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PASQUALE FAZZONE
Master Fornaro

BeL
BAKE ELECTRIC

USE AND MAINTENANCE MANUAL ELECTRIC OVEN MOD. 150

First issue: 30/12/2023

rev. v0.0

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1. **Technical service**

A technical check once or twice a year helps to extend the life of the appliance and guarantees better functioning. Make sure that assistance is carried out only and exclusively by qualified personnel. For any orders of spare parts or for any information relating to the appliance, always quote the serial number and model (data shown on the "technical data" plate on the back of the oven).

2. **General warnings**

It is very important that this instruction booklet is kept together with the appliance
future consultations.

These warnings have been prepared for your safety and that of others; We therefore ask you to read
them carefully before installing and using the appliance:

- If upon receipt of the goods the packaging is not intact or is damaged, add the following wording: "GOODS CONTROL RESERVE", specifying the damage and countersignature of the driver; within 4 calendar days (non-working) from the delivery date, make a written complaint to the seller, after which complaints will not be accepted.

- The temperature inside the storage warehouse (or other environment) must not fall below 0°C; otherwise, the temperature control parts (regulation thermostat / safety thermostat) of the appliance will be damaged.

- Failure to comply with this prohibition invalidates all liability on the part of the manufacturer of the appliance.

- The appliance is intended for professional use and must be used by qualified personnel trained in its use.

- Any modification that may be necessary to the electrical system in order to install the appliance must be carried out only by competent personnel.

- It is dangerous to modify or attempt to modify the characteristics of this appliance.

- The appliance should never be cleaned with direct jets of water, as any ingress of water could limit its safety.

- Before maintenance or cleaning, disconnect the appliance from the power supply and let it cool.

- Do not use the internal surface of the oven as a support surface

- For periodic checks or any repairs, contact the nearest Service Center and only use original spare parts.

NB: Improper or incorrect use and failure to comply with installation regulations will void any

responsibility on the part of the manufacturing company

Technical features

Appliance dimensions WxDxH (mm)	External diameter 150 cm
Weight kg)	1100kg
Maximum load (kg)	
Max. power absorbed (kW)	15.6
Supply voltage	400V 3~ (50Hz)
Power cable section	5x4 mm2
Cable type	H07RN-F
Electric cable connection	Y type

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Class	II
Degree of protection of the casing	IPX3

The noise level of the appliance in operation is less than 70 dB (A).
The “technical data” plate is located on the side panel of the appliance.

3. **Instructions for the installer**

The following instructions are aimed at the qualified installer to carry out the operations
installation, adjustment and maintenance in the most correct way and according to the regulations in force. Any intervention must be carried out with the appliance electrically disconnected.

Positioning - The appliance must be positioned perfectly horizontally on a stable floor, at a distance of no less than 10 cm from the side and/or rear walls, so that the air necessary for its natural ventilation can circulate freely around it. The appliance also
it is not suitable for built-in and battery positioning.

Electrical connection - The connection to the electrical power supply must be carried out
according to current regulations. Before making the connection, make sure that:

- the voltage and frequency of the power supply system correspond to what reported on the “technical data” plate affixed to the appliance;
- the circuit breaker protecting the power supply line and the system can support the load of the appliance (see “technical data” plate);
- the fuel system is equipped with an effective earthing connection according to the regulations in force;
- the omnipolar switch used for the connection is easily accessible with the appliance installed;
- in the direct connection to the mains, a switch is placed between the appliance and the mains omnipolar protection with minimum opening between overvoltage category III contacts (4000V), sized for the load and compliant with the standards in force;
- the yellow/green earth cable is not interrupted by the switch;
- the power supply voltage, when the appliance is in operation, does not deviate from rated voltage value of ±10%;
- make sure that after inserting the power cable into the terminal block, this does not come into contact with the hot parts of the appliance;
- if the power cable is damaged, it must be replaced by the manufacturer or its technical assistance service, or in any case by a person with similar qualifications, in order to prevent any risk.

Power cable connection - The terminal block is located on the rear panel
of the appliance. Open the terminal block cover by levering the two side tabs with a special screwdriver. Loosen the cable gland screw and pass the cable through it. Prepare i
conductors so that the earth conductor is the last to slide out of its terminal in the case of the cable
enters into anomalous traction. Connect the phase conductor to the terminal marked with the letter “L”, the neutral conductor on the terminal marked with the letter “N” and the earth conductor on the terminal marked with the symbol. Tighten the cable gland ring nut and close the terminal block cover. The appliance must be connected to an equipotential system whose effectiveness must be appropriately verified according to the legislation in force. This connection must be made between different devices using the appropriate terminal which is marked with the

symbol. The equipotential conductor must have a minimum section of 2.5mm2 . The clamp
equipotential bond is located on the back of the device.

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Thermal safety device - The appliance is equipped with a manual reset thermal safety device , to protect against excessive and dangerous overtemperatures that could accidentally be generated inside it. In the event of intervention, the device interrupts the electrical power supply to the appliance and therefore also its operation.

4. **Instructions for use (for the user)**

When using the oven for the first time, we recommend running it empty and at maximum temperature for about an hour. In this way, any unpleasant odors due to thermal insulation and greasy residues from processing are eliminated.

This appliance must only be used for the use for which it was expressly designed, i.e. for cooking food in the oven. Any other use is to be considered improper.

The appliance can be used: for all oven cooking of desserts, pizzas, meat, fish, vegetables, for gratinating and for reconditioning refrigerated and frozen foods.

When placing food in the cooking chamber, maintain a space of at least 40 mm between one tray and another so as not to excessively obstruct air circulation.

Do not use trays with edges higher than necessary: the edges constitute barriers that prevent the circulation of hot air.

Heat the oven before each cooking to obtain maximum uniformity. Avoid salting foods in the cooking chamber.

5. **Residual risks (for the user)**

When operating the oven, pay attention to the hot areas (marked on the appliance) on its external surfaces.

Place the machine on a stable floor.

The floor must be able to support the weight of the machine and accommodate it securely correct.

The appliance is equipped with electrical parts and should never be washed with a jet of water or steam.

The appliance is electrically connected: before carrying out any type of cleaning, cut off the electricity supply.

6. **Use of the control panel**

See the CO.El.TE manual. attached

7. **Baking**

For cooking, before inserting the food, preheat the oven to the desired temperature. When the oven has reached the temperature, introduce the food and check the cooking time. Turn off the oven 5 minutes before the theoretical time to recover the stored heat.

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8. **Routine cleaning and maintenance**

(WARNING: Disconnect the appliance before carrying out any operation)

General cleaning - Cleaning should be carried out when the oven is cold. Wash the parts with warm water and soap, do not use abrasive products, scouring pads, steel wool or acids, which could damage them. Do not wash the appliance with direct jets of water, as any water entering could limit its safety. Do not use corrosive substances (for example muriatic acid).

Cleaning the oven - It is good practice to clean the inside of the oven at the end of each day of operation. In this way it will be easier to remove cooking residues, preventing them from burning the next time the oven is used. Clean it carefully with hot water and soap or with special products on the market.

9. **Technical assistance**

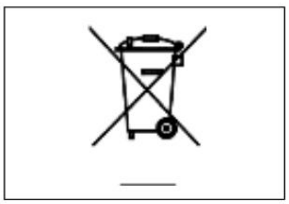
Before leaving the factory, this appliance was developed and tested by expert and specialized personnel in order to obtain the best operating results.

Any repairs or adjustments that may become necessary must be carried out with the utmost care and attention, respecting the national safety regulations in force. We recommend that you always contact the dealer who made the sale or our nearest Assistance Centre, specifying the type of problem, the model of the appliance and its serial number (see the "technical data" plate located on the rear panel).

If you need assistance, the user can contact Fazzone Pasquale Mastro Fornaro at the numbers on the cover, or by consulting the website: **www. forniartigianalifazzone.it**

10. **Information for users** Pursuant

to Directive 2012/19/EU, the crossed-out wheelie bin symbol shown on the equipment indicates that the product must be collected separately from other waste at the end of its useful life.
The user must, therefore, take the equipment that has reached the end of its life to suitable separate collection centers for electrical and electronic waste.



The separate collection of waste and the subsequent treatment, recovery and disposal operations favor the production of equipment with recycled materials and limit the negative effects on the environment and health possibly caused by improper waste management.

Illegal disposal of the product by the user entails the application of the administrative sanctions referred to in article 50 and following of Legislative Decree no. 22/1997.

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11. **Declaration of conformity**

EC DECLARATION OF CONFORMITY

The firm:

COOP.EDILE FAZZONE CAMINI Cooperative Society
Via Palombaro,5 -81012 Alvignano (CE)

Declares under its own responsibility that the product:

ELECTRIC MASONRY OVEN MOD.150

to which this statement refers,

IS ACCORDING TO

to the provisions of the following community directives:

EEC 30/2010
EEC 125/2009
EEC 42/2006

to the relevant national transposition legislation

and that the following harmonized standards have been applied:

EN 14800:2007
CEI EN 60204-1

Alvignano 30/12/2023

The Declarant is the owner of the technical file

Fazzone Pasquale

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12. **Warranty**

Warranty certificate

Model:_____ Serial number:_____ Purchase date:_____

Name and surname: _____

Address:_____

With this guarantee, the Coop company. Edile Fazzone soc. Cooperativa, based in Alvignano (CE) via Palombaro, guarantees the product against any manufacturing defects for a period of 1 (one) years starting from the date of delivery of the product. If during this warranty period any defects in the product's conformity are found, the company itself
will repair or (at its sole discretion) replace the defective product or its components under the terms and conditions indicated below without any charge for labor costs and materials. The manufacturer reserves the right (at its sole discretion) to replace the components of defective products or low-cost products with assembled parts or new or overhauled products.

Conditions

1- This guarantee will be valid only if the non-compliant product is presented, together with the invoice or receipt and this guarantee certificate, to the retailer or at the different address that will be indicated to the consumer by the retailer, together with a certificate from the retailer (delivery record, type of product and name).

The manufacturer reserves the right to refuse interventions under warranty in the absence of the aforementioned documents or in the event that the information contained therein is incomplete or illegible or the appliance supplied does not have an identification plate or the same has been tampered with.

2- This warranty does not cover costs and/or any damages and/or defects resulting from modifications or adaptations made to the product, without prior written authorization issued by the Manufacturer, in order to conform it to national or local technical or safety standards in effective after the date of marketing.

3 - This warranty will become void if the indication of the model or serial number shown on the product has been modified, cancelled, removed or otherwise made illegible.

4 - The following are excluded
from the warranty: a – Periodic maintenance interventions and the repair or replacement of parts subject to normal wear and tear;
b- Any adaptation or modification made to the product, without prior written authorization from the manufacturer, to enhance the performance compared to that described in the use and maintenance manual,
c- The accessories, and in any case the warranty automatically lapses in cases where the fault is caused by incorrect power supply or connection, use of non-original accessories or fault caused by tampering or otherwise;
d- Damage resulting
from: - Improper use, including but not limited to: (a) use of the product for purposes other than those intended or failure to comply with the instructions for correct use and maintenance of the product, (b) installation and use of the product not compliant with the technical and safety standards in force in the country in which it is used and improper or incorrect installation;
- Repair interventions by personnel not authorized by the manufacturer or by the Customer himself;
- Accidental events, lightning, floods, fires, incorrect ventilation or other causes not attributable to the manufacturer;
- Defects in the systems or equipment to which the product has been connected.

5- This guarantee does not affect the buyer's rights established by applicable national laws in force, nor the customer's rights towards the reseller deriving from the sales contract.

6-The Court of Santa Maria Capua Vetere (CE) is competent for any dispute.

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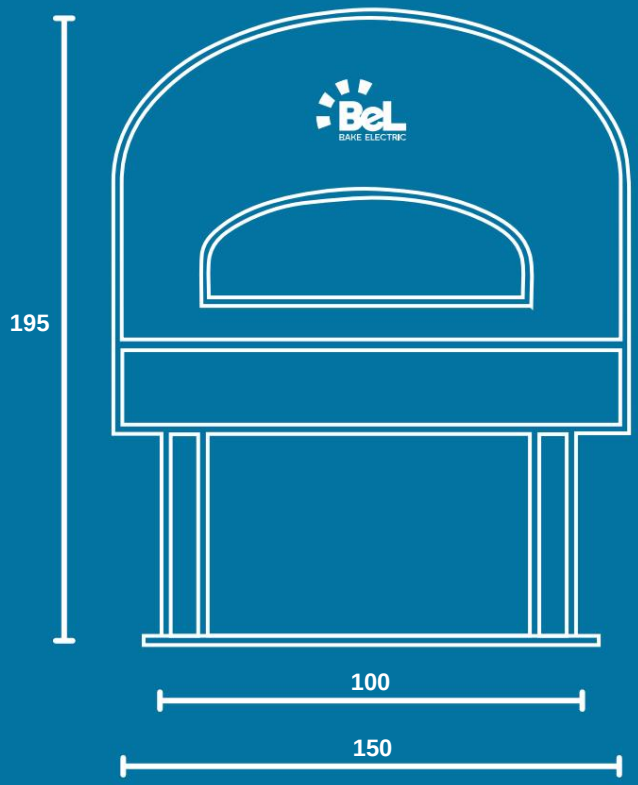
CHARACTERISTICS TECHNIQUES

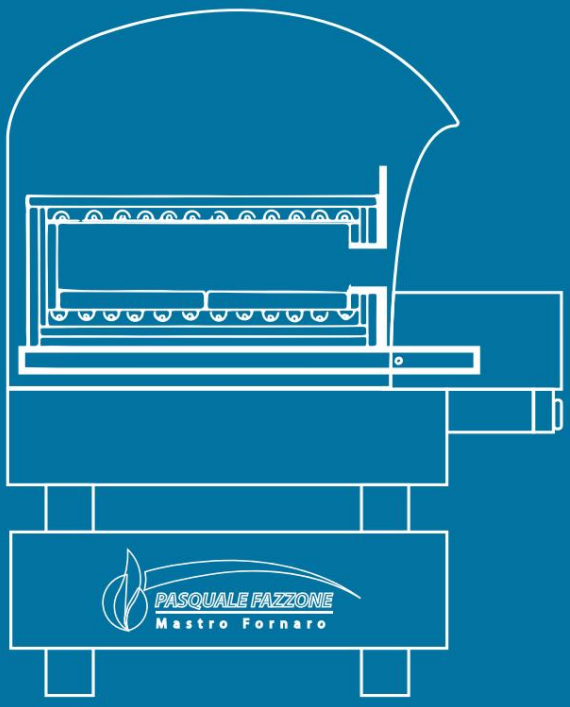
•Max temp 550 degrees Celsius
•Refractory chamber •Soil in "Biscuit" •Armored heating elements •4-layer insulation
•Programmable ignition timer
•FAZZONE HYPER-RAY technology •Double internal lighting •Brakeable wheels •Mosaic covering of your choice and customizable •External surface in lava stone with

cast iron insert or steel grates
•Cooking with 12 adjustable zones automatically



Specifications

•Electric oven •Cooking chamber. Interior 90x90 cm • Capacity: 5 pizzas
• Power supply: 400 Volt
• Maximum power: 15 kw • Average hourly consumption: 4 kWh • Weight 1100 kg • Mouth size: 50x12 cm • Plug: 5 poles 32A - 3P+N+T



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23 CE ELECTRIC MASONRY OVEN

Manufacturer: Coop. Edile Fazzone Camini Società Cooperativa via Palombaro,5-81012 Alvignano (CE)

Voltage: 400V - three-phase

Frequency: 50 Hz
Current: 26A

Power: 15.5 KW
Year of construction: 2023
Serial number: 0012023

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fornifazzone.it
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