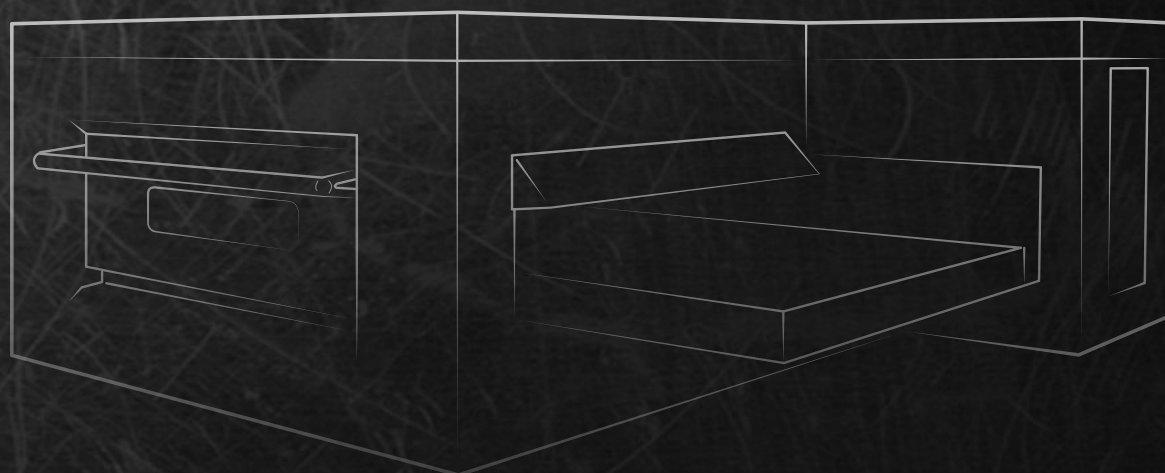




VENTILATED TUNNEL OVEN ELECTRICAL

TNV-40E  
TNV-50E  
TNV-65E



TRANSLATION OF THE ORIGINAL INSTRUCTIONS

USER MANUAL

# FOREWORD

Dear customer, first of all we would like to thank you for the preference you have given us by purchasing our product and we congratulate you on your choice.

To allow you to make the best use of your new oven, we invite you to carefully follow what is described in this manual.

The ovens, to which this booklet refers, have been designed to meet the cooking needs of pizza, bread, focaccia, the gratin of gastronomic products and the heating of food on a tray.

The intended use indicated above and the configurations provided for these appliances are the only ones permitted by the Manufacturer: do not use the equipment in disagreement with the instructions provided.

The installation must be done exclusively by qualified personnel, able to guarantee the best operating and safety conditions.

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# SYMBOLS USED

The following symbols give important information.



**Generic danger:** caution is required when carrying out an operation described in a paragraph bearing this symbol. The symbol also indicates that maximum operator awareness is required in order to avoid unwanted or dangerous consequences



**Hot surfaces:** surfaces marked with this symbol may be hot and must therefore be touched carefully



**Electricity hazard:** dangerous electrical voltage is present

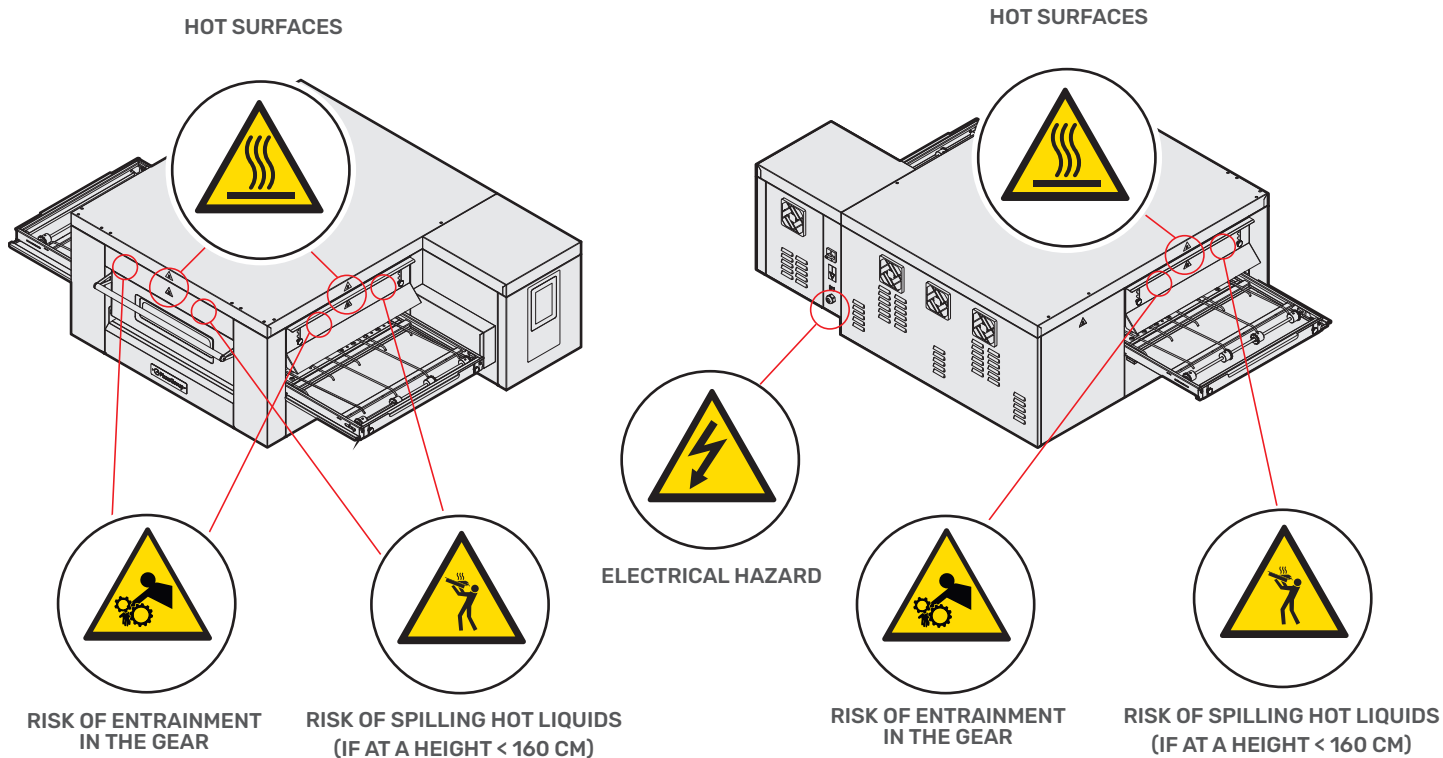


**Equipotential:** the terminals, if connected to each other, carry various parts of a device or system to the same potential (not necessarily the earth potential)



**Manual consultation:** it is necessary to read carefully the manual before installing, using and maintaining the equipment

## LABELS APPLIED TO THE MACHINE



# SAFETY WARNINGS

-  **Read this guide carefully** before using and maintaining the appliance, and keep it with care in an accessible place for any future consultation by the various operators.
- The manual must always accompany the product through its life, even in case of transfer.
- Before performing any cleaning or maintenance, **disconnect the appliance from the mains**.
- Unauthorised actions, tampering or modifications that do not follow the information provided in this manual can cause damages, injuries or fatal accidents **and null and void the warranty**.
- Use or maintenance that fail to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- The serial plate provides important technical information. This is vital in case of a request for maintenance or repair of the equipment: **please do not remove, damage or modify it**.
- When this appliance is to be placed near walls, partitions, kitchen cabinets, decorative finishes, etc., they must be made of non-combustible material. If not, they must be coated with a suitable non-combustible thermal insulation material.
- **WARNING:** This appliance must not be installed where the public has access.
- If the power supply cable is damaged it must be replaced by Technical Service or by a qualified technician in order to prevent any risk.
- **Some parts of the equipment can reach high temperatures.** We advise you to avoid touching surfaces and not to get materials either flammable or sensitive to heat, near the appliance, not even when handling cooked food.
- Do not rest objects on the oven, above all if built in material sensitive to heat.
- To handle the dishes during and after cooking, always use personal protective equipment (e.g. gloves) to avoid the risk of burns.
- For cooking, always use materials that are not sensitive to heat and certified for contact with hot food.
- During use, always remember to close the door as soon as the visual inspection of the dishes is completed; be careful not to pinch your fingers during this operation.
- These appliances are intended for use in commercial enterprises for the production of food and meals. A use other than the stated one is considered improper, potentially dangerous for people and animals and might permanently damage the appliance.
- This type of appliances is intended to be used for commercial applications, for example restaurant kitchens, canteens, hospitals and commercial companies such as bakeries, butcher shops etc., but not intended for the continuous mass production of food
- This appliance is not destined to be used by people inexperienced in domestic or similar applications.
- This appliance is not suitable for use by people (including children) with reduced physical, sensory or mental abilities or with a lack of experience and knowledge.
- Avoid leaving the appliance unattended in the presence of children and make sure that it is not used by them or that they play with it.
- To clean the appliance, any of its components, accessories or the sub-structure, **DO NOT** use:
  - aggressive, abrasive, powder or corrosive detergents (e.g. hydrochloric or sulphuric acid, caustic soda, etc.).
  - abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
  - steamed or pressurised water jets.
- Periodic cleaning carried out according to the instructions in this manual guarantees safe and efficient use of the equipment.
- The staff using the appliance must be professionally prepared and periodically trained on its use, as well as the safety and accident prevention regulations.
- Always use tools resistant to heat (e.g. in steel). Cooking utensils in plastic or simi-

lar material might not withstand the oven high temperatures.

- **WARNING:** The removable lid and its support can reach very high temperatures: be careful not to burn yourself and use suitable PPE (e.g. gloves).
    - position the support: making sure that it is stable in a place that cannot be reached by people not in charge of cooking
    - making sure that it is away from transit and activity areas.
- Make sure that the removable lid does not come into contact with combustible or heat-sensitive material.
- **RISK OF ENTANGLEMENT:** always pay the utmost attention not to get entangled during the continuous running of the conveyor belt.
  - **FIRE HAZARD: leave the area around the equipment free and clean of fuels. Do not store flammable materials near this appliance.**
  - **WARNING: RISK OF EXPLOSION! It is forbidden to use the oven in environments at risk of explosion.**
  - **WARNING:** before carrying out any cleaning operation or in case of long inactivity, always turn off the switch of the electrical panel.
  - If you notice any anomaly (e.g. damaged power cable, etc.), malfunction or fault, do not use the appliance and contact a Service Centre authorized by the Manufacturer. Demand original spare parts, or the Warranty will be null and void.
  - **WARNING:** it is forbidden to place flammable solids or liquids in the cooking chamber during the operation.
  - Monitor the appliance during its entire operation, do not leave dishes in the oven unattended!
  - Failure to follow these regulations may cause damage or even fatal injury, invalidate the guarantee and relieve the Manufacturer of all liability.
  - We recommend you have the appliance checked by an Authorized Service Centre at least once a year.

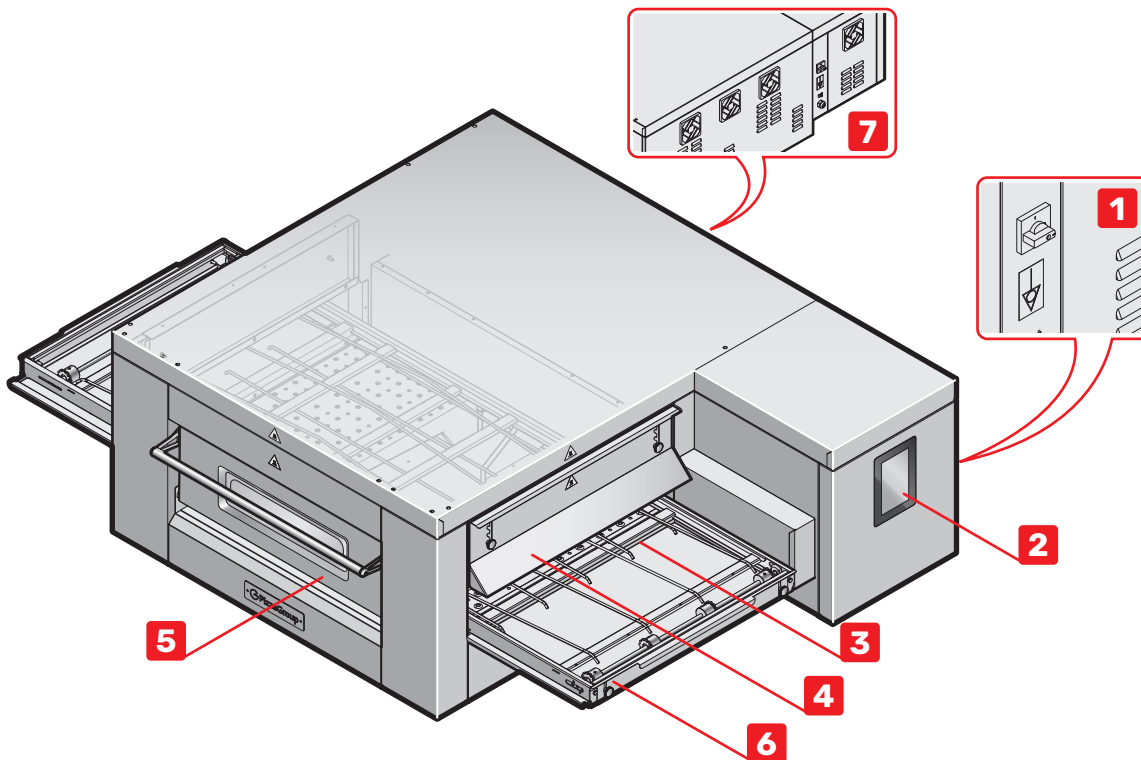
- **MANUAL: Care and storage of the manual**  
This manual, which is an integral part of the appliance, must be stored carefully and must always be available for consultation, both by the user and those responsible for installation and maintenance.
- **Deterioration or loss**  
If necessary, request an additional copy from your dealer or the manufacturer.
- **Transfer of the appliance**  
If the product is transferred to a new owner, the user must also hand over this manual to the new owner.
- **Liability**  
By providing this manual, the Manufacturer declines all liability, whether civil or criminal, for accidents resulting from the partial or total failure to follow the instructions and provisions contained herein.  
The Manufacturer also declines all liability arising from improper use of the appliance or incorrect use by the user, unauthorised modifications and/or repairs, or the use of non-original spare parts.
- **Responsibility for installation work**  
The Manufacturer is not responsible for works carried out during the installation of the product. Such responsibility belongs to and remains with the installer, who is also responsible for carrying out checks to ascertain that any adopted installation solutions are correct and compatible with the product. Moreover, all the safety regulations provided for by the specific legislation in force at the country of installation must be strictly followed.
- **Use**  
The use of the product is subject to both the provisions of this manual and all the safety regulations provided for by the specific legislation in force in the country of installation. For any further information on the use and/or installation of the product, please contact the dealer from which the appliance was purchased.



# KNOWING YOUR OVEN

The tunnel oven can be used to cook various dishes such as pizzas, lasagne, meat, fish or to warm up food in a pan. Find below the main parts it consists of:

- 1 - conveyor belt
- 2 - cooking chamber
- 3 - display
- 4 - adjustable deflectors
- 5 - door
- 6 - power cable inlet



Once switched on, the belt runs continuously. The **sliding of the belt** is adjustable both in the **sliding speed** (cooking time) and in the **direction of rotation**.


To reverse the direction of the belt from right to left and vice versa:

- press button  ;
- press button 
- Restart the belt with button 

The temperature in the chamber is controlled by boards that switch the heating elements on and off to keep the set temperature constant.

The oven can manage separately the temperatures:

- **of the bottom** (lower part of the oven chamber);
- **of the top** (top part of the oven chamber).

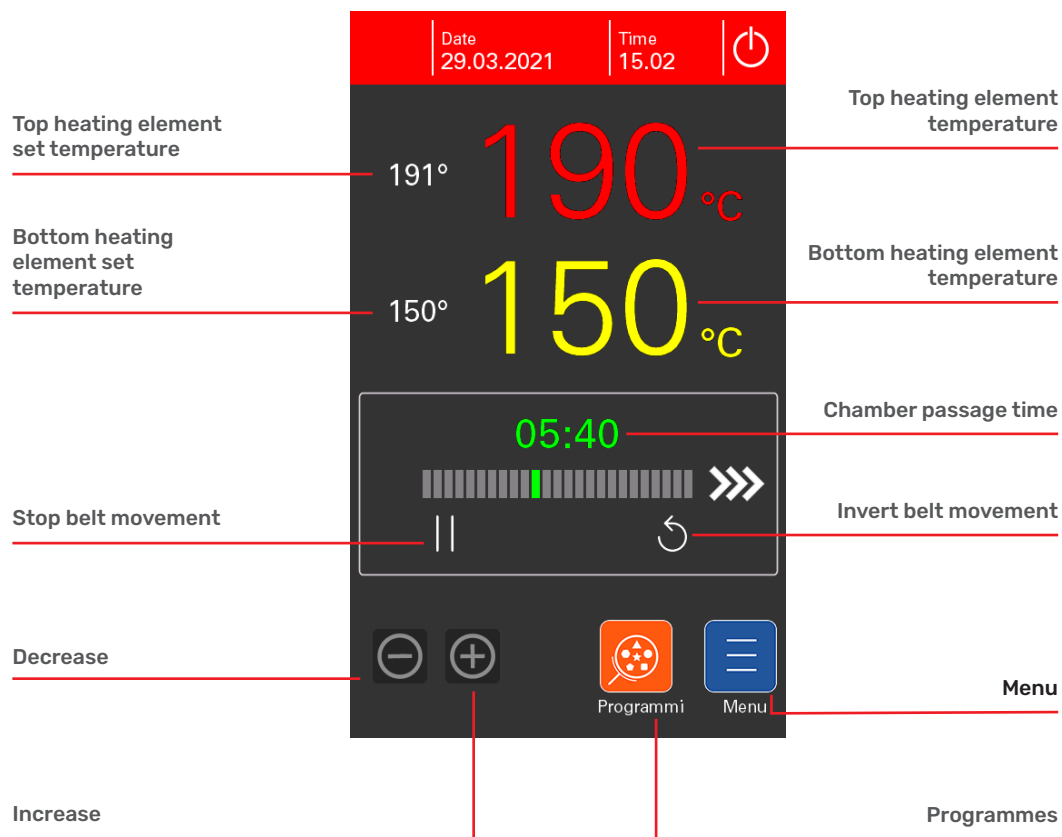
 Some parts of the equipment can reach high temperatures. We advise you to avoid touching surfaces and not to get materials either flammable or sensitive to heat near the appliance.

Do not rest objects on the oven, above all if flammable or built in heat-sensitive material.

Take care and use personal protection equipment (i.e. gloves) when putting food into the cooking chamber or getting it out.



# UNDERSTANDING THE DISPLAY



## FUNCTIONAL CHECK

Before switching the oven on, check:

the protective film (if any) has been removed;

- 1 the plug is correctly inserted in the mains socket;
- 2 the voltage, frequency and power of the system are compatible with the values shown on the plate found on the right-hand side of the oven;

# SWITCHING ON

To power the appliance, turn the switch on the right-hand side to the "I" position. The display will light up.

The oven can be switched on in two ways:

- **manual switch-on:** switch-on takes place at the moment of use;
- **scheduled switch-on:** setting the automatic switch-on/off of the oven based on a daily or weekly calendar, see page 13.

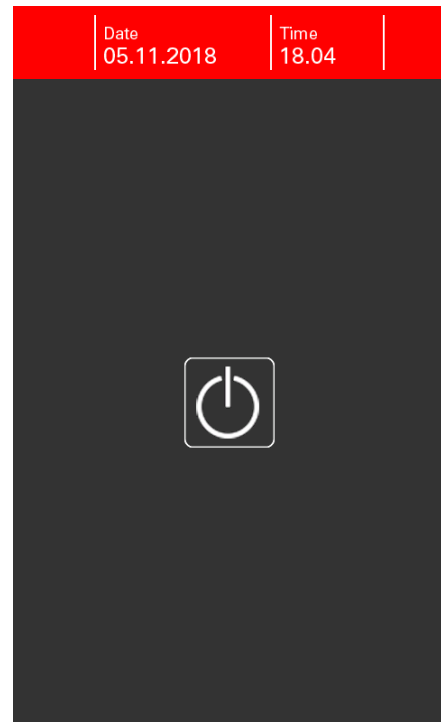
To carry out a **manual switch-on**, press and hold



for 5 seconds.

The oven will turn on with the settings of the last use.

Then, to start cooking, you can **manually** enter all the cooking parameters or use a **cooking program**, see page 12



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## FIRST START-UP

When using the equipment for the first time, it is advisable to heat the oven when empty to eliminate bad smells caused by the evaporation of any moisture contained in the internal parts.

Follow the steps below:

- 1 set the top and bottom temperature to 150°C;
- 2 put the belt in motion;
- 3 leave the oven running for 8 hours.



# SETTING MANUAL COOKING

In **manual cooking** the user must set all the parameters:



- top temperature
- bottom temperature
- cooking time (belt running speed).

The entered parameters cannot be saved.

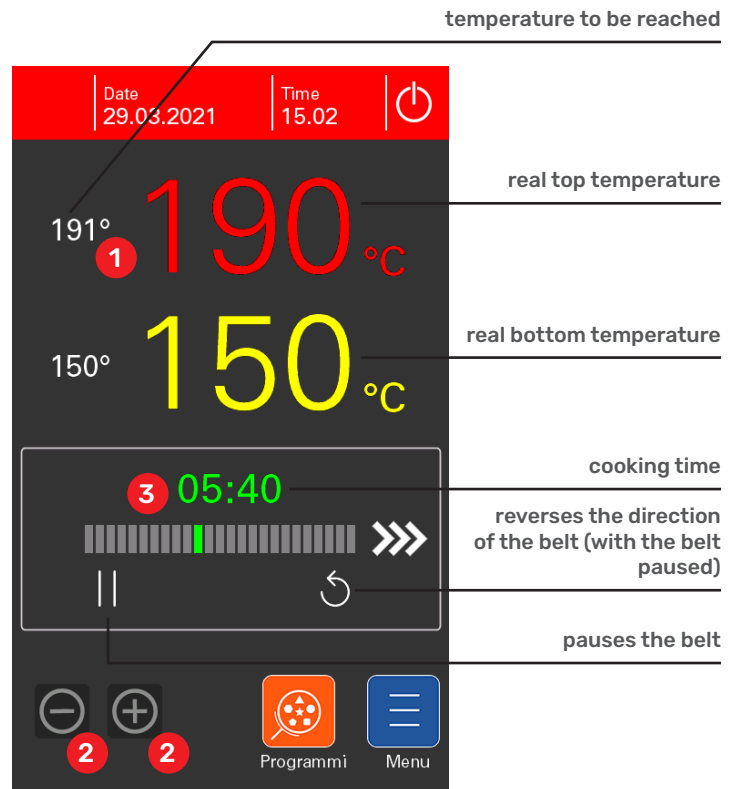
To adjust the **top and bottom temperatures**:

- 1 select the temperature to be adjusted (e.g. 191°C top/ 150°C bottom)
- 2 decrease or increase by pressing  and 

To adjust the **cooking time**:






- 3 select the time shown on the display in green (e.g. 05:40)
- 2 increase or decrease by pressing  and 

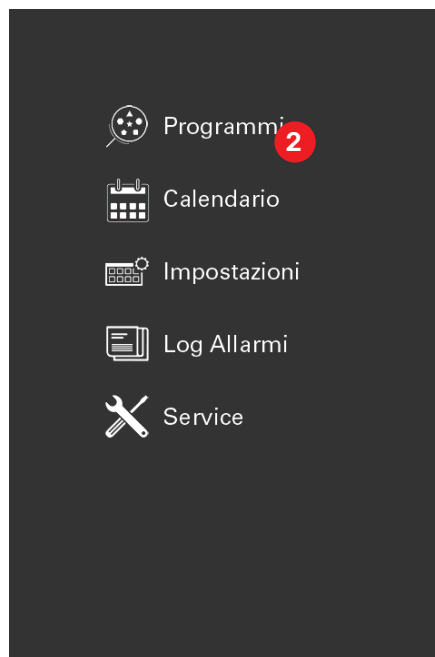
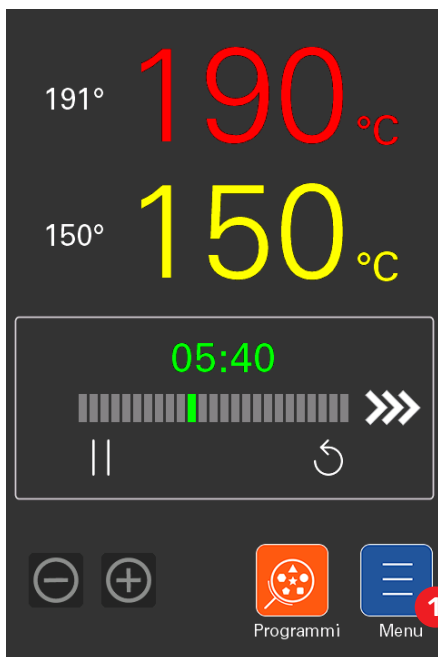
The cooking time corresponds to the time it takes for the dish to pass through the entire cooking chamber (from one opening to the other).



# SETTING AUTOMATIC COOKING

In the oven it is possible to save 10 cooking programs, modify them and save any changes made. To view the program parameters, it is necessary to consult the list of cooking programs. From the main screen:


- 1 press 
- 2 select **Programmi**.
- 3 select the temperature and/or cooking time of a program (e.g. 125°C)
- 4 adjust the temperature and/or cooking time by pressing  and 
- 5 press  to save the settings made
- 6 press  to return to the main screen

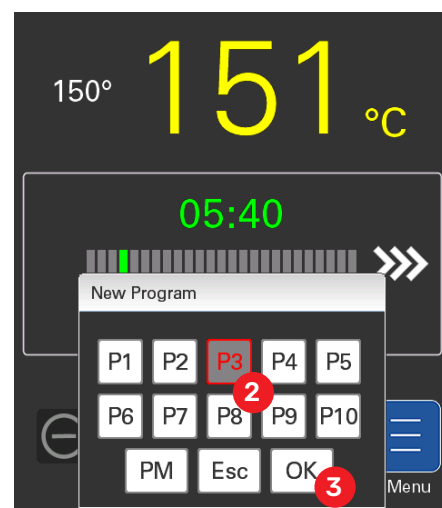
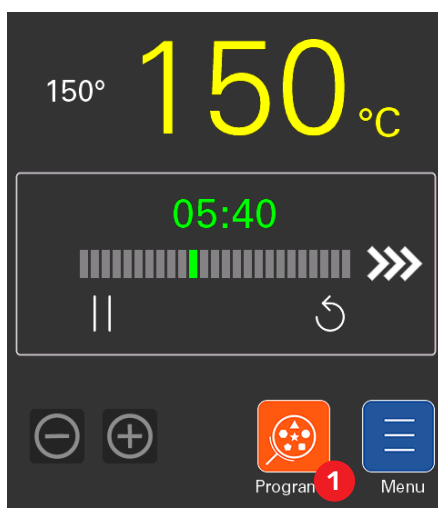


	T. Cielo	T. Platea	Cottura
P1	125 °C	150 °C	05:40
P2	125 °C	150 °C	05:40
P3	125 °C	150 °C	05:40
P4	125 °C	150 °C	05:40
P5	125 °C	150 °C	05:40
P6	125 °C	150 °C	05:40
P7	125 °C	150 °C	05:40
P8	125 °C	150 °C	05:40
P9	125 °C	150 °C	05:40
P10	125 °C	150 °C	05:40

At the bottom of the screen, there are a back icon (6), minus and plus buttons (4), and a save icon (5).

To access and use the cooking programs:

- 1 press the icon  for about 5 seconds
- 2 select the desired program (ex. **P3**)
- 3 to confirm and then start cooking press



# CALENDAR

This function allows you to set the automatic switching-on/off of the oven.

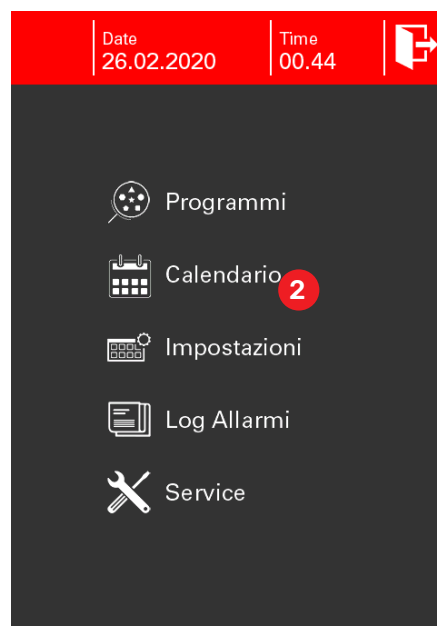
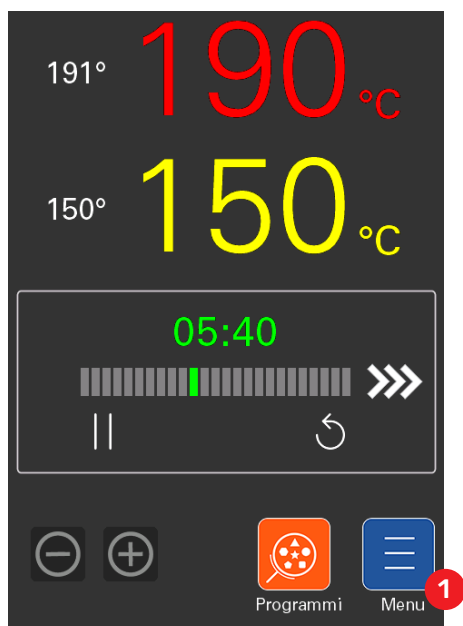
Calendar programming can be:

- **manual** (the oven will not turn on automatically);
- **daily**;
- **weekly**


To access the calendar:

- 1 Press  from the main screen:
- 2 select **Programs**.

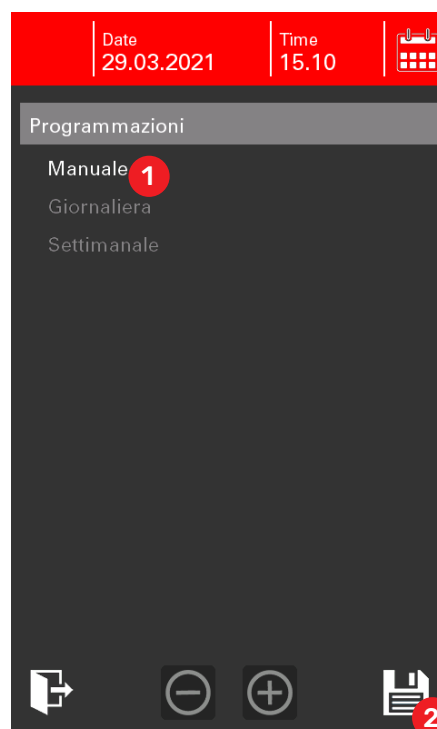
Select the desired type of program among **manual**, **daily** and **weekly** as described below.






## MANUAL PROGRAM SETTING:

- 1 **Calendar** Select the program;
- 2 **Manual** and press  to save

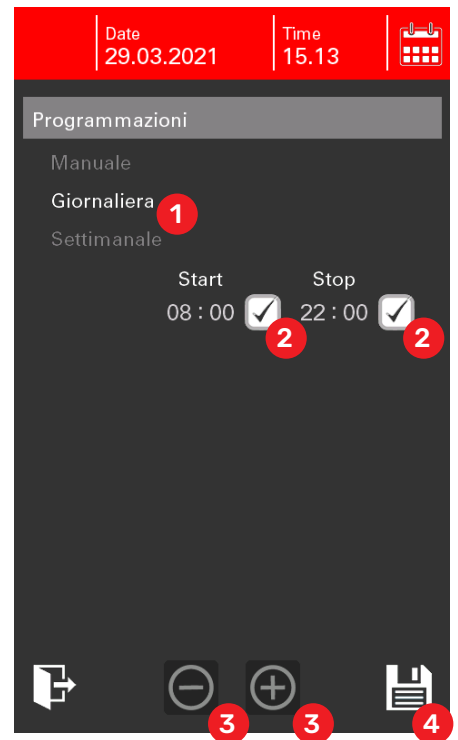
With this mode the oven will switch on manually with the same cooking time and temperature settings as the last time you used it.






## DAILY PROGRAM SETTING:

- 1 select the **Daily** program;
- 2 place the flag in correspondence with the function (START and/or STOP) to be activated;
- 3 to adjust the time, touch the value corresponding to the desired function and adjust it using  and 
- 4 press  to save.

With this mode the oven will switch on and/or off at the set time every day, with the same cooking time and temperature settings as the last time you used it.

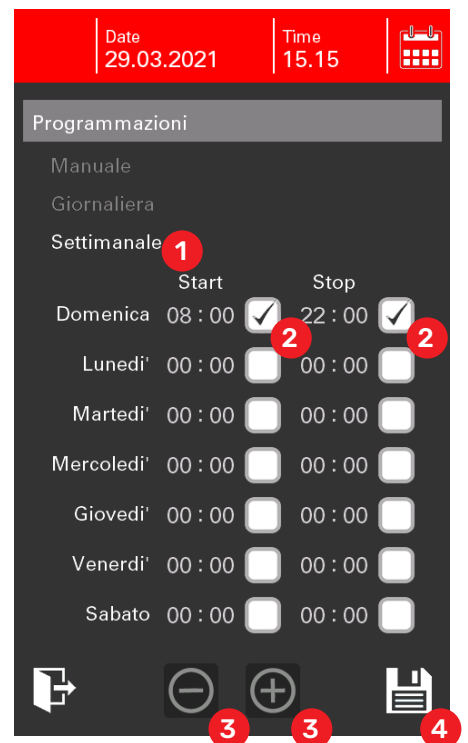


## WEEKLY PROGRAM SETTING:

- 1 select the **Weekly** program;
- 2 place the flag in correspondence with the day/function (START and/or STOP) to be activated;
- 3 to adjust the time, touch the value corresponding to the desired function and adjust it using  and 
- 4 press  to save.

With this mode the oven will switch on and/or off at the set time and day, with the same cooking time and temperature settings as the last time you used it.

On days that have not been programmed, the oven will remain off.




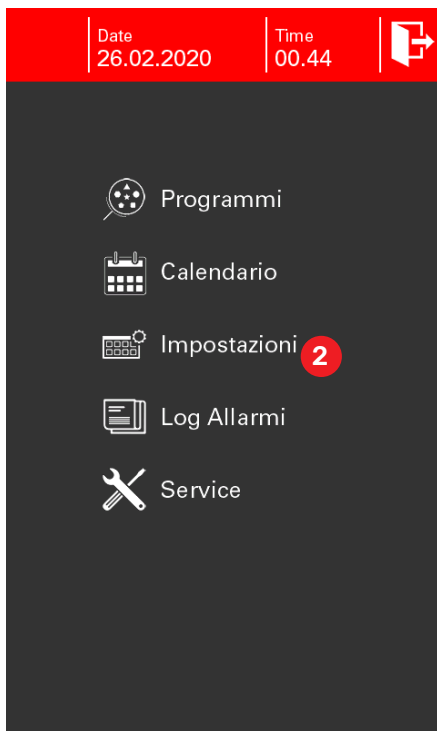
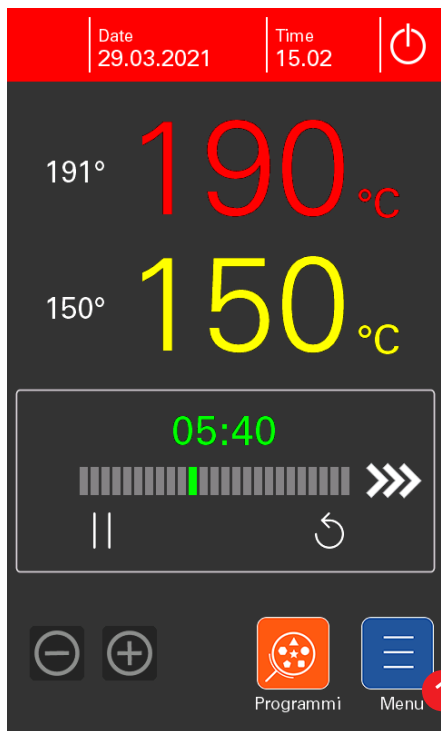
# LCD SETTINGS

You can set the LCD display according to your needs, setting the language, activating or deactivating the buzzer, choosing the direction of the belt and setting the date and time.

There is a battery that saves the time if the equipment is disconnected.

To access the LCD settings:

- 1 From the main screen, press  ;
- 2 select **Settings**



buzzer activation/deactivation

select the desired language

selection of the conveyor belt rotation direction

LCD display brightness setting

return to the main screen


saving the entered settings

decrease of the selected parameters

increase of the selected parameters

# SWITCH OFF/COOLDOWN

From the main screen:

- 1 press the OFF button 
- 2 the OFF function is activated: the heating power is switched off but the belt and cooling fans continue to operate
- 3 when the temperature reaches 140°C, the function ends and the oven can be switched off using the 0-1 switch at the back of the oven.


## ALARM LOG

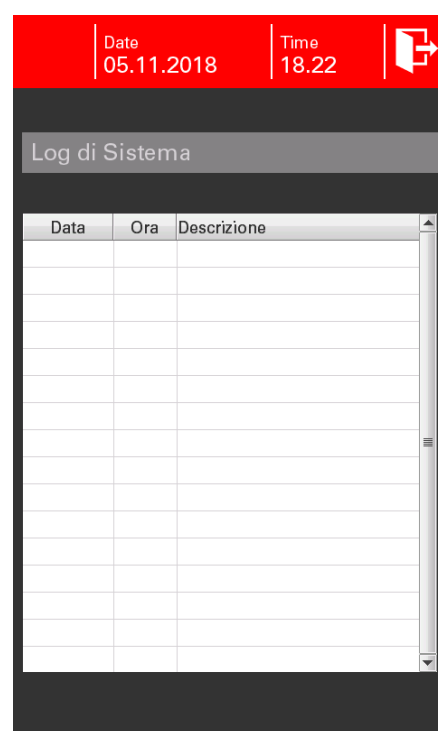
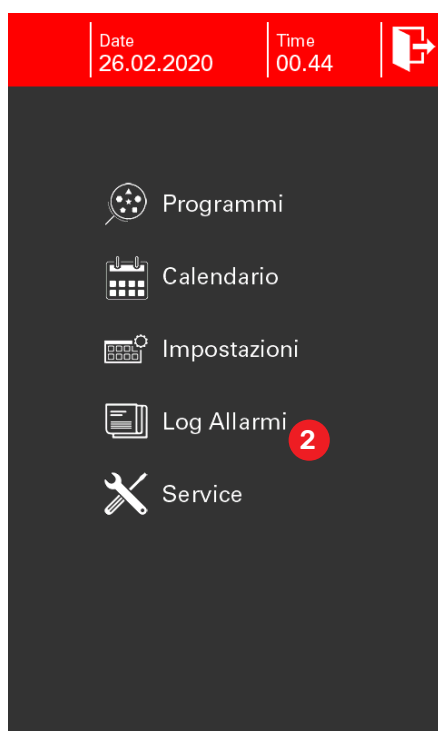
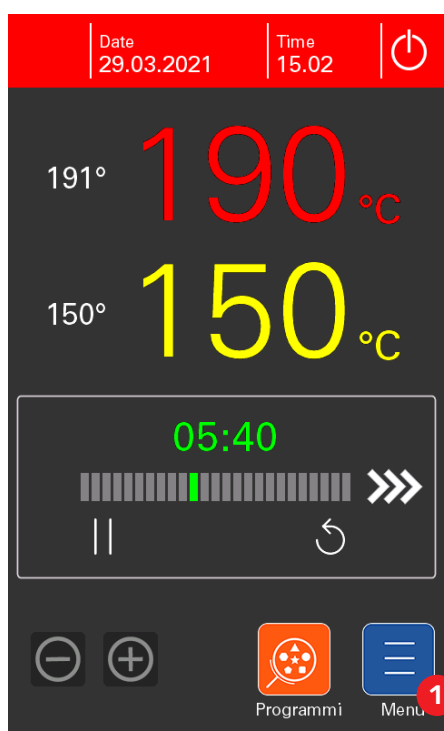
If the system detects a problem, an alarm pop-up message appears on the display.

Alarms block the oven operation to prevent even more significant damages. In order to use the equipment again, it is necessary to contact the service centre for repairs.

As well as in the pop-up message, the detected problems are displayed also in the "Alarm Log" screen; in this page, in addition to the alarms, an indication of the time that can pass before asking your Service for maintenance is given.


To access the alarm LOG:


- 1 press  from the main screen:
- 2 select **Alarm log**





# CLEANING AND MAINTENANCE

 Any cleaning must be carried out with the oven completely cold and wearing adequate personal protection devices (e.g. gloves, etc.).

 When cleaning any part or accessory do NOT use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric or sulphuric acid, caustic soda, etc.). Never use these substances also when cleaning the substructure/floor under the appliance or its base;
- abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- steamed or pressurised water jets.

 To ensure the device is safe and in perfect condition for use, we recommend at least a yearly service by a specialist technician.

Before carrying out any cleaning operations, it is necessary to disconnect the power supply of the appliance (using the system switch) and wear suitable personal protection equipment (e.g. gloves, etc.).

The user must only carry out standard maintenance work. For non-standard maintenance work, please contact an authorised specialist technician. The manufacturer does not accept under warranty any damage caused by lack of maintenance work or incorrect cleaning (e.g. use of unsuitable cleaning products).

## OVEN CLEANING AND MAINTENANCE

### Daily:

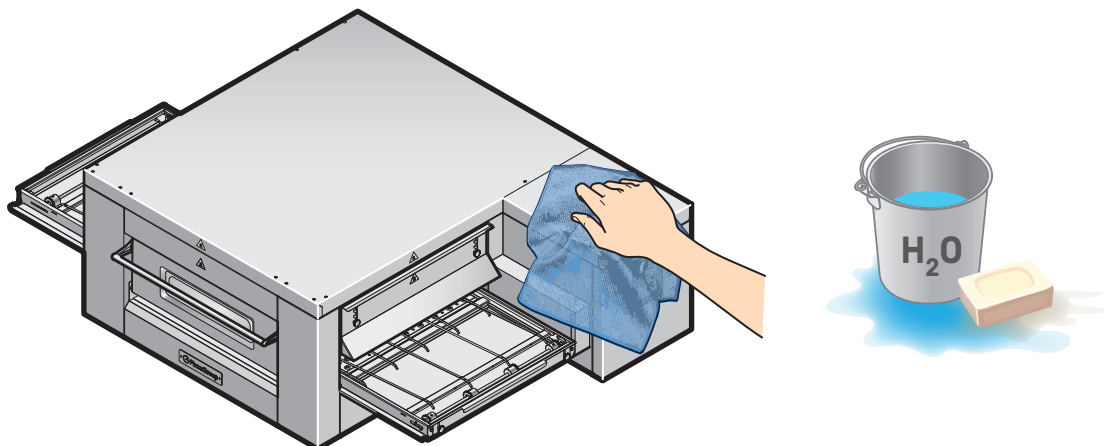
- Use a cloth dampened with hot soapy water on all steel parts and end with rinsing and drying.
- Clean any glass with a soft cloth and special glass detergent.
- Clean the display with a soft cloth and a little detergent for delicate surfaces. Avoid using considerable quantities of product since any infiltration may damage the display.
- Avoid also using very aggressive detergents that may damage the material the display is made of (polycarbonate).

### Monthly:

- Clean the cooking chamber of any residues
- Clean the cooling fan filters.
- Lubricate the conveyor belt bearings as required.

### Yearly:

- Perform a deep clean once a year contacting a specialized technician:
  1. carefully clean the inside of the cooking chamber, after removing the conveyor belt;
  2. clean all the ventilation outlets on the front, side and rear of the oven;
  3. remove the control panel, and eliminate any residual dust and/or flour, taking care not to damage the components and wiring.



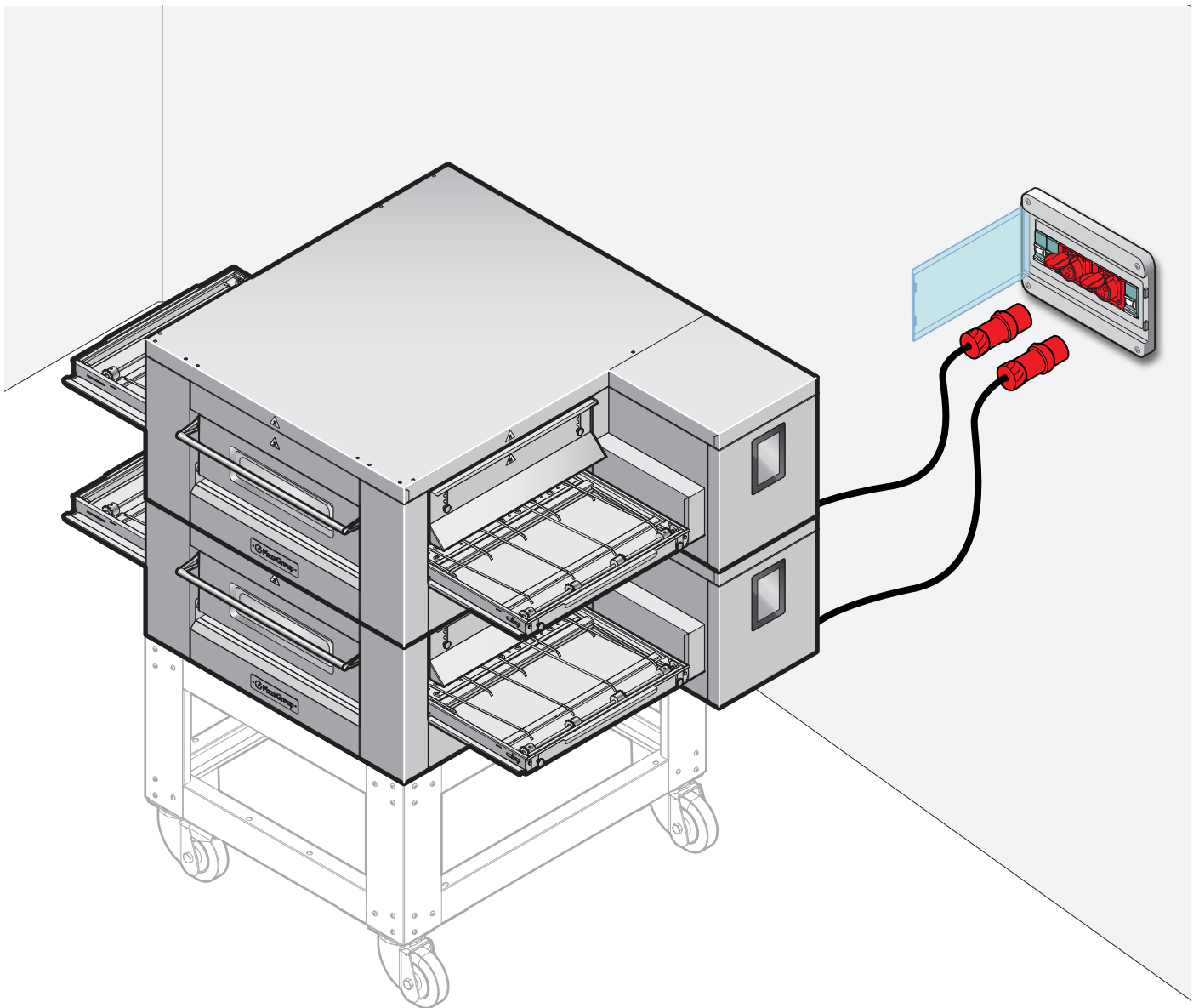
# OVEN DOWNTIME FOR PROLONGED PERIODS

During any downtime, switch the power off.


Protect the steel outside surfaces passing over them with a soft cloth slightly damp with Vaseline oil.

Before resuming operations:

- accurately clean the equipment and accessories;
- reconnect the equipment to the power;
- inspect the equipment before using it.



# DISPOSAL AT END OF LIFE

 To avoid any unauthorised use and associated risks, before discarding the machine make sure it cannot be used; for this purpose, cut and remove the power cord (once the equipment is unplugged).

## DISPOSAL OF THE APPLIANCE



Pursuant to art. 13 of Legislative Decree no. 49 of 2014 "Implementation of WEEE directive 2012/19/EU on electric and electronic waste", the barred bin symbol specifies that the product was introduced on the market after August 13, 2005 and that it must not be discarded with other waste at the end of its working life but disposed of separately. All the equipment has been made with recyclable metal materials (stainless steel, iron, aluminium, zinc plate, copper, etc.) that as a percentage make up more than 90% of the weight. Attention must be paid to the management of this product at the end of its life, reducing any negative impact on the environment and improving the efficiency of resources, applying the principles of "who pollutes pays", prevention, preparation for re-use, recycling and recovery. Please remember that illicit or incorrect product disposal is punishable by law.

## INFORMATION ON DISPOSAL IN ITALY

WEEE equipment in Italy must be delivered to:

- to Collection Centres (also named eco-islands or eco-platforms)
- the dealer where new equipment is purchased who must withdraw it free of charge ("one to one" withdrawal).

## INFORMATION ON DISPOSAL IN EUROPEAN UNION COUNTRIES

The EU Directives on WEEE equipment has been adopted in different ways by different countries, therefore in order to dispose of this equipment correctly we suggest that you contact your local authority or your dealer in order to ask the correct method of disposal.

# SOME TIPS

In the event of a malfunction, refer to the table below. If none of these solutions solves the problem, contact the Dealer.

FAULT	POSSIBLE CAUSE	POSSIBLE SOLUTION
Oven does not switch on, display is off	No power	Check the socket, plug and power cable. If everything is working, contact a specialist technician
Cooking chamber does not heat up properly	Top and/or bottom heating elements have been set too low	Increase the top and/or bottom heating element percentages
	Heating elements are only partially working or are damaged	Contact a specialist technician
	Contactors or SSRs are faulty	Contact a specialist technician
	Relays or safety thermostat may have tripped	Contact a specialist technician
Belt not moving	Movement paused on the display	Belt blocked (check for foreign bodies)
	Gearmotor disconnected	Contact a specialist technician
Belt moving too slowly	Inadequate time set	Change time on display
	Output from internal transformer different to 24 V	Contact a specialist technician
Cooling fans blocked	Mechanical or electrical fault	Contact a specialist technician

<b>ALARM</b>	<b>FAULT</b>	<b>SOLUTION</b>
999	Probe fault or disconnected	Connect or replace the probe
Display switches off and on suddenly	If the thermal protection device on the gearmotor driving the belt trips (too much effort required), the tunnel automatically switches off to avoid damaging the parts	The display will switch back on again after a few seconds and the user can turn the tunnel back on. If the problem recurs, contact a specialist technician.
Suction motor thermal protection device error	Alarm related to the thermal protection device on the heating RADIAL FAN MOTOR	Contact a specialist technician
Overheating error	The motherboard has exceeded the safety/over-temperature T° threshold inside the control panel	Check the product has been positioned respecting the minimum clearance. Contact a specialist technician
Probe error	Top and/or bottom heating element probe(s) faulty or disconnected	Contact a specialist technician

# AFTER-SALES SERVICE

## Spare parts / Maintenance

In case of need of spare parts, please contact your local dealer. Always indicate the details of the data plate found on the side of the product (model, serial number, etc.) and the spare part code found on the spare part exploded view diagram.

For any request for extraordinary maintenance, repair and/or replacement, only contact the authorised local dealer from whom the product was purchased, and/or a specialised technician in possession of the technical-professional requirements provided for by the regulations in force.

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## GUARANTEE

The guarantee for hidden defects is valid for 12 (twelve) months from the date of invoice and is subject to the submission of a written complaint by the Customer.

PIZZA GROUP guarantees its products and components/parts against manufacturing defects or non-conformity with the specifications of the technical data sheets only, or as required by the applicable legislation

The guarantee will exclusively result, at the discretion of PIZZA GROUP, in the repair or replacement of components and/or products which are found to be faulty.

It is the responsibility of the Customer to check for and report any obvious product defects or non-conformities by issuing a written complaint upon delivery. The guarantee automatically becomes null and void if any evident defects/non-conformities are not reported in writing within 2 (two) days after delivery.

Complaints regarding defects or non-conformities, evident or hidden, must be sent by the Customer to PIZZA GROUP in writing, accompanied by a complete and detailed technical report indicating the product serial number. Upon receipt of the complaint, PIZZA GROUP may, at its own discretion and without limitation or waiver of any of its rights:

- a) authorise in writing the return of the product or part, which must be returned by the Customer ex our factory, accompanied by a regular transport document and return authorisation issued by PIZZA GROUP (no return will be accepted without prior written authorisation from PIZZA GROUP);
- b) send an agent to the Customer;
- c) send to the Customer the components necessary to eliminate the defect or non-conformity;
- d) reject the complaint.

Without prejudice to the mandatory limits of the law, it is expressly understood that if after receiving the return and/or checking the disputed or returned part, PIZZA GROUP recognises a manufacturing defect/non-conformity for which it deems to be responsible, it will only be obliged - at its own discretion and expense - to supply a replacement part or to replace or repair the faulty part, excluding any other burden, obligation, damage, or other responsibility, for any reason whatsoever. In this case, any spare parts used will be covered by a twelve (12) months warranty. Any other costs or expenses, including labour costs, shall be borne by the Customer.

In the event that PIZZA GROUP deems the complaint to be unfounded, it will send to the Customer a report of the checks and inspections carried out, rejecting all responsibility; in such case, the Customer will be obliged to pay and reimburse all costs incurred by PIZZA GROUP (including survey costs, intervention costs, labour costs and shipping costs as well as any replacement/repair costs), which will therefore be invoiced.

The guarantee does not cover all parts subject to normal wear and tear, including knobs, moving and removable parts, glass components, refractory material, piping and any components or accessories, when the defect has been caused by wear and tear.

Furthermore, the guarantee does not cover for damage caused during or as a consequence of shipping/transport, damage resulting from incorrect or deficient maintenance, improper use or incorrect use by the personnel of the Customer, incorrect handling or neglect, excessive use of the appliance, damage or deterioration caused or aggravated by failure to stop using the appliance in case of technical issues, fluctuations in electrical voltage or processing temperature, or any other causes not directly attributable to the manufacturer.

The guarantee automatically becomes null and void if the hidden defect/non-conformity is not reported in writing within 8 (eight) days from the date it is first identified. The guarantee also becomes null and void if equipment, devices or spare parts not supplied by PIZZA GROUP are installed on the product, in case of modifications not authorised by the manufacturer, if the product serial number is cancelled, modified or made illegible. The guarantee

also becomes null and void in the event of total or partial non-compliance with the provisions and instructions contained in the manuals accompanying the product.

PIZZA GROUP shall only be liable for damages caused to the Customer as an immediate and direct consequence of its wilful or grossly negligent breach of its contractual obligations.

Under no circumstances shall PIZZA GROUP be liable for indirect damages, suffered by the Customer or third parties, such as, but not limited to, reputation damage, loss of profit, production, contracts, penalties, or refunds of any kind.

The shipment of the components necessary to eliminate the defect or non-conformity will be carriage paid. The guarantee does not cover labour costs and any other incidental expenses.

Notwithstanding the foregoing, under no circumstances shall compensation for loss or damage, or for any other reason (which the Customer may claim), exceed the price of the product being repaired/replaced.

The company cannot be held liable for any print or transcription errors, reserving the right to make changes where deemed suitable without prior notice.

Partial reproduction without the Manufacturer's consent is prohibited. Measurements are purely indicative and not binding.

The original language used to prepare this manual is Italian: the Manufacturer is not responsible for any translation/interpretation or print errors.



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