

USER MANUAL

COMMERCIAL GAS PIZZA OVEN

TT-O38 SERIES



SERVE SINCE 2000

TWOTHOUSAND

WHOLESALE **SECURE** COMMERCIAL KITCHEN EQUIPMENT FROM CHINA

TWOTHOUSAND MACHINERY CO., LTD

***PLEASE READ THE INSTRUCTIONS CAREFULLY BEFORE USING IT.**



I. CHARACTERISTICS

This series of oven is a new type of food ovens, which controlled by electricity and heated by gas, they possess the following superiorities:

- 1、 The Air-blowing burning way, which differ from other gas stove and gas hot water heater, mix gas and air by their best proportion, then send the mix-up into the two-burn pipe which at the top and the bottom of the oven separately. This way makes gas burnt completely, no pollution, temperature is even. User needn't to change the tray or the direction during the baking. Foods are more delicious and tasted better than other foods which made by electric oven.
- 2、 The accurate temperature -controlled device can control the constant temperature automatically. The range of the bake temperature is between room temperature and 350°C.when the interior temperature is 4% higher than the setting figure, the red-light lighting. This oven is suitable to bake bread, cake, western-style dessert and moon cake etc.
- 3、 Fire extinguishments protector. Whatever circumstances such as power failure, gas is used up, which make the fire extinguished; "IC" fire monitor will cut off gas source and give out warning automatically.
- 4、 Transparent door and light. It is easy to see the result of the bakeries in the oven.
- 5、 Lower cost of consumptions than electric oven.



II. MAIN DATA

1. TYPE AND PRESSURE OF GAS

nature gas, pressure 2000Pa~3000Pa

2.MAIN TECHNICAL DATA

Model	One deck two pans	Two decks four pans
Heating Load (MJ/H)	32	64
Gas consumption(g/h)	0.4	0.8
Voltage (V/W)	~220/75	~220/150
Temperature(°C)	350°C	350°C
Output (Kg/h)	10-20	20-40
Dimension(mm)	1330×920×710	1330×920×1400
Weight(Kg)	150	281
specifications of wire (mm ²)	3×1	3×1
leakage circuit breaker	In≥6A,IΔn=50mA	In≥6A,IΔn=50mA

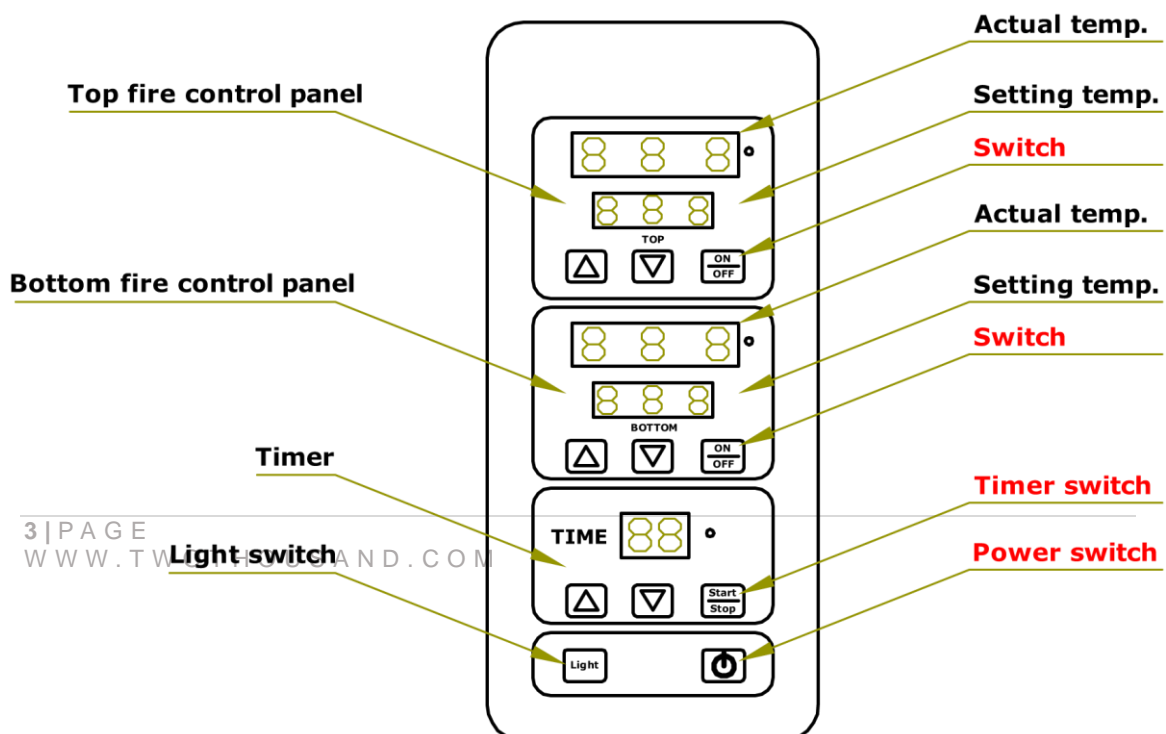
III. INSTALLATION

1. Put the oven in a stable place. Connect the vent to a metallic pipe to drain off smoke out of the room. The exhaust pipe must be far away from combustibles.
2. The yellow/green two-color wire must be connected to a sage ground wire. Wires are banned to connect to running water pipe or gas pipe. Connect the current-obstructed wire to a 220V power source which with leak-electricity protection and excessive current protected device.
3. Connect the gas source to a gas rubber pipe. There should be a 3m distance between the oven and the gas bottle. Make sure the connection without leaky. Don't put any combustibles in a 3.5m rage around the oven.
4. The wiring screw marked "equipotential terminal" is used for connecting external equipotential conductor, this connection should be operated by careerman. The connect copper insulated wire must $\geq 2.5\text{mm}^2$

IV. OPERATION

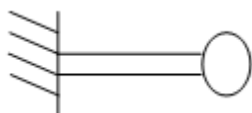
1. Turn on the general power source, the indicator light bright.
2. Open the oven door, turn on the gas bottle switch, adjust the temperature controller to the set temperature, press the ignited button, it is begun to ignite.
3. Close the oven door, the oven will begin to bake when the oven temperature reaches the set level. User can turn on the light which inside the oven during the baking to see the result through the glass.
4. When finish, turn off the gas jar switch first, then turn off the ignited button and the power source switch, clean the oven.
5. If the oven is equipped with a steamy sprayer, when use it, turn on the sprayer warm-up switch first, at the moment the indicated light will bright, when the indicated light extinguish, press the spray button, mirage will be erupted inside the oven. Unloose the button, the sprayer will be stopped.
6. When continuous fail to ignite 3 times, user should pause to ignite for 5minute and open the oven door and the smoke drain -off door in order to vent the gas out of the oven, the try again.

V. OPERATION AND FUNCTION DIAGRAM OF THE CONTROLLER



VI. ADJUSTMENT OF THE SMOKE DRAIN-OFF DOOR

There is a black ball lever at the left side of the front side of the oven. It is the lever to adjust the smoke drain-off door. Through pushing or pulling to control the opening level of the door. Usually the door is shut off completely. It is only opened for a short time in order to lower the temperature inside the oven or to drain off humidity. The extremely extent is 50mm.



Push extremely toward the oven is to shut off the door completely



Pull extremely toward the oven is to open the door completely

VII. ADJUSTMENT OF THE WIND-TRANSMITTED PLATE.

There is a wind-transmitted plate on top inside the oven. User can adjust the changing temperature of the tray through to change the place of the steady screws of the wind-transmitted plate.

VIII. ADJUSTMENT OF AIR & GAS MIXTURE PROPORTION

There is a wind capacity adjuster in the controller room on the right side of the oven which controls the proportion of air & gas mixture. When the air capacity is not enough, the user can loosen the papilionaceous screw, turn the adjuster plate to extend the opening level. When the flame becomes blue, the user can screw down the papilionaceous screw. When the flame is waving means that the air capacity is too large, the user can turn the adjuster

plate to reduce the opening level to the proper the level. The proportion has been adjusted well and marked when leaving the factory.

When it is difficult to ignite the cold oven, user can open the side cover to turn down the wind-adjusted plate, when the oven is ignited, then turn it back to the normal level.

User should besmear oil on the axis of the door every week in order to reduce the abrasion.

IX. REPAIRS OF COMMON BREAKDOWNS

Phenomenon	Cause	Settlement
Fail to ignite	<ol style="list-style-type: none"> 1. Electric circuits 2. The set level of the temperature controller is lower than the temperature inside the oven. 3. The place of the ignition pin is inappropriate. 4. The adjustment of the wind capacity is inappropriate. 5. Shortage of gas supply. 	<ol style="list-style-type: none"> 1. Check the electric circuits 2. Reset the temperature set level. 3. The pin tip should be placed above the fire hole about 2-3mm. 4. Adjust the wind capacity. 5. Check the gas pipe and the gas source.
Yellow fire	Blower breakdown	Check the blower
Back fire	Wind capacity is inappropriate	Adjust the wind capacity
Flame-out	Wind capacity is inappropriate	Adjust the wind capacity
Still igniting after ignited	The place of the induce pin and the burner is inappropriate.	The induce pin should be placed above the fire hole about 2-3mm.

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