



Single & Double Pizza Oven PO4 & PO4+4 Operating Manual

Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for safe operation so please read carefully and retain for future reference.

Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Ensure voltage and frequency power requirements for the pizza oven match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.

Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.

Technical Data

Specifications:

Model:	PO4	PO4+4	
Voltage (V)	220-240V 50Hz	220-240V 50Hz	
Power (W)	3000	6000	
Max Capacity	4x 300mm Pizzas	8x 300mm Pizzas	
Max. Temp (°C)	500	500	
Weight (Kg)	62	118	
Dimensions (mm)	910w x 820d x 430h	910w x 820d 750h	

Installation

Out of the box:

Remove all packaging and protective plastic covering.

Ensure the product is not damaged. If the product is damaged contact your local dealer or the manufacturer immediately as the courier may be liable.

Positioning:

To ensure there is sufficient space for ventilation, please adhere to the following clearances:

- **Above**: 100mm
- **Rear**: 200mm
- Left: 100mm
- **Right**: 100mm

Ensure there is enough space at the front of the oven to easily access the control panel and remove the shelving racks.

Ensure the oven is placed on a solid surface or stand, which is strong enough to support its weight. Also, ensure that the oven is level.

Before use:

Before operating the oven for the first time, turn the oven on for roughly one hour at 20° C (40° F) to remove any fumes or odours which may be present.

Operating Instructions

- 1. Switch on the power supply, turn on the power switch and turn the thermostat knob (the top knob) to the required temperature.
- 2. Then select to use; the top, bottom or both top and bottom elements inside the pizza oven to cook, using the element selector knob.
- 3. The temperature inside the oven is displayed on the temperature gauge above the thermostat knob.

- 4. When the temperature reaches the required setting, open the door and put the pizza into the chamber to cook. Be careful when opening the oven door as it will be hot inside the oven.
- 5. The oven can be left on to continuously place and remove uncooked and cooked pizzas.
- 6. When all cooking has been finished, please ensure the pizza oven is turned off both on the machine and at the mains.

Maintenance

Cleaning:

Please ensure the unit is turned off and unplugged prior to cleaning. Also ensure that the unit has sufficiently cooled down if cleaning shortly after use.

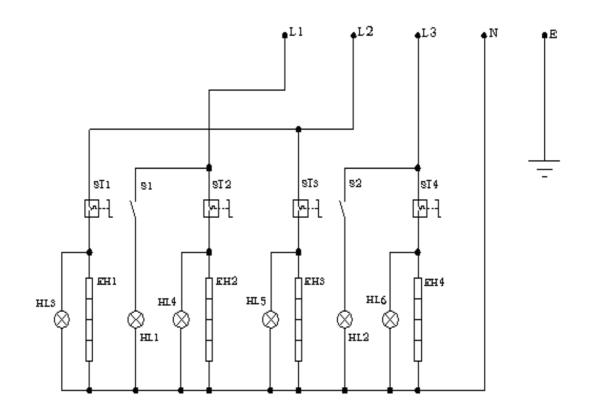
To clean to outside and front stainless steel parts of the unit simply use a damp cloth to wipe all grease and food from the pizza oven. Regularly cleaning the unit will help prolong its life.

Troubleshooting

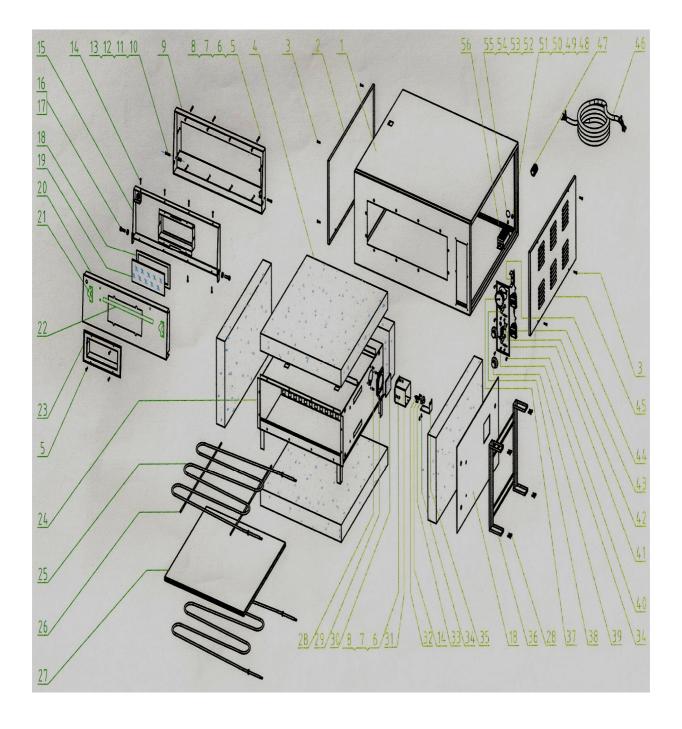
Problem	Causes	Solution	
The power indicator is	1. Thermostat is	1. Replace the thermostat.	
on but there is no heat.	broken.	2. Replace the heating	
	2. Heating element is	element.	
	burned out.		
The power is switched	1. Thermostat is	1. Replace the thermostat.	
on and the thermostat	broken		
is turned on. The			
temperature increases			
but cannot be			
controlled.			
The power is switched	1. Indicator is broken.	1. Replace the indicator.	
on, the oven is switched			
on but the indicator			
does not illuminate.			

The power is switched	1. Power supply is not	1. Check the power supply	
on, the indicator does	working.	and wire connection to	
not illuminate and there	2. Fuse is burned out.	make sure the supply is	
is no heat.		working.	
		2. Replace the fuse.	

Circuit Diagram



Parts Diagram



56 55	<u>301070180</u> 302212755	terminal 30A spring washer ¢=5	1 2
54	302212733	flat washer $\phi=5$	4
53	302212711	nut M5	2
52	302210004	screw M5×20	1
51	302212793	spring washer /¢=6	2
50	302212755	flat washer /¢=6	3
49	302212712	nut /M6	2
49	302210005	screw /M6×20	1
47	301070072	¢16PG16 power cord shealth	1
46	301050029	power cord	1
40	20202008003	right side plate	1
45	20202008003	thermometer support	1
44	301030025	thermostat (EGO) 500°C	2
	301080008	on/off switch	1
42			
41	303120843	panel 319×11	1
40	302210698	SCREW	6
39	301110041	thermostat knob	2
38	301130004	indicator light green	2
37	301020011	thermometer (EGO) 500°C	1
36	20102008004	aluminum silicone felt holder	1
35	20202001034	lamp holder plate	1
34	302210273	screw M4×6	6
33	301130038	4A lamp holder	1
32	301130046	lamp /WR-10 PHILIPS	1
31	20202001032	rear lampshade I	1
30	302100036	glass	1
29	20202001033	rear lampshade II	1
28	302210276	screw M4×12	12
27	302240010	firebrick	1
26	20202006017	element support	2
25	301040128	element 230V/2.1Kw	2
24	20102008003	inner chamber	1
23	20302001004	door window	1
22	20202006030	EP-2 handle	2
21	302070054	handle base	2
20	20302006003	front panel of door	1
19 10	302100109	glass	1
18 17	303060002 302212698	Aluminum silicone felt	1 10
17	302212698	flat washer Ø8 screw M8×30	2
15	20102006009	rear panel of door	1
14	302210701	screw M4×20	10
13	302210701	nut M5	2
12	302212780	spring washer \$5	2
11	302212696	flat washer Ø5	2
10	302212090	screw M5×30	2
9	20202008016	door frame	1
8	302210048	nut M4	16
7	302212779	spring washer Φ4	16
6	302212695	flat washer \$4	16
5	302210437	screw M4×20	16
4	303060001	thermal insulation material	
3	302211179	screw M4×20	8
2	20202008004	left side plate	1
1	20302008002	body shell	1
No	part No.	Name	Qty