



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Bakermax EP-1-1-SDE Black Panther Pizza Deck Oven – Single Deck 6 × 30 cm

Model / SKU: EP-1-1-SDE

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ELECTRIC PIZZA OVEN

USER'S MANUAL



PLEASE KEEP THIS MANUAL FOR FUTURE INFERENCE!

Thanks for your purchasing of Electric Pizza Oven! In order to make full use of functions of this product and minimize unnecessary loss and damage, please read the manual carefully and keep it for future reference.

WARNING!

ANY REFITTING AND WRONG INSTALLATION, ADJUSTMENT AND MAINTENANCE CAN LEAD TO PROPERTY LOSS AND CASUALTY. PLEASE CONTACT THE SUPPLIER IF YOU NEED TO AJDUST OR MAINTAIN IT AND ALL THESE SHOULD BE DONE BY AUTHORIZED PROFESSIONALS.

WARNING!

DO NOT PUT FLAMMABLE LIQUID, GAS OR OTHER OBJECT AROUND THE PRODUCT FOR YOUR SAFETY SAKE.

WARNING!

**THE SHEEL OF THIS MACHINE MUST BE GROUNDED FOR SAFETY SAKE. IF THE OIL LEVEL IS BELOW THE MINIMUM INDICATED LINE WILL CAUSE A FIRE.
THANK YOU FOR YOUR COOPERATION!**

The design of this product is new and function is original. It has features of beautiful out-looking, reasonable structure, and easy operation, constant temperature control, fast heating and saving energy. It cooks pizza with beautiful color and crisp and tasted. It is an ideal assistant and first choice for cooking pizza.

A. FEATURES

1. Inner hollow boron plate makes pizza tasted delicious.
2. Each layer can be controlled temperature independently.
3. Reasonable structure and easy operation.

B. BASIC PARAMETER

NAME	ELECTRIC PIZZA OVEN (EP-1-SDE)	ELECTRIC PIZZA OVEN (EP-2E)	ELECTRIC PIZZA OVEN (EP-1-1-SDE)	ELECTRIC PIZZA OVEN (EP-2-1E)
POWER(KW)	14.4	8.4	7.2	4.2
VOLTAGE(V)	3N-415V/50Hz 5lines	3N-415V/50Hz 5lines	3N-415V/50Hz 5lines	3N-415V/50Hz 5lines
FREQUENCY (Hz)	50~60	50~60	50~60	50~60
DIMENSION	1190×826×775	890×846×775	1190×826×455	890×846×455
CHAMBER SIZE	910×610×140	610×610×140	910×610×140	610×610×140
LAYERS	2	2	1	1

D. Transportation and storage

During transportation, the machine should be careful handled and prevent from shaking. The packaged machine should not be stored in the open air. It should be put in a ventilated warehouse without corrosive gas. It should not be put upside down. If it needs to be stored in open air temporary, measurement against raining in needed.

E. Items for Installation

1. The using voltage for this equipment must be coordinated with the supplied voltage.
2. Put this machine on a balanced place and keep it be away from any objects more than 10cm and its back be away from wall or other flammable objects more than 20cm. Do not put any flammable objects on its top(such as towel, clothes and so on).
3. Do not open its door to take food outside while it is working in case of any accidents happen. (Please do it after cutting power)
4. At the back of the equipment is the earth bolt. Please connect the earth wire in

compliance with the safety regulations reliably with copper cable of no less than 2mm². Before using, check whether every connection is formed, voltage is normal and ground connection is safe.

5. Please cut off power supply while cleaning this machine. Do not use any towel with corrosive cleanser to clean this machine. DO not wash this machine with a water jet.
6. User should install a suitable power switch and breaker switch near the machine.
7. The temperature setting range is 50 to 500°C. It suggests setting temperature from 300°C to 400°C (It is set by need).
8. Do not put any inflammable objects near the machine.
9. The installation of this stove must be done by professionals.
10. Do not put any miscellaneous objects in front switch for easy operation.

SPECIAL ITEMS

Notice	
●	This equipment must be operated by trained cook or professionals.
●	Do not refit it! The refitment of this product will cause serious accident.
	Water can conduct electricity so the product may cause electric-shock accident by electric leakage.
●	High temperature will cause scald. When this machine is in use and before or after being used, do not touch door and inside of this machine directly because of high temperature.
●	Do not use another power supply with different voltage. Do not use main switch that is not coordinated with safety regulation.
●	When thunder and lighting is closing, user should shut off main switch to avoid appliance being damaged by lightning strike.
●	Do not use hard and sharp object to destroy the surface of oven body and the surface of oil pot.
●	After using, please shut off main switch.
●	The installation and maintenance of electric circuit by professionals.
●	If power cord is damaged, for preventing from danger, user should ask manufacturer or maintenance department or specific professionals to change it.

F. OPERATION

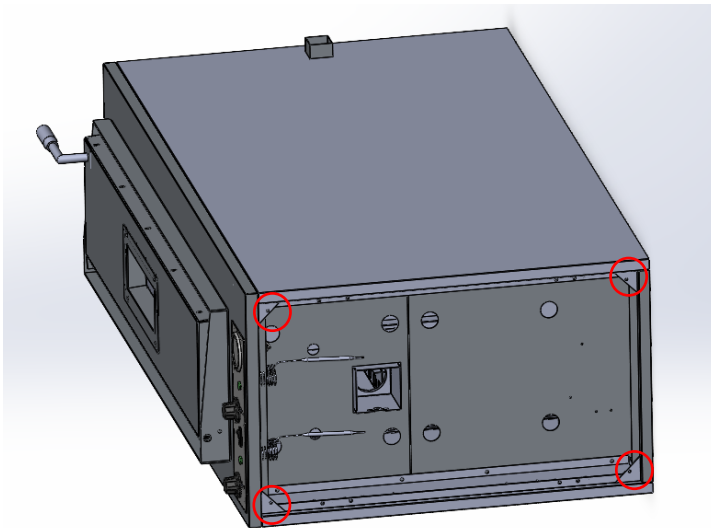
1. Get through power supply, turn on power switch and turn thermostat knob to set temperature in needed.
2. When temperature gets to the setting degree, open the door and put pizza into

the chamber to cook. (Please cut off power supply before this step in case of accident happens.)

3. Turn off power switch when pizza is cooked and open the door to take pizza outside. And put other pizza inside the machine to cook.
4. After all work finishing, please turn off power switch and cut off power supply.

G. REPLACE THE CHAMBER LAMP

1. Please cut off power supply while replacing the chamber lamp.
2. Use Phillips screwdriver to unlock four screws at four corners fixing the side plate and remove the side plate.



3. Use Phillips screwdriver to unlock two screws fixing the chamber lamp and take the chamber lamp down.



4. Replace the chamber lamp and fix it back.

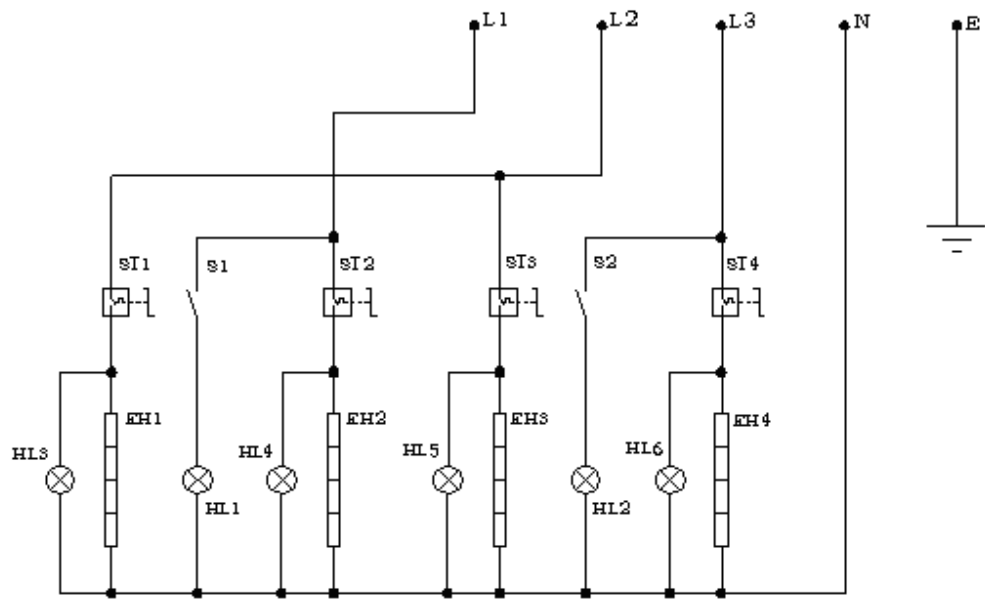
H. CLEANING AND MAINTANENCE

1. Cut off the power supply before cleaning in case of accident happens.
2. Do not use wet towel with non-corrosive cleanser to clean the hollow boron plate, the surface of the equipment and power cord. Direct wash by water is not permitted in case of any damage of functions.
3. If you do not use it at any time, please turn off thermostat and main switch.
4. Please store the equipment in a ventilated warehouse without corrosive gas after cleaning when ceasing its work for a long time.

I. TROUBLESHOOTING

Troubles	Causes	Solution
1. Plug the machine and get through power supply, power indicator is on but not heat.	1. Thermostat is broken. 2. Heating element is burned.	1. Replace a new thermostat. 2. Replace a new heating element.
2. Get through power supply and turn on thermostat, temperature is up but can not be controlled.	1. Thermostat is out of action.	1. Replace a new thermostat.
3. Get through power supply, turn on switch but indicator is not on.	1. Indicator is broken.	1. Replace a new indicator.
4. Get through power supply, indicator is not on and not heat.	1. Power supply is not normal; power supply is not get through. 2. Fuse is burned.	1. Check power supply and wire connection to make supply be normal. 2. Replace a new fuse.

J. CIRCUIT DIAGRAM



K. Daily check

Everyday notice the situation of the machine before or after using.

Before using	Whether the machine is tilted?
	Whether the power cord is old, broken or damaged?
	Whether the control panel is damaged?
After using	Whether there is strange smell?
	Whether the upper and lower module plate cannot be heated at the same time?
	Is there any strange voice or is the machine out of control while the machine is lifting?

WARNING!	
●	Must check the machine everyday. Usually check the product that can avoid serious accident happens.
●	Stop using if user feels that there are some problems in the circuit or machine. Ask the special technicians to check and maintain the machine as soon as possible.

Aforementioned troubles are just for reference. If any fault occurs, please cease using, return it to professional technicians for check and repair.

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