

MANUAL

VP1

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## ***RECEIVING THE OVEN***

OPEN THE PACKAGING AND PERFORM THE FOLLOWING CHECKS:

VERIFY THAT THE USER MANUAL IS PRESENT AND MAKE IT AVAILABLE TO THE OPERATORS.

EVERY OPERATOR IS REQUIRED TO READ IT CAREFULLY, ESPECIALLY THE PART REGARDING SAFETY RULES, BEFORE OPERATING THE OVEN.

MAKE SURE THAT THE DATA SHOWN ON THE PLATE LOCATED ON THE BACK OF THE OVEN IS COMPATIBLE WITH THE ELECTRICAL SYSTEM ON THE PREMISES.

BEFORE OPERATING THE OVEN, MAKE SURE THAT IT IS NOT DAMAGED.

REMOVE THE PROTECTIVE MATERIAL FROM THE INSIDE AND OUTSIDE OF THE CHAMBER.

## ***PACKAGING***

DO NOT THROW THE PACKAGING MATERIALS AWAY, THEY CAN BE USEFUL FOR TRANSPORTING THE OVEN AND PERFORMING TECHNICAL INTERVENTIONS THAT CANNOT BE PERFORMED ON-SITE.

THE PACKAGING MATERIALS MUST BE DISPOSED OF IN CONFORMITY WITH THE LAW.

## ***NOTICES***

THE OVEN MUST ONLY BE USED BY PERSONS WHO HAVE CAREFULLY READ THE CONTENTS OF THIS MANUAL.

KEEP THE OVEN OUT OF THE REACH OF CHILDREN.

THE OVEN CAN ONLY BE USED FOR HEATING OR COOKING FOOD AND FOR THIS REASON ITS USE FOR OTHER PURPOSES IS NOT RECOMMENDED.

PERIODICALLY CHECK THE POWER CORD - A DAMAGED CORD IS VERY DANGEROUS.

WHEN INSERTING OR REMOVING FOOD PRODUCTS, ALWAYS WEAR HEAT-PROTECTIVE GLOVES AND USE THE APPROPRIATE TOOLS.

DO NOT USE THE OVEN FOR MORE THAN FOUR HOURS IN A ROW.

ANY ADJUSTMENT, MAINTENANCE OR REPAIR WORK MUST BE PERFORMED BY SPECIALIZED TECHNICAL PERSONNEL.

**DO NOT UNPLUG THE OVEN FROM THE ELECTRICAL SYSTEM OR TURN THE MAIN SWITCH AT THE BACK OF THE MACHINE TO THE 0 POSITION UNTIL THE TEMPERATURE IS BELOW 60°.**

**THE COMPANY IS NOT RESPONSIBLE FOR PERSONAL INJURY OR PROPERTY DAMAGE CAUSED BY THE IMPROPER USE OF THE OVEN OR THE FAILURE TO OBSERVE THE INSTRUCTIONS IN THIS MANUAL.**

### ***INSTALLATION***

THE AREA IN WHICH THE OVEN IS INSTALLED MUST BE WELL VENTILATED.

THE OVEN MUST BE PLACED ON A SURFACE THAT IS FIREPROOF AND RESISTANT TO HIGH TEMPERATURES.

THE SUPPORT SURFACE MUST BE LEVEL AND CAPABLE OF SUPPORTING THE WEIGHT OF THE OVEN.

DO NOT ENCLOSE THE OVEN.

LEAVE A SPACE OF AT LEAST 10 CM BETWEEN THE WALLS OF THE OVEN AND ANY OTHER OBJECT AND MAKE SURE THAT MATERIALS THAT ARE LOCATED NEAR THE OVEN ARE HEAT-RESISTANT AND FIREPROOF.

### ***ELECTRICAL HOOK-UP***

INSTALLATION AND PUTTING INTO OPERATION MUST BE PERFORMED BY QUALIFIED PERSONNEL.

THE OVEN MUST BE CONNECTED TO AN ADEQUATE OUTLET WITH A CAPACITY OF NOT LESS THAN **16A** AND PROVIDED WITH A **GROUND/EARTH CONNECTION**.

THE GROUNDING SYSTEM MUST CONFORM WITH THE LAW.

THE OUTLET TO WHICH THE OVEN IS CONNECTED MUST BE PROVIDED WITH AN UPSTREAM MAGNETO-THERMAL CIRCUIT BREAKER WITH A CAPACITY NOT GREATER THAN **16A**.

THE ELECTRICAL SYSTEM TO WHICH THE OVEN IS CONNECTED MUST BE PROVIDED WITH AN ID.0.03A DIFFERENTIAL CIRCUIT BREAKER.

## FUNCTIONING

PUSH BOTH BUTTONS 0/1 LIKE THE PICTURE

SET THE TEMPERATURE THAT YOU NEED

THE UPPER THERMOSTAT SETS THE CHAMBER'S TEMPERATURE

THE DOWNER THERMOSTAT SETS THE STONE'S TEMPERATURE

WE ADVISE TO SET THE STONE AT 250° AND THE CHAMBER AT 380°

WHEN THE LIGHTS GO OUT MEANS THAT THE OVEN HAS REACHED THE SET TEMPERATURE

WE ADVISE TO TURN ON THE OVEN 2 HOURS BEFORE STARTING TO COOK PIZZAS, TO ALLOW THE STONE TO HEAT OPTIMALLY

INTRODUCE THE PRODUCT USING PROTECTIVE GLOVES AND TOOLS SUITABLE FOR HIGH TEMPERATURES

SET THE TIMER ROTATING THE EXTERNAL TIMER RING

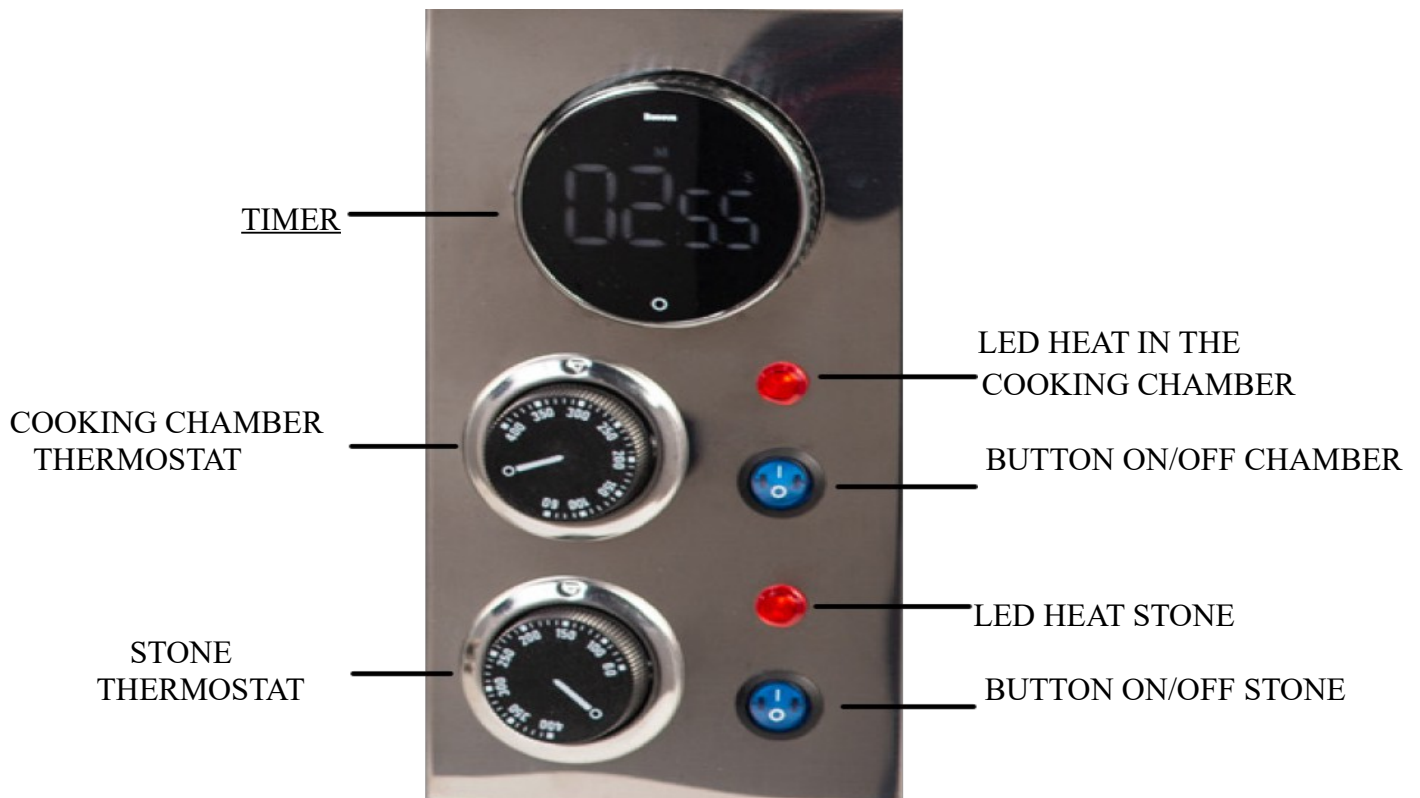
PRESS TIMER "0" SYMBOL FOR ONE INSTANT TO START COUNTING

WHEN THE TIME HAS FINISHED, YOU WILL HEAR A SOUND

PRESS AGAIN THE "0" SYMBOL ON THE TIMER TO STOP THE SOUND

PRESS FOR 3 SECONDS THE "0" SYMBOL TO RESET THE TIMER

TO CHANGE THE BATTERIES, PULL OUT THE TIMER AND OPEN THE LID BEHIND IT



## ROUTINE CLEANING

WAIT UNTIL THE OVEN HAS COOLED (BOTH COOKING CHAMBER TEMPERATURES UNDER 50 DEGREES).

UNPLUG THE POWER CORD

DO NOT USE RUNNING WATER, ABRASIVE OR ACIDIC SUBSTANCES TO CLEAN THE OVEN.

CLEANING MUST BE THOROUGH AND THE OVEN MUST BE CLEANED AFTER EACH USE .

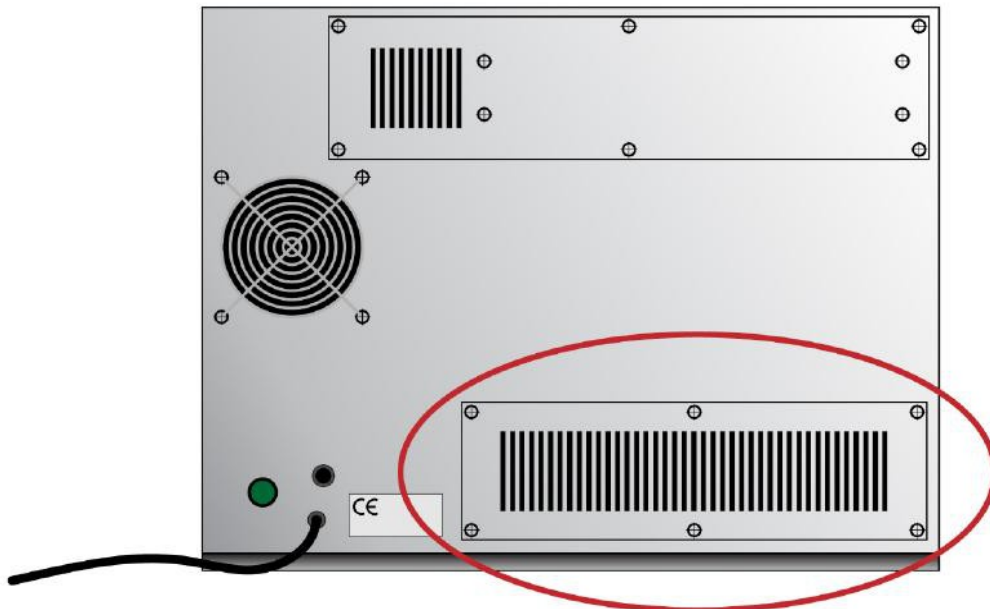
## *MAINTENANCE*

REPLACE THE FILTER BASED ON OVEN USE.

PROCEED AS FOLLOWS:

***UNSCREW THE SCREWS ON THE LOWER PART OF THE BACK OF THE OVEN***

OVEN REAR



SLIDE THE COVER ABOUT 10 CM OUT.

REPLACE THE FILTER.  
SCREW IN THE SCREWS.

## ***TROUBLESHOOTING***

### **1. THE MACHINE DOES NOT TURN ON.**

MAKE SURE ELECTRICITY REACHES THE SOCKET WHERE THE MACHINE POWER CORD IS PLUGGED IN. MAKE SURE THE LIGHTED SWITCH ON THE BACK IS LIT AND IN THE ON POSITION.

### **2. THE OVEN BLOWS A FUSE IN THE FUSE BOX AFTER RUNNING FOR 10 MINUTES OR MORE.**

THIS IS CERTAINLY NOT AN OVEN FAULT. CONTACT AN ELECTRICIAN TO SERVICE YOUR ELECTRICAL MAINS.

### **3. THE DISPLAY TURNS ON BUT NO MESSAGES APPEAR.**

TURN OFF THE OVEN, WAIT 15 SECONDS AND TURN IT ON AGAIN. CONTACT CUSTOMER SERVICE IF THE PROBLEM PERSISTS.

### **4. PIZZAS ARE OVERDONE**

IT IS NORMAL FOR THE REFRACTORY STONE TO BE VERY HOT IF THE OVEN HAS BEEN RUNNING FOR A LONG TIME WITHOUT BEING USED. THIS MAY CAUSE THE PIZZA TO BURN.

SOLUTIONS :

- 1) ADJUST THE OVEN TO THE RIGHT TEMPERATURE ACCORDING TO THE FOOD TO BE COOKED
- 2) COOL THE STONE WITH MIST

### **5. OPENING THE OVEN DOOR TEMPERATURES ARE MUCH LOWER.**

WHEN YOU OPEN THE DOOR, THE PROBES AFFECTED BY THE DIFFERENCE BETWEEN AMBIENT AND THE INSIDE OF THE OVEN CHAMBER, THUS GIVING 'AS A RESULT OF A CHANGE IN TEMPERATURE SHOWN ON THE DISPLAY, BUT IS IN THE NORMAL OPERATION OF THE OVEN. WHEN YOU CLOSE THE DOOR, ELAPSED TIME, THE DISPLAY WILL RETURN 'TO DISPLAY THE ACTUAL TEMPERATURE OF THE OVEN CHAMBER.

## **THE CHEF'S SUGGESTIONS**

### **FOR BEST PIZZA RESULTS.....**

TOP YOUR PIZZA AND EVENLY DRIZZLE OLIVE OIL OVER IT BEFORE PLACING IT IN THE OVEN  
***ROLL PIZZA DOUGH OUT THIN, “ THE REAL NEAPOLITAN PIZZA IS THIN WITH ONLY A THICKER CRUST”,***

### **FOR BEST BRUSCHETTA RESULTS.....**

***BRUSH OLIVE OIL ON BREAD AND PLACE THE BREAD IN THE OVEN. PRESS BUTTON 2. WHEN THE TIMER GOES OFF, REMOVE THE BREAD AND TOP AS YOU PLEASE. PLACE THE BRUSCHETTA BACK IN THE OVEN AND PRESS BUTTON 2. WHEN THE TIMER GOES OFF, THE BRUSCHETTA IS READY.....***

***TECHNICAL SPECIFICATIONS***

WIDTH.....66 CM

DEPTH.... 46 CM

HEIGHT.....42 CM

WEIGHT.....37 KG

VOLTAGE.....220 V

TEMPERATURE.....MAX 400 °C

MAXIMUM POWER.....2,0 KW



**DECLARATION OF CONFORMITY**  
**EUROPEAN STANDARDS**

S.T.I.M.A. SRL represented by its legal representative Mr. Fabrizio Venturini, with headquarters in Agliana via Prato nr. 23/25/27

Declares that the new machine described below:

Model :           VP/1                           1-CHAMBER PIZZA OVEN

YEAR OF MANUFACTURE AND SERIAL NUMBER AS LISTED ON THE MACHINE PLATE.

IS COMPLIANT TO APPLICABLE MINIMUM SAFETY REQUIREMENTS AND DIRECTIVES:

93/68 CEE , 76/893 CEE , 89/109 CEE, 90/128 CEE, 92/39 CEE.

LOW VOLTAGE 2006/95/CE

ELECTROMAGNETIC COMPATIBILITY 2004/108/CE

AND THE FOLLOWING STANDARDS

EN 60204/1, EN 50081-1, EN 50082-1.

DECLARANT MR. FABRIZIO VENTURINI .

AGLIANA, 15/09/2020

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