensure they not play with the appliance

Display - Instruction

Oven mode - ON / OFF

Place the oven in desired mode by pressing 

ON: The display is active and the oven lights is on.

OFF: The display is dimmed, OFF is showed in the upper display.

Temperature - setting / display

Adjust desired temperature with  
The display shows desired temperature, to see real-time temperature press **Set**.

Power

A yellow lamp indicates that the heating element is on.

Turbo

The turbo-start function, engaged automatically at start up, brings the oven up to temperature very quickly. When the desired temperature has been reached, the turbo-start shuts off automatically. A yellow lamp indicates that the turbo is in operation.

Setting the heat output controls

Adjust desired power for each heat zone by pressing  

0 = Off

10 = Maximum output

Top - Overhead heat

Bottom - Bottom heat

Important! When Turbo-function is activated all heat zones are set at maximum regardless off settings/display.

Service

If the oven overheats, it is turned off automatically. A red light will show when the overheating cut-off has been activated. The oven can be reset by turning off the main switch and turn it on again, when the temperature have gone down below 350 °C. The main circuit breakers on the back of the oven also needs to be reset.

Timer

Timer function can be set in two different modes. For setting individual baking/roasting times (normal mode) or common baking times (auto mode)
The timer display shows whole minutes.

Individual baking times - Normal mode

When using individual baking/roasting times, gives after desired baking time a alarm with manual shut-off.

Common baking time - Auto mode

For common baking/roasting time at the press of a button. E.g. if timer is set at 4 min the oven makes for each press at  a short alarm after 4 min.

Using individual baking times - Normal mode

Press  adjust desired baking time by pressing   confirm with **Set**. Desired baking time is showed and a small green indication light is turned on in the timers display window (lower right corner).

Start the timer by pressing , green indication light is flashing and remaining baking time is showed.

To stop timer press , green indication light is turned off.

After desired baking time the oven gives a alarm with manual shut-off. To turn off alarm press .

Activating - Auto mode

Keep  pressed until green Auto lamp is turned on.

Adjust desired baking time with   confirm with **Set**.

Desired baking time is showed and the displays green indication light is turned on.

Press  to start timer, the green indication light is flashing

Up to 5 independent alarms can be activated.

Deactivating Auto mode:

Keep  pressed until Auto lamp is turned off then press **Set**.

Care and maintenance

A well maintained oven lasts longer and looks like new for a long time. We recommend cleaning and servicing your oven as follows:

Important!

- Do not use cleaning agents on the hearthstones. If cleaning is necessary, use a clean damp cloth only.
- Do not use pressure-washing equipment to clean the oven.
- Do not use abrasive materials like steel wool or abrasive sponges to clean the glass in the oven door. N.B. Before cleaning, the glass should be cool enough (max 50 °C) to touch. Otherwise there is a risk of cracking.

Daily maintenance and cleaning

1. Brush out and scrape out any bake residue or soot in the oven chamber.
2. Clean the door-glass inside and outside using a cloth moistened with water and glass-cleaning agent.
3. Clean the outside of the oven using a cleaning agent for stainless-steel surfaces.

Monthly maintenance and cleaning

1. First clean the oven's external stainless-steel surfaces. Then, if necessary, use a special cleaning and polishing cloth for brushed stainless-steel surfaces.

IMPORTANT!

Your oven has surfaces of brushed stainless-steel. Always apply the special cloth in the direction of the grain.

2. Lubricate the door bushings with a high-temperature oil lubricant.

Annual maintenance and cleaning

1. Lift out the hearthstones and vacuum-clean the entire oven chamber.

IMPORTANT!

Be very careful to mark and put back the hearthstones exactly as they were. Each stone must be returned to its original place with the same side facing upward and turned in the same direction as before.

Changing an oven lamp

1. Turn the oven off.
2. Loosen the lamp glass. (Stick a small screwdriver in the small gap at the lamp glass short side and press gentle to loosen the glass)
3. Take out the defective lamp.

IMPORTANT!

Take care not to touch the new lamp directly, for that would reduce its service life.

4. Wear gloves or use a piece of paper to grasp and fit the new lamp.
5. Fit back the lamp glass

Base settings

We suggest using the recommended base-settings to begin with. Then, as you gain experience with the oven, you can experiment with different thermostat and heat-control settings until you find the optimum settings for your brand of pizza.

	Pizza baked directly on hearthstone	Pizza baked in pan
Temperature	300 °C	300 °C
Top	7	7
Bottom	2	7

Setting the right temperature

The oven temperature is set by means of the thermostat at the top of the control panel. It should be set to suit the composition of the dough, the size and thickness of the crust, the quantity of pizza-toppings and the desired baking result, e.g. whether you prefer the crust to be fairly soft or nice and crispy.

Basic rule

The basic rule is that the pizza crust should be ready by the time the pizza toppings are ready. To help achieve this, bear in mind the following:

Quantity and relationship between salt and sugar

- Sugar makes the crust more crispy and gives it more colour. The use of sugar therefore enables either the baking time to be shortened or the oven temperature to be reduced.
- Salt makes the crust softer and gives it less colour. The use of salt therefore requires either a longer baking time or a higher oven temperature.

Thickness of pizza crust (and base)

- The thinner the crust, the shorter the baking time.
- The thicker the crust, the longer the baking time.

Quantity of pizza toppings

- The fewer the pizza toppings, the shorter the baking time.
- The more pizza toppings, the longer the baking time.

Important! Once you have found the right thermostat temperature-setting for your brand of pizza, **always** use that setting regardless of the workload and number of pizzas in the oven.

Setting the heat output controls

Top- – Overhead heat

If the preset oven temperature falls by more than 30 °C during baking, then the settings for *Top* are too low. Increase the settings as necessary, but just enough to maintain the oven temperature.

Bottom – Bottom-heat

The bottom heat should be set as high as possible without burning the undersides of the pizzas.

Tip! When you are expecting an extra high workload, e.g. during rush hours, you can increase the bottom heat 15 minutes beforehand to boost the heat in the hearthstones. This will help to maintain the bottom heat throughout the rush period.

Trouble shooting

Trouble shooting

The table below will help to make baking easier, simplify adjustments of the oven and help in the event of problem. If solution is not found please contact your nearest PizzaMaster® distributor or contact our service department.

Symptom	Possible cause	Probable solution
The oven does not start	Main fuse has blown/tripped	Replace/reset main fuse
Oven temperature falls too much or recovery period is too long	Main fuse has blown/tripped	Replace/reset main fuse
	A power relay is broken	Replace power relay
	Top settings are too low	Increase settings for Top
The top of the pizza is too dark	Top settings are too high	Decrease settings for Top
	Too high baking temperature	Decrease baking temperature
The bottom of the pizza is too dark	Bottom is set too high	Decrease bottom
	Too high baking temperature	Decrease baking temperature
Both the top and bottom of the pizza is too dark	Too high baking temperature	Decrease baking temperature
	Too long baking time	Decrease baking time
Baking time is too long before the pizza is ready	Baking temperature is too low	Increase baking temperature

