

COUNTER TOP ELECTRIC PIZZA OVEN ELECTRIC BAKE OVEN

MODELS:

PIZZA OVEN	BAKE OVEN	PIZZA - BAKE OVEN
PO-18	BK-18	-----
PO-22	BK-22	-----
PO-44	BK-44	PB-44

SPECIFICATIONS
INSTALLATION
MAINTENANCE TIPS
WIRING DIAGRAMS



THIS UNIT MUST BE ELECTRICALLY GROUNDED IN ACCORDANCE WITH LOCAL CODES, OR IN ABSENCE OF LOCAL CODES, WITH THE NATIONAL ELECTRICAL CODE, ANSI/NFPA 70.

**FOR YOUR SAFETY
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN 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.



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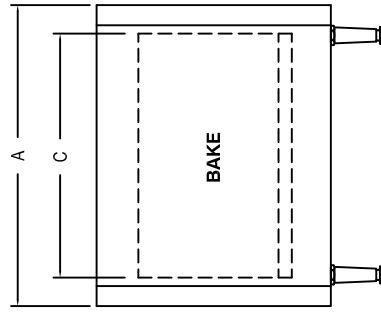
Cecilware sells value... Worldwide

Operation Manual
NH94A August 2009

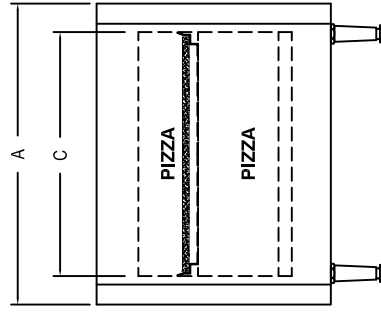
To purchase spare parts, please go to www.cecilwarepartsdirect.com

MECHANICAL SPECIFICATIONS

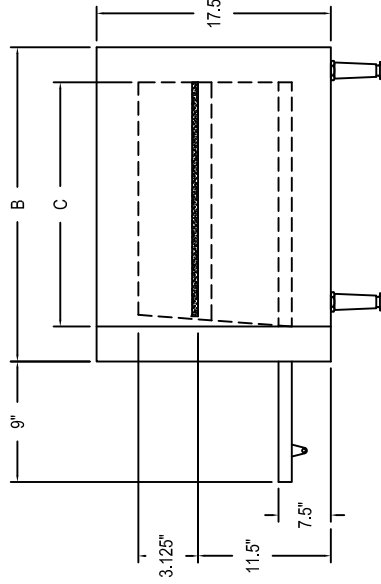
MODEL	OVEN WIDTH. A (in.)	OVEN DEPTH. B (in.)	INSIDE DEPTH. C (in.)	SHIPPING WEIGHT
PO-18, BK-18	22.5	23.5	18.25	138lbs, 116lbs
PO-22, BK-22	25.5	26.5	21.0	145lbs, 123lbs
PO-44, PB-44, BK-44	26.0	28.0	21.75	309lbs, 295lbs, 278lbs



BK-18/ 22 FRONT VIEW

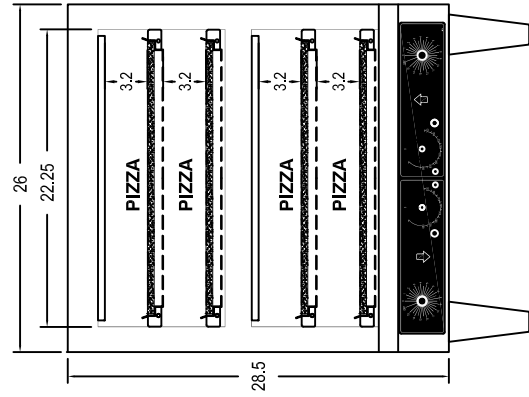


PO-18/ 22 FRONT VIEW
(1 Ceramic Decks)

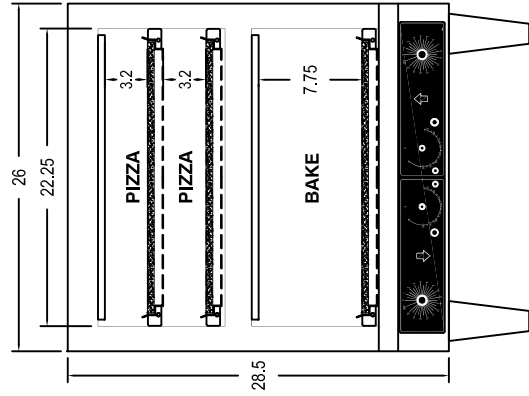


SIDE VIEW PO-18 SHOWN

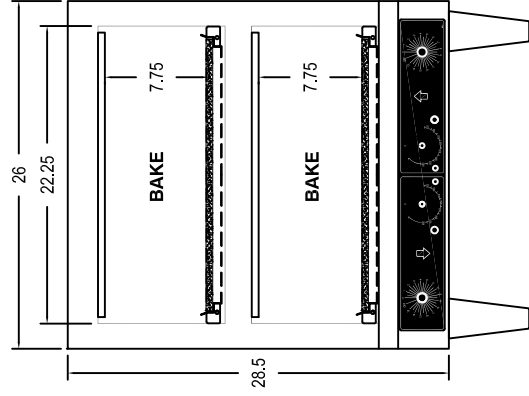
NOTE:
BK-18 & BK-22 HAVE ONLY ONE STANDARD
STEEL BAKING DECK (LOWER SHELF) OR
OPTIONAL CERAMIC HEARTH BAKE DECK
AS PO-18 & PO-22.
OVENS ARE STACKABLE.



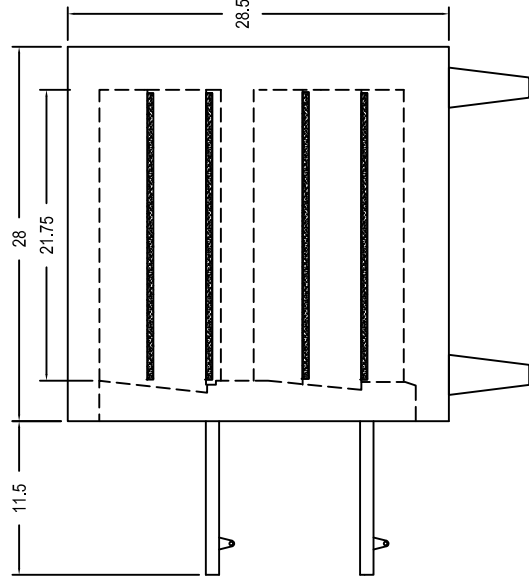
PO-44 FRONT VIEW
(4 Ceramic Decks)



PB-44 FRONT VIEW
(3 Ceramic Decks)



BK-44 FRONT VIEW
(2 Ceramic Decks)



SIDE VIEW PO-44 SHOWN

ELECTRICAL SPECIFICATIONS FOR PO-18, and PO-22

MODEL	CERAMIC DECKS	HEATER ELEMENTS		PART No.	TOTAL LOAD	VOLTS	PHASE	AMPS	CONNECTION TYPE (NEMA)			
									USA	CANADA	UK	EUROPE
PO-18	2	TOP HEATER CENTER HEATER BOTTOM HEATER	600W 600W 600W	G258A G258A G258A	1800W	120 V	1	15.0A	5-15P	5-20P	---	---
PO-18	2	TOP HEATER CENTER HEATER BOTTOM HEATER	850W 1000W 1000W	G260A G259A G259A	2850W	220 V	1	13.0A	6-15P	6-20P	---	---
BK-18	1	TOP HEATER BOTTOM HEATER	850W 850W	G380A G380A	1700W	120 V	1	14.2A	5-15P	5-20P	---	---
BK-18	1	TOP HEATER BOTTOM HEATER	850W 1000W	G260A G259A	1850W	220 V	1	8.5A	6-15P	6-20P	BS 1363	CEE VII
PO-22	2	TOP HEATER CENTER HEATER BOTTOM HEATER	1200W 1200W 1200W	G366A G366A G366A	3600W	220 V	1	16.4A	6-20P	6-30P	---	---
BK-22	1	TOP HEATER BOTTOM HEATER	1000W 1200W	G259A G366A	2200W	220 V	1	10.0A	6-15P	6-15P	BS 1363	CEE VII

All Ovens are equipped with a 4ft min. length Power Cord and Plug.
 For the PO-18, PO-22, PO-44, BK-18, BK-22, PB-44, and BK-44 ovens, a Timer is provided to give an audible signal at the end of preset time. Up to 15 min for PO-18/22/44. Up to 60 min for BK-18/22 and PB-44.
 TIMER DOES NOT CONTROL THE OVEN.



5-15P
125V 15A



5-20P
125V 20A



6-15P
250V 15A



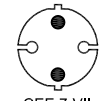
6-20P
250V 20A



6-30P
250V 30A



BS 1363 A
UK
1Ph, 13A, 250 VAC



CEE 7-VII
EUROPE
1Ph, 16A, 250 VAC

ELECTRICAL SPECIFICATIONS FOR PO-44, PB-44, and BK-44

MODEL	CERAMIC DECKS	HEATER ELEMENTS		PART No.	TOTAL LOAD	VOLTS	PHASE	AMPS	CONNECTION TYPE (NEMA)			
									USA	CANADA	UK	EUROPE
PO-44	4	Top Compartment TOP HEATER CENTER HEATER BOTTOM HEATER	1075W 1475W 1075W	G394A G395A G394A	7200W	208 V	1	35.4A	6-50P	6-50P	---	---
							3	25.0A	15-50P	15-50P	---	---
		Bottom Compartment TOP HEATER CENTER HEATER BOTTOM HEATER	1075W 1475W 1075W	G394A G395A G394A		230 V	1	31.3A	6-50P	6-50P	---	---
							3	18.1A	15-30P	15-30P	---	---
PB-44	3	Top Compartment TOP HEATER CENTER HEATER BOTTOM HEATER	1075W 1475W 1075W	G394A G395A G394A	5750W	208 V	1	20.7A	6-30P	6-30P	---	---
							3	18.7A	15-30P	15-30P	---	---
		Bottom Compartment TOP HEATER BOTTOM HEATER	1075W 1075W	G394A G394A		230 V	1	25.0A	6-50P	6-50P	---	---
							3	18.7A	15-30P	15-30P	---	---
BK-44	2	Top Compartment TOP HEATER BOTTOM HEATER	1075W 1075W	G394A G394A	4300W	208 V	1	20.7A	6-30P	6-30P	---	---
							3	20.7A	15-30P	15-30P	---	---
		Bottom Compartment TOP HEATER BOTTOM HEATER	1075W 1075W	G394A G394A		230 V	1	18.7A	6-30P	6-30P	---	---
							3	18.7A	15-30P	15-30P	---	---

The Ovens are equipped with a 4ft min. length power cord and plug
 For the PO-18, PO-22, PO-44, BK-18, BK-22, PB-44, and BK-44 ovens, a timer is provided to give an audible signal at the end of preset time. (up to 15 min for PO-18/22/44. up to 60 min for BK-18/22 and PB-44)
 TIMER DOES NOT CONTROL THE OVEN



6-30P
250V 30A



6-50P
250V 50A



15-15P
3Ø 250V 15A



15-20P
3Ø 250V 20A



15-30P
3Ø 250V 30A



15-50P
3Ø 250V 50A

UNPACKING INSTRUCTION: Carefully unpack the oven and inspect immediately for shipping damages. Your counter top oven was shipped in a carton designed to give maximum protection in normal handling. It was thoroughly inspected before leaving the factory and the carrier accepted and signed for it. File any claims for shipping damage or irregularities with the carrier.

INSTALLATION AND OPERATING INSTRUCTIONS

WARNING: THIS APPLIANCE IS EQUIPPED WITH 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.

LOCATION: Due to the heat a counter top oven may produce, it must be placed on a non-combustible surface. Do not store combustible materials on top or under any oven.

MINIMUM CLEARANCE FROM COMBUSTIBLE CONSTRUCTION:
3" FROM REAR WALL
3" FROM SIDES

INSTALLATION: The unit may be directly placed on counter. Make sure the counter is level. Clear the counter area where the unit is to be installed. Place the unit in position on the counter and mark the outline of the unit. Remove unit and apply sealer (Dow Corning RTV 732 Multipurpose Sealant or its equivalent) on the counter. Place the unit in position (over the sealer). Make sure that the edges on the unit are sealed with a heavy bead. Wipe clean any excess sealer.

LEGS: 4" legs are provided with PO-18, BK-18, PO-22, BK-22.
6" legs are provided with PO-44, PB-44, BK-44.

To install legs follow these steps:

- Place the unit on a counter or a flat surface
- Tilt unit carefully onto its back
- Screw legs into the bottom of the unit in holes provided
- Carefully tilt oven up onto the legs and adjust the bottom of the legs to level the unit

INITIAL START UP: After the electrical connections have been made, your oven will need approximately 2 to 3 hours to burn off. The following steps must be completed before your new oven is ready to use.

- Place the oven in a well-ventilated area.
- Open the door and remove any instructions or samples shipped with the unit.
Make sure the oven cavity is empty and the baking decks are properly installed.
- With the oven door open, turn the temperature knob to 400°F for 1 hour.
- Close the oven door. Increase the temperature to 500°F for at least 1½ hour.

This procedure will dry out the insulation and deck material and will help to insure best baking results.

CAUTION: OVEREXPOSURE TO SMOKE OR FUMES MAY CAUSE NAUSEA AND DIZZINESS.

PIZZA BAKING: Only pizza and bread products can be baked with direct contact with oven decks. All other products must be placed in pans. Your CECILWARE counter top pizza oven has been designed to bake pre-baked crusts with ease. The temperature range for pizza baking is usually higher than for general baking. Pizza should cook at approximately 500°F to 575°F depending on the individual product. Allow the pizza to bake until the cheese bubbles and bottom is brown. Do not keep the oven door open too long when loading since heat will escape, resulting in slower baking.

When production requirements are low, keep the temperature low to prevent the bottoms from burning. As demand increases, temperature should be raised for quicker recovery time. Fresh dough generally requires a slightly lower baking temperature and longer bake time than defrosted pre-baked crusts.

GENERAL BAKING TIPS:

- Pizza crust should be fully defrosted before baking.
- Wet areas on the bottom of a pizza will cause them to stick to the deck. Avoid spills.
- For fresh dough pizza (220V ovens only), flour or corn meal on the peel will prevent sticking and ease placement of the pizza on the deck.
- Increasing bake temperatures during heavy production helps in maintaining temperature; after the rush is over reduce temperature to prevent burning.
- Heavily topped pizza requires longer bake time at lower temperature.
- Rotation of the pizza during the cooking cycle is highly recommended.
- Placing a screen under a pizza will allow the top to cook without overcooking the bottom.
- Frequently scrape and brush off decks to remove burnt residue, which can cause an off flavor to the product. Residue build-up can slow bake times.
- Clean heavily soiled pizza decks by scraping down, brushing off, removing from oven, turning over and putting back. This procedure will burn off the decks and should be repeated every 6 months. Do not use water to clean the decks as this could cause the decks to crack.
- Using shiny pans or screens will produce products with light bottom color. All pans and screens should be seasoned before use.

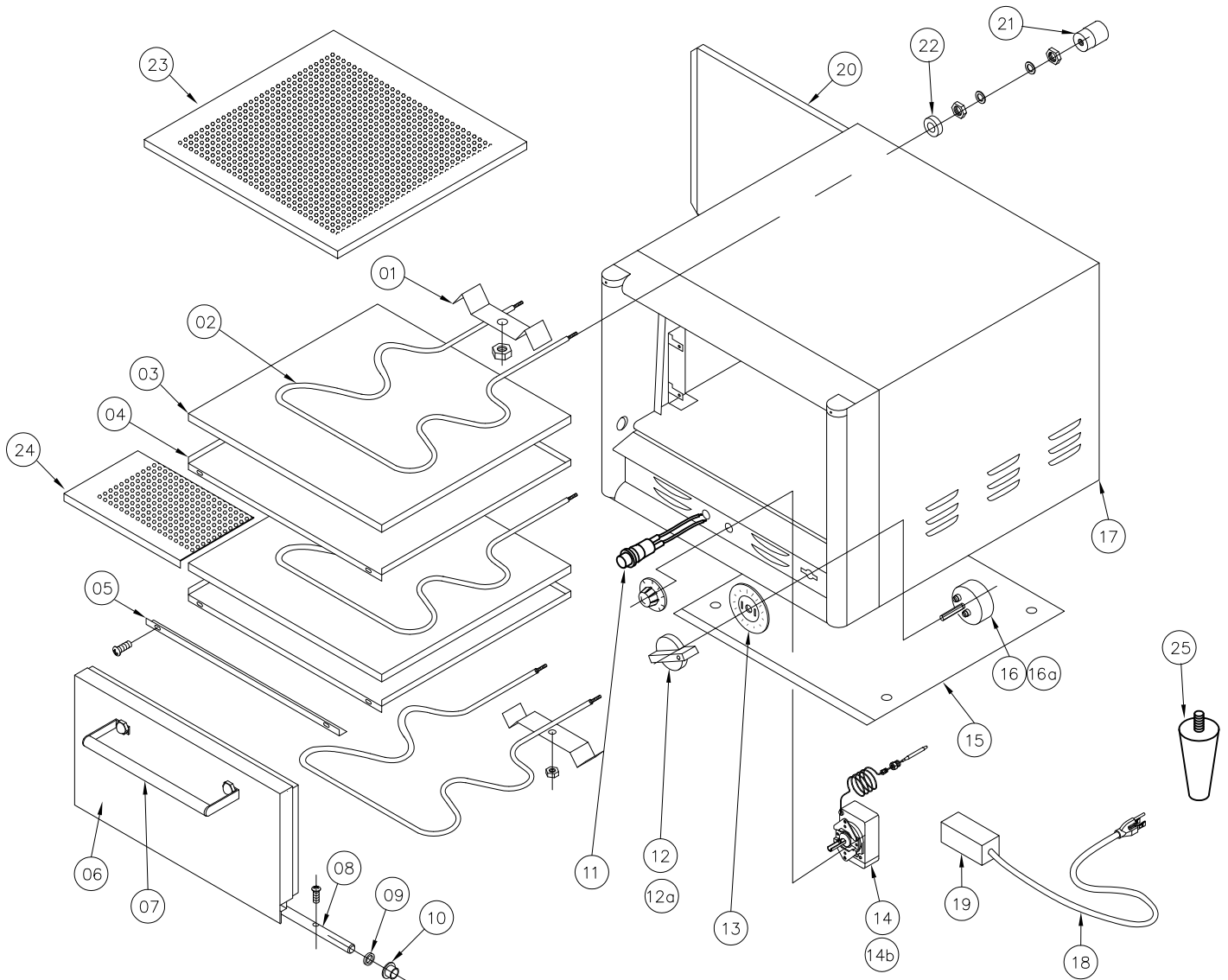
CLEANING: To keep your CECILWARE oven in top shape, periodic cleaning is suggested. ALWAYS CLEAN THE OVEN ONLY WHEN IT IS COLD. WHEN CLEANING STAINLESS STEEL ALWAYS WIPE IN THE DIRECTION OF THE GRAIN. From time to time the spillage should be scraped out. For hard to clean spillage, the following is suggested:

- Turn the thermostat up to the highest setting and let the oven run for ½ hour.
- Allow the oven to cool down
- Brush the residue from deck

NOTE: DO NOT USE WATER TO CLEAN DECKS. CRAKING MAY RESULT.

TROUBLESHOOTING: Your CECILWARE oven is designed to be as trouble free as possible. Keeping your oven clean is all that is normally required. However if your oven stops operating completely, check to see if power supply cord is plugged in and fuse/circuit breaker has not tripped. For all other problems call your factory-authorized agency.

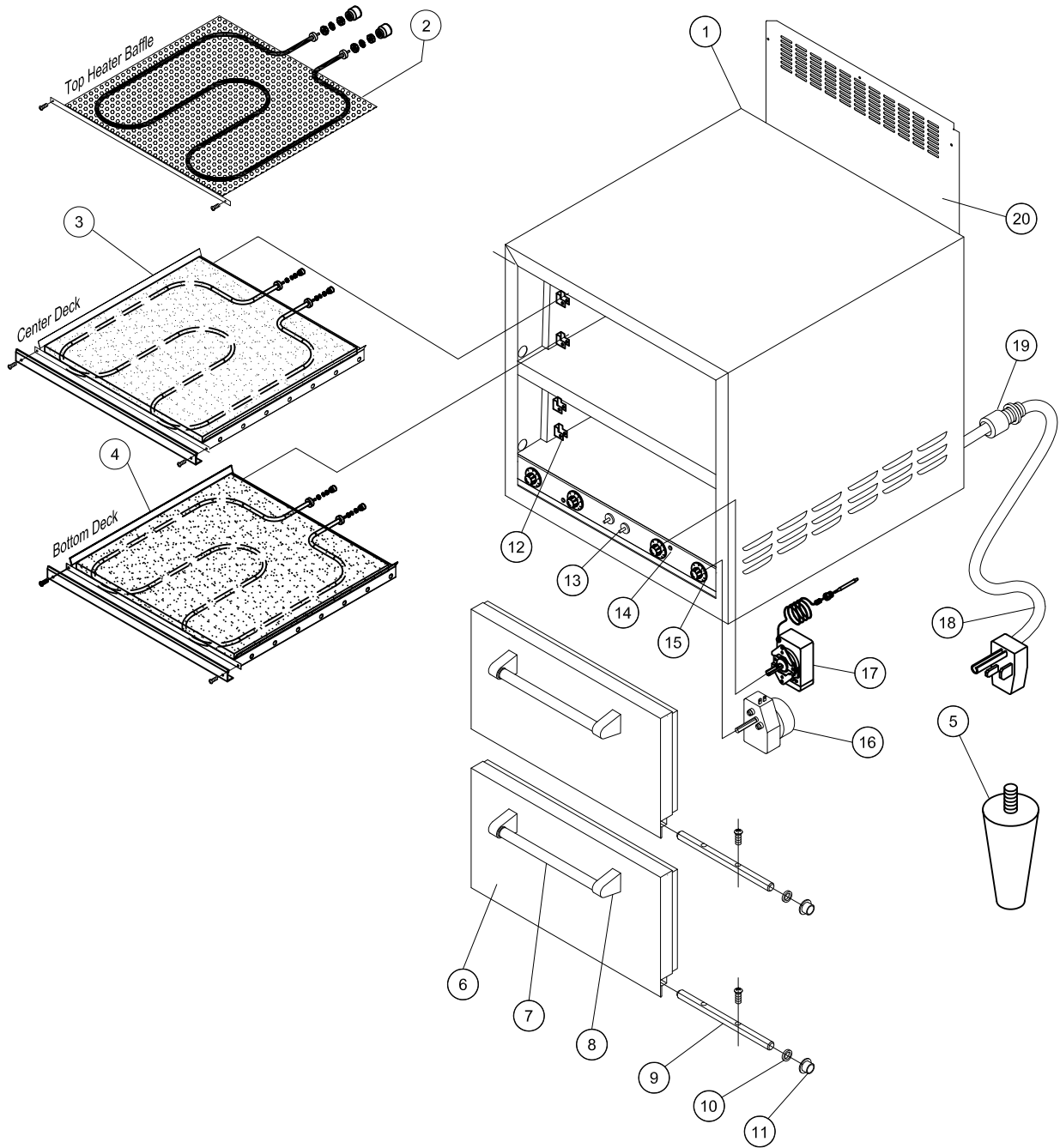
PARTS ILLUSTRATION PO-18, BK-18, PO-22 & BK-22



PARTS LIST FOR PO-18, BK-18, PO-22 AND BK-22

NO.	PO-18 BK-18	PO-22 BK-22	DESCRIPTION	NO.	PO-18 BK-18	PO-22 BK-22	DESCRIPTION
1	R821A		Heater Bracket	13	M734A	M734A	Dial Plate (PO)
2	G258A	----	Heater Element 600W, 120V	14	L646A	L646A	Thermostat 650°F (PO)
	G380A	----	Heater Element 850W, 120V (Top)	14a	L672A	L672A	Thermostat 550°F (BK)
	G260A	----	Heater Element 850W, 240V	15	SE44A	SE47A	Bottom
	G259A	----	Heater Element 1000W, 220V (Bottom)	16	L645A	L645A	Trimer 15 Min (PO)
	----	G366A		Heater Element 1200W, 220V	16a	L670A	L670A
3	V199A	V247A	Baking Deck	17	R795A	R844A	Body Wrap
4	R798A	R847A	Shelf	18	C032A	CH50A	Power Cord
5	R834A	R859A	Trim	19	B198A	B198A	Electric Box
6	R818Q	R856Q	Door	20	R817A	R855A	Back Cover
7	R835Q	R835Q	Handle	21	P539A	P539A	Heater Knob
8	H227A	H227A	Hinge Shaft	22	B068A	B068A	Ceramic Bushing
9	P361A	P361A	Shaft Bushing	23	TF02A	TF09A	Heat Diffuser, top
10	P360A	P360A	Door Bushing	24	TF03A	TF10A	Heat Diffuser, bottom
11	C308A	C308A	Indicator Light	25	M005S	M219A	LEGS (4/ SET)
12	M733A	M733A	Timer Knob (PO)				
12a	M771A	M771A	Knob W/ Insert (BK)				

PARTS ILLUSTRATION PO-44 (4 Decks), PB-44 (3 Decks) & BK-44 (2 Decks)

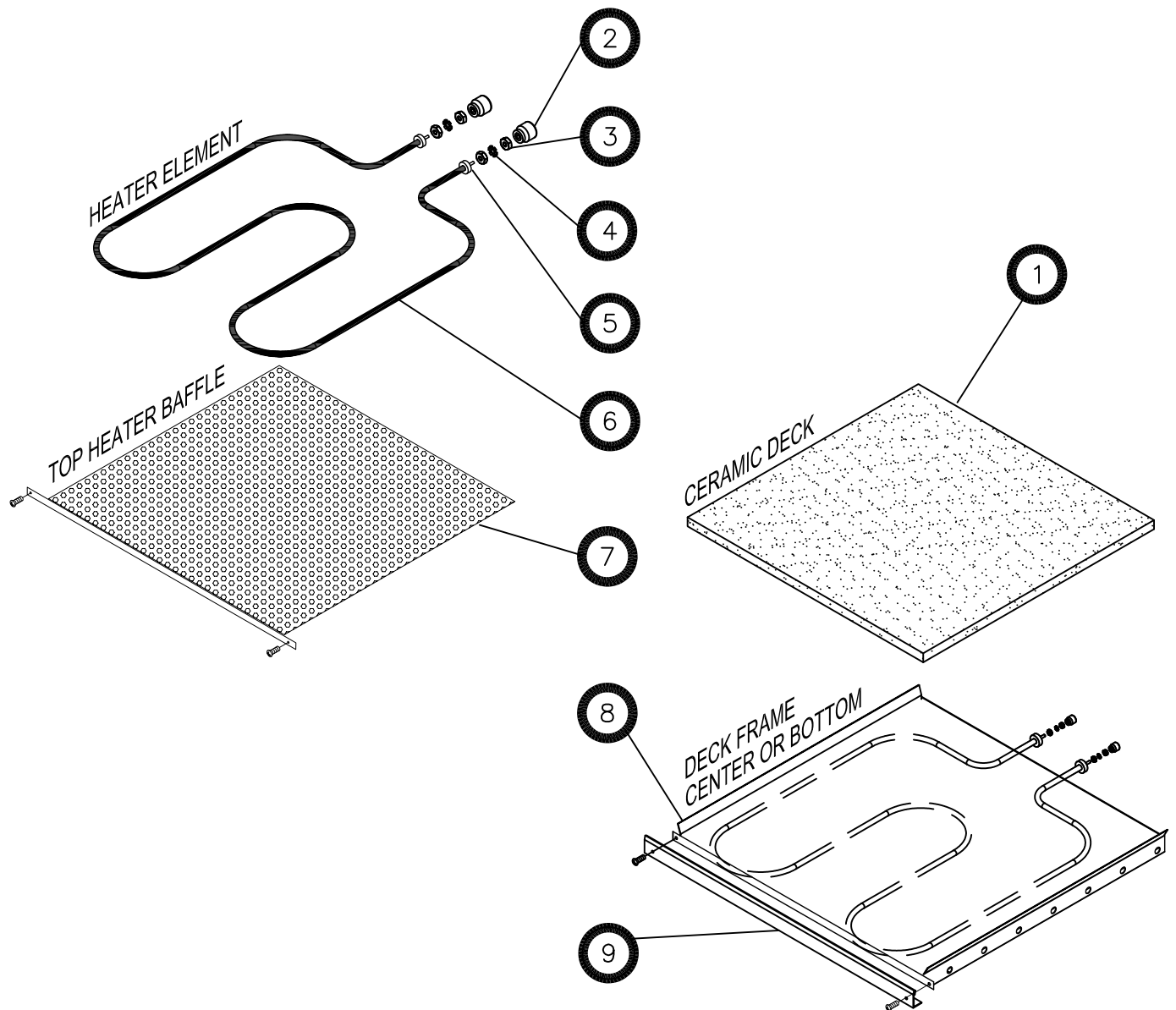


PARTS LIST PO-44 (4 Decks), PB-44 (3 Decks) & BK-44 (2 Decks)

NO.	P/N	QTY. PO-44	QTY. PB-44	QTY. BK-44	DESCRIPTION	NO.	P/N	QTY. PO-44	QTY. PB-44	QTY. BK-44	DESCRIPTION
1	TB25Q	1	1	1	Oven Housing Ass'y	14	C002A	2	2	2	Pilot Light - Amber
2	TB20Q	2	2	2	Top Heater Baffle Ass'y	15	MA59A	2	2	2	Knob 1.5" dia - for Timer
3	TB26A	2	1	---	Center Deck		MA70A	2	2	2	Knob 2" dia - for Thermostat
4	TB26A	2	2	2	Bottom Deck	16	L758A	2	1	---	Timer, Electro-Mech, 15 Min, 240V - Pizza
5	M219A	1	1	1	LEGS (4/ SET)		L764A	---	1	2	Timer, Electro-Mech, 60 Min, 240V - Bake
6	TA88Q	2	2	2	Door Frame Ass'y	17	L757A	2	1	---	Thermostast 90-360°C (194-680°F) - Pizza
7	K825A	2	2	2	Door Handle		L765A	---	1	2	Thermostast 60-287°C (140-549°F) - Bake
8	K824A	4	4	4	Door Handle Mounting Block	18	CH402				Power Cord 250V, 6-50P
9	H227A	4	4	4	Hinge Shaft		CG99A		1		Power Cord 240V, 6-30P
10	P361A	4	4	4	Shaft Bushing/Spacer		C581A				Power Cord 240V, 6-20P
11	P360A	4	4	4	Door Bushing	19	B236A	1	1	1	Strain Relief for Power Cord - Steel
12	TB18A	16	12	8	Shelf Mounting Bracket	20	TA91A	1	1	1	Back Cover Panel
13	L769A	2	2	2	Breaker Switch, 240						

PARTS ILLUSTRATION - DECK ASSEMBLY

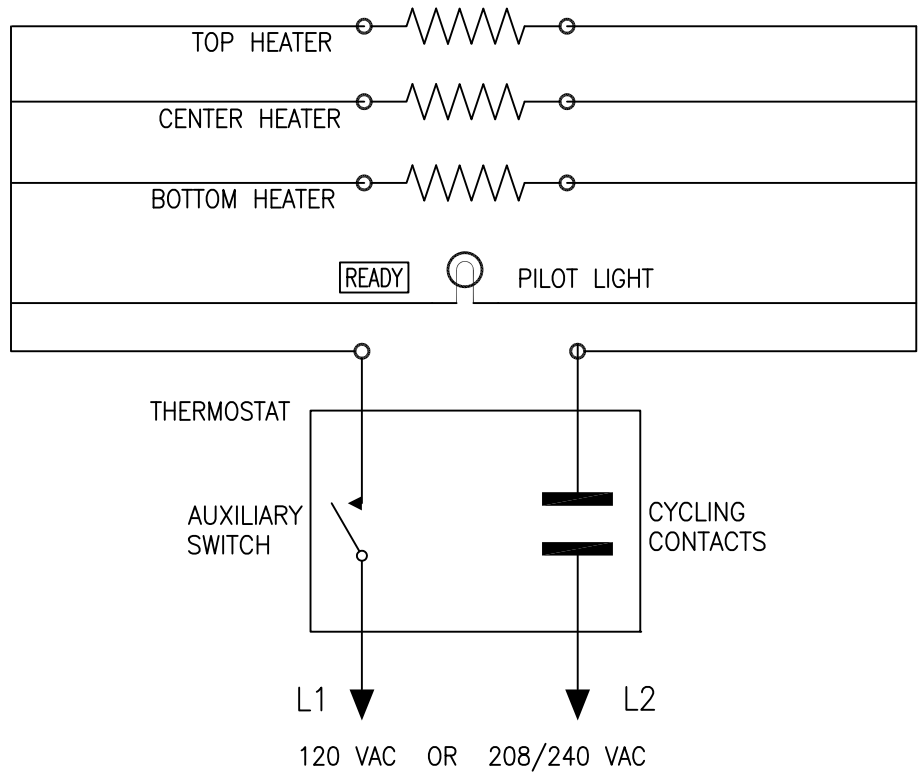
PO-44 (4 Decks), PB-44 (3 Decks) & BK-44 (2 Decks)



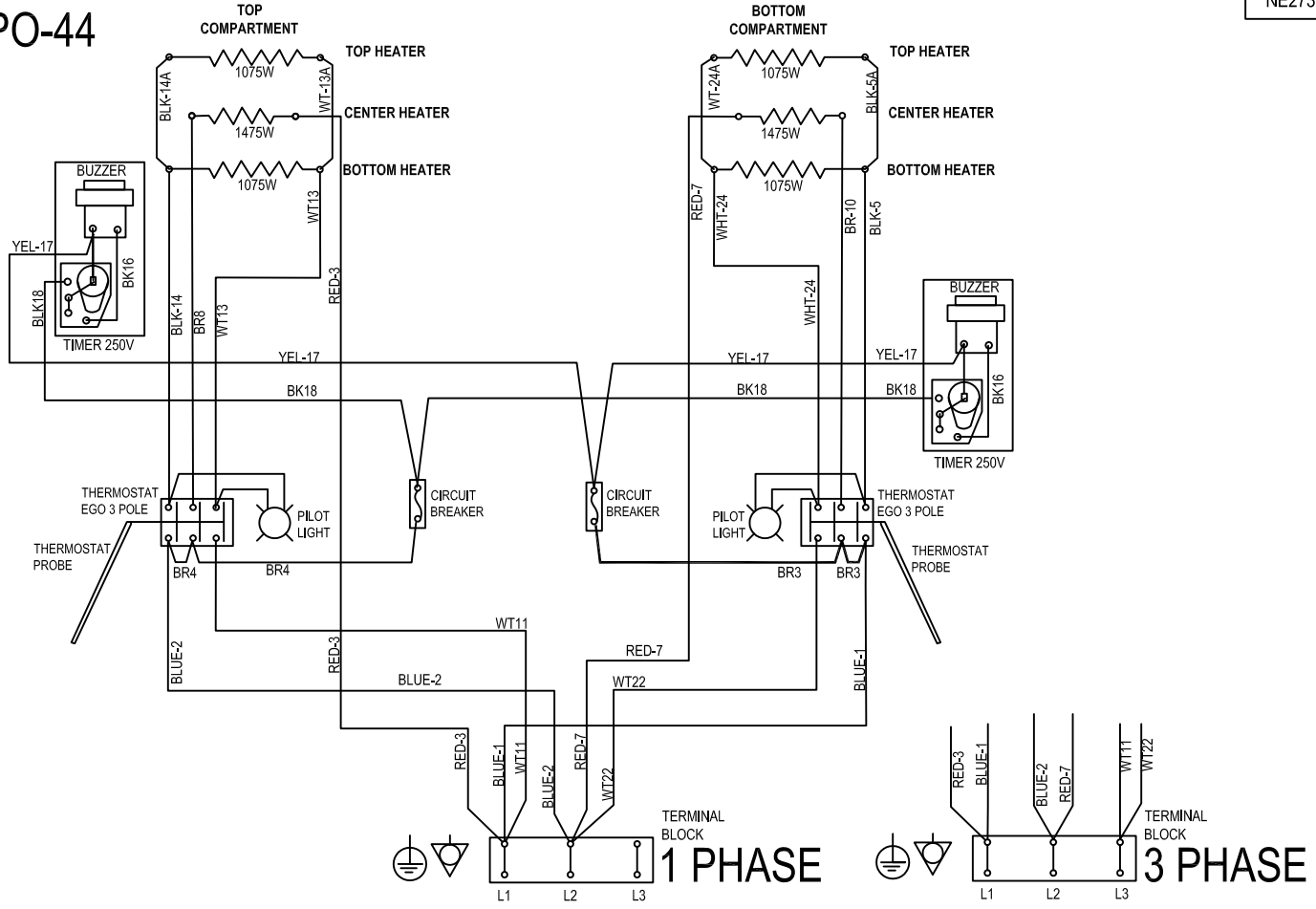
PARTS LIST DECK ASSEMBLY

ITEM	PART No.	DESCRIPTION	QTY
1	V247A	CERAMIC DECK	1
2	P539A	HEATER END CAP	2
3	P016A	NUT, 6-32 F/ HEATER	2
4	P697A	STAR WASHER #6 F/ HEATER	2
5	B068A	CERAMIC BUSHING	2
6	----	HEATER ELEMENT: <u>SEE HEATER LISTING</u>	-
7	TB20A	HEATER BAFFLE	1
8	TB26A	DECK FRAME	1
9	TB21A	FRONT DECK SHIELD	1

PO-18
PO-22

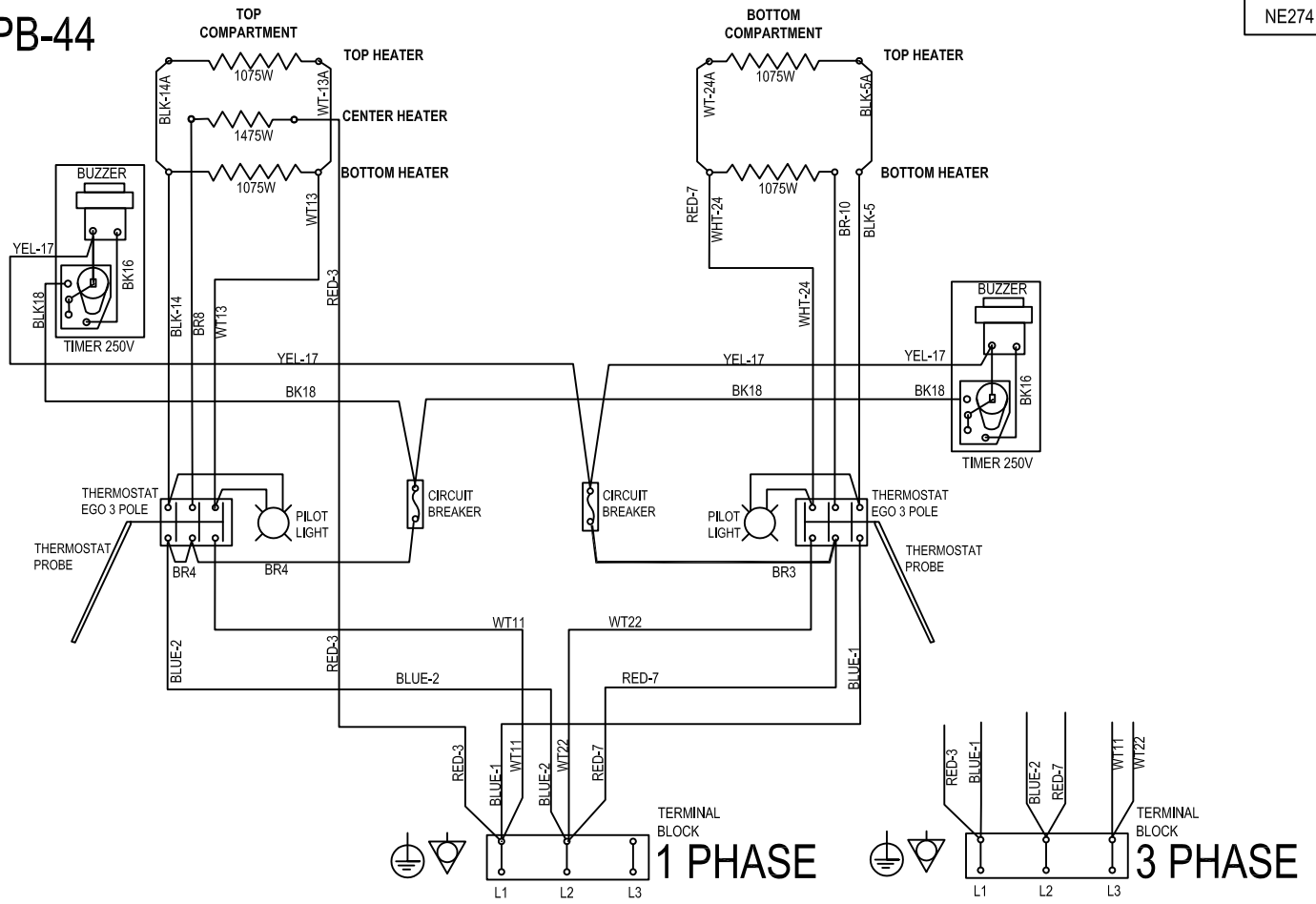


PO-44



PB-44

NE274



BK-44

NE275

