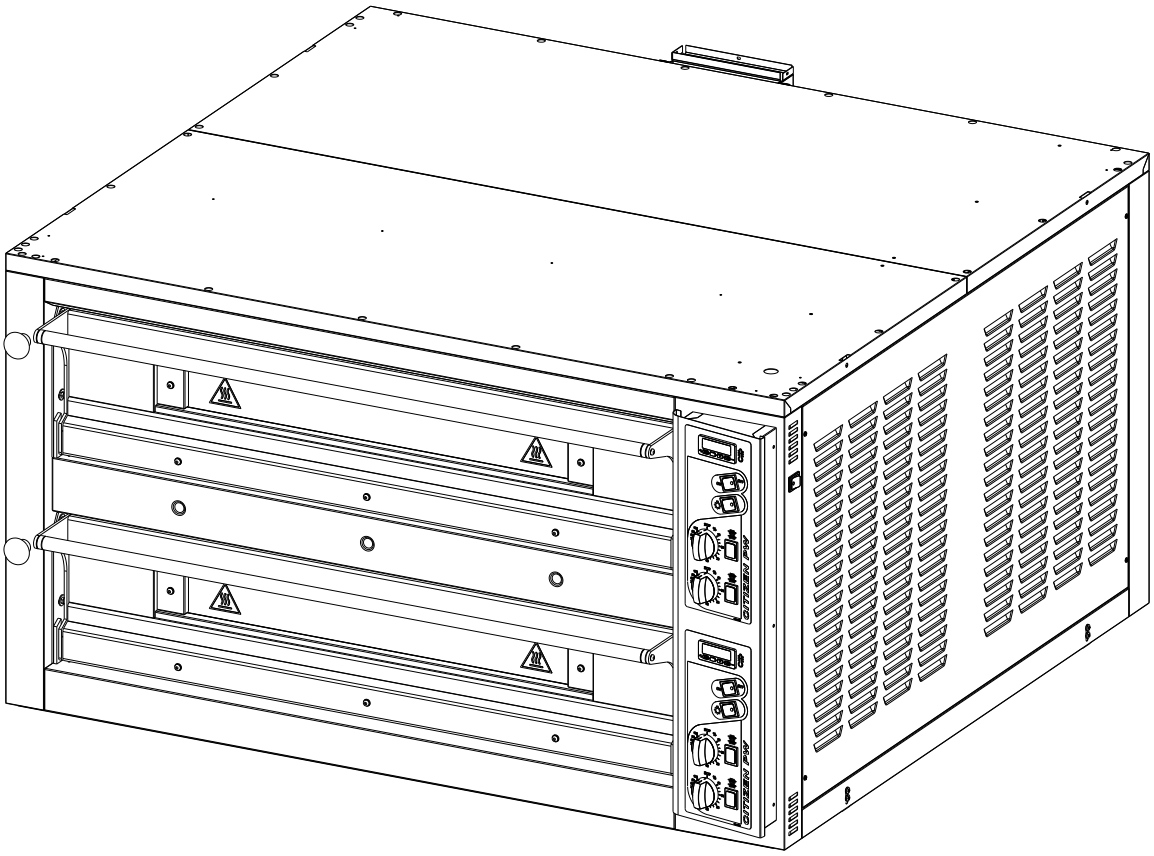


CITIZEN PW EM 6 - 9/MC
CITIZEN PW EM 6+6 - 9+9/MC

Manuale di installazione, uso e manutenzione

Manual for installation, use and maintenance

Manual de instalación, uso y manutención

Notice d'installation, d'utilisation et d'entretien

INSTALLATIONS-, BEDIENUNGS- UND INSTANDHALTUNGSHANDBUCH

DICHIARAZIONE DI CONFORMITÀ
DECLARATION OF CONFORMITY
DECLARACIÓN DE CONFORMIDAD
DÉCLARATION DE CONFORMITÉ
KONFORMITÄTSERKLÄRUNG

Noi
We / El que suscribe / Nous / Wir

Dr. ZANOLLI s.r.l.
Via Casa Quindici, 22
37066 Caselle di Sommacampagna, VR

dichiariamo sotto la nostra esclusiva responsabilità che l'apparecchiatura
declare under our responsability that the equipment / declara bajo su propria responsabilidad que l'equipo / déclarons sous notre responsabilité que l'appareil / erklären in alleiniger Verantwortung, daß das Gerät

Marca
Manufactured by / Marca / Marque de fabrique / Bezeichnung
Modello
Model / Modélo / Model / Modell
N° di serie
Serial number / N° de serie / N° de série / Seriennummer
Anno di costruzione
Year of construction / Año de construcción / Année de construction / Baujahr

come descritto nella documentazione allegata, è in conformità con le seguenti direttive europee
is in conformity with the following European Directives / es conforme con las siguientes Directivas europeas / est conforme aux suivantes Directives européennes / auf das sich diese Erklärung bezieht, mit den E – Normen

- **2014/35/CE Direttiva Bassa Tensione**
  Low Tension Directive / Directiva Baja Tension / Directive Basse Tension / Niederspannungsrichtlinie
- **2014/30/CE Direttiva Compatibilità Elettromagnetica**
  Electromagnetic Compatibility Directive / Directiva Compatibilidad Electromagnetica / Directive Compatibilité Electromagnétique / Elektromagnetische Verträglichkeit
- **1935/2004/CE Regolamento Oggetti destinati a venire in Contatto con i Prodotti Alimentari**
  Regulation for Equipment intended to come into Contact with Foodstuffs / Normativa para Equipos destinados a entrar en Contacto con Alimentos / Réglementation Objets destinés à venir en Contact avec des Produits Alimentaires / Gesetzliche Regelung der Gegenstände, die mit Lebensmitteln in Kontakt kommen
- **2011/65/CE Direttiva RoHS 2** *RoHS 2 Directive / Directiva RoHS 2 / Directive RoHS 2 / Richtlinie RoHS 2*

e con le norme cogenti alle direttive.
and with the compulsory regulations of the Directives / y con las normas ineludibles de las Directivas / et aux normes inéluctables des Directives / und mit den Zwangsvorschriften der Richtlinien, übereinstimmt

Caselle di Sommacampagna

Dr. Zanolli s.r.l.
Collaudatore
Tester / Ensayador / Testateur / Prüfer

1952 • ITALY
Dr. Zanolli s.r.l.
Via Casa Quindici, 22
37066 Caselle di Sommacampagna (Verona) Italy
Tel. +39 045 8581500
Fax. +39 045 8581455
www.zanolli.it - zanolli@zanolli.it

Capitale sociale € 93.600,00
Reg. Imprese N.3367
Cod. Fisc./Part. IVA 00213620230
Codice Comunitario IT 00213620230
R.E.A. VERONA N. 57706
Export M. VR005011
Codice Univoco Fatturazione 2LCMINU

INDEX

1. INTRODUCTION

The electrically fed baking modules of the "CITIZEN PW" oven series have been designed mainly for the baking of pizzas and similar products in a traditional way.

Of a high mechanical and electrical quality, the ovens of the "CITIZEN PW" series are built with a single frame, in a version with one or two chambers and with baking surfaces housing 6 or 9 pizzas having a 30 cm diameter.

As part of a modular series, these ovens can be combined with other elements of the same range (hood, proofing chamber, base and base modules), thus meeting each Customer's specific requests.

In particular the ELETTROMECHANICAL version, which we are referring to in this manual, has been conceived to give our Customers a reliable, user-friendly oven with base functions for a pizzeria oven.

The manufacturer wish to thank you for the preference you us by choosing this product. We can assure you that you made a good choice, since for decades our company has been committed to the manufacture of quality products without compromises in the selection of the best materials.

For a better use of your new oven, we are asking you to follow the instructions given in this manual.

2. HOW TO USE THIS MANUAL

⚠ **The paragraphs with this symbol contain essential safety information. They must all be read both by the installers and by the final user and any of his staff who may use the equipment. The manufacturer shall not be held liable for any damage which may occur as a result of failure to observe the norms indicated in these paragraphs.**

⊘ **The paragraphs with this symbol contain important information which can be used to avoid damage being caused to the equipment. It is the user's own interest also to read these paragraphs carefully.**

 **This symbol applied to various points on the oven serves to warn the user of danger: "ATTENTION: HOT SURFACES!".**

 **This symbol, applied to various points on the oven, serves to warn the user of the presence of a non-insulated "high voltage hazard" inside the oven's casing, there being enough power to constitute a fire risk or to electrocute a person.**

⚠ This manual should be kept near to the equipment itself so it can be quickly and easily consulted. The manual must travel with the equipment if it is moved to another owner as the latter may not be considered complete or safe without it.

Please take note of the code and revision numbers which are behind the back cover. If this copy should get mislaid or destroyed you can order another one by referring to the codes.

⚠ This manual is divided up into a number of chapters. All of these should be read by the installers, maintenance staff and the final user, both in relation to its **safe use** and in order to obtain the best result from this product.

Despite this we also give below some useful indications on how to look things up quickly in the various chapters.

Chapter 3 describes the field of use of the equipment and provides the characteristics and figures which may be needed when choosing, installing and using it. It should be used as a reference to check the use which is intended to be made of the equipment corresponds to that for which it was designed, and whenever it is necessary to know an exact size value relating to the equipment.

Chapter 4 provides all the information necessary for the installation of the equipment. The manual is primarily written for specialised staff but may be read in advance also by the final user to prepare and set up the space and plant necessary for the proper working of the equipment.

Chapter 5 is for reference whenever the user wishes to clarify specific aspects of the equipment operation. **It is not advisable to use these chapters as a way to learn how to use the equipment.**

Chapter 6 is useful for the user who has to learn to use the oven from scratch. It guides the user through the essential operations for switching on, use and switching off of the equipment in safety. To exploit all the possibilities of the equipment the user should refer to chapter 5.

Chapter 7 provides all the information required for the cleaning of the equipment i.e. all those operations which have to be carried out by the user in order to ensure that the equipment continues to function safely (especially from the point of view of hygiene) and generally obtains the best results at all times.

Chapter 8 provides the information necessary for proper periodic and extraordinary maintenance e.g. repairing or replacing of the equipment.

This chapter also has an exploded view of the equipment and list of spare parts to make ordering and replacing any damaged parts easier.

⚠ These maintenance operations must be carried out by specialised staff.

Chapter 9 provides the information necessary for the decommissioning and demolition.

3. SPECIFICATIONS

3.1. Product identification

This manual refers to single chamber baking modules 6 - 9/MC and to double chamber modules 6+6 - 9+9/MC of Citizen PW series, version with electromechanical controls.

3.2. Conformity to directives

The above mentioned baking modules carry the compulsory marking CE which guarantees their conformity to the following European directives:

2014/35/CE Low Tension Directive
2014/30/CE Electromagnetic Compatibility Directive
2011/65/CE RoHS 2 Directive
1935/2004/CE Regulation for Equipment intended to come into Contact with Foodstuffs.

3.3. Envisaged use

The baking modules of the Citizen PW series have been designed to bake pizzas and similar products and non fine pastry onto pans or directly on refractory surfaces.

⚠ Such modules are meant for a professional use only by qualified personnel in the restaurant industry (restaurants, pizzerias, pastry shops, etc.) **and are exclusively intended to be used by qualified staff.**

The operations envisaged in normal usage are the opening and closing of the doors, the loading and unloading of the products from the bedplates of the baking chamber, switching on, regulation, switching off and cleaning of the equipment.

3.4. Technical specifications

The following table shows the baking modules' technical specifications.

	Citizen PW 6/MC	**Citizen PW 6+6/MC**	**Citizen PW 9/MC**	**Citizen PW 9+9/MC**	**Units of measurement**
Weight	155	260	200	315	Kg
External dimensions	1420×960×425	1420×960×780	1420×1310×425	1420×1310×780	mm
Cooking chamber size (standard refractory)	1080×700×155	1080×700×155	1080×1050×155	1080×1050×155	mm
Cooking chamber size (all refractory kit)	1040×680×150	1040×680×150	1040×1030×150	1040×1030×150	
Capacity (pizzas Ø30cm)	6	6+6	9	9+9	n°
Electrical feed	three-phase or three-phase + neutral				
Voltage	230 o 400				Vac
Frequency	50 o 60				Hz
Current at 400Vac 3-N 50/60Hz	13.9	26	16.55	33.1	A
Current at 230Vac 3 50/60Hz	24	48.2	28.6	57.2	A
Current at 230Vac 1-N 50/60Hz	38.3	2 x 38.3	48.7	2 x 48.7	A
Total electrical power	8.8	17.6	11.2	22.4	kW
Electrical connection	plugless 4 or 5 lead cable				
Cooking chamber light					
Type	halogen				
Power	50				W
Cooking control					
Temperature control	electronic thermostat				
Maximum temperature which can be set	400				°C
Power control	separate for oven roof and bedplate				
Ambient conditions					
Temperature	0-40				°C
Maximum humidity	95% without condensation				

Table 3.1.Technical specifications

4. INSTALLATION

⚠ **ATTENTION: these installation instructions are for the exclusive use of personnel qualified for the installation and maintenance of electrical and gas equipment conceived for professional use in the foodservice industry and community catering operations. An installation carried out by unqualified persons could cause damage to the oven, to people, animals or property.**

⚠ **ATTENTION: Proceed with the installation according to those norms in force in the country where it is being carried out.**

In addition, where it is necessary to carry out modifications or adaptations to the electrical or gas systems of the building in which the oven will be installed, whoever carries out such modifications must certify that the work has been undertaken according to current “best practices”.

4.1. Checking on delivery

Unless otherwise agreed, the products are carefully packaged in a robust structure in wood and with a sheet of nylon bubble wrap giving protection against knocks and humidity during transport. These are consigned to the freight operator in the best of condition.

We recommend, however, that you to check the packaging on arrival for any signs of damage. If damage has occurred, have it noted on the receipt which must be signed by the driver.

Once the equipment has been unpacked, check that it has not suffered damage. Also check that all the dissembled parts are present.

In the event of damage to the equipment and/or missing parts, bear in mind that the freight operator can only accept claims within 15 days of delivery and that the manufacturer cannot be held responsible for damage incurred to its products during their delivery. We are however, available to assist you in presenting your claim.

⚠ **In the event of damage do not try to use the equipment and consult with professionally qualified personnel.**

4.2. Choosing a place for installation

An effective, safe and long lasting functioning of the appliance also depends on the position in which it is installed. For this reason, it is advisable to carefully consider where to install the equipment before it is delivered

Install the appliance in a dry and easily accessible place both to facilitate its use and to carry out cleaning and maintenance. The area around the equipment must be kept clear. It is particularly important to avoid obstructing the cooling outlets located at the sides of the equipment.

⚠ **The appliance must be installed at least 20cm from the walls of the room or from other equipment so that the ventilation outlets located on the sides of the oven are not obstructed.**

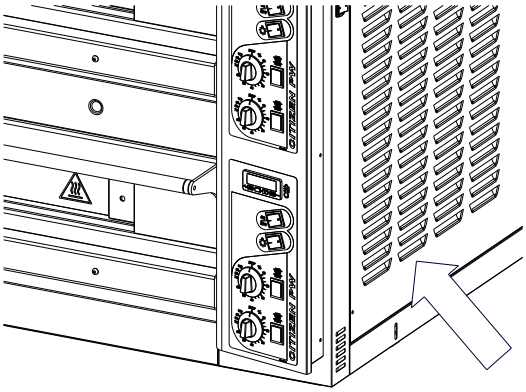


Figure 4.1.Cooling openings

Whilst in operation, cooking equipment produces vapor and cooking smells that compromise the integrity of a healthy working environment.

In the case of electric ovens, even if it is not obligatory, the installation of an extraction fan and hood is recommended to improve conditions in the working environment and to avoid damage to the ceiling of the area where it is housed caused by hot, oily fumes.

⚠ A check must be made to ensure that the temperature and relative humidity never exceed the maximum and minimum values indicted in the specifications (see paragraph 3.4) even when the oven itself or other ovens in the room are functioning.

Exceeding these values especially the temperature or the maximum relative humidity can easily and unexpectedly damage electrical equipment creating hazardous situations.

⚠ **The Manufacturer cannot answer for damage caused by ignoring these abovementioned norms as well as the information in this manual.**

4.3. Moving the unit

To offload and transport the unit, use a pallet truck or a transpallet lifter with a load capacity at least equal to that of the unit, insert the forks into the space provided in the lower part of the packing.

When moving the module which is not packed insert the forks in the upper chamber.

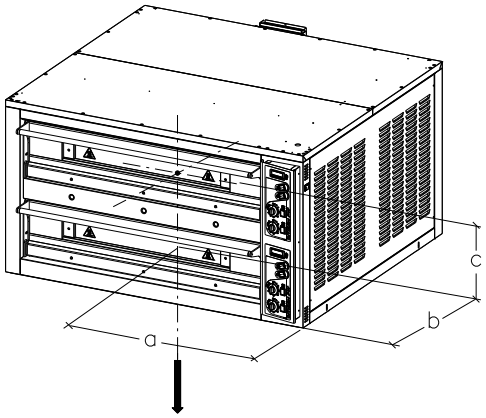


Figure 4.2.Centre of gravity

⊘ To avoid damage, place protective material between the forks and the unit.

⚠ In all situations, to avoid unpredictable movement, be aware of the equipment's centre of mass (Fig.4.2 e Tab.4.1).

⚠ Take care that children do not play with the packaging materials (e.g., plastic sheeting and Styrofoam): suffocation danger!

	a [mm]	b [mm]	c [mm]
Citizen PW 6/MC	710	455	262
Citizen PW 6+6/MC	710	455	390
Citizen PW 9/MC	710	630	262
Citizen PW 9+9/MC	710	630	390

Table 4.1.Centre of gravity

4.4. Mounting the module

1 - Position the module on the base / cell / other module, proceeding as described at paragraph 4.3 (Fig.1)

2 - Allow the four fixing Flanges on the corners of the oven to drop into position (Fig.1)

3 - Secure with the screws provided (Fig.1)

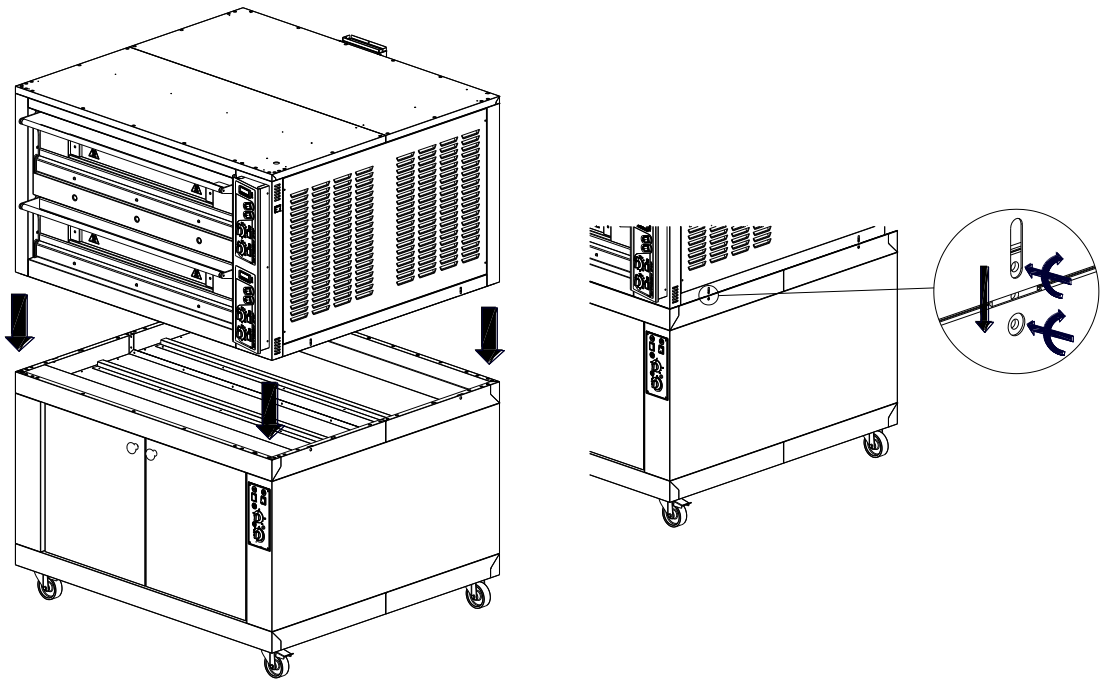


Figure 4.3 Mounting the module

4.5. Electrical connection

⚠ Before making any connection, check that the specifications of the electrical supply to which the equipment must be connected, correspond to the specifications of the power supply required by the apparatus itself (see Tab. 3.1).

⚠ The appliances are supplied with an electric connection with ground/earth cable for connecting the appliance to the power grid according to the supply required (see cap. 3.4 Tab. 3.1).

In compliance with the safety norms in force. **It is obligatory to connect the ground/earth cable (yellow-green) to an earthing system with the same dispersion capacity as the appliance itself. The efficiency of this system must be correctly verified according to the norms in force.**

The power cable must terminate with a plug to connect to the electrical switchgear having a corresponding differential magneto thermal switch.

⚠ **The equipment is not supplied with a power plug.**

The coupling between plug and socket must be such that the earth conductor is connected first and disconnected last and must have the right dimensions for the rated current (see Table 3.1). Plugs and sockets for industrial use of the type CEE17 are suitable or those which satisfy European norm EN 60309.

The thermal circuit breaker must be calibrated to the total rated current and the magnetic circuit breaker calibrated to the rated current (In the case of ovens this is only slightly higher than rated current), while the differential mechanism must be calibrated to the 30 mA current (see Table 3.1).

The electrical socket must be easily accessible and must not require further location after the installation of the equipment. The distance between the equipment and the socket must be sufficient to avoid stretching the power cable.

⚠ **The power cable must never be trapped under the feet or wheels of the equipment**

⚠ **If the power cable is damaged it must be substituted by customer support or by a qualified service engineer so as to avoid any risk.**

The Manufacturer does not accept responsibility for damage caused by failure to observe the abovementioned norms.

For the position of the power supply connections and the technical data information plate see Figures 4.4 and 4.5 below.

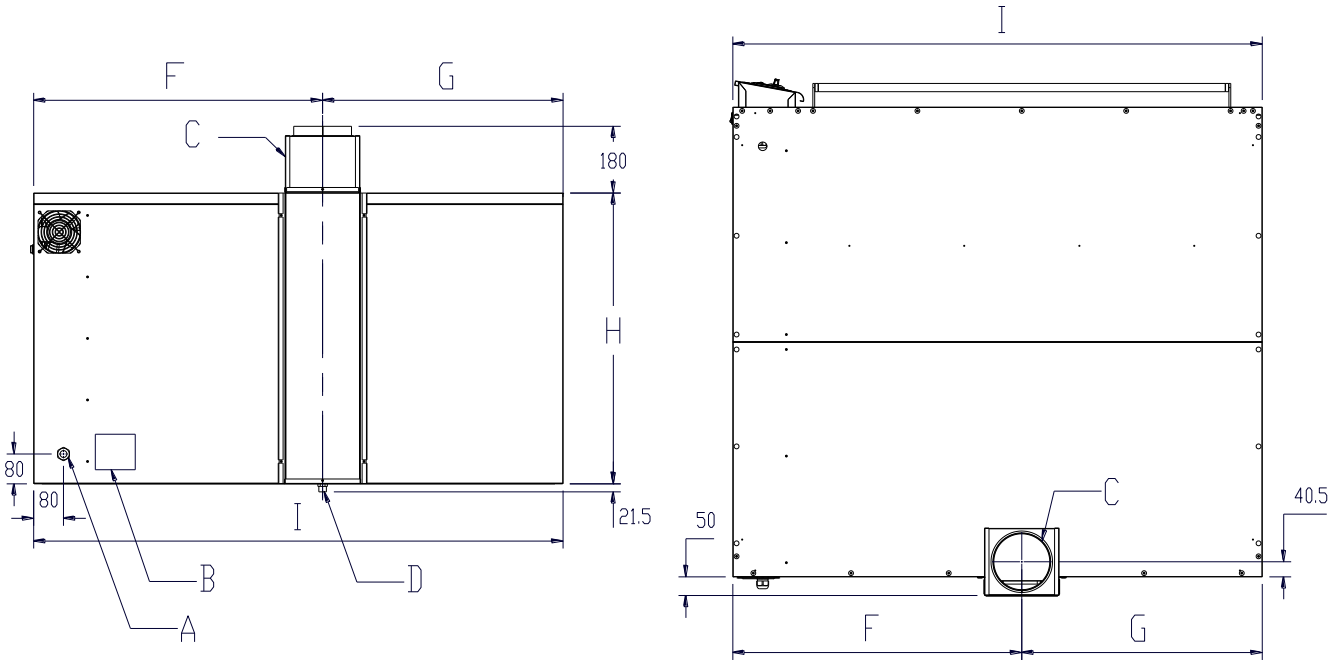


Fig.4.4 Point of entry for the electrical cable, the vapour exhaust outlet, the condensation exhaust outlet and of the information plate for the module without top.

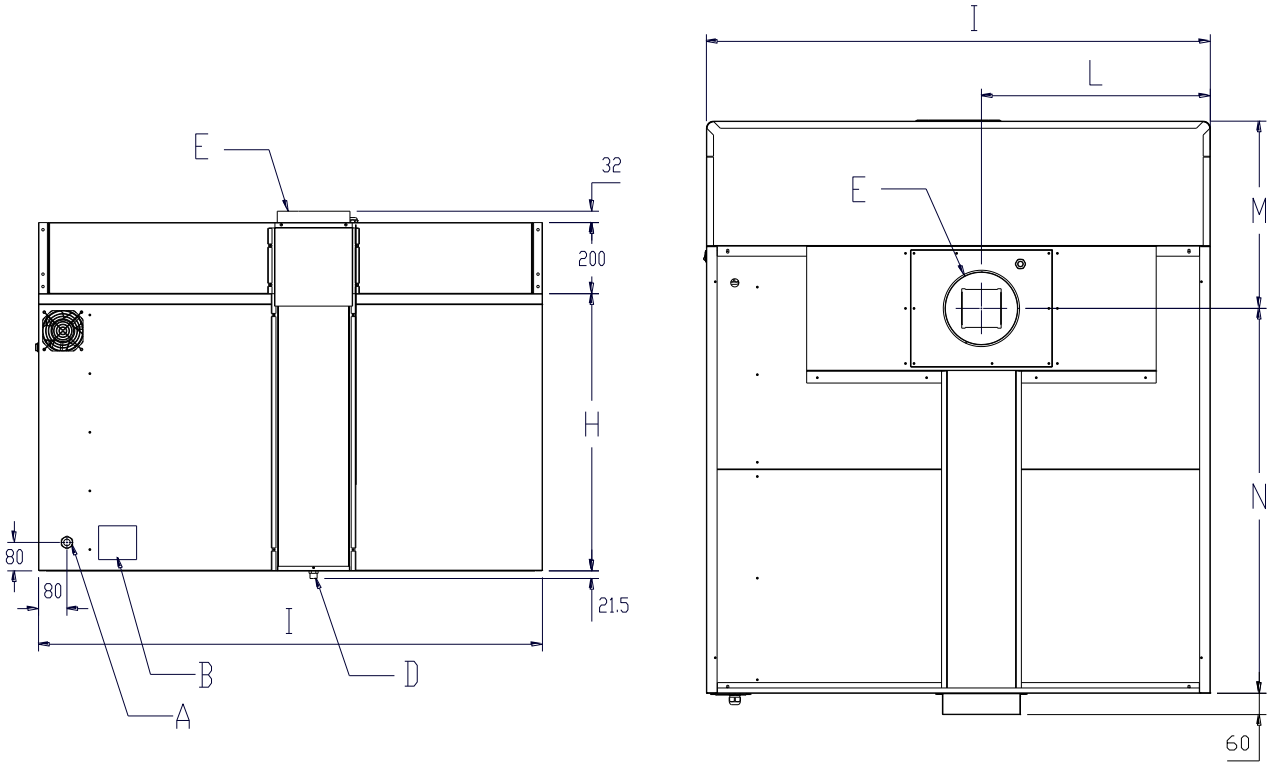


Fig.4.5 Point of entry for the electrical cable, the vapour exhaust outlet, the condensation exhaust outlet and of the information plate for the module with a top.

A= ELECTRICAL POWER INPUT
B= INFORMATION PLATE
C= VAPOUR EXHAUST CONNECTION Ø 150mm (COD. TUBO0191) *
D= CONDENSATION EXHAUST (COD. TUBO0023)
E= VAPOUR EXHAUST Ø 200mm

	F [mm]	G [mm]	H [mm]	I [mm]	L [mm]	M [mm]	N [mm]
Citizen PW 6/MC	775	645	425	1420	505	427	833
Citizen PW 6+6/MC	775	645	780	1420	505	427	833
Citizen PW 9/MC	775	645	425	1420	505	427	1183
Citizen PW 9+9/MC	775	645	780	1420	505	427	1183

*** N.B. When the unit is consigned without top, it is supplied with a vapor exhaust connector (for Ø150mm tubing)**

⚠ **Check that the exhaust system creates an adequate draft for expelling vapors and cooking odors (see paragraph 4.6).**

4.6. Emissions from cooking appliance

⚠ **ATTENTION! Proceed with the installation of the oven according to the norms defined by current legislation in the country concerning the installation of this typology of oven so as to guarantee the sustainability of a healthy working environment. For more information it is recommended that specific norms be consulted.**

⚠ **For the oven to work well, it is necessary to check that the exhaust system is drawing properly to expel vapors and cooking smells.**

The Manufacturer cannot answer for damage caused by ignoring these abovementioned norms as well as the information in this manual.

For the position of the vapor exhaust connections see paragraph 4.5 Fig. 4.4 for the unit without top, Fig. 4.5 for the unit with top.

4.7. Positioning the slabs of refractory material

⚠ **Handle with care because the refractory material is fragile and could easily chip or even break.**

To position the refractory surfaces inside the oven carry out the following instructions whilst referring to the illustrations below:

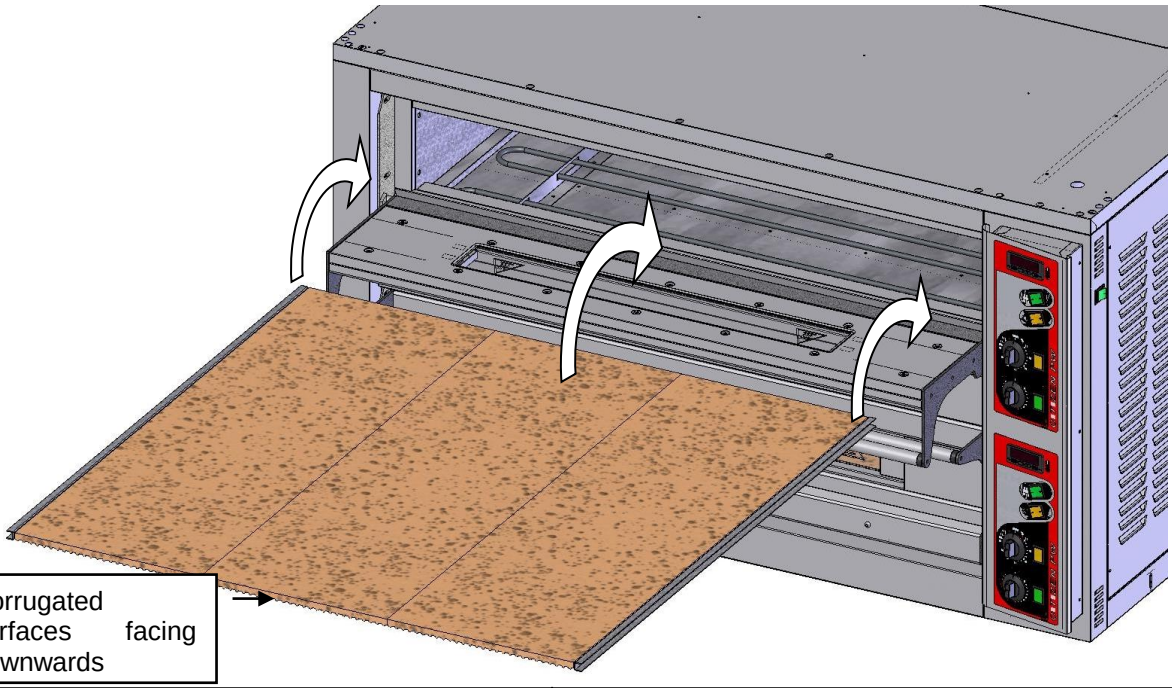
4.7.1. Standard refractory

The term standard refractory refers to the refractory materials at the bottom of the oven, the surface on which the food is placed when being cooked.

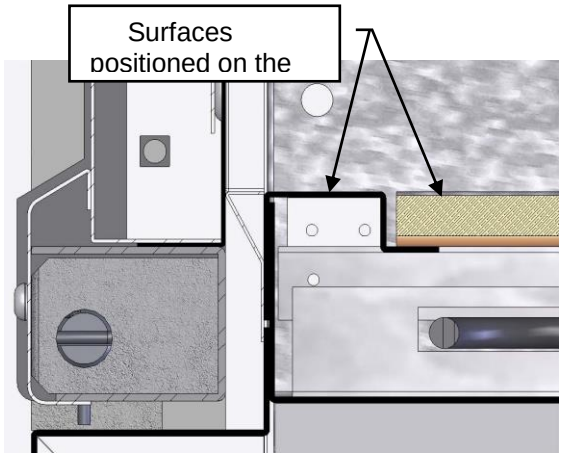
1 - Insert the side spacers into the oven and the refractory surfaces with their undulating surfaces facing downwards (Fig.1). **Warning!** For the correct positioning of the refractory surfaces see Fig.2

2 - Go on to position the temperature probe in position A in Fig. 3

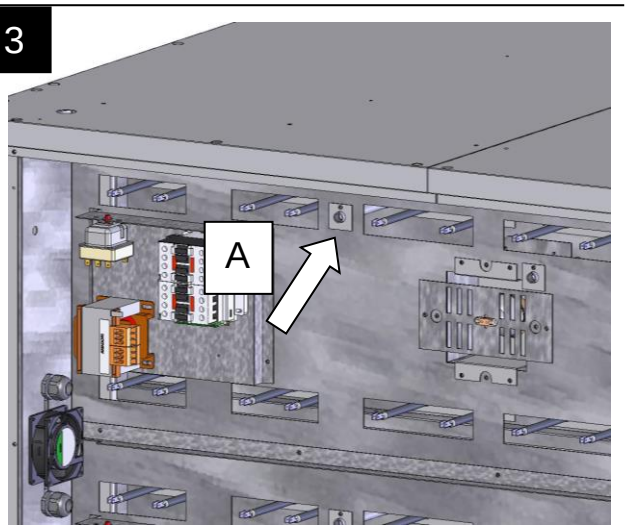
1



2



3



4.7.2. Total refractory kit

The term total refractory kit refers to a series of refractory materials that have been added to the standard provision so as to entirely line the cooking chamber: in the CITIZEN PW range it is an OPTIONAL component.

1 - Insert the back right hand refractory material in the right hand frame with the flat side facing inwards to the oven

2 - Insert the rear refractory material in the rear frame with the flat side facing inwards towards the cooking chamber (Fig.2).

3 - Assemble the rear frame with the side frames and fix it with the screws supplied (Fig.3)

4 - **Attention! Unscrew the temperature probe**

5 - Insert the frame in the oven (Fig.4)

6 - Insert the left hand refractory material with the flat side facing towards the inside of the cooking chamber and fix with the strut and screws supplied (Fig.5)

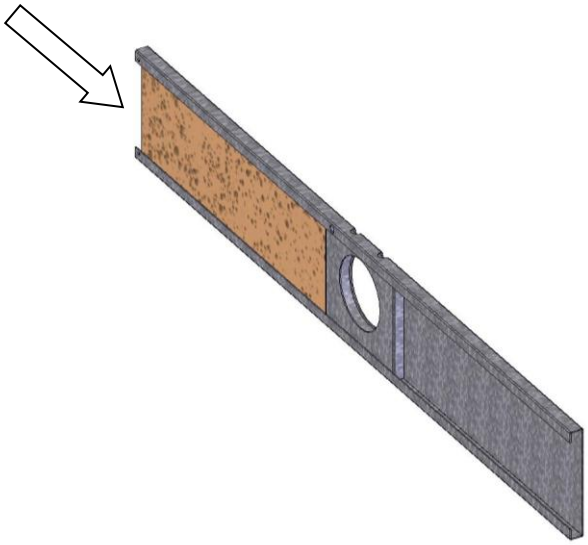
7 - Insert the front right hand refractory material with the flat side facing towards the inside of the oven and fix with the strut and screws supplied (Fig.5))

8 - Insert the remaining refractory material at the top of the cooking chamber with the flat side facing towards the inside of the chamber (Fig.6)

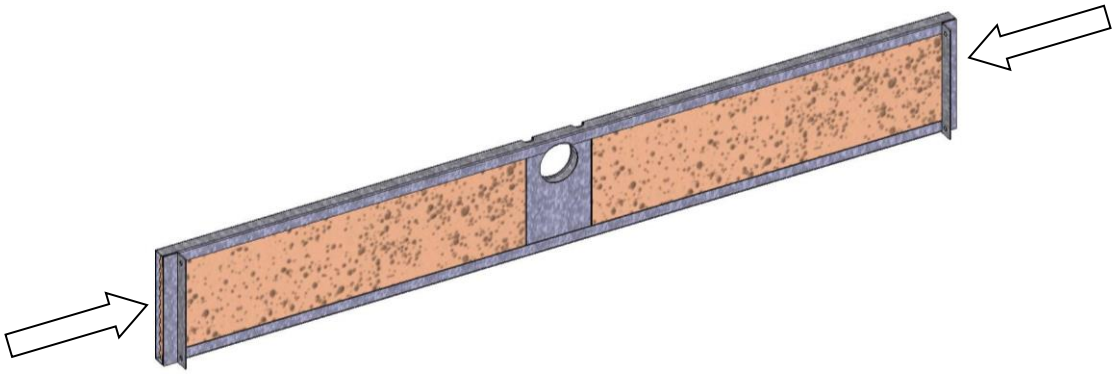
9 - Fix the refractory surfaces using the retaining struts and the screws supplied (Fig.6).

10 - Reposition the temperature probe in position B in Fig.4 .

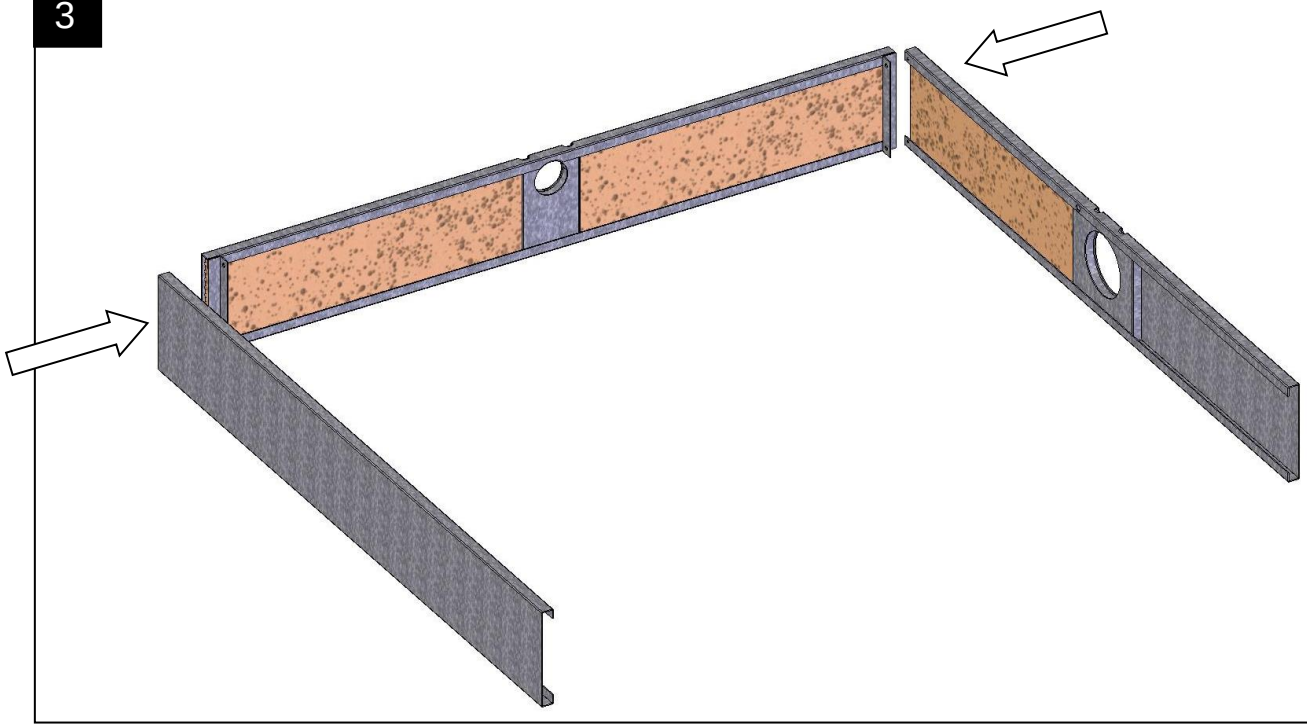
1



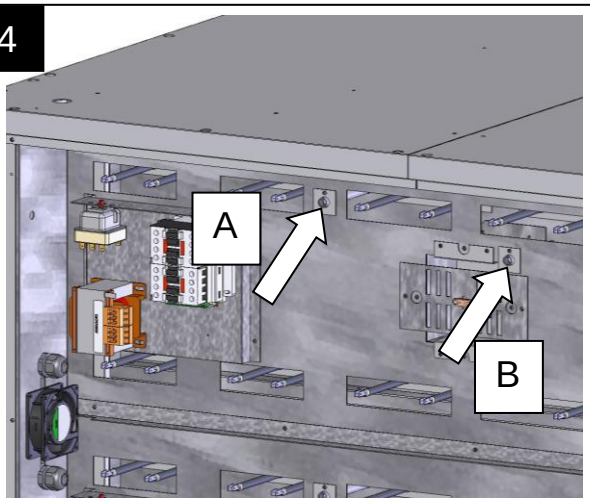
2

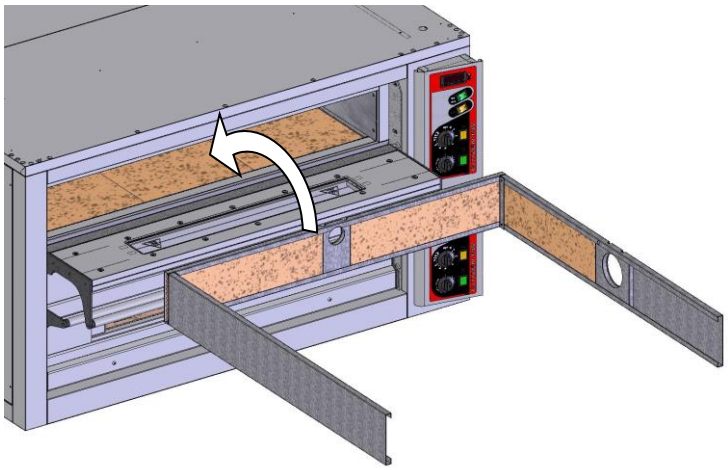


3

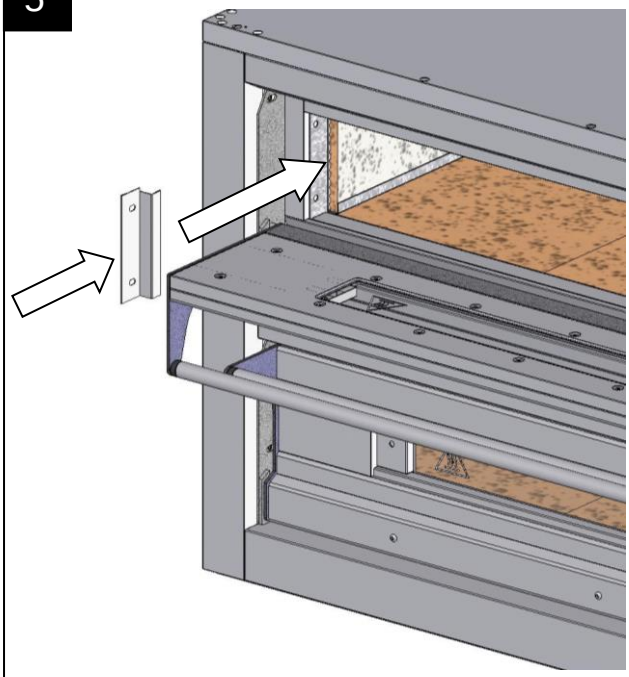


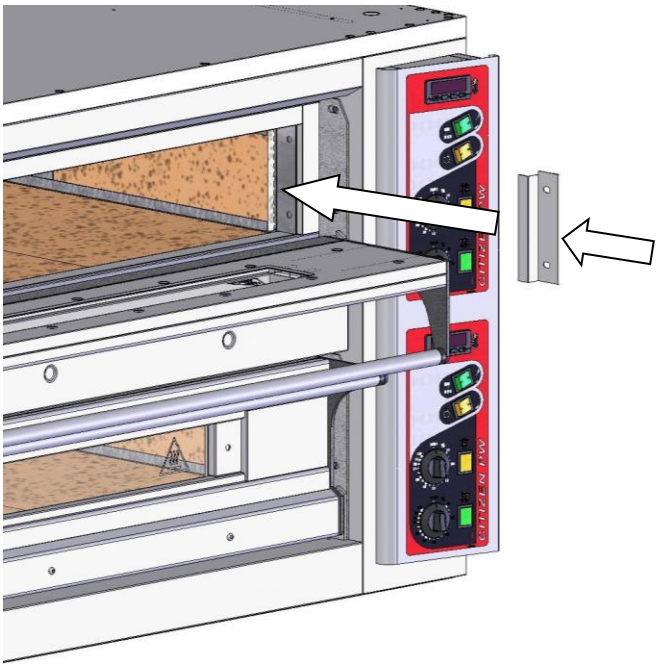
4



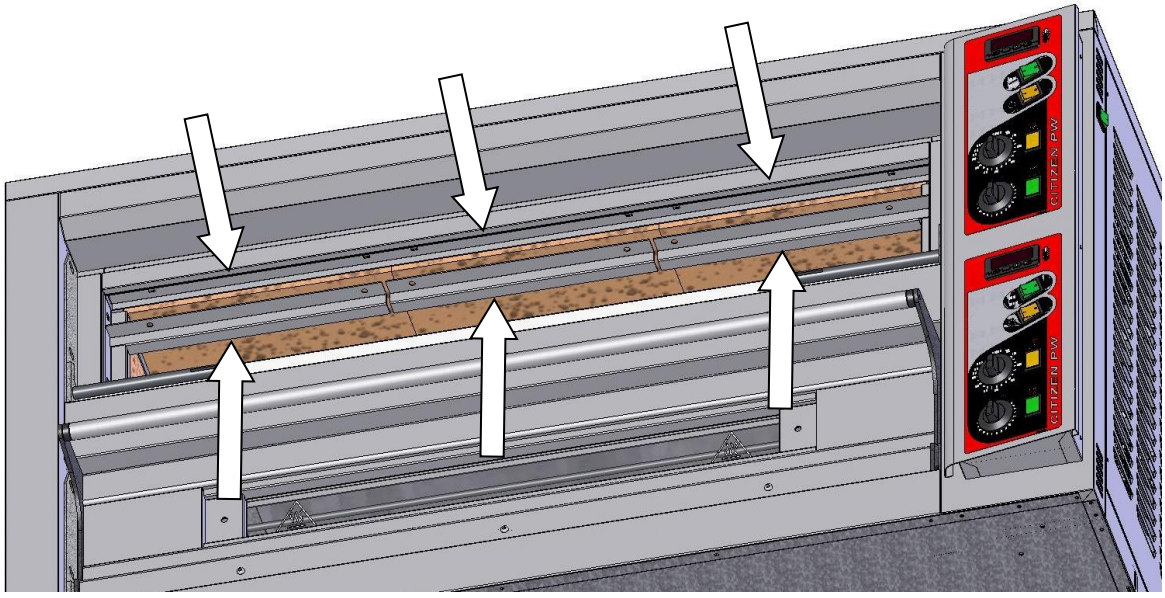


5





6



4.8. Checking before starting work

After completing installation of the unit a series of checks must be carried out, listed as follows:

- check that the various disassembled parts have been assembled
- check the power cable
- check that the control panel is working
- If present, check that the ventilation hood is working

IMPORTANT - PRE-HEATING PHASE AT FIRST IGNITION

The components of the brand new oven (refractory stone bottom and metal parts) need to be pre-heated before being used for the first baking.

When the oven is switched on the first time, it is necessary to HEAT IT GRADUALLY IN ABOUT 5-6 HOURS **(1°h=100°C - 2-3°h=150°C - 4°h=200°C - 5°h=250°C - 6°h=300°C)**. The max temperature has to be reached at the end of this pre-heating phase.

This procedure is absolutely necessary to avoid damages to any part of the oven.

5. WORKING

5.1. Control panel

Figure 5.1. shows the control panel with all controls:

5.1.1. Temperature control (vers. TERM0012)

Baking chamber temperature display

set Set button

FNC Push-button of ESC

up Up button

down Down button

out Out display

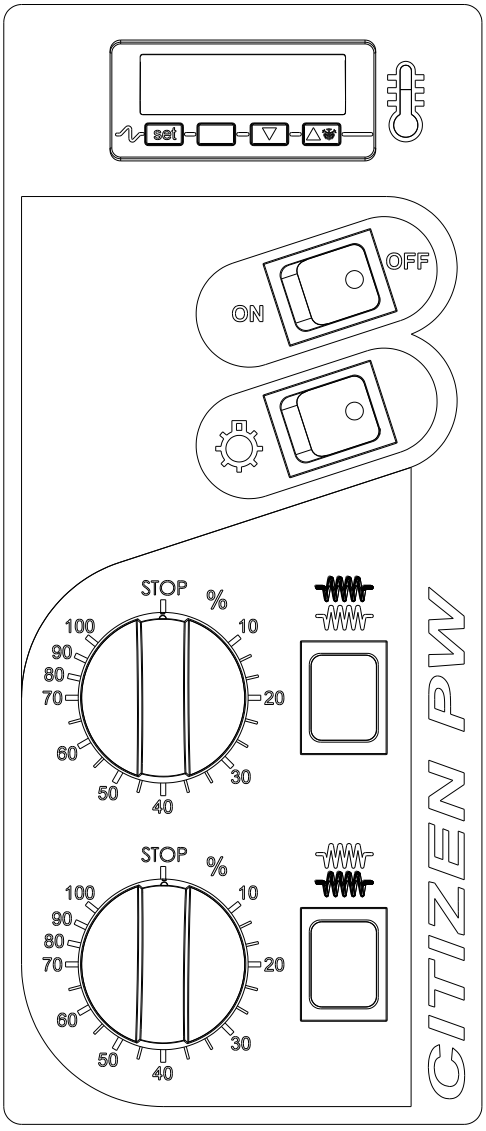


Fig.5.1.Control panel

5.1.2. Temperature control (vers. TERM0060)

Baking chamber temperature display

set Push-button set and ESC

Up button

Down button

"**out1**" led green display

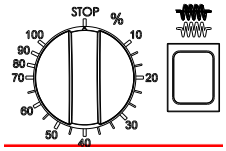
5.1.3. General

Baking chamber light switch

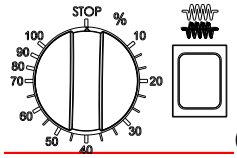
ON
OFF Baking chamber on/off switch

Switch for suction hood (on the upper right hand side of the oven see paragraph 5.2.3)

5.1.4. Power control



Oven roof power regulator and light



Oven bedplate power regulator and light.

5.2. Control description

5.2.1. ON/OFF *Main ON/OFF switch*

When this switch is OFF, all displays on the control panel are off. When it is ON, the switch itself and the thermostat turn on, so that it is possible to set the temperature. The baking chamber heating elements remain off as long as the ON/OFF switch is off. When the switch is ON, it turns on and the baking chamber heating elements turn on according to the set temperature and power.

5.2.2. Baking chamber light switch

By setting switch on “on”, the switch and the chamber light turn on.

5.2.3. Switch for suction hood

The switch for suction hood control is placed on the side part of the control panel, on the upper side (Pos.1 of Fig. 5.2).

Push this switch on position “on”, the suction motors is started.

Push this switch on position “off” to stop it.

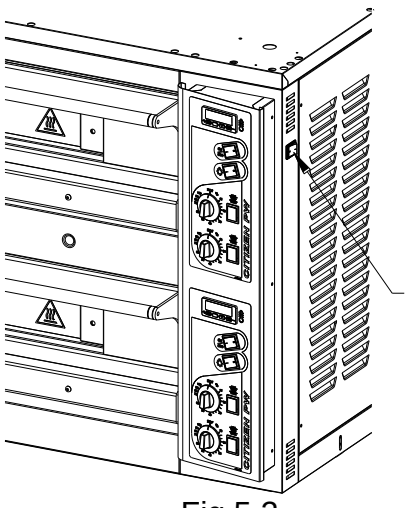
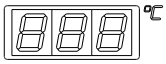


Fig.5.2

5.2.4. Temperature control  *Baking chamber temperature display*

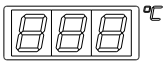
In the normal operation mode, this display shows the cooking chamber temperature in °C.

In the temperature programming mode, this display shows the programmed temperature. This displays is also used to display some failures (5.3).

5.2.5.  *Set button,*  *Push-button of ESC (vers. TERM0012)*

Press two times this button  to select the temperature programming mode.

⊘ WARNING ! do not keep this button pressed because this might alter the thermostat internal parameters and cause possible unpredictable failures.

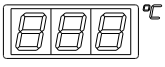
In this operation mode, the  display shows the programmed temperature, which can be changed using the  and  buttons. If no buttons are pressed for more than 3 seconds, the thermostat automatically returns to the normal operation mode. See chapter 3 for the range of temperatures that can be selected.

To press two times this push-button  in order to exit from the way programming temperature.

5.2.6.  *Button of SET and of ESC (vers. TERM0060)*

To press once this button  to select the temperature programming mode.

⊘ WARNING ! do not keep this button pressed because this might alter the thermostat internal parameters and cause possible unpredictable failures.

In this operation mode, the  display shows the programmed temperature, which can be changed using the  and  buttons. If no buttons are pressed for more than 15 seconds, the thermostat automatically returns to the normal operation mode. See chapter 3 for the range of temperatures that can be selected.

To press a second time this push-button set in order to exit from the way programming temperature.

5.2.7. up and down buttons

By pressing and releasing these buttons once, the set temperature increases or decreases by one unit. By keeping them pressed, the set temperature increases or decreases progressively, slowly at first and then faster.

5.2.8. out OUT display (vers. TERM0012)

The out display turns on every time the baking chamber temperature is below the set temperature. It turns off when the cooking chamber temperature reaches the set temperature and goes on again when the baking chamber temperature goes 1° C below the set temperature.

When the out display is on, the baking chamber heating elements turn on according to their power settings.

5.2.9. "out1" display led green (vers. TERM0060)

The "out1" display led green turns on every time the baking chamber temperature is below the set temperature. It turns off when the cooking chamber temperature reaches the set temperature and goes on again when the baking chamber temperature goes 1° C below the set temperature.

When the "out1" display is on, the baking chamber heating elements turn on according to their power settings.

5.2.10. Locking/unlocking the keyboard (vers. TERM0060)

To lock the keyboard:

- Make sure no procedure is running;
- Press SET and ▼ 2 seconds: the display will show "**Loc**" 1 second.

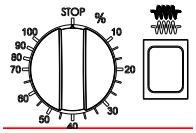
If the keyboard is locked you will not be allowed to:

- Modify the working setpoint with the procedure related in paragraph 5.2.6 (you also can modify the working setpoint trough parameter SP).

This operation provoke the visualization of label "**Loc**" 1 second.

To unlock the keyboard:

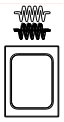
- Press SET and ▼ 2 seconds: the display will show "**UnL**" 1 second.

5.2.11. Power regulators 

Each baking chamber has two power regulators, one connected to the oven roof heating elements, and the other one to the bedplate heating elements. These regulators ensure an even distribution of the heat inside the baking chamber so as to obtain an even cooking.

Each power regulator controls the power of its own heating element, regulating the start up time of the heating element within a range of 30 seconds.

If the power regulator is set on 10, its heating element will be on for 3 seconds and off for 27 seconds (provided the out ▭ is on). If the power regulator is placed on 50, its heating element is on for 15 seconds and off for 15 seconds. When the power regulator is placed on 100, its heating element is always on (provided the out ▭ display is on).

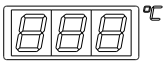
5.2.12. Oven roof  *and bedplate*  *pilot lamps*

Both oven roof and bedplate pilot lamps turn on when the out ▭ display is on and its power regulator is switching on within the regulation cycle, to indicate that its heating element is actually on.

power regulation		
position	**no. secs. to switch on**	**no. secs. to switch off**
10	3	27
20	6	24
30	9	21
40	12	18
50	15	15
60	18	12
70	21	9
80	24	6
90	27	3
100	30	0

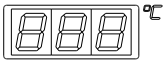
5.3. Error display

5.3.1. Short-circuited thermocouple (vers. TERM0012)



When the thermocouple is across the line (short circuit), the display shows “---”.

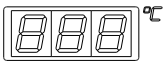
5.3.2. Disconnected thermocouple (vers. TERM0012)



When the thermocouple is disconnected or interrupted, the display shows “EEE”.

The same code of error appears if the baking chamber temperature exceeds the maximum temperature that can be selected.

5.3.3. Disconnected thermocouple (vers. TERM0060)



When the thermocouple is disconnected or interrupted, the display shows “**PR1**”.

The same code of error appears if the baking chamber temperature exceeds the maximum temperature that can be selected.

6. USE

6.1. Preparation for use

⚠ If the equipment has just been installed or has not been used for a number of days, before using it for food products, it is necessary to clean it thoroughly in accordance with the indications in chapter 7 to remove residual factory dirt, accumulations of dust or any other substances which could contaminate food products.

6.2. Ignition of the control panel

Turn the light switch on 

, the control panel turns on and you can make all settings while the baking chamber is still off.

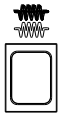
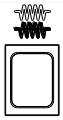
6.3. Settings

Set the required temperature by means of the keys 

, 

and 

(see 5.2.5. and 5.2.6).

Set the power of the heating elements of the oven top  and bottom  (see 5.2.11).

6.4. Baking start

At this point turn on the light switch 

and after a short time you will see that the temperature in the baking chamber starts to rise. If you have set the maximum temperature the oven will reach this in 40-45 minutes.

6.5. Loading the oven

⚠ WARNING: when the chamber is at its working temperature, the glass and metal parts of the door and some of the surrounding sections

reach temperatures which are dangerous for the human body. These parts are identified with the symbol  ,which warns of this risk.

6.6. General indications for good cooking

It is not possible to say exact times and temperatures for food products in general given the enormous variations they are subject to.

As regards in particular pizzas and similar products, the cooking time and the temperature depend on the shape and thickness of the dough and the quantities of the ingredients added to it. We therefore advise that a few test runs are made, especially if you have never worked with this model of oven before, starting out with a temperature of 250-300°C and bearing in mind the following points:

1) generally with lower temperatures a better quality and more digestible product is obtained, the oven is not subjected to particular stresses and lasts longer, though the cooking times become longer.

2) with higher temperatures it is more difficult to obtain even cooking but the cooking times are reduced.

3) just after loading the oven it is normal for there to be a fall in the temperature of the oven of as much as 20-30 °C . This should not be considered a limitation of the oven but as a useful indication that at the beginning of cooking the water in the raw dough is evaporating and taking up a large quantity of heat. It is, however, always possible to set a higher temperature so that the oven reaches the desired temperature on loading. In any case if the oven is used within the limits of its maximum capacity, the temperature will start to rise again towards the end of the cooking time.

4) the oven has a maximum production capacity expressed **indicatively** in the characteristics in Kg off product per hour (chapter 3). If this production capacity is exceeded, the temperature of the baking chamber will fall even beyond 20-30°C. In such a case the excess quantity should be removed and you should wait until the desired temperature has returned before any further loading.

6.7. Turning off

At the end of the working day turn off the light switch 

.

⚠ During long periods of idleness (e.g. closures for holidays) it is advisable to switch off the main switch on the electrical feed panel.

7. CLEANING

⚠ At the end of each working day (or more frequently if possible) it is necessary to carefully clean the cooking surface and all the parts of the oven which come into contact with the food being cooked to avoid that any food substances go off and contaminate either the working environment or later products to be cooked.

⚠ Before cleaning is carried out, the oven should be turned off and at room temperature with the oven disconnected from the mains electricity supply by means of the mains switch on the switchgear.

7.1. Cleaning the exposed parts

⚠ The tempered glass parts are particularly sensitive to sudden variations in temperature that can cause them to crack into tiny fragments. **Do not handle glass parts and do not bring them into contact with water until they have cooled down to room temperature.**

⊘ It is not recommended to use abrasive tools (abrasive sponges or similar) because over time they take the shine off the stainless steel parts and high impact glass. The best idea is to wash the various removable parts before food residues have had time to dry up.

7.2. Cleaning the parts made from ceramic refractory material

To remove cooking residue from surfaces made from ceramic refractory material, use a brush. If residue is stuck to these surfaces, prise them off gently with a spatula.

⚠ Do not use any form of liquid especially detergent because the refractory material is porous and it cannot be rinsed to remove residue that comes into contract with these surfaces.

⊘ Do not use clearing tools which are too pointed or abrasive because the refractory material is fragile and could easily chip or even break.

7.3. Cleaning the oven's cooking chamber

To clean the aluminum coated sheet steel cooking chamber, use a soft moistened sponge and if needs be a weak non abrasive detergent, making sure not to let any cleaning liquids drip onto the ceramic refractory material.

If there is a consistent amount of fat deposited on the surfaces remove them first using a spatula.

⊘ Do not use abrasive or corrosive detergents because these will cause the stainless steel to become opaque and will, quite quickly, remove the protective layer of aluminum coated sheet steel, at which point it will start to rust.

⚠ Do not direct jets of water onto the equipment for clearing as these can penetrate through to and damage the electrical system with the consequent risk of electrocution and the equipment starting up unexpectedly.

7.4. Cleaning external surfaces

To clean the external surfaces made from either stainless steel or painted sheet metal as well as the control panel, use a soft moistened sponge and if needs be a weak non abrasive detergent.

⊘ Do not use abrasive or corrosive detergents because these will cause the stainless steel to become opaque and eventually remove the painted surface of sheet metal parts at which point they will start to rust.

⚠ Do not direct jets of water onto the equipment for clearing as these can penetrate through to and damage the electrical system with the consequent risk of electrocution and the equipment starting up unexpectedly.

8. MAINTENANCE

⚠ **WARNING: These use and maintenance instructions are intended only for staff which is qualified for the installation and maintenance of electrical and gas equipment. Maintenance by other persons may cause damage to the equipment, persons, animals or things.**

⚠ In the majority of cases it is necessary to remove the fixed guards in order to carry out repairs and checks; this also renders the voltage cables accessible**. Before carrying out any maintenance operations, check that the equipment's feed cable plug is disconnected from the switchboard.**

8.1. Ordinary maintenance work

8.1.1. Light replacement

Disconnect the plug from the electrical feed panel.

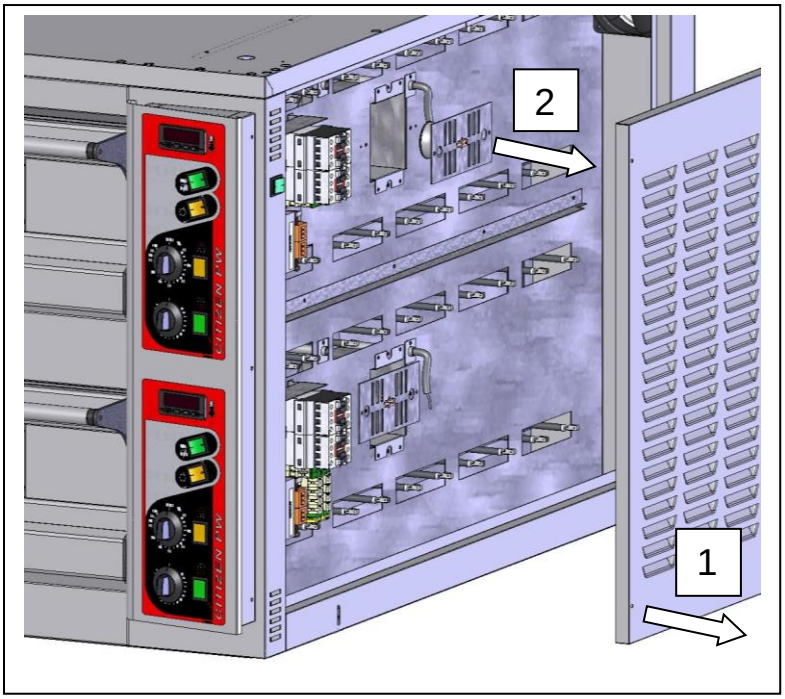
⚠ The light is located in a part of the oven which has no heat insulation. This means that the external closing of that space reaches high temperatures when the oven is working.

The light replacement should therefore be carried out only when the oven is cold, or using protective gloves.

To change the halogen lamp in the baking chamber, it is necessary to carry out the following steps:

1 - Remove the right hand panel unscrewing the 4 self tapping screws to access the electrical system.

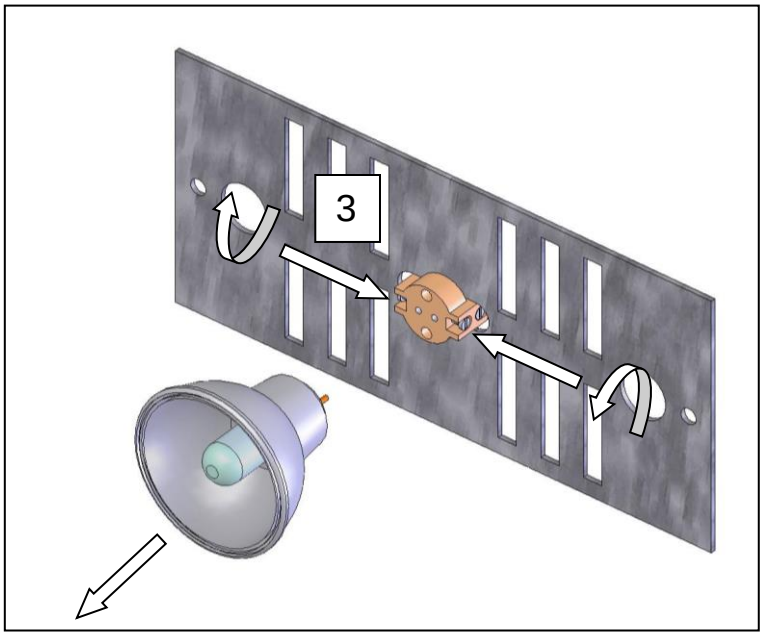
2 - Remove the light housing cover unscrewing the 2 self tapping screws.



3 - Unscrew the 2 screws that fix the lamp to its holder using a flat headed screwdriver and pull it out,

substituting the lamp with one of the same type.

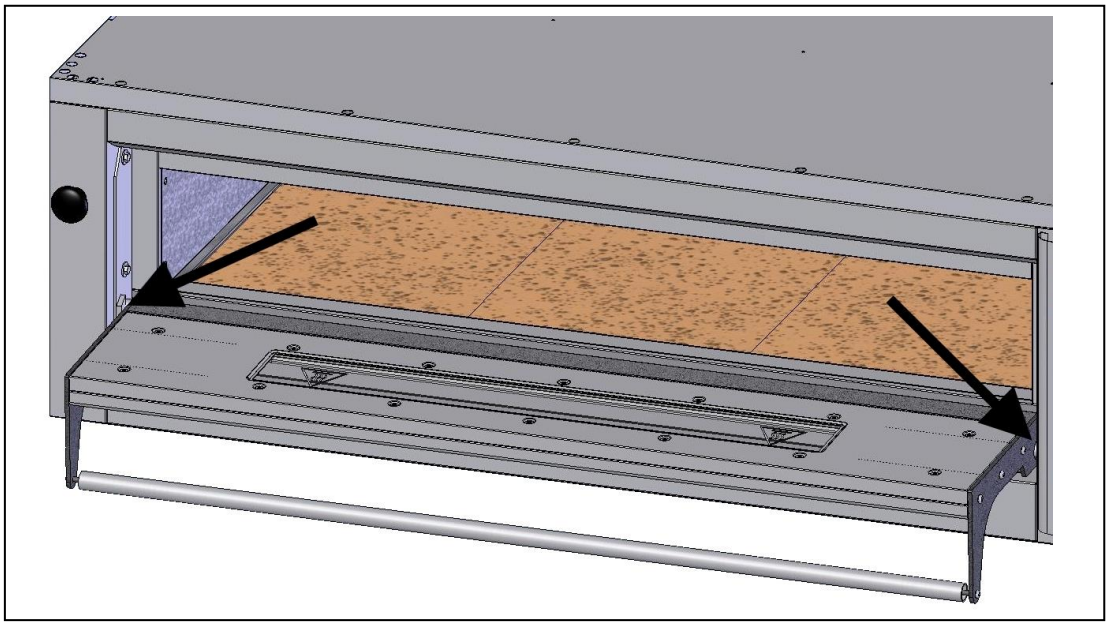
Reassemble all of the components in reverse sequence as described above.



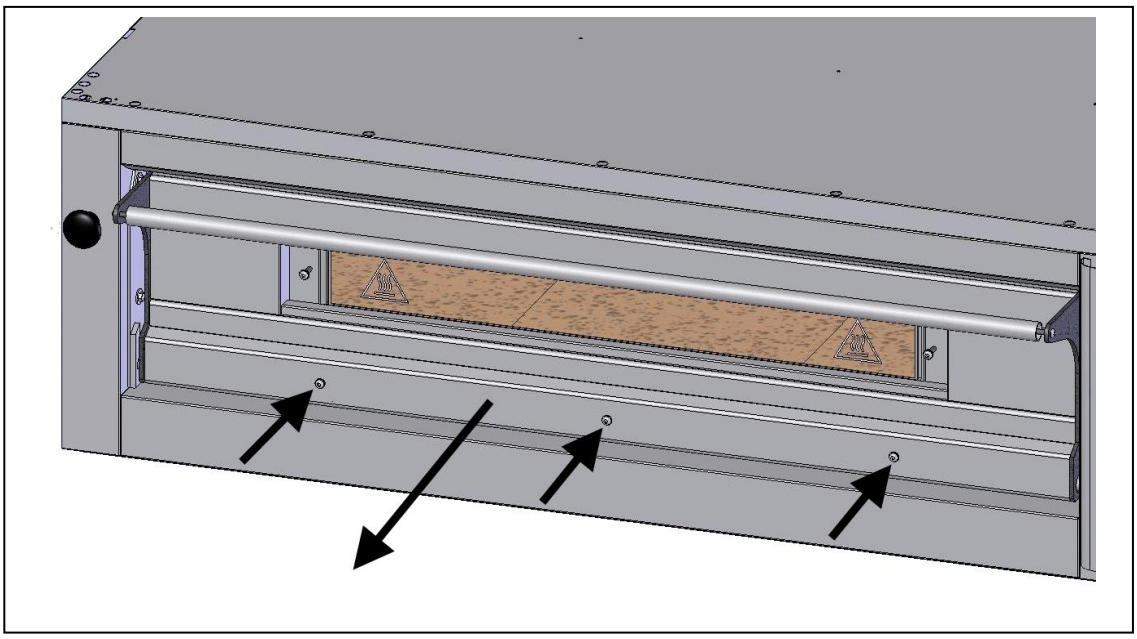
8.2. Door Lubrication

It is advisable to clean and lubricate the opening and closing system every 6 months, as the regular opening and closing of the oven door tends to dry the lubricating grease/lubricant contained inside making the door noisy and less easy to slide, as described below:

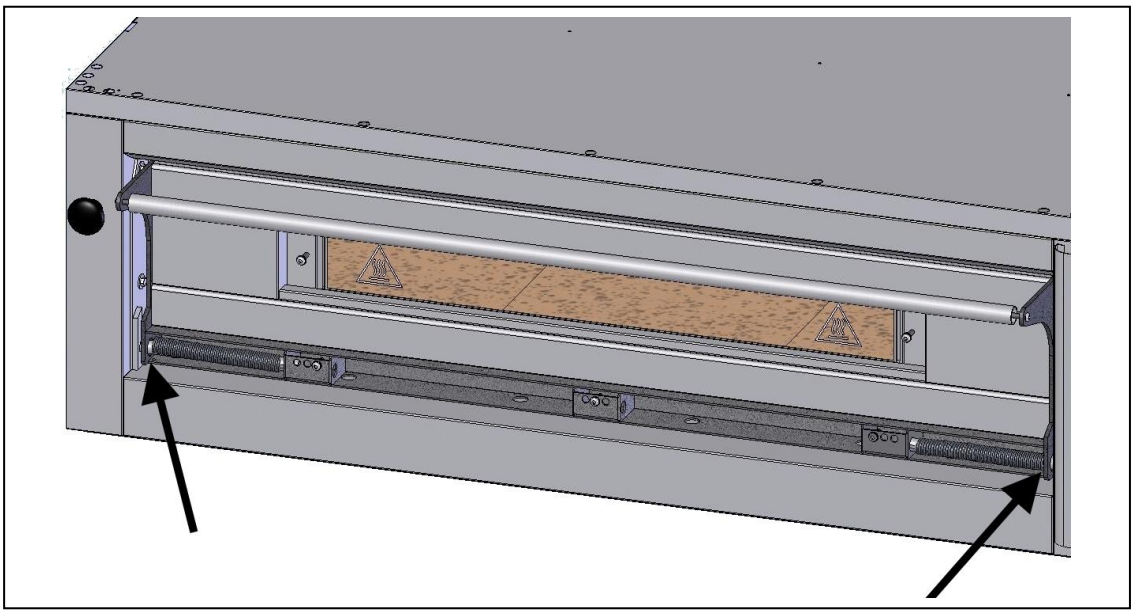
1- Remove dirt between bushings and door brackets using a brush from outside;



2- Remove fixing screws and the front metal sheet of the door;



3- Clean and lubricate the springs, the bearings and the door's pivot brackets thoroughly. NOTE: Use grease for high-temperatures;



4- reassemble the door's front metal sheet in reverse sequence (to that described above).

8.3. Tightness check of mains power connections

For the oven's regular function and a longer duration of the electrical components, it is advisable to carry out a check of the tightness of the electrical power connections every six months as described below:

Remove the right panel of the oven (4 screws) to access the electrical components. Check that the fixing screws of all contactors and terminal boards are not loose. If they are, tighten.

8.4. Control Panel cleaning

Dust, flour and dirt in general can accumulate in the right side area of the oven, where electrical components are located. Simple but frequent cleaning can guarantee the oven's proper function and a longer duration of all components. In this respect every 6 months it is advisable to remove the right panel of the oven (4 screws) and vacuum the dust and dirt accumulated on the electrical components. Use a soft brush for the most critical spots.

⚠ Always use appropriate personal protection equipment for the maintenance work.

8.5. Safety thermostat

The safety thermostat intervenes when the temperature in the chamber goes above 500°C and de-activates the resisters. The safety thermostat has a manual reset and is sited inside the right hand panel.

To correct the error unplug the feed panel and wait for the chamber to cool down.

Remove the side panel to the right of the control panel and press the red safety thermostat button. Resetting will not occur until the temperature of the chamber has dropped below 500°C.

⚠ Since the safety thermostat only intervenes where there are serious malfunctions, carefully check the oven's working and repair if necessary before starting up the oven again.

8.6. Error displays

The oven running system is able to recognize some malfunctions; (see 5.3).

8.7. Electrical diagram

Pictures 10.1, 10.2, 10.3, 10.4, 10.5, 10.6, 10.7 show the wiring diagrams of the ovens Citizen PW 6/MC, 6+6/MC and Citizen PW 9/MC, 9+9/MC in the versions at 400Vac 3-N, 230Vac 3 and 230Vac 1-N.

N.B. For double chamber ovens Citizen PW 6+6/MC and 9+9/MC, version 230Vac 1-N, due to the high total electrical absorption, you have to handle each single chamber as one-chamber ovens, each with separate electrical supply. See wiring diagrams Pict.10.1, 10.4.

8.8. Adjustment for different feed voltages

⚠**Warning!** To adapt the equipment to work at different feed voltages from that indicated on the initial set up label, three alterations have to be made:

1) to the cabling for the resistor wires.
2) to the cabling for the feed to the control panel.
3) to the application of a new label.

⚠ **Carry out three alterations with care as otherwise the equipment may be unsafe.**

1) Wiring of heating elements wires

Pull the plug out of the electric supply board. Remove the fixed guard from the electric board. Disconnect all heating elements wires from the impulse relays and reconnect them according to the wiring diagram identified for the new electric supply; see Pict. 10.1, 10.2, 10.3, 10.4, 10.5, 10.6 and Pict.10.7.

2) The cabling for the feed to the control panel

Detach the BLUE wire from the lower remote-control switch and reconnect it as shown in Figure 10.1, 10.2, 10.3, 10.4, 10.5, 10.6 and Fig.10.7 depending on the voltage.

3) Application of the new plate

Apply an indelible plate carrying the specifications of the new electric supply under the data plate (see paragraph 4.5, Pict.4.4, Pict.4.5).

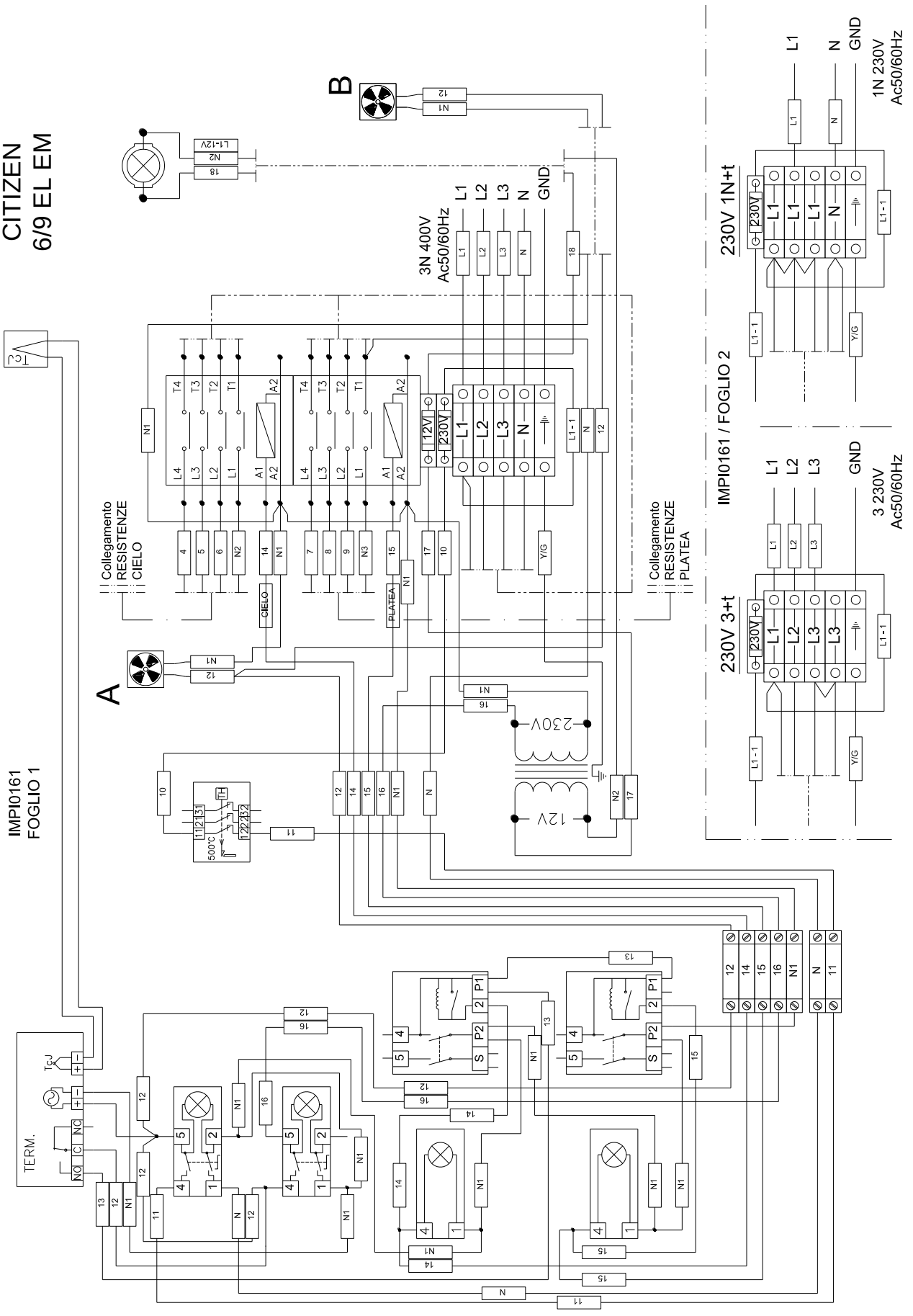


Figure 10.1 Electrical diagram for Citizen PW 6/MC and 9/MC at 400 Vac 3N, 230 Vac. 3, 230 Vac. 1-N (auxiliary connection)

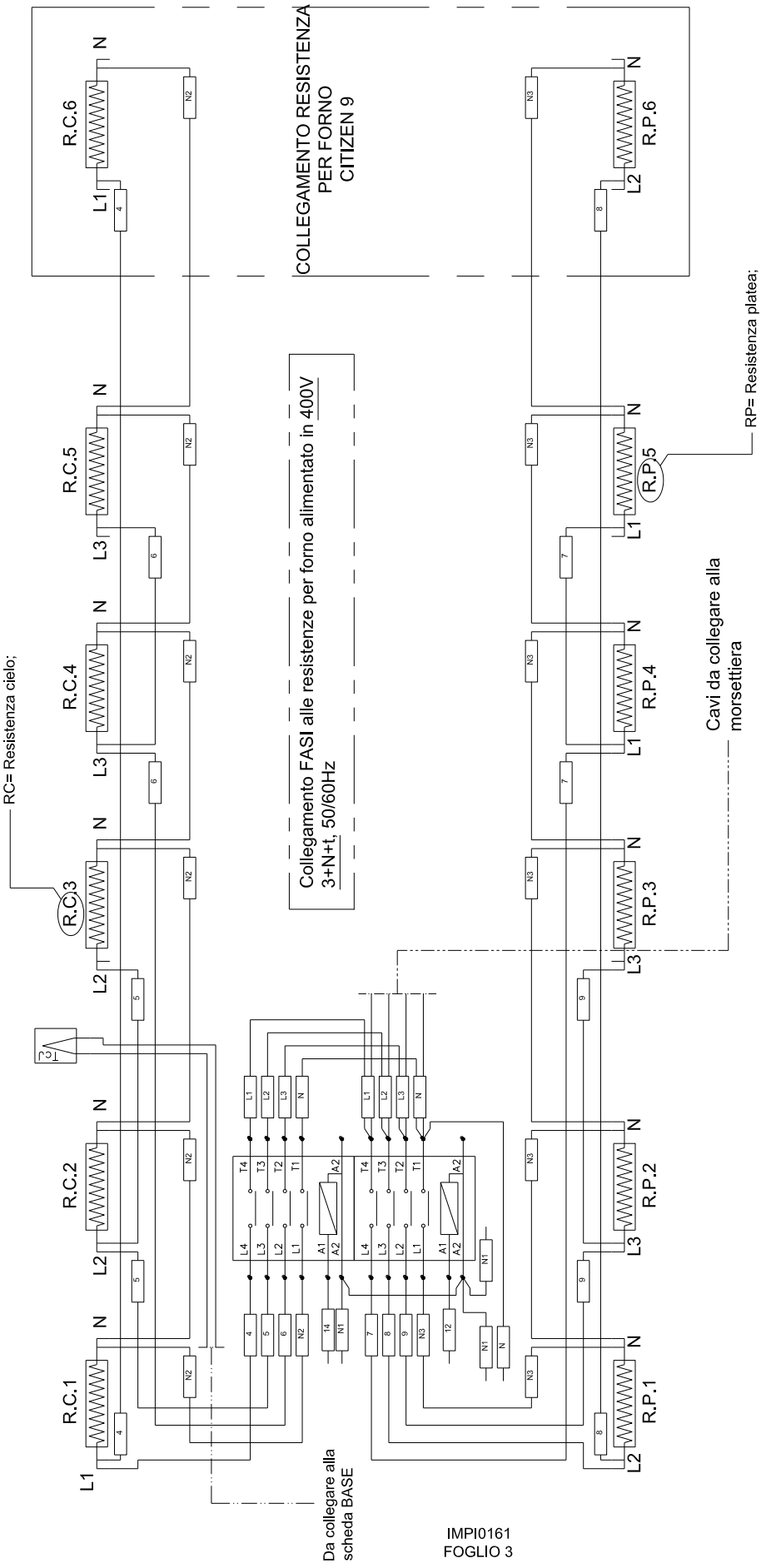


Figure 10.2 Electrical diagram for Citizen PW 6/MC and 9/MC at 400 Vac 3N (power connection)

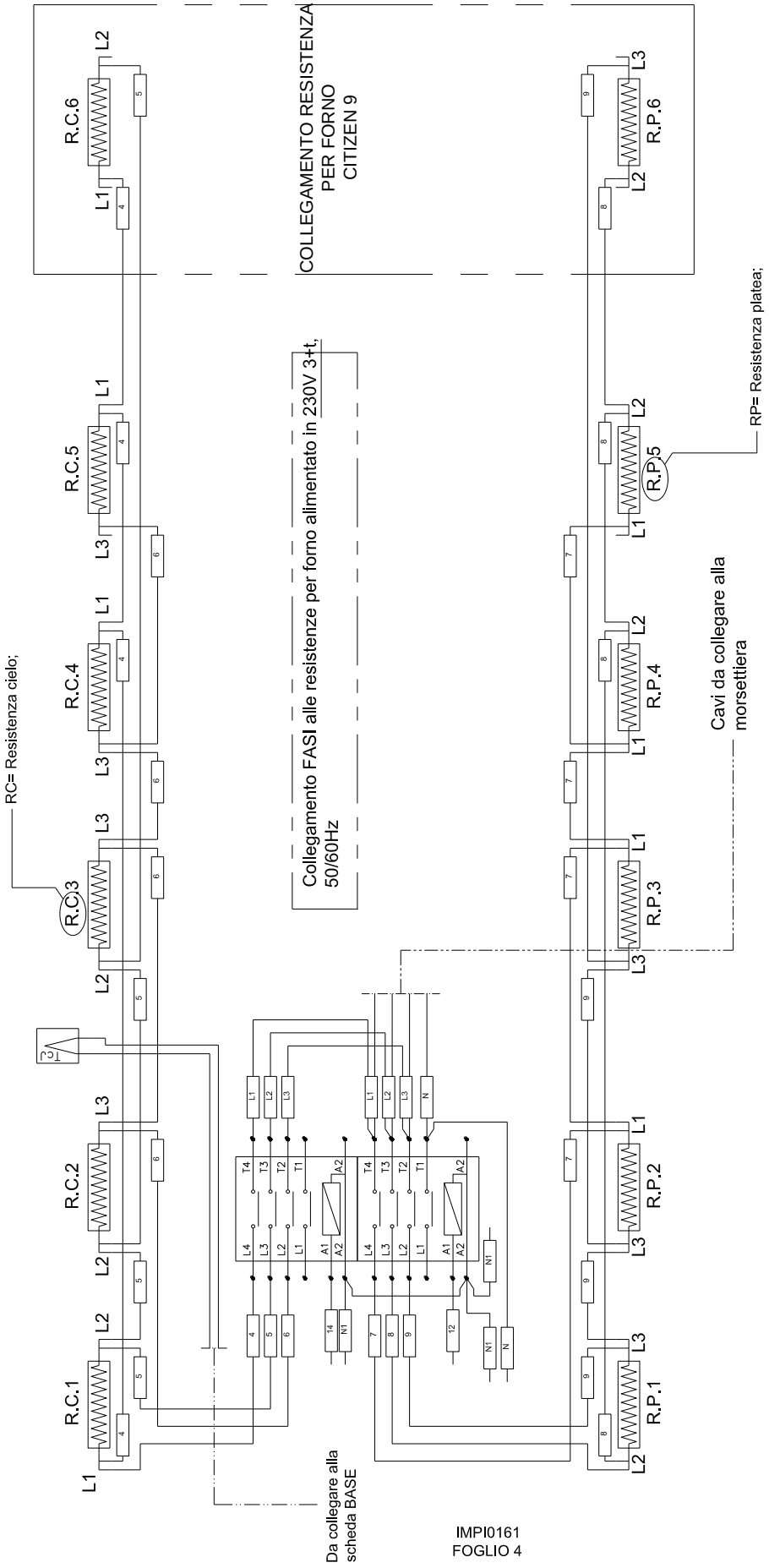


Figure 10.3 Electrical diagram for Citizen PW 6/MC and 9/MC at 230 Vac 3 (power connection)

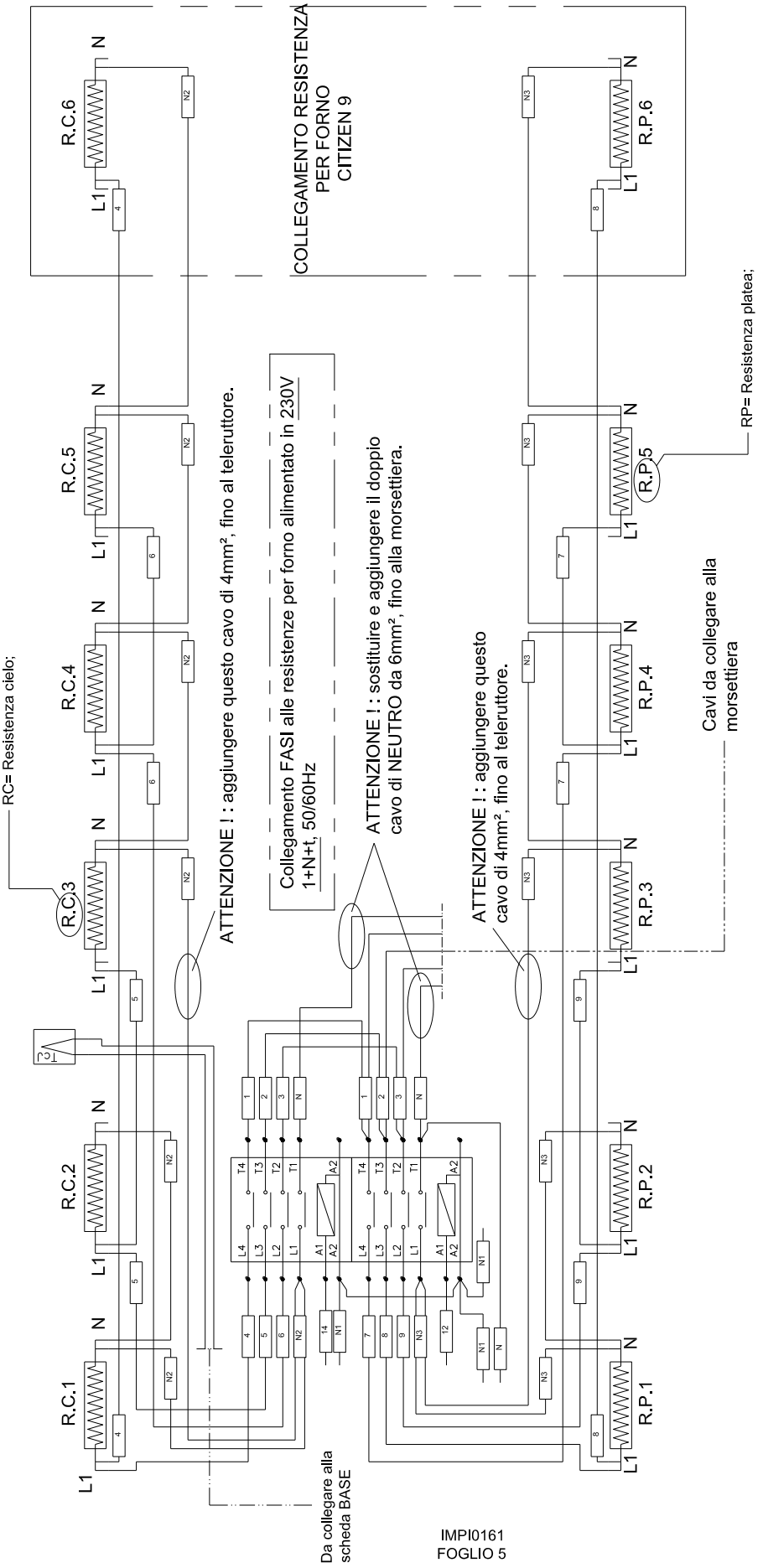


Figure 10.4 Electrical diagram for Citizen PW 6/MC and 9/MC at 230 Vac 1N (power connection)

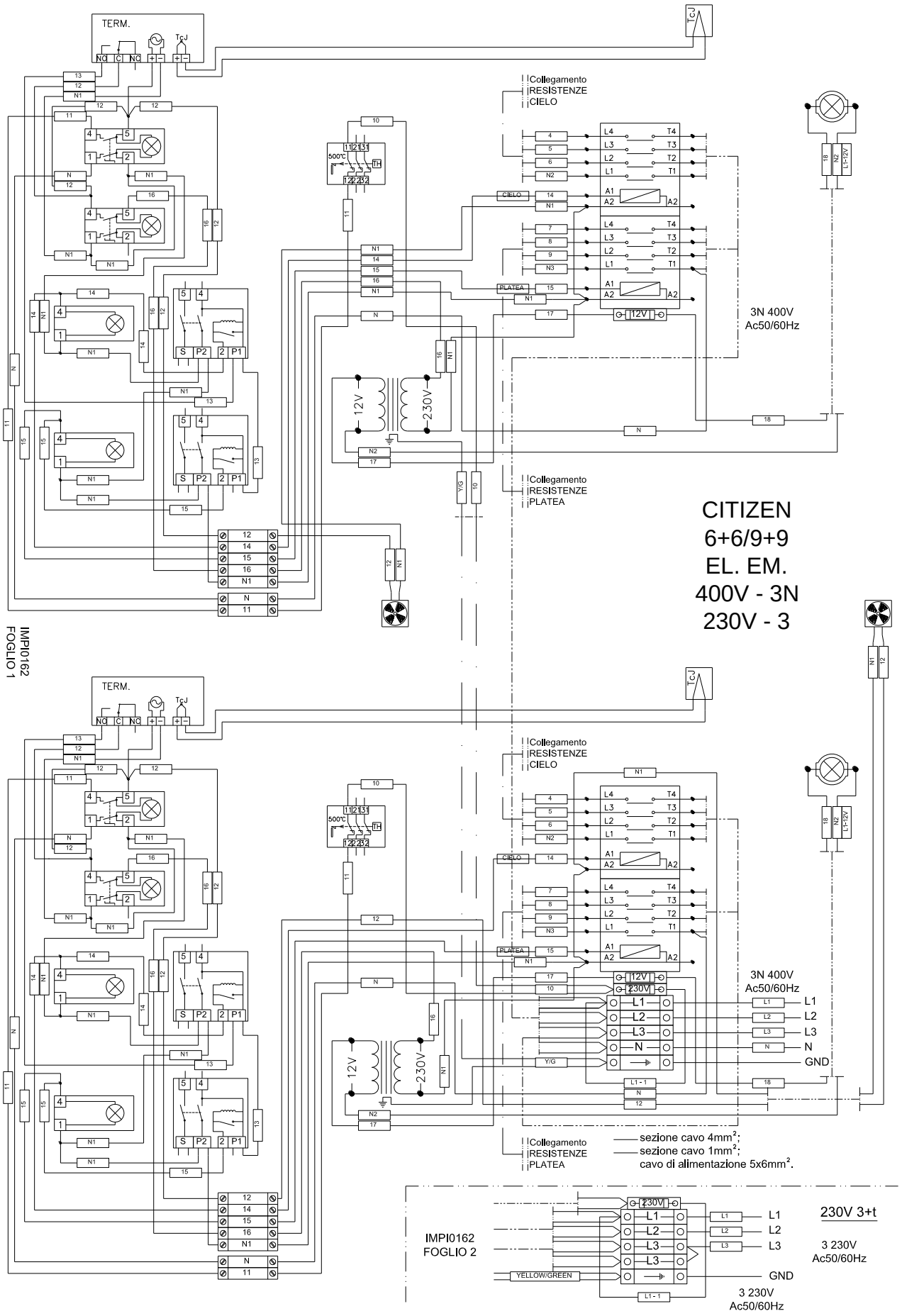


Figure 10.5 Electrical diagram for Citizen PW 6+6/MC and 9+9/MC at 400 Vac 3N, 230 Vac. 3 (auxiliary connection)

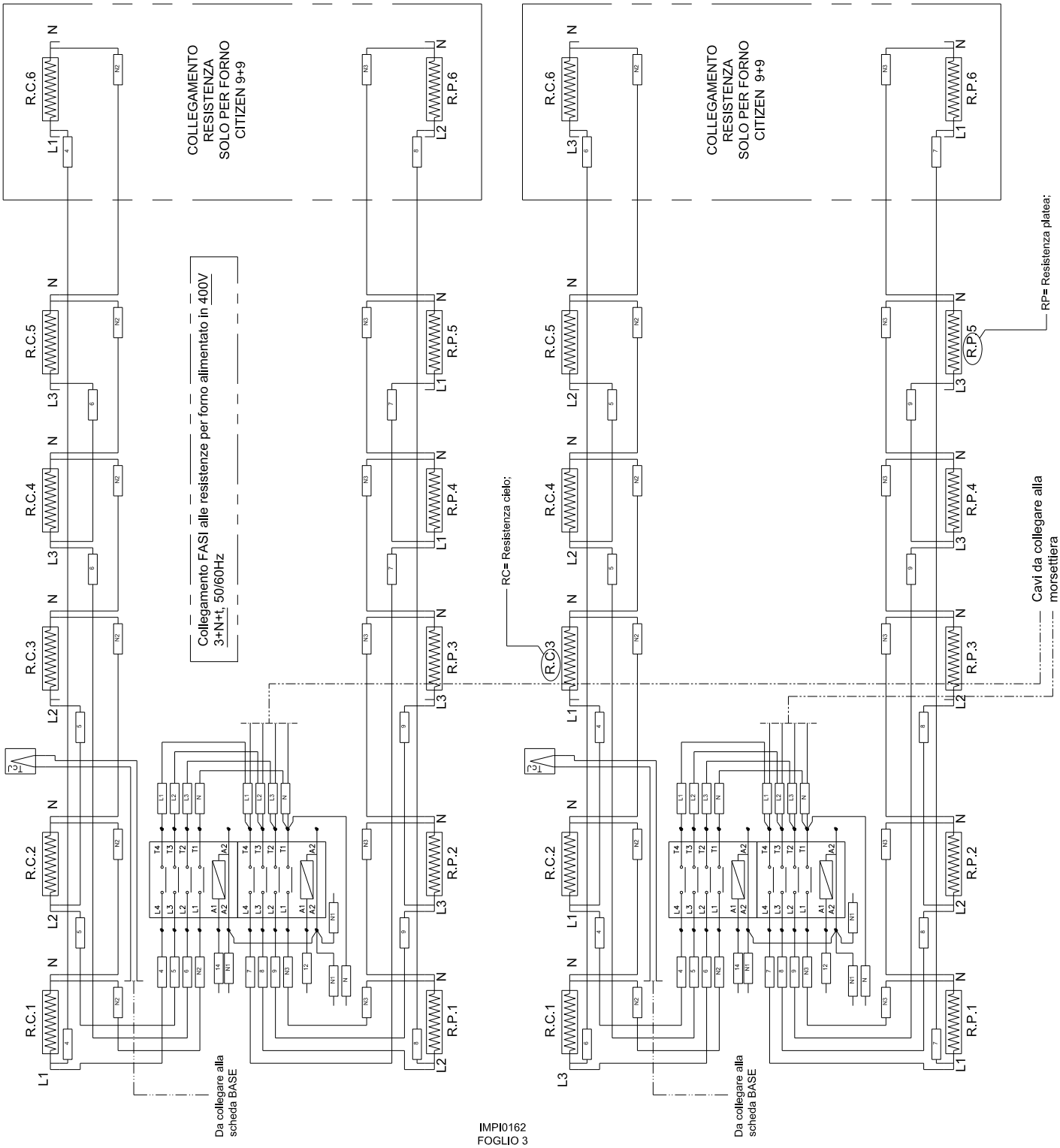


Figure 10.6 Electrical diagram for Citizen PW 6+6/MC and 9+9/MC at 400 Vac 3N (power connection)

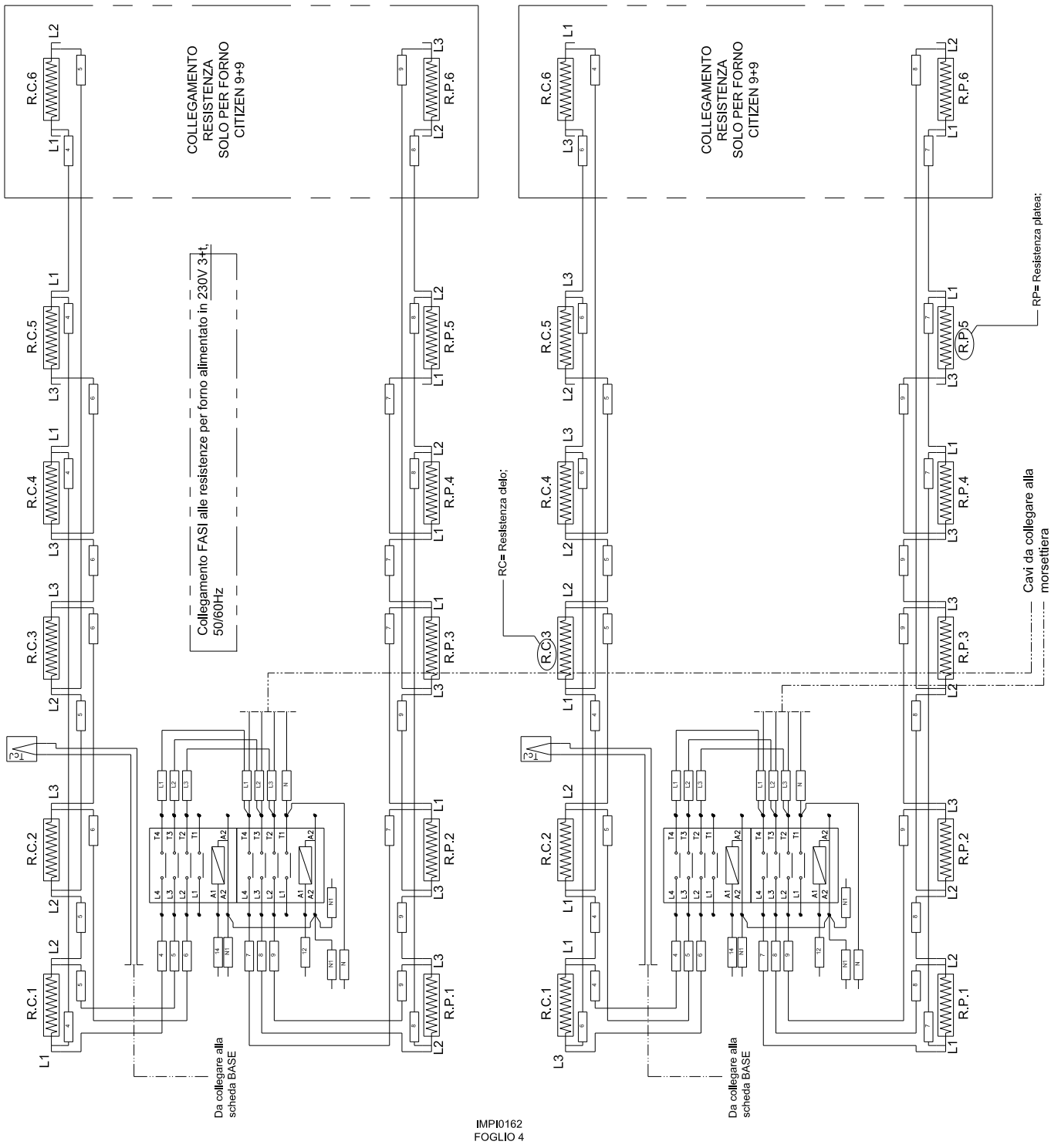


Figure 10-7 Electrical diagram for Citizen PW 6+6/MC and 9+9/MC at 230 Vac 3 (power connection)

N.B. For the version at 230Vac 1-N of the double chamber ovens Citizen PW 6+6/MC and 9+9/MC, see paragraph 8.4 and the wiring diagram Fig. 10.1, 10.4 taking the following into account: front cooling fan (A) connected to the top chamber, back cooling fan (B) connected to the bottom chamber.

8.9. Exploded views and spare parts list

In order to make the troubleshooting and the request for the parts to replace the damaged ones easier, we are giving you hereunder a list of the main spare parts and parts drawing with references to the single parts listed.

For more complex interventions and in the event of breakdowns please contact us.

The parts drawing of Pict. 10.8, Pict. 10.9 refers to the double chamber modules of Citizen PW 6+6/MC and 9+9/MC, but the references are also valid for single chamber modules of Citizen PW 6/MC and 9/MC

Pos	Description	Codes			
		Citizen PW 6/MC	Citizen PW 6+6/MC	Citizen PW 9/MC	Citizen PW 9+9/MC
1	LEFT STIRRUP	SUPP0492	SUPP0492	SUPP0492	SUPP0492
2	DOOR FRAME	PORT0503	PORT0503	PORT0503	PORT0503
3	SPRING DOOR LEFT	SPRI0009	SPRI0009	SPRI0009	SPRI0009
4	INTERNAL DOOR	PORT0459	PORT0459	PORT0459	PORT0459
5	VAPOUR VENT KNOB	MANI0009	MANI0009	MANI0009	MANI0009
6	BUTTERFLY VALVE CONTROL ROD	ASTA0027	ASTA0027	ASTA0028	ASTA0028
7	HANDLE TUBE	MANI0104	MANI0104	MANI0104	MANI0104
8	BOTTOM REFRACTORY SIDE SPACER	SUPP0437	SUPP0437	SUPP0441	SUPP0441
9	REFRACTORY SURFACE	REFR0031	REFR0031	REFR0032	REFR0032
10	LEFT SIDE	FIAN0537	FIAN0535	FIAN0531	FIAN0533
11	BUTTERFLY VALVE COMMAND REGISTER	CARP2192	CARP2192	CARP2192	CARP2192
12	LEFT SIDE LOWER PANEL	FIAN0522	FIAN0522	FIAN0516	FIAN0516
13	TOP PANEL	FIAN0529	FIAN0529		
	FRONT OVEN TOP			FIAN0527	FIAN0527
	BACK OVEN TOP			FIAN0528	FIAN0528
14	REAR PANEL	FIAN0524	FIAN0538	FIAN0524	FIAN0538
15	FLUE	TUBO0214	TUBO0215	TUBO0214	TUBO0215
16	RIGHT SIDE LOWER PANEL	FIAN0523	FIAN0523	FIAN0517	FIAN0517
17	RIGHT SIDE	FIAN0536	FIAN0534	FIAN0530	FIAN0532
18	GLASS HOLDER	CARP2016	CARP2016	CARP2016	CARP2016
19	CRYSTAL LIGHT	CRIS0027	CRIS0027	CRIS0027	CRIS0027
20	ELECTRICAL COMPONENTS SUPPORT	SUPP0436	SUPP0436	SUPP0436	SUPP0436
21	CONTROL PANEL SUPPORT	SUPP0434	SUPP0433	SUPP0434	SUPP0433
22	CARTER CONTROLS	CART0300	CART0301	CART0300	CART0301
23	RESISTANCE REAR	RESI0151	RESI0151	RESI0151	RESI0151
24	RESISTANCE FRONT	RESI0150	RESI0150	RESI0150	RESI0150
25	RIGHT STIRRUP	SUPP0493	SUPP0493	SUPP0493	SUPP0493
26	BUSH	BOCC0006	BOCC0006	BOCC0006	BOCC0006
27	SPRING DOOR RIGHT	SPRI0010	SPRI0010	SPRI0010	SPRI0010
28	EXTERNAL DOOR	PORT0460	PORT0460	PORT0460	PORT0460
29	DOOR SPRING COVER	PORT0461	PORT0461	PORT0461	PORT0461
30	DOOR GLASS	CRIS0028	CRIS0028	CRIS0028	CRIS0028
31	GLASS RESTRAINING FRAME	CARP0111	CARP0111	CARP0111	CARP0111

Tab.10.1 List of spare parts

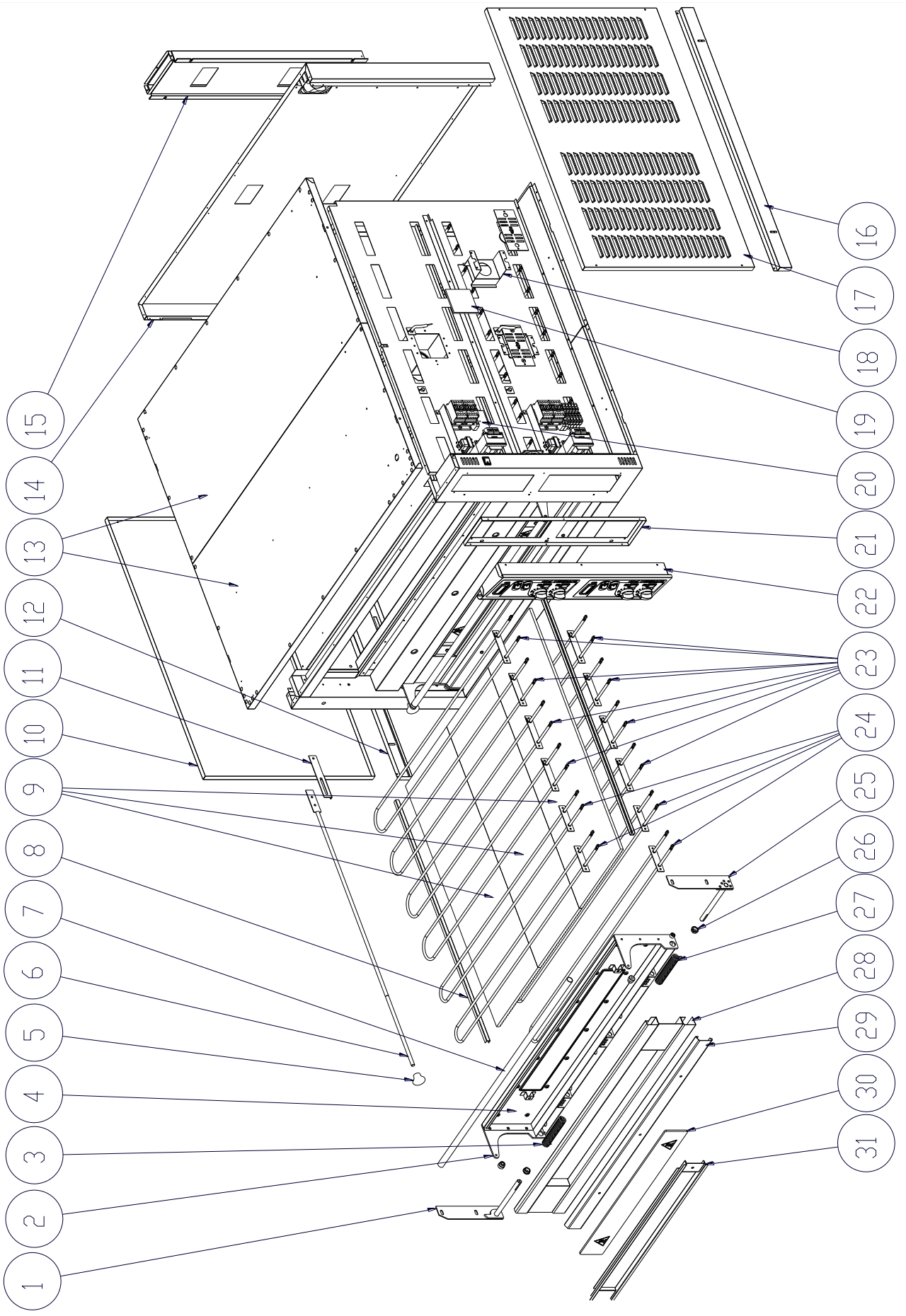


Figure 10-8 Exploded view

Pos	Description	Codes	
		Citizen PW 6/MC, 6+6/MC	Citizen PW 9/MC, 9+9/MC
1	LEFT HAND TOP REFRACTORY STRUT	CARP2025	CARP2025
2	CENTRAL TOP REFRACTORY STRUT	CARP2026	CARP2026
3	RIGHT HAND TOP REFRACTORY STRUT	CARP2024	CARP2024
4	TOP REFRACTORY	REFR0031	REFR0032
5	BACK RIGHT REFRACTORY	REFR0044	REFR0047
6	RIGHT REFRACTORY FRAME	SUPP0439	SUPP0443
7	FRONT RIGHT REFRACTORY	REFR0045	REFR0048
8	FRONT RIGHT STRUT	CARP2027	CARP2027
9	REAR REFRACTORY	REFR0043	REFR0043
10	REAR REFRACTORY FRAME	SUPP0440	SUPP0440
11	LEFT REFRACTORY FRAME	SUPP0438	SUPP0444
12	LEFT REFRACTORY	REFR0042	REFR0046
13	BACK LEFT STRUT	CARP2028	CARP2028

Tab.10.2 List of spare parts

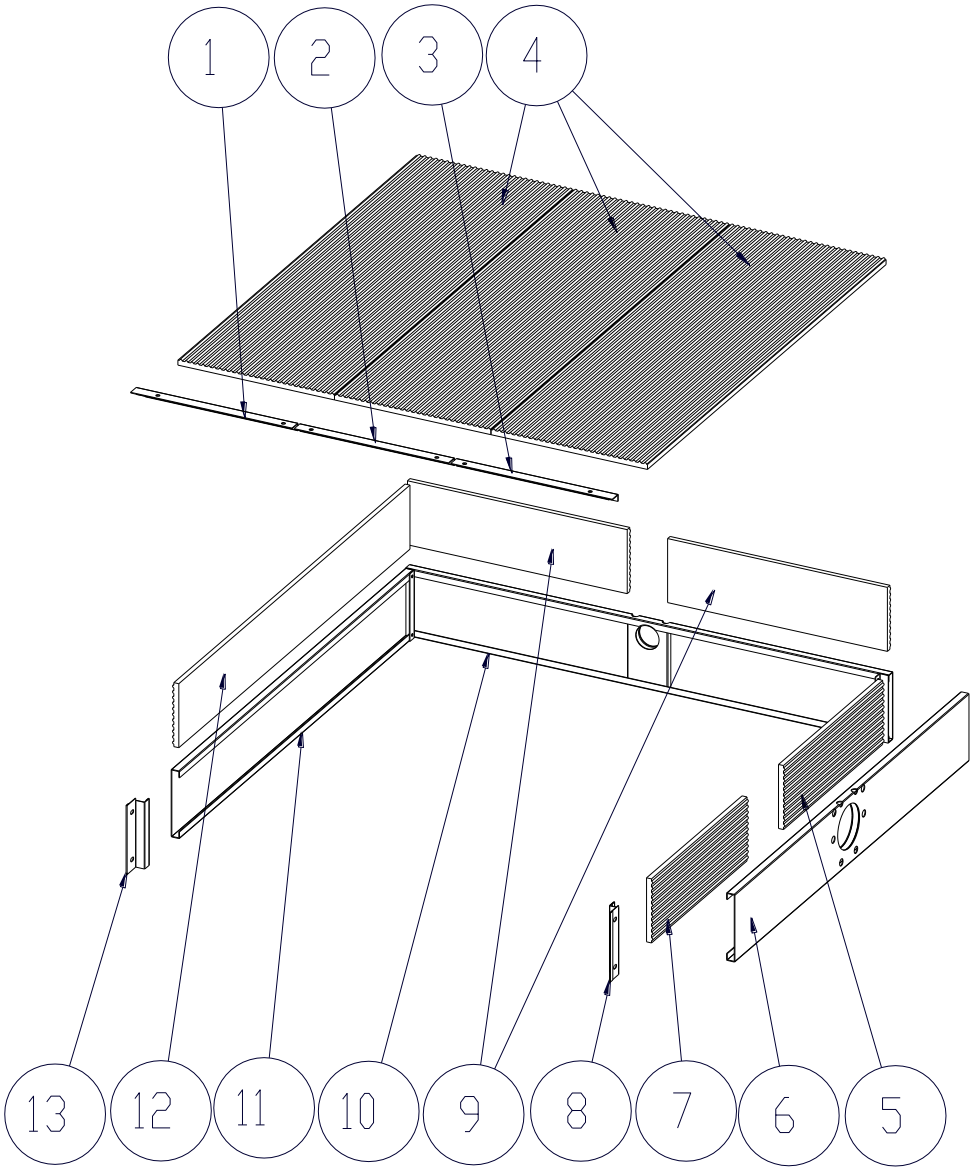


Figure 10.9 Exploded view

Pos	Description	Codes	
		Citizen PW 6/MC, 6+6/MC	Citizen PW 9/MC, 9+9/MC
1	LAMPHOLDER BISPINA	LAMP0021	LAMP0021
2	HALOGEN LAMP	LAMP0020	LAMP0020
3	PROBE	TERM0084	TERM0084
4	COOLING FAN	VENT0012	VENT0012
5	COOLING FAN PROTECTION GRILL	VENT0013	VENT0013
6	FUSE PORTGRAY 16 MMQ	ELET0719	ELET0719
	or FUSE PORTGRAY 35 MMQ	ELET0049	ELET0049
7	EARTH PORT 16 MMQ	ELET0721	ELET0721
	or EARTH PORT 35 MMQ	ELET0054	ELET0054
8	CLAMP LOCK	ELET0036	ELET0036
9	TERMINAL FUSE	ELET0722	ELET0722
	FUSE	ELET0204	ELET0204
10	TRANSFORMER HALOGEN LAMP	ELET0433	ELET0433
11	CONTROL SWITCH 32A	ELET0432	ELET0432
		ELET0160	ELET0160
		ELET0002	ELET0002
12	500°C SAFETY THERMOSTAT	TERM0005	TERM0005
		TERM0076	TERM0076
13	COOLING FAN	VENT0024	VENT0024
14	COOLING FAN PROTECTION GRILL	VENT0025	VENT0025
15	THERMOREGULATION DIGITAL	TERM0012	TERM0012
		TERM0060	TERM0060
16	BEEP SWITCH BRIGHT 0-1	INTE0037	INTE0037
17	MEMBRANE ADHESIVE	PANN0436	PANN0436
18	ENERGY REGULATOR KNOB	MANI0110	MANI0110
19	ENERGY REGULATOR	TERM0093	TERM0093
20	LIGHT LAMP	LAMP0068	LAMP0068

Tab.10.3 List of electrical components.

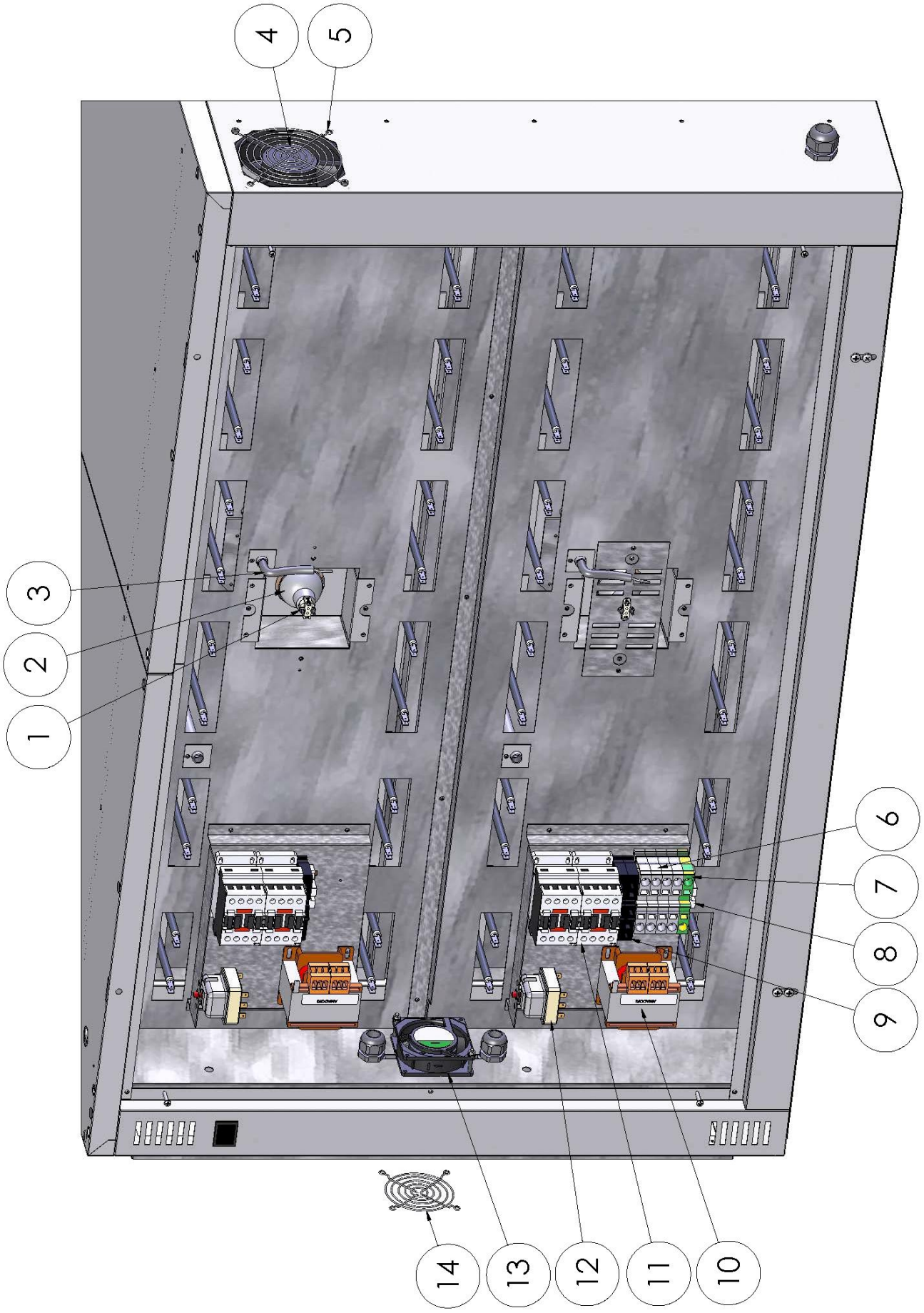


Figure 10.10 Exploded view of electrical parts

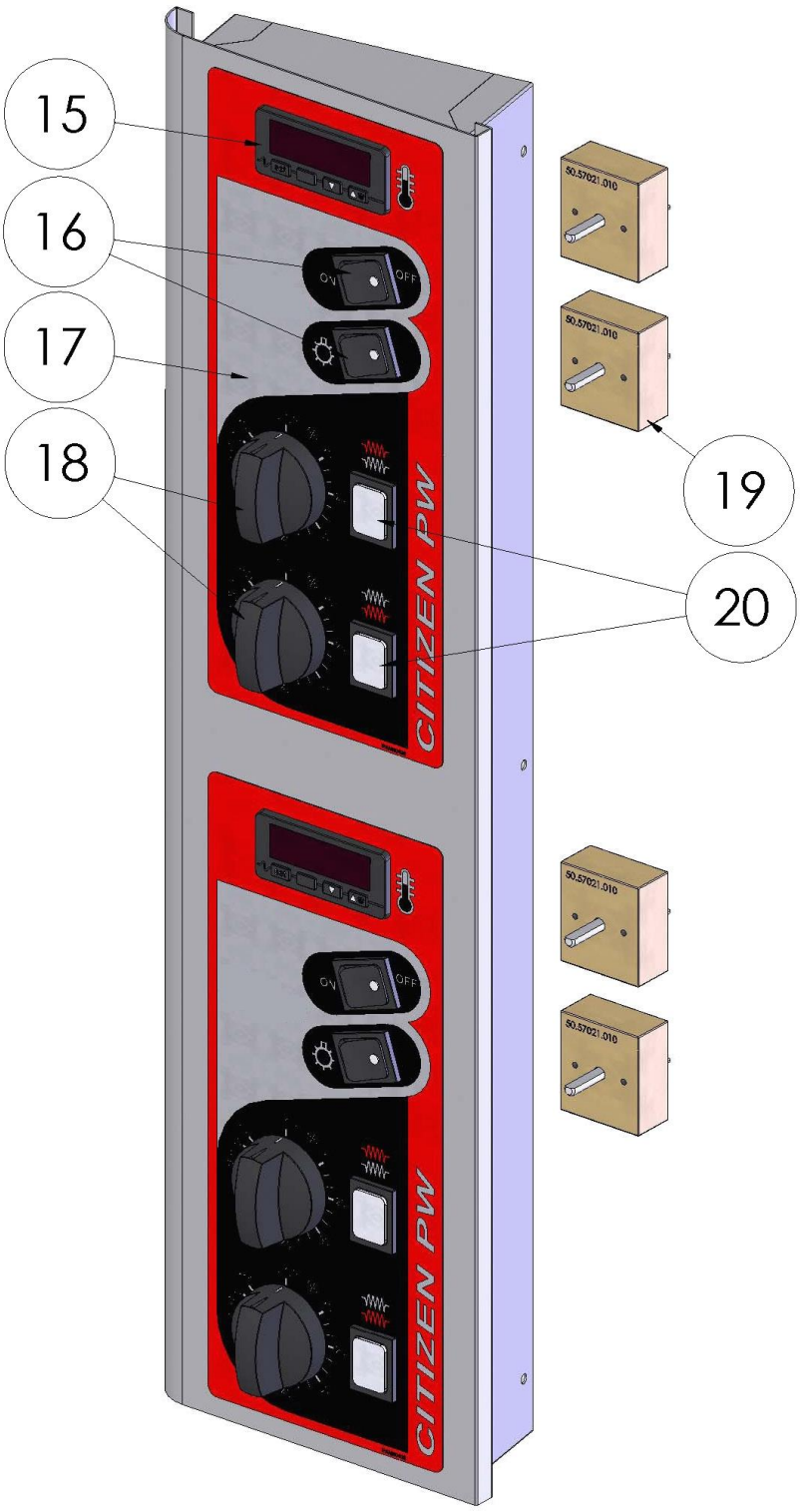


Figure 10.11 Exploded view of electrical parts

9. DECOMMISSIONING AND DEMOLITION

Before decommissioning, disconnect the electrical supply and any other connections before proceeding to move the unit by a suitable means such as a forklift truck, hoist, etc. The ovens are composed of the following materials: stainless steel, varnished sheet steel, aluminum coated sheet steel, glass, ceramic material, rock wool and electrical parts.

Source separation for recycling. This product must not be disposed of together with normal domestic waste. Depending on local standards and conditions, services for collecting separated waste of RAEE may be available at centers provided by the local council.

Dr. Zanolli s.r.l.
Via Casa Quindici, 22
37066 Caselle di Sommacampagna VR
Tel. +39-0458581500 Fax +39-0458581455
VAT N.IT00213620230