



Commercial Pizza Oven Instruction Manual

一、Important safety instructions

Before using this product, please read the safety instructions carefully and operate in accordance with the regulations:

1. Please read carefully before use
2. This equipment must use a socket with a safety ground!
3. For commercial use only!
4. Do not touch the heating surface!
5. To prevent electric shock, please ensure that the power cord, plug and other electrical components do not come into contact with water or other liquids!
6. Please disconnect the plug before cleaning!
7. Before loading or unloading parts, please let the appliance cool down to prevent burns!
8. Do not use electrical appliances if the power cord is damaged!
9. Do not use the machine if it is damaged or malfunctions!
10. Not suitable for outdoor use!
11. Do not place it near electrical appliances or gas heat sources!
12. Turn off the thermostat and timer first, and then unplug it!
13. Do not use electrical appliances for purposes other than those for which they were designed!
14. Do not put metal objects or oversized food in the pizza oven, as it may cause fire alarms and electrical short circuits!
15. Do not place task items on the top of the pizza oven during use!
16. Do not let the pizza oven come into contact with any flammable materials during use, such as curtains, rags, wooden boards, etc.!
17. Do not use gold-based rags to clean the pizza oven, as they may touch electrical components and cause an electric shock!
18. Never put paper, cardboard or plastic in the pizza oven!
19. Do not wrap the inner pot with tin foil, as it may cause overheating!
20. Resetting the timer to zero can cut off the power of the pizza oven!
21. Note: Parts not recommended by the manufacturer may cause damage to the pizza oven!
22. Children over eight years old or people with disabilities can use this pizza oven under correct guidance and supervision and fully understand the dangers of use. Do not let children use the pizza oven as a toy. Children cannot use it without supervision. Clean or maintain this pizza oven!
23. If the power cord is damaged, you must contact the manufacturer or after-sales agency for replacement to avoid possible dangers. The bread may be burnt or even catch fire, so do not let the pizza oven near flammable objects such as curtains!
24. When using the pizza oven in public places such as shops, fast food restaurants, hotels, etc., check the voltage and socket to ensure that it matches the electrical specifications of the pizza oven!
25. Place the pizza oven on a horizontal surface to allow for air flow. Please pay attention during use. Do not leave the pizza oven unsupervised while it is working!
26. Please unplug the plug before cleaning, and wipe the plug dry before plugging it back in to prevent ignition and short circuit.
27. It is normal for the door and shell of the pizza oven to heat up during use. Please pay attention to safety and avoid burns.

Instructions before use:

二、Before using your pizza oven for the first time, please follow these instructions

1. Use a small amount of detergent to clean the handle and grilling net (note: do not use salt water or corrosive detergents).
2. Gently wipe the inner pot with a damp cloth. When cleaning the pizza oven, be careful not to touch the electrical components, and do not immerse the pizza oven in water.
3. After cleaning, dry all the above parts, put them back in the pizza oven, close it, and preheat at the highest temperature for 5 minutes.
4. Turn off the electric heating tube and open the pizza oven to expel any remaining smoke. The heating tube is lubricated and rust-proofed. The residual grease can be burned off after first use. Slight smoke is normal.

三、Technical Parameters

Product Name	Double Deck Pizza oven
Number	MPOJ175
Voltage	220-240V
Power	1.1kW
Dimensions	475*560*335mm

四、Things to note during use:

Before turning on the pizza oven, first turn the thermostat to set the optimal cooking temperature, and then turn the thermostat to set the desired cooking time.

This pizza oven cannot be used with external temperature control or remote control systems.

Note: During cooking, make sure no metal objects come into contact with electrical components to avoid electric shock and short circuit.

Note: The heated food is very hot. Wear protective gloves before touching it to avoid burns.

Operating procedures

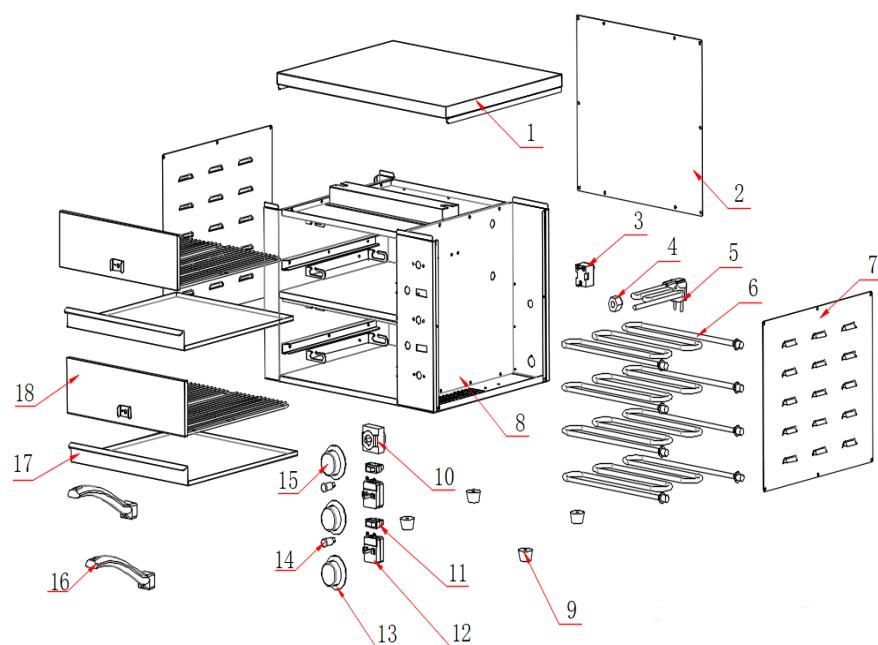
1. Plug in the power supply, turn on the power switch, and the switch indicator light will light up.
2. Rotate the thermostat to the required temperature. At this time, the heating indicator light turns on and the machine enters the heating mode. When the temperature in the furnace rises to the set temperature, the thermostat disconnects, the machine stops heating, and the heating indicator light goes out. When the temperature in the furnace is lower than the set temperature, the thermostat will automatically enter the heating mode and the heating indicator light will light up. This cycle is repeated to ensure that the temperature in the furnace is constant within the set range.
3. When the heating indicator light turns on, you can put the food into the oven for baking, and set the timer to the required time. At this time, the machine starts counting down. When the time reaches the set time, the machine will issue a "ding" sound to remind you that the baking time is up and the food needs to be removed. Note: The temperature in the furnace is very high, please wear protective gloves to avoid burns!
4. Please note that the timer only serves as a reminder and will not cut off the power supply. Therefore, when the time is up, the food should be taken out in time to avoid burning or fire.

5. After use, turn off the thermostat, then turn off the power switch, and finally pull out the power plug from the socket.

6. This machine is equipped with an overheating protection device. When the thermostat fails, the overheating protection device will automatically cut off the power supply. If the machine's overheating protection device is turned on, please be sure to find a professional maintenance personnel for inspection, and wait until the fault is eliminated before proceeding. Manual reset action.

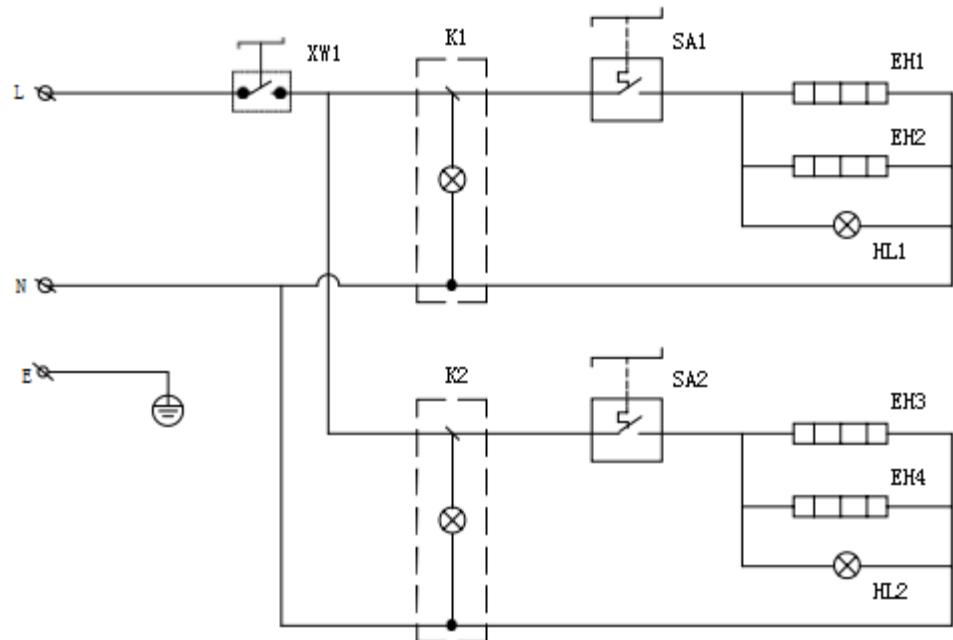
7. The manual reset method is to unscrew the black cover of the reset device and press the red pointer in it.

五、Product exploded view



No.	Spare parts name	No.	Spare parts name
1	Top cover	10	Timer
2	Rear panel	11	Switch
3	Temperature limiter	12	Temperature controller
4	Ply-yarn drill	13	Temperature control knob
5	Power cord	14	Indicator light
6	Heating tube	15	Timer knob
7	Side panel	16	Handle
8	Outer shell	17	Ditty-bag
9	Under-chassis	18	Net rack

六、 Electrical schematic diagram



XW1——Temperature Limiter

K1、 K2——Power Switch

SA1、 SA2——Thermostat

EH1、 EH2——Lower Heating Tube

HL1、 HL2——Heating Indicator Light

EH3、 EH4——Upper Heating Tube

七. General troubleshooting:

Fault Phenomenon	Reason	Method Of Exclusion
Turn on the power, turn on the power switch, the switch light is on, the heating indicator light is not on, and the temperature inside the machine does not rise.	1.The thermostat is damaged	1.Replace thermostat
Turn on the power, turn on the power switch, the switch light is on, turn the thermostat, the indicator is always on, the temperature rises and the heating cannot be controlled.	1.Thermostat failure	1.Replace thermostat
Turn on the power and turn on the switch. The switch light does not light up and the machine does not heat up.	1.The power cord is not plugged in properly; 2.The power switch is broken;	1.Check the power socket and plug in the plug; 2.Replace the power switch;
When the power is turned on, the switch light is on and the heating indicator light is on, but no heating occurs.	1.The heating pipe wiring is loose; 2.The heating tube is burned out;	1.Check the heating pipe connection line; 2.Replace the heating tube.

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