



## PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

### PRODUCT

**BakerMax EP-1T Electric Pizza Oven – Compact Single Deck, 400x400mm**

**Model / SKU: EP-1T**

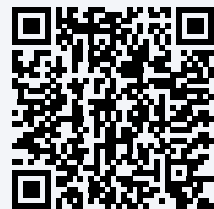
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### DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/2478/product/7887/>

# **ELECTRIC PIZZA OVEN**

## **USER'S MANUAL**



**EP-1ST**



**EP-2ST**

**PLEASE KEEP THIS MANUAL FOR FUTURE INFERENCE!**

**Thank you for purchasing and using this product.**

In order to make full use the appliance and reduce the unnecessary loss and damage, please read this book carefully and keep it for file for reference.

## **WARNING!**

**! This appliance is not apply to physical, sensory or metal defect or people who lack of experience or knowledge (includes child);**

**! Any refitting, incorrect installation, adjustment and maintenance may cause wealth damage and death. Please contact the supplier and ask the trained professionals to adjust and maintain the product.**

**! Do not store any flammable or corrosive gas, liquid or substances near the appliance.**

**! Do use the standard power. The appliance must be grounding safely for safety before using.**

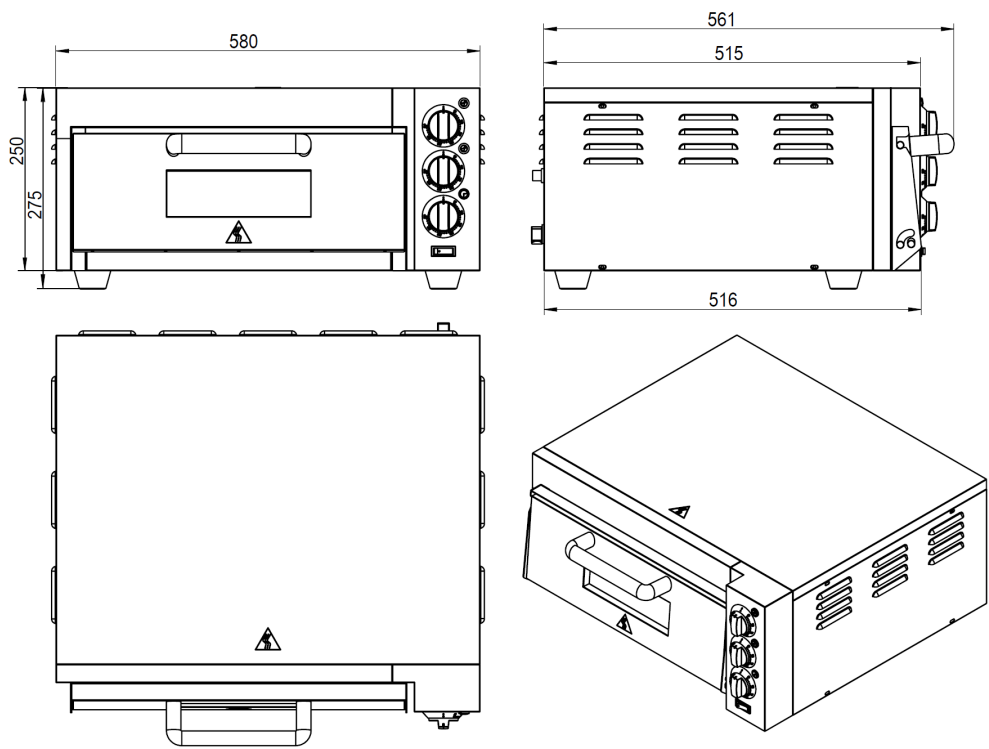
**! Do not use any sharp or hard substance to damage the surface of the body or heating element.**

1. Parameters:

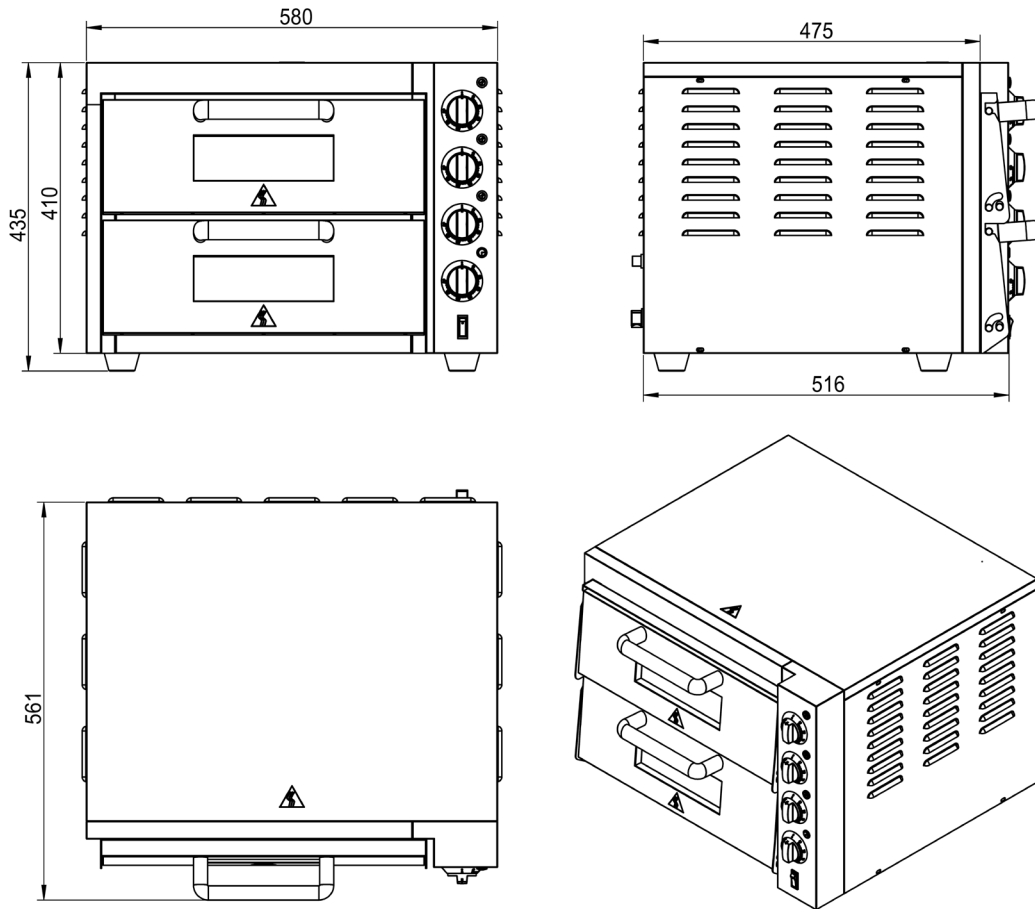
| Model                         | EP-1ST      | EP-2ST      |
|-------------------------------|-------------|-------------|
| Voltage                       | 240V/50Hz   | 240V/50Hz   |
| Input power                   | 2000W       | 2400W       |
| Chamber layer                 | 1           | 2           |
| Chamber dimension<br>L×W×H mm | 410x400x120 | 410x400x120 |
| Outline dimension<br>L×W×H mm | 580x561x275 | 580x561x435 |
| Temp. range                   | 50~350°C    | 50~350°C    |
| Timing range                  | 120min      | 120min      |
| Temp. Fuse                    | 360°C       | 360°C       |
| Net weight (kg)               | 24          | 33          |

2. Exterior Structure

EP-1ST



## EP-2ST



### 3. Installation

- 1、 The electric connection should be done by the certificated stuff. The ground wire should be firm.
- 2、 Locate the appliance on a stable place which avoid water.
- 3、 The service voltage should be identical with the supply voltage. Please install disconnecting device with at least 3 mm distance on the fixed circuit. It is suggested to install a leakage protection switch.

### NOTICE!

**! If the appliance is installed close to the wall, clapboard, kitchen equipments or decoration plate, please use inflammable materials with these equipments. Otherwise, cover these equipments with inflammable insulation materials and pay attention to fire safety regulations.**

**! If the radiant heater is closed to other appliance or area, please make them with inflammable materials. Otherwise, they should be covered with**

**inflammable materials and pay attention to fire safety regulations.**

#### **4. Instruction:**

- 1、 Make sure the service voltage is corresponding with the rated voltage and grounding is safety before installation.
- 2、 Do not put any substances on the top of the appliance during operation, especially the flammable substances, like towel or clothes.
- 3、 Please stop using and cut off the power if any error happens.

#### **NOTICE!**

**The appliance will have smoke for the first time to use. Please rotate the thermostat to 200°C and plug in with nothing for 30 minutes to discharge the humidity before roasting.**

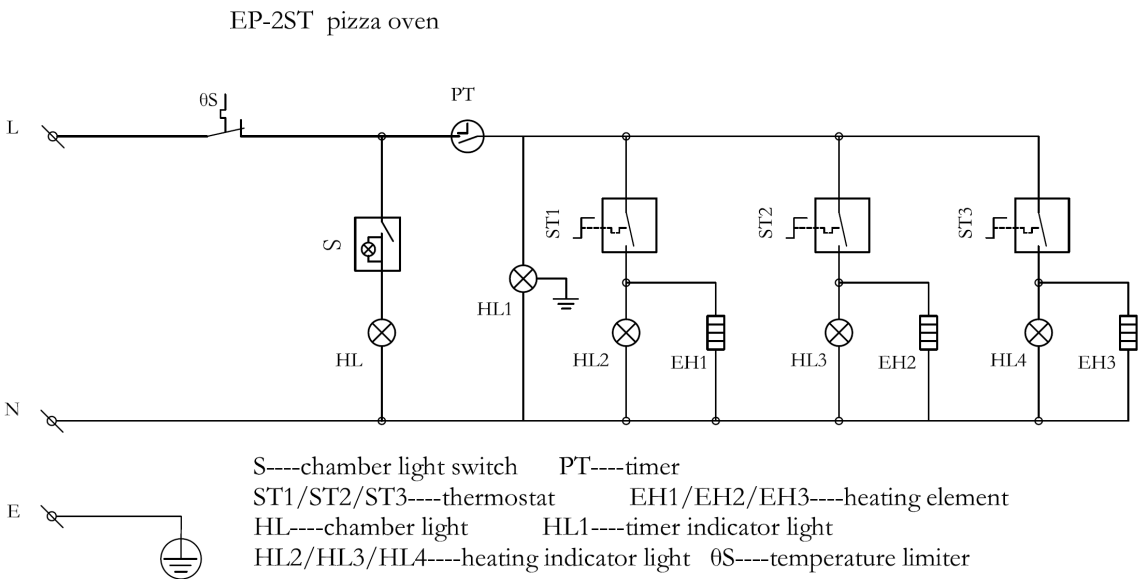
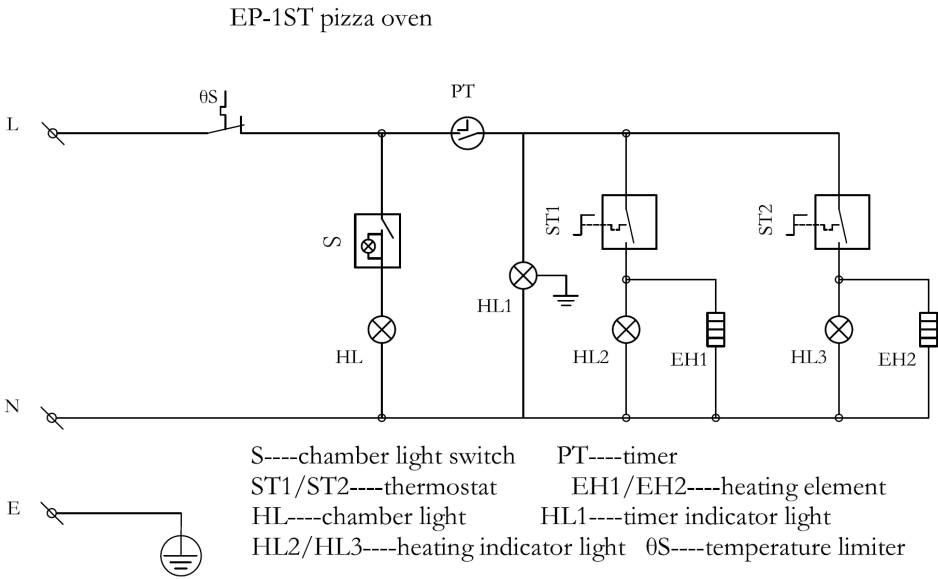
#### **5. Maintenance**

1. Make sure to cut off the power before cleaning and maintenance for safety.
2. Make sure the appliance has cooled down before cleaning and maintenance.
3. Clean the appliance with wet towel with non-corrosive cleaner after using daily.

#### **NOTICE!**

**! DO NOT CLEAN THE APPLIANCE WITH SPRAYING WATER.**

6. Circuit Diagram



7. Troubleshooting

- 1、 Make sure the power is cut off before maintenance.
- 2、 It is prohibited to short the circuit after the thermal circuit breaker is damaged.

| NO. | Error       | Reason              | Repair            |
|-----|-------------|---------------------|-------------------|
| 1   | Do not work | The power is not on | Connect the power |

|   |                                           |                                                                                  |                                                           |
|---|-------------------------------------------|----------------------------------------------------------------------------------|-----------------------------------------------------------|
| 2 | The leakage protection switch is stripped | The electric components leakage                                                  | Stop using and repair                                     |
| 3 | The heating time is too long              | The power is not corresponding with the requirements<br>Heating elements damaged | Connect the electric as required<br>Stop using and repair |
| 4 | The temperature is out of control         | Temperature sensor drop off<br>Temperature control components damaged            | Fix the temperature sensor<br>Stop using and repair       |

## NOTICE!

**! The maintenance should be done by the certificated stuff. Otherwise, the inspection by other people could be dangerous.**

**! If the power soft wire is damaged, please change it with oil proof soft protection jacket (No. 57 of GB/T 5013.1 (IEC 60245, IDT) bought from the manufactory or maintenance department. Otherwise, they should be changed by the stuff from similar department.**