PIZZA CONVEYOR OVENS

3848 and 2638

INSTALLATION & OPERATING INSTRUCTIONS

(USA & CANADA - ENGLISH MANUAL)

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE

For more information contact:
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Email: Contact@migali.com **Website:** Migali.com

 **WARNING**	**POST IN A PROMINENT LOCATION INSTRUCTIONS TO BE FOLLOWED IN THE EVENT YOU SMELL GAS. THIS INFORMATION CAN BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUPPLIER.**

 **WARNING**	**FOR YOUR SAFETY** **DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS ON THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

 **WARNING**	**IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**

 **WARNING**	**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.**

 **WARNING**	**ELECTRICAL GROUNDING INSTRUCTIONS** **THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.**

WARNINGS & SAFETY INFORMATION

- Keep the appliance area free and clear from combustibles.
- Do not obstruct the flow of combustion and ventilation air.
- The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable, including:
  - i) The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
  - ii) The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).
- The appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.
- Where castors are fitted:
  - i) the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 • CSA 6.16, and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 • CSA 6.9;
  - ii) adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement; and
  - iii) the restraining means at the rear of the oven must be attached.
- There must be adequate clearance for air openings into the combustion chamber.
- The oven should be located at least 2” from a combustible rear wall. The sides, which have removable crumb trays, can be hard up against side walls, however we recommend at least 2”

clearance so that the user can remove the crumb trays for cleaning.

- Do not place food items directly on conveyer mesh. Food items must be placed on trays.
- DO NOT MODIFY THIS APPLIANCE.
- The parts which have been protected by the manufacturer shall not be adjusted.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children.
- The appliance is only for professional use and shall only be used by qualified people.
- This appliance shall only be used to cook food. Any other use is strictly prohibited.
- The appliance can only be used in its fixed position.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- In the event of appliance lockout, press down the reset button located at the rear of the appliance for 5 seconds.
- Do not open the control box. The control box should only be accessed by authorised personnel.
- **DO NOT** SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- **DO NOT** STORE OR USE FLAMMABLE LIQUIDS OR ITEMS IN THE VICINITY OF THIS APPLIANCE.
- This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, and any other statutory regulations.
- This unit requires a ventilation hood that must conform to local codes.
- Follow all local codes when installing this unit.
- Follow all local codes to electrically ground the unit.
- Ensure all transit protection is removed prior to installation.
- This unit must be operated by the same voltage, phase, & frequency of electrical power as designated on the data plate.
- Electrical schematics are located inside the control box of the oven and in this manual.
- DO NOT attempt to operate the oven during a power failure.

INSTALLATION INSTRUCTIONS

SPECIFICATIONS

Electrical Ratings

Models	Voltage	Phases	Frequeny	Amps
3848	120V	1	60HZ	16A
2638	120V	1	60HZ	10A

Gas Ratings

	Inches W.C.			
Models	3848		2638	
Gas Type	NAT.	L.P.	NAT.	L.P.
Inlet Mainfold Pressure	3.6	10	2.8	10.45
***Min. Outlet Mainfold Pressure**	-0.064	-0.088	-0.06	-0.064
Max. Outlet Mainfold Pressure	0.85	0.85	0.5	0.6
Min. Gas Supply Pressure	4	11	4	11
Max. Gas Supply Pressure	20	30	20	30
MAX. BTU Input (BTU/hr)	180,085		156,390	146,912
Orifice (LP)	N/A	5.7mm	N/A	5.7mm

*Note: The min. outlet manifold pressure is when the oven temperature is set to 0°C and in a cold condition. The Siemens control display will be 100.

3848 Overall Appliance Dimensions: 29” (H)* × 47 ½” (D) × 79” (W)
2638 Overall Appliance Dimensions: 29” (H)* × 35 ½” (D) × 62 ½” (W)

** Overall height does not include castors or legs.*

Data Plate **-** The Data Plate is located on the control box. This appliance is suitable for Natural Gas and LPG, ensure that the available gas supply matches the Data Plate.

Ventilation - Ventilation must be in accordance with local codes. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits. It is recommended that this appliance is installed under an extraction hood.

Combustible Surfaces - Clearances to combustible surfaces must be in accordance with local codes. The oven should be located at least 2” from a combustible rear wall, measured from the rear panel of the oven. Note: If Rear Vent Ducts are fitted to the oven, the ducts can be hard up against the rear wall. The sides, which have removable crumb trays, can be hard up against side walls, however we recommend at least 1/2” clearance so that the user can remove the crumb trays for cleaning. If the minimum side clearance cannot be maintained, please ensure the oven can be safely moved for service and cleaning by means of a hose restraint chain in conjunction with a flexible hose or a quick connect hose. Ensure that the electrical supply plug is accessible. Install on a flat, solid, non-combustible floor when installed with castors removed.

Gas Connection - The Gas Connection is male 3/4" BSP and is situated outside the control box at the back of the oven. When looking from behind (without the stand fitted), the gas connection is located 2” from the right and 2” from the bottom of the oven. The appliance can be connected with rigid pipe in accordance with local gas codes or a flexible hose connection. Check the gas pressure on the gas valve test point (inlet side) is in accordance with the Inlet Manifold Pressure on the Data Plate.

Electrical Connection - This oven is supplied with a plug & cord, simply plug into a general purpose power point which is properly earthed and in accordance with the oven electrical rating on the Data Plate. When looking from behind (without the stand fitted), the electrical connection is located 3” from the right and 7.5” from the bottom of the oven.

Warning: In order to avoid hazard, any electrical work performed on this equipment or its associated wiring, should only be done by persons authorised by the supplier or similarly qualified persons.

Check that the rating of the appliance matches the rating of the power point. The power point must be easily accessible after installation to allow disconnection of the appliance.

Types of Installation – The oven can be installed on castors and stacked up to two high.

Service & cleaning access: - When installing, consideration must be made to allow adequate access for servicing or cleaning the oven. If access is restricted when the oven is in position, the installer must provide a safe means of moving the oven so that it can be serviced and/or cleaned by installing with a suitable hose restraint chain in conjunction with a flexible hose or a quick connect hose.

Levelling the Appliance - The floors in commercial kitchens are generally level, however if the appliance requires levelling, the installer should add packing plates to level the unit.

Hose Restraint Chain - A chain should be fitted by the installer to prevent strain on the hose when the appliance is pushed forward. One end within the chain should be connected within 2” of the hose connection point and the other end should be connected to the wall. The chain should restrict the appliance movement to no more than 80% of the hose length.

Rear Wall Stand Offs - Two spacers with a minimum length of 2” should be fitted to prevent the appliance from being pushed too close to the wall.

Before Leaving **-** Check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting leaks. Ignite the burner to ensure correct operation of gas control, burner and ignition. When satisfied with the operation of the appliance, please instruct the user on the correct

method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

Crumb Trays – Where the oven is double stacked, the crumb trays supplied with the large cutouts in the tray floor must be fitted to the Top Oven.

ASSEMBLY INSTRUCTIONS (Model 2638)

If the Oven has been delivered in a crate, remove the crate from around the oven. You will need an opening of at least 1200mm to get the crate through the door.

FIT THE ADJUSTABLE STAND (Single Stack)

1) For a Single Stack oven, the stand is fitted underneath the oven with 2x 5/16" bolt & washers supplied for the front and 2x for the rear.
2) Raise the oven with a fork lift high enough to sit it onto the stand.
3) Line up the 4 holes accordingly with the holes in the base of the oven and screw down tightly.
4) Lower & remove the forks.

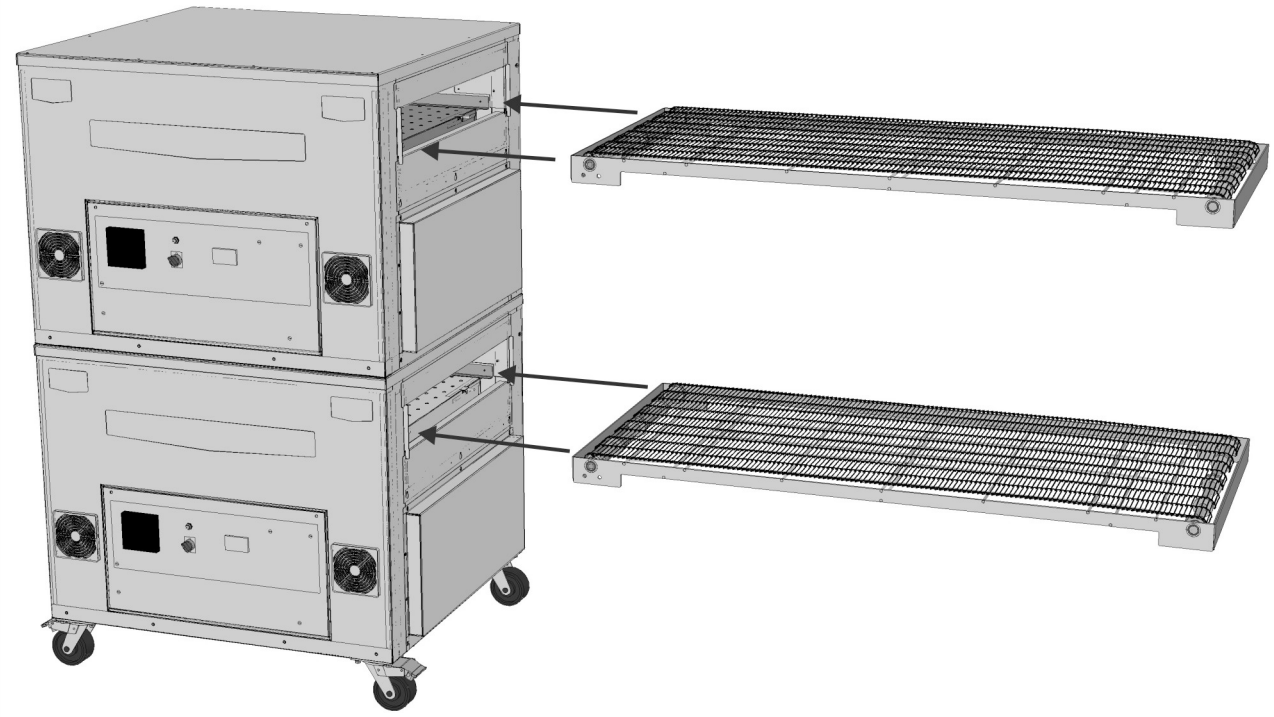
FIT THE CASTERS (Double Stack)

1) For a Double Stack oven, the Casters are fitted directly to the bottom of the oven. There should be two lockable casters for the front and two free spinning casters for the rear.
2) Raise the ovens with a fork lift high enough to fit the casters underneath.
3) Line up the slots in the caster base with the threaded holes in the base of the oven.
4) Fit 3x 5/16" bolt & washers per caster on each corner of the oven.
5) Lower & remove the forks.

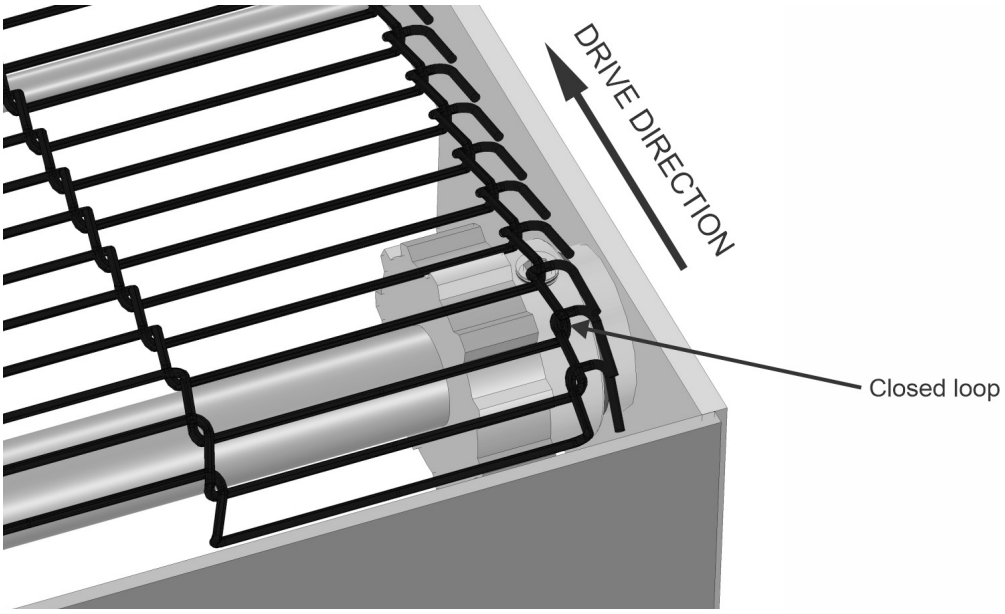
FIT THE CONVEYOR FRAME & MESH

The 2638 Conveyor Frame and Mesh ships pre-assembled in one piece. To fit the conveyor:

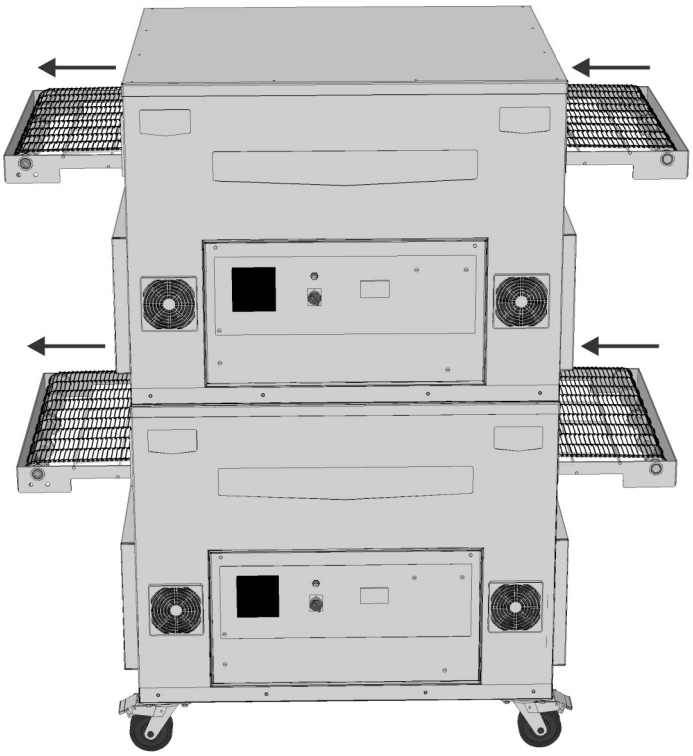
1) Feed the Conveyor Assembly into the oven so that it sits on the channels inside the oven body.



2) Make sure the closed loop end of the Conveyor Mesh is facing in the direction of travel.

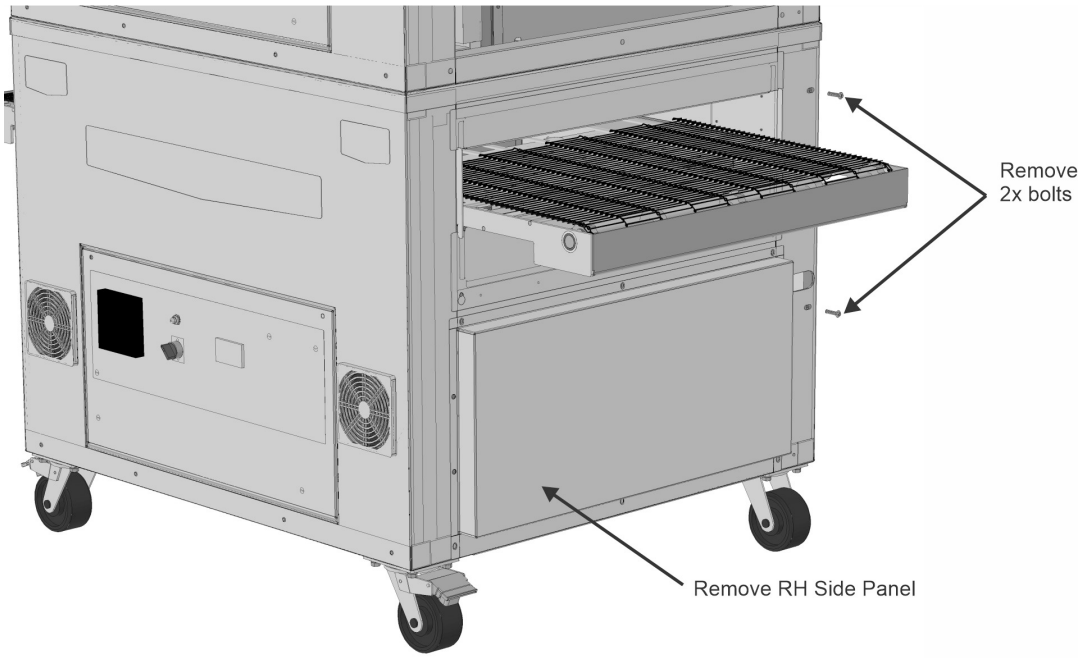


3) Push the Conveyor all the way through to the opposite side. The final position will be adjusted once the Conveyor motor is mounted.



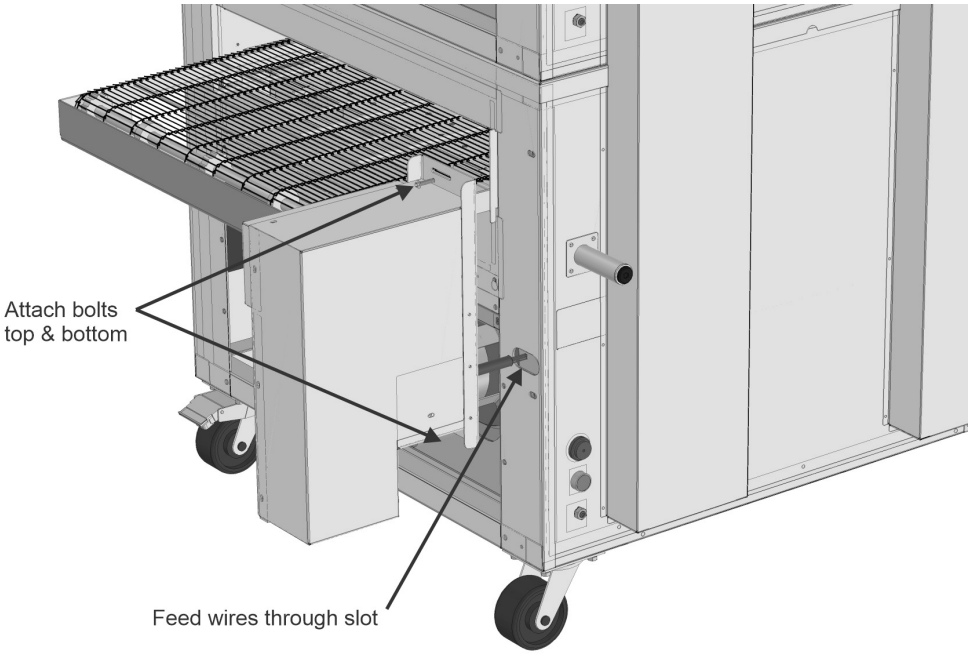
FIT THE CONVEYOR MOTOR & MOTOR COVERS

1) Remove the RH Side Panel Cover and 2x bolts in the Rear RHS corner of the oven.

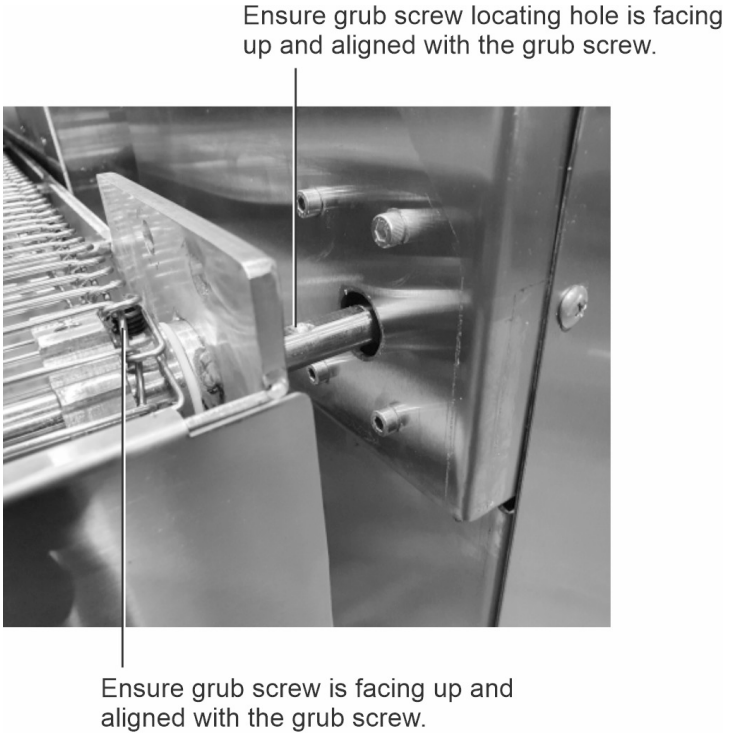


2) Feed the conveyor motor wires through the large slot in the rear RHS corner of the oven. Loosely fix the top and bottom bolts for the Motor Housing. Then attach the 5 conveyor motor wires to the matching wires situated at the rear RHS corner of the oven. Ensure the connectors

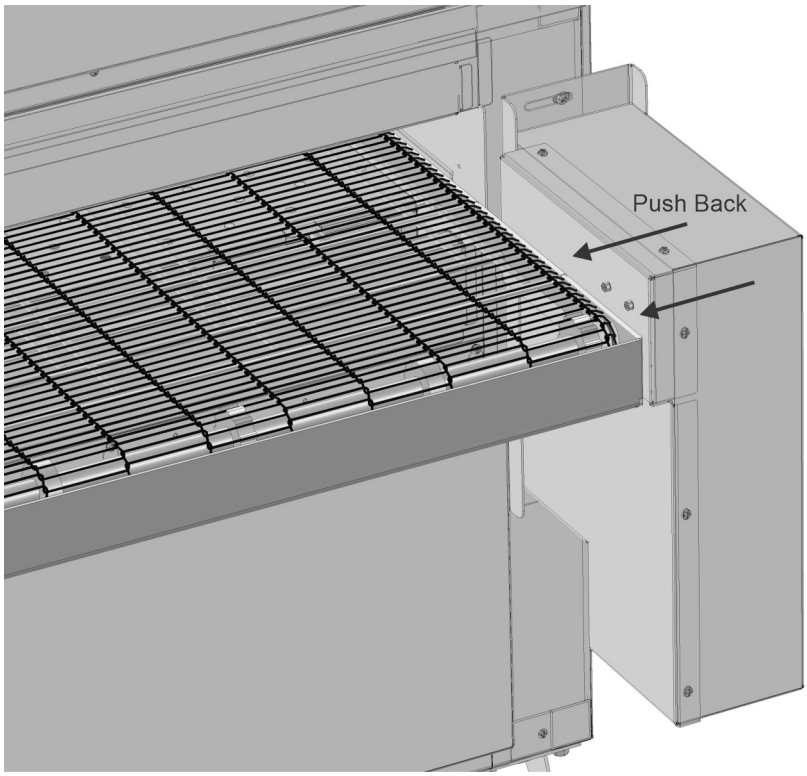
engage properly. Screw the Side Panel back into place.



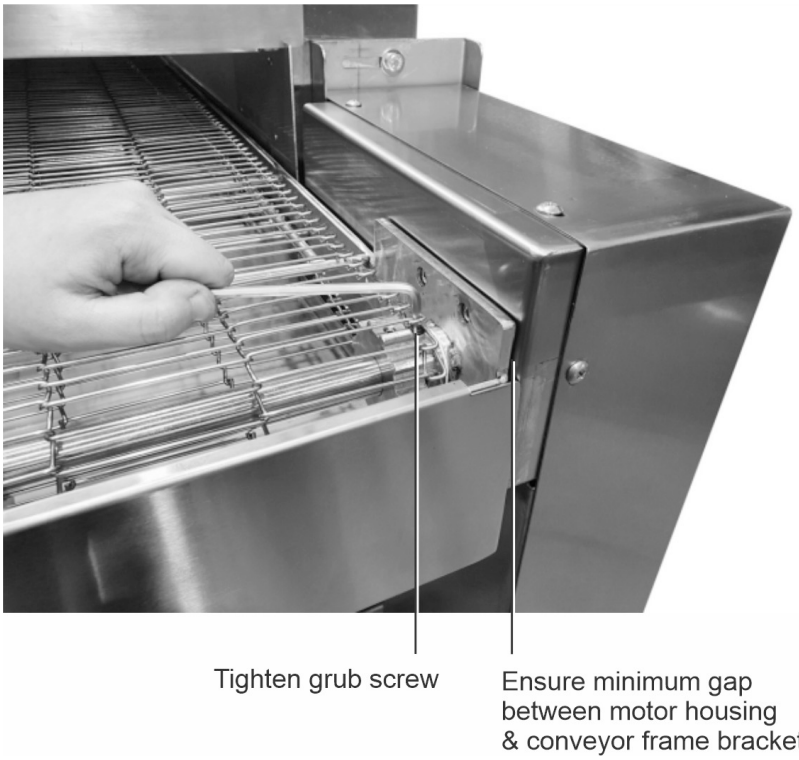
3) Make sure the grub screw locating hole in the motor is facing up and is aligned with the grub screw. The grub screw in the conveyor shaft should be facing upwards so it is aligned with the hole in the motor. If the flat shaft of the motor is not facing upwards, switch the oven on until the flat is facing upwards, then switch the oven off & disconnect while continuing assembly procedure.



4) Push the Motor Housing back towards the Conveyor Frame so that the Motor key engages inside the Conveyor shaft opening.



5) Ensure that there is minimum gap between the motor housing & conveyor frame bracket as shown below. Tighten the grub screw in the conveyor shaft to lock the motor in place.



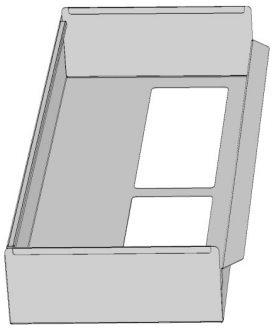
6) Then tighten the top & bottom bolts on the Motor Housing aligning the Motor Housing as parallel as possible to the conveyor frame.

IMPORTANT: Make sure the grub screw is securely tightened onto the motor shaft and that the face of the motor housing is hard up against the conveyor frame bracket.

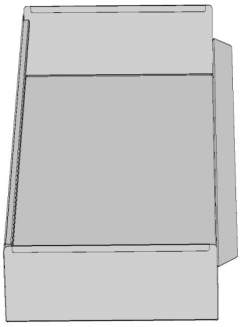
7) Repeat procedure for Top and Bottom ovens where required.

FIT THE CRUMB TRAYS & TRAY STOP

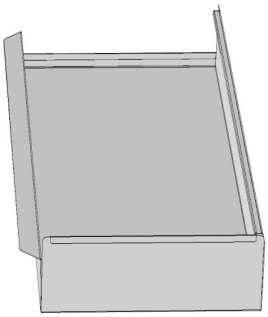
1) Firstly identify the correct Crumb Tray for the drive side and non-drive side of the oven as well as the upper and lower ovens.



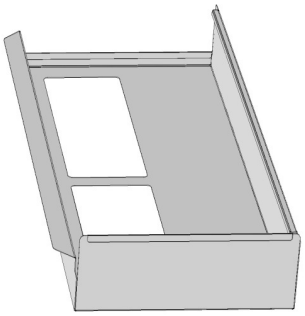
Non-Drive End
Crumb Tray UPPER



Non-Drive End
Crumb Tray LOWER

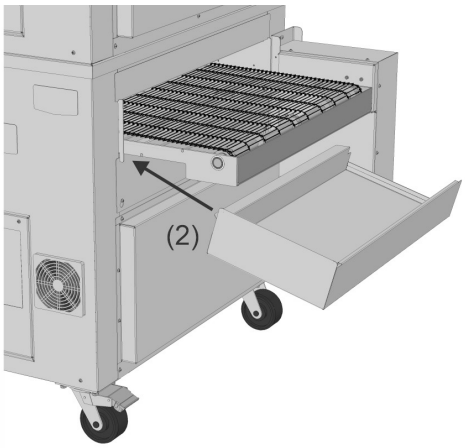


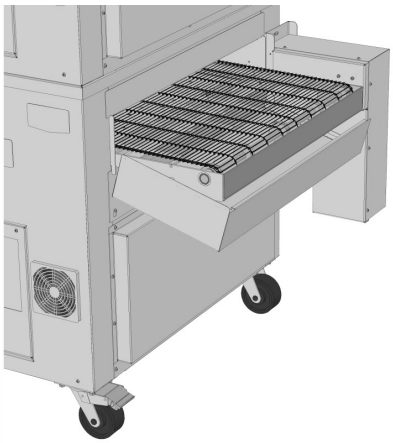
Drive End
Crumb Tray LOWER

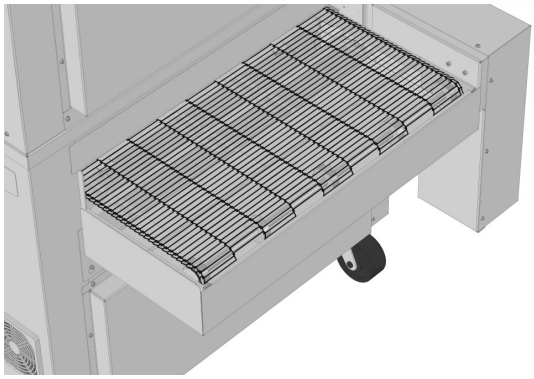


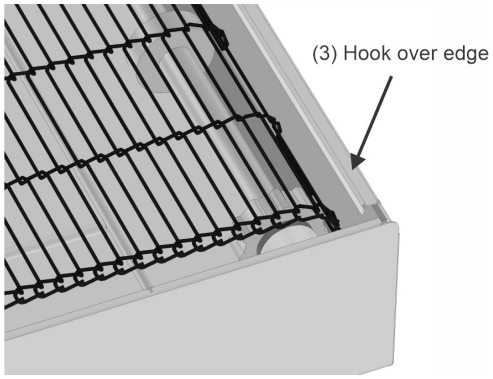
Drive End
Crumb Tray UPPER

2) Slide the leading edge of the crumb tray lip over the top of the lower end plug.
3) Lift the opposite end of the crumb tray over the conveyor frame end so that when it is lowered it hooks onto the edge and stays in place.
4) Repeat for top and bottom (where required) on both sides of oven.

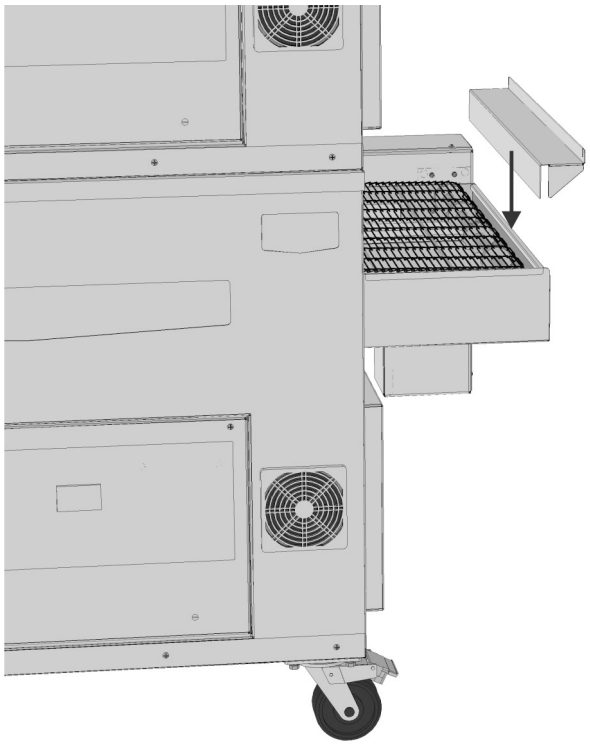




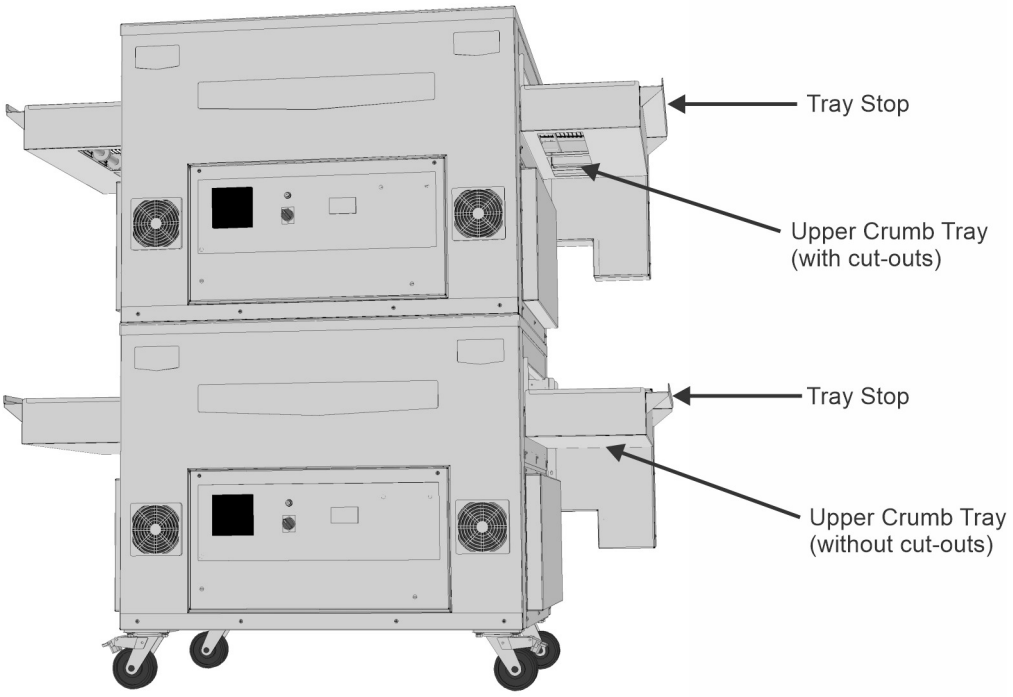




5) Then fit the Tray Stop on either end of the conveyor for both top & bottom ovens.



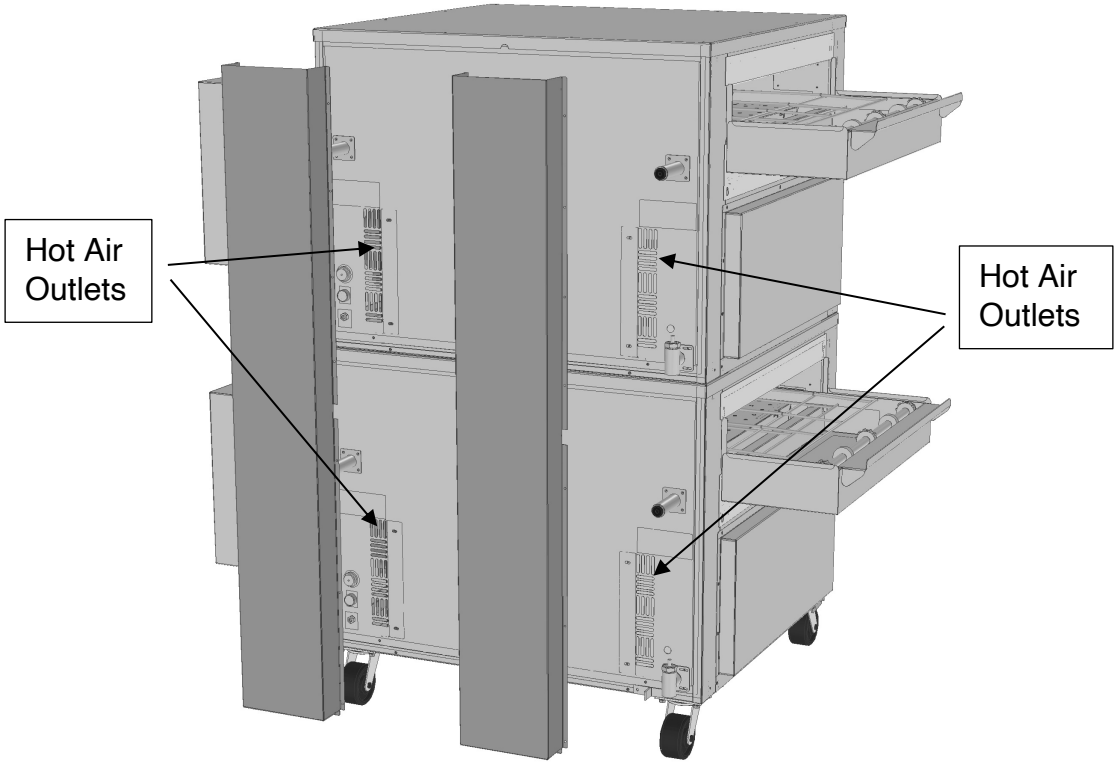
The crumb trays supplied with the large cutouts in the tray floor must be fitted to the Top Oven. Fit Tray Stops to both ends of the ovens.



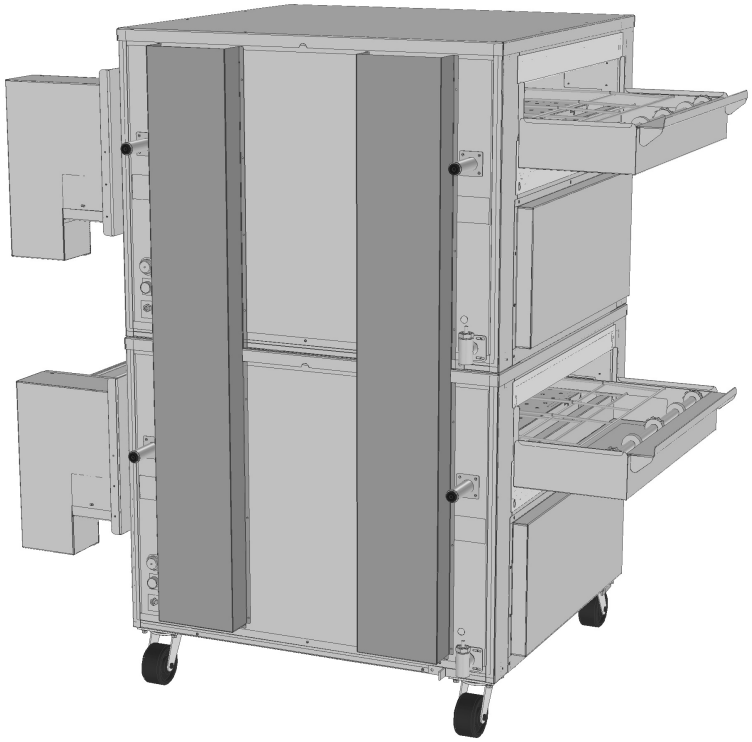
HOW TO FIT THE REAR COOLING DUCTS (WHERE SUPPLIED)

These ducts are an optional accessory. Where supplied, follow the instructions below to fit the rear cooling ducts.

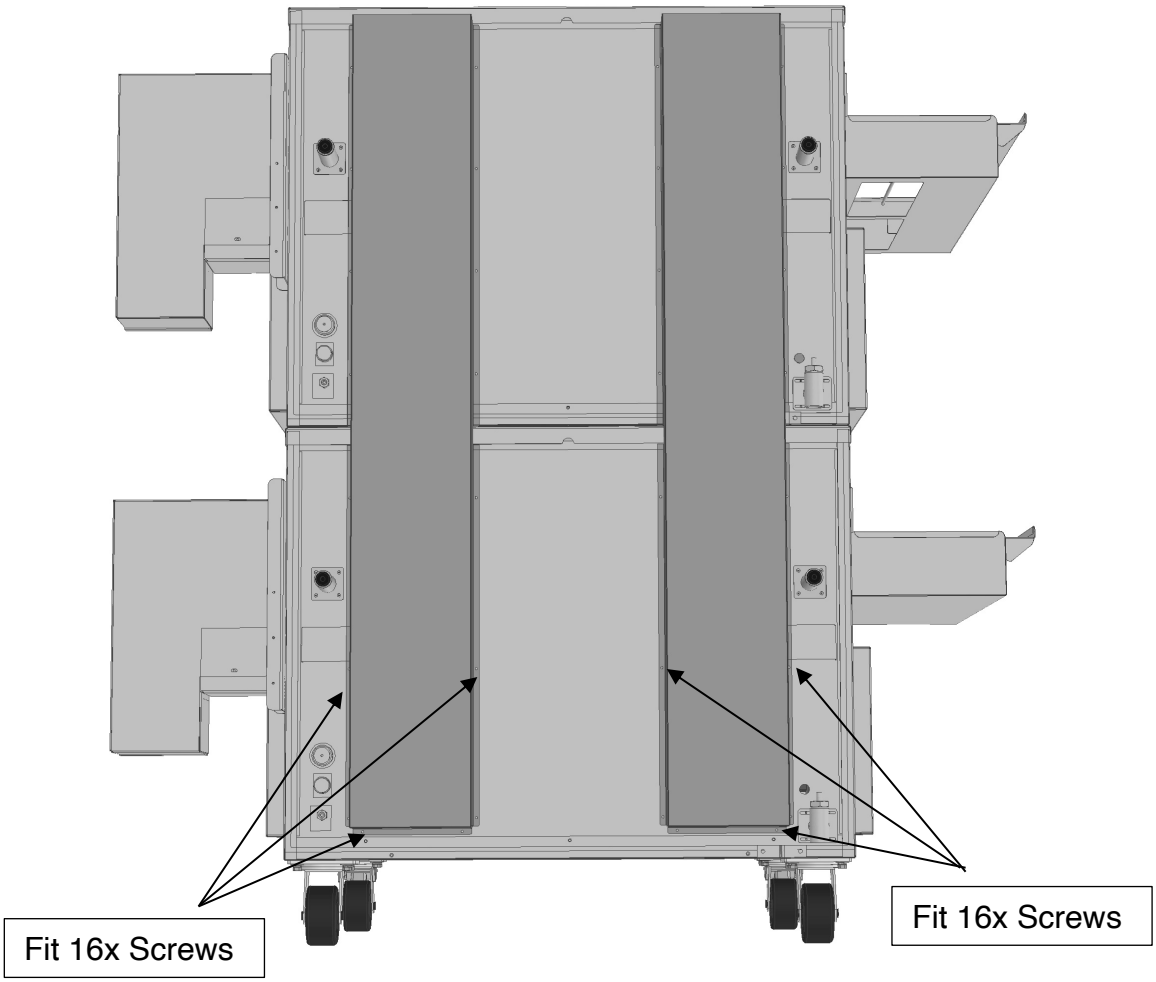
1) Offer the Ducts up to the rear of the oven and ensure the opening of the Ducts are at the top of the oven and closed at the bottom for the hot air to travel upwards. There is a relief in the middle of the ducts to clear the Lower Oven Lid.



2) Line up vertically so that the Ducts cover but do not block the Hot Air openings in the rear panel. Mark up the mounting holes around the sides and bottom edge of the ducts. Alternatively, use self drilling, self tapping screws 3/4" long to fix the ducts.



3) If marked up, drill the holes and fix the Ducts with self tapping screws.



ASSEMBLY INSTRUCTIONS (Model 3848)

If the Oven has been delivered in a crate, remove the crate from around the oven. The oven is typically shipped on its back. You will need an opening of at least 1400mm to get the crate through the door.

FIT THE STAND (Single Stack)

1) For a Single Stack oven, the stand is fitted underneath the oven with 12x 5/16" bolt & washers supplied, 3x for each corner of the oven.
2) Raise the oven with a fork lift high enough to sit it onto the stand.
3) Line up the 12 holes accordingly with the holes in the base of the oven and screw down tightly.
4) Lower & remove the forks.

FIT THE CASTERS (Double Stack)

1) For a Double Stack oven, the Casters are fitted directly to the bottom of the oven. There should be two lockable casters for the front and two free spinning casters for the rear.
2) Raise the bottom stack oven with a fork lift high enough to fit the casters underneath.
3) Line up the slots in the caster base with the threaded holes in the base of the oven.
4) Fit 3x 5/16" bolt & washers per caster on each corner of the oven.
5) Lower & remove the forks.

NOTE: You may find it easier to fit the individual castors while the oven body is resting on its side on the pallet.

FIT THE CONVEYOR FRAME & MESH

1) Feed the drive side conveyor frame assembly into the right hand side of the oven cavity so that it sits on the channels inside the oven body.
2) Feed the other conveyor frame assembly into the left hand side of the oven cavity so that it sits on the channels inside the oven body. The two frames should meet in the middle.
3) Lay the rolled up Conveyor Mesh over the conveyor frame and feed it into the oven making sure the closed loop end of the Mesh is facing in the direction of travel.
4) Join the two ends of the mesh using conveyor joiners/links.
5) Ensure the mesh lines up with the Drive Sprockets and will track parallel.

FIT THE CONVEYOR MOTOR & MOTOR COVERS

1) Remove the RH Side Panel Cover and 2x bolts in the Rear RHS corner of the oven.

2) Feed the conveyor motor wires through the large slot in the rear RHS corner of the oven. Loosely fix the top and bottom bolts for the Motor Housing. Then attach the 5 conveyor motor wires to the matching wires situated at the rear RHS corner of the oven. Ensure the connectors engage properly. Screw the Side Panel back into place.

3) Make sure the grub screw locating hole in the motor is facing up and is aligned with the grub screw. The grub screw in the conveyor shaft should be facing upwards so it is aligned with the hole in the motor. If the flat shaft of the motor is not facing upwards, switch the oven on until the flat is facing upwards, then switch the oven off & disconnect while continuing assembly

procedure.

4) Push the Motor Housing back towards the Conveyor Frame so that the Motor key engages inside the Conveyor shaft opening.

5) Ensure that there is minimum gap between the motor housing & conveyor frame bracket as shown below. Tighten the grub screw in the conveyor shaft to lock the motor in place.

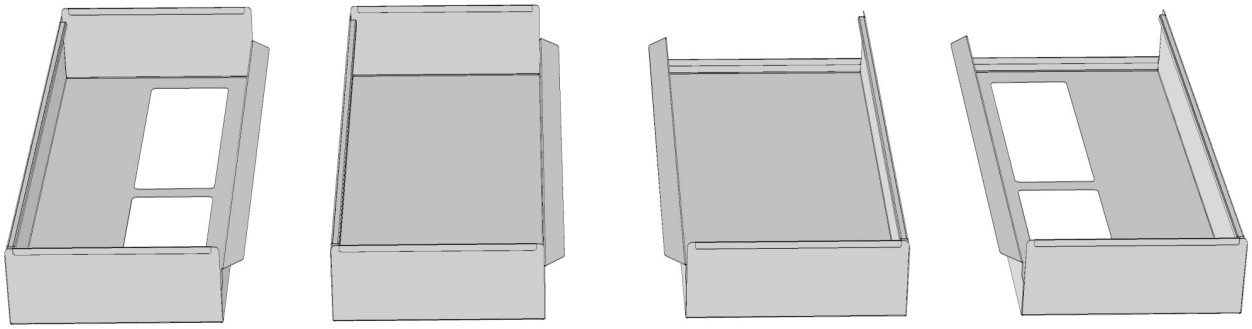
6) Then tighten the top & bottom bolts on the Motor Housing aligning the Motor Housing as parallel as possible to the conveyor frame.

   IMPORTANT: Make sure the grub screw is securely tightened onto the motor shaft and that the face of the motor housing is hard up against the conveyor frame bracket.

   Repeat procedure for Top and Bottom ovens where required.

FIT THE CRUMB TRAYS & TRAY STOP

1) Firstly identify the correct Crumb Tray for the drive side and non-drive side of the oven as well as the upper and lower ovens.



Non-Drive End Crumb Tray UPPER | Non-Drive End Crumb Tray LOWER | Drive End Crumb Tray LOWER | Drive End Crumb Tray UPPER

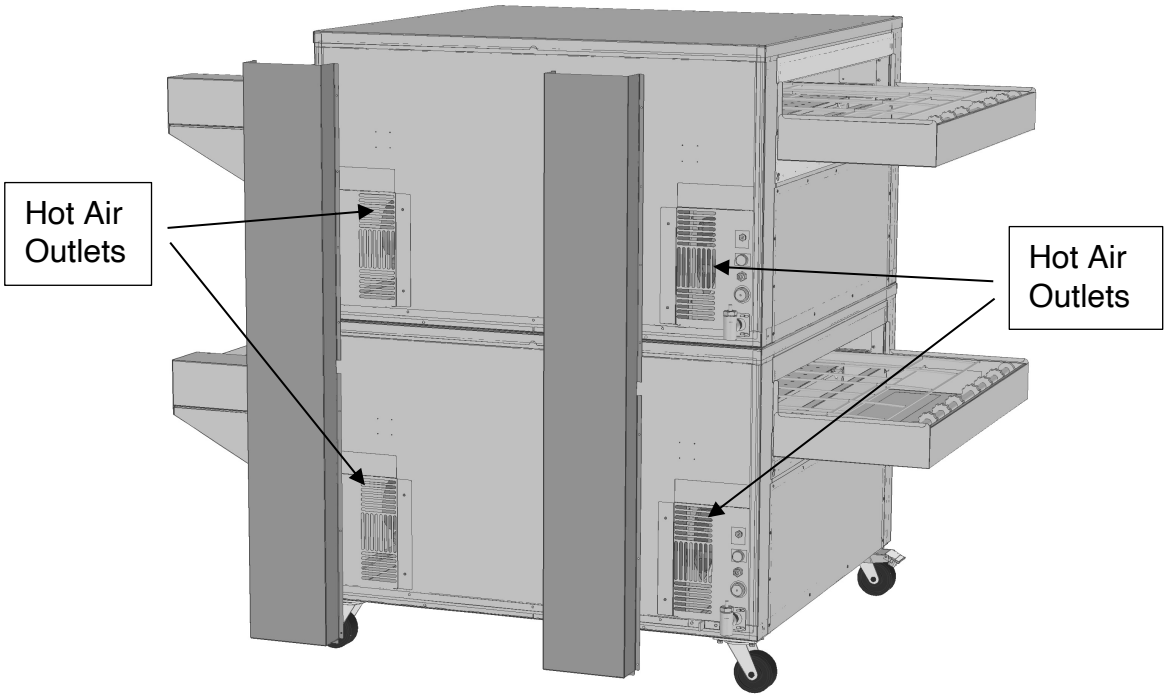
2) Slide the leading edge of the crumb tray lip over the top of the lower end plug.
3) Lift the opposite end of the crumb tray over the conveyor frame end so that when it is lowered it hooks onto the edge and stays in place.
4) Repeat for top and bottom (where required) on both sides of oven.
5) Then fit the Tray Stop on either end of the conveyor for both top & bottom ovens.

The crumb trays supplied with the large cutouts in the tray floor must be fitted to the Top Oven. Fit Tray Stops to both ends of the ovens.

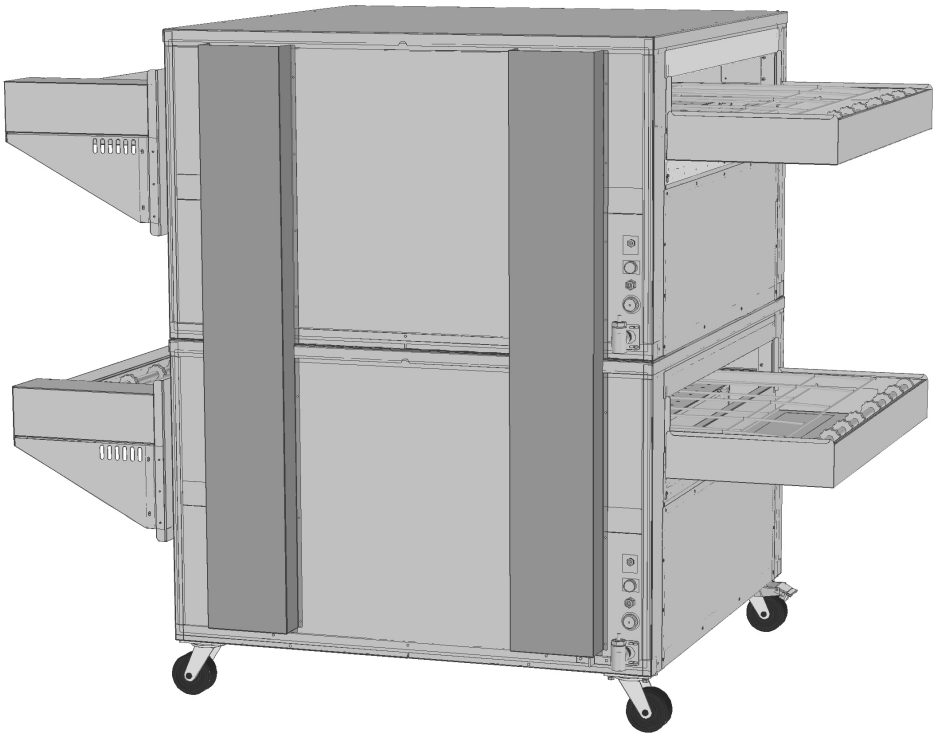
HOW TO FIT THE REAR COOLING DUCTS (WHERE SUPPLIED)

These ducts are an optional accessory. Where supplied, follow the instructions below to fit the rear cooling ducts.

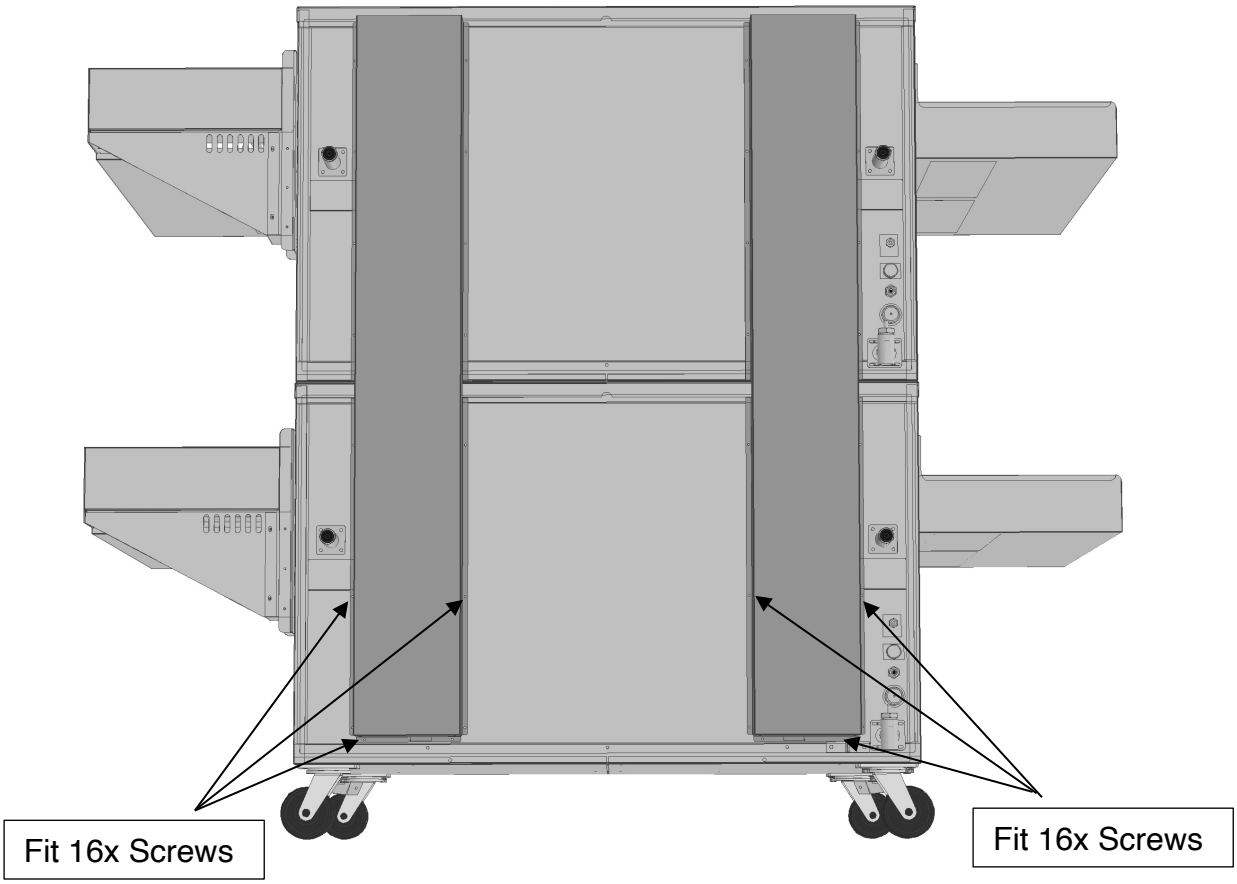
1) Offer the Ducts up to the rear of the oven and ensure the opening of the Ducts are at the top of the oven and closed at the bottom for the hot air to travel upwards. There is a relief in the middle of the ducts to clear the Lower Oven Lid.



2) Line up vertically so that the Ducts cover but do not block the Hot Air openings in the rear panel. Mark up the mounting holes around the sides and bottom edge of the ducts. Alternatively, use self drilling, self tapping screws 3/4" long to fix the ducts.

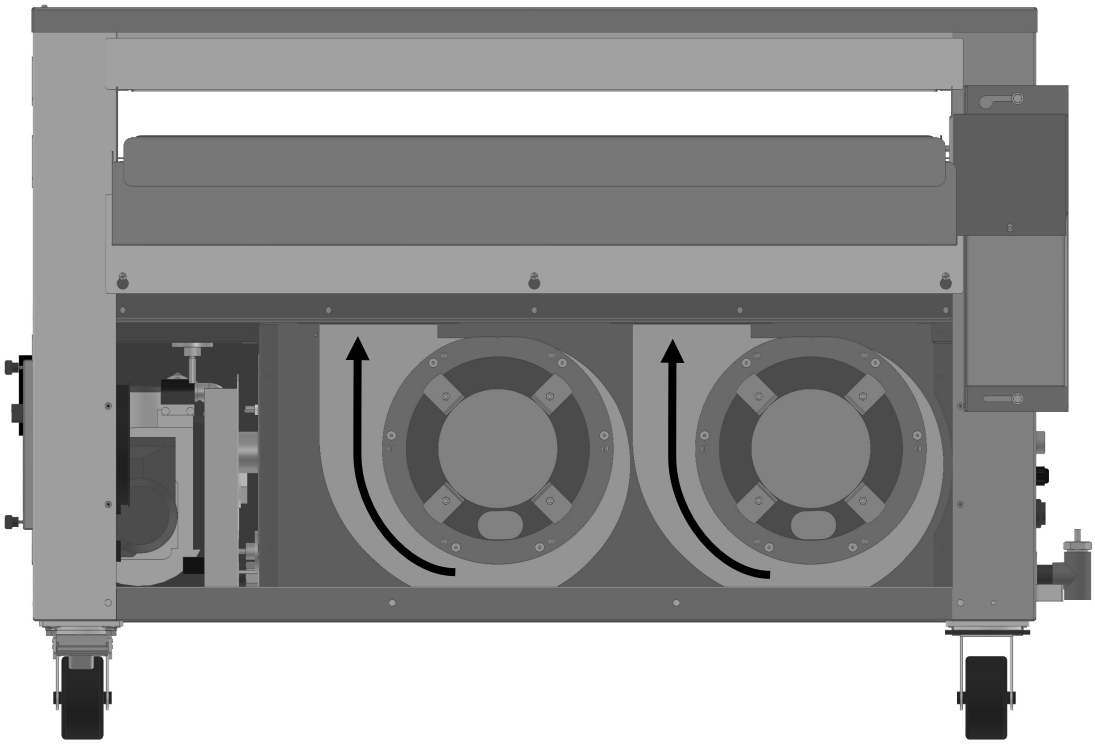


3) If marked up, drill the holes and fix the Ducts with self tapping screws.

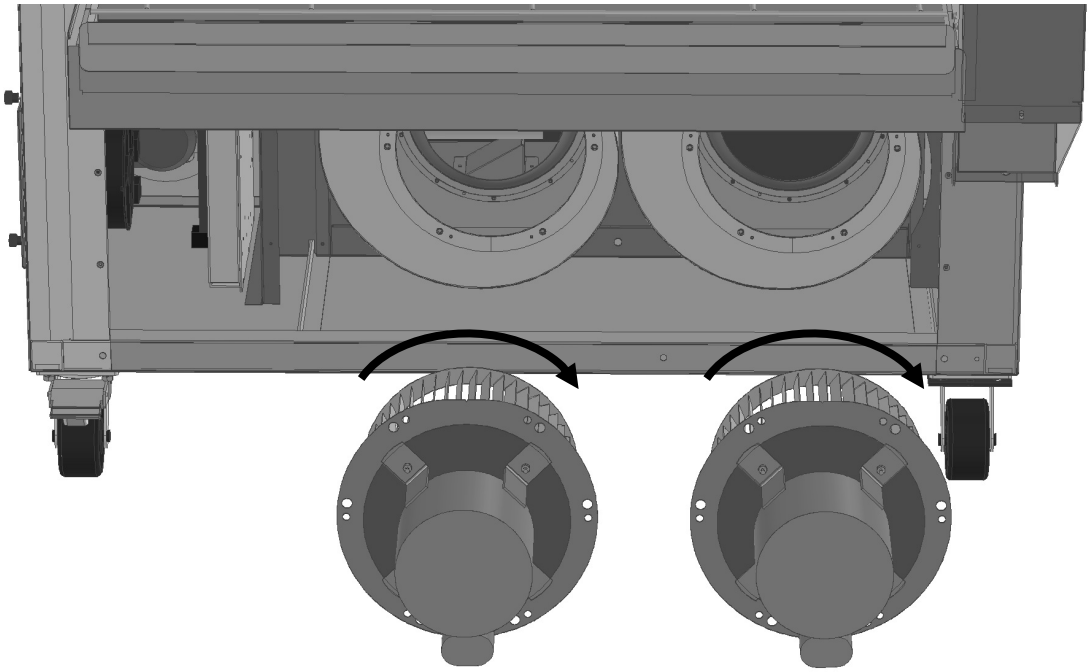


FAN BLOWER DIRECTION (Model 3848)

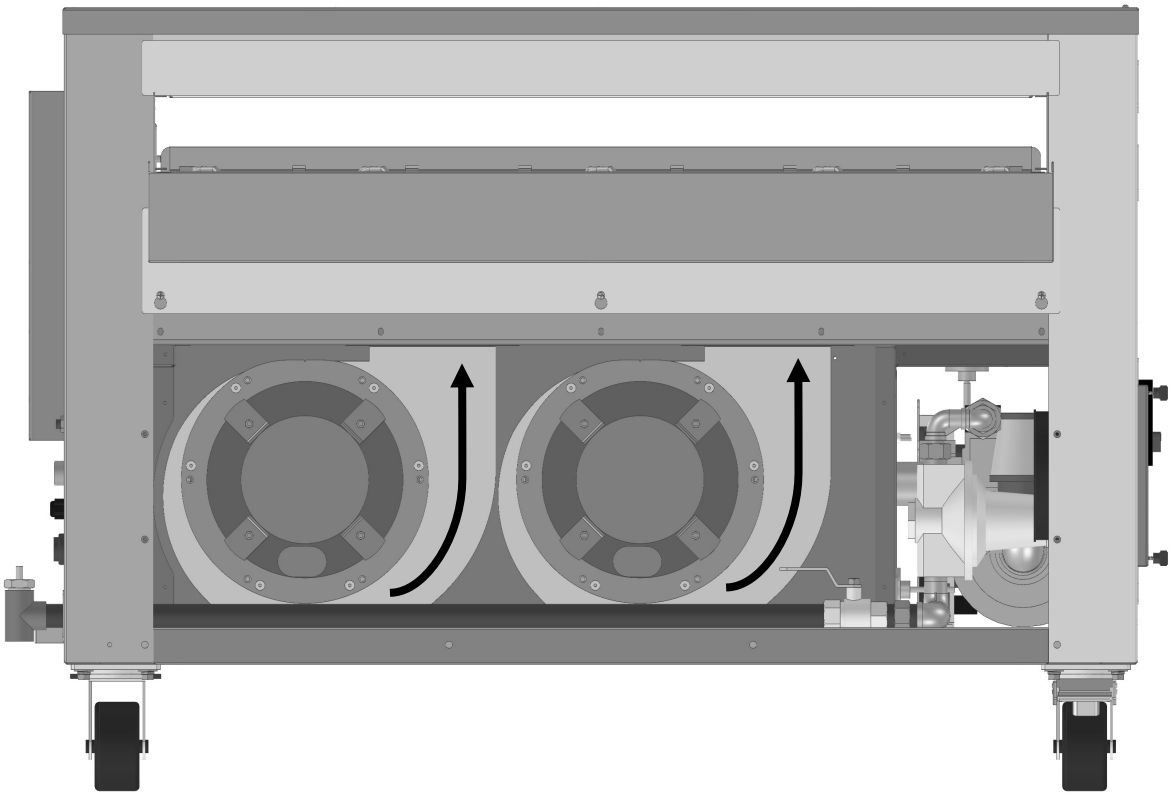
Right Hand Side Air Flow Direction as shown below:



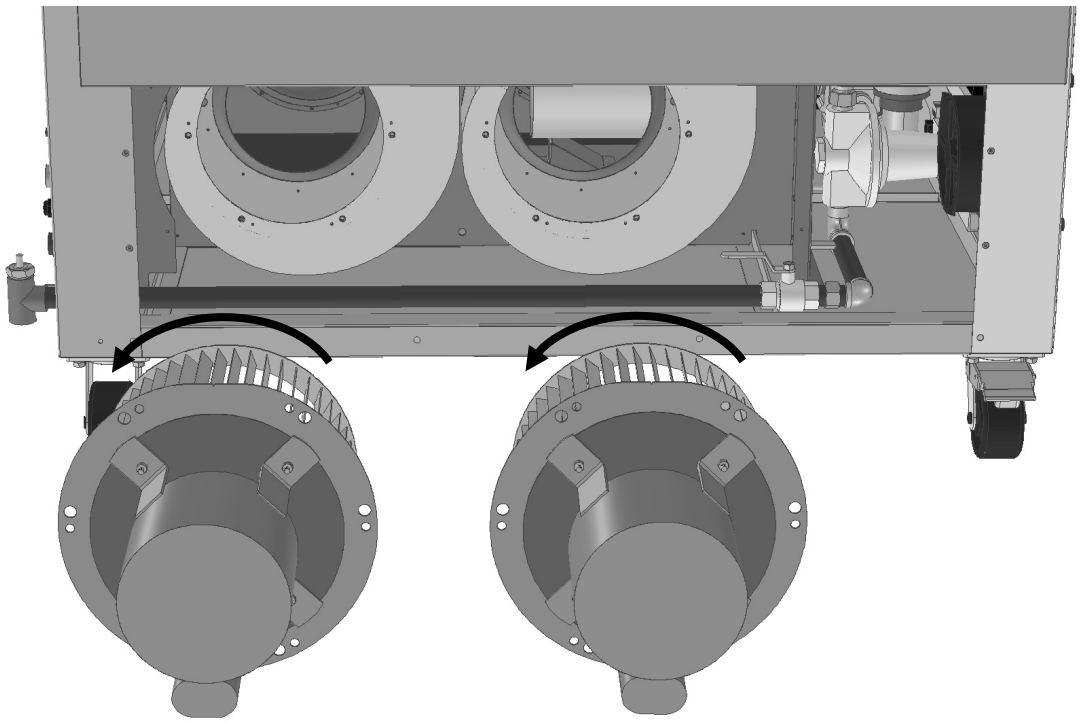
Right Hand Side Fan Blade Orientation as shown below:



Left Hand Side Air Flow Direction as shown below:

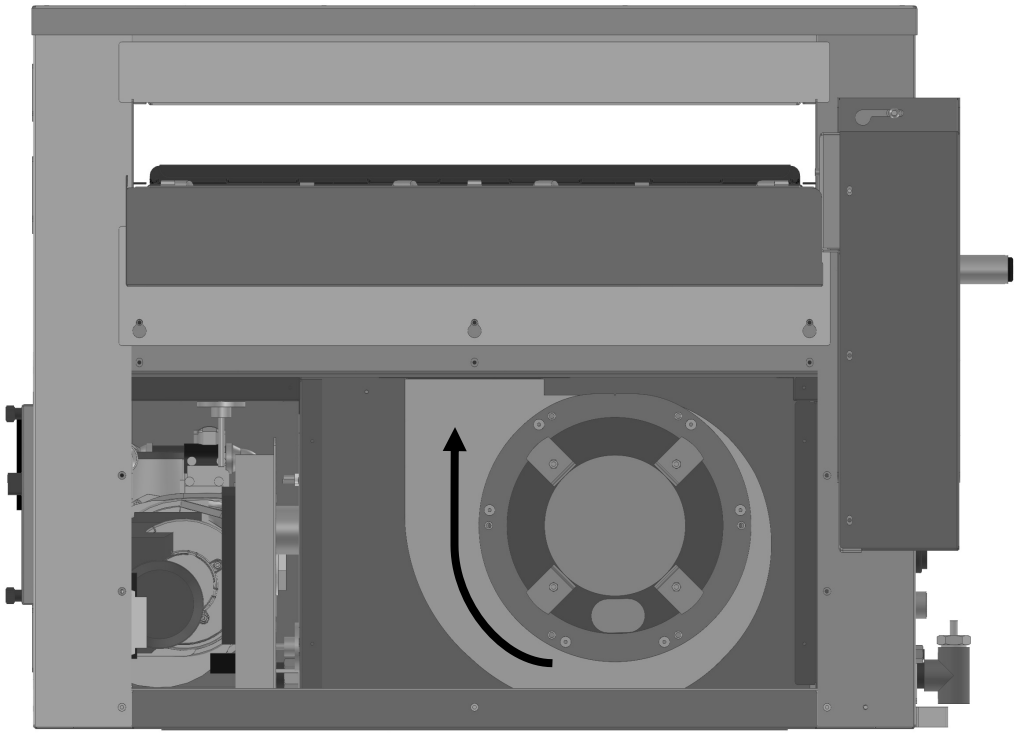


Left Hand Side Fan Blade Orientation as shown below:

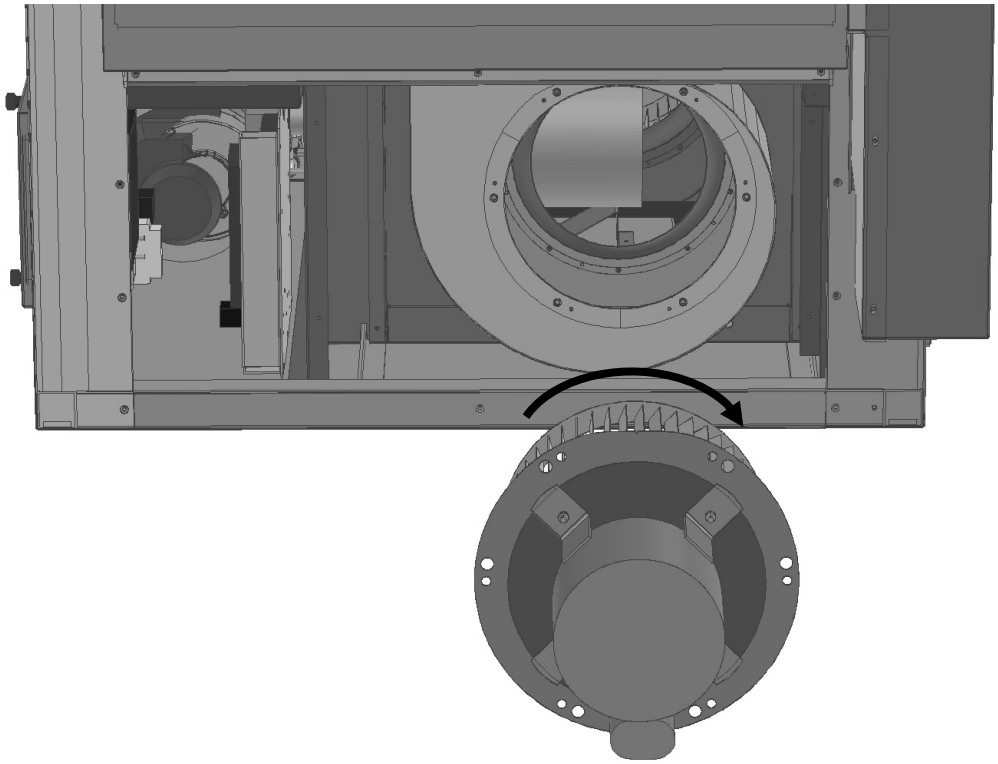


FAN BLOWER DIRECTION (Model 2638)

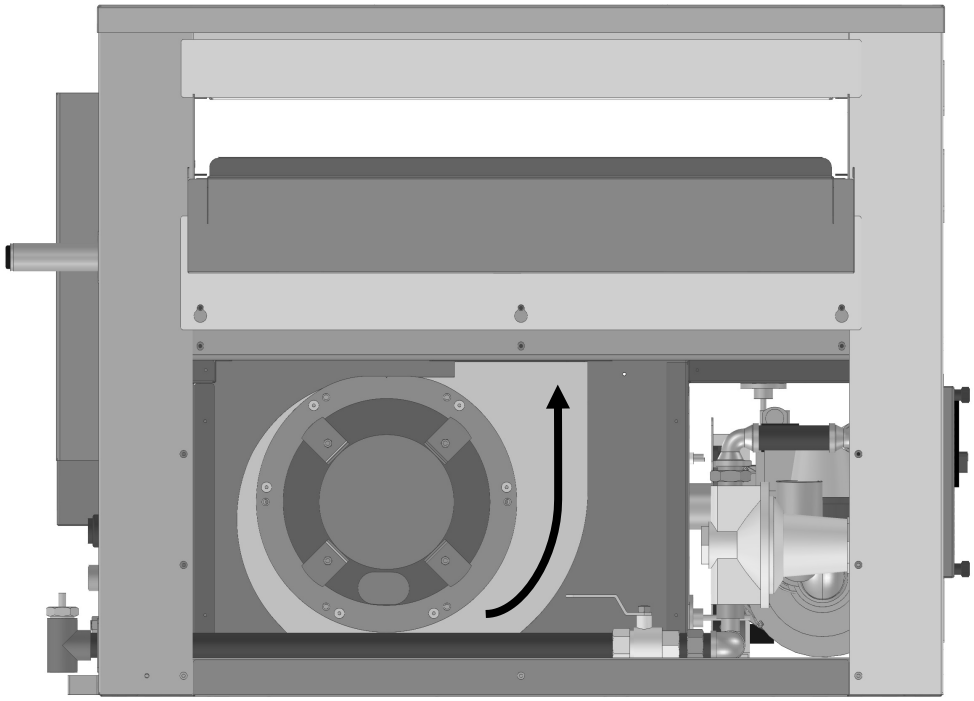
Right Hand Side Air Flow Direction as shown below:



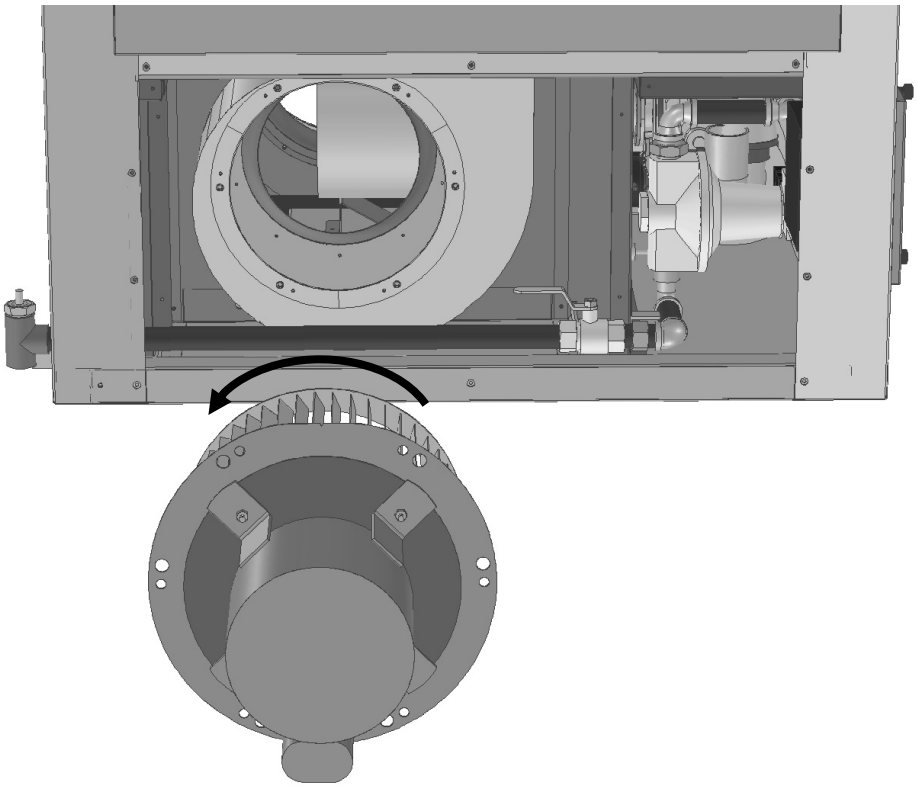
Right Hand Side Fan Blade Orientation as shown below:



Left Hand Side Air Flow Direction as shown below:



Left Hand Side Fan Blade Orientation as shown below:

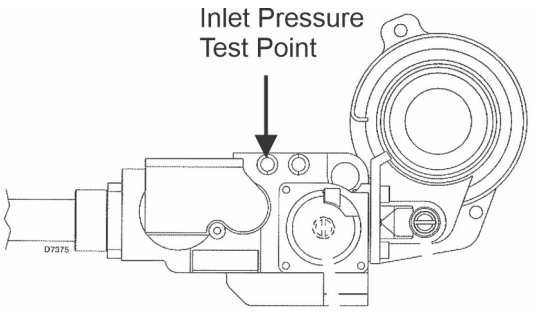


COMISSIONING PROCEDURE 2638 – Natural Gas

IMPORTANT: Every step of this commissioning procedure is important make sure that each step has been completed.

1. Start the oven from cold and set the Thermostat to maximum temperature.

2. Unscrew the Inlet Pressure Test Point on the inlet side of the Gas Valve located as shown right and attach the manometer tube.



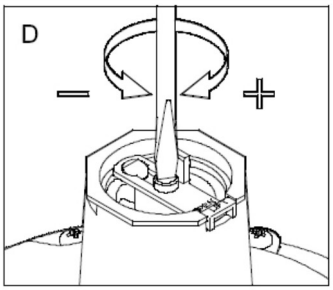
GAS VALVE

3. Once the flame is established and the temperature starts to rise (ie maximum gas rate), measure the test point pressure, which should be set to 2.8"WC (0.7kPa). Note: Burner Control displays ‘100'.

4. Remove the black cap from the Gas Regulator and adjust the pressure setting by turning the Spring Adjusting Screw with a flat bladed screwdriver as shown below right.
   - Turn screw clockwise to increase gas pressure.
   - Turn screw anti-clockwise to decrease gas pressure.

   IMPORTANT: Make sure that the pressure is set at maximum gas rate. As the oven temperature approaches the set temperature, the burner will modulate to less than full rate so as a guide, the inlet pressure should be checked before the oven temperature gets to within 122°F (50°C) of the set temperature. The Siemens burner control will display 100 when at maximum gas rate.

   IMPORTANT: Check that the inlet pressure to the oven does not drop below 4"WC (1.1kPa) when all other downstream gas appliances are operating at full gas rate.

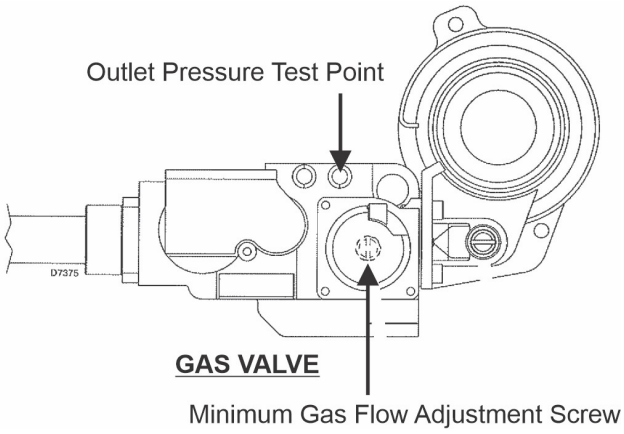


5. Once the inlet pressure is set, remove the manometer tube and tighten the screw on the Inlet Test Point.

6. Unscrew the Outlet Pressure Test Point screw on the outlet side of the Gas Valve and attach the manometer tube.

7. Set the thermostat temperature down to 0° so that the burner is in Low Fire. Note: Burner Control displays ‘13'.

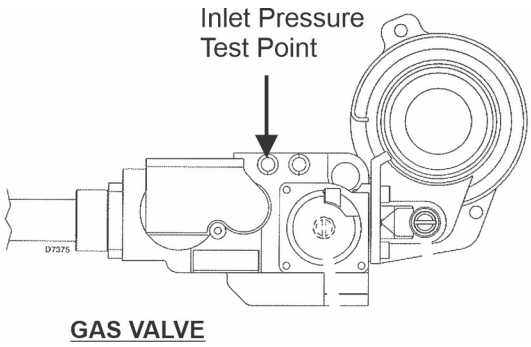
8. Measure the test point pressure, which should be -0.06"WC (-15 Pa). To adjust, remove the Minimum Gas Flow Adjustment Screw Cap from the Gas Valve as shown above right. Using the same tool used to remove the Cap, adjust the pressure setting by turning the Adjusting Screw as follows:
   - Turn screw clockwise to increase gas pressure.
   - Turn screw anti-clockwise to decrease gas pressure.



9. Once the minimum gas flow pressure is set, remove the manometer tube and tighten the screw on the Outlet Test Point.

COMISSIONING PROCEDURE 2638 – LP Gas

IMPORTANT: Every step of this commissioning procedure is important make sure that each step has been completed.



1. Start the oven from cold and set the Thermostat to maximum temperature.

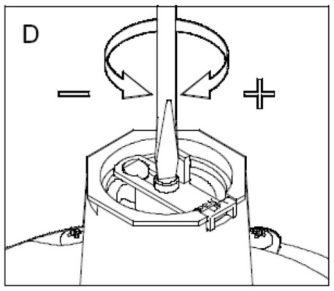
2. Unscrew the Inlet Pressure Test Point on the inlet side of the Gas Valve located as shown right and attach the manometer tube.

3. Once the flame is established and the temperature starts to rise (ie maximum gas rate), measure the test point pressure, which should be set to 10.45" WC (2.6kPa). Note: Burner Control displays ‘100'.

4. Remove the black cap from the Gas Regulator and adjust the pressure setting by turning the Spring Adjusting Screw with a flat bladed screwdriver as shown below right.
   - Turn screw clockwise to increase gas pressure.
   - Turn screw anti-clockwise to decrease gas pressure.

   IMPORTANT: Make sure that the pressure is set at maximum gas rate. As the oven temperature approaches the set temperature, the burner will modulate to less than full rate so as a guide, the inlet pressure should be checked before the oven temperature gets to within 122°F (50°C) of the set temperature.

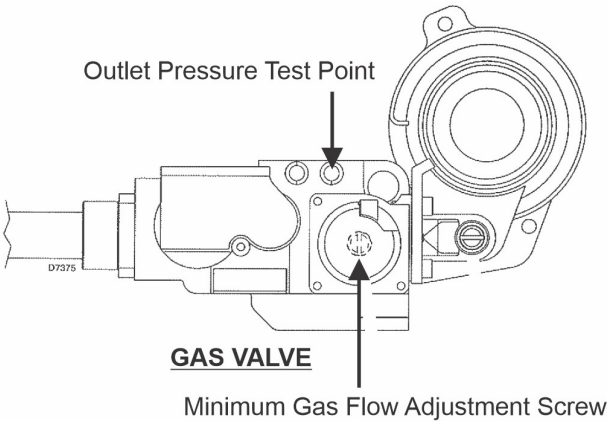
   IMPORTANT: Check that the inlet pressure to the oven does not drop below 11"WC (2.75kPa) when all other downstream gas appliances are operating at full gas rate.



5. Once the inlet pressure is set, remove the manometer tube and tighten the screw on the Inlet Test Point.

6. Unscrew the Outlet Pressure Test Point screw on the outlet side of the Gas Valve and attach the manometer tube.

7. Set the thermostat temperature down to 0° so that the burner is in Low Fire. Note: Burner Control displays ‘13'.



8. Measure the test point pressure, which should be -0.064"WC (-16 Pa). To adjust, remove the Minimum Gas Flow Adjustment Screw Cap from the Gas Valve as shown above right. Using the same tool used to remove the Cap, adjust the pressure setting by turning the Adjusting Screw as follows:
   - Turn screw clockwise to increase gas pressure.
   - Turn screw anti-clockwise to decrease gas pressure.

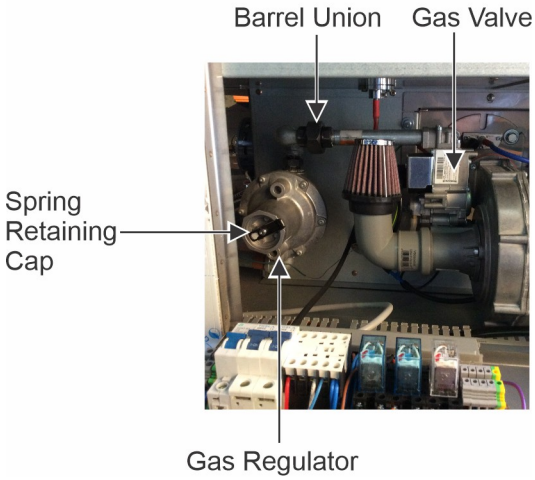
9. Once the minimum gas flow pressure is set, remove the manometer tube and tighten the screw on the Outlet Test Point.

CONVERSION PROCEDURE 2638 – Converting to Natural Gas

IMPORTANT: Every step of this gas conversion procedure is important make sure that each step has been completed.

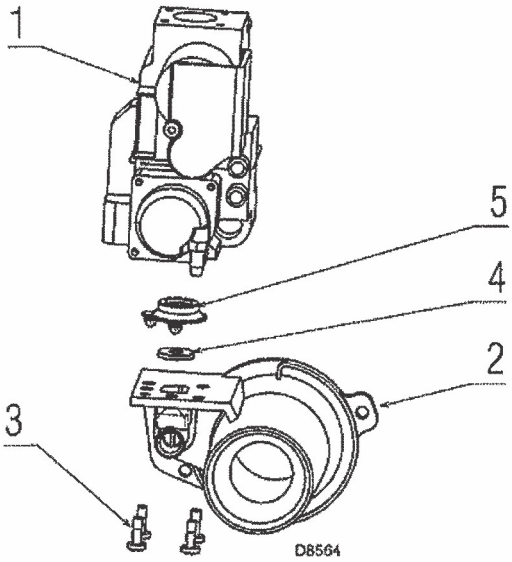
1. Switch off the power supply & disconnect the plug. Turn off the gas supply tap.

2. Remove the Black Cap and the Spring Retaining Cap from the Gas Regulator. Remove the LPG Spring, replace it with the Natural Gas Spring supplied in the conversion kit. Refit the Spring Retaining Cap.



3. Disconnect the Barrel Union above the Gas Regulator & remove electrical plug, earth wire and vacuum hose from the gas valve. Undo the 2 screws which fix the Venturi (2) to the Combustion Fan Housing and remove the assembly.

4. Disassemble the Gas Valve (1) from the Venturi (2) by removing the 4 screws (3). Remove the Brass Orifice (4) from the Rubber Gasket (5). Reassemble the Gas Valve, Rubber Gasket and Venturi.



5. Refit the Gas Valve/Venturi Assembly to the Combustion Fan Housing.

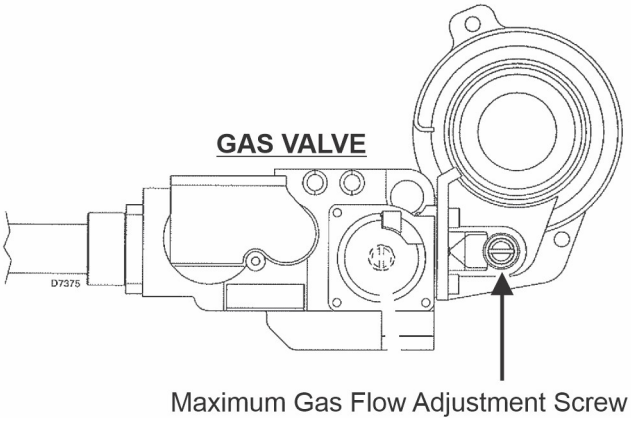
   IMPORTANT: Ensure the gasket on the Combustion Fan Housing is properly aligned and is not dislodged when refitting the Gas Valve/Venturi Assembly. Ensure that pins on the Gas Valve are not bent and that you do not bend them when refitting the electrical plug.

   Re-connect the Barrel Union, electrical plug, earth wire and vacuum hose to the gas valve.

6. Screw the Maximum Gas Flow Adjustment screw clockwise until fully tightened, all the way in and then screw anti-clockwise 6 turns.

7. Modify the rating label with a black permanent marker to NG. Remove any LPG labels & replace with NG labels.

8. Follow the commissioning procedure for Natural Gas.



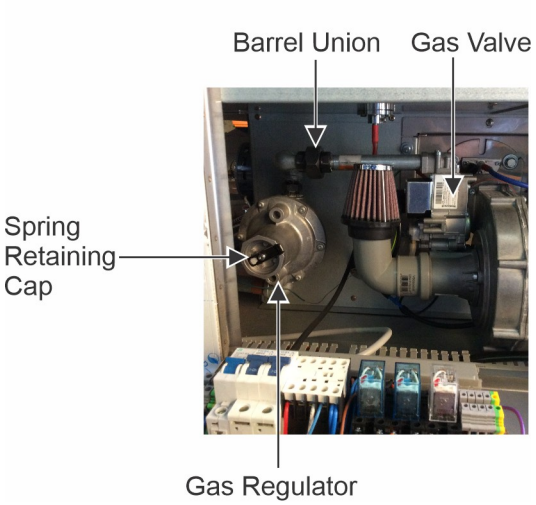
CONVERSION PROCEDURE 2638 – Converting to LP Gas

IMPORTANT: Every step of this gas conversion procedure is important so please initial the box next to each step to sign off that each step has been completed.

1. Switch off the power supply & disconnect the plug. Turn off the gas supply tap.

2. Remove the Black Cap and the Spring Retaining Cap from the Gas Regulator. Remove the Natural Gas Spring, replace it with the LPG Spring supplied in the conversion kit. Refit the Spring Retaining Cap.

3. Disconnect the Barrel Union above the Gas Regulator & remove electrical plug, earth wire and vacuum hose from the gas valve. Undo the 2 screws which fix the Venturi (2) to the Combustion Fan Housing and remove the assembly.

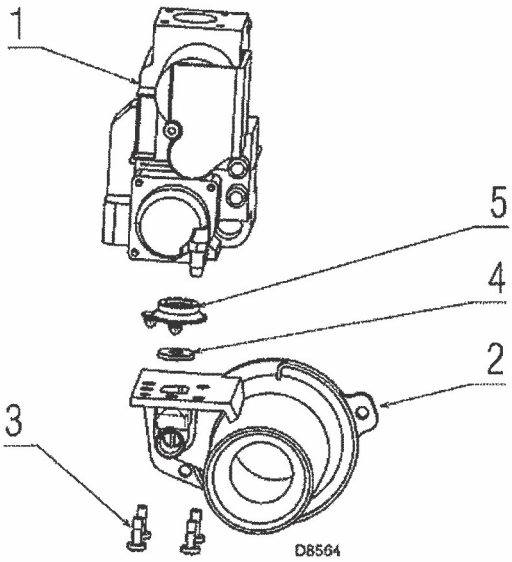


4. Disassemble the Gas Valve (1) from the Venturi (2) by removing the 4 screws (3). Fit the Brass Orifice (4) supplied with the conversion kit to the Rubber Gasket (5). Reassemble the Gas Valve and Venturi.

5. Refit the Gas Valve/Venturi Assembly to the Combustion Fan Housing.

   IMPORTANT: Ensure the gasket on the Combustion Fan Housing is properly aligned and is not dislodged when refitting the Gas Valve/Venturi Assembly. Ensure that pins on the Gas Valve are not bent and that you do not bend them when refitting the electrical plug.

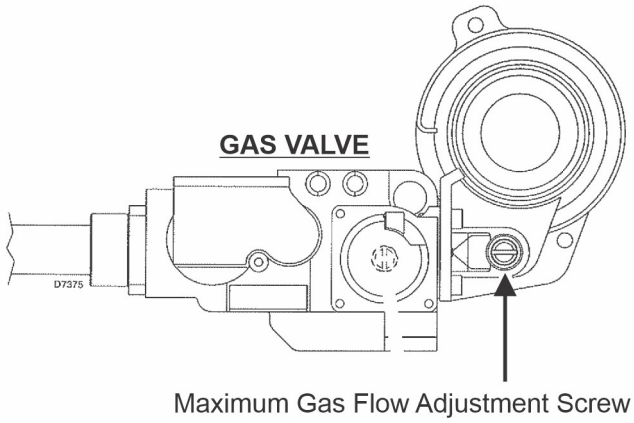
   Re-connect the Barrel Union, electrical plug, earth wire and vacuum hose to the gas valve.



6. Screw the Maximum Gas Flow Adjustment screw clockwise until fully tightened, all the way in and then screw anti-clockwise 2.5 turns.

7. Modify the rating label with a black permanent marker to LPG. Remove any NG labels & replace with LPG labels.

8. Follow the commissioning procedure for LP Gas.

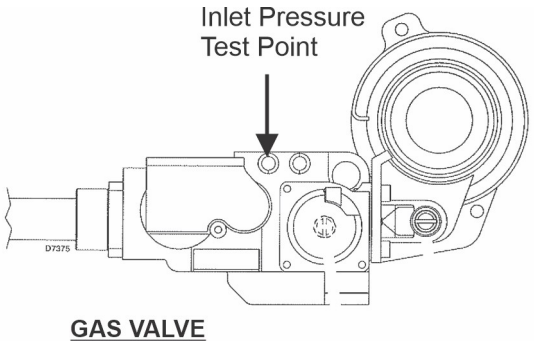


COMISSIONING PROCEDURE 3848 – Natural Gas

IMPORTANT: Every step of this commissioning procedure is important make sure that each step has been completed.

1. Start the oven from cold and set the Thermostat to maximum temperature.

2. Unscrew the Inlet Pressure Test Point on the inlet side of the Gas Valve located as shown right and attach the manometer tube.

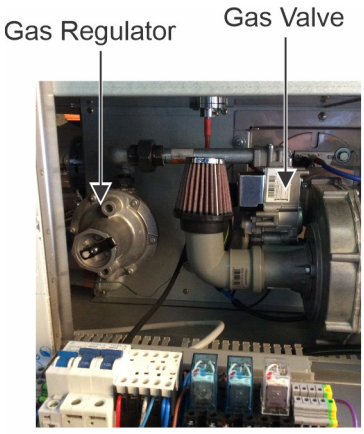


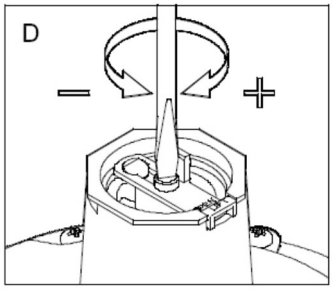
3. Once the flame is established and the temperature starts to rise (ie maximum gas rate), measure the test point pressure, which should be set to 3.6"WC (0.9kPa). Note: Burner Control displays ‘100'.

4. Remove the black cap from the Gas Regulator and adjust the pressure setting by turning the Spring Adjusting Screw with a flat bladed screwdriver as shown below right.
   - Turn screw clockwise to increase gas pressure.
   - Turn screw anti-clockwise to decrease gas pressure.

   IMPORTANT: Make sure that the pressure is set at maximum gas rate. As the oven temperature approaches the set temperature, the burner will modulate to less than full rate so as a guide, the inlet pressure should be checked before the oven temperature gets to within 122°F (50°C) of the set temperature.

   IMPORTANT: Check that the inlet pressure to the oven does not drop below 4"WC (1.1kPa) when all other downstream gas appliances are operating at full gas rate.



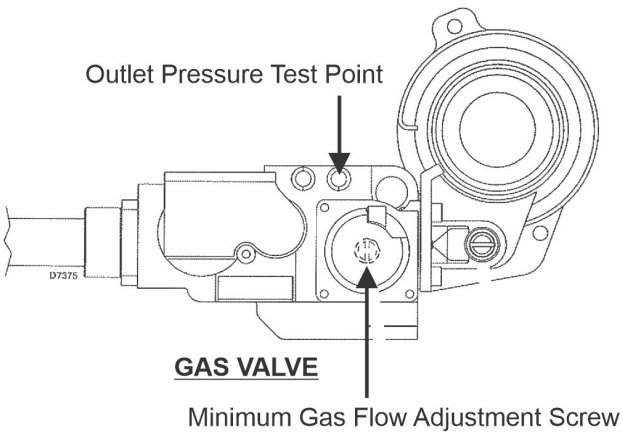


5. Once the inlet pressure is set, remove the manometer tube and tighten the screw on the Inlet Test Point.

6. Unscrew the Outlet Pressure Test Point screw on the outlet side of the Gas Valve and attach the manometer tube.

7. Set the thermostat temperature down to 0° so that the burner is in Low Fire. Note: Burner Control displays ‘13'.

8. Measure the test point pressure, which should be -0.064"WC (-16 Pa). To adjust, remove the Minimum Gas Flow Adjustment Screw Cap from the Gas Valve as shown above right. Using the same tool used to remove the Cap, adjust the pressure setting by turning the Adjusting Screw as follows:
   - Turn screw clockwise to increase gas pressure.
   - Turn screw anti-clockwise to decrease gas pressure.



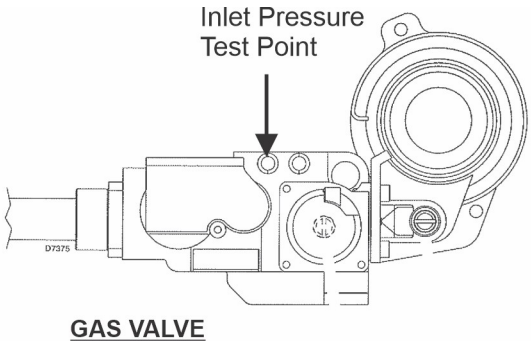
9. Once the minimum gas flow pressure is set, remove the manometer tube and tighten the screw on the Outlet Test Point.

COMISSIONING PROCEDURE 3848 – LP Gas

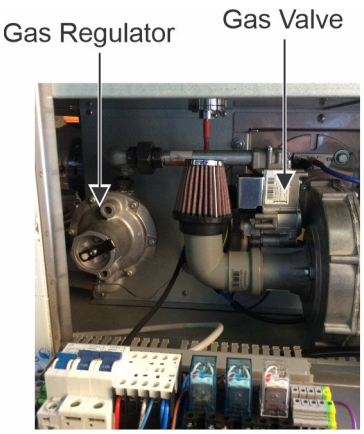
IMPORTANT: Every step of this commissioning procedure is important make sure that each step has been completed.

1. Start the oven from cold and set the Thermostat to maximum temperature.

2. Unscrew the Inlet Pressure Test Point on the inlet side of the Gas Valve located as shown right and attach the manometer tube.



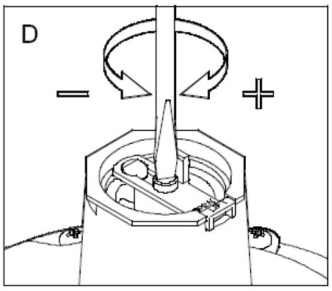
3. Once the flame is established and the temperature starts to rise (ie maximum gas rate), measure the test point pressure, which should be set to 10"WC (2.5kPa). Note: Burner Control displays ‘100'.



4. Remove the black cap from the Gas Regulator and adjust the pressure setting by turning the Spring Adjusting Screw with a flat bladed screwdriver as shown below right.
   - Turn screw clockwise to increase gas pressure.
   - Turn screw anti-clockwise to decrease gas pressure.

   IMPORTANT: Make sure that the pressure is set at maximum gas rate. As the oven temperature approaches the set temperature, the burner will modulate to less than full rate so as a guide, the inlet pressure should be checked before the oven temperature gets to within 122°F (50°C) of the set temperature.

   IMPORTANT: Check that the inlet pressure to the oven does not drop below 11"WC (2.75kPa) when all other downstream gas appliances are operating at full gas rate.

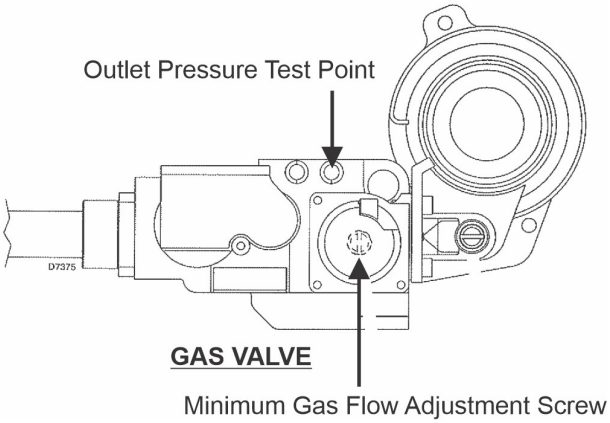


5. Once the inlet pressure is set, remove the manometer tube and tighten the screw on the Inlet Test Point.

6. Unscrew the Outlet Pressure Test Point screw on the outlet side of the Gas Valve and attach the manometer tube.

7. Set the thermostat temperature down to 0° so that the burner is in Low Fire. Note: Burner Control displays ‘13'.

8. Measure the test point pressure, which should be -0.088"WC (-22 Pa). To adjust, remove the Minimum Gas Flow Adjustment Screw Cap from the Gas Valve as shown above right. Using the same tool used to remove the Cap, adjust the pressure setting by turning the Adjusting Screw as follows:
   - Turn screw clockwise to increase gas pressure.
   - Turn screw anti-clockwise to decrease gas pressure.



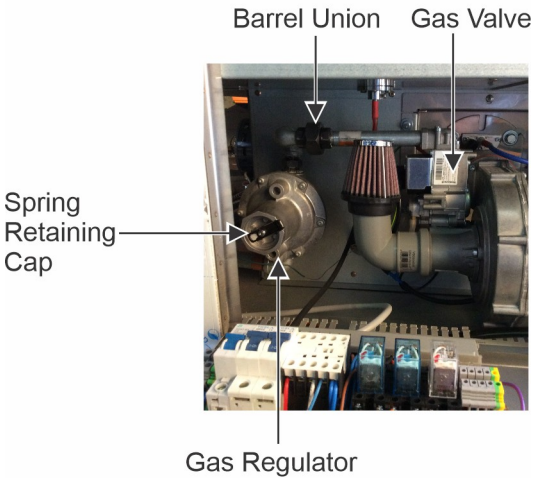
9. Once the minimum gas flow pressure is set, remove the manometer tube and tighten the screw on the Outlet Test Point.

CONVERSION PROCEDURE 3848 – Converting to Natural Gas

IMPORTANT: Every step of this gas conversion procedure is important make sure that each step has been completed.

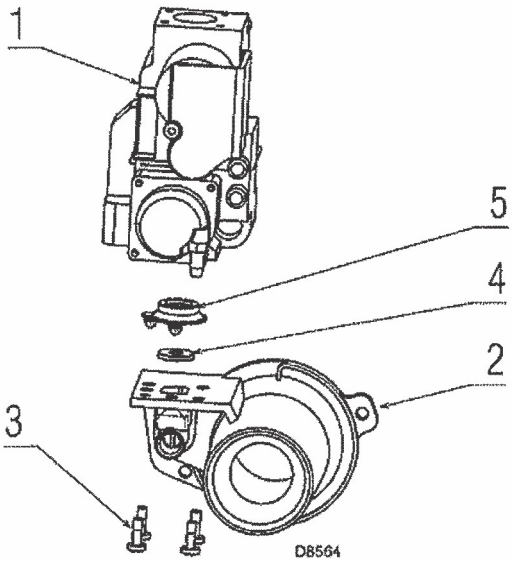
1. Switch off the power supply & disconnect the plug. Turn off the gas supply tap.

2. Remove the Black Cap and the Spring Retaining Cap from the Gas Regulator. Remove the LPG Spring, replace it with the Natural Gas Spring supplied in the conversion kit. Refit the Spring Retaining Cap.



3. Disconnect the Barrel Union above the Gas Regulator & remove electrical plug, earth wire and vacuum hose from the gas valve. Undo the 2 screws which fix the Venturi (2) to the Combustion Fan Housing and remove the assembly.

4. Disassemble the Gas Valve (1) from the Venturi (2) by removing the 4 screws (3). Remove the Brass Orifice (4) from the Rubber Gasket (5). Reassemble the Gas Valve, Rubber Gasket and Venturi.



5. Refit the Gas Valve/Venturi Assembly to the Combustion Fan Housing.

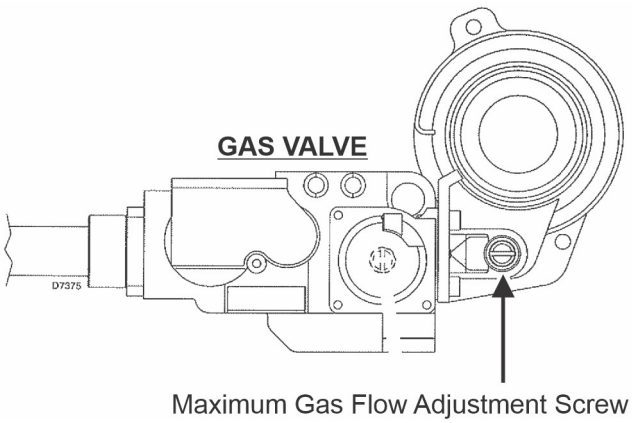
   IMPORTANT: Ensure the gasket on the Combustion Fan Housing is properly aligned and is not dislodged when refitting the Gas Valve/Venturi Assembly. Ensure that pins on the Gas Valve are not bent and that you do not bend them when refitting the electrical plug.

   Re-connect the Barrel Union, electrical plug, earth wire and vacuum hose to the gas valve.

6. Screw the Maximum Gas Flow Adjustment screw clockwise until fully tightened, all the way in and then screw anti-clockwise 7 turns.

7. Modify the rating label with a black permanent marker to NG. Remove any LPG labels & replace with NG labels.

8. Follow the commissioning procedure for Natural Gas.

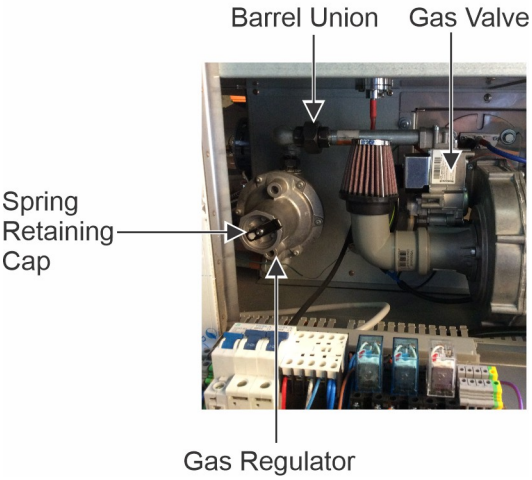


CONVERSION PROCEDURE 3848 – Converting to LP Gas

IMPORTANT: Every step of this gas conversion procedure is important so please initial the box next to each step to sign off that each step has been completed.

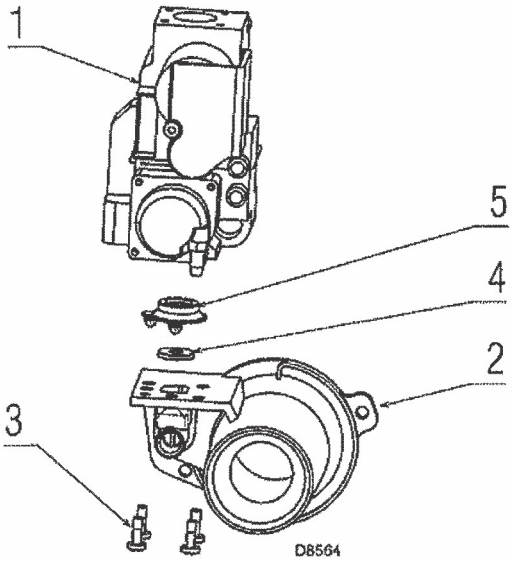
1. Switch off the power supply & disconnect the plug. Turn off the gas supply tap.

2. Remove the Black Cap and the Spring Retaining Cap from the Gas Regulator. Remove the Natural Gas Spring, replace it with the LPG Spring supplied in the conversion kit. Refit the Spring Retaining Cap.



3. Disconnect the Barrel Union above the Gas Regulator & remove electrical plug, earth wire and vacuum hose from the gas valve. Undo the 2 screws which fix the Venturi (2) to the Combustion Fan Housing and remove the assembly.

4. Disassemble the Gas Valve (1) from the Venturi (2) by removing the 4 screws (3). Fit the Brass Orifice (4) supplied with the conversion kit to the Rubber Gasket (5). Reassemble the Gas Valve and Venturi.



5. Refit the Gas Valve/Venturi Assembly to the Combustion Fan Housing.

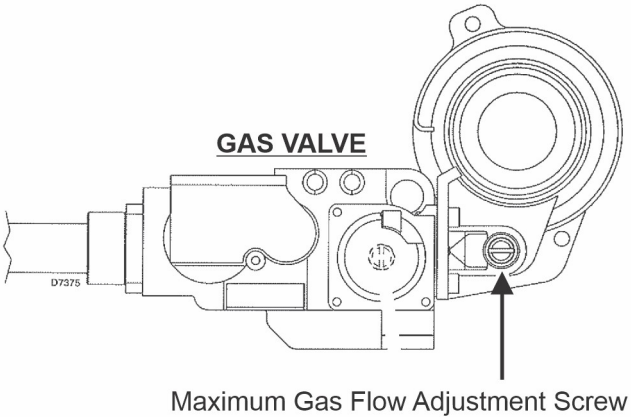
   IMPORTANT: Ensure the gasket on the Combustion Fan Housing is properly aligned and is not dislodged when refitting the Gas Valve/Venturi Assembly. Ensure that pins on the Gas Valve are not bent and that you do not bend them when refitting the electrical plug.

   Re-connect the Barrel Union, electrical plug, earth wire and vacuum hose to the gas valve.

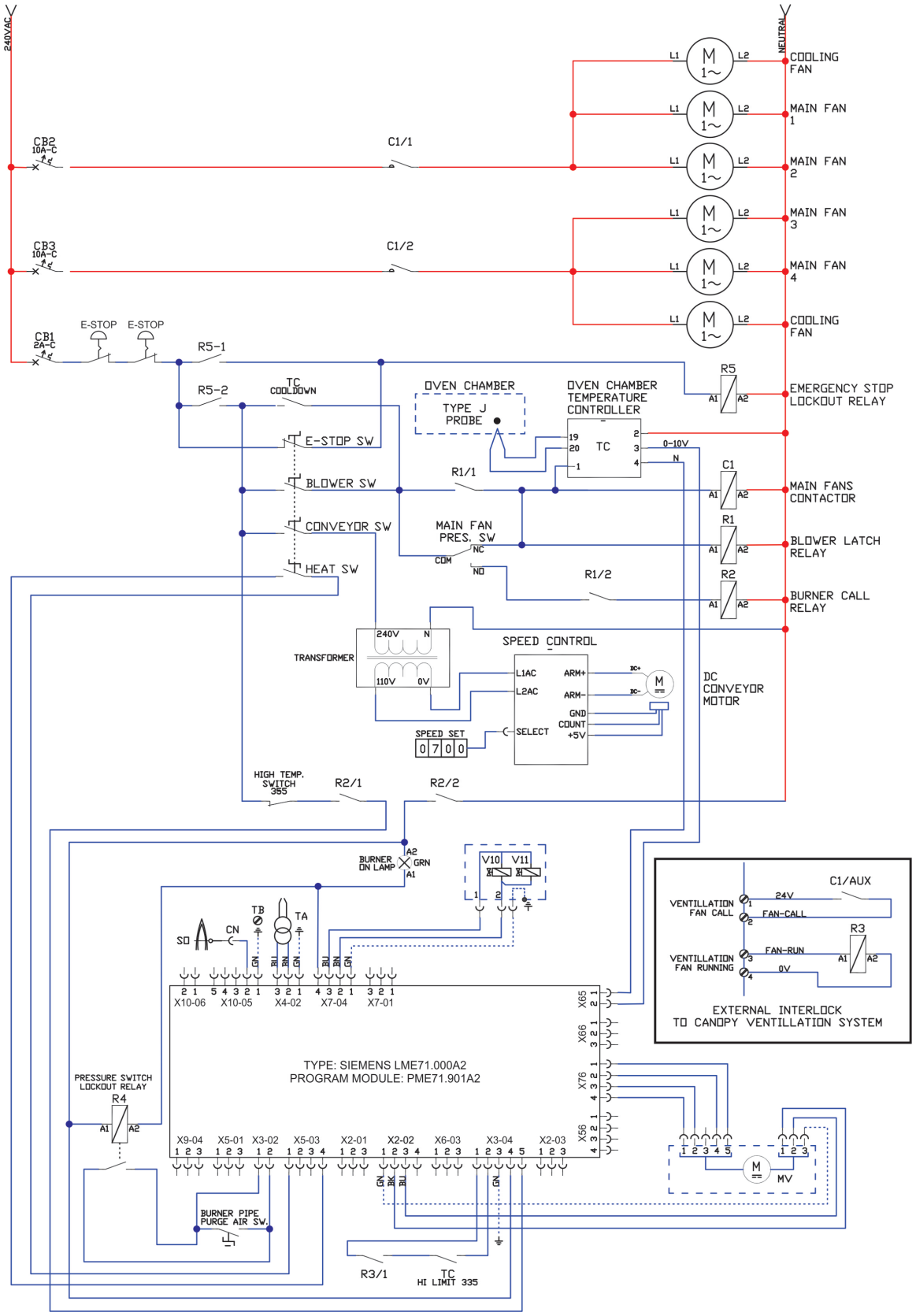
6. Screw the Maximum Gas Flow Adjustment screw clockwise until fully tightened, all the way in and then screw anti-clockwise 5 turns.

7. Modify the rating label with a black permanent marker to LPG. Remove any NG labels & replace with LPG labels.

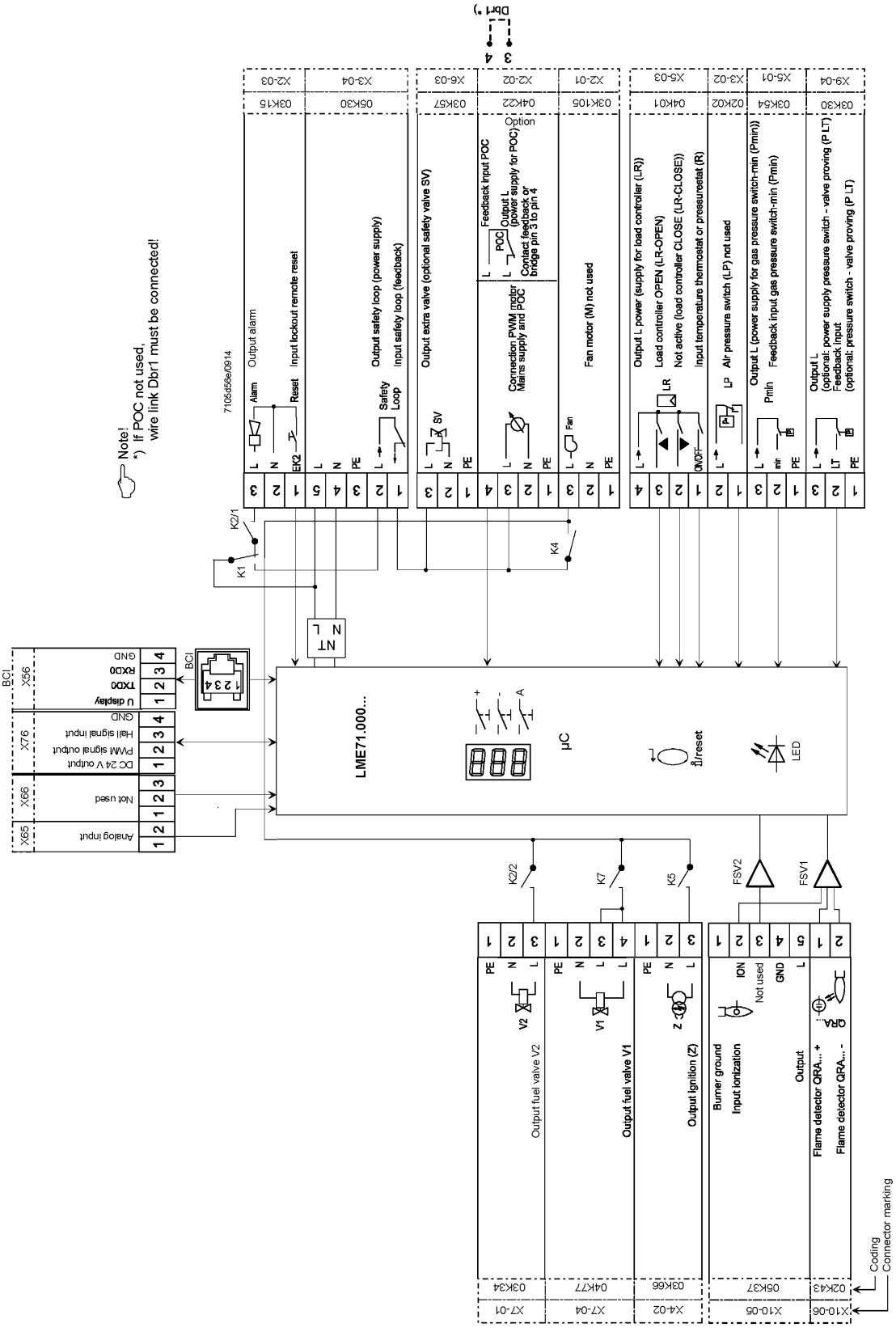
8. Follow the commissioning procedure for LP Gas.



WIRING DIAGRAM - APPLIANCE (Siemens Burner Control)



WIRING DIAGRAM (Siemens Burner Control)



OPERATING INSTRUCTIONS

WARNINGS & SAFETY INFORMATION

- **DO NOT** SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- **DO NOT** STORE OR USE FLAMMABLE LIQUIDS OR ITEMS IN THE VICINITY OF THIS APPLIANCE.
- CONTACT THE FACTORY, THE FACTORIES REPRESENTATIVE OR A LOCAL SERVICE COMPANY TO PERFORM MAINTENANCE AND REPAIRS.
- CLEAN THE APPLIANCE REGULARLY WITH SUITABLE CLEANING AGENTS. REFER TO THE CLEANING & MAINTENANCE SECTION FOR SUGGESTED SCHEDULE.
- DISCONNECT THE APPLIANCE FROM THE POWER SUPPLY BEFORE CLEANING OR SERVICING.
- THE APPLIANCE IS RESTRAINED BY A CHAIN AT THE REAR OF THE OVEN. IF THIS RESTRAINT IS REMOVED FOR ANY REASON, MAKE SURE TO RECONNECT THE RESTRAINT AFTER THE APPLIANCE HAS BEEN RETURNED TO ITS ORIGINALLY INSTALLED POSITION.

START UP Procedure

1. Turn control knob to ‘ON’.
2. Set the temperature control to the desired temperature using up/down arrows on the temperature controller.
3. If flame is not present after 90 seconds, turn ‘OFF’, wait 5 minutes and repeat.
4. Set bake time to the desired results using the up/down arrows on the bake time controller.
5. Preheat oven for 30 minutes.

SHUT DOWN Procedure

1. Turn control knob to ‘OFF’.
2. Caution: Oven blower will continue to operate until temperature of oven falls below 200°F.

CAUTION: To reduce the risk of electrical shock, do not remove or open the cover. No user serviceable parts inside. Refer servicing to qualified personnel.

Abnormal Operation

Possible Causes	Suggested Remedy
SYMPTOM: Blower motor(s) not running	
• Blower control turned off • No power to oven • Emergency stop switch engaged	• Turn burner switch to on • Replace main fuses or reset breakers • Turn switch clockwise to release
SYMPTOM: Burner will not fire	
• Control turned off • Emergency stop switch engaged • Oven not set above ambient temperature • Manual gas valve closed	• Turn burner switch to on • Turn switch clockwise to release • Set to desired temperature • Open valve
SYMPTOM: Oven will not reach desired temperature	
• Gas pressure to oven is too low • Heat control turned off • No power to oven	• Contact Pizza Tech • Turn burner switch to on • Replace main fuses
SYMPTOM: Conveyor belt will not run	
• Conveyor control turned off • Emergency stop switch engaged • Belt hooked on something in oven	• Turn burner switch to on • Turn switch clockwise to release • Turn oven off, unhook and resolve problem

In case the appliance fails to operate correctly, contact the local service agent or the manufacturer Migali Industries.

WARNING: ALWAYS DISCONNECT THE POWER SUPPLY BEFORE CLEANING OR SERVICING THE OVEN

Service and Spare Parts

CONTACT THE SUPPLIER, THE SUPPLIERS REPRESENTATIVE OR A LOCAL SERVICE COMPANY TO PERFORM MAINTENANCE AND REPAIRS.

Cleaning & Maintenance Schedule

WARNING: DISCONNECT THE APPLIANCE FROM THE POWER SUPPLY BEFORE CLEANING OR SERVICING.

NOTE: *DO NOT spray the oven with a water jet.*

NOTE: The Conveyor Belt is the Main Cooking Surface of the appliance. Follow the Daily instructions below to clean the associated parts to keep the conveyor clean and operating smoothly.

Daily

1. Remove and clean the crumb pans.
2. Clean the conveyor belt using a brush over the mesh.
3. Brush off any additional debris from the bushings, rollers and gears.

Every 3 months

1. Clean the axial fan guards.
2. Examine and clean the ventilation system as required.

Every 6 months

An authorised service person should:

1. Remove the conveyor belt and guides.
   To deep clean the conveyor belt mesh, soak it, apply oven cleaning solution, pressure wash, and then sanitize.
2. Clean the inside of the oven.

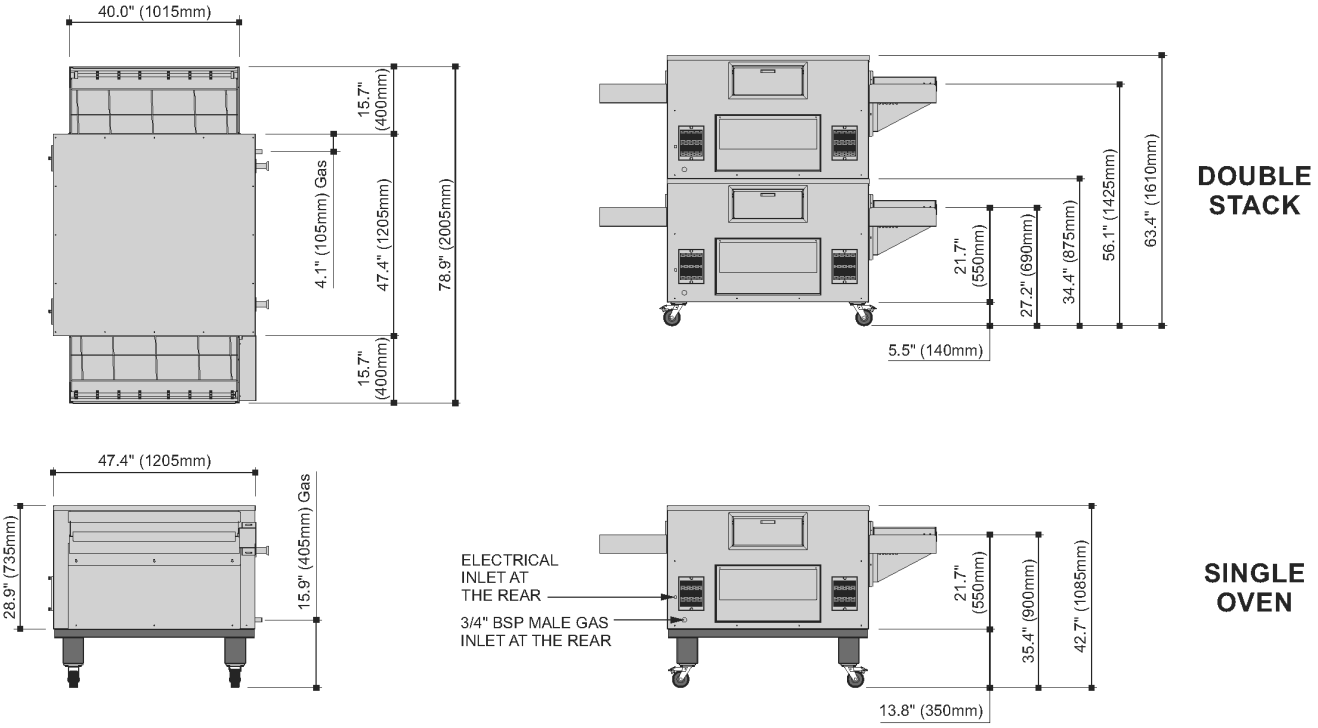
NOTE: Roll up the conveyor belt.

Every 12 months

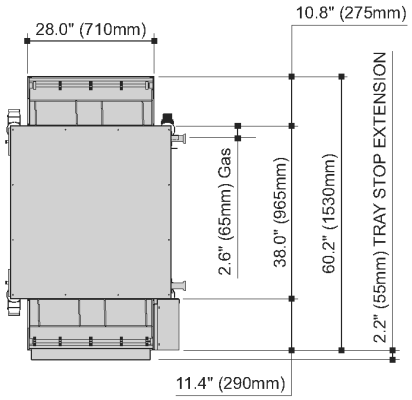
An authorised service person should:

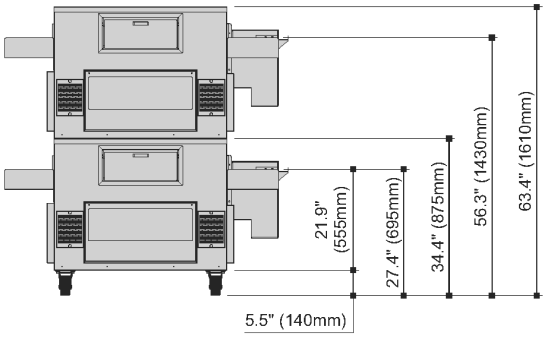
1. Clean the control panel, oven cavity, burner and fans.
2. Check the main electrical connections.
3. Check the drive motor. Replace the carbon brushes.
4. Clean and lubricate the conveyor rack/frame shaft nylon bearings.
5. Check and adjust the gas setting.

Dimension Drawing 3848

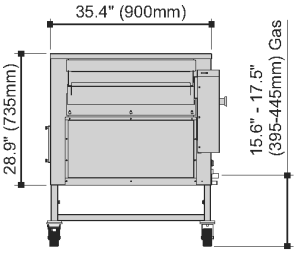


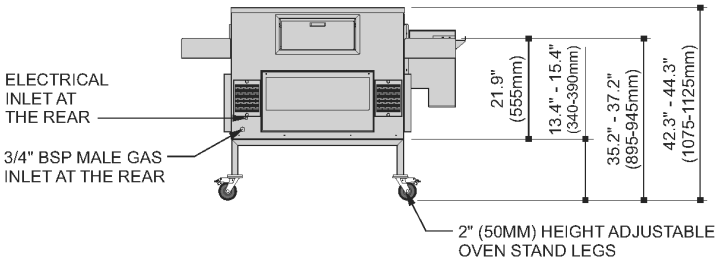
Dimension Drawing 2638





DOUBLE STACK





SINGLE OVEN