

*Electric Pizza Oven*

ZH-3M ZH-1M

## *User's Manual*

Welcome to purchase and use our electric pizza oven!

Give full play to the performance of this product, to reduce unnecessary losses and injuries, read the instructions carefully before use and retain for future reference.

This series of products is to absorb foreign and domestic benefits of the product of the same type of design is made, fashionable and vivid color, reasonable structure, convenient operation, fast heat up, good insulation properties, energy-saving advantages. This series of products baked pizza, uniform color, crisp and delicious, excellent flavor.

The oven according to national standards GB4706.39-1997 "Household and similar electrical appliances - Safety for commercial electric grill and toasters special requirements" production.

### **WARNING!**

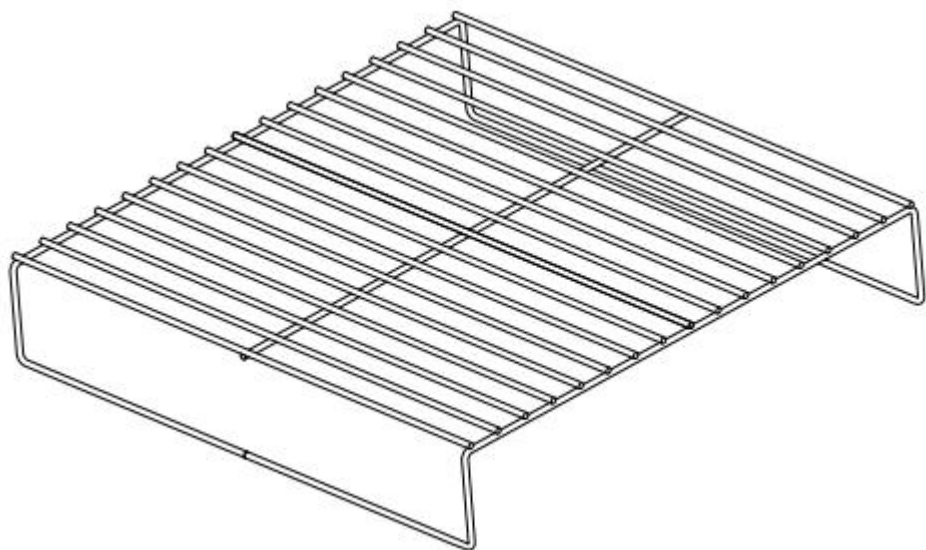
1. Any modification, and improper installation, adjustment, repair or maintenance may result in property damage or personal injury. For adjustment or repair should be to contact the supplier by trained professionals.

2. For your safety, please do not store or use flammable or explosive gases, liquids or articles in the vicinity of this product.

## New Gift of pizza oven:

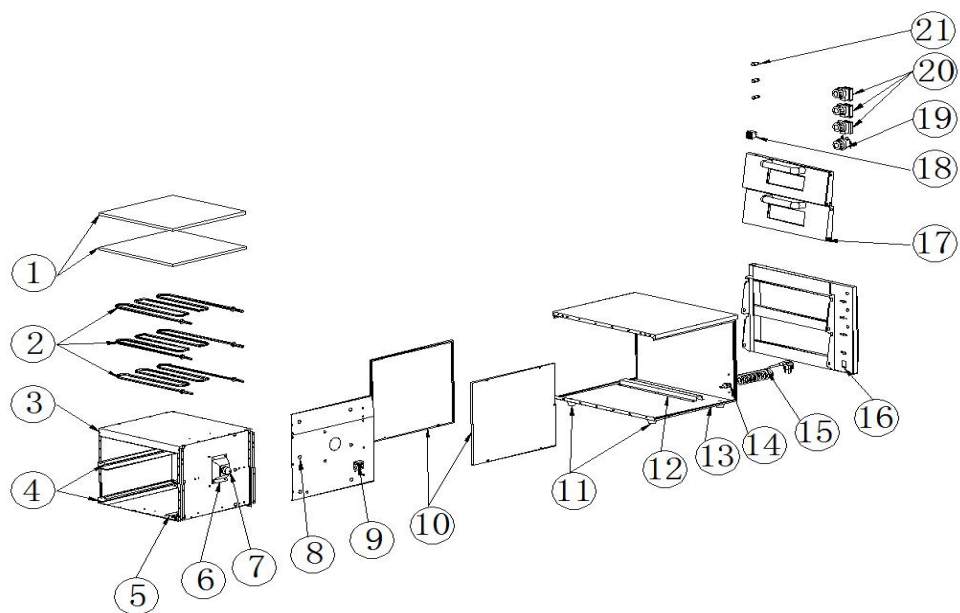
ZH-1M: Mesh Oven Rack\*1pc

ZH-3M: Mesh Oven Rack\*2pc



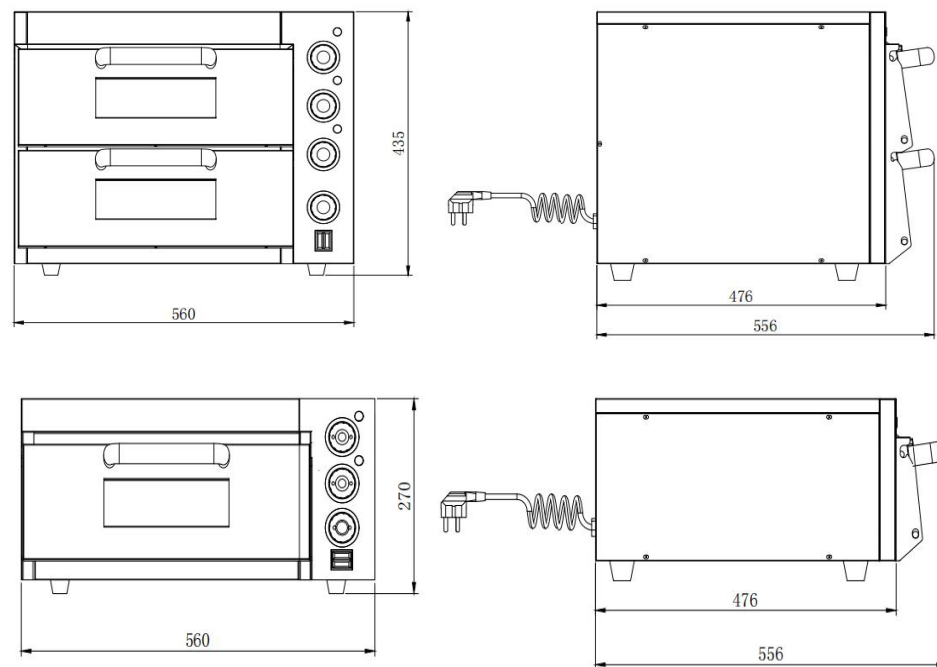
Have a nice day!

Maintenance of three-dimensional exploded view:



1. pizza stone,400\*400\*13mm    2.heating tube,(220V/1000W )  
 (110V/650W)    3.inside components 4.support place of pizza stone  
 5.downside support plate of heating tube    6.lampshade    7.Heat lamp  
 8.board that holds down cotton    9.Five cylinder terminal    10. left and  
 right plate of machine    11.supporting leg    12.support plate of inside  
 components    13.outside components    14. Cable head    15.power line  
 16.Before frame components    17.components of door 18.on-off switch  
 19.timer    20.Thermostat    21.indicator light

## I . Product Shape Structure:



## II . Basic Parameters:

Name	Electric pizza oven (ZH-3M)	Electric pizza oven (ZH-1M)
Power (KW)	3	2
Voltage (V)	220-240	220-240
Frequency (Hz)	50 - 60	50 - 60
Dimensions (mm)	560 × 556×435	560 × 556 × 270
Inner size (mm)	400 × 400 × 150	400 × 400 × 150

Layers	2	1
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Name	Electric pizza oven (ZH-3M)	Electric pizza oven (ZH-1M)
Power (KW)	1.95	1.3
Voltage (V)	110	110
Frequency (Hz)	60	60
Dimensions (mm)	560 × 556×435	560 × 556 × 270
Inner size (mm)	400 × 400 × 150	400 × 400 × 150
Layers	2	1

### III. Transportation and storage:

During transporting, the product should be handled with care, not upside down to prevent damage to the shell and internal. The packaging has a good product should be placed within the warehouse of a well-ventilated, non-corrosive gases. Need temporary storage should be taken when the rain measures.

### IV. Installation Notes:

1. The supply voltage must be consistent with the supply voltage of the product nameplate.
2. The furnace should be placed on the balance left and right side of the left objects 10cm or more, on the back should be away from combustible material (such as brick, etc.) 20cm Or more. Work can not be placed at the top of combustible materials such as towels, clothing, etc..
3. When used, can not open the door to pick and place items in order to

avoid danger (cut off the power).

4. The device temperature adjustment range between 50-350 °C, it is recommended that the normal use temperature of 200-300 °C

### X. daily checks:

Before and after use to pay attention to check the machine status

Before using the machine is tilted?

Power lines are aging, cracked or broken?

The control panel is not damaged?

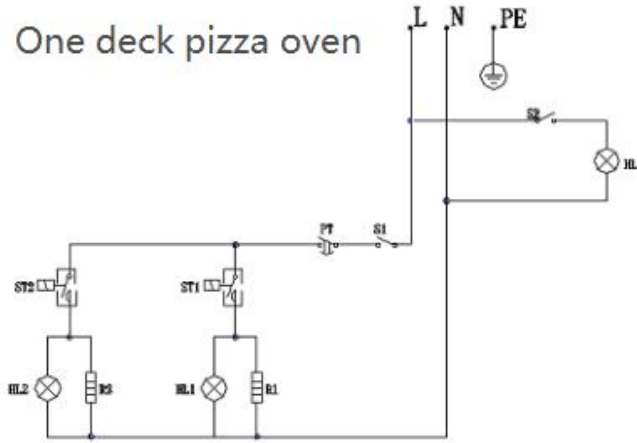
Is it heated?

There is no abnormal noise or loss of control?

### WARNING!

Must often carry out routine inspections. Regular checks of the product, can prevent serious accidents have occurred. Feel the circuit, and to stop using the machine failure. Notified as soon as the inspection and maintenance of professional and technical personnel.

## IX. Electrical Schematic:



H1,H2,H3: Heating indicator      HL: Lighting

(depending on the need to adjust themselves to the set temperature).

5. Near the installation location is not storage of inflammable and explosive materials.

6. The installation of the product should be invited to the professional and technical personnel to operate, are not free to make changes.

7. Electrical connection and installation of the furnace, should be invited to hold the electrical operating permit to install.

### SPECIAL NOTE:

#### WARNING!

λ This product is a commercial machine by trained personnel.

This product can not be demolished, and can not be modified, nor can tilt the installation. Demolition and conversion of this product will cause serious accidents have occurred.

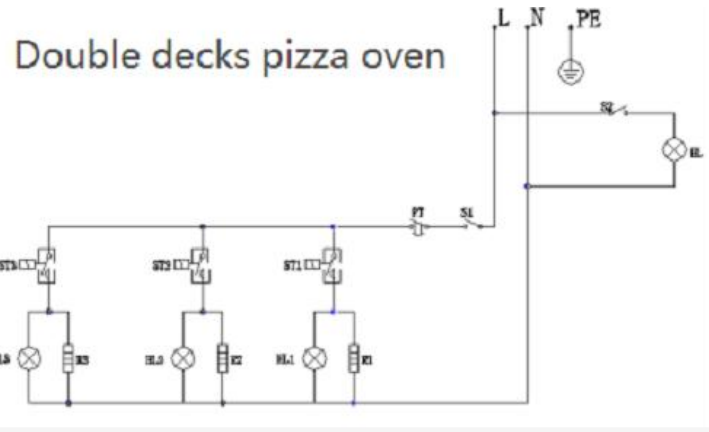
When cleaning, cut off the power, do not direct spray water to the product. Water conductivity, the product may cause an electric shock due to leakage. Do not pat the product or place heavy objects on the product, normal operation can cause equipment damage and dangerous.

In the course of their work, front and rear, due to the high-temperature relationship, do not direct contact with the body inside and door by hand.

λ prohibit the use of the product labeling other than the power supply power. Prohibit the use of the of the power supply does not meet safety standards.

#### Attention!

Occurrence of thunder and lightning, disconnect the power as soon as possible, to avoid lightning damage. Prohibit the use of hard, sharp objects to damage the body surface and the control panel. After use, disconnect the power. Circuit installation and maintenance must be carried out by a qualified professional engineering staff. If the power cord is damaged, to avoid danger, to be replaced by the manufacturer, or the



ST1/ST2/ST3 : Thermostat      S1: Switch      S2:Switch of inner lighting

PT: Timer Switch

R1: Top heating tube      R2: Middle heating tube      R3: Bottom heating tube

maintenance department or similarly qualified persons.

## VI. Instructions:

1. Open the power switch, adjust the thermostat knob to the desired temperature, then adjust timer(must adjust thermostat and timer, then machine will start heating);
2. When temperature reaches the set temperature, you can start to bake Roast; When finish the pizza grilled, need turn off the power switch, opened the door to remove the pizza.

## VII. Cleaning and Maintenance:

1. Before cleaning off the power to prevent the occurrence of an accident.
2. Work week after the wet towels available free of corrosive detergent scrub pizza plate, body surface and the power cord. Never use water to flush directly, prevent the water to penetrate the destruction of the electrical properties, resulting in electricity safety incidents.
3. When unused for long periods should be clean and placed in a well-ventilated, non-corrosive gases inside the warehouse.

## VIII. The General Fault Diagnosis:

	malfunction	reason	methods
1	Switch on the power supply, the indicator light is on, but the machine does not heat up	1. Thermostat damaged. 2. The heating tube burns out	1. Replace the temperature controller 2. Replace the heating tube
2	Switch on the power supply, turn the thermostat, temperature rise can not be controlled	Thermostat malfunction	Replace temperature controller
3	Switch on the power supply, the indicator light is not on	Indicator light damage	Replacing an indicator
4	When the power supply is switched on, the indicator light is not on and heating tube not heated	1. The power supply is abnormal. 2. The fuse blew out	1. Check the power supply and connection cables to ensure that the power supply is normal. 2. Replace fuse

The fault projects for reference only, if failure occurs, stop using them immediately and notified as soon as the inspection and maintenance of professional and technical

personnel