



ELECTRIC PIZZA OVEN

MODELS

FP70 • FPD92 • FP100 • FPD152

These appliances comply with requirements of E.E.C 73/23/CEE EN 60335-1

SOTIRIOS D. PRODANAS & CO

PROFESSIONAL ELECTRIC & GAS MACHINES FOR RESTAURANT – PATISSERIES – SNACK BAR

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General Characteristics

1. DESCRIPTION of APPLIANCE

The Present handbook is reported in more models of appliances. For more information with regard to your model you are consulted the Technical Data.

The appliance has the following:

- General Switch On/Off for each deck
- Digital clue of temperature
- Thermostatic sensor for the detection of temperature
- General Switch on/off
- Stand by switch on/off
- Start on timer
- Energy regulation
- Light on switch
- Preheating switch
- Big glass door
- Operation of diagnosis for potential damage with pointing out via code recognition

2. MAIN COMPONENTS

1.....	Heating Elements
2.....	PCB base
3.....	Main PCB
4.....	Power Relay
5.....	Halogen Lamp
6.....	Rocket Switch On/Off

TABLE 1 TECHNICAL DATA

MODEL		FP70	FPD92	FP100	FPD152
POWER SUPPLY (VOLT) AC		380...400 3N~	380...400 3N~	380...400 3N~	380...400 3N~
FREQUENCY (Hz)		50	50	50	50
Electrical output convection unit (Kw)		6950	13900	10200	20400
Main Fuse (3 X 400V)		16	25	20	35
Power Supply cable Cross-section(mm)		H07 RN-F 5X2,5	H07 RN-F 5X4	H07 RN-F 5X4	H07 RN-F 5X6
Dimension (mm)	Internal	730χ730χ145/205	730χ730χ145/205	1095χ730χ145/205	1095χ730χ145/205
	External	1155χ950χ450	1155χ950χ800	1520χ950χ450	1520χ950χ800
DECK		1	2	1	2
Pizza No.	254mm	6	12	11	22
	355mm	4	8	6	12
	406mm	2	4	3	6
	457mm	1	2	2	4

GENERAL

1. GENERAL WARNINGS

- Before you install and place in operation the appliance you carefully read the present handbook that offers important information
- Keep the handbook carefully for future use for the operators or for case of after-sale
- This appliance is intended for special industrial use and has been studied for the baking of foods. Any other use is deemed improper.
- This appliance should be used by educated personnel and it is supervised at the duration of operation
- Disconnect the appliance in case of damage or bad operation
- For repair you are addressed only in permitted centre of technical support of constructor and require the placement of original parts
- The above instruction is for the safety and the correct function of the appliance not to cause damages.
- Don't use for the cleaning of steel products that contain chloride even if they are dissolved
- Do not use corrosive substances in order to you clean the flooring under the appliance

2. ECOLOGY AND ENVIRONMENT

All the materials of packing are compatible with the environment. They can be stored without danger or be burn at an authorised incineration plant.

2.2 USE

The appliances have been studied with ' test laboratory for the correct function. In any case in order to decrease the consumption of energy recommend it to avoid the use of appliance without foods in it or with open door. If it is possible preheat the oven before the use.

2.3 CLEANING

It is recommended For the cleaning of appliance (internal and external) with products that have biodegradable at least 90%.

2.4 RECYCLING

In the end of cycle of life of product don't leave the appliance surrounding.

The appliance manufactured from metal materials (of stainless steel, iron, aluminium, and galvanised sheet-metal) in percent bigger the 90%. These materials may therefore be scrapped in accordance with local waste disposal regulations at a conventional recycling plant.

Make useless the appliance that you intend in order to recycling disposal the electric cable and removing all the handle door and cavities to avoid person to becoming trapped inside.

INSTRUCTIONS FOR INSTALLATION

1. INSTALLATION PLACE

Install the appliance only in spaces with sufficient ventilation

2. POSITIONING

- Remove the appliance from the packing; remove the protective membrane from the external panel, being careful not to remain any of glue. In this case, you remove with the suitable resolve
- The right surface should remain at least 50mm from other surfaces in order to it is allowed interventions of maintenance, while the right side should maintain distance 50mm from the wall
- Place the appliance on metal base
- The appliance is not suitable for built-in installation

3. ELECTRIC CONNECTION

- The connection in the network of electric appliance be executed according to the being in effect regulations
- Before you realise the connection you are certified that the power and the frequency correspond in the prices that are entered in the plate the appliance should it is connected with way constant in the network of appliance. The connection should be executed with cable of type. The electric cable should be installed with metal or inflexible plastic pipe. If the connection use way of an existing lead should not enter in the interior of appliance and make sure the tube have no sharp edges.
- Before the appliance it should be installed switch of protection with suitable benefit, distance of opening between the contacts at least 3 mm. This should switch install itself in the constant electric installation of building, in point near in the appliance.

The appliance should be connected with the earthed of network. Finally, the appliance must also be connected to an equipotent system. This connection is executed with the screw of with holding and is found in the abroad, near in the entry of electric cable. The equipotent cable should have minimal cross-section 10 mm².

3.1 INSTALLATION of ELECTRIC CABLE In order to you connect the electric cable with the appliance, you act as follows:

- Unscrew the adjacent panel in the right side of the appliance.
- Pass the electric cable in the clamp.
- Connect the cable in the connector strip and fix with the clamp.

Close the panel with the fixing screws

4. SAFETY DEVICE

The appliance it allocates the following safeties:

4.1 Safety fuses (3A) of protection placed in the right side of the appliance. To replace them loosen the retainer cap and replace the burned safety with other Or it could be located on the connector strip.

4.2 Safety Chamber Thermostat with manual reset, locate behind the control panel, when this device trips convection heating power is shut off. The reset of re-establishment should be executed from specialised technical personnel, afterwards the obliteration of causes of the

5. OPERATION CONTROL.

- place on operation of the appliance according to the directives of chapter
- Explain the operator the operation and the interventions of regular maintenance and cleaning of appliance with the help of handbook.

Attention

- At the duration of operation you are careful the hot areas of exterior surface.
- You do not cover with objects the openings of kidnapping in the on part of appliance

6. SERVICING

All components that require regular maintenance are reached by opening the rear panel and behind control panel

7. TROUBLESHOOTING

Even at the regular use of appliance can present anomalies or dysfunctions. The oven chamber heating does not activate or is inefficient

Possible causes:

- The oven chamber temperature limit switch has intervened
- Damage in the heating elements
- Check the contactor coil relative to the damaged component
- Damage of thermostat sensor with provision of fault
- Damage of controller
- Fuse safety

The oven chamber temperature reading is erratic

Possible causes:

- Damage of electronic controller.
- The sensor of detection of temperature is dirty, or has been interrupted,

The oven switches off.

Possible causes:

- Safety Thermostat because overheat oven.

Intervention of safety because damage of certain elements of auxiliary components

8. LAYOUT OF MAIN COMPONENTS

(Any work inside of appliance should be executed from trained installer authorised by the constructor)

Removing the left-hand side and rear panel from appliance, you have to access in the following elements:

- Sensors, for the detection of temperature of chamber.
- Electronic control.
- Main Terminal Board.
- Safety thermostat of chamber.
- Safeties.
- Contact of heating elements.
- Lamp holder of the chamber
- Control Shutter relay.

INSTRUCTION FOR USE

Before you place in operation the appliance it is necessary you read carefully the present handbook. Instruction contain constitute important source of information on the right and sure use of oven. In case where you need more information regarding the characteristics and cooking performance, consult your dealer.

- Don't place pans or tools on top of the oven in order to avoid the obstruction of fumes and steams.
- Periodically (at least once per year), total control of appliance.
- **At the duration of operation, is prohibited the placement of flammable liquids, eg alcoholic, in the oven chamber.**

OPERATION

1. INTRODUCTION

In order to function easily the operation of oven keep open at the duration of reading leaf that concerns the control panel

1.2. BASIC CONTROL

A On/Off stand by switch

TH Digital thermometer/thermostat for the control of temperature of chamber

CD Energy regulate (Top Elements) Ψηφιακός έλεγχος ενέργειας πάνω αντιστάσεων

CD Energy Regulate (bottom elements) Ψηφιακός έλεγχος ενέργειας κάτω αντιστάσεων

C Control the top heating (2/6) to enter value

D Control the top heating (4/6) to enter value

T Control timer to star on the device

B Light

G Preheating

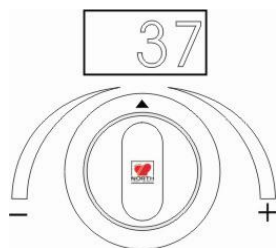
2. TURN ON .

Switch on the mechanical switch (It is on the top of the control unit) the led light on **(at the end of the day you must turn off the General Switch. Leave the switch on only if you intend to use automatic turn on function)** . Then keep pressing the electronic switch for about 3 sec until the display see **on**.



2.1..

- The display of the temperature indicate the temperature of the chamber



2.2 Turn of f

To turn off keep pressing the electronic switch for about 3 sec until the display see **off**. **In case you do not intend to use automatic start on function you must close and the mechanical switch .**



2.3. Cooking Operation.

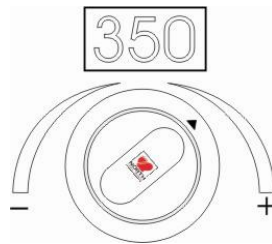
Turn on the oven General switch and A



2.3. Enter temperature

- Turn the knob (TH) and enter the temperature you desire.

- The display will start to blink and saw the temperature you enter e.g 350°C

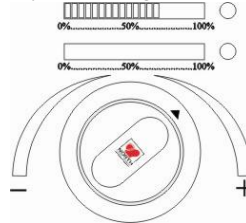


After a few second the display will stop to blink and saw the internal temperature of the oven.

- Push the button front to regulate the power of the heating elements in top.



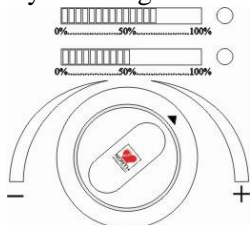
Turn the knob (CD) to your desire energy e.g 70%. By watching in the display C1.



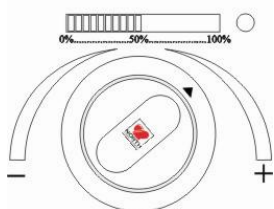
- Push the button back to regulate the power of the heating elements in top.



Turn the knob (CD) to your desire energy e.g 50%.
By watching in the display D1.



- Turn the knob (E) to your desire energy e.g 50%.
By watching in the display E1.



2.4 Turn on light

Turn on the oven General switch and A



Press the button (B) the internal light of the chamber will turn on by pressing the button (B) the light will turn off.

2.5 Timer turn on

Turn on the oven General switch and A



Press the button T turn the knob TH the display T1 will start saw in how many hours the oven will start on and begin the preheating cycle. By pressing the button T the timer will be off.

3. Starting cooking cycle

The cooking cycle start immediately.

The temperature can be modify while the oven is in use. Also the value of each part heating elements.

The led beside the display of the energy function while turn on when the heating elements start.

When all the dash are full in the energy display then the heating elements will working full if they are close then the heating elements will be close.

3.1 Stop cooking cycle

- The cooking cycle can be stop by turning all the dash in each heating elements off position .

Attention! While the oven is hot do not touch any parts of it may cause serious burning. .

4. Fault diagnostic

The oven can indicate some problems in this situation in the display will saw some cod of fault.

PCb – Over heating PCB unit.

EO1 – PCB communicate.

EO2 – temperature probe.

EO3- Chamber over heating >450C

4.1 Automatic start on function.

Press the button T the led will start on and the display T1 will saw the number 18 by turning the knob TH you can change the value in how many hours you wish the oven to start on automatic and start preheating & auto cook cycle. Leave the value you need the display will start count opposite so you will see how many hours left to start on the oven.

5. Preheating Cycle – Auto Cook

You must preheat the oven before use it.

- Turn on the oven
- Push the button G Auto Cook with no food inside the oven..

The oven start preheat (400C) the chamber with out enter any value of temperature and energy of the heating elements. After the oven reach 400C will start an automatic program cooking cycle

(If you want to change the value of the preheat and cooking cycle program this can be made by authorized technician.)

Attention! Be careful when you open the door oven and the oven is hot ne carefully not touch any surface because you are going to burn always be careful.

5.1. In case of dab function.

Σε περίπτωση βλάβης απενεργοποιήστε τη συσκευή:

- turn on the oven and the general power of the oven.
- Απενεργοποιήστε τον αυτόματο διακόπτη ηλεκτρικής τροφοδοσίας
- Contact technician department.

5.2. Cleaning

- Do not splay the machine with water only with wet cloth
- Μην πλένετε τη συσκευή με άμεσες ρίψεις νερού.
- Do not use chemical which may cause problem in the stainless steel.

Important!

While the oven is in function and signal of bad function indicate in the display the function of the oven stop and you must inform technician department..

6. Replace lamp

To replace the lamp inside the oven be sure that the machine is cold.

- Turn off the general power.
- With a screw push the steel safety of the lamp holder inside the chamber and pull out the glass cover.
- Replace the lamp with same characteristic (G9 do not touch it with bare hands)
- Place the protective glass.

6.2 Replace Flange

Make sure that the oven chamber is cold.

- Unscrew the stainless steel base of the flange and take it out.
- Replace the old flange and screw the stainless base flange

- A General Switch (stand by)**
- B Light button Ενεργοποίησης εσωτερικού φωτισμού.**
- C Choice button for the top front heating elements**
- D Choice button for the top back heating elements**
- E Regulate bottom heating elements Διακόπτης για της κάτω αντιστάσεις.**
- G Auto cook function .**
- CD Knob to regulate the top heating elements (depend of the choice front/back)**
- E1 Display bottom heating elements**
- T Button to auto turn on**
- T1 Display for time to turn on.**
- TH Set temperature**
- TH1 Display temperature.**

AUTO COOK PROGRAMMING

1. With the oven in stand by mode push the Light (b) button together with the ON (a).
2. When the oven turn on let booth button. (b & a)
3. Time Display (T1) blink and has the cod (P1,P2.....PJ), while the temperature display (Th1) saw the values of each parameter..
4. Turn thermostat knob (TH) until in the display of the time (T1) saw the parameter Pd.
5. Thermostat display (Th1) will saw the value 400
6. With knob top heating elements (CD) turn and enter the temperature you desire (300)
7. Press the button light (b) to store the parameter.

If you want to change the value of the heating elements for the auto cook program and you are in the menu function follow the following steps.

1. Turn thermostat knob (TH) until in the time display (T1) saw the cod PA
2. Thermostat Display (Th1) will saw the value 5
3. By turning the top elements knob (CD) enter the value you desire for the energy function of the front top heating elements
4. Turn the thermostat knob (TH) until in the time display (T1) saw PB.
5. Thermostat Display (Th1) will saw the value 5.
6. By turning the top elements knob (CD) enter the value you desire for the energy function of the back top heating elements
7. Turn the thermostat knob (TH) until in the time display (T1) saw PC
8. Thermostat Display (Th1) will saw the value 8
9. By turning the top elements knob (CD) enter the value you desire for the energy function of the bottom heating elements
10. Press the button light (b) to store the parameter

Restore factory parameter

1. With the oven in stand by mode push the Light (b) button together with the ON (a).
2. When the oven turn on let booth button. (b & a)
3. Time Display (T1) blink and has the cod (P1,P2.....PJ), while the temperature display (Th1) saw the values of each parameter..
4. Turn thermostat knob (TH) until in the display of the time (T1) saw the parameter PJ.
5. Thermostat display (Th1) will saw the value 0
6. With knob top heating elements (CD) turn and enter value 1.
7. Press the button light (b) to store the parameter.

Function propose

1. For pizza cooking with tray Temp. 300C to 350C .The top front elements 60% the top back 50% and the bottom elements 80%.
2. For Pizza cooking with out tray Temp. 300C to 350C. The top front elements 90% - back front 80% and bottom 10%.

**ΠΕΡΙΓΡΑΦΗ ΛΕΙΤΟΥΡΓΙΩΝ ΚΑΙ ΡΥΘΜΙΣΗ ΠΑΡΑΜΕΤΡΩΝ ΓΙΑ ΤΟΝ
ΦΟΥΡΝΟ NORTH**

A/A	MENU	ΛΕΙΤΟΥΡΓΙΑ	DEFAULT	ΠΕΡΙΟΧ Η	ΜΟΝΑΔΑ
1	P1	ΧΡΟΝΟΣ ΟΝ ΓΙΑ ΤΗ ΘΕΣΗ 1 (BARGRAPH)	1	1-31	Seconds
2	P2	ΧΡΟΝΟΣ ΟΝ ΓΙΑ ΤΗ ΘΕΣΗ 1 (BARGRAPH)	3	1-31	Seconds
3	P3	ΧΡΟΝΟΣ ΟΝ ΓΙΑ ΤΗ ΘΕΣΗ 1 (BARGRAPH)	7	1-31	Seconds
4	P4	ΧΡΟΝΟΣ ΟΝ ΓΙΑ ΤΗ ΘΕΣΗ 1 (BARGRAPH)	10	1-31	Seconds
5	P5	ΧΡΟΝΟΣ ΟΝ ΓΙΑ ΤΗ ΘΕΣΗ 1 (BARGRAPH)	14	1-31	Seconds
6	P6	ΧΡΟΝΟΣ ΟΝ ΓΙΑ ΤΗ ΘΕΣΗ 1 (BARGRAPH)	18	1-31	Seconds
7	P7	ΧΡΟΝΟΣ ΟΝ ΓΙΑ ΤΗ ΘΕΣΗ 1 (BARGRAPH)	22	1-31	Seconds
8	P8	ΧΡΟΝΟΣ ΟΝ ΓΙΑ ΤΗ ΘΕΣΗ 1 (BARGRAPH)	26	1-31	Seconds
9	P9	ΧΡΟΝΟΣ ΟΝ ΓΙΑ ΤΗ ΘΕΣΗ 1 (BARGRAPH)	29	1-31	Seconds
10	PA	ΘΕΣΗ ΤΟΥ BARGRAPH 1 ΜΕΤΑ ΤΟ PREHEAT	9	0-10	-----
11	PB	ΘΕΣΗ ΤΟΥ BARGRAPH 2 ΜΕΤΑ ΤΟ PREHEAT	8	0-10	-----
12	PC	ΘΕΣΗ ΤΟΥ BARGRAPH 3 ΜΕΤΑ ΤΟ PREHEAT	1	0-10	-----
13	PD	ΘΕΡΜΟΚΡΑΣΙΑ PREHEAT(ΠΡΙΝ ΚΑΙ ΜΕΤΑ)	400	100-450	C
14	PE	ΛΕΙΤΟΥΡΓΙΑ ΣΤΑΔΙΑΚΗΣ ΠΡΟΣΕΓΓΙΣΗΣ ΘΕΡΜΟΚΡΑΣΙΑΣ	0 (OFF)	0 (OFF)- 1 (ON)	-----
15	PF	ΠΡΩΤΟ ΔΤ	3	3 – 30	C
16	PH	ΔΕΥΤΕΡΟ ΔΤ	10	10 – 50	C
17	PJ	ΕΠΑΝΑΦΟΡΑ ΕΡΓΟΣΤΑΣΙΑΚΩΝ ΤΙΜΩΝ	0 (OFF)	0-1	-----

Ο χρήστης μπαίνει στη λειτουργία προγραμματισμού παραμέτρων (menu), όταν με κλειστό φούρνο, πατήσει το μπουτόν «LIGHT», και έχοντας το πατημένο , πατήσει το «ON». Μόλις ο φούρνος ανάψει , και εμφανίσει στο 1^ο display «on» , ο χρήστης αφήνει και τα δύο μπουτόν. Το μικρό display δείχνει αναβοσβήνοντας την παράμετρο (P1,P2.....PJ), ενώ το μεγάλο δείχνει την τιμή της παραμέτρου.

Η διαδικασία προγραμματισμού τελειώνει όταν ο χρήστης πατήσει ξανά το μπουτόν «LIGHT». Ετσι αποθηκεύονται οι αλλαγές στις παραμέτρους, και ο φούρνος ξεκινάει από την αρχή.

Τέλος, υπάρχει η δυνατότητα, πατώντας το μπουτόν « ON/OFF», να φύγουμε από τη διαδικασία προγραμματισμού, αφού ο φούρνος σβήνει χωρίς να αποθηκευτεί καμία αλλαγή.