



## User Instructions

### Twin Deck Pizza Oven PO89X

Please make a note of your product details for future use:

Date Purchased: \_\_\_\_\_

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Dealer: \_\_\_\_\_

\_\_\_\_\_

## ***YOUR PO89X PIZZA OVEN***

Our range of pizza ovens are manufactured in the United Kingdom by skilled craftsmen using top quality materials to ensure many years of trouble free service, provided the instructions contained within this hand book are followed.

## ***CONNECTING TO POWER***

Before connecting your pizza oven to the electricity supply, please ensure that the voltage of your electricity supply is the same as indicated on the serial number plate.

This appliance must be connected to the supply by a qualified electrician in accordance with Health and Safety at Work Acts, IEE regulations, BS codes of practice, Building Standards, Local Authority and Building Regulations etc. A suitable means of disconnecting such units from the supply must be provided, having at least 3mm contact separation in all poles.

**IMPORTANT - THIS APPLIANCE MUST BE EARTHED.**

The unit must be positioned so that the isolation switch is accessible at all times.

## ***UNPACKING***

Whilst every effort has been made to ensure that your pizza oven reaches you in perfect condition, we recommend that after unpacking the unit is thoroughly cleaned with a sanitising agent

## ***SITING YOUR PIZZA OVEN***

Your pizza oven should ideally be sited in a dry well ventilated environment, with a gap of at least 50mm between the back and sides of the unit and adjacent walls or other appliances.

The base of your pizza oven will become hot and therefore should not be placed directly onto wooden or formica surfaces also a gap of 25mm should be kept between the unit and the surface on which it is situated. The height of the unit can be set by adjusting the screw feet.

**Please note – To comply with safety regulations, please site your pizza oven so that the isolator is always accessible**

## ***SWITCHING ON YOUR PIZZA OVEN***

This unit has two separate oven compartments which are operated independently, and therefore has two sets of identical controls for each oven compartment.

Switch on the supply, the following instructions then apply to both sets of controls.

The green neon switch will illuminate in the on position to show that the corresponding oven compartment has power connected. Turn the thermostat knob to the required cooking temperature (top control knob, clockwise), and set the energy regulator to maximum (between off and 6 anti-clockwise) to preheat the unit. The amber neons will illuminate to show that the elements are turned on.

The thermostat amber neon will go off when the unit has reached the required temperature. When the unit is up to temperature turn the energy regulator down to 3. This is only a recommend setting and should be set to suit individual requirements. The lower amber neon will then only be lit when the lower element is on and will go through a continuous cycle of on/off, on/off as the energy regulator controls the power supply to the bottom element. The energy regulator should not be left on maximum after the required temperature in the oven space has been achieved.

The unit is now ready to start cooking.

We recommend that produce is not placed within the pizza oven until the desired operating temperature is achieved.

## ***CLEANING***

Before attempting to clean your pizza oven it must be disconnected from the electricity supply.  
**WARNING! Do not wet electrical components.**

Fire brick base - This may be removed for cleaning.

This appliance must not be cleaned with a water jet.

General Cleaning - The unit should be cleaned using a non-abrasive cloth and warm soapy water. Abrasive creams and scourers should not be used on any metal surfaces.

## ***SERVICING***

There are no user serviceable parts in the unit.

**The Control Thermostat is labelled as follows: - Caution! Filler reacts with water: danger of fire and or etching!**

**If the thermostat fails the unit must not be used and should be checked by an authorised service agent taking the necessary precautions to avoid personal injury.**