



CANMAC

CATERING EQUIPMENT SUPPLIER



PIZZA OVEN INSTRUCTION MANUAL

CANMAC PIZZA OVEN

INSTRUCTION MANUAL

CRITICAL WARNINGS AND SAFETY INSTRUCTIONS

- This manual contains important safety, installation and operating instructions. All users need to read and understand this manual thoroughly before operating the machine. Failure to read this manual and to apply the instructions contained within may result in improper installation of the whole device or parts of it, thus possible serious injuries.
- This product is not suitable for children's use. Make sure that children do not play around with the product.
- Ensure that the oven is in accordance with the instructions for use, and that the installation is done by a certified expert.
- For your safety, keep away from any flammable substances.
- Make sure that the power cable is not damaged. If the power cable is damaged, never attempt to operate the product and contact a certified expert.
- Use the oven in accordance with the instruction manual.
- Always place the oven under ventilation or hood. Oven should be located in a well-ventilated environment under a hood. Make sure that the vent holes have enough space to let the air in and not covered with any material. Make sure your environment gets air.
- Make sure that the oven has enough distance with all the walls and flammable materials.
- The cleansing of the oven should not be delayed, and all flammable materials should be cleaned well off the oven.
- This manual should be kept in sight in case of any faults.
- Turn off your oven and contact your product supplier immediately if you smell gas.

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RESPONSIBILITIES OF RESELLERS

- To see that the electricity or gas service is applied according to the manufacturer's will and to check that the connections are in accordance with the instructions and user manual.
- Removal of the oven from its packaging, setting up and placing the oven in accordance with User and Operating Manual.
- To see that the electrical or gas connections are done by an expert. To see that their connections are done in accordance with provincial / regional / territorial standards.

IMPORTANT

- Cleaning and general care are the most important factors affecting the performance of the oven. Procedures to be performed apart from the instructions contained in this manual may cause parts to deteriorate and void the warranty or cause serious injury. Please read carefully and understand the instructions, and note that this manual will guide you through this product.

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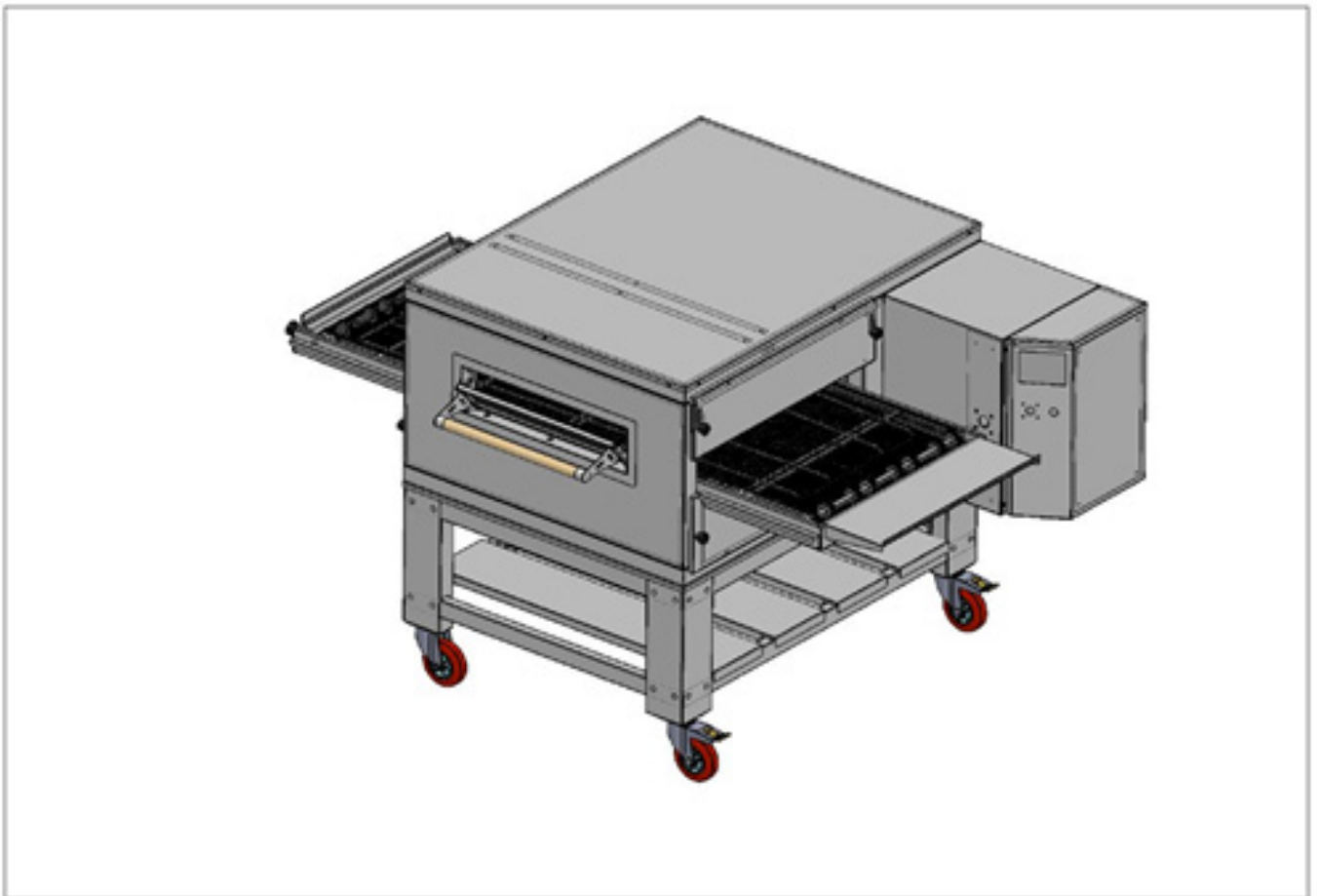
WARRANTY

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CHAPTER 1: INTRODUCTION

1.1 INTRODUCTION TO BODY ELEMENTS



Note: Belt direction is changeable depending on the production type, so that the product can be placed on the opposite side of the product output and product output plate.

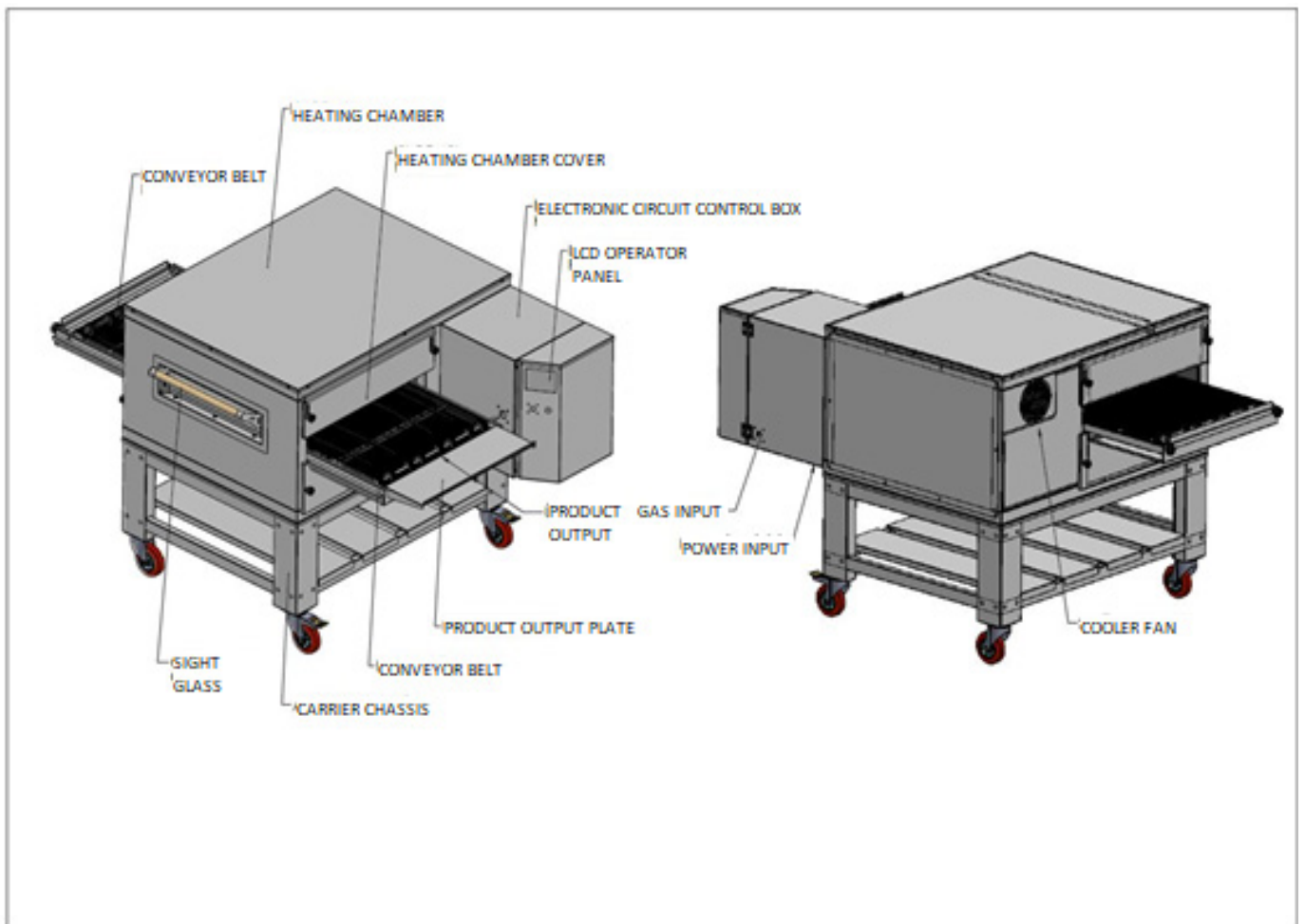
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CHAPTER 1: INTRODUCTION

1.2 FUNCTIONS OF PARTS

1.2.1 OVEN BODY



Every oven has a main body.

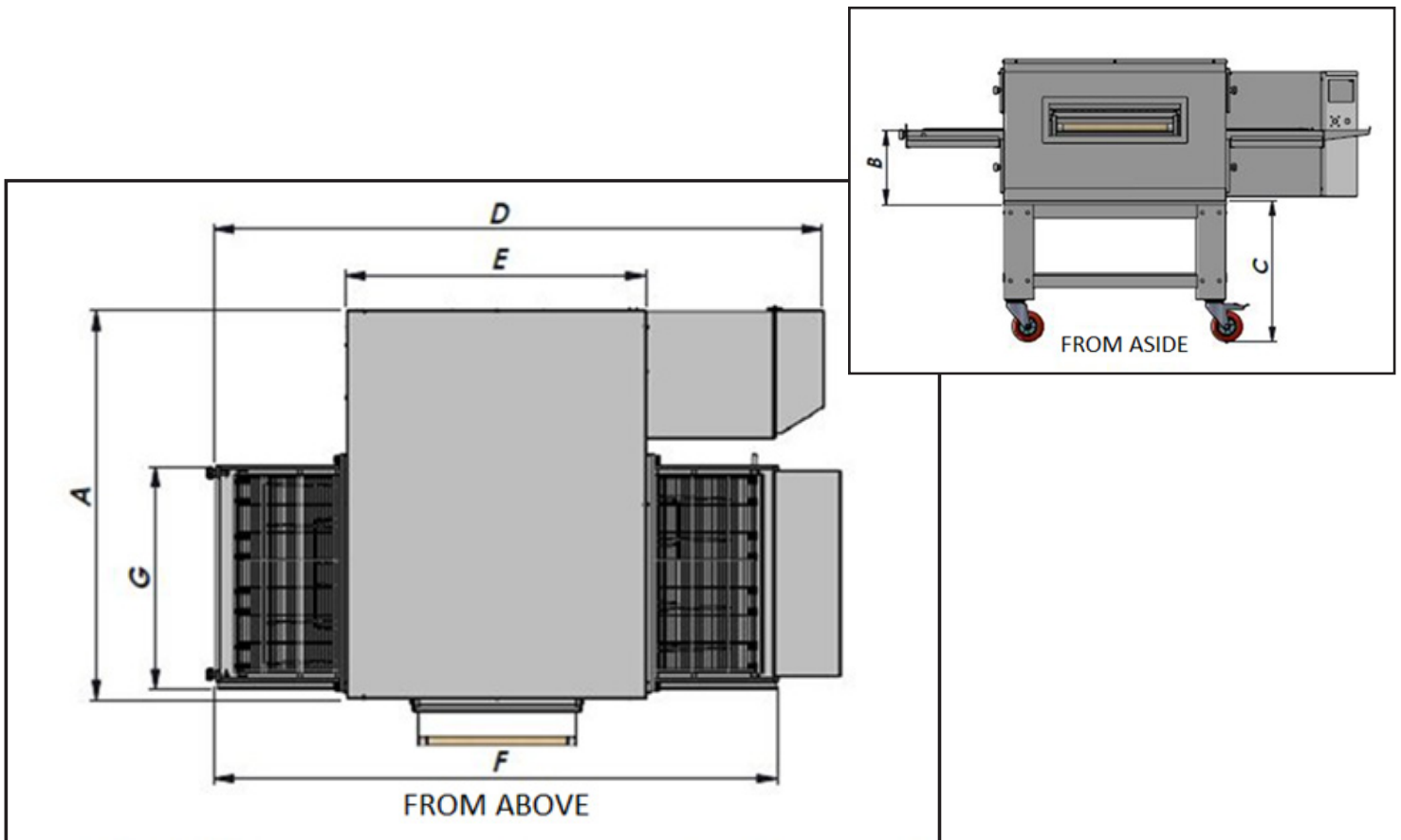
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1.2 FUNCTIONS OF PARTS

1.2.1 OVEN BODY



OVEN SIZE		21"	26"	32"
OVEN WIDTH	A	1079 MM	1186 MM	1338 MM
OVEN HEIGHT	B	580 MM	580 MM	580 MM
CHASSIS HEIGHT	C	570 MM	570 MM	570 MM
LENGTH	D	1830 MM	1830 MM	1830 MM
HEATING CHAMBER LENGTH	E	910 MM	910 MM	910 MM
BELT LENGTH	F	1675 MM	1675 MM	1675 MM
BELT WIDTH	G	553 MM	660 MM	812 MM

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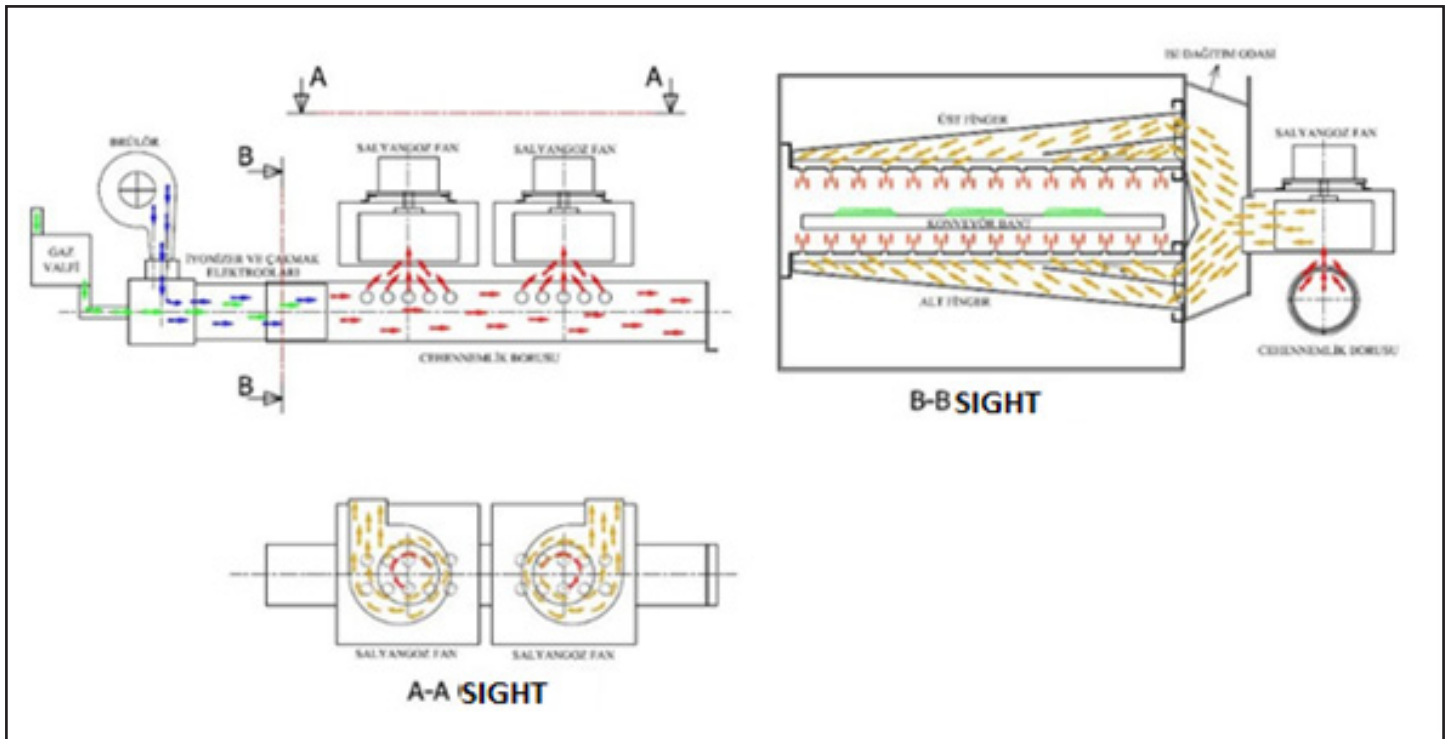
CHAPTER 1: INTRODUCTION

1.3 CONTROL WITH MICROPROCESSOR

Each oven is controlled by a separate programmable microprocessor. The microprocessor controls all functions of the oven. Adjustable from 0 to 350 degrees. Baking Time (Conveyor Speed) Adjustable from 2 Minutes to 20 Minutes. Fuel saving can be achieved by keeping the temperature constant with the low flame feature.

1.3 BAKING METHOD

Products are Baked Homogenously and Rapidly with Pressurized Air Flowing Through the Oven Body.



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CHAPTER 1: INTRODUCTION

1.5 CONVEYOR (BELT)

The conveyors provide the passage of the product through the oven. Belt speed can be set from 2 minutes up to 20 minutes through microprocessor control. Belt Speed adjusts the time of product baking. Belt width is 600 mm. Belt is of clamped stainless steel wires. For an easy ventilation, the belt has a spaced design.

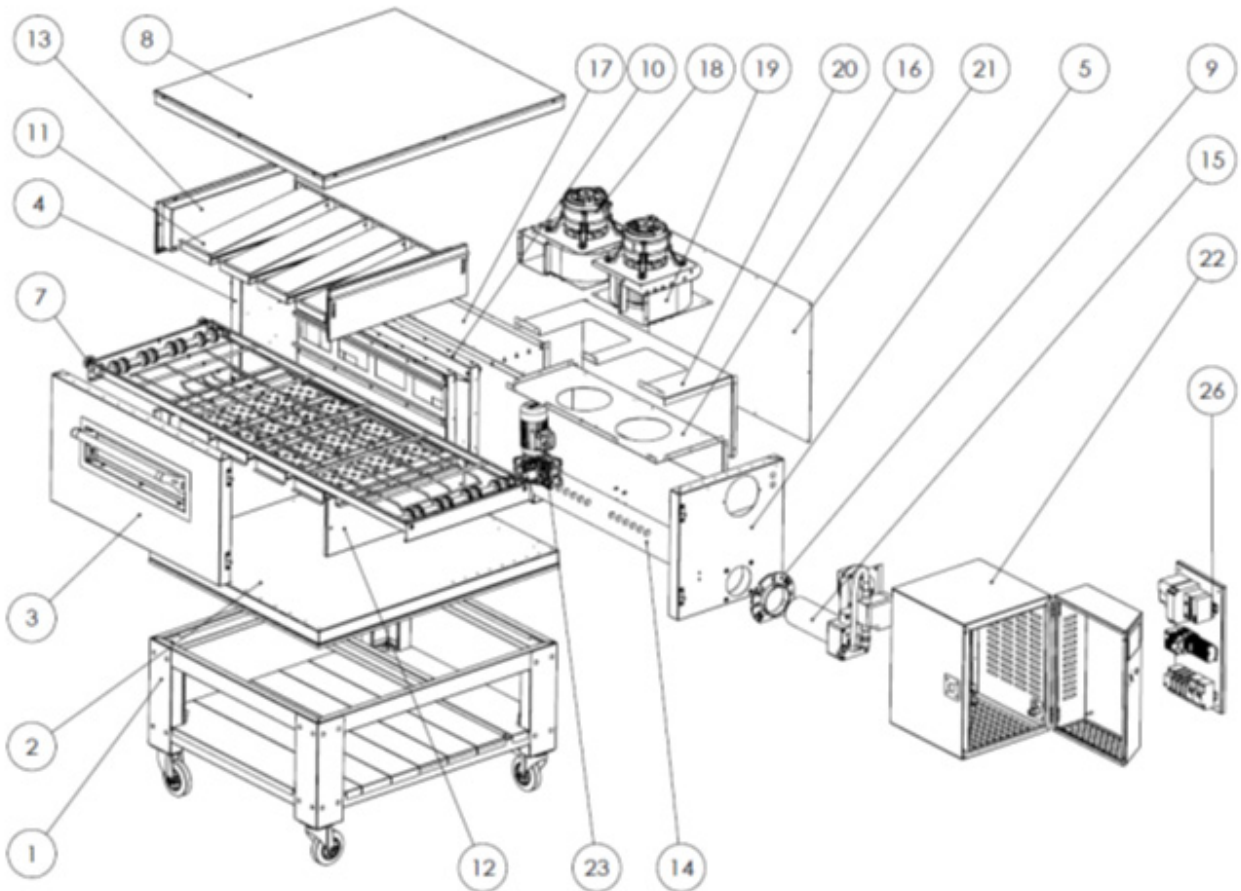
1.6 GENERAL INFORMATION (26" OVEN)

CONVEYOR BELT WIDTH	600 mm
HEATING ZONE (ROOM LENGTH)	900 mm
OVEN CHAMBER SIZES	L 900 mm x W 670 mm x H 100 mm
CONVEYOR BAKING ZONE	0.60 m ²
SINGLE CONVEYOR PIZZA OVEN	W 1260 x H 1145 x L 1900
DOUBLE CONVEYOR PIZZA OVEN	W 1160 x H 1900 x L 400
NET WEIGHT	268 kg
TRANSPORT WEIGHT - 1 PC	275 kg
TRANSPORT SIZES	-
GAS CONSUMPTION (AVERAGE)	1.75 m ² /saat
GAS CONSUMPTION (FULL BLAST)	2.735 m ² /saat
CAPACITY	26
PERMITTED TEMPERATURE RANGE	0°C - 350°C -
BAKING TIME	2 min - 20 min
ISOLATION	4 - sided
HEAT SOURCE	1 burner
OVEN CHAMBER	Steel (Galvanised)
OUTER BODY	Stainless Steel
POWER	Electric or Gas

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CHAPTER 2: INSTALLATION



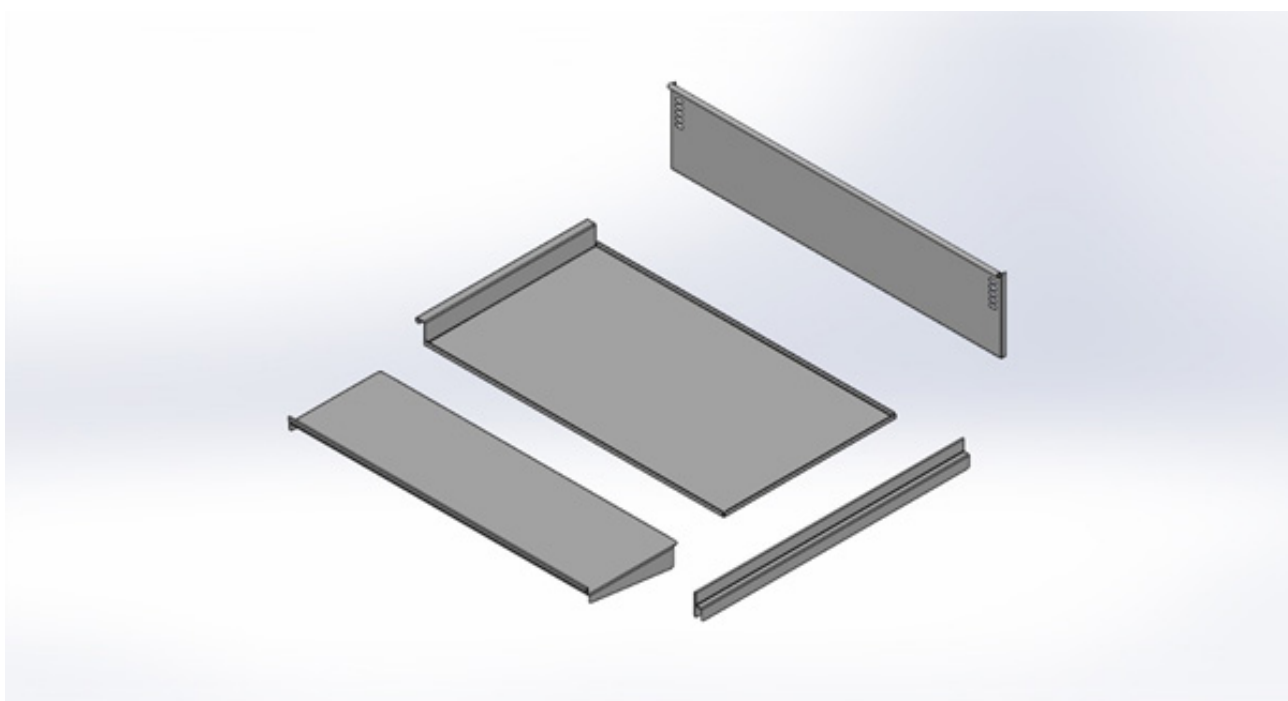
ITEM NO	SPARE PART NO	SPARE PART DESCRIPTION	PCS.
1	DO-04-02-21-000	21" SEPHA GAS - ELEC	1
2	DO-04-14-21-000	21" LOWER PAN GAS - ELEC	1
3	DO-04-03-00-000	FRONT-COVER GROUP	1
4	DO-04-04-00-000	LEFT BOARD GAS - ELEC	1
5	DO-04-05-00-000	RIGHT BOARD GAS	1
7	DO-04-12-21-000	21" CONVEYOR GROUP	1
8	DO-04-15-21-000	21" UPPER PAN	1
9	DO-04-20-00-002	MOULDED FLANGE	1
10	DO-04-06-00-000	FINGER HOLDER	1
11	DO-04-11-21-000	21" FINGER	8
12	DO-04-17-21-000	21" CONVEYOR LOWER LID	2
13	DO-04-16-21-000	21" CONVEYOR UPPER LID	2
14	DO-04-10-00-000	FIREBOX	1
15	DO-04-09-00-000	BURNER GROUP	1
16	DO-04-01-00-002	FIREBOX COVER PLATE	1
17	DO-04-01-00-003	FINGER HOLDER COVER PLATE	1
18	DO-04-07-00-000	FAN GROUP - LEFT	1
19	DO-04-08-00-000	FAN GROUP - RIGHT	1
20	DO-04-01-00-005	ISOLATION COVER PLATE	1
21	DO-04-01-00-001	BACK COVER	1
22	DO-04-13-00-000	ELECTRIC PANEL	1
23	DO-04-00-01-000	REDUCTOR GROUP	1
26	DO-04-25-00-000	CONTROL PANEL - GAS	1

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CHAPTER 2: INSTALLATION

2.1 ASSEMBLING



NO	PART NAME	QTY
1	PRODUCT OUTPUT TRAY (OPTIONAL)	1
2	FRONT-BACK WASTAGE TRAY (OPTIONAL)	2
3	OVEN ROOM FRONT-BACK HEAT HOLDER	2
4	PRODUCT STOPPER (OPTIONAL)	1

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CHAPTER 2: INSTALLATION

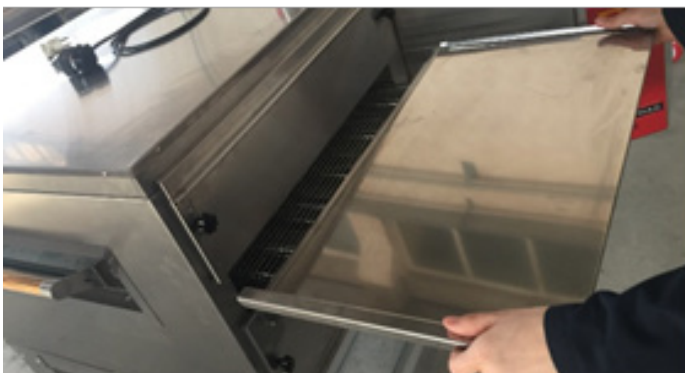
2.2 PRODUCT OUTPUT TRAY

Install the product output tray as shown in the picture through the slit in front of the threaded part.



2.3 FRONT-BACK WASTE TRAY

The front and rear tailpipes are not crawled towards the slides on the left.



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CHAPTER 2: INSTALLATION

2.4 OVEN ROOM FRONT-BACK HEAT HOLDER



Heat retention lids are designed with slots on different levels, thus the height can be adjusted. Replace caps with bakelite bolts.

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CHAPTER 2: INSTALLATION

2.5 PRODUCT OUTPUT STOPPER BAR

The product output stopper bar avoids the product coming off of the belt. The output stopper bar is mounted on the bars out front of the gear wheel. This part is an alternative to the product output tray.



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CHAPTER 2: INSTALLATION

2.6 CONVEYOR MOUNTING



Conveyor should be mounted inwards through the tweek blocks on the side of drive shaft as shown in the picture.



Affix the shaft on the conveyor drive clutch. Align the belt on the trunk. (keep the slide plates on outer side)

Fix the belt on motion coupling tube back into the drive shaft spline.

For removal of the belt, follow these instructions backwards.

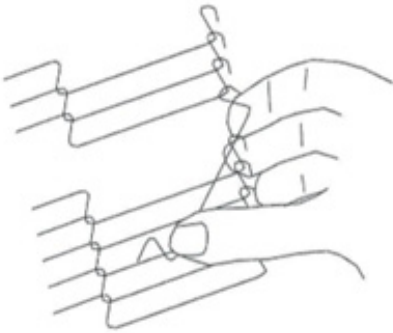
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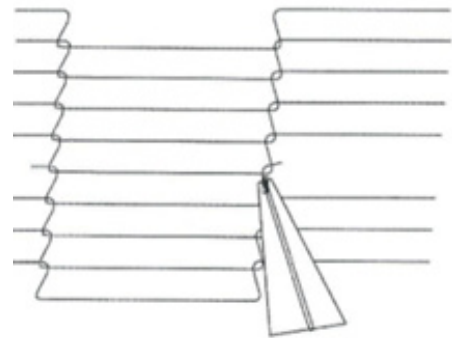
CHAPTER 2: INSTALLATION

2.7 WIRE ASSEMBLING

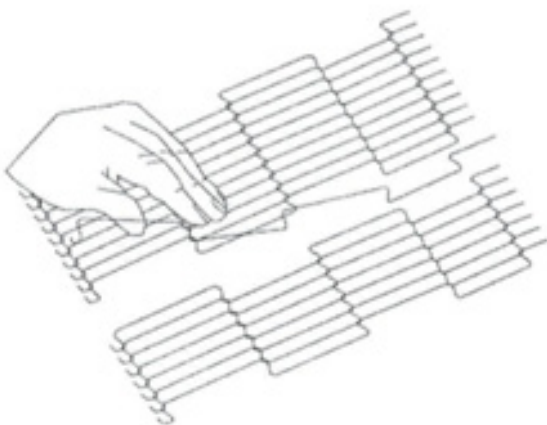
1. Assembled as shown:



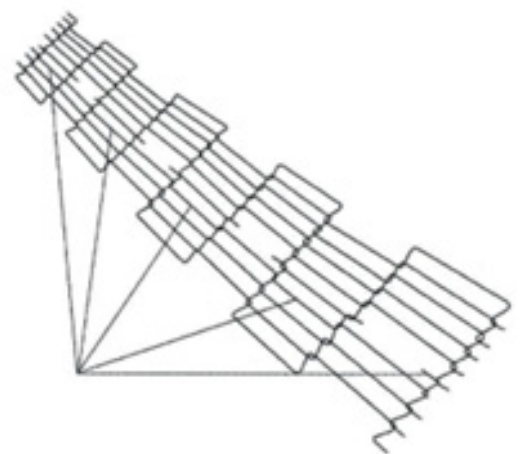
2. Assembled as shown with a plier (mid-connection wire):



3. Remove one wire for tighter belt:



4. Final:



For removal, follow these instructions backwards.

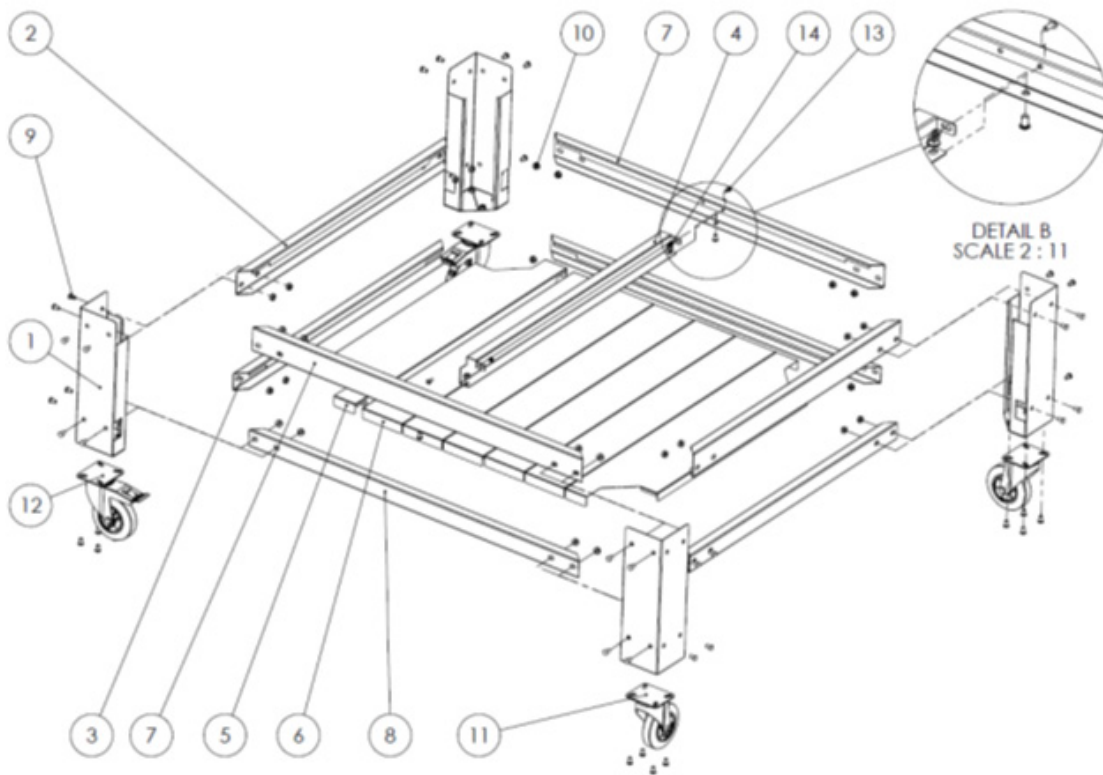
Note: Cleaning the Belt Wires once a week or once a month provides a more efficient operation.

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CHAPTER 2: INSTALLATION

2.8 LOWER CHASSIS ASSEMBLING



Lower chassis group spare parts list:

ITEM NO.	SPARE PART NO.	SPARE PART DESCRIPTION	PCS.
1	DO-04-02-00-001	LEG	4
2	DO-04-02-00-002	UPPER SHORT TRAVERSE	2
3	DO-04-02-00-003	LOWER SHORT TRAVERSE	2
4	DO-04-02-00-004	MID TRAVERSE	1
5	DO-04-02-00-005		2
6	DO-04-02-00-006		5
7	DO-04-02-21-001	21" UPPER LONG TRAVERSE	2
8	DO-04-02-21-002	21 LOWER LONG TRAVERSE	2
9	DH-01-02-06-001	M8x15 DIN 603 STEEL	50
10	DH-01-01-02-007	M8 HEXAGON FLANGE NUT DIN 6923 STEEL - WHITE	50
11	DH-20-00-00-001	125x37.5mm ROTARY WHEEL	2
12	DH-20-00-00-002	125x37.5mm ROTARY WHEEL WITH BRAKES	2
13	DH-01-02-03-013	M6x16 DIN 7985 GALVANIC	2
14	DH-01-01-02-003	M6 SOMUN DIN 934 GALVANIC	2

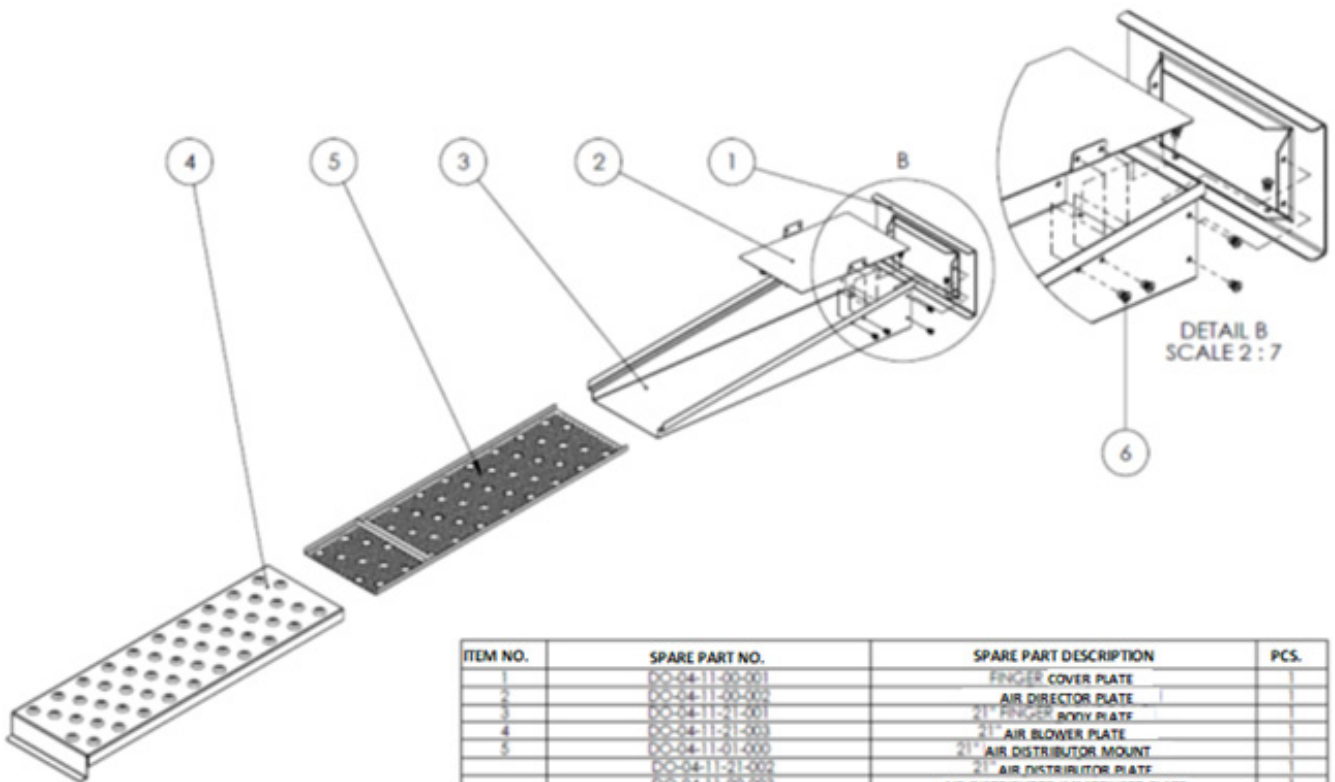
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CHAPTER 2: INSTALLATION

2.9 AIR DUCT MOUNTING AND REMOVAL

1. Remove the output tray and output stopper bar.
2. Remove the conveyor waste tray.
3. Remove tweel blocks.
4. Remove the air ducts by pulling them towards you as shown in the picture.
5. Review the technical drawing details to re-assemble the air ducts.



 Incorrect installation of air ducts may have effects on baking feature.

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CHAPTER 3: OPERATING INSTRUCTION

3.1 DISTANCE REQUIREMENTS

Minimum gap between two surfaces should be 130 mm.

For placing other equipment on right-hand side the gap should be minimum 620 mm.

For all ovens 620 mm gap behind the oven is required for the workplace.

For stationary and immovable ovens, the right-hand side should be left with 340 cm gap for conveyor disassembly, maintenance and cleaning work.

Note: Do not install in environments where the ambient temperature is over 40°C, otherwise damages may happen.

For long-lasting and safe usage, operate the oven only in approved areas complying with the instructions.

3.2 VENTILATION

Remember that ventilation is of vital importance for gas ovens. Determine the ventilation area according to territorial fire and safety regulations.


3.3 GENERAL INFORMATION OF VENTILATION

The ventilation duct or hood should be sufficient enough to attract heat and smell.

In addition, gas ovens must be capable of letting the air out.

Properly configured and operated ventilation is the responsibility of the operator.

The ventilation hood must be compatible with the overall ventilation and heating system.

 **CAUTION:** Prevent airflow through the baking tunnel. Airflow should be directed to the Upper front or back side of the oven.

 **Next step is the power connections and should be done by a certified expert.** 

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CHAPTER 3: OPERATING INSTRUCTION

3.4 GAS INSTALLATION

To have a safe and efficient operation, the oven should be used in accordance with the instructions. The installation must be done in accordance with the national fuel gas legislation, installation instructions provided by the manufacturer, and local regulations.

1. The on-off valve of the oven and gas pipe should be removed off of the gas supply pipe if subjection to a pressure test of over 35 mbar is in question.
2. The gas supply pipe shall be isolated via on-off valve if a pressure test up to 35 mbar is in question.

DO NOT START UP THE OVEN until a representative of authorized technical service or sales agent arrives and checks all the connections and system. This service ensures that the machine is connected correctly and the system is working properly. Warranty is effective after the approval of the installation.

In case of an operation prior to the inspection, the warranty shall not be effective!

 **ATTENTION!**

Belt may catch long hair, loose clothes and swinging jewellerys, and may cause serious injuries.

 **ATTENTION!**

If the power cable is damaged, do not operate the product. Contact the technical service immediately or call a certified expert.

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CHAPTER 3: OPERATING INSTRUCTION

3.5 INSTALLATION REQUIREMENTS

1x10 amperes (K AUTOMAT) - Fuse on electric panel

Cable length 1.5mm cable length (TTR CABLE -1PHASE / NEUTRAL / 1 EARTH)

NOTE:

(The TTR cable is flexible and resistant to decelerating and breaking in right-left, fro-back motion.)
TTR cable is recommended. Earth should be steady.

In case of high or low voltage, a power protector should be provided.

NOTE:

Conditions should be met for a smooth and quick installation.

ELECTRICITY - GAS TECHNICAL SPECIFICATIONS TABLE

OVEN	VOLT	PHASE	N	T(PE)	AMPER	GAS INTAKE PRESSURE	CAPACITY (Kw)	GAS CONSUMPTION (FULL BLAST)	GAS CONSUMPTION (AVERAGE)
PF21"	220	1	1	1	3	20mbar	21	2.320 m ² / hour	1.30
PF26"	220	1	1	1	3	20mbar	26	2.735 m ² / hour	1.75
PF32"	220	1	1	1	3	20mbar	32	3.503 m ² / hour	1.90
PF 21" LPG	220	1	1	1	3	50mbar	21	1.647 m ² / hour	-
PF 26" LPG	220	1	1	1	3	50mbar	26	2.043 m ² / hour	-
PF 32" LPG	220	1	1	1	3	50mbar	32	2.574 m ² / hour	-

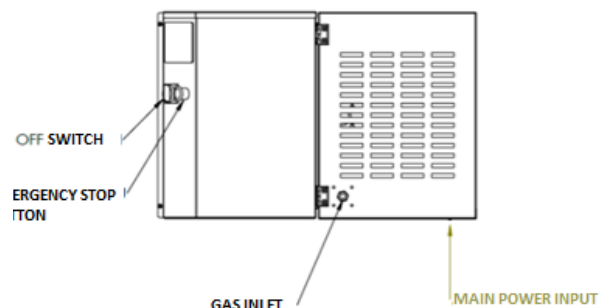
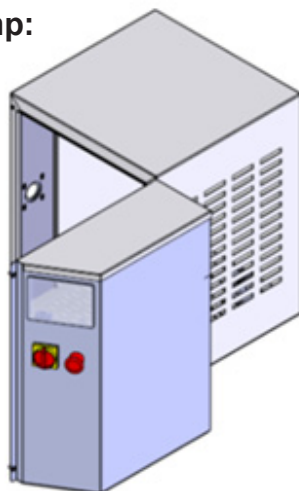
POWER SUPPLY:

1 Phase, 220 V AC, 50 Hz / 3 Amp:

1 Neutral, 1 Earth

CAUTION:

The power inlet connections should be connected in accordance with terminal layout. (Phase to Phase slot, Neutral to Neutral slot, and Earth to Earth slot)



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CHAPTER 4: PROGRAMMING, OPERATING & CLOSING

4.1 START-UP

The following steps have been prepared by assuming that the controlled (all functions, by microprocessor) and preprogrammed oven is being operated for the first time after the installation phase. Turn the switch on, then the operator control panel starts up and a logo image appears on the screen.

Touching the logo image will lead you to Baking Menu.

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CHAPTER 4: PROGRAMMING, OPERATING & CLOSING

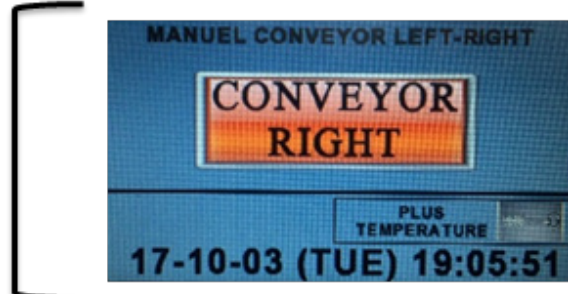
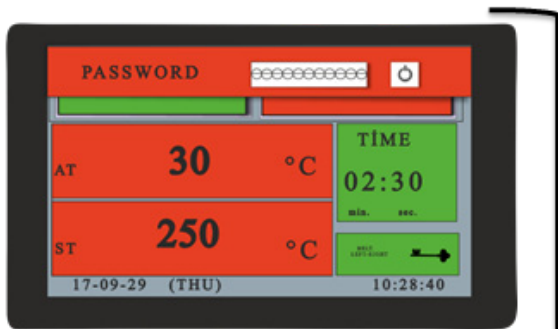
4.2 FUNCTIONS

AT: Shows the current temperature. **ST:** Shows the temperature set.

Choose a value from 0 to 350 on the display and tap “Enter”.

TIME: Tap to adjust baking time. Set the duration from 2 to 20 minutes to adjust the baking duration – in the oven chamber.

KEY: Direction of the conveyor and low flame feature settings can be done through this menu. Tap “KEY” to reach password screen on top of the screen, and enter 1-2-3-4 to reach the settings screen.



PLUS TEMPERATURE:

Temperature can be set through this menu. This menu is located on the screen where the conveyor direction settings are.

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4.1 LOW FLAME

The oven operates with high gas flow to reach ST value.

When the ST value is reached, adjust the duration of operation needed with low gas flow.

To reach low flame settings, tap the key logo on the screen, then enter the password (1-2-3-4) to reach conveyor settings page, and through this page tap the key logo and re-enter the password (1-2-3-4). Enter a value between 0 ° C and 20 ° C and tap “Enter”. Now the process is approved and system will lead you to main page.

IMPORTANT: The more the low flame increased, the higher the temperature is over ST value. If the value is set to 0° C, the oven automatically turns off when ST value is reached, and when the low flame value is reached, the burner remains off until ST value is reached.

4.4 WARNINGS - ERROR CODES

If there are any problem with the electrical components of the DBS Pizza ovens, microprocessor shows the error code on screen.

4.4.1 CODES

Codes shown on screen indicates origins of the problem.

The electrical problems that may occur and their codes are listed below.

F 0: Indicates that the spiral fan engine protection switch is tripped.

F 1: Indicates that HKN1 speed controller device is failing.

F 2: Indicates that the burner fuse is tripped.

F 3: Indicates that the engine cooler fan fuse is tripped.

F 4: Indicates that HKN1 (speed controller device) supply fuse is tripped.

F 5: Indicates that the Emergency Stop button is activated.



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CHAPTER 4: PROGRAMMING, OPERATING & CLOSING

4.4.2 BURNER RESET

Indicates that the burner is failing.



To hide this message:

1. Tap "Burner Reset"
2. Check the gas pressure (20 psi)
3. Contact tech service in case of ignition failure after the reset.

⚠ Attention! Monitor failure reason may be Leakage current relay with F7 code tripping, turned off QM (cam switch), F6 (24 volt glass fuse) terminal tripping, or power reception failure. The above-mentioned elements must be taken into operation after checking the network electricity.

ATTENTION!

1. If the product is not cooked well, check the baking time and temperature settings. The CONVEYOR may be faster than it is supposed to be.
2. If the product is overcooked, check the baking time and temperature settings. The conveyor may be slower than it is supposed to be.
3. Although the values are normal and the product is still undercooked or overcooked, contact the manufacturer.

4.5 SHUTTING DOWN

To shut down the oven, tap "STOP" on the screen.

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CHAPTER 4: PROGRAMMING, OPERATING & CLOSING

4.6.1 ELECTRICITY INSTALLATION

 **WARNING!**

This product should be properly connected to earth line at all times during and after the installation.

ALL OTHER COUNTRIES:

Check territorial electricity regulations first

1. All pole disconnection switches have a contact area of 3 mm.
2. To avoid electroshocks, the potential bonding earth cable lead is located behind the oven.

This allows the oven to be combined with the external connection system.


3. If multiple ovens are in operation, each one should have its own shutdown switch.

These shutdown switches must be close together (on the electric panel).

4.6.2 RESTRAINT REQUIREMENTS - GAS OVENS

1. This installation should be done with a gas connector conforming the connector standards for gas devices and a quick-disconnector conforming the quick-disconnector standards for gas devices.
2. The installation of the restraint should limit the movement of the oven, independently from the connector element. The quick disconnect device or its tube should limit the movement of the oven.
3. If the restraint is removed due to cleansing or maintenance, it should be rotated after the cleaning or maintenance is finished.

4.6.3 OPERATOR CARE

 **WARNING! Be sure to disconnect the power cable before maintenance or cleansing. Make sure that the power does not turn on automatically. Any mistakes, through this step, may cause electric shocks, limb losses and even deaths.**

As a result of extensive engineering work, the oven is designed suitably for easy and convenient maintenance. It is essential to keep the oven clean for a high performance. Please check below for cleansing instructions. The frequency is determined by factory recommendations.

Usage and products are the determining factors for cleansing frequency. If the oven won't operate, make sure the switch is turned on. Also check that the power switch on the control panel is on before contacting Tech Service. Authorized technical service information is given on the oven, otherwise contact the factory to find out the nearest technical service.

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4.6.4 CLEANSING INSTRUCTION

This oven contains electrical components. Before cleansing, switch off and disconnect power connection. Keep electrical components away from wet. Oven should be wiped and swept carefully. Do not pour water onto the oven. Do not expose the oven to a pressure that may be caused by washing. This pressure may be caused by spraying with a pressure hose. If any liquid is poured on the oven, do not turn the power on without making sure that no liquid contacted control panel. Otherwise, or in case of any doubt, contact tech service.

 **WARNING! The oven should be cooled down before cleansing.**
Do not apply strong cleaners on stainless steel surfaces.

Daily:

1. Cleanse the exterior with a detergent cloth. You may apply stainless steel cleaners. Clean the detergent residues with a wet cloth afterwards.
 2. Cleanse the protectors of the front and rear waste collection plates with a mild detergent and rinse with water.
 3. Wash the output sheets with a mild detergent and rinse with water.
 4. Wash the stoppers with a mild detergent and rinse with water.
 5. Sweep away any loose particles inside, then wipe with a light detergent cloth and clean the detergent residues with a wet cloth.
 6. Sweep the conveyor with a soft cloth or a soft scratch brush.
- Cooked food residues on the outer-side of the oven can be cleansed off with the help of commercial cleaning products such as oil, grease oil etc.
Contact your local seller for more information.

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CHAPTER 4: PROGRAMMING, OPERATING & CLOSING

4.6.1 ELECTRICITY INSTALLATION

Monthly:

1. Remove air ducts before cleansing them. For more information, please see the Air Duct Assembling section.
2. Remove, disassemble and cleanse the tapes. For more information see the 'Belt and Wire Assembly' section.
3. Remove and cleanse the front and rear doors of the furnace chamber.

NOTE: Make sure that the ventilation hood is cleansed in accordance with the specifications determined by the seller.

CANMAC PIZZA OVEN

INSTRUCTION MANUAL

CHAPTER 5: SOME OF THE BAKABLE PRODUCTS

5.1 SOME OF THE BAKABLE PRODUCTS

- Brownie
- Hamburgers
- Hot Sandwich
- Omelette
- Pancakes
- Mixed Vegetables
- Steakhouse
- Skewers
- Meatball
- Potato
- Patty
- Chicken wings
- Grilled chicken
- Chicken saute
- Bread
- The fish
- Pizza
- Lavash
- Lahmacun
- Pitta
- Künefe
- Etc.

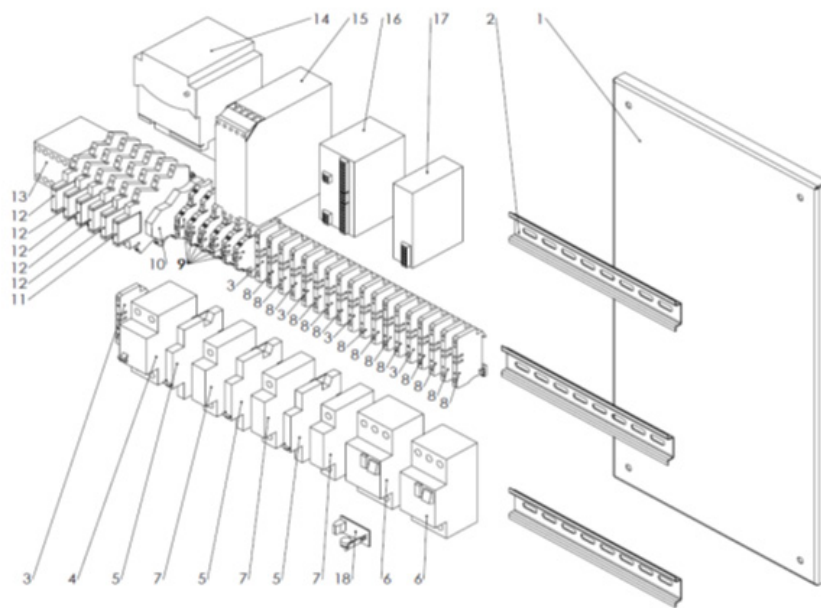
The performance of our DBS PF (21-26-32) ovens is predominantly ahead when compared to other ovens – especially PIZZA.

CANMAC PIZZA OVEN

INSTRUCTION MANUAL

CHAPTER 6: SPARE PARTS GUIDE

CONTROL PANEL



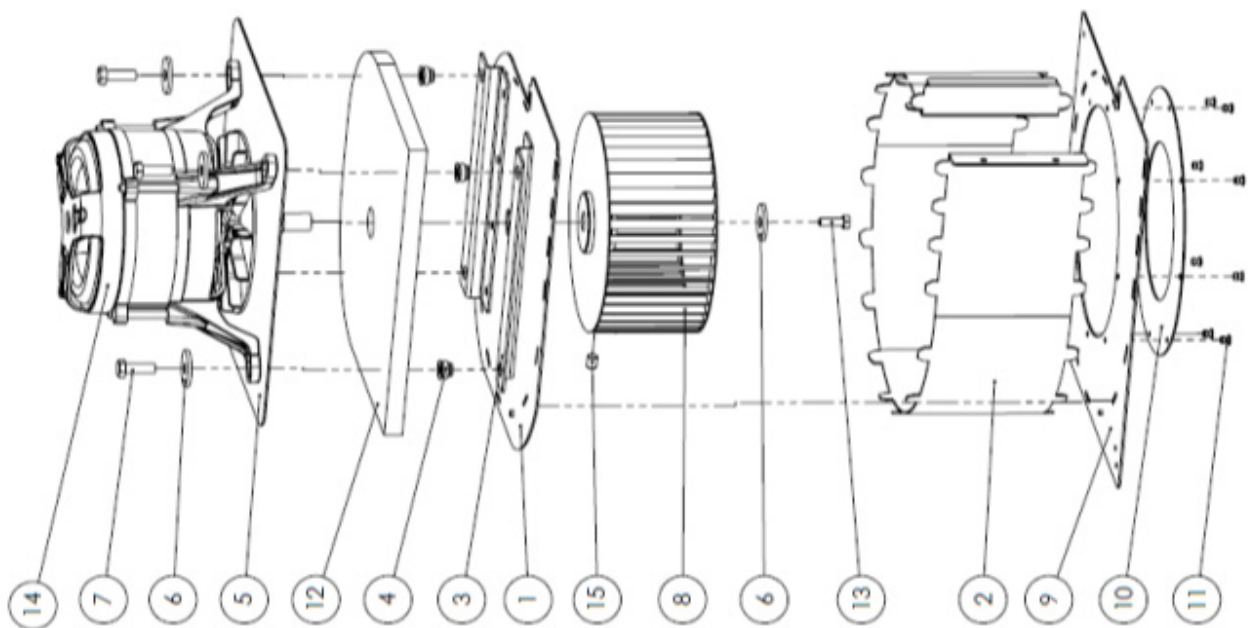
ITEM NO.	SPARE PART NO.	SPARE PART DESCRIPTION	PCS.
1	DO-04-25-00-001	ELECTRIC PANEL PLATE	1
2	DO-04-27-00-001	W 7X35 AUTO FUSE TRACK	3
3	DH-03-13-00-001	WEIDMÜLLER ZPE 2.5 mm TERMINAL EARTHING	5
4	DH-03-06-00-002	LEGRAND 2X6 AMPERES (PHASE-NOTR) RESIDUAL CURRENT RELAY (F7)	1
5	DH-03-12-00-001	SCHNEIDER W AUTO FUSE ADDITIONAL SWITCH : A9A2 6924(C2-C3-C4)	3
6	DH-03-11-00-004	SCHNEIDER 1...1,6 AMPERES GV2ME06 ENGINE PROTECTION SWITCH [(MK1-MK2)	2
7	DH-03-11-00-003	SCHNEIDER 1°C1A W AUTO FUSE .A9 F7 4101(F2-F3-F4)	3
8	DH-03-13-00-002	WEIDMÜLLER ZPE 2.5 mm TERMINAL (1-DECK)	14
9	DH-03-13-00-003	WEIDMÜLLER ZDK 2.5 mm TERMINAL (2-DECK)	6
10	DH-03-11-00-005	WEIDMÜLLER WSI 6 10-36 V A.C. D.C. GLASS TERMINAL FUSE (F6)	1
11	DH-03-06-00-001	OMRON G2RV SL-500 220 VOLT A.C. SLIM RELAY (R5)	1
12	DH-03-06-00-003	OMRON G2RV SL-500 24 VOLT D.C. SLIM RELAY (R1-R2-R3-R4)	5
13	DH-03-15-00-001	SCHNEIDER LP1K0910BD DC 24V CONTACTOR	1
14	DH-25-02-00-001	GMD-00040S 0.40 KW SPEED CONTROL (HKN1)	1
15	DH-25-03-00-001	OMRON S8VK-C120224 5 AMPERES POWER SUPPLY (SVM5)	1
16	DH-25-04-00-001	GLC-296R 8-6 RELAY-OUT PLC (PLC)	1
17	DH-25-04-00-002	GXM-20U PLC EXPANSION MODULE (PLCE)	1
18	DH-25-07-00-001	DIMMER	1

CANMAC PIZZA OVEN

INSTRUCTION MANUAL

CHAPTER 6: SPARE PARTS GUIDE

FANS



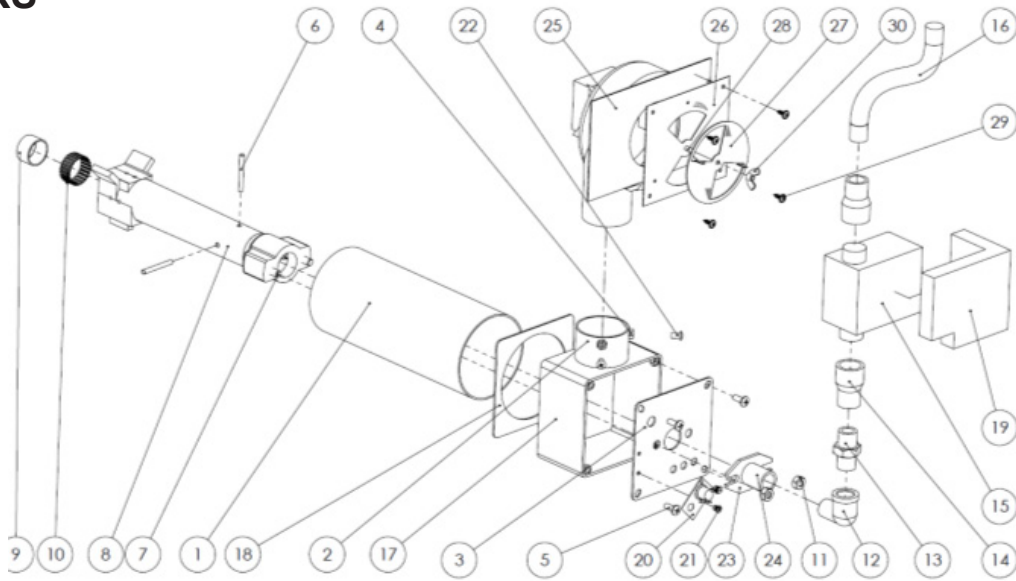
ITEM NO.	SPARE PART NO.	SPARE PART DESCRIPTION	PCS.
1	DO-04-08-00-004	UPPER COVER PLATE	1
2	DO-04-08-00-005	COVER PLATE	1
3	DO-04-08-00-001	ENGINE SUPPORT	2
4	DH-01-03-02-005	M8 CLINCH NUT WITH FLANGE	4
5	DO-04-08-00-002	ENGINE SUPPORT PLATE	1
6	DH-01-05-01-006	M8 SPACER DIN 125	5
7	DH-01-02-01-005	M8X25 AKB DIN 933	4
8	DO-04-20-00-005	TURBINE LEFT	1
9	DO-04-08-00-006	LOWER COVER PLATE	1
10	DO-04-08-00-003	TURBINE COVER PLATE	1
11	DH-01-04-02-001	M4 POP CLINCH DIN 7337 A2	8
12	DO-04-22-00-004	GLASS FIBER	1
13	DH-01-02-01-006	M6x20 LEFT DIN 933 GALVANIC	1
14	DH-03-07-00-006	ELECTRIC ENGINE - LEFT (M-21)	1
15	DH-01-02-05-003	M8 SETSCREW DIN 916 IRON	1

CANMAC PIZZA OVEN

INSTRUCTION MANUAL

CHAPTER 6: SPARE PARTS GUIDE

BURNERS



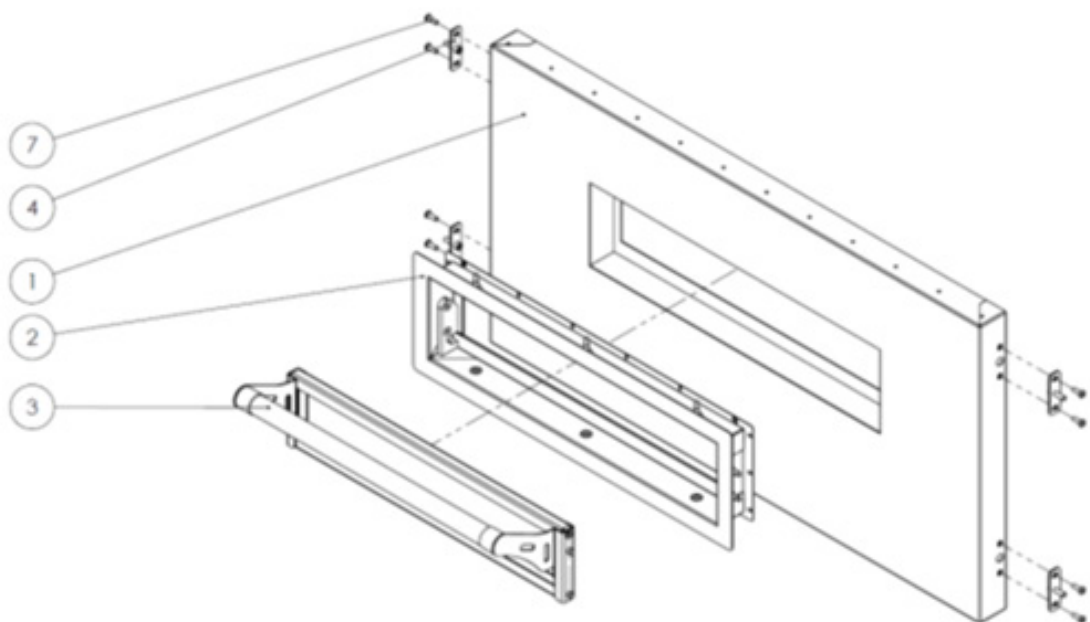
ITEM NO.	SPARE PART NO.	SPARE PART DESCRIPTION	MIKT.
1	DO-04-09-00-001	BURNER PIPE	1
2	DO-04-09-00-003	BURNER THROAT	1
3	DO-04-09-00-005	BURNER BOX COVER PLATE - REAR	1
4	DH-01-01-02-003	M6 NUT DIN 934 GALVANIC	6
5	DH-01-02-03-013	M6x16 DIN 7985 GALVANIC	4
6	DO-04-09-00-008	GAS DISTRIBUTOR PIN	2
7	DH-01-09-00-001	THRUST DIN 975	2
8	DO-04-20-00-008	BURNER	1
9	DO-04-09-00-006	FLAME CONTROL PIPE	1
10	DO-04-09-00-007	FLAME CONTROL PLATE	1
11	DH-01-01-02-006	M8 HEXAGON NUT DIN 934 STEEL	2
12	DH-09-02-00-009	1.2" STREET ELBOW	1
13	DH-26-00-00-002	NIPPLE	1
14	DH-26-00-00-003	3-4"X1-2" REDUCTION	2
15	DH-27-00-00-001	GAS VALVE SIT 845 SIGMA	1
16	DO-01-01-04-000	1.2" 60CM SPIRAL PIPE	1
17	DO-04-09-00-002	BURNER BOX	1
18	DO-04-09-00-004	BURNER BOX COVER PLATE	1
19	DO-04-09-00-010	IGNITION CARD 537 ABC (BRL)	1
20	DH-03-18-00-001	HEAT SWITCH (B27)	1
21	DH-01-04-02-001	M4 POP CLINCH DIN 7337 A2	2
22	DH-01-02-03-009	M6X10 YSB CAPSCREW DIN 7988 GALVANIZ	2
23	DO-04-09-00-009	GAS CONNECTION PLATE	1
24	DH-26-00-00-001	GAS CONNECTION COUPLING	1
25	DH-03-16-00-001	BURNER FAN	1
26	DO-04-09-01-001	AIR GAUGE PLATE - FIXED	1
27	DO-04-09-01-002	AIR GAUGE PLATE - MOBILE	1
28	DH-01-02-03-001	M5X12 YSB CAPSCREW DIN 7988	1
29	DH-01-02-08-001	DIN 7981 YSB 3,85-15mm GALVANIZ	4
30	DH-01-01-04-001	M5 THUMB NUT	1

CANMAC PIZZA OVEN

INSTRUCTION MANUAL

CHAPTER 6: SPARE PARTS GUIDE

OVEN WINDOW



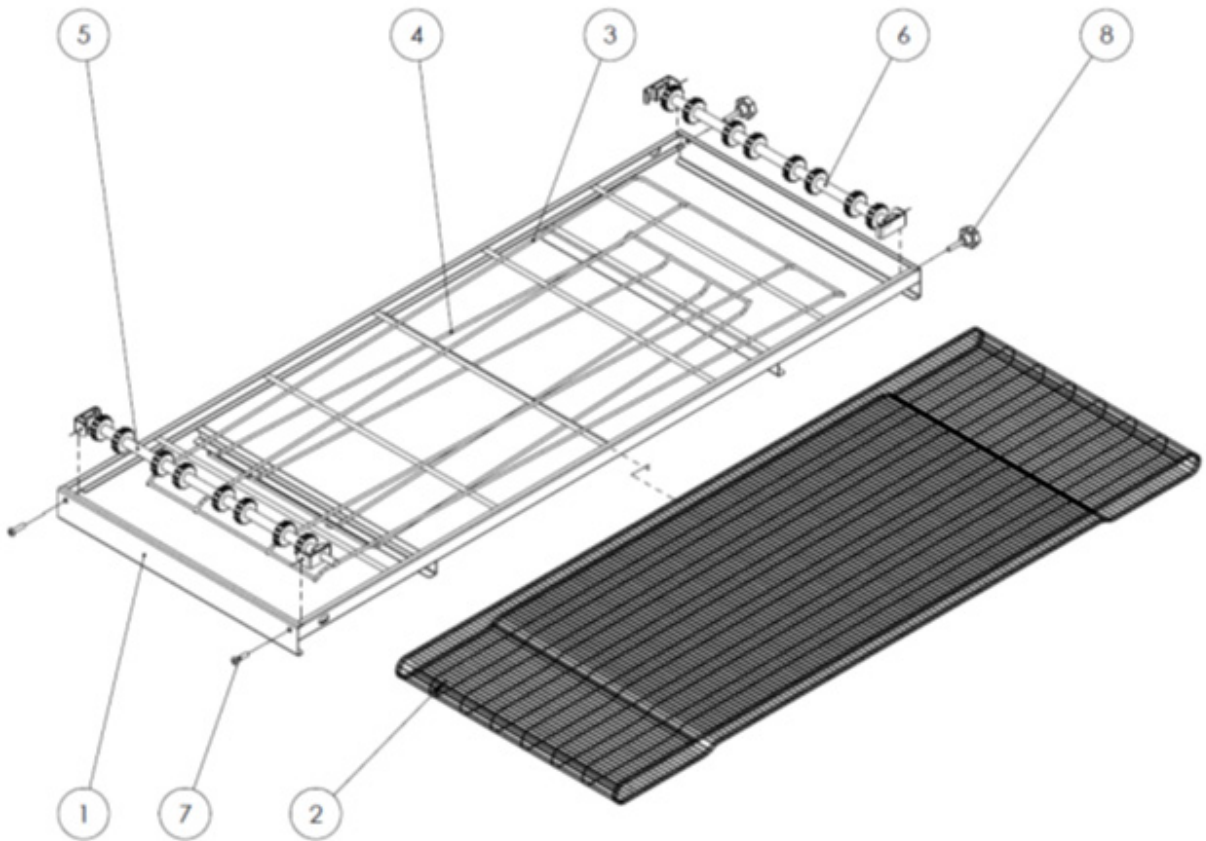
ITEM NO.	SPARE PART NO.	SPARE PART DESCRIPTION	QTY.
1	DO-04-03-03-000	FRONT LID BODY GROUP	1
2	DO-04-03-01-000	FRONT LID FRAME GROUP	1
3	DO-04-03-02-000	FRONT LID WINDOW GROUP	1
4	DO-04-21-00-000	CONNECTION APPARATUS	4
7	DH-01-02-03-012	MSx16 DIN 7985 A2 Y58 WHITE	8

CANMAC PIZZA OVEN

INSTRUCTION MANUAL

CHAPTER 6: SPARE PARTS GUIDE

CONVEYOR GROUP



ITEM NO.	SPARE PART NO.	SPARE PART DESCRIPTION	PCS.
1	DO-04-12-03-000	CASE	1
2	DO-04-23-2-001	WIRE BAND	1
3	DO-04-12-01-000	WIRE GUIDE - UPPER	1
4	DO-04-12-02-000	WIRE GUIDE - LOWER	1
5	DO-04-12-04-000	ENGINE SHAFT GROUP	1
6	DO-04-12-05-000	GAUGE SHAFT GROUP	1
7	DH-01-02-03-014	M8x35 DIN 7985 A2	2
8	DH-19-00-00-003	M8x30 BAKALITE KNOB	2

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INSTRUCTION MANUAL

CHAPTER 6: SPARE PARTS GUIDE

CONVEYOR SHAFT GROUP

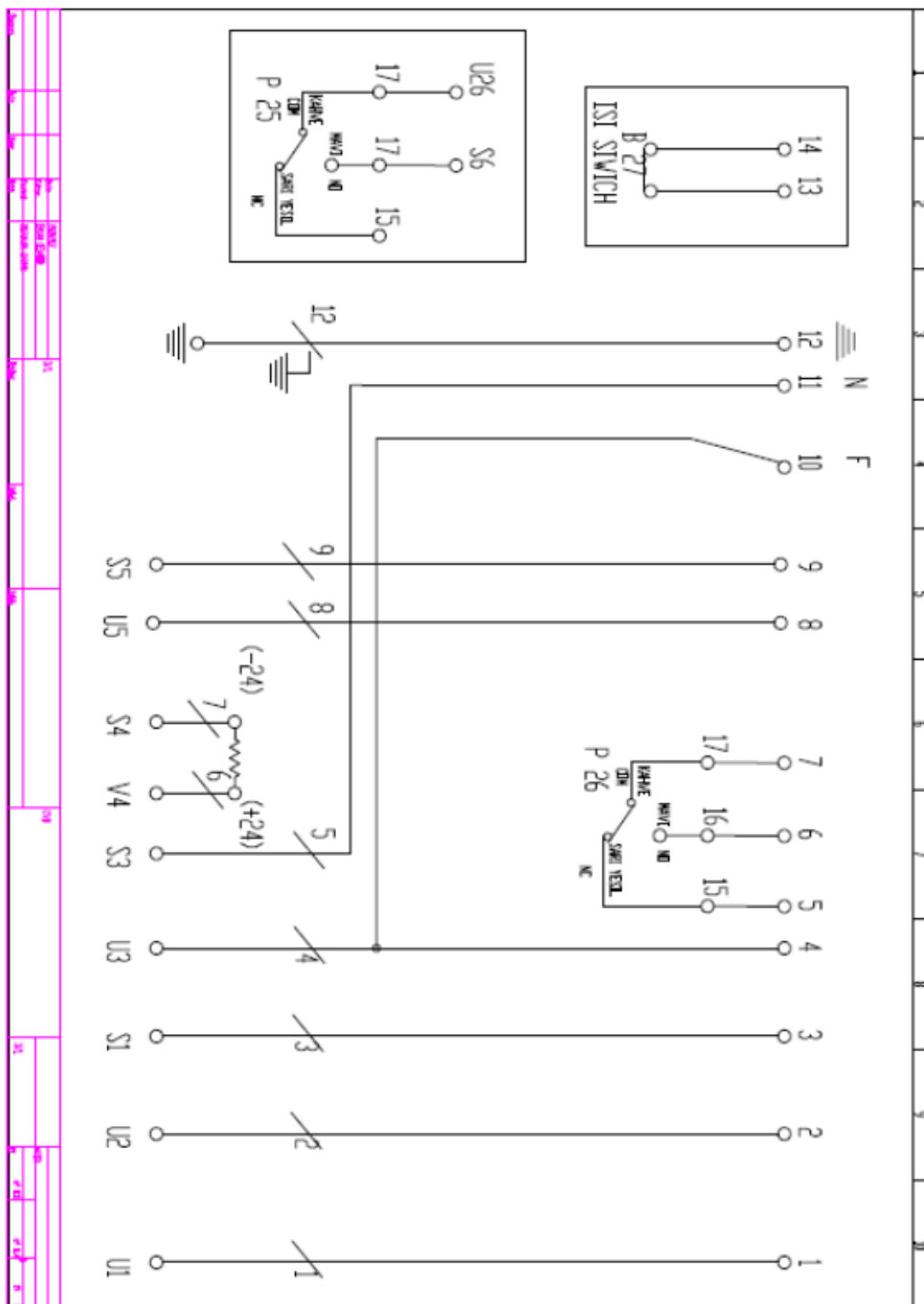
ITEM NO.	SPARE PART NO.	SPARE PART DESCRIPTION	PCS.
1	DO-04-12-05-001		1
2	DO-04-12-04-002	BEARING	2
3	DO-04-12-05-002	REDUCTOR SHAFT GAUGE APPARATUS	2
4	DO-04-20-00-007	GEAR	8
5	DH-01-02-05-002	SETSCREW DIN 916 IRON	16

CANMAC PIZZA OVEN

INSTRUCTION MANUAL

CHAPTER 7: ELECTRICAL DIAGRAM OF CONVEYOR PIZZA OVEN

BURNER IGNITION

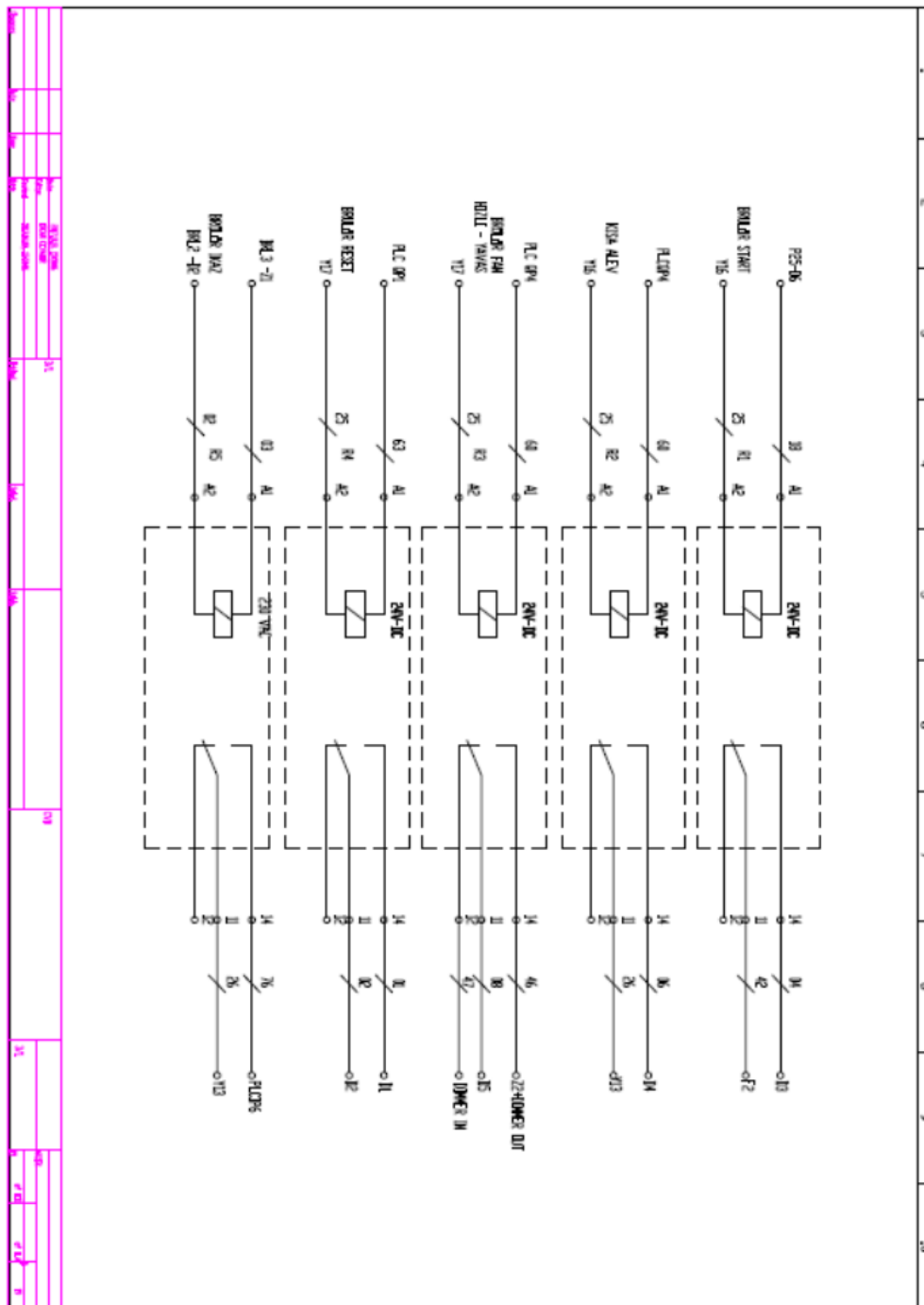


CANMAC PIZZA OVEN

INSTRUCTION MANUAL

CHAPTER 7: ELECTRICAL DIAGRAM OF CONVEYOR PIZZA OVEN

E.P.F.RELAY - POWER CIRCUIT

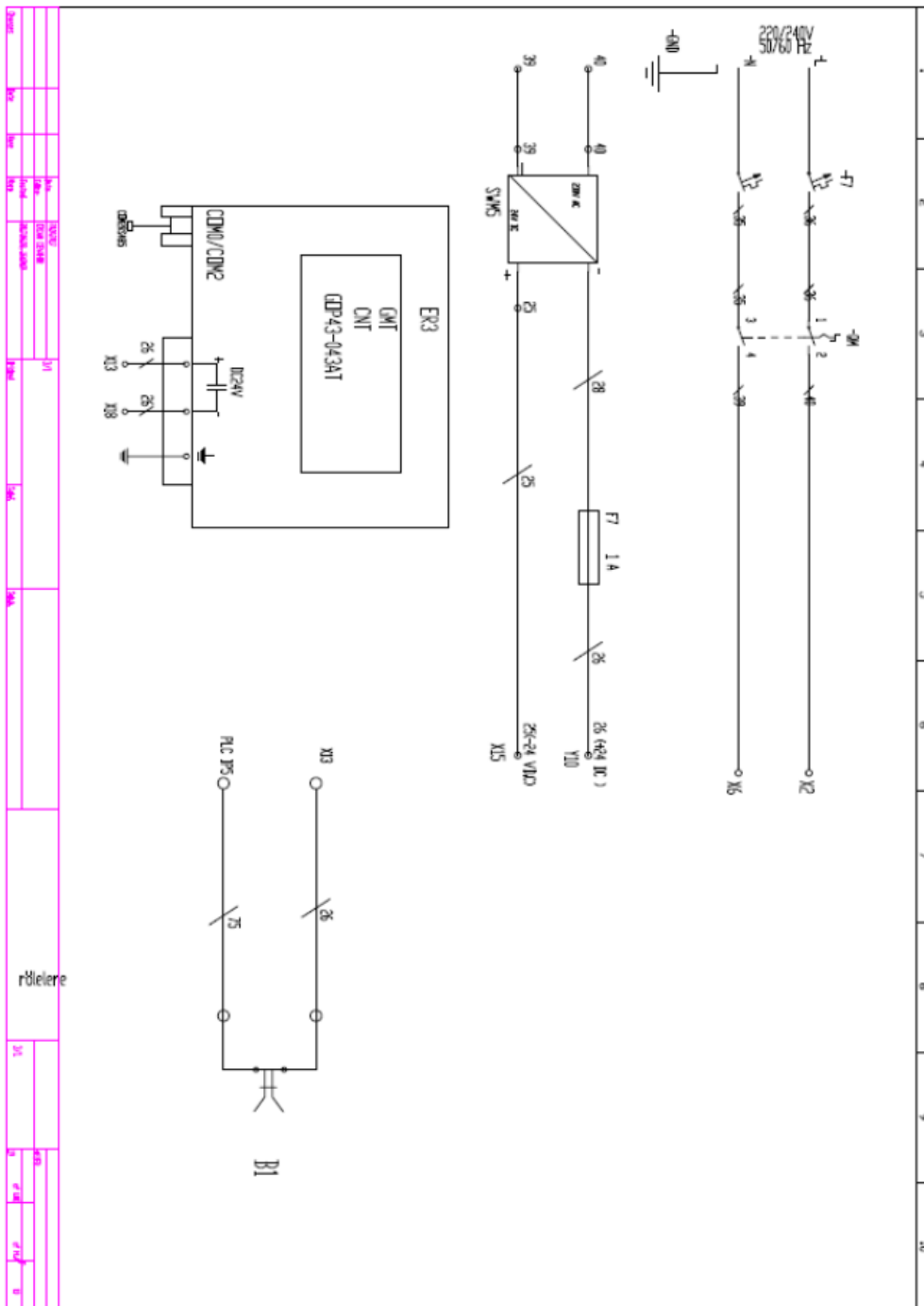


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CHAPTER 7: ELECTRICAL DIAGRAM OF CONVEYOR PIZZA OVEN

POWER INLETS

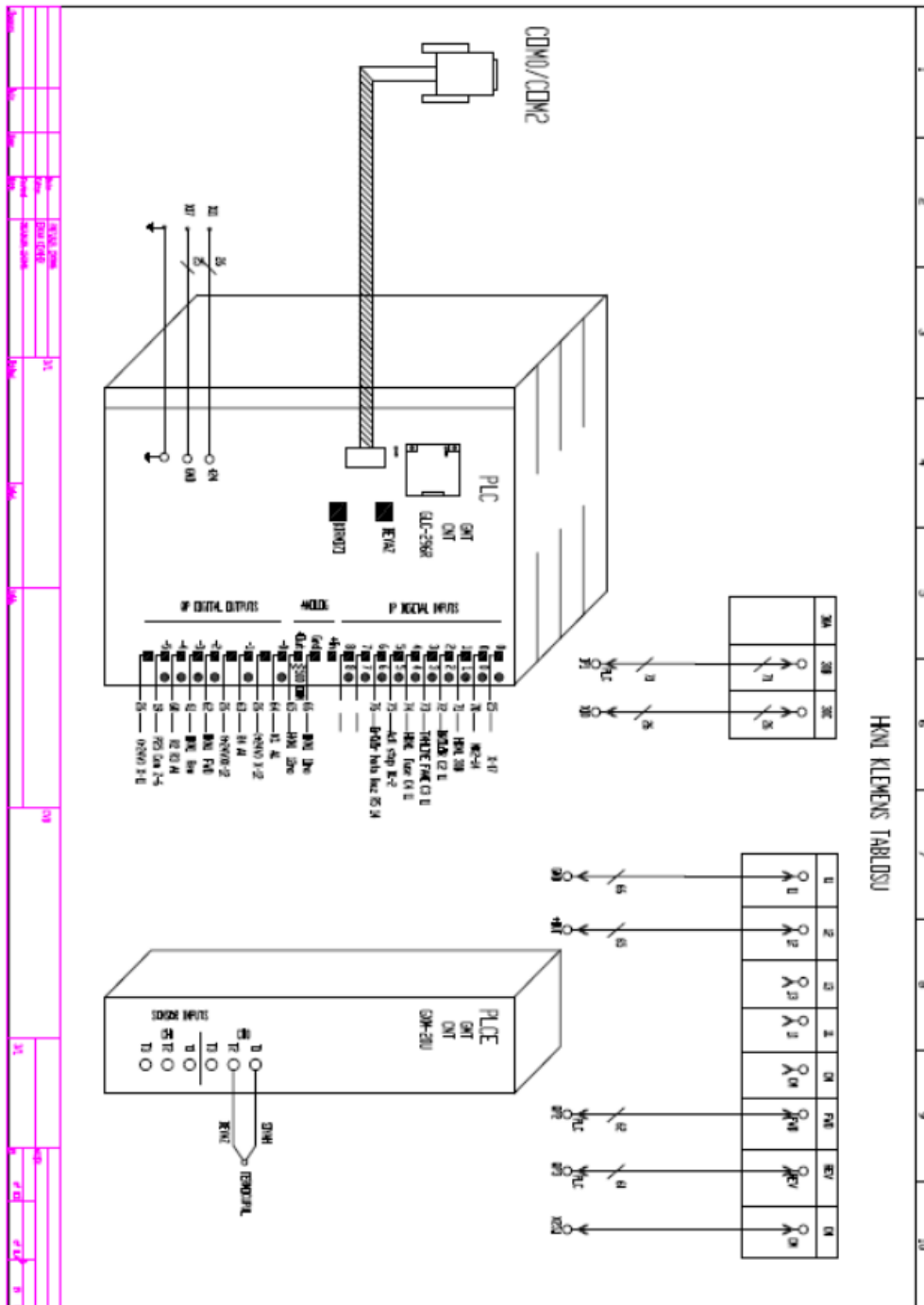


CANMAC PIZZA OVEN

INSTRUCTION MANUAL

CHAPTER 7: ELECTRICAL DIAGRAM OF CONVEYOR PIZZA OVEN

MOTOR CONNECTIONS - PLC CONNECTION - SPEED CONTROL

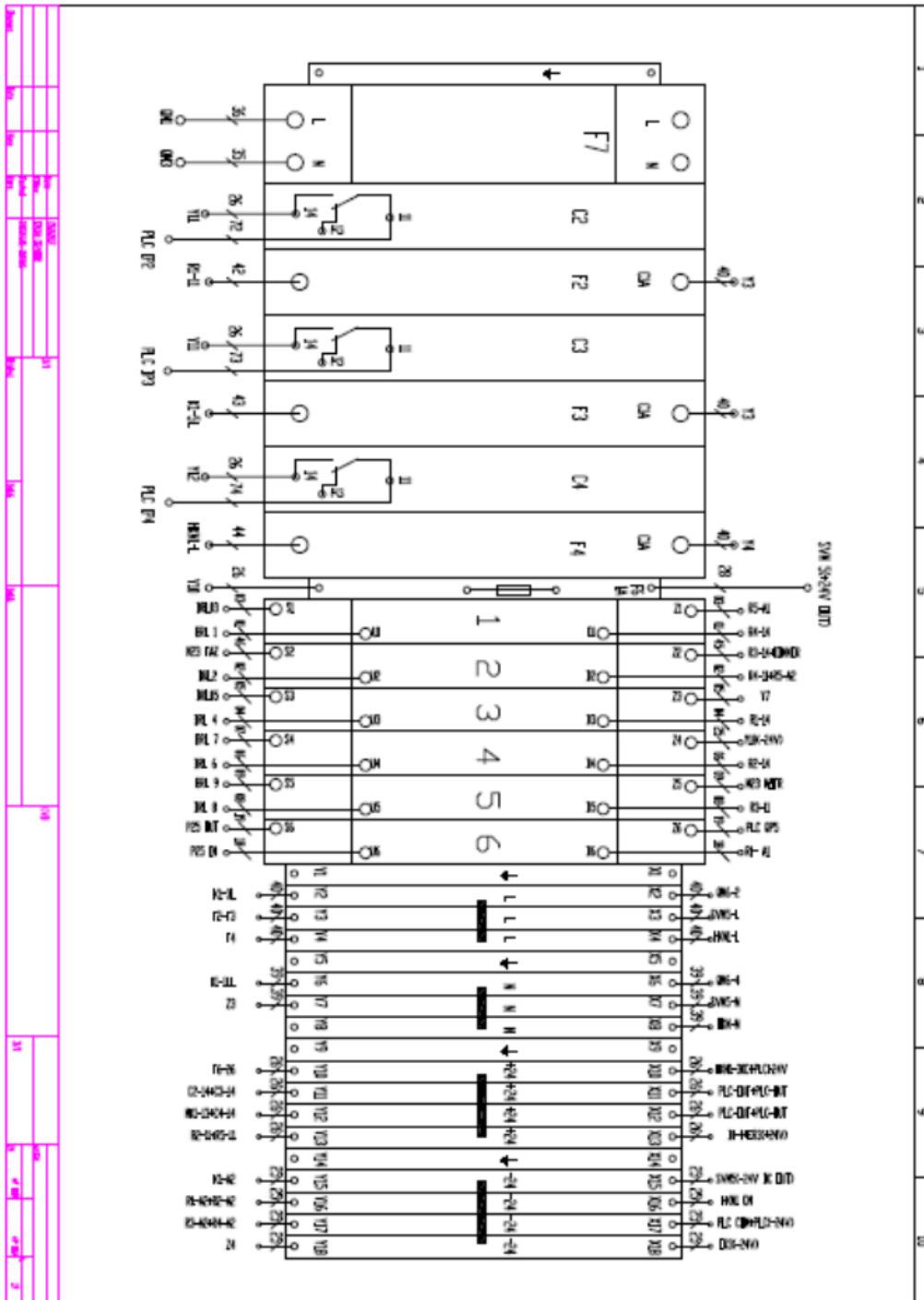


CANMAC PIZZA OVEN

INSTRUCTION MANUAL

CHAPTER 7: ELECTRICAL DIAGRAM OF CONVEYOR PIZZA OVEN

FUSE - DOUBLE STORAGE TERMINAL - SINGLE STORAGE TERMINAL



CANMAC PIZZA OVEN

INSTRUCTION MANUAL

WARRANTY



This device should be installed in accordance with the regulations in force and should only be operated in well-ventilated environment. Please refer to instructions before installation and operation of the device.

SERIAL NO:	
INV DATE:	
INSTALLATION DATE:	
WARRANTY TERMS:	

- WARRANTY PERIOD IS 1 YEAR.
- WARRANTY IS EFFECTIVE FROM INSTALLATION DATE ON.
- WARRANTY COVERS ALL PARTS EACH AND THE WHOLE DEVICE.
- TIME SPENT DURING THE REPAIRING WILL BE COVERED AND ADDED TO THE MAIN WARRANTY PERIOD. REPAIR DURATION IS 30 WORKING DAYS MAX, AND STARTS WITH NOTIFICATION TO SERVICE STATION, OTHERWISE TO SELLER, AGENCY, BRANCH, IMPORTER.
- WARRANTY DOES NOT COVER FAILURES ARISING FROM FALSE INSTALLATION, AND WON'T BE EFFECTIVE IF A FALSE INSTALLATION IS CONFIRMED.
- WARRANTY DOES NOT COVER FAILURES ARISING FROM FALSE USAGE.



MAKFRY UK LTD

NORTHFIELD HOUSE FARM
RUGBY ROAD, COTESBACH
LUTTERWORTH
LE17 4HT

(+44) 01455 697 960

WWW.CANMAC.CO.UK

INFO@CANMAC.CO.UK