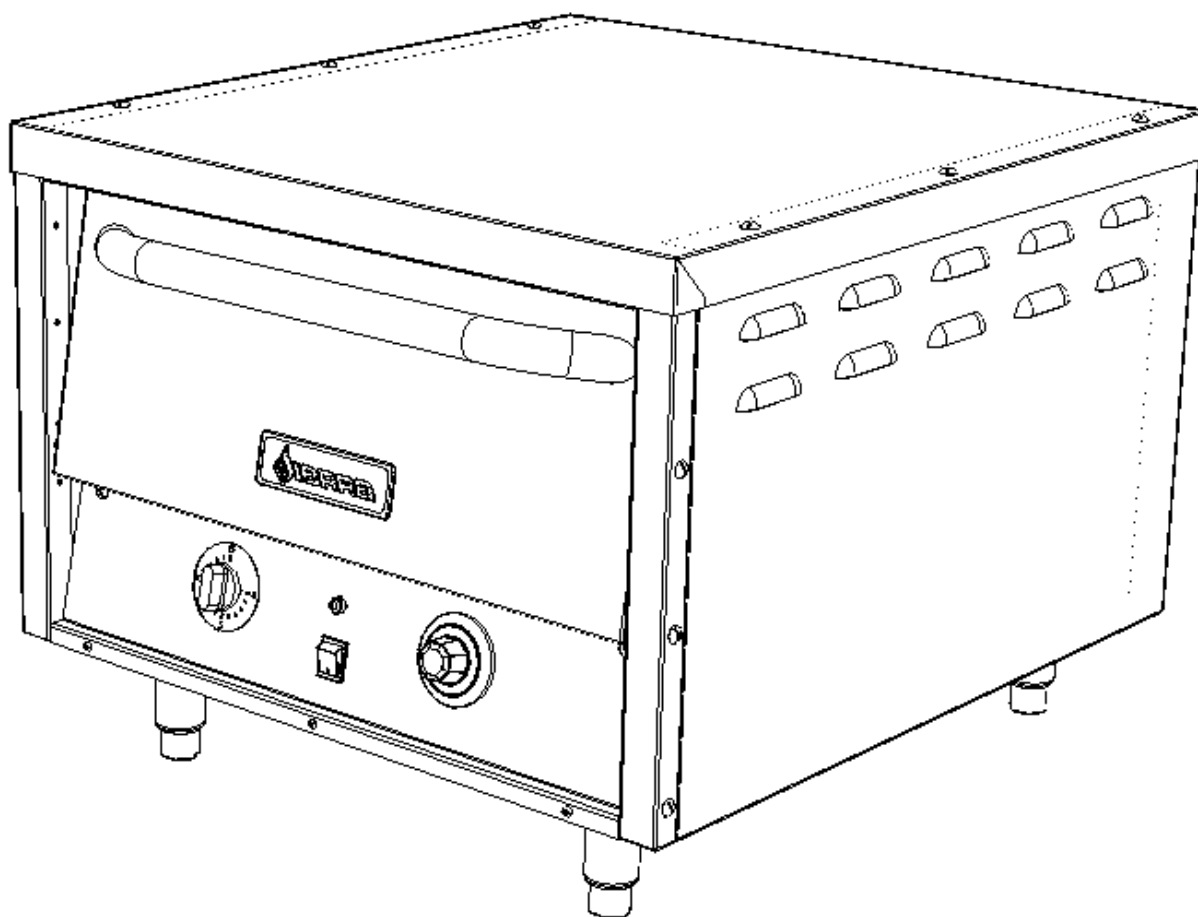




COUNTERTOP ELECTRIC OVEN OPERATION MANUAL

SRPO-24E



CAUTION: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.



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INSTALLATION INSTRUCTION

1.1 Minimum clearance around the unit

From combustible construction: Right side, Left side and Back: 6" (152mm)

From non-combustible construction: Right side, Left side and Back: 3" (76mm)

1.2 Location

Due to the heat a countertop oven may produce, it must be placed on a non-combustible surface. Do not store combustible materials on top of the oven.

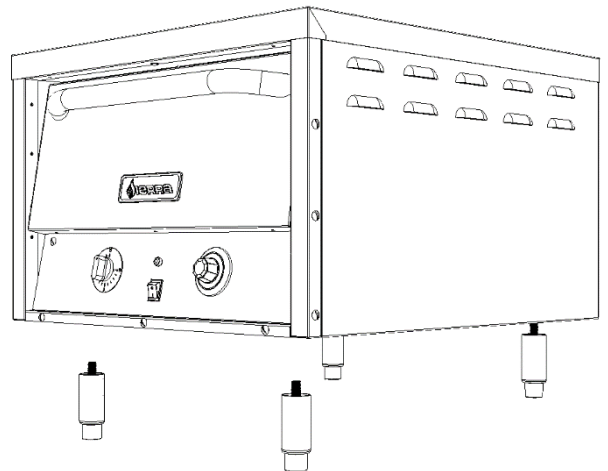
1.3 Electrical connections

Make sure to plug the unit into the right electrical outlet that corresponds with that specified on the rating plate located in the rear of the oven.

1.4 Requirements for installation

For shipping purposes the optional 4-6" (100-152mm) legs are not mounted. To mount the legs, follow steps 1 - 7.

1. Remove the outer shipping carton and paper.
Place the oven on the floor or other flat surface.
2. Remove the legs, baking decks and any other materials from inside the unit.
3. With sufficient help, tilt the unit back far enough to mount the two front legs and tighten with an adjustable wrench.
4. After the front legs are tight, lift rear of unit approximately 5" (125mm) off the surface and brace the unit using wood or some other solid material. Now mount the two rear legs and tighten.
5. Using the proper lifting equipment, move the unit to its final location.
6. Adjust the bottom portion of the legs to make the unit level.



1.5 Initial start up

After the electrical connections have been made, the oven will need approximately 2 to 3 hours to season the oven



Overexposure to smoke or fumes may cause nausea and dizziness.



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Initial heating of the oven may generate smoke or fumes and must be done in a well ventilated area.

For initial heating of the new oven, follow the steps below:

1. Place the oven in a well ventilated area.
2. Open the oven doors and remove any instructions and all materials shipped within the unit. Make sure that the oven cavity is empty and the baking decks are properly installed.
3. With the oven doors open, turn the temperature knobs to 400° F (205° C) for one hour. Close the oven door. Increase the temperature to 500° F (260° C) for at least 1 1/2 hours. This procedure will dry out the insulation and deck material and will help to insure optimum baking results thereafter.

This procedure will season the oven to insure optimum baking results.



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OPERATING INSTRUCTIONS

NOTICE

Only Pizza or Bread should have direct contact with the stone decks. All other food products must be placed in a pan or container to avoid direct contact with the ceramic

2.1 General Baking

- Preheat the oven by setting the thermostat to the desired temperature. When the thermostat light goes out and has cycled three times, the oven is ready for use.
- These ovens have been designed to bake both fresh and frozen products. Frozen fruit pies should be taken directly from the freezer and placed into the oven. Cooking time will vary with the size of the pie.
- The temperature range for the pizza baking is usually between 500° F (260° C) and 575° F (300° C) depending on the type of product.
- Allow the pizza to bake until the cheese bubbles and the bottom is evenly brown. (Rotate if necessary)
- Do not keep the oven door open too long when loading as this will allow heat to escape, resulting in a slower baking.
- When production requirements are low, keep the temperature low to prevent the bottom from burning.
- As demand increases, the temperature should be raised for a faster recovery.
- Fresh dough generally requires a slightly lower baking temperature and a longer bake time than defrosted pre-baked crusts.

2.2 General Baking Tips

- Pizza crusts should be fully defrosted before baking.
- Wet areas on the bottom of a pizza will cause them to stick to the deck.
- For fresh pizza dough, flour or corn meal on the bottom will prevent the dough from sticking and will make it easier to place the pizza on the deck.
- Increasing the baking temperature during heavy production will help maintain the temperature. After the rush is over, reduce the temperature to prevent burning.
- Heavily topped pizzas will require longer bake times at lower temperatures.
- Placing a screen under the pizza will allow the top to cook without overcooking the bottom.
- Clean heavily soiled pizza decks by scraping down, brushing off, removing from oven, turning them over and putting them back in. This procedure will burn off the decks and should be repeated every six months.
- Using shiny pans or screens will produce products with a lighter bottom color. We strongly suggest that all pans and screens be seasoned before use.



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2.3 Special Features

- Timer: is provided to give an audible signal at the end of a preset time up to 15 minutes

NOTICE

The Timer does not control the oven.

2.4 Cleaning

- Periodic cleaning is suggested to keep your oven in good shape.
- When cleaning the stainless steel, always wipe in the direction of the grain.

CAUTION

Allow oven and unit to cool down

From time to time the spillage should be scraped out. For hard to clean spillage, the following is suggested:

- Turn the thermostat up to the highest setting and let the oven run for 1/2 hour with the door closed.
- Allow the oven to allow the unit to cool down.
- Brush the residue from the deck.
- Do not use water to clean the decks, this could cause the decks to crack.
- Stainless steel surfaces should be cleaned with a stainless steel cleaner.

2.5 Service and Troubleshooting

Keeping the oven maintained and clean will extend the life of the oven. All servicing should be performed by a certified technician. However, if your oven stops operating, please check the following:

- Power cord is plugged into the right supply receptacle.
- Fuse/circuit breaker has not been tripped.

If the oven still does not operate, take the following steps:

- Disconnect the power supply to the unit by removing the power cord and/or turning off the main switch.
- Contact the factory, factory representative or an authorized service agency.



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2.6 Troubleshooting Chart

PROBLEM	PROBABLE CAUSE	SOLUTION
Indicator light is out	Set temperature has been reached	Take no action. The thermostat has turned off the power to the heat control switches, indicator lamps, contactors and heating elements. When oven starts to cool, all functions will be restored.
	Power supply fuses or circuit breakers are blown or have been tripped	Replace fuse or reset circuit breaker
	Power cord is unplugged	Plug in power cord.
No power	Power supply fuses or circuit breakers are blown or have been tripped.	Replace fuse or reset circuit breaker.
	Power cord is unplugged	Plug in power cord
Oven too Hot	Thermostat is set too high.	Lower the thermostat setting. Allow ample time for heat to regulate
	Thermostat may be defective	Call local authorized Service Agent.
Bottom of pies burn before toppings are cooked	Deck temperature too hot - specially during slow periods	Reduce Thermostat setting by 50° - 75° below normal bake temperature. When decks cool begin cooking and immediately increase the thermostat setting by 50° - 75°.
Pies cook unevenly	Areas adjacent to oven walls are generally hotter	Rotate pies (180°), once during each bake or keep to the center of oven

2.7 Installation of Decks

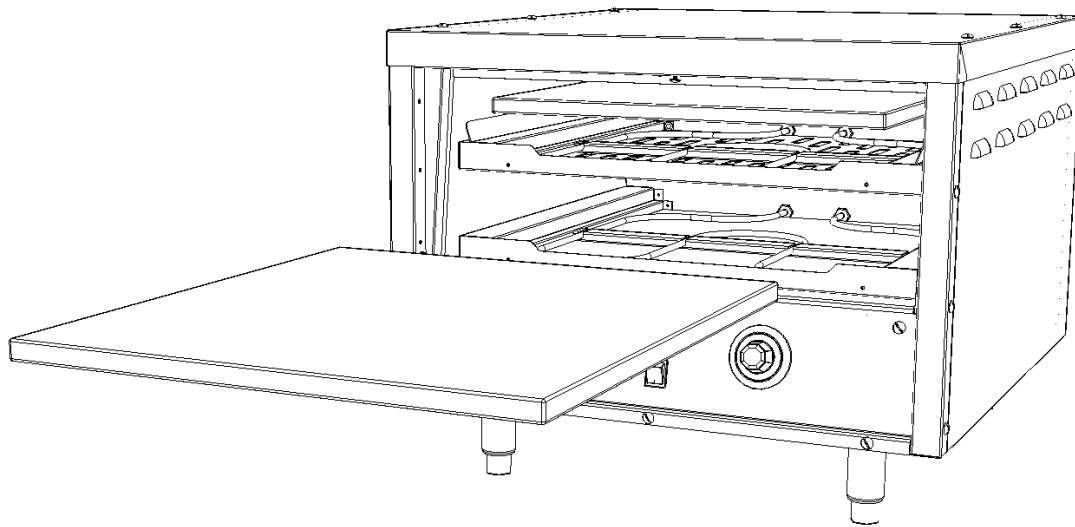


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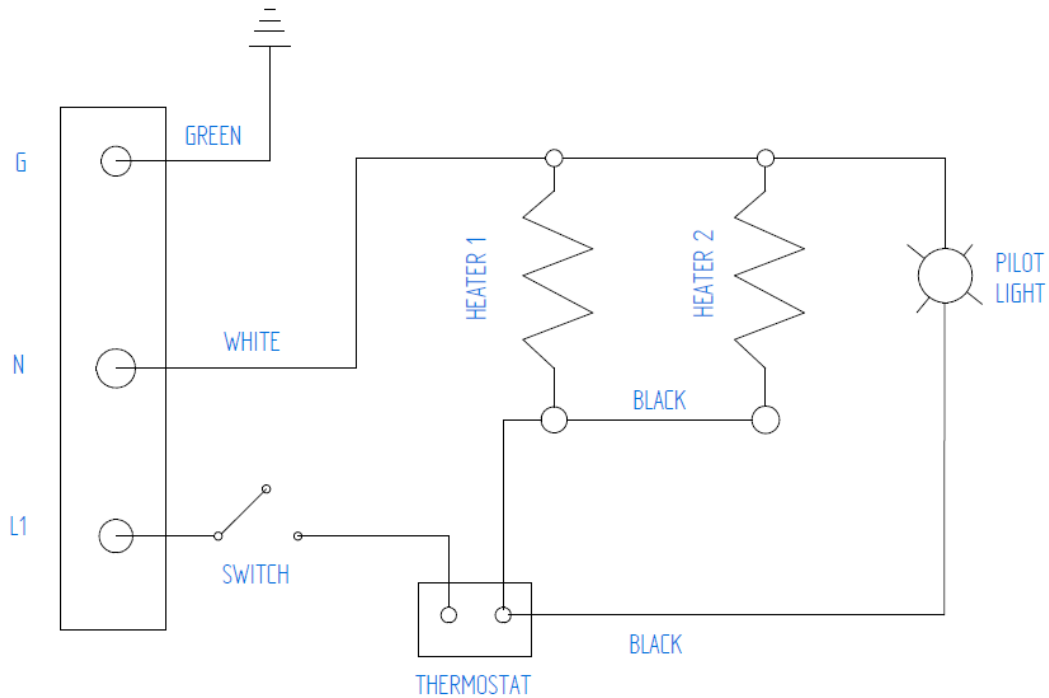


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WIRING DIAGRAM



POWER SUPPLY

MODEL	WATTS	VOLTAGE	PHASE	AMPS
SRPO-24E	3600	220/240	1	16.3



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LABEL

MOD: SRPO E 26 (MODEL)

CODE:

OLD PRODUCT NR
1130180202

PRODUCT NR:
19031985

SERIAL NR:
8101152282 (Serial Number)

PRODUCTION ORDER:
700172951

GAS TYPE: NG
VOLT 220/240 **Hz** 50/60 **PH** 1 (Electrical Data)

MEASURES 730 X 615 X 870 mm
WEIGHT: 93 kg

LISTED

19031985-8101152282

MADE IN MEXICO **N° Copy 0**
NIF FIM970306PH5 **DATE 04/18**



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IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.

 Model Number

 Serial Number

 Date Purchased


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