



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Bakermax TP-2-SD Double Deck Pizza Oven – 12 x 35cm, 20.4kW

Model / SKU: TP-2-SD

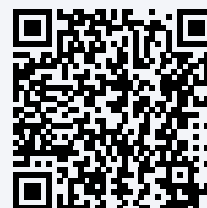
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INSTRUCTIONS FOR USE AND MAINTENANCE

ELECTRIC OVENS FOR PIZZA TRAYS NEW GLASS



ENGLISH

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CE 1—DICHIARAZIONE E MARCATURA “CE”

DICHIARAZIONE DI CONFORMITÀ	CE	DECLARATION OF CON- FORMITY
In accordo con la Direttiva Bassa Tensione 2006/95/CEE , con la Direttiva 2004/108/CEE (Compatibilità Elettro-magnetica), con la direttiva 2006/42/CEE (macchine), con la Direttiva 2002/95/CEE (Rohs), Reg. 1935/2004 (con materiale a contatto con alimenti).		
<i>In accordance with the EEC Low Voltage Directive 2006/95, the EEC Directive 2004/108 (Electromagnetical Compatibility), with the EEC Directive 2006/42 (machinery), with the EEC Directive 2002/95 (Rohs), with Reg. 1935/2004 (material in contact with food).</i>		
Tipo d'apparecchio - <i>Machinery Type</i>	:	FORNO MECCANICO
Marchio commerciale - <i>Trademark</i>	:	PRISMAFOOD
Modello - <i>Technical features</i>	:	TRAYS 4-44 TRAYS 6-66
Costruttore - <i>Manufacturer</i>	:	PRISMAFOOD S.R.L.
Indirizzo - <i>Address</i>	:	VIA TABINA,18 33098 VALVASONE (PN) ITALIA
Telefono - <i>Telephone number</i>	:	+39 0434 85081
Telefax - <i>Telefax</i>	:	+39 0434 857878
Le norme armonizzate o le specifiche tecniche (designazioni) che sono state applicate in accordo con le regole di sicurezza in vigore nella CEE sono:		
<i>The normative laws or the technical specifications (designations) that were applied, in accordance with the safety rules in force within the EEC, are:</i>		
Norme o altri documenti normativi: <i>Normative laws or other normative documen- tation:</i>		
EN 60335-1 EN 60335-2-36 EN 61000-2-3 EN 61000-5-3 EN 55014.1		
Altre informazioni - <i>Additional information</i>		
In qualità di costruttore e/o rappresentante autorizzato della società all'interno della CEE, si dichiara sotto la propria responsabilità che gli apparecchi sono conformi alle esigenze essenziali previste dalle Direttive su menzionate.		
<i>As manufacturer and/or authorised representative of the Company, within the EEC, I declare on my own liability, that the machineries are in compliance with the above mentioned Laws.</i>		
VALVASONE (PN) 02.01.2007		DUS SERGIO Presidente Chairman
		

1—DECLARATION OF CONFORMITY AND MARKING

1.1- “CE” MARKING

The “CE” marking consists of a gray label applied on the back of the oven.

The plate bears in readable and indelible way the following data:

- Name of the manufacturer;
- CE marking;
- Model (MOD);
- Electric power (kW/A);
- “Made in Italy”
- Serial number ;
- Electric voltage and frequency (Volt/Hz);
- Year of construction ;
- Weight of the oven;



2—GENERAL INFORMATION

2.1- IMPORTANZA DEL MANUALE

Before using the concerned oven, it is compulsory to read and understand this manual in all its parts.

This manual must always be available for the “authorized operators” and has to be placed and preserved close to the oven.

The manufacturer declines all liability for eventual damages to persons, animals, and things caused by the inobservance of the regulations described in this manual.

This manual is an integral part of the oven and must be preserved until its final dismantling.

The “authorized operators” must perform on the oven exclusively interventions for which they are specifically competent.

2.2- STATUS OF “TURNED OFF OVEN”

Before performing any type of maintenance and/or adjustment intervention, it is compulsory to disconnect the power supply source, disconnecting the power supply plug from the mains outlet verifying that the oven is effectively turned off and cooled.

2.3- WARRANTY

The manufacturer warrants that the concerned ovens are tested at manufacturer’s premises. The warranty of the oven is of **12 (twelve) months**.



THE TAMPERING AND/OR REPLACEMENT OF PARTS WITH NON ORIGINAL SPARE PARTS CAUSE THE DECAY OF THE WARRANTY AND RELEASE THE MANUFACTURER FROM ANY LIABILITY.



3—TECHNICAL DESCRIPTIONS

3.1 TECHNICAL DATA OVENS TRAYS 4-44 6-66

	TRAYS 4	TRAYS 44	TRAYS 6	TRAYS 66
Temperatura d'esercizio Working temperature Arbeitstemperatur Temperature de travail Temperatura de ejercicio Temperatura de funcionamento Рабочая температура	50 500	50 500	50 500	50 500
Alimentazione Power supply Spannun Alimentación Alimentação Питание	230 400	230 400	230 400	230 400
Camere Chamber Kammer Chambre Cámaras Câmaras Рабочая камера	1	2	1	2
Potenza Power Heizleistung Puissance Potência Potência Мощность	6,9	13,8	10,2	20,4
Potenza resistenza cielo Power of top heating element Oben widerstandsleistungspitze Puissance resistance plafond Potencia resistencia techo Potência da resistência superior Мощность верхних ТЭНов	1150x3	1150x6	1700x3	1700x6
Potenza resistenza platea Power of bottom heating element Unten widerstandsleistungspitze Puissance resistance sol Potencia resistencia solera Potência da resistência inferior Мощность нижних ТЭНов	1150x3	1150x6	1700x3	1700x6
Dimensioni esterne External dim. Außenabmessungen Dim. extérieures Medidas externas Dimensões externas Внешние габ. размеры	L 110,0 P 95,4 H 41,3	L 110,0 P 95,4 H 74,5	L 110,0 P 131,4 H 41,5	L 110,0 P 131,4 H 74,5
Dimensioni interne Inside dim. Innenabmessungen Dim. intérieures Medidas internas Dimensões internas Внутренние размеры	L 82,0 P 84,0 H 17,5	L 82,0 P 84,0 H 17,5	L 82,0 P 108,0 H 17,5	L 82,0 P 108,0 H 17,5
Dimensioni imballo Packing dimentions Verpackung abmessungen Dim emballage Medidas del embalaje Dimensões da embalagem Размеры упаковки	L 118,0 P 106,0 H 55,0	L 118,0 P 106,0 H 91,0	L 142,0 P 118,0 H 55,0	L 142,0 P 118,0 H 91,0
Volume Volume Volumen Volume Volumen Volume Объем	0,68	1,14	0,92	1,52
Peso netto Net weight Nettogewicht Poids net Peso neto Peso líquido Вес-нетто	103,5	164,0	135,0	220,0
Peso lordo Gross weight Bruttogewicht Poids brut Peso bruto Peso bruto Вес-брутто	116,0	177,0	149,5	235,5



3—TECHNICAL DESCRIPTIONS

3.2– DESTINATION OF USE

The foreseen use for which this oven has been designed and produced is the following



FORESEEN USE: PIZZA BAKING, GRATINATING OF GASTRONOMY PRODUCTS AND HEATING OF FOODSTUFF IN BAKING PANS.



THE OVEN CAN BE USED EXCLUSIVELY BY AN AUTHORIZED OPERATOR (USER).



THIS APPLIANCE 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 SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY.



CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE

3.3– LIMITS OF USE

This oven has been designed and manufactured exclusively for the destination of use described in **Par. 3.3**, therefore, any other type of use is strictly forbidden in order to assure, at any time, the safety of the authorized operators, as well as the efficiency of the oven itself.



4—INSTALLATION

4.1– INSTRUCTIONS FOR THE USER

The place where the oven is installed must have the following environmental characteristics:

- To be dry;
- Water sources at safe distance;
- Adequate ventilation and lighting corresponding to hygiene and security rules following the existing laws.



THE OVEN MUST NOT BE INSTALLED IN PROXIMITY OF THE INFLAMMABLE MATERIALS (WOODS, PLASTIC, COMBUSTIBLE, GAS, ETC.). AVOID THE CONTACT OF INFLAMMABLE OBJECTS WITH THE HOT SURFACES OF THE OVEN. ALWAYS ASSURE THE SAFETY FIREPROOF CONDITIONS. MAINTAIN A FREE SPACE AROUND THE OVEN OF AT LEAST 30 CM.

Verify that the electrical set-up corresponds with the numbers of the technical characteristics **Par. 3.1**, and on the small plate at the back of the oven. The characteristics of the electric socket must be compatible with the plug installed on the cable.

4—INSTALLATION

4.2– ELECTRIC CONNECTION



THE ELECTRIC CONNECTION OF THE OVEN TO THE MAINS MUST BE COMPULSORILY AND EXCLUSIVELY PERFORMED BY AN AUTHORIZED TECHNICIAN (ELECTRICIAN) SATISFYING THE TECHNICAL AND PROFESSIONAL REQUIREMENTS STATED BY THE REGULATIONS IN FORCE IN THE COUNTRY OF USE OF THE OVEN, WHO MUST ISSUE A DECLARATION OF CONFORMITY FOR THE INTERVENTION PERFORMED.



FOR DIRECT CONNECTION TO THE NETWORK, YOU MUST HAVE A DEVICE THAT HAS A CONTACT GAP TO ENSURE THE COMPLETE DISCONNECTION, IN THE CONDITIONS OF OVERVOLTAGE CATEGORY III, IN ACCORDANCE WITH THE RULES FOR INSTALLATION.

To connect the machine to the electric network it is necessary to proceed as follows:

- 1) connect to the wires to the terminals L1—L2—L3—N — $\perp$ of power cord type H07RNF 3G X "x" mm² unsheathed with ferule;
- 2) put together the other end of the cable and a plug, which is normalised and polarised (the distinction between phase and neutral must be unequivocal.
- 3) to connect the oven to 230 V single phase is sufficient to make a bridge between L1-L2-L3 with the special plates present in the terminal box

L1	Morsetto N.1
L2	Morsetto N.2
L3	Morsetto N. 3
N	Morsetto N. 4 o N. 5
$\perp$	Morsetto N. 6



ONCE THE ELECTRIC CONNECTION HAS BEEN PERFORMED, THE AUTHORIZED TECHNICIAN (ELECTRICIAN) MUST ISSUE A DECLARATION CERTIFYING THE MEASUREMENT OF THE CONTINUITY OF THE EQUIPOTENTIAL PROTECTION CIRCUIT.



THE APPLIANCE IS TO BE SUPPLIED THROUGH A RESIDUAL CURRENT DEVICE (RCD) HAVING A RATED RESIDUAL OPERATING CURRENT NOT EXCEEDING 30 MA

4—INSTALLATION

4.3– TERMINAL BOX

The terminal box is placed externally on the back of the oven.

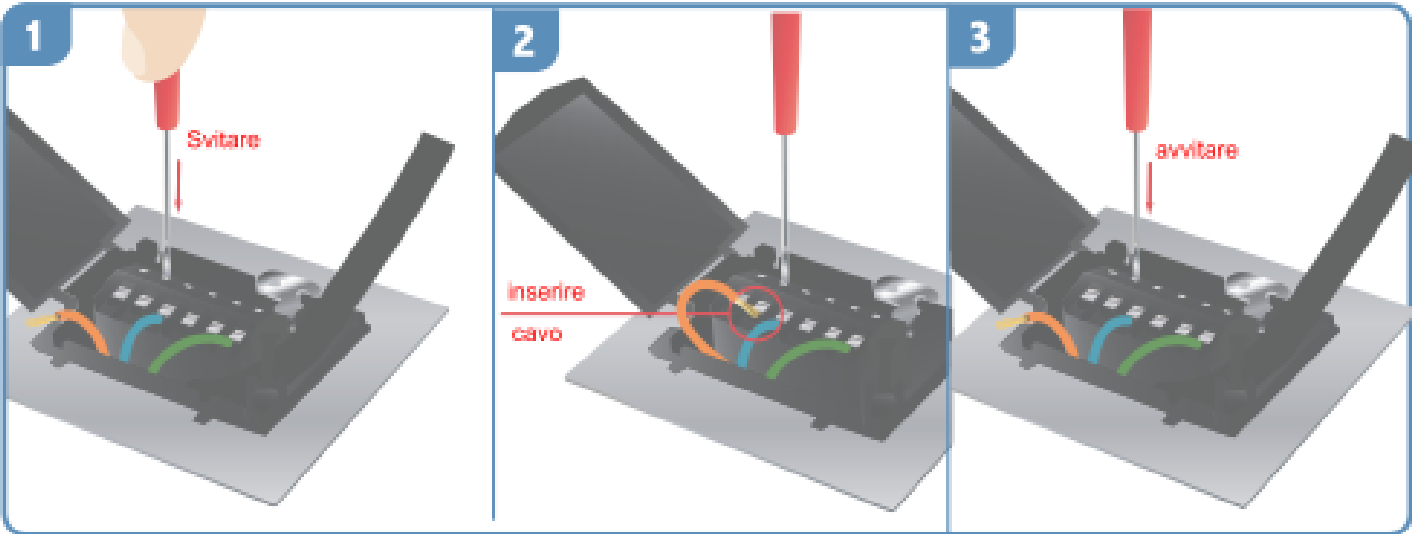


FIG.A

Modello	N. di cavi	Sezione (mm²)
TRAYS 4-44 / TRAYS 6-66	5	4

4.4– EQUIPOTENTIAL

The equipment must be connected with an equi-potential system . the connection terminal is located near the terminal box. The bonding wire must have a minimal section of 10 mm ².



5- USE AND FUNCTIONING

5.1- CONTROL PANEL

The control panel is installed on the front side of the oven as shown in **FIG. 1**.

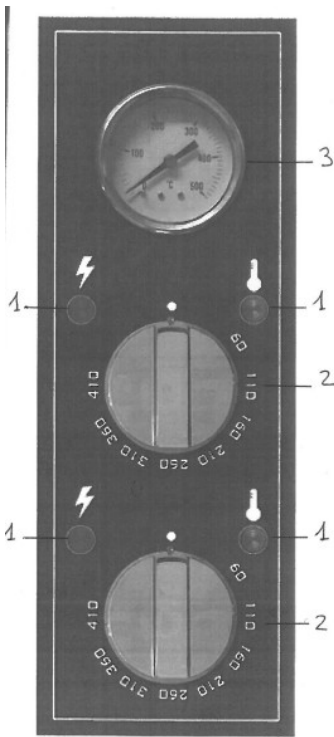


FIG.1 Pannello comandi forni TRAYS

LEGEND PIC.1 - PIC. 2 - PIC. 3		
REF.	DENOMINATION	FUNCTION
1	Warning light	If lighted, it signals the operation of the resistor in use.
1/a	Warning light	If lighted, it signals the operation of the timer.
2	Thermostat	• Pos.0: it disables the operation of the resistor; • Pos.50 - 500 °C : it enables the operation of the resistor and sets the wished temperature.
3	Switch heating element	• Pos. I: It enables the operation of the resistor; • Pos. 0: It disables the operation of the resistor.
4	Thermometer	Indicates the temperature in the baking chamber.
5	Chamber lamp switch (I-0)	• Pos. I: It switches on the light in the oven chamber; • Pos. 0: It switches off the light in the oven chamber.
6	Timer	It adjusts the cooking time.
7	General switch	Turns the operation of all elements



5– USE AND FUNCTIONING

5.2– FIRST COMMISSIONING

Before the ignition of the oven remove the protective film without using tools that can damage the surfaces.



DESPITE THE THERMAL POTENTIALITIES OFFERED BY THE OVEN, FOR SAFETY PURPOSE THE MAXIMUM ALLOWED TEMPERATURE IS 500°C AND CAN BE SELECTED BY MEANS OF THE TIMERS.



THE COMMISSIONING OF THE OVEN CAN BE PERFORMED ONLY WHEN THE INSTALLATION HAS BEEN COMPLETED AND THE AUTHORIZED TECHNICIANS HAVE ISSUED THE DECLARATION OF CONFORMITY FOR THE ELECTRIC CONNECTION.

The first commissioning must be performed proceeding as follows:

- 1) Clean the front part of the oven with a clean and soft cloth in order to remove any eventual residues;
- 2) Connect the plug of the power supply cable to the power supply outlet;
- 3) Bring the switch heating elements (**FIG.1; Ref.3**) in **pos."I"**;
- 4) Enable the operation of the resistors setting the thermostats (**FIG 1;-Ref. 2**) on the temperature of **150 °C** indicated on the handle. The related red warning lights signaling the operation of the resistors in use switch on;
- 5) Let the oven operate for about **1 h**;
- 6) Disable the operation of the resistors setting the thermostats (**FIG. 1; Ref. 2**) in position **"0"** and their warning light will turn off; **For the oven 2/40:** press the general switch and turn off the heating elements;
- 7) Open the door of the oven for about **15 min** in order to let eventual vapors and smells be discharged;
- 8) Close the door and repeat the process described in Section **4**) bringing the thermostat (**FIG. 1; Rif.2**) at the temperature of **400 °C** indicated on the knob;
- 9) Let the oven work for about **1 h**;
- 10) Disable the operation of the resistors bringing the thermostats (**FIG. 1; Ref. 2**) to **pos. "0"**;
- 11) Turn off the oven as described in **par.6.4**

5.3– TURNING ON OVEN

- 1) Connect the plug of the power supply cable to the power supply outlet;
- 2) Bring the switch heating elements (**FIG.1; Rif.3**) in **pos."I"**;
- 3) Enable the operation of the resistors bringing the thermostats (**FIG. 1;-Ref. 2**) to the wished temperature indicated on the handle. The related warning lights signaling the operation of the resistors in use will switch on;
- 4) Once the oven has reached the wished temperature (see point **9**) of this paragraph), visible on the thermometer (**FIG. 1-Ref. 4**), it is possible to insert the pizza in the oven for the backing;
- 5) Open the oven door manually using the suitable handles;
- 6) To light the inside part of the backing chamber, press the oven lamp switch (**FIG. 1-Ref. 5**);
- 7) Insert in the oven the pizza and/or the pizzas to be backed using suitable devices for this aim. It is important to avoid to leave the door open for too long, since the outgoing heat lowers the temperature of the oven.
- 8) Close the door again and check the backing through the inspection glass ;
- 9) The baking temperature of the pizza varies if it is positioned directly on the refractory stone or on a baking pan. In the first case, it is suggested to set the backing temperature at **280 °C** for the bottom and **320 °C** for the crown; on the contrary, in the second case, set **320 °C** for the bottom and **280 °C** for the crown;
- 10) When the baking has ended, open the door and extract the pizza and/or the pizzas and close the door again.



5- USE AND FUNCTIONING

5.4- TURNING OFF THE OVEN

Once the use of the oven has ended, proceed as follows:

- 1) Turning off the oven bringing in **pos."0"** the switches which activates the resistance (**FIG.1; -Rif.3**) and the knobs that regulate the thermostats (**FIG.1; -Rif.3**);



6- MAINTENANCE



BEFORE PERFORMING ANY TYPE OF MAINTENANCE INTERVENTION, IT IS COMPULSORY TO DISCONNECT THE PLUG OF THE OVEN FROM THE POWER SUPPLY OUTLET.

6.1- CLEANING

The clearing must be done every time the oven has been used following all the rules to prevent malfunctioning of the oven and for hygienic purpose.

Cleaning of the refractory surface: this operation has to be performed with hot oven.

Once the **temperature of about 350°C has been reached**, turn off the oven, open the door and clean the surface using a **brush in vegetable fiber equipped with a long handle in order to avoid the contact with the oven hot parts.**

External clearing of the oven: (surfaces in stainless steel, inspection glass and control panel): this operation has to be performed with cold oven.



IT IS RECOMMENDED TO THE OPERATOR IN CHARGE TO USE PROPER GLOVES AND SUITABLE CLOTHING TO AVOID BURNINGS.



IT IS FORBIDDEN TO USE THROWS OR DRIPS OF WATER, ABRASIVE OR CORROSIVE SUBSTANCES, AND ANYTHING ELSE THAT CAN DAMAGE THE COMPONENTS, COMPROMISE THE SAFETY, AND BE DANGEROUS FROM AN HYGIENIC POINT OF VIEW.

For any intervention of supplementary maintenance, repairing and/or replacement refer exclusively to the authorized dealer where the oven has been purchased and/or to an authorized technician satisfying the technical and professional requirements stated by the regulations in force.



7- DEMOLITION

7.1- GENERAL WARNINGS

When dismantling the oven, compulsorily observe the provisions of the regulations in force. Differentiate the parts making up the oven according to different types of construction materials (plastic, copper, iron, etc.).



8—SPARE PARTS

8.1—SPARE PARTS OVENS TRAYS

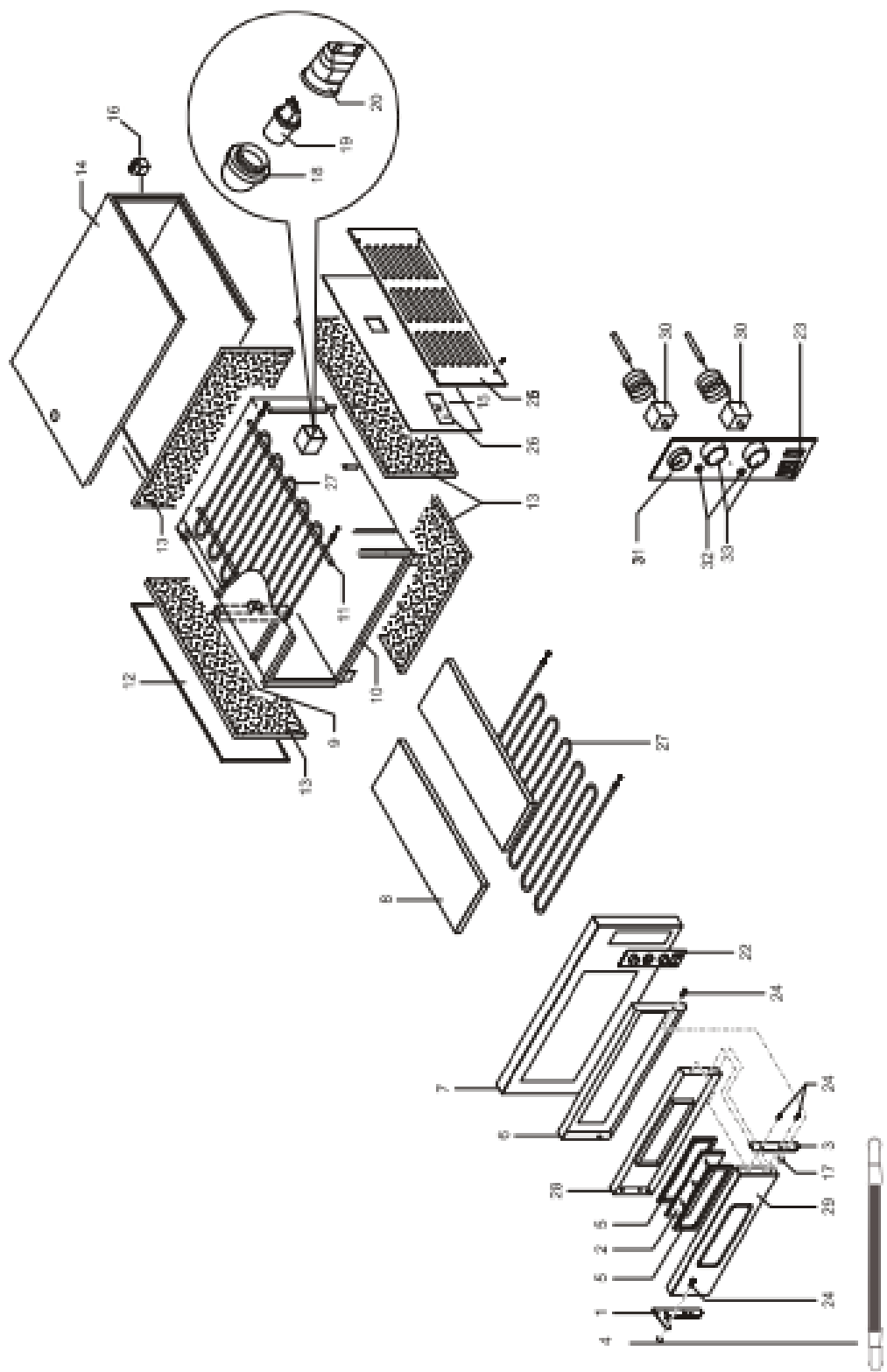
RIF. N.°	DENOMINAZIONE	TRAYS 4	TRAYS 44	TRAYS 6	TRAYS 66
		CODICE		CODICE	
1	Piastrina maniglione destra	4P100013	4P100013	4P100013	4P100013
2	Vetro porta	5V010015	5V010015	5V010015	5V010015
3	Piastrina maniglione sinistra	4P100013	4P100013	4P100013	4P100013
4	Maniglione	7M010005	7M010005	7M010005	7M010005
5	Guarnizione vetro porta	5G100001	5G100001	5G100001	5G100001
6	Telalo porta	4T020027	4T020027	4T020027	4T020027
7	Facciata	4F020022	4F020027	4F020022	4F020027
8	Pietra refrattaria	5P050040	5P050040	5P050050	5P050050
9	Camino vapore	4C030001	4C030005	4C030001	4C030005
10	Camera cottura	7C010103	7C010103	7C010107	7C010107
11	Tondino porta resistenza	4T060065	4T060065	4T060070	4T060070
12	Pannello sinistro	4P040007	4P040017	4P040027	4P040037
13	Materiale termoisolante	5L010001	5L010001	5L010001	5L010001
14	Carcassa esterna	4S030003	4S030007	4S030012	4S030017
15	Scheda teleruttore	-----	-----	5S010050	5S010050
16	Morsettiera	5M100001	5M100001	5M100001	5M100001
17	Rondella	3R030000	3R030000	3R030000	3R030000
18	Vetro lampada	5V010003	5V010003	5V010003	5V010003
19	Lampada alogena	5L020005	5L020005	5L020005	5L020005
20	Porta lampada	5P110003	5P110003	5P110003	5P110003
21	-----	-----	-----	-----	-----
22	Pannello comandi	4M010053	4M010053	4M010053	4M010053
23	Interruttore	5I100005	5I100005	5I100005	5I100005
24	Viti fissaggio piastrine	5V500017	5V500017	5V500017	5V500017
25	Pannello destro con feritoie	4P040003	4P040012	4P040022	4P040032
26	Intercapedine	4I020003	4I020012	4I020007	4I020017
27	Resistenze	5R050400	5R050400	5R050410	5R050410
28	Controporta	4C020017	4C020017	4C020017	4C020017
29	Porta	4P050017	4P050017	4P050017	4P050017
30	Termostato	5T010001	5T010001	5T010001	5T010001
31	Termometro	5T010200	5T010200	5T010200	5T010200
32	Spia segnalazione resistenze in uso	5L020015	5L020015	5L020015	5L020015
33	Manopola termostato	5M200001	5M200001	5M200001	5M200001



8—SPARE PARTS

8.2—EXPLODED VIEW:

MOD. TRAYS 4-6

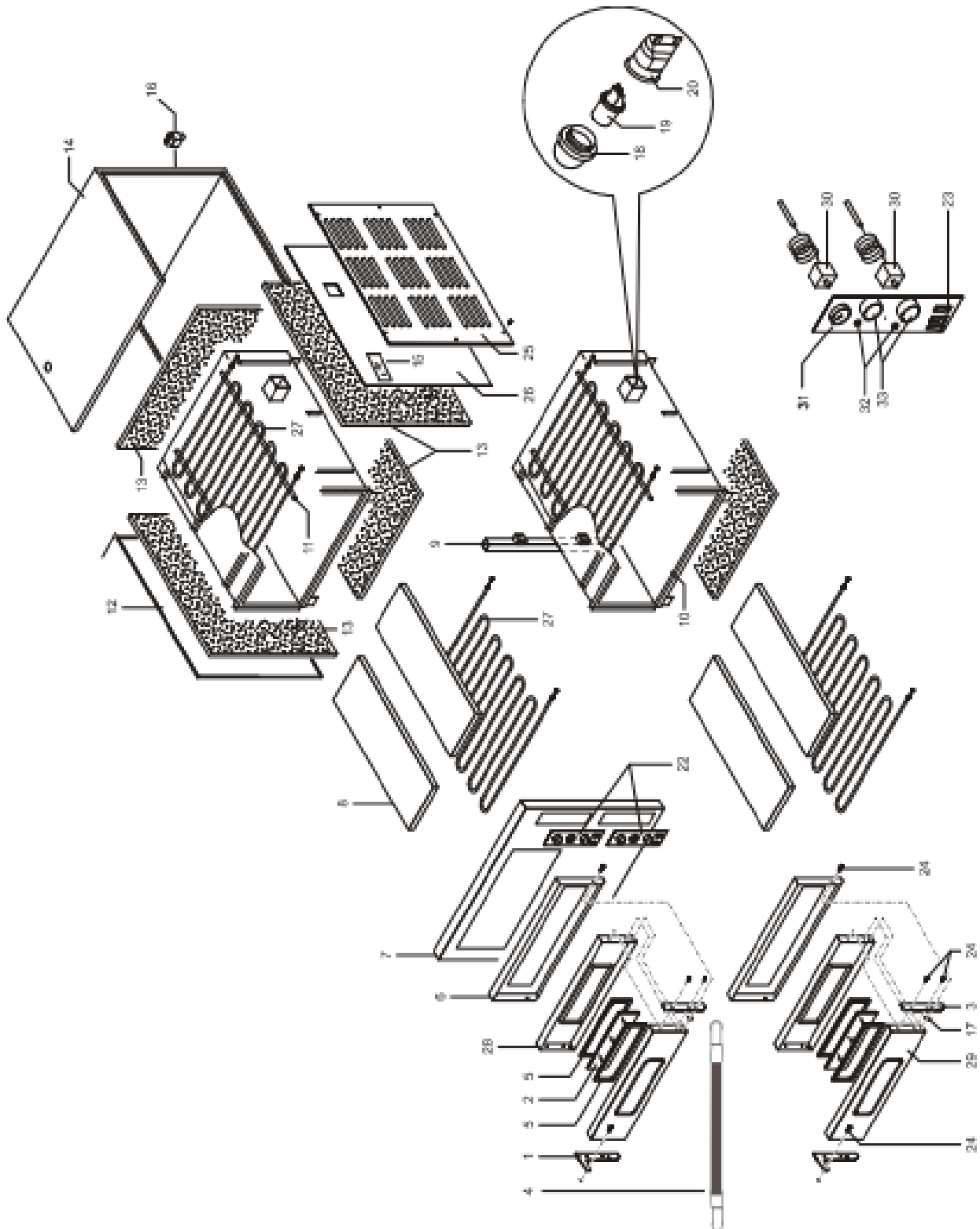




8—SPARE PARTS

8.3—EXPLODED VIEW:

MOD. TRAYS 44-66





9-ELECTRIC EQUIPMENT

9.1 LIST OF COMPONENTS

MARK	DESCRIPTION
T	Termostato unipolare
TT	Termostato tripolare
QS0	Interruttore di alimentazione resistenze
HL	Luce spia
QF0/1	Interruttore luce
K	Contatore
TI	Timer

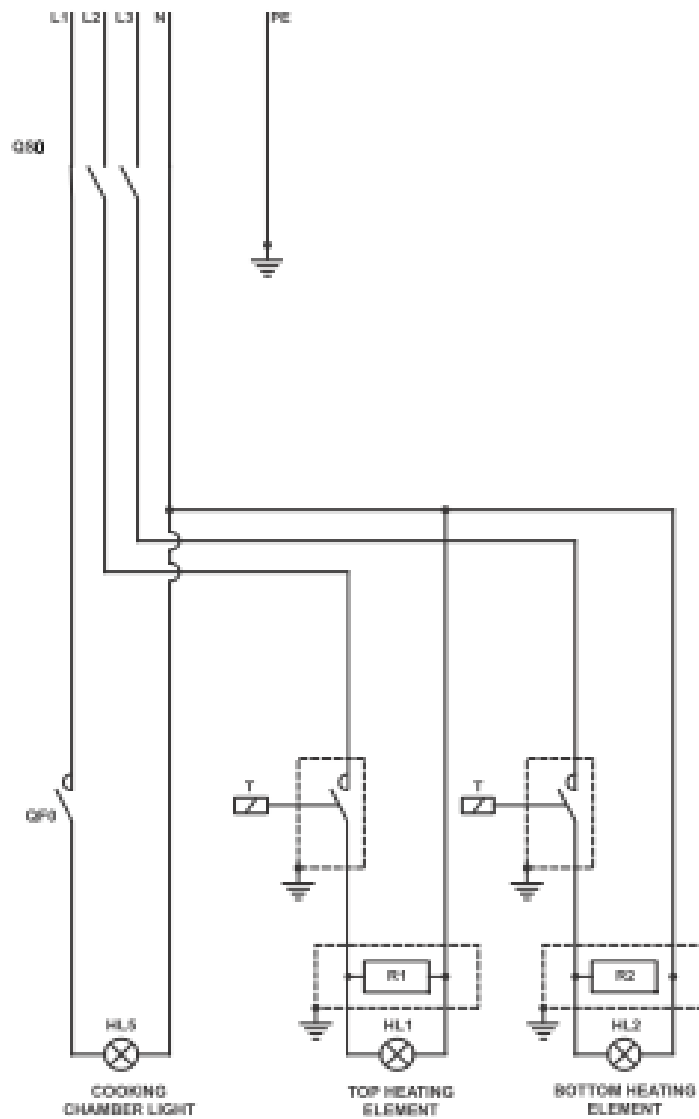


9- ELECTRIC EQUIPMENT

MODELLO

TRAYS 4-44

400V (FOR ONE CHAMBER)



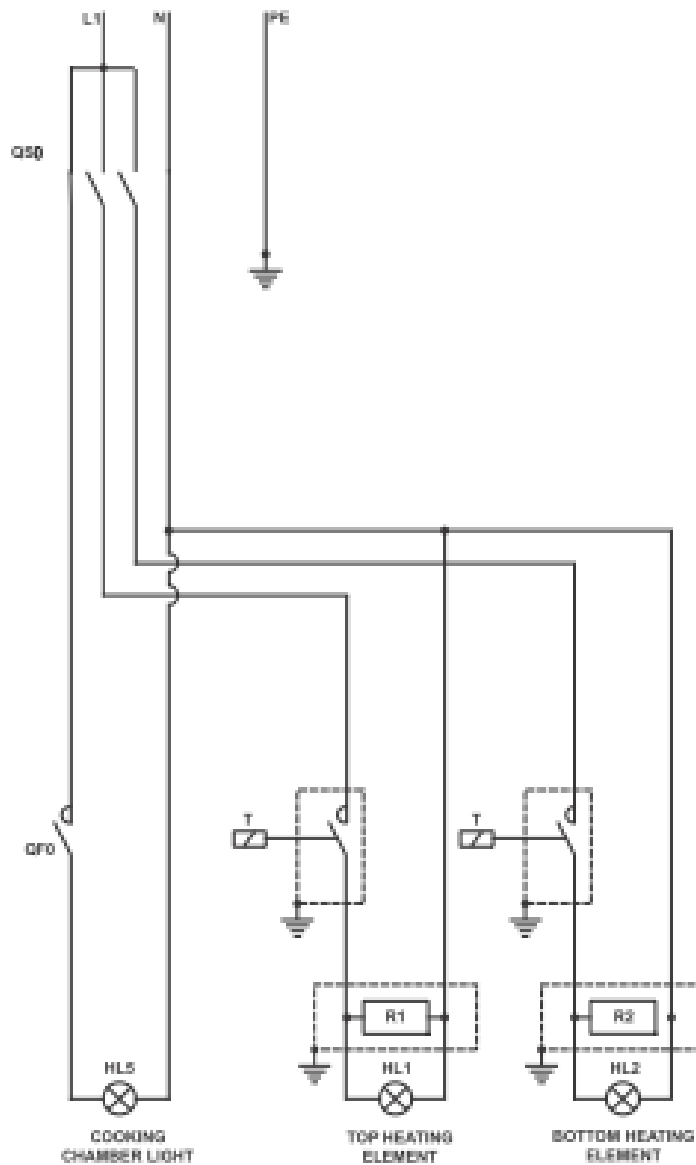


9- ELECTRIC EQUIPMENT

MODELLO

TRAYS 6-66

230 V (FOR ONE CHAMBER)



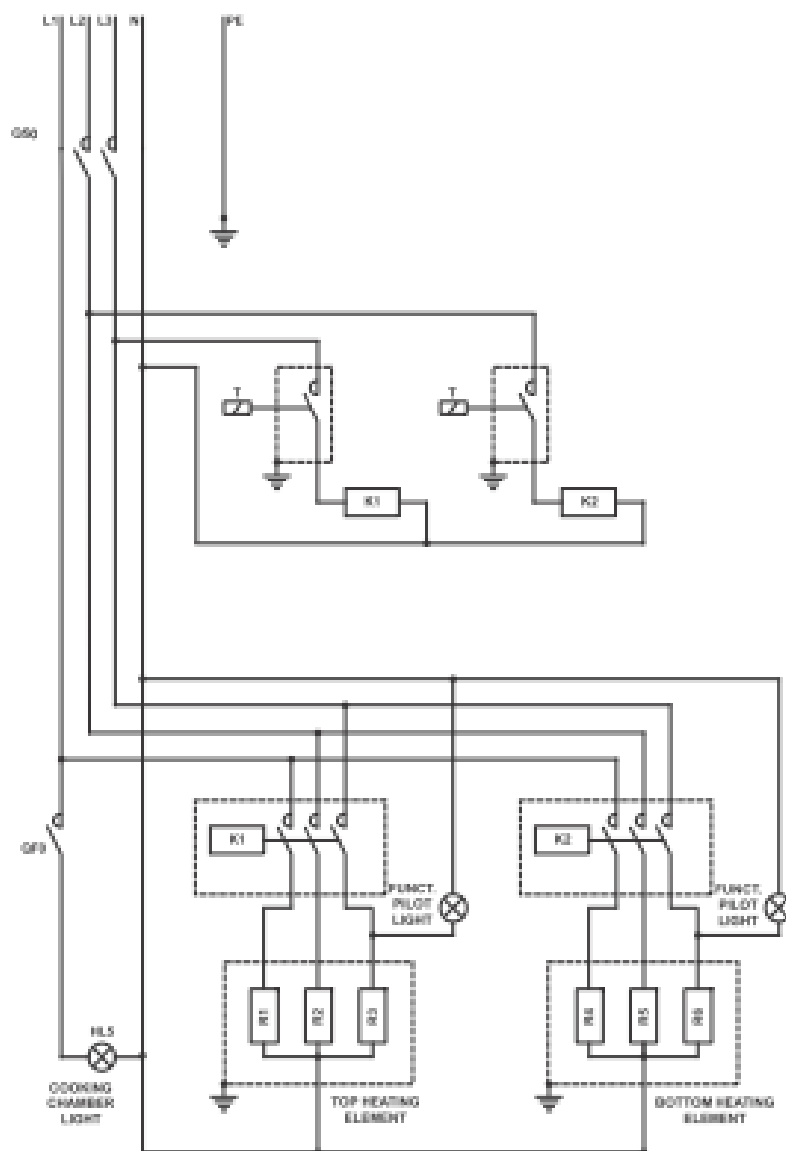


9- ELECTRIC EQUIPMENT

MODELLO

TRAYS 6-66

400V (FOR ONE CHAMBER)



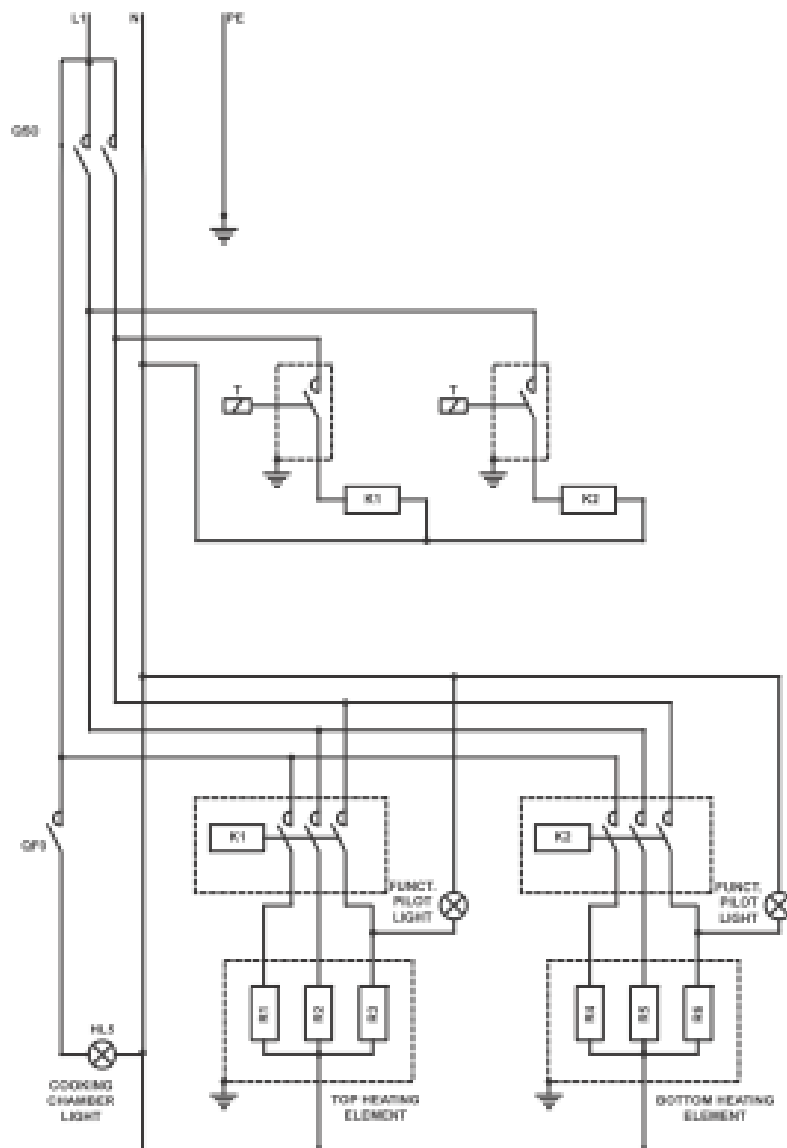


9- ELECTRIC EQUIPMENT

MODELLO

TRAYS 6-66

230 V (FOR ONE CHAMBER)





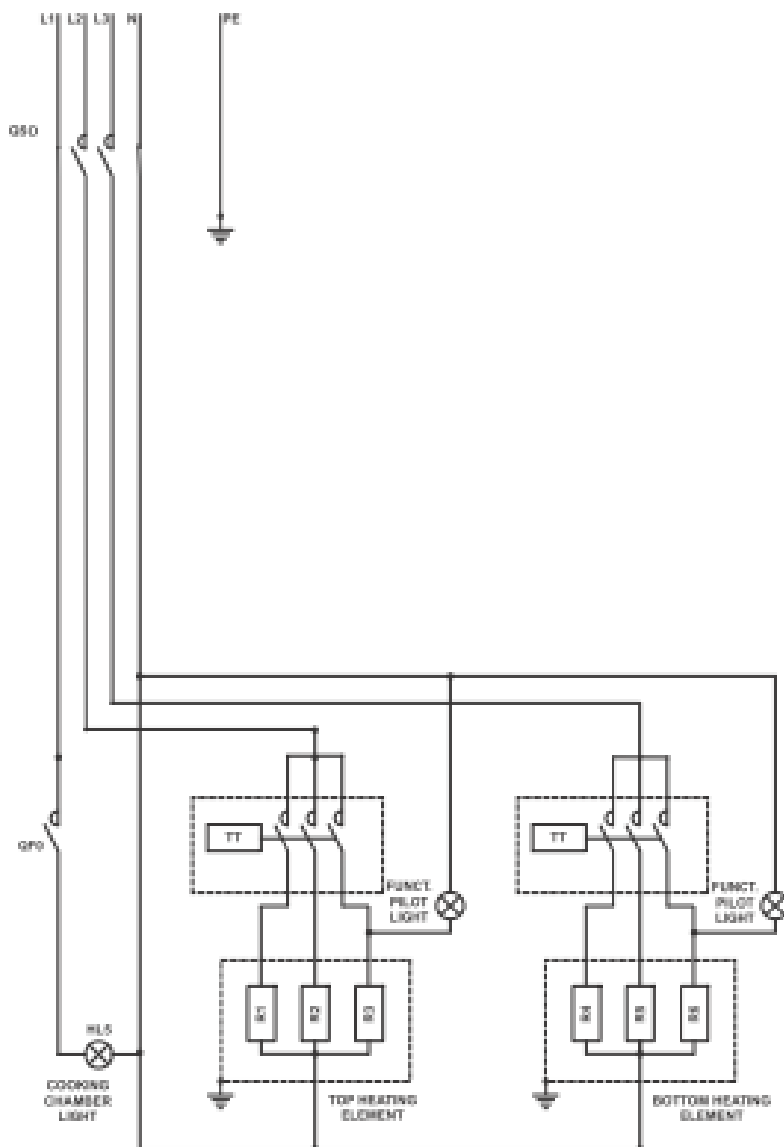
9- ELECTRIC EQUIPMENT

MODELLO

TRAYS 6-66

400V (FOR ONE CHAMBER)

CON TERMOSTATI TRIFASE





9- ELECTRIC EQUIPMENT

MODELLO

TRAYS 6-66

230V (FOR ONE CHAMBER)

CON TERMOSTATI TRIFASE

