

MANUALE DI ISTRUZIONI
INSTRUCTION MANUAL
MANUEL D' INSTRUCTION
MANUAL DE INSTRUCCIONES
ANLEITUNGS HANDBUCH

VP/2 EVOLUTION



VP2 EVOLUTION XL



VP2 EVOLUTION 17.7



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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.

THIS EQUIPMENT IS NOT DESIGNED FOR HOME USE AND MUST ONLY BE USED IN A PROFESSIONAL SETTING.

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 OF THE MACHINE (BACK IN THE MODEL VP2 EVOLUTION ; FRONT MODELS VP2 EVOLUTION 17.7 AND VP2 EVOLUTION XL) TO THE 0 POSITION UNTIL THE TEMPERATURE IN BOTH CHAMBERS 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.

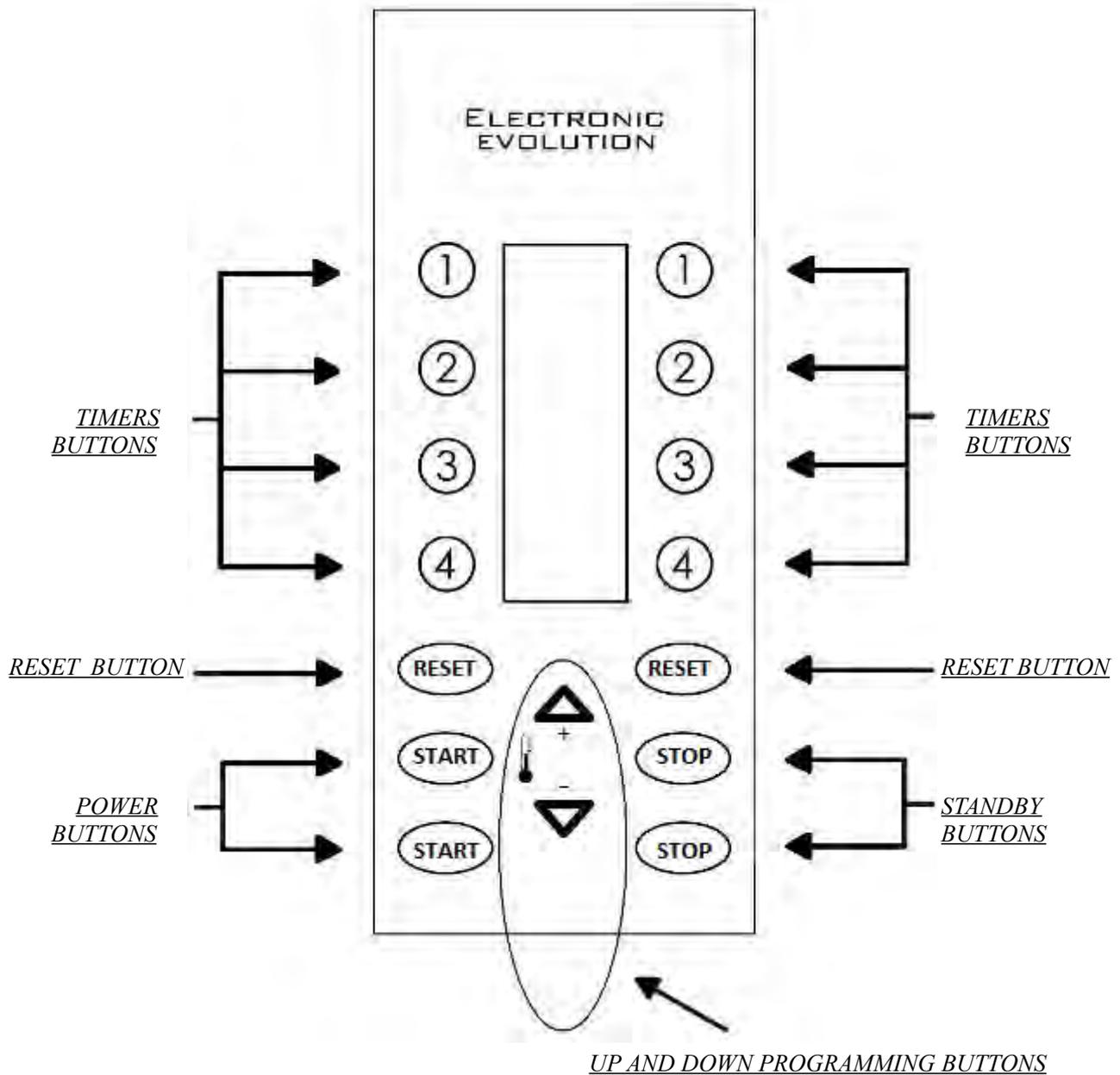
*THE OVEN MUST BE CONNECTED TO AN ADEQUATE OUTLET WITH A CAPACITY OF NOT LESS THAN **16A** (**25A** VERSION VP2 EVOLUTION XL 220V) AND PROVIDED WITH A **GROUND/EARTH CONNECTION**.*

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** (**25A** VERSION VP2 EVOLUTION XL 220V).*

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

**CONTROL PANEL MODELS:
VP/2 EVOLUTION
VP/2 EVOLUTION XL
VP/2 EVOLUTION 17.7**



USE

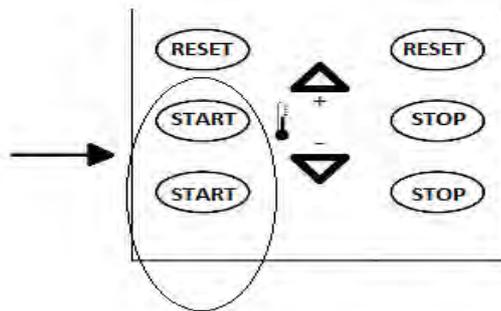
BEFORE USING THE OVEN, REMOVE THE PROTECTIVE FILM COVERING THE STEEL AND MAKE SURE THERE IS NO PACKAGING RESIDUE INSIDE THE COOKING CHAMBER.

TURN ON AND LEAVE THE OVEN RUNNING FOR AT LEAST ONE HOUR BEFORE INTRODUCING FOOD.

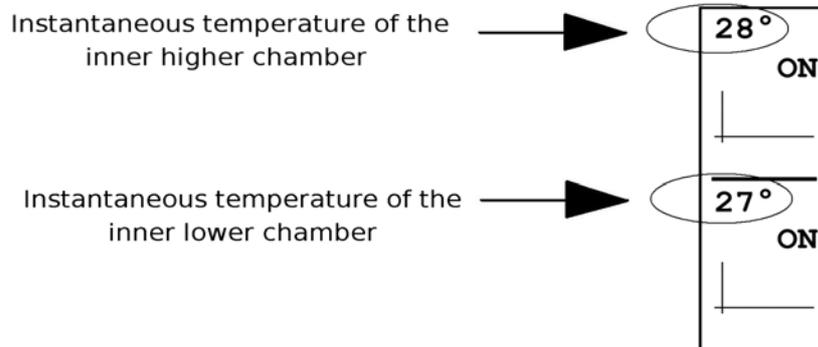
TURN ON THE OVEN BAKED ON SITE GENERAL OWN SWITCH (ON THE BACK NEAR 'THE POWER CORD IN THE MODEL "VP / 2 EVOLUTION"; ON THE FACE UNDER THE KEYBOARD IN MODELS "VP / 2 XL EVOLUTION" AND "VP / 2 EVOLUTION 17.7 ")

WELCOME WILL BE DISPLAYED FOR SEVERAL SECONDS.

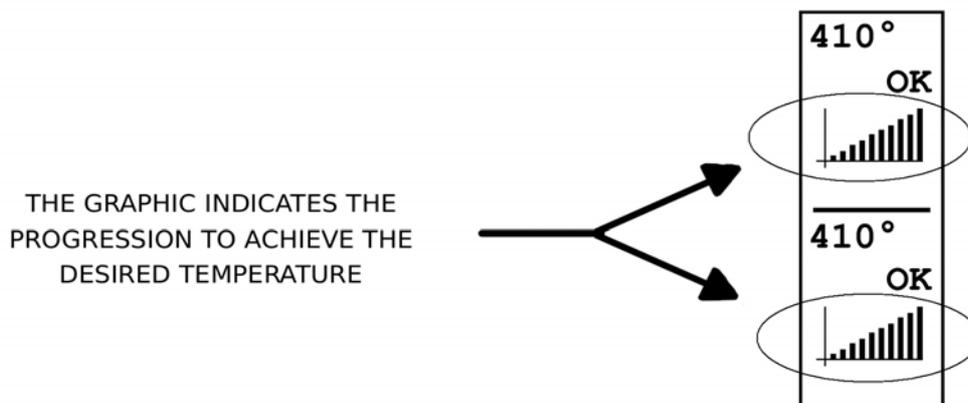
TO HEAT THE OVEN, PRESS THE **2 START** BUTTONS ON THE CONTROL PANEL



THE FOLLOWING APPEARS ON THE DISPLAY



ABOUT 30 MINUTES LATER, **OK** WILL BE DISPLAYED BOTH ABOVE AND BELOW



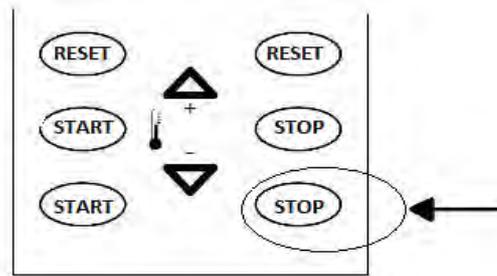
THE OVEN IS READY TO BE USED (WE SUGGEST YOU WAIT AN ADDITIONAL 2 HOURS BEFORE INTRODUCING FOOD)

WEAR OVEN MITTS AND USE HEAT RESISTANT UTENSILS WHEN PLACING FOOD IN THE OVEN.

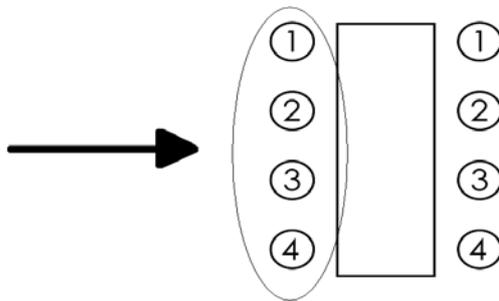
A SINGLE LEVEL CAN BE USED AT THIS POINT.

IF A SINGLE LEVEL IS USED, WE SUGGEST YOU USE THE UPPER LEVEL.

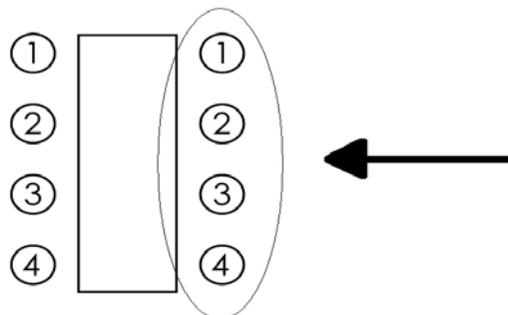
*PRESS **STOP** ON THE BOTTOM PART OF THE CONTROL PANEL TO TURN OFF THE LOWER LEVEL.*



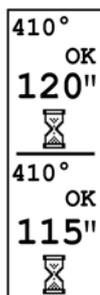
PRESS ONE OF THE BUTTONS IN THE LEFT-HAND COLUMN ON THE CONTROL PANEL TO START THE TIMER FOR THE UPPER LEVEL.



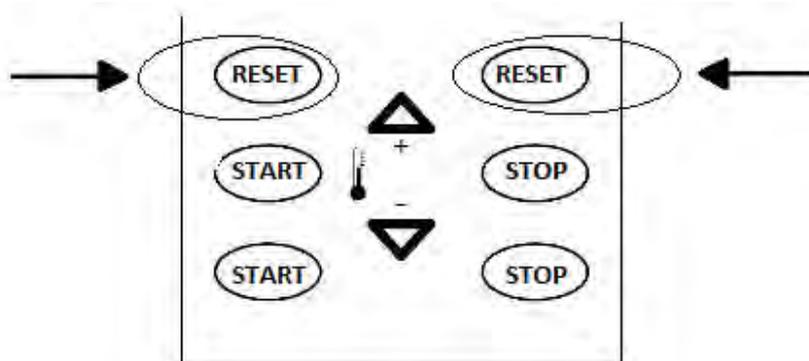
PRESS ONE OF THE BUTTONS IN THE RIGHT-HAND COLUMN ON THE CONTROL PANEL TO START THE TIMER FOR THE LOWER LEVEL.



THE SET TIME WILL APPEAR ON THE DISPLAY. A BUZZER WILL SOUND WHEN THIS TIME HAS ELAPSED.



PRESS ONE OF THE **RESET** BUTTONS IN THE EVENT OF ERROR



TO TURN STANDBY THE OVEN, PRESS THE **2 STOP** BUTTONS
TO TURN OFF THE OVEN PUT ON "0" THE GENERAL SWITCH SITE ON THE MACHINE

PROGRAMMING

THE OVEN IS FACTORY PROGRAMMED AS FOLLOWS:

UPPER TEMPERATURE..... 380°C

LOWER TEMPERATURE..... 380°C

BUTTON 1..... 130 SECONDS

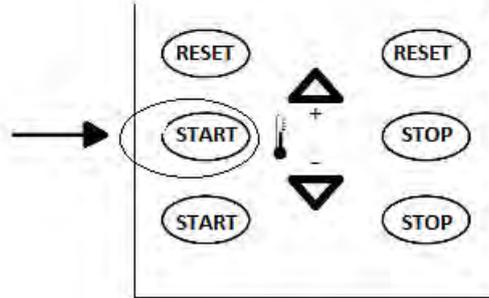
BUTTON 2..... 60 SECONDS

BUTTON 3..... 180 SECONDS

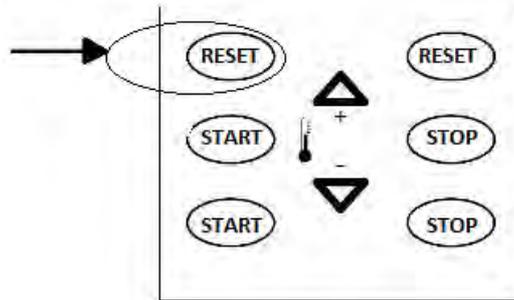
BUTTON 4..... 210 SECONDS

TO CHANGE THE UPPER LEVEL TEMPERATURE

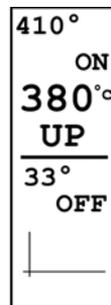
*TURN ON THE OVEN
PRESS THE UPPER **START** BUTTON*



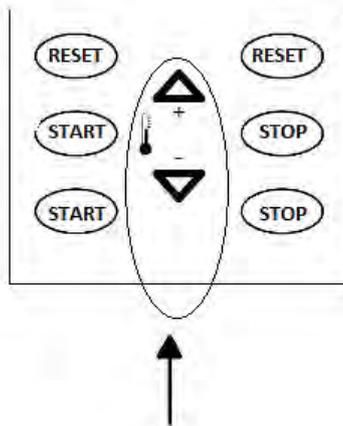
*PRESS AND HOLD DOWN THE LEFT **RESET** BUTTON FOR 3 SECONDS*



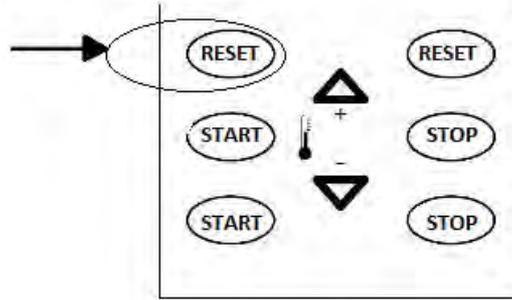
THE FOLLOWING APPEARS ON THE DISPLAY:



*PRESS THE **UP** OR **DOWN** BUTTONS TO SET THE REQUIRED TEMPERATURE*



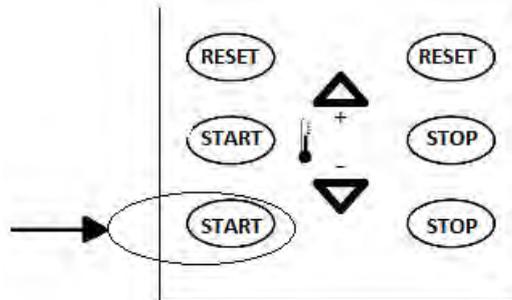
PRESS THE LEFT **RESET** BUTTON TO SAVE THE SET VALUE AND RETURN TO NORMAL USE



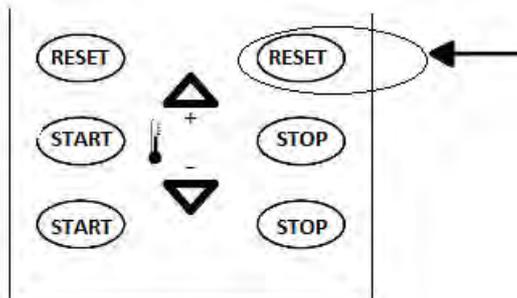
NB: A TEMPERATURE BETWEEN 30 DEGREES / 450 DEGREES CAN BE SET.

TO CHANGE THE LOWER LEVEL TEMPERATURE

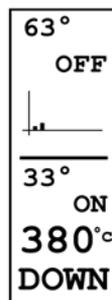
TURN ON THE OVEN
PRESS THE BOTTOM **START** BUTTON



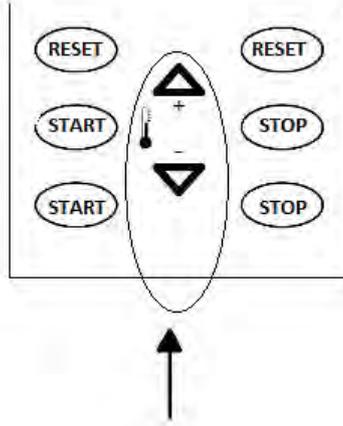
PRESS AND HOLD DOWN THE RIGHT **RESET** BUTTON FOR 3 SECONDS



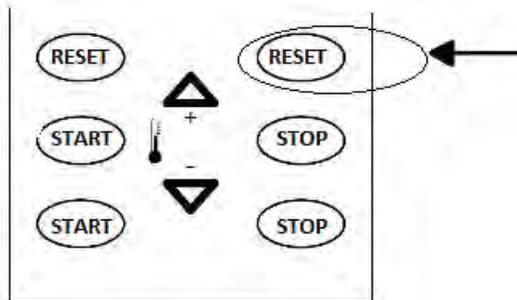
THE FOLLOWING APPEARS ON THE DISPLAY



PRESS THE **UP** OR **DOWN** BUTTONS TO SET THE REQUIRED TEMPERATURE



PRESS THE RIGHT **RESET** BUTTON TO SAVE THE SET VALUE AND RETURN TO NORMAL USE

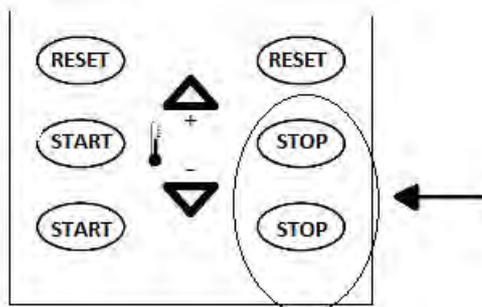


NB: A TEMPERATURE BETWEEN 30 DEGREES/ 450 DEGREES CAN BE SET.

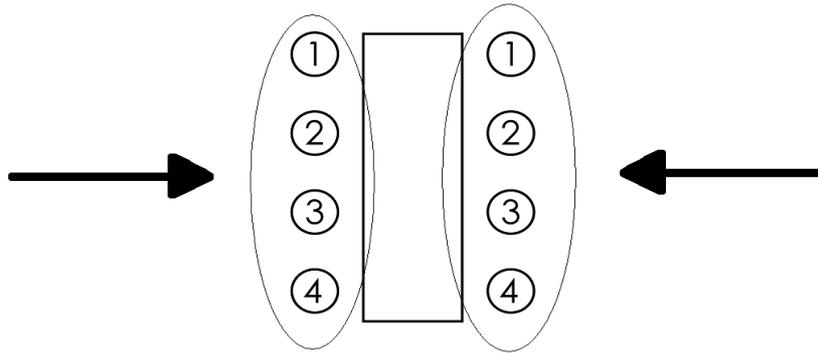
TO CHANGE COOKING TIMERS

TURN ON THE OVEN

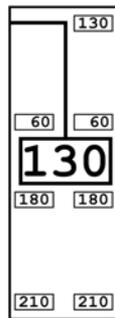
PRESS THE **2 STOP** BUTTONS



WAIT UNTIL THE DISPLAY TURNS OFF
 PRESS THE NUMBERED TIMER BUTTON TO BE CHANGED AND HOLD IT DOWN FOR 3 SECONDS

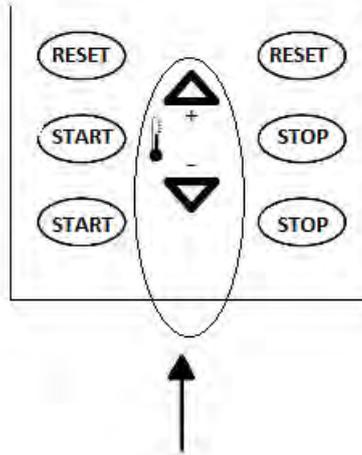


THE FOLLOWING APPEARS ON THE DISPLAY

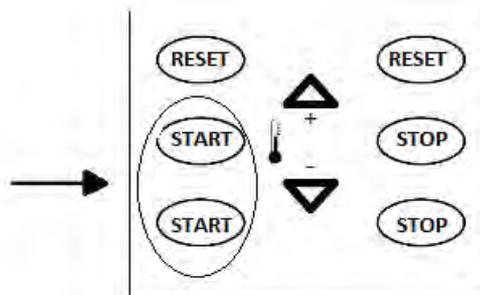


EXAMPLE LEFT BUTTON 1

TO SET A NEW TIME, PRESS THE **UP** OR **DOWN** ARROW



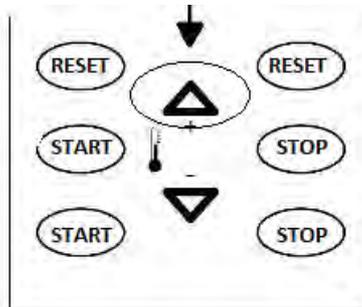
FOLLOW THE SAME STEPS FOR THE OTHER BUTTONS.
 PRESS ONE OF THE **START** BUTTONS TO SAVE AND EXIT PROGRAMMING



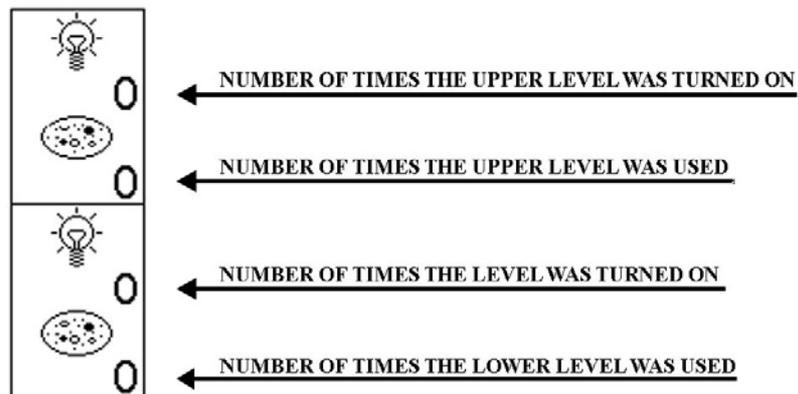
TO DISPLAY THE NUMBER OF TIMES THE OVEN WAS USED

TURN ON THE OVEN .
PRESS THE **2 STOP** BUTTONS

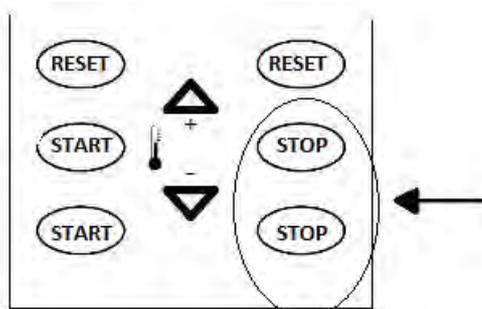
WAIT UNTIL THE DISPLAY TURNS OFF
PRESS AND HOLD DOWN THE **UP** ARROW FOR 3 SECONDS



THE NUMBER OF TIMES BOTH LEVELS WERE TURNED ON AND USED WILL BE DISPLAYED



PRESS **STOP** TO EXIT PROGRAMMING AND RETURN TO NORMAL USE.



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 .

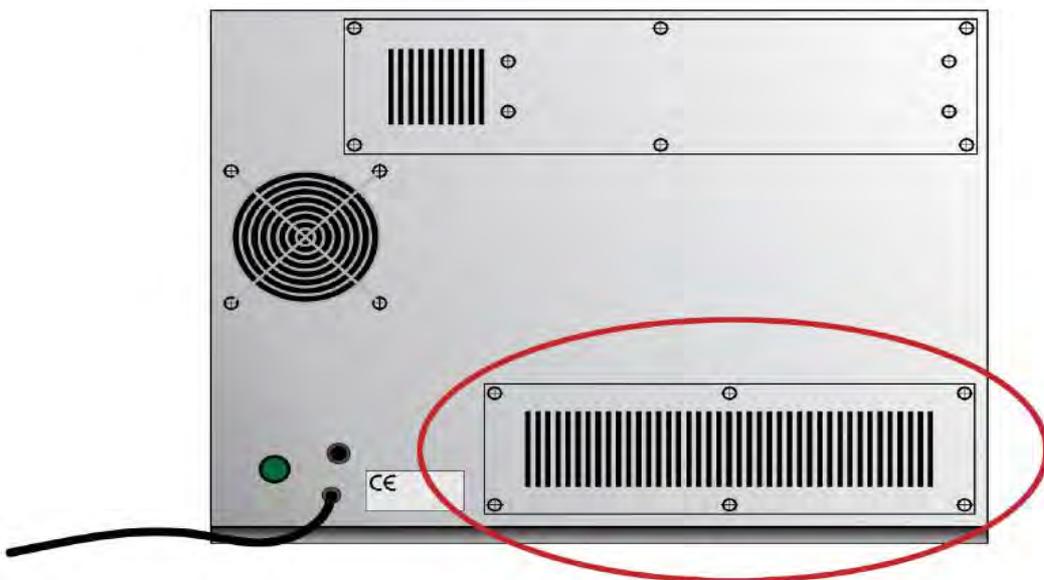
MAINTENANCE

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",*

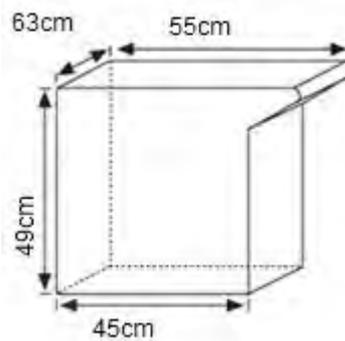
FOR BEST BRUSCHETTA RESULTS.....

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

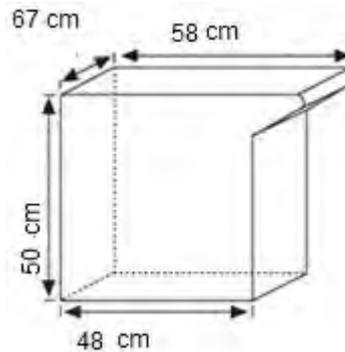
OVEN VP/2 EVOLUTION

WIDTH.....63 CM
DEPTH.....55 CM
HEIGHT.....49 CM
WEIGHT.....46 KG
VOLTAGE.....220 V
TEMPERATURE.....MAX 450 °C
MAXIMUM POWER.....2,55KW



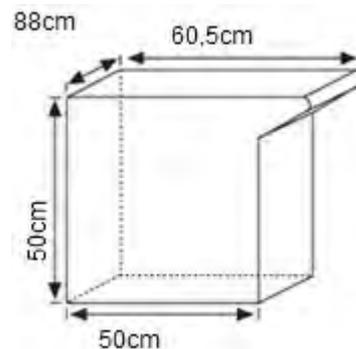
OVEN VP/2 EVOLUTION 17.7

WIDTH.....67 CM
DEPTH.....58 CM
HEIGHT.....50 CM
WEIGHT.....46 KG
VOLTAGE.....220 V
TEMPERATURE.....MAX 450 °C
MAXIMUM POWER.....3,5 KW



OVEN VP/2 EVOLUTION XL

WIDTH.....88 CM
DEPTH.....60,5 CM
HEIGHT.....50 CM
WEIGHT.....75 KG
VOLTAGE.....380 V (Optional 220 V)
TEMPERATURE.....MAX 450 °C
MAXIMUM POWER.....4,5 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/2 EVOLUTION
 VP/2 EVOLUTION XL 2-CHAMBER PIZZA OVEN
 VP/2 EVOLUTION 17.7

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, 16/02/2009

S.T.I.M.A. s.r.l.
Via Prato, 23/25/27
51031 AGLIANA (PT)
TEL. 0574/751330 FAX 0574/679176
P.IVA 01749930978
C. FISCALE 04645790488

SIMBOLLI DI SICUREZZA PRESENTI SUL FORNO

L'utilizzatore ha l'obbligo di controllare che i simboli non siano danneggiati

SAFETY SYMBOLS ON THE OVEN

The user is obliged to check that the symbols are not damaged

SYMBOLS DE SÉCURITÉ SUR LE FOUR

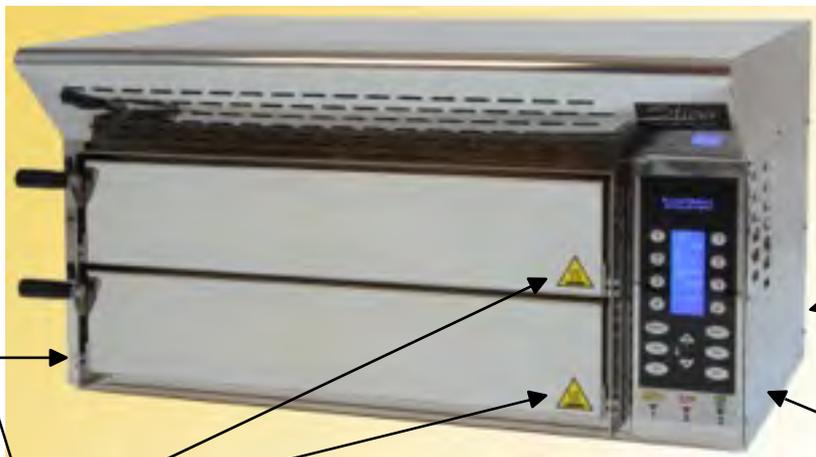
L'utilisateur est tenu de vérifier que les symboles ne sont pas endommagés

SÍMBOLOS DE SEGURIDAD EN EL HORNO

El usuario está obligado a comprobar que los símbolos no están dañados

Sicherheitssymbole auf OFEN

Der Nutzer ist verpflichtet, zu prüfen, dass die Symbole nicht beschädigt



Targa dati tecnici
Technical data plate
Plaque des données techniques
Placa de datos técnicos
Technische Daten Platte

Simbolo superficie calda
Symbol hot surface
Symbole de surface chaude
Surface symbol caliente
Symbol für heiße Oberflächen

ATTENZIONE - Per ridurre il rischio di scosse elettriche, non rimuovere o aprire il coperchio. Non ci sono parti riparabili dall'utente. Rivolgersi a personale qualificato.

WARNING - To reduce the risk of electrical shock, do not remove or open cover. No user-serviceable parts inside. Refer servicing to qualified personnel.

AVERTISSEMENT - Pour réduire le risque de choc électrique, ne pas enlever ou couvercle ouvert. Aucune pièce réparable par l'utilisateur. Confiez l'entretien à du personnel qualifié.

ADVERTENCIA - Para reducir el riesgo de descarga eléctrica, no quite ni abra la tapa. No hay piezas que el usuario pueda reparar. Solicite las reparaciones al personal cualificado.

WARNUNG - Um die Gefahr von Stromschlägen zu verringern, nicht entfernen oder öffnen Sie die Abdeckung. Keine zu wartenden Teile im Inneren. Überlassen Sie die Wartung qualifiziertem Fachpersonal.

