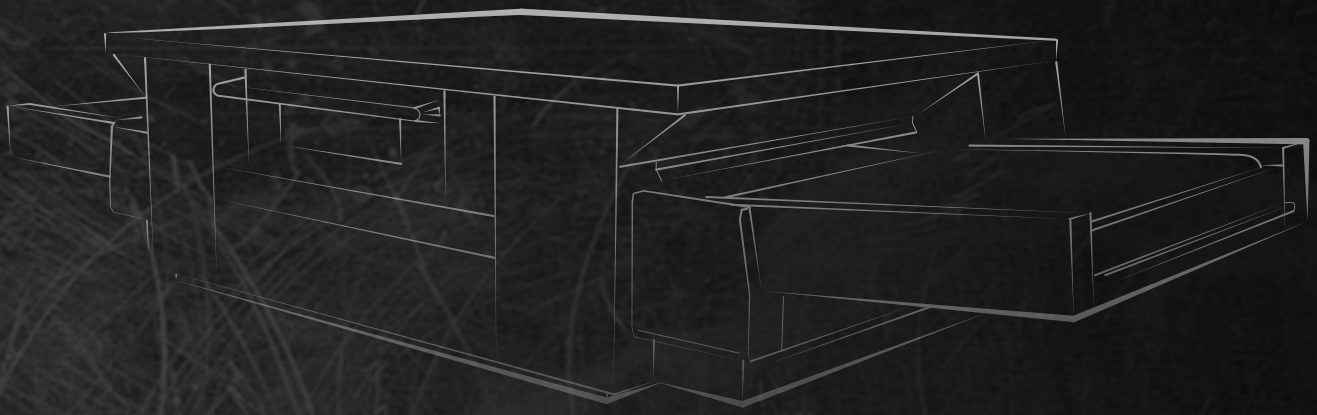
PIZZAGROUP

DRAGON STONE CONVEYOR OVEN ELECTRIC

24E
32E



Read and understand this manual completely before attempting to install, operate, or service this equipment. This manual is intended for use only by qualified installers of electric appliances.
Lisez et comprenez entièrement ce manuel avant de procéder à l'installation, à l'utilisation ou à l'entretien de cet équipement. Ce manuel ne doit être utilisé que par des installateurs d'appareils électriques qualifiés.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

CONSERVEZ CE MANUEL POUR DES CONSULTATIONS FUTURES

TRANSLATION OF THE ORIGINAL INSTRUCTIONS USER AND MAINTENANCE MANUAL

⚠ **WARNING**

IMPORTANT SAFETY INFORMATION - PLEASE READ FIRST

This manual is intended for use only by qualified installers of electric appliances to install and set up the Pizzagroup oven models listed on the cover of this document.
It also contains operational instructions for the users of the appliance. Keep this manual in an easily accessible place for future reference. In the event of a power failure, do not attempt to operate this appliance.
Keep the appliance area free and clear from combustibles. Do not obstruct the air intake or exhaust openings of the appliance.
Keep in a prominent location instructions to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.

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.



DO NOT store or use gasoline or any other flammable vapors or liquids in the vicinity of this or any other appliance.

The information contained in this manual is important for the proper installation, use and maintenance of this oven. Adherence to these procedures and instructions will result in satisfactory cooking results and long, trouble-free service. Please read this manual carefully and retain it for future reference.

PREMISE

Dear customer, we would like to thank you for the preference you have given us by purchasing our product, and we congratulate you on your choice.

To allow you to make the most of your new oven, we invite you to follow the instructions in this manual carefully

The ovens to which this booklet refers are designed to meet the needs of cooking pizza, bread, focaccia, browning gastronomic products, and cooking and heating foods on pans.

The intended use indicated above and the configurations are foreseen for this equipment are the only ones permitted by the Manufacturer: do not use the equipment in a way that does not comply with the instructions provided.
The installation must be carried out exclusively by qualified personnel capable of guaranteeing the best operation and safety conditions.

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IMPORTANT SAFETY INSTRUCTIONS

The following symbols give essential information.

General danger: caution is necessary when carrying out an operation described in a paragraph that bears this symbol. The symbol also indicates that the operator's maximum awareness is required to avoid unwanted or dangerous consequences.

Hot surfaces: Surfaces marked with this symbol may be hot and must be touched carefully.

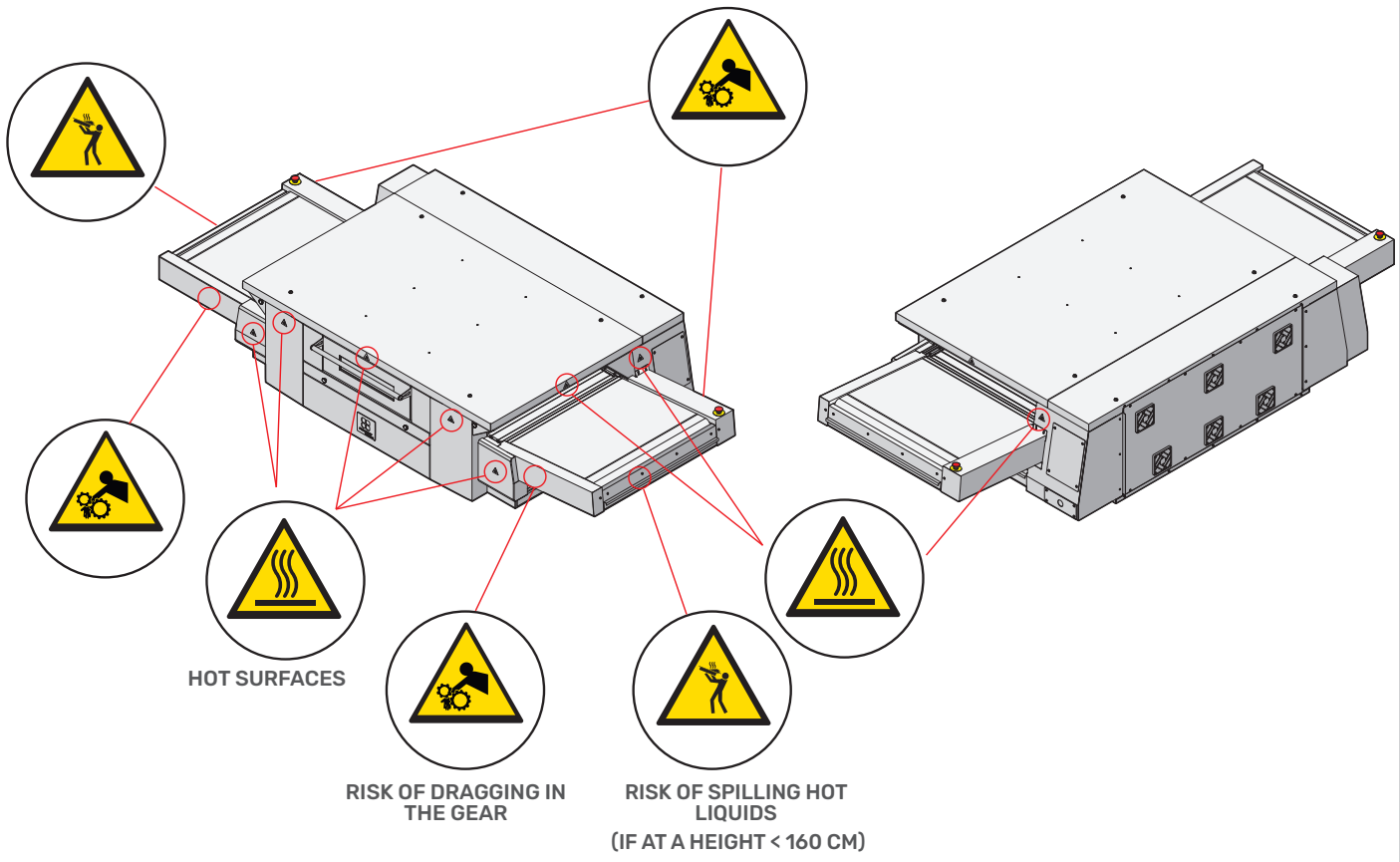
Electrical Hazard: A dangerous electrical voltage is present.

The danger of dragging into the gear: the symbol indicates that the operator requires the utmost attention to avoid unwanted and hazardous consequences caused by entanglement in the gear or the conveyor belt.

The danger of spilling hot liquids: caution is required when removing trays or dishes from the belt of the oven. The symbol also indicates that the maximum awareness of the operator is required to avoid unintended or dangerous consequences.

Manual consultation: it is necessary to read the manual carefully before installation, use, and equipment maintenance

LABELS APPLIED TO THE MACHINE



EN

SECURITY WARNINGS

- Before using or maintaining the equipment, please **read this manual carefully** and keep it in an accessible place for each further future consultation by the various operators.
- The manual must always accompany the product during its lifetime, also in case of transfer.
- Before performing any service routine maintenance or cleaning, **unplug the equipment from the electric power supply**.
- Interventions, tampering, or modifications not expressly authorized that do not comply with what is reported herein manual can cause damage, injury, or fatal accidents and will void the warranty.
- Use or maintenance other than those indicated in this manual may cause damage, injury, or cause death.
- The rating plate supplies essential technical information. It is indispensable in the event of a request for intervention for maintenance or equipment repair: **recommended**, therefore, **not to remove, damage, or modify it**.
- **Some parts of the equipment can reach high temperatures.** Please be careful not to touch surfaces and do not approach materials which may be flammable or sensitive to heat, not even for handling of cooked foods.
- Do not place any objects on top of the oven.
- To handle dishes during and after cooking, always use devices of personal protection (e.g., gloves) to avoid the danger of burns.
- Always use materials for cooking that are not sensitive to heat and are certified for contact with hot food.
- When using, always remember to close the door as soon as you finished visual inspection of the dishes; be careful not to pinch your fingers during this operation.
- • These appliances are intended for a commercial company to produce food and meals. One use other than the one indicated is considered improper, potentially dangerous for people and animals, and could cause harm to the equipment irreparably.
- This equipment is not suitable for use by people (including children) with physical, sensory or mental capabilities, reduced or inexperienced, and knowledge, unless a person responsible for their safety provides to these a supervision or an instruction regarding the use of the equipment.
- Avoid leaving the appliance unattended in the presence of children and ensure that they do not use it or play with it.
- For cleaning the equipment or any of its components, accessories or of the subtree DO NOT use:
  - abrasive or powder cleaners, aggressive or corrosive (e.g. acid hydrochloric/muriatic or sulphuric, soda caustic, etc...);
  - abrasive or pointed utensils (e.g., sponges abrasives, scrapers, steel brushes, etc...);
  - steam or pressure water jets.
- Periodic cleaning carried out according to the indications of this manual guarantees safe and efficient use of the equipment.
- Personnel using the equipment must be professionally trained and must be periodically trained on its use and safety and prevention standards of accidents.
- Always use heat-resistant utensils (e.g., steel made). Kitchen utensils in plastic or the like may not be resistant at high oven temperatures.
- ENTANGLEMENT HAZARD: always lend the utmost attention not to get caught while sliding continuously on the conveyor belt.
- FIRE DANGER: leave the surrounding area to the equipment free and clean of combustibles. Do not keep flammable materials in its vicinity.
- WARNING: DANGER OF EXPLOSION! It is forbidden to use the oven in environments at risk of explosion.
- ATTENTION: : before carrying out any

cleaning operation or in case of protracted inactivity, unplug the equipment from the electricity supply.

- During extraordinary cleaning and maintenance operations, is possible to move the oven after verifying that this movement will not damage or stress the electric links.
- If you notice any anomaly (e.g., cable damaged, etc), lousy operation, or failure, do not use the equipment and contact a Service Center authorized by the Manufacturer. Require always original spare parts under penalty of avoid of the warranty.
- ATTENTION: Inserting in the cooking chamber for flammable food or liquids during operation is forbidden.
- Supervise the equipment during all its operation, do not leave dishes in the oven without a case!
- Failure to comply with these rules can cause damage and injury, even fatal, voids the warranty, and relieves the Manufacturer from any liability.
- It is recommended to have the equipment checked by an Authorized Service Centre at least once a year.
- Periodically check the efficiency of the smoke exhaust. Do not obstruct the duct for any reason.
- Caution – To reduce the risk of fires, the oven must be installed only in environments that meet the required safety requirements by the regulations in force in the State. The settings must have adequate and constant ventilation.
- Ensure there is a continuous turnover of air from the outside to guarantee proper combustion and prevent the formation of volatile substances harmful to health (danger of suffocation!). The environments must be NOT combustible, without combustible materials within approximately 46 cm (18 inches) of the sides, from the front or back of the oven, or within about 102 cm (40 inches) above the appliance. The appliance must be mounted on top of structures non-combustible with floors and finishes surface non-combustible and without materials combustible in contact with the lower side or on slabs or arches, not fuels without combustible material in contact with the underside. Such structure must, in any case, extend at least about 31 cm (12 inches) apart the equipment on all sides.
- Place the numbers in a visible place for an emergency telephone call.
- MANUAL: Conservation of the manual
  This manual, which is an integral part of the product, must be kept with care and always be available for consultation, for the user and the employees, and for installation and maintenance service company.
- Deterioration or Loss: if necessary, apply for another copy from your dealer or the manufacturer.
- Transfer of the equipment
  In case of transfer of the product, the user is obliged to deliver this manual to the new owner
- Responsibility
  With the delivery of this manual: The manufacturer declines all responsibility, both civil and criminal, for derived accidents from partial or total non-compliance of the indications and prescriptions contained therein.
  The Manufacturer also declines any responsibility resulting from improper use of the equipment or incorrect use by the user, from modifications and unauthorized repairs, or the use of non-original spare parts.
- Responsibility for installation works
  Responsibility for the works performed during the product installation is not to be considered at the Manufacturer's expense. It is, and remains, the installer responsible for carrying out the checks relating to the correctness of the installation solutions adopted and all related compatibility with the product. Furthermore, compliance with all the safety stan-

dards required by law the specification in force in the country where the same is installed.

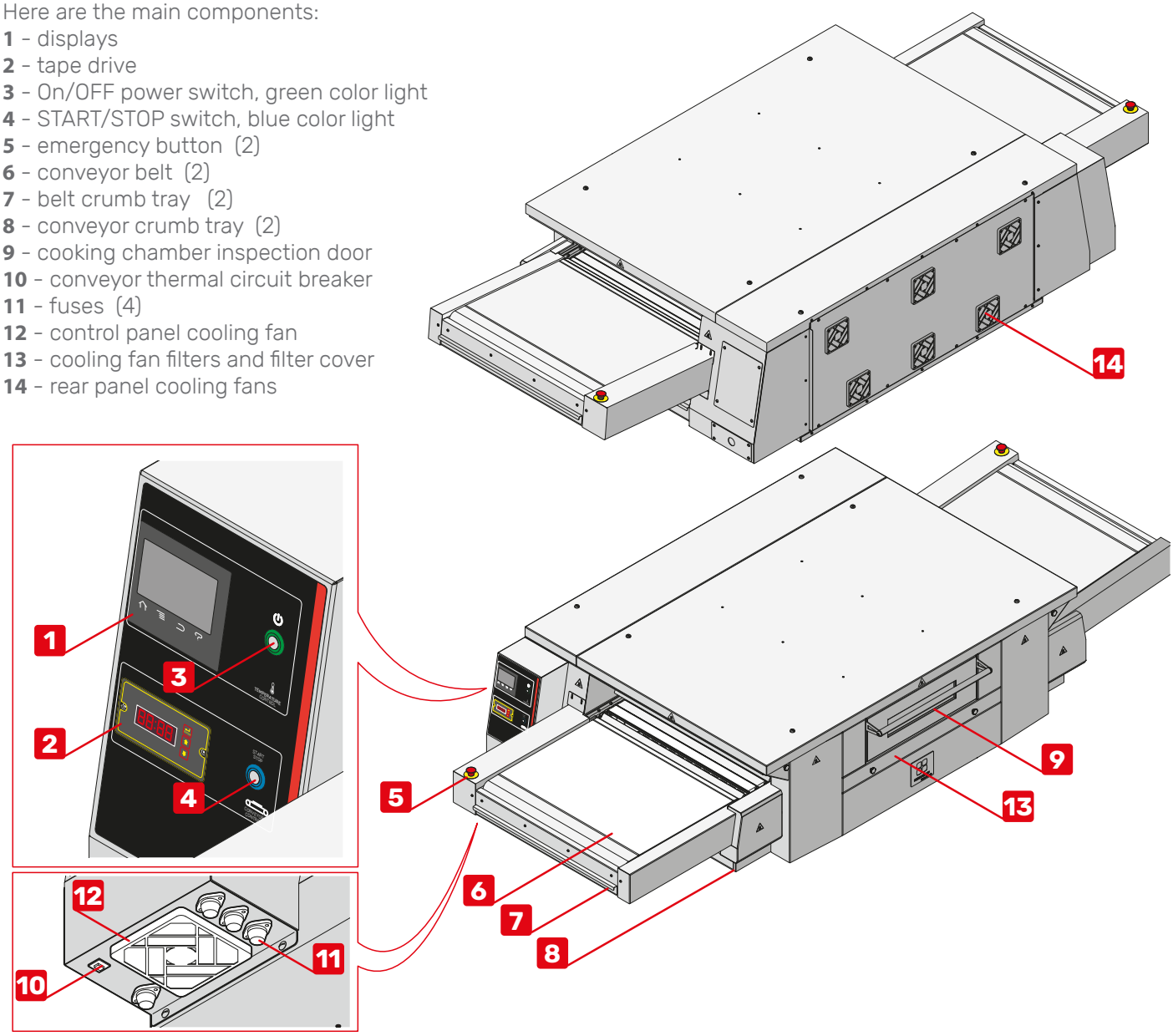
- Use
  The use of the product is conditional, as well as to the provisions contained herein manual, and to respect all the safety standards required by law applicable state specification where it is installed. For any further information on the use and installation of the product contact

SAVE THESE INSTRUCTIONS

KNOW YOUR OVEN

The oven is suitable for cooking pizzas and other dishes.
Here are the main components:

1 - displays
2 - tape drive
3 - On/OFF power switch, green color light
4 - START/STOP switch, blue color light
5 - emergency button (2)
6 - conveyor belt (2)
7 - belt crumb tray (2)
8 - conveyor crumb tray (2)
9 - cooking chamber inspection door
10 - conveyor thermal circuit breaker
11 - fuses (4)
12 - control panel cooling fan
13 - cooling fan filters and filter cover
14 - rear panel cooling fans



The thermal circuit breaker protects the conveyor motor; it trips when the motor is over the maximum programmed load. Press the bottom (11) to reset. If the engine does not reactivate, contact the technical service.

Fuses are a protection system for electronic instruments; their replacement must be performed only by qualified personnel.
Fuses replacement procedures:

- disconnect the main power supply cable
- unscrew the cap
- remove the blown fuse
- insert the new fuse
- put the closing cap back on.

⚠ Some parts of the equipment can reach high temperatures
It is advisable to be careful not to touch surfaces and not to approach materials that may be flammable or heat sensitive.
Do not place any object on top of the oven, especially if flammable or made of heat-sensitive material.
Be careful and use personal protective equipment (e.g., gloves) during the introduction operations and removing the food from the cooking chamber.

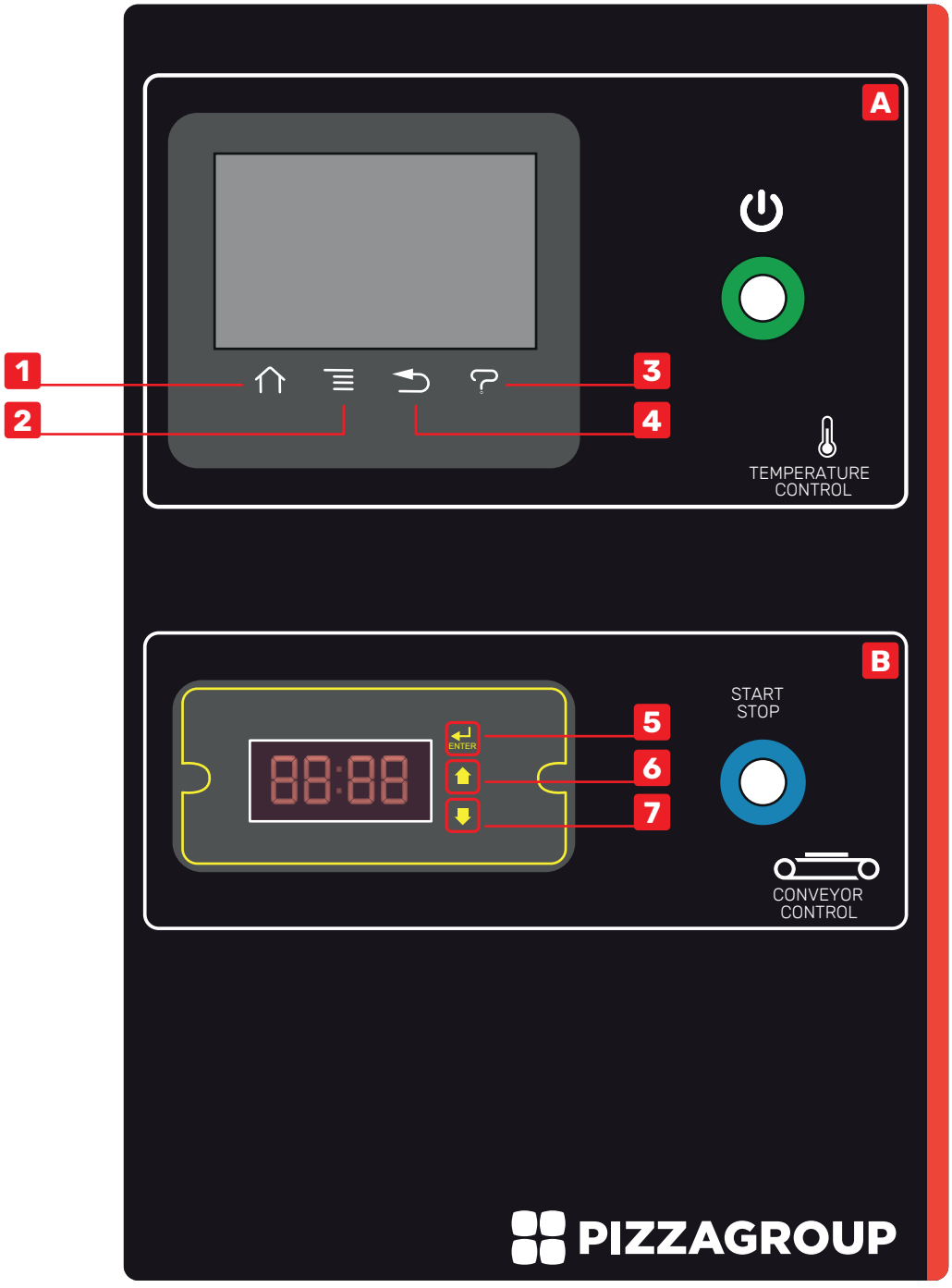
EN

KNOW YOUR OVEN

The control panel consists of three functional areas.
Description of the controls:

A - Cooking chamber control display
- **1** - home
- **2** - menu
- **3** - back
- **4** - info

B - Belt control panel
- **5** - enter key
- **6** - time setting key + (increase seconds/minutes)
- **7** - time setting key - (decrease seconds/minutes)



FUNCTIONAL CHECK

Before turning on the oven, check the following point :

The complete removal of the protective film where present;

1. The Correct insertion of the plug into the power socket;
2. The correct power supply voltage, frequency, and Amps of the system are compatible with the values shown on the plate affixed to the side of the oven;
3. Check that the gas shut-off valve is open and the gas pressure is 20 mBar.
4. Check that there are no broken stones; if they are found, they must be replaced before the oven activation.

POWER ON

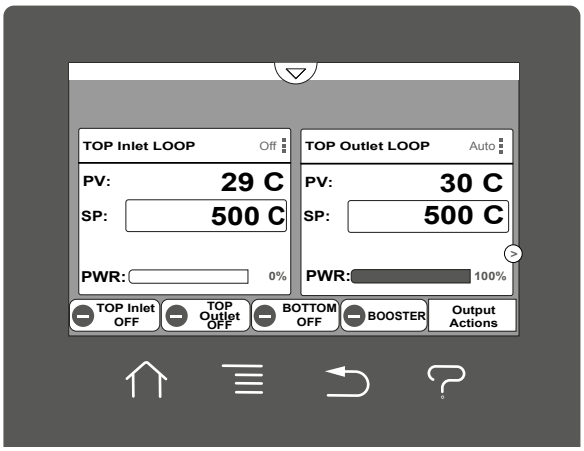
To turn **ON** the oven, press the main switch on panel A; it will light green (wait 20 seconds for the software to load).

The oven will start with the previous user settings.

After switching on, the conveyor runs continuously (if switch 3 is active). The **speed of the conveyor can now be adjusted** using the controller in panel B.

The oven chamber temperature is managed by the controller that controls the burners and the heating elements on the top part of the chamber to keep constant the set temperature.

To start cooking, set the Top inlet, Top outlet, Bottom loop temperatures, and the conveyor speed, and wait until the temperature has reached the setpoint.



EN

FIRST START UP

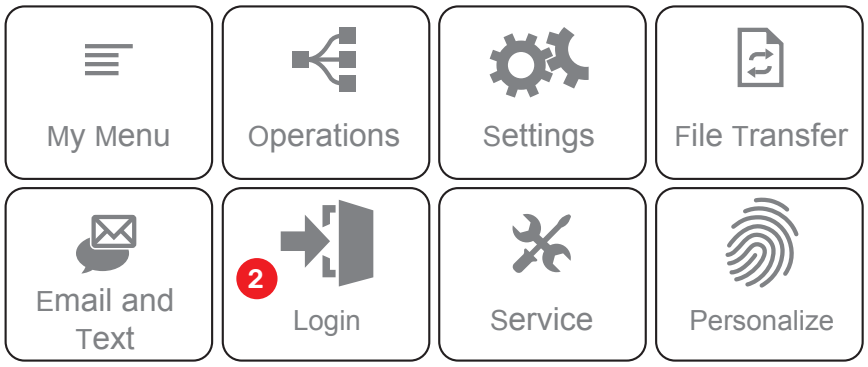
When using the oven for the first time, it's essential to heat the empty oven slowly to eliminate bad smells caused by the evaporation of any humidity in the internal parts. The emission of smoke is considered normal; keep the oven on until there is no more smoke.

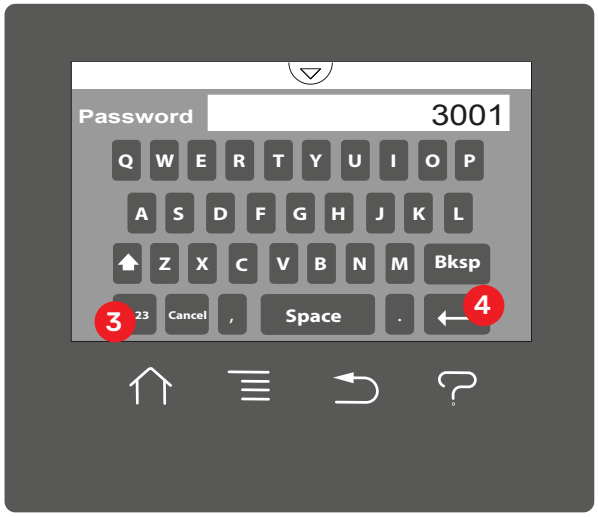
Please follow this procedure:

1. start the conveyor belt;
2. set the temperature to 400° F set the above temperature on all the Top Inlet, Top Outlet, and Bottom Loop;
3. having reached 400°F, wait 20 minutes and then set the temperature to 570° F, set the above temperature on all the Top Inlet, Top Outlet, and Bottom Loop;
4. once 570°F has been reached, wait 20 minutes and set the temperature at 750°F and wait 20 minutes, set the above temperature on all the Top Inlet, Top Outlet, and Bottom Loop;
5. set the cooking temperature and wait for the oven to stabilize;
6. Keep the oven running empty for 4 hours.

To access the function menu and change the oven settings, like for example, the set point temperatures, it is necessary to log in with a password as follows:

1. from the main screen press ☰ ;
2. select the item **Login**
3. enter the password **3001**
4. press the **enter** key





COOKING

To start cooking is necessary to set the desired temperature of the Top inlet, Top outlet, and Bottom loop.
From the main screen it's possible to set the temperatures of the ceiling with electric heaters, by pressing on it's possible to adjust the bottom temperature.

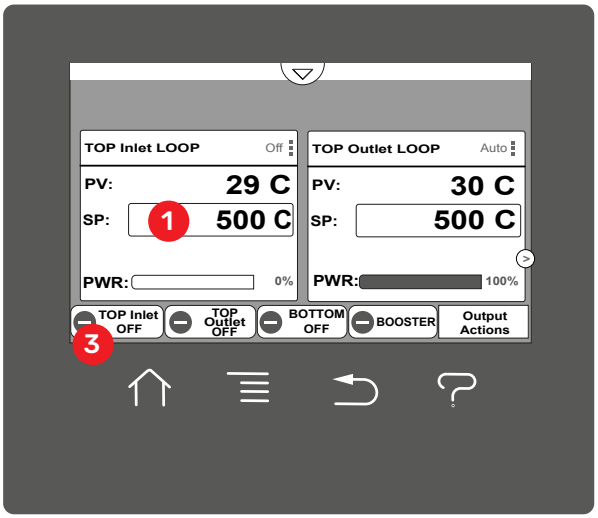
To adjust the temperature:

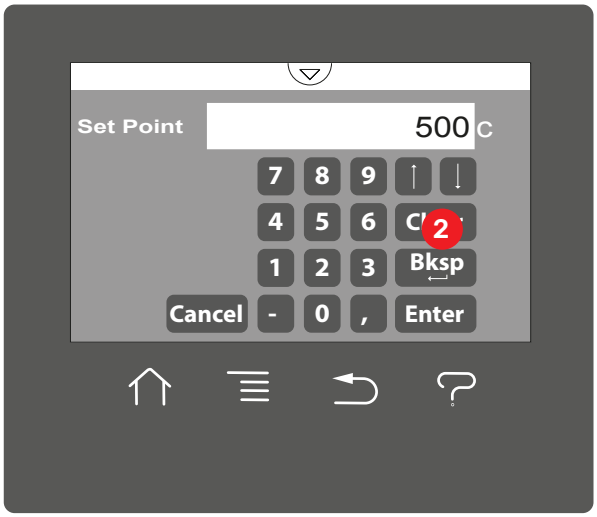
1. select the temperature you want to modify;
2. digit the desired temperature value with the numeric keypad and press enter;

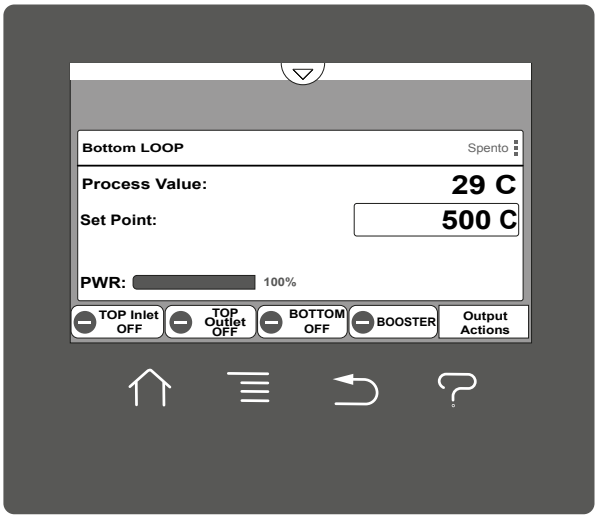
Deactivating the Top Inlet, Top Outlet electric and the Bottom loop heaters is possible. Procedure:

3. 3 Press the key of the function you want to activate/deactivate
   Function deactivated: symbol .
   Function activated: symbol .

The **PWR bar** indicates the power used by the oven as a percentage to reach or maintain the set temperature.

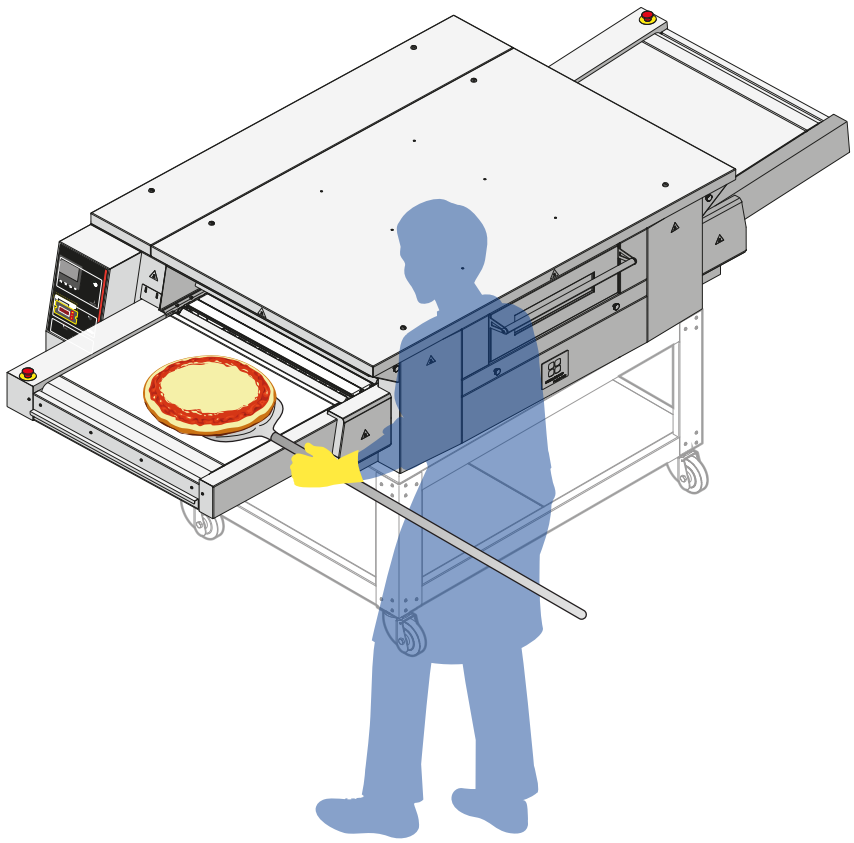




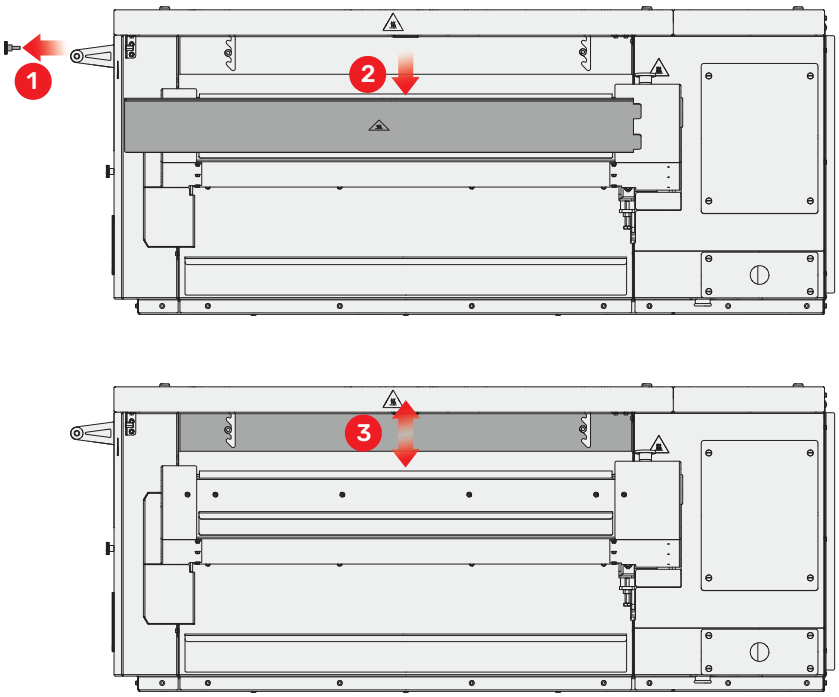


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The pizzas or the product to cook must always be loaded and unloaded from the belt laterally (see image below); loading the product from other directions could cause the break of the stones of the conveyor.
Stones are subject to normal wear and tear and are not covered under warranty.



It is recommended to adjust the inlet and outlet shutters, as in the image, to maintain the cooking chamber temperature stable.
To do this, remove the fixing knob screw (1), remove the cover (2), loosen the screws, and adjust the shutters at the height desired (3) based on the type of food or the cooking tray that is used.
At the end of the adjustment, fix all the components following the steps illustrated in the reverse order.



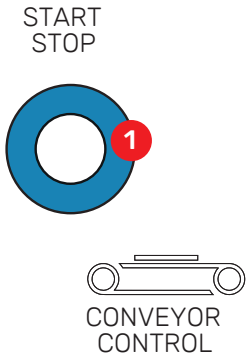
CONVEYOR BELT

Through the control panel of the conveyor, it is possible to adjust the crossing time of the food in the cooking chamber from the entrance to the exit. (not the time the product is on the input and output belts):

1. press the START/STOP switch, it will light up blue, and the conveyor belt will start moving;
2. using the arrows UP and DOWN, it is possible to increase or decrease the speed of the tape;
3. minimum value 1-minute maximum value 24 minutes, the display shows the minutes and seconds.

It is also possible to stop and restart the belt by pressing the start/stop switch. It should never stop the belt at temperatures of the chamber exceeding 300°C.

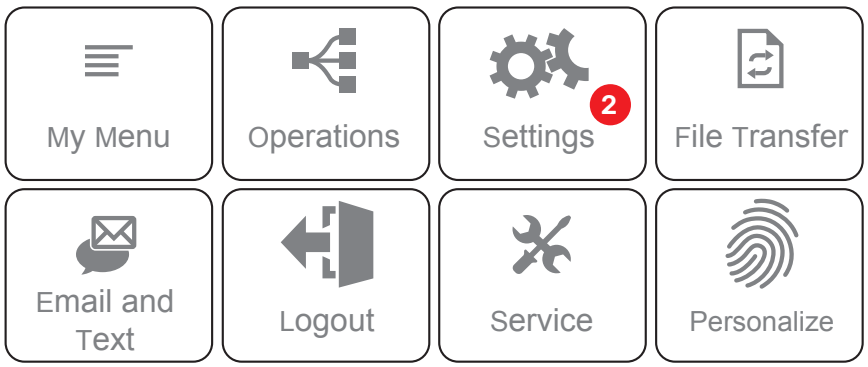




CONTROL DISPLAY SETTINGS

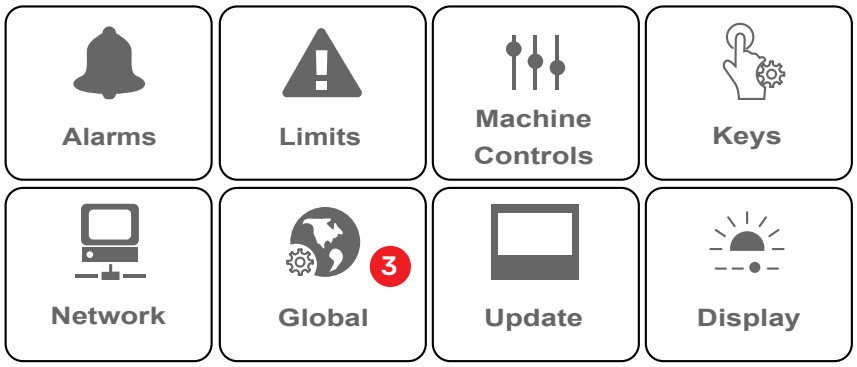
It is possible to set the Control display according to your needs, setting the language, date, time, etc.
To access the settings:

1. from the main screen press ☰ ;
2. select the **Settings** item

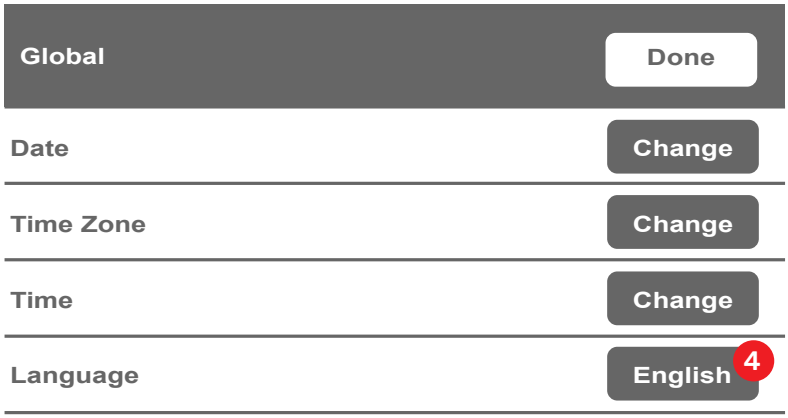


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3 select the **Global** item



4 select the item you want to change (e.g. **Language**)



5 select the item you want (e.g. **Italian**)

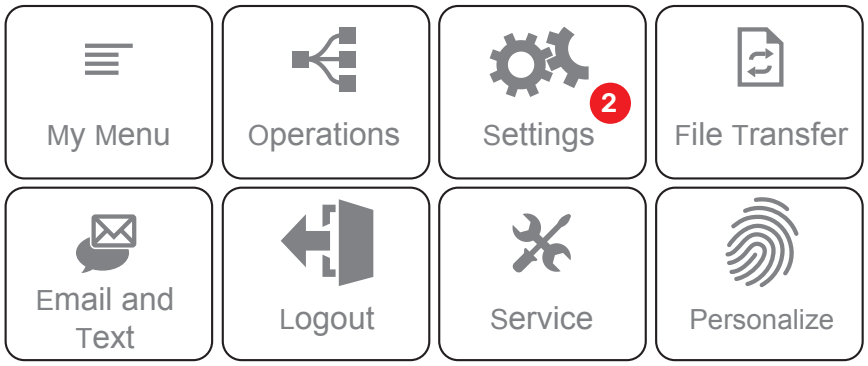


6 press the DONE key and then the key with the **house** symbol to return to the main screen.

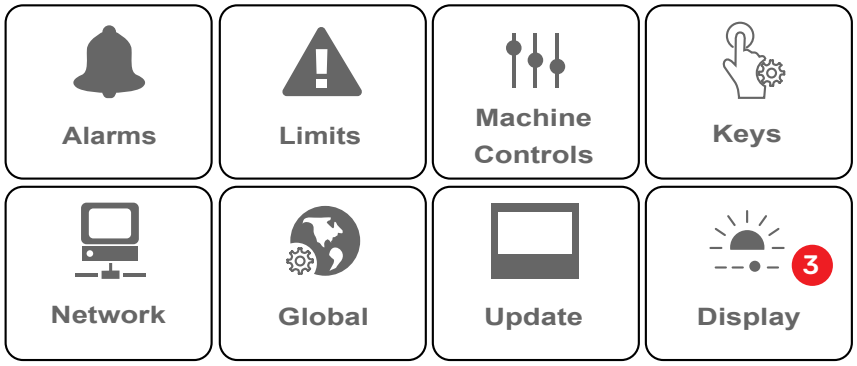
DISPLAY BRIGHTNESS ADJUSTMENT

You can set the brightness of the Control display according to your needs.
To access the Control display settings:

1. from the main screen press ☰ ;
2. select the **Settings** item

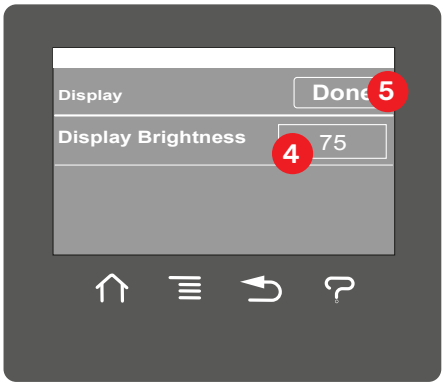


3. select the item **Display**



4. adjust the brightness

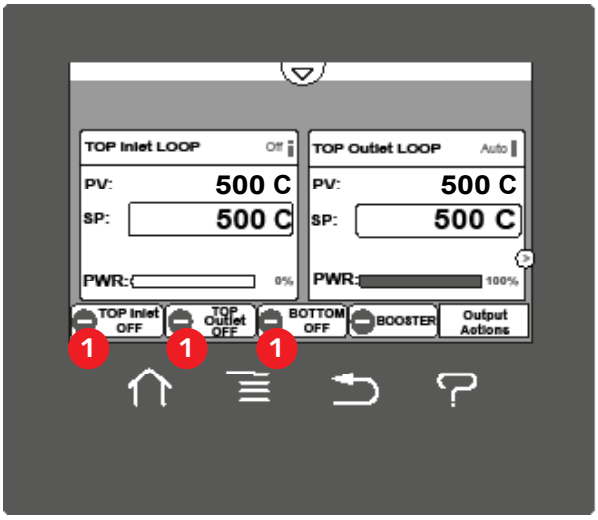
5. confirm by pressing the **Done** key



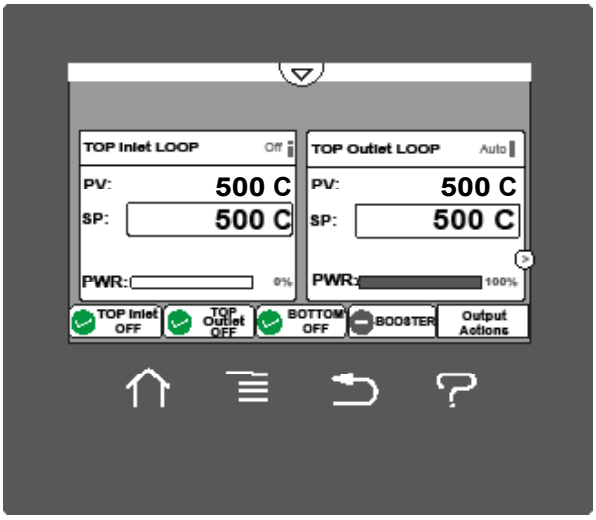
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SHUTDOWN PROCEDURE

To switch off the oven correctly, follow the procedure below.



1 press **TOP inlet OFF** , **TOP outlet OFF** and **BOTTOM OFF**



2 wait 20 minutes



3 press the green main switch

CLEANING AND MAINTENANCE

Before carrying out any cleaning operation, it is necessary to disconnect the electrical power supply of the oven (acting on the system switch) close the gas shut-off cock and wear suitable clothes and personal protective equipment (e.g., gloves, etc.).
The user must only carry out ordinary maintenance operations; for extraordinary maintenance, contact an authorized service center and request the service of an authorized technician. The Manufacturer's warranty does not cover the damage resulting from lack of maintenance or incorrect cleaning (e.g., use of wrong detergents).

⚠ The cleaning of any component must be performed with the oven completely cold, at room temperature, and wearing protective equipment personal protection (e.g., gloves, etc.).

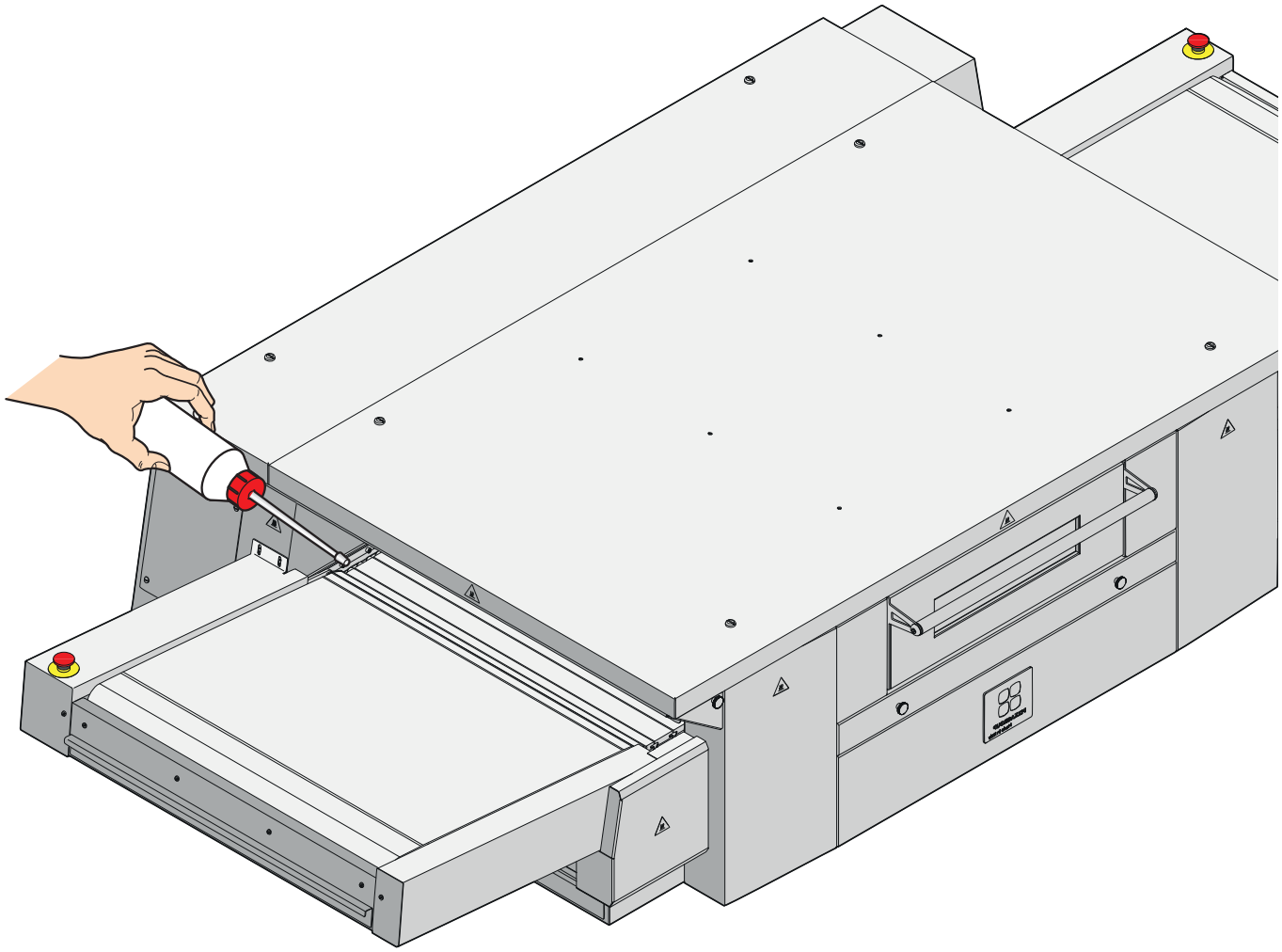
⚠ To clean any component or accessory, DO NOT use:
- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g., hydrochloric/muriatic or sulfuric acid, caustic soda, etc.). Don't use substances, not even to clean the substructure/floor under the equipment or the base;
- abrasive or pointed tools (e.g., abrasive sponges, scrapers, steel brushes, etc.);
- steam or pressure water jets.

⚠ To ensure that the appliance is in perfect safety conditions , it is advisable to perform extraordinary maintenance at least once a year and checks by an Assistance Centre.

CLEANING AND MAINTENANCE OF THE OVEN

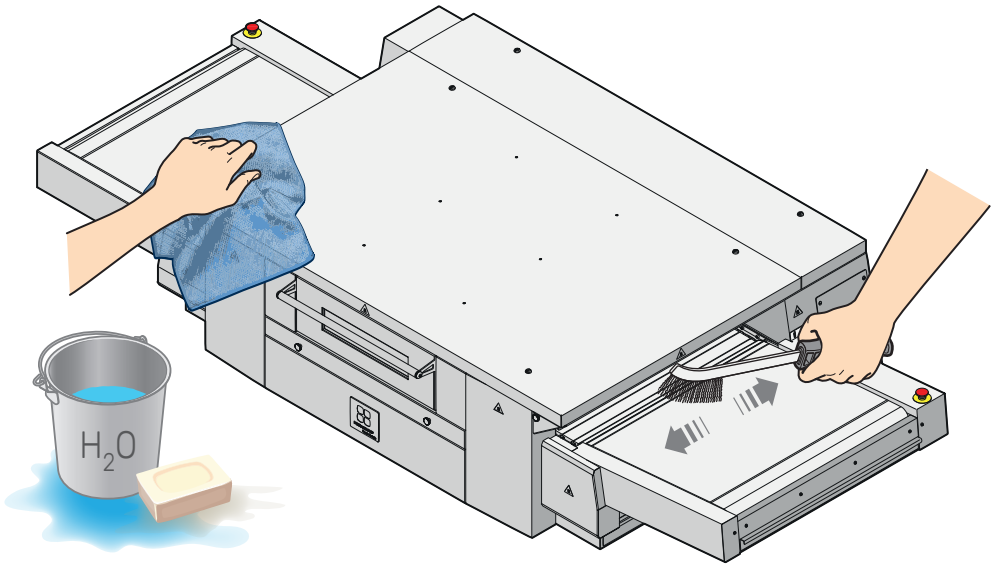
Daily:

- Clean all steel parts using a cloth soaked in warm soapy water or specific products for steel and finish with thorough rinsing and drying.
- Clean the windows with a soft, damp cloth and a specific glass cleaner.
- Clean the display with a soft cloth and a little detergent for delicate surfaces. Avoid using large quantities of a product, as any infiltrations could cause severe damage to the control panel.
- Also, avoid using too aggressive detergents, which could damage the display construction material (polycarbonate).
- Every 30 working hours, lube with oil the chain with the special oiler supplied with the machine. It will be sufficient to pour a few drops of oil along all the moving chains (on the input side), making a complete turn of the belt. The procedure has to be performed with the oven at room temperature. Be careful not to get caught in the chain. The appearance of smoke after switching the oven on is normal, the burning of the excess causes it.
  ATTENTION! Only use KLUBER FOOD NHI - CH6 - 120 SUPREME oil.
- Remove and clean the crumb trays.
- Clean the cooking stones and the inlet and outlet belts of any residues by brushing lengthwise e being careful not to break them; use a natural brush with stiff bristles.



Monthly:
- Clean the cooling fan filters.

Annual:
- Thoroughly clean once a year by contacting a specialized service center:
  1. carefully clean the inside of the cooking chamber;
  2. clean all the ventilation outlets located on the front, side, and rear of the oven;

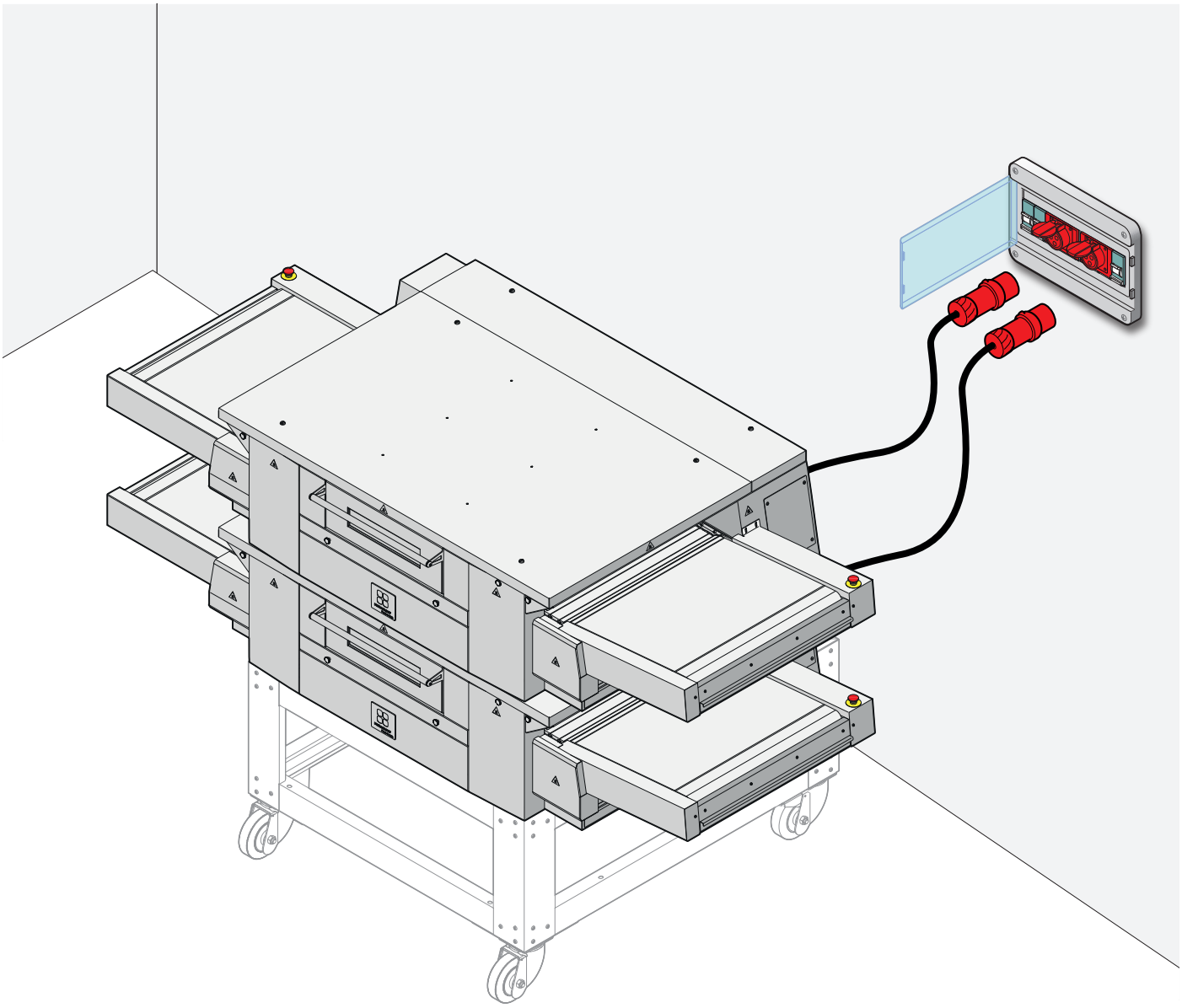


EN

NOT USING THE OVEN FOR AN EXTENDED TIME

During prolonged inactivity, disconnect the power supply .
To reactivate the oven:

- carefully clean the equipment and accessories;
- reconnect the equipment to the electric power supply;
- Check the equipment checked from an authorized service center before using it again.



DISPOSAL AT END OF LIFE

To avoid any unauthorised use and associated risks, before discarding the machine make sure it cannot be used; for this purpose, cut and remove the power cord (once the equipment is unplugged).



WEEE Symbol (Waste Electrical and Electronic Equipment). The use of the WEEE symbol indicates that this product may not be treated as household waste. By ensuring this product is disposed of correctly, you will help protect the environment. For more detailed information about the recycling of this product, please contact your local authority, your household waste disposal service provider or the shop where you purchased the product.

SOME TIPS

In case of malfunction, consult the table below. If none of these solutions solve the problem, contact your dealer or an authorized service center.

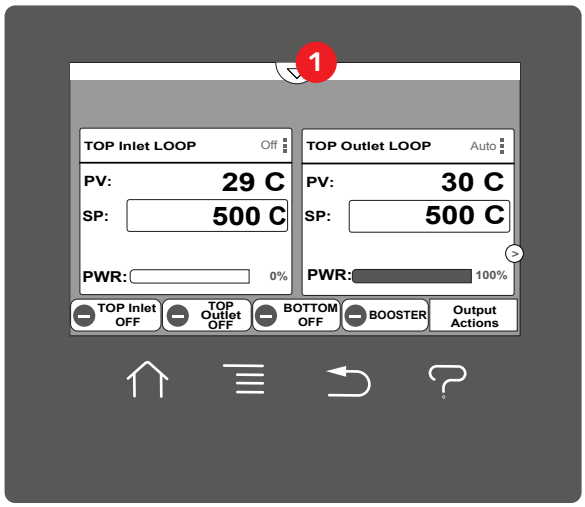
PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
the oven does not turn on; the display is off	lack of electricity	check the socket, plug and power cable
the oven does not reach the SET temperature	check if the gas reset buttons are red-lit	press the gas reset button
	check the power activation and deactivation keys	activate powers from the display
	the red emergency button pushed	reset both emergency red buttons
	top and bottom temperatures were set too low	increase the set of top and bottom temperatures
the conveyor belt does not turn	The red emergency button pushed	reset both emergency buttons
	Conveyor thermal protection activated	remove any objects from the tape and restore the thermal circuit breaker (11) under the control panel
	the blue conveyor activation switch button is not on	Press the blue switch button

ALARMS

In the event of a malfunction, alarms and errors may appear on the controller display:
contact your authorized service company if none of these solutions solve the problem.

Procedure to view the list of alarms and errors reported from the main screen:

1. from the main screen press ;
2. 2 press on the item you want to view ;





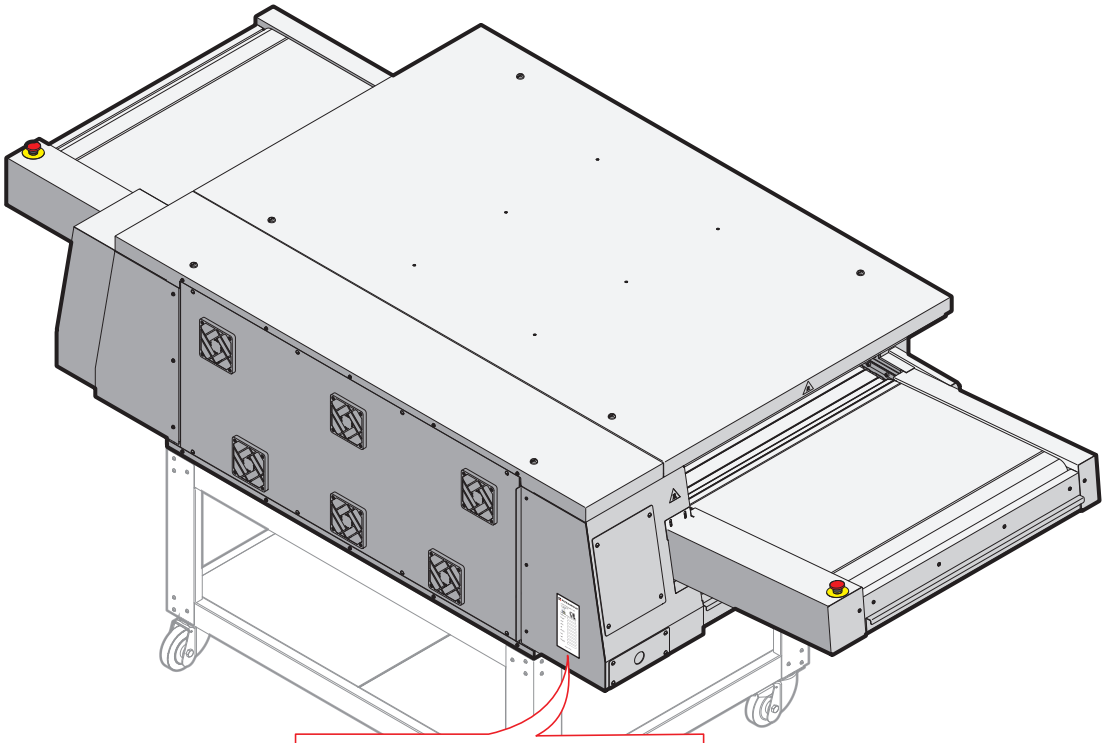
ALARM	CAUSES	SOLUTION
Hilimit Loop has error	oven overheating	turn off the oven and let it cool for a few hours, then turn the oven back on
Top inlet/ TOP outlet / BOTTOM has error: OPEN	temperature probe failure	call the technical service

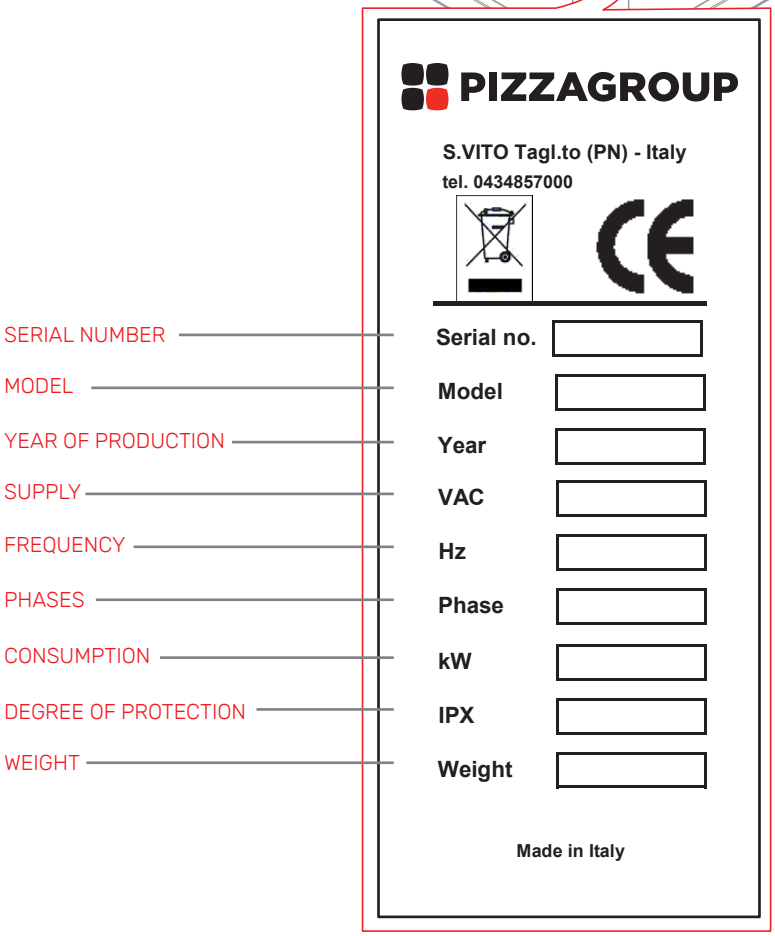
AFTER-SALES SERVICE

Spare parts/maintenance
To request spare parts, please contact your dealer, and refer to the data shown on the identification plate fixed on the side of the product (model, serial number, etc.). If you know it already, communicate the spare part code shown in the exploded view of the spare parts catalog.
Use only original spare parts.
For any request for extraordinary maintenance, repair and replacement, contact exclusively the authorized dealer from whom the product was purchased or a specialized technician in possession of the requisites technical-professional required by current regulations.

SERIAL PLATE READING

The serial number is on the right side of the back of the oven.
It provides technical information for installation and in case of a request for maintenance or service.
It is recommended not to remove, damage, or modify it.





WARRANTY

Pizza Group warrants all ovens to be free from rust for ten (10) years from the date the equipment is originally purchased. In the event of a part failure, Pizza Group will furnish a replacement part and pay for all labor associated with the replacement of the part. If upon inspection Pizza Group determines that the part is not defective, all incurred cost will be the responsibility of the end user purchaser. This warranty is extended to the original end user purchaser and is not transferable without prior written consent of Pizza Group. Damages are limited to the original purchase price.

DUTIES OF THE OWNER:

• The owner must inspect the equipment and crates at time of receipt. Damage during shipment is to be immediately reported to the carrier and also to Pizza Group.
• The equipment must be installed and operated in accordance with the written instructions furnished with the unit
• This warranty shall not excuse the owner from properly maintaining the equipment in accordance with the written instructions furnished with the unit
• A copy of the "Initial Start-Up Checklist" must be filled out and returned to Pizza Group when the unit is initially installed, and/or when the unit is removed and installed in another location
• The gas, electric, utilities must be connected to the oven and installed by locally licensed contractors
• Failure to contact Pizza Group Ovens prior to contacting a repair company for warranty work voids any and all warranties

WHAT IS NOT COVERED:

• Freight damage
• Overtime charges
• Any part that becomes defective because of utility services (power surges, high or low voltages, high or low gas pressure or volume, contaminated fuel, or improper utility connections)
• Any part that becomes defective because of moisture and/or other contaminants
• Conveyor belts
• Filters
• Exhaust Fans
• Light Bulbs
• Stones
• Normal maintenance or adjustments
• This warranty shall not apply if the equipment or any part is damaged as a result of accident, casualty, alteration, misuse, abuse, improper cleaning, improper installation, improper operation, natural disasters, or man-made disasters

CLAIMS HANDLED AS FOLLOWS:

Should any such defect be discovered, Pizza Group must be notified. Upon notification, Pizza Group will arrange for necessary repairs to be made by an authorized service agent. Denial of services upon the arrival of an authorized service agent will release Pizza Group of any and all warranty obligations.

Warranty – International

When purchased through an Authorized International Distributor, Pizza Group warrants its products manufactured after July 1, 2022 to be free from any defect in material and workmanship under normal use. The Authorized International Distributor will repair Pizza Group products during the warranty period. This warranty is extended to the original end user purchaser and is not transferable without prior written consent of the Authorized International Distributor. Damages are limited to the original purchase price. Products purchased by any other means other than an Authorized International Distributor will have no warranty. This warranty applies to areas outside the 50 United States of America.

DUTIES OF THE OWNER:

• The owner must inspect the equipment and crates at time of receipt. Damage during shipment is to be immediately reported to the carrier and also to the Authorized International Distributor.
• The equipment must be operated in accordance with the written instructions furnished with the unit.
• This warranty is not valid unless equipment is installed, started, and demonstrated under the supervision of the Authorized International Distributor.
• This warranty shall not excuse the owner from properly maintaining the equipment in accordance with the written instructions furnished with the unit.
• A copy of the "Initial Start-Up Checklist" must be filled out and returned to the Authorized International Distributor when the unit is initially installed, and/or when the unit is removed and installed in another location.
• The gas, electric, utilities must be connected to the equipment and installed by locally licensed contractors.
• The Authorized International Distributor must be contacted for service. Failure to contact the Authorized International Distributor prior to contacting a repair company for warranty work voids any and all warranties.

WHAT IS COVERED (Subject to local market conditions):

• 1 year labor – Extensions may be available and charges may apply
• 2 year parts – Extensions may be available and charges may apply
• 3 years parts and labor on: oven fan blade, structural welds, conveyor shafts, conveyor bearings, rusted materials in ovens

WHAT IS NOT COVERED (Subject to local market conditions):

• Freight damage
• Any part that becomes defective because of utility services (power surges, high or low voltages, high or low gas pressure or volume, contaminated fuel, or improper utility connections)
• Any part that becomes defective because of moisture and/or other contaminants
• Conveyor belts and stones
• Filters
• Exhaust fans
• Light bulbs
• Rusted materials in general
• Normal maintenance or adjustments
• This warranty shall not apply if the equipment or any part is damaged as a result of accident, casualty, alteration, misuse, abuse, improper cleaning, use of caustic/acidic chemicals, improper installation, improper operation, natural disasters, or man-made disasters

CLAIMS HANDLED AS FOLLOWS:
Should any such defect be discovered, the Authorized International Distributor must be notified. Upon notification, the Authorized International Distributor will arrange for necessary repairs.
RECEIVING & INSPECTION
NOTIFY CARRIER OF DAMAGE AT ONCE
Upon receiving of all goods shipped by a Common Carrier, check for any exterior damage that may indicate interior damage. If conditions permit, open all crates & do a full inspection for any damage while the delivery driver is still there. If there is damage, please note on the delivery receipt & call the carrier to make a freight damage claim within 24 hours of receipt. Failure to make a damage claim within the first 24 hours may void the opportunity to have the claim re-solved.
To receive technical support for the oven or hood you purchased, Pizza Group has qualified customer service personnel that can provide assistance on any type of Pizza Group oven problem you may experience. Customer Service is available 24/7/365 or visit www.PIZZAGROUPUSA.com.
Installation of all gas appliances & ventilation exhaust hoods should only be per- formed by a qualified professional who has read & understands these instructions & is familiar with proper safety precautions. Read this manual thoroughly before in- DANGER stalling or servicing this equipment.
Save this Manual
This document is the property of the owner of this equipment.
Pizza Group reserves the right to make changes in design & specifications, and/or make ad- ditions to or improvements to its product without imposing any obligations upon itself to install them in products previously manufactured.
All Right Hand & Left Hand designations in this manual are from the point of view as if standing directly in front of the glass front door.

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