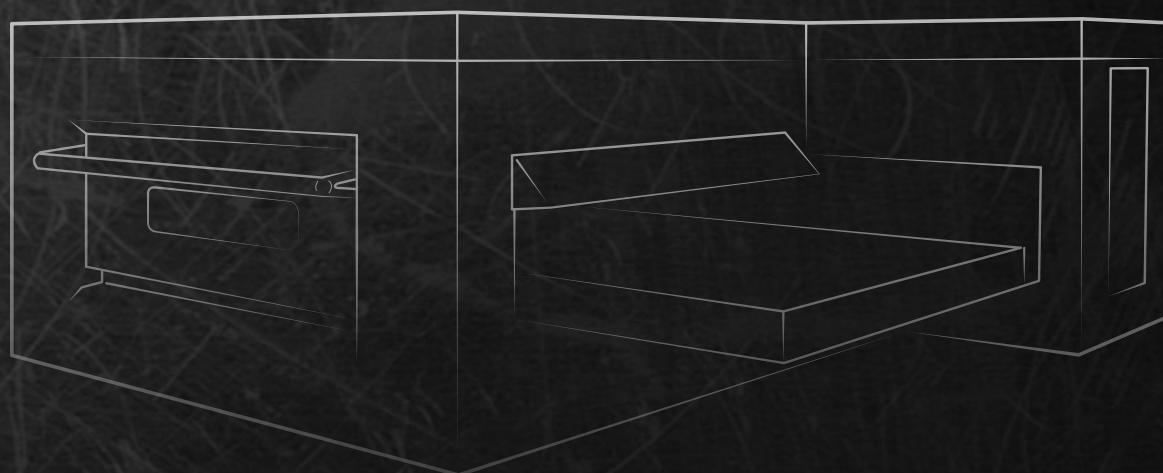




VENTILATED TUNNEL OVEN ELECTRICAL

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



TRANSLATION OF THE ORIGINAL INSTRUCTIONS

INSTALLATION 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



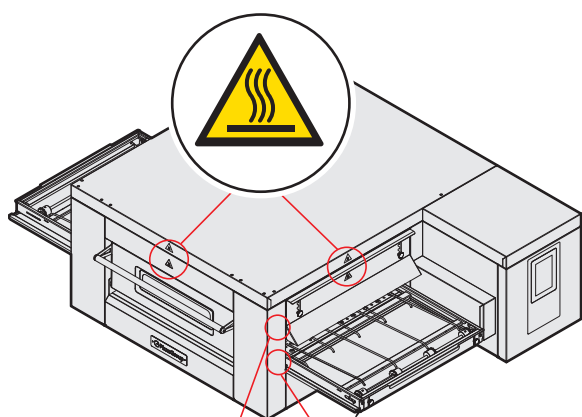
**Equipotential:** the terminals, if connected to each other, carry various parts of a device or system to the same potential (not necessarily the earth potential)



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

## LABELS APPLIED TO THE MACHINE

HOT SURFACES

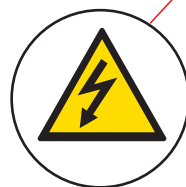
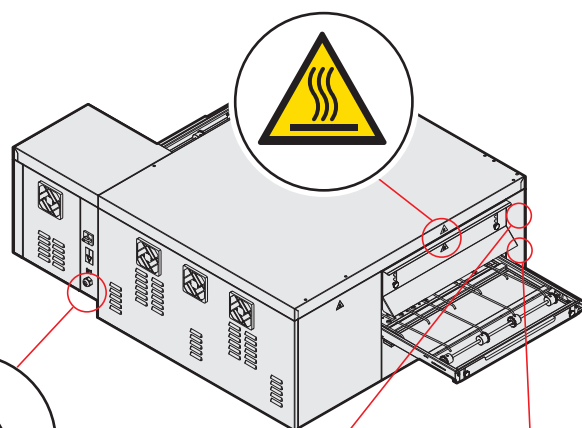


RISK OF ENTRAPMENT  
IN THE GEAR



RISK OF SPILLING HOT LIQUIDS  
(IF AT A HEIGHT < 160 CM)

HOT SURFACES



ELECTRICAL HAZARD




RISK OF ENTRAPMENT  
IN THE GEAR



RISK OF SPILLING HOT LIQUIDS  
(IF AT A HEIGHT < 160 CM)

# PRELIMINARY CHECKS

For a correct and safe installation of the oven, make sure that all the points in the following list are met.

<p><b>Check that:</b></p>	
<p>on the day of installation, personal protective equipment is available (e.g. safety shoes, gloves, etc.)</p>	
<p>adequate lifting equipment is available on the day of installation (check the weights and dimensions on the following pages) together with personnel qualified to perform this operation</p>	
<p>on the day of installation there is an electrician to wire the oven (cable and plug not supplied) see table on page 9</p>	
<p>the dimensions of the selected oven are suitable to the available space in the installation room</p>	
<p>the installation room is dedicated and compliant with cooking food, has adequate air exchange, does not contain flammable or explosive elements, complies with current regulations in terms of safety at work and on systems, is sheltered from the weather, has temperatures adequate and the systems comply with the regulations in force in the country of installation</p>	
<p>The equipment passes through doorways</p> <p> when choosing the positioning room, take into account that the appliance must be easy to move for any extraordinary maintenance: be careful that any brickwork after installation (e.g.: wall construction, door replacement with narrower ones, renovations, etc.) do not hamper movements</p>	
<p>there is adequate ventilation in the room in compliance with the regulations in force in the Country of installation. If this is not the case, a <math>\varnothing 14</math> cm/5.5" air intake is mandatory, communicating with the outside or a ventilated room (i.e. storeroom, attic, garage, basement)</p>	
<p>the dimensions of the installation room allow to maintain the minimum distances from the walls, other equipment, objects and combustible materials. In case of proximity to hot or cold equipment, keep a distance of 50 cm/19.7"</p>	
<p>the floor of the installation room is fireproof, perfectly flat and capable of withstanding the weight of the appliance</p>	
<p>there is a fireproof support, stable and suitable to support the weight of the appliance, on which to place the oven. Specific support is available upon request to the Manufacturer</p>	

# SAFETY WARNINGS

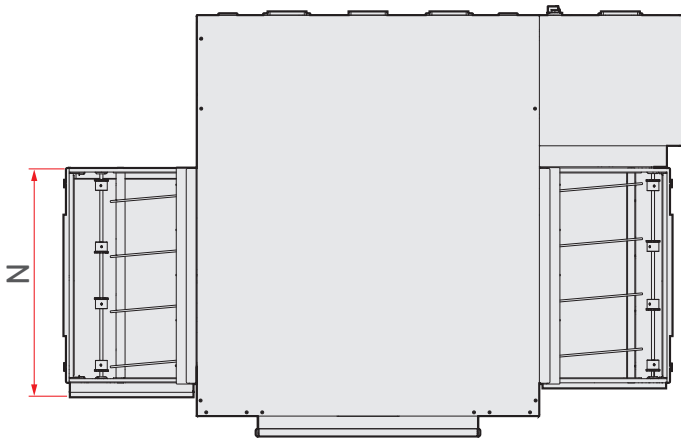
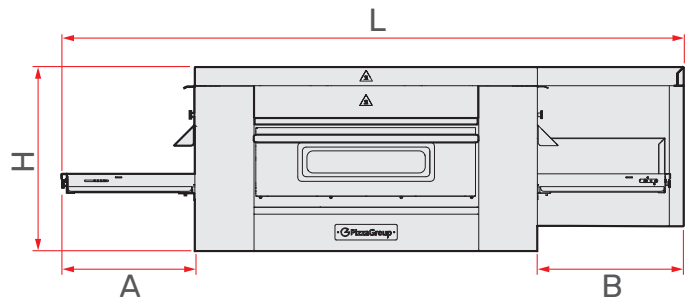
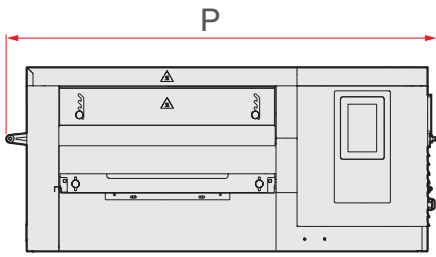
- Read this guide carefully before installing the appliance, and keep it with care in an accessible place for any future consultation by the various operators.
- The manual is an integral part of the product and must always accompany it through its life, even in case of transfer.
- Before any handling or installation of the equipment, make sure the room that will host it is suitable for the purpose. Check that the systems comply with the legal provisions in force in the country of use and meet the specifications on the serial number plate.
- All installation, assembly and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorised by the Manufacturer, in compliance with the regulations in force in the user country, and with the regulations on systems and work safety.
- 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.
- 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.
- The improper use of the equipment shall void the warranty.
- 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.
- Before performing any maintenance, replacing components or carrying out any routine/extraordinary cleaning, disconnect the electricity supply.
- Installation or maintenance that fail to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- 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.
- It is forbidden to install the oven in environments at risk of explosion.
- 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.
- Persons not involved with the appliance installation may not pass through or stand in the work area during the assembly.
- 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.
- Failure to follow these regulations may cause damage or even fatal injury, invalidate the guarantee and relieve the Manufacturer of all liability.
- **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.

# TECHNICAL FEATURES

		<b>TNV-40E</b>	<b>TNV-50E</b>	<b>TNV-65E</b>	<b>TNV-80E</b>
<b>CHAMBER DIMENSIONS</b>	LxDxH (cm)	43x60x8	54x55x9	69x110x9	84x120x9
<b>BELT WIDTH</b>	cm	40	50	65	80
<b>BELT LENGTH</b>	cm	107	160	186.5	204
<b>CHAMBER LENGTH</b>	cm	60	85	110	120
<b>POWER SUPPLY (50/60 HZ)</b>	Volt	230 3 + G; 400 3 + N + G	230 3 + G; 400 3 + N + G	230 3 + G; 400 3 + N + G	230 3 + G; 400 3 + N + G
<b>MAXIMUM ABSORBED POWER</b>	kW	7.8	14.2	18.4	24.4
<b>AMPERE</b>	230V 3 400V 3+N	21.5 13.5	39 25	51 32	67 42
<b>POWER CABLE (N X MM<sup>2</sup>)</b>	230 3P 400 3P + N	4x6 5x4	4x6 5x4	4x10 5x6	4x16 5x6
<b>TOP MAXIMUM SETTABLE TEMPERATURE</b>	°C	350	350	350	350
<b>BOTTOM MAXIMUM SETTABLE TEMPERATURE</b>	°C	350	350	350	350
<b>WEIGHT</b>	Kgs	101	164	229	351





NE

**TNV-40E**

**TNV-50E**

**TNV-65E**

**TNV-80E**

	<b>TNV-40E</b>	<b>TNV-50E</b>	<b>TNV-65E</b>	<b>TNV-80E</b>
<b>L</b>	134	179	200	217
<b>P</b>	110	121	138	157
<b>H</b>	480	530	590	630
<b>A</b>	24	47	43	47
<b>B</b>	32	40	43	47
<b>N</b>	40	50	65	80

# TRANSPORT

Equipped with personal protection equipment, transport the appliance to the installation location.

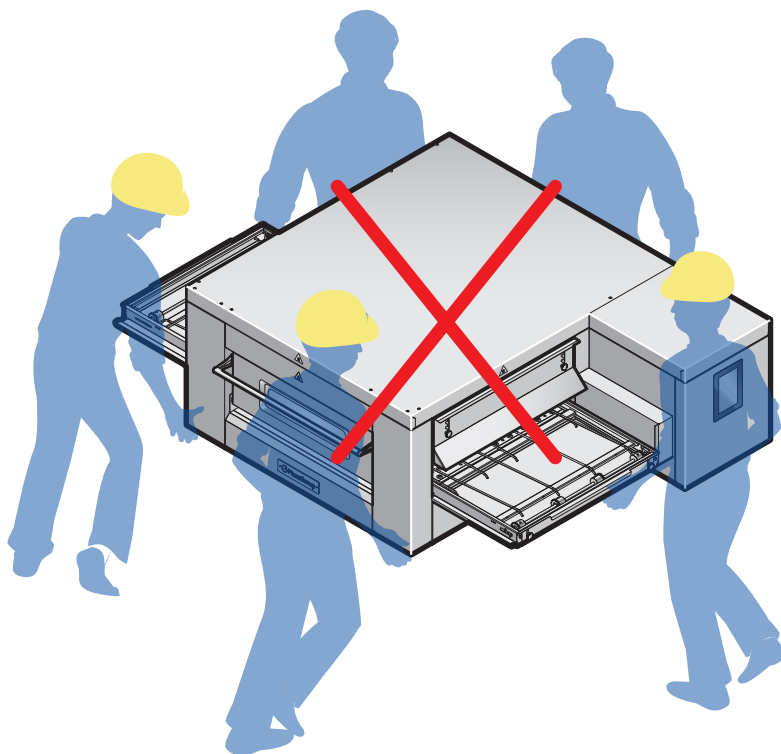
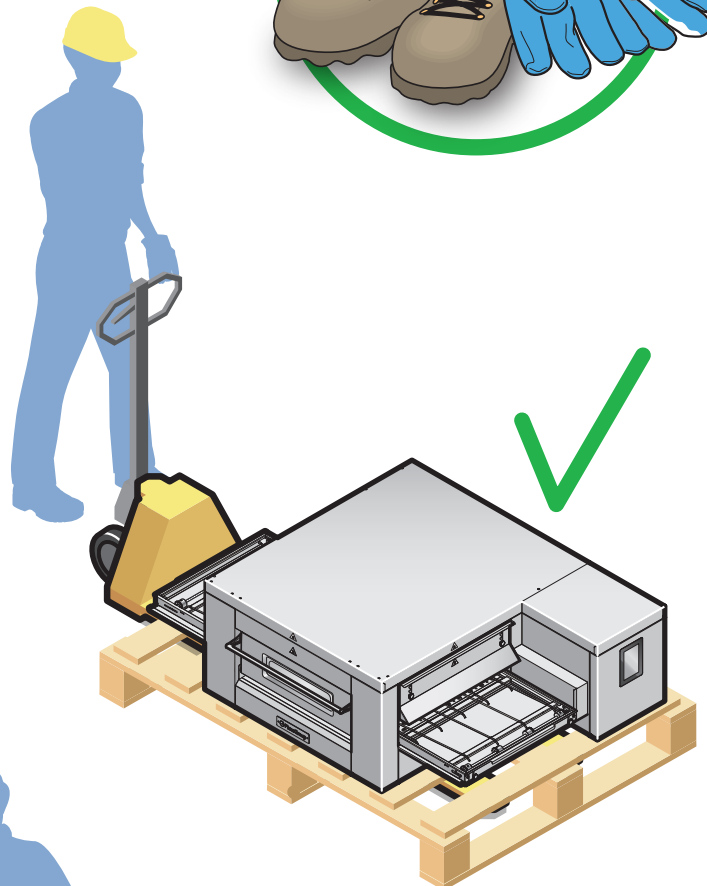
Lift the equipment just enough to move it easily and pay particular attention to weight balance since the centre of gravity does not coincide with the geometric centre of the equipment. Pay attention to the inclination when moving; **always maintain the horizontal position** of the equipment.

The lifting equipment (transpallet, forklift, etc.) must be suitable for the masses, dimensions and movements to be performed; to lift each part, **use a lifting device with a capacity at least 20% higher than the weight of the part to be transported.**

It is forbidden to make changes on your own initiative or use makeshift means to hook and lift the parts of the equipment.

It is forbidden to use lifting equipment other than those specified in these instructions.

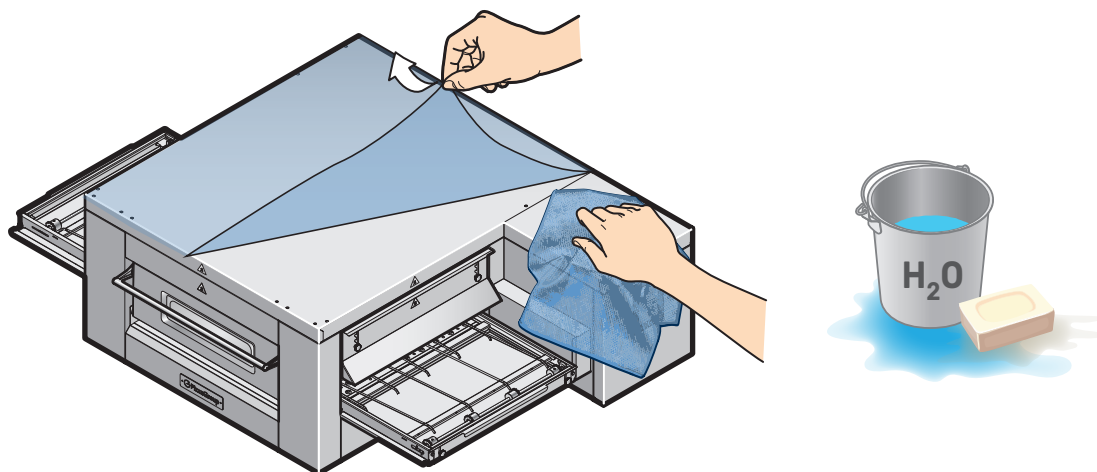
No person should be near the equipment during transport except for the one who is transporting it.



# PRELIMINARY OPERATIONS


Carefully remove the protective film.


If any glue residue is left on the surfaces, remove it with soapy water but without any corrosive or abrasive products or sharp or pointed instruments.

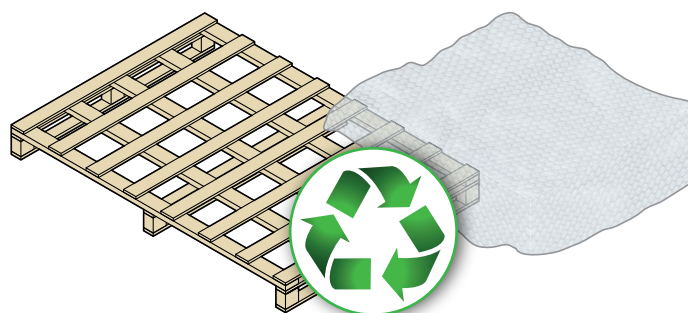


## PACKAGING DISPOSAL

Before starting to install the oven, dispose of the packaging in compliance with the regulations in force in the country of installation.

 Caution, suffocation hazard! If left unattended, packaging could be potentially dangerous for both children and animals.

 Caution, hindrance hazard! If left unattended, packaging could hinder vehicles and installers during the assembly operations.

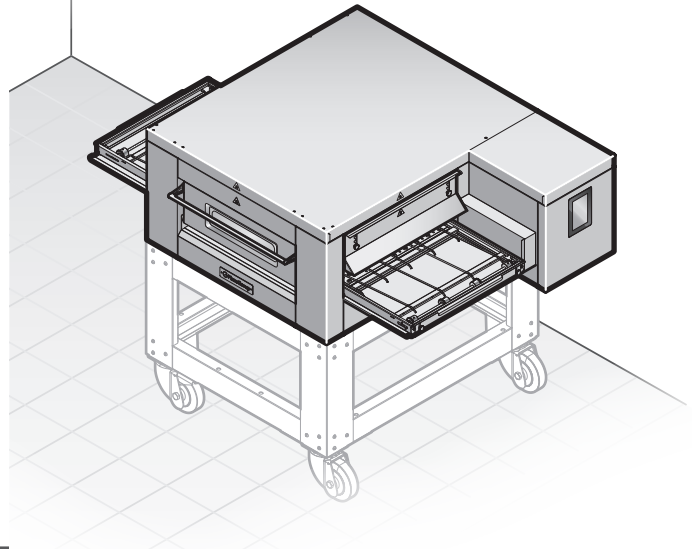


Material	Packaging	Abbreviation	Disposal
Pallet	pallet and wooden parts	FOR 50	Sorted disposal
Straps	Straps	PP 05	Disposal with plastic
Low-density polyethylene	bubble wrap, stretch film, sheet films	LDPE 4	Disposal with plastic

# CHARACTERISTICS OF THE INSTALLATION AREA

Check that the installation room:

- is dedicated and suitable to cooking food;
- has adequate air ventilation;
- contains no flammable or explosive elements;
- complies with the current regulations on health and safety and systems in the workplace;
- is protected from the weather;
- has a maximum temperature of between +5°C (41°F) and +35°C (95°F);
- has a maximum humidity of 70%;
- has an electrical system in compliance with the law;
- is equipped with all the necessary connections (electricity, gas, water) and the discharge of production residues (e.g. smoke extraction);
- is adequately lit and has all the hygienic and sanitary requirements that comply with the laws in force.



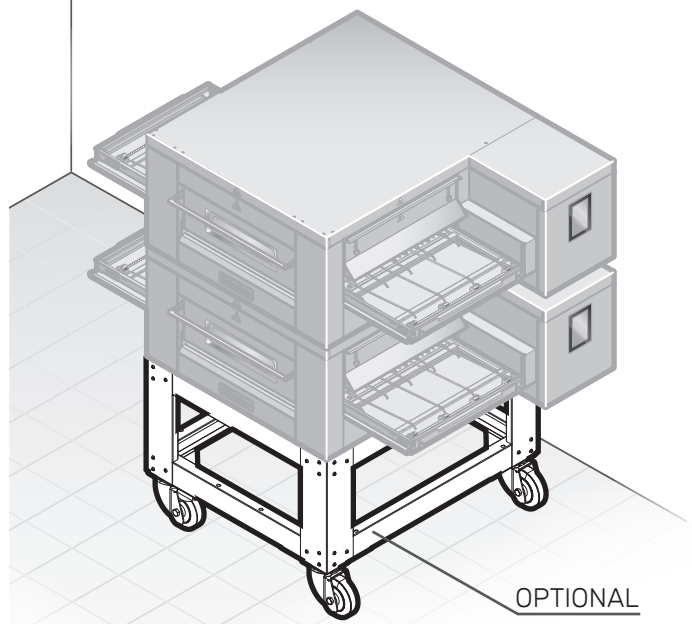
# POSITIONING

The oven must be placed on a support, built by the Manufacturer or by yourself that:

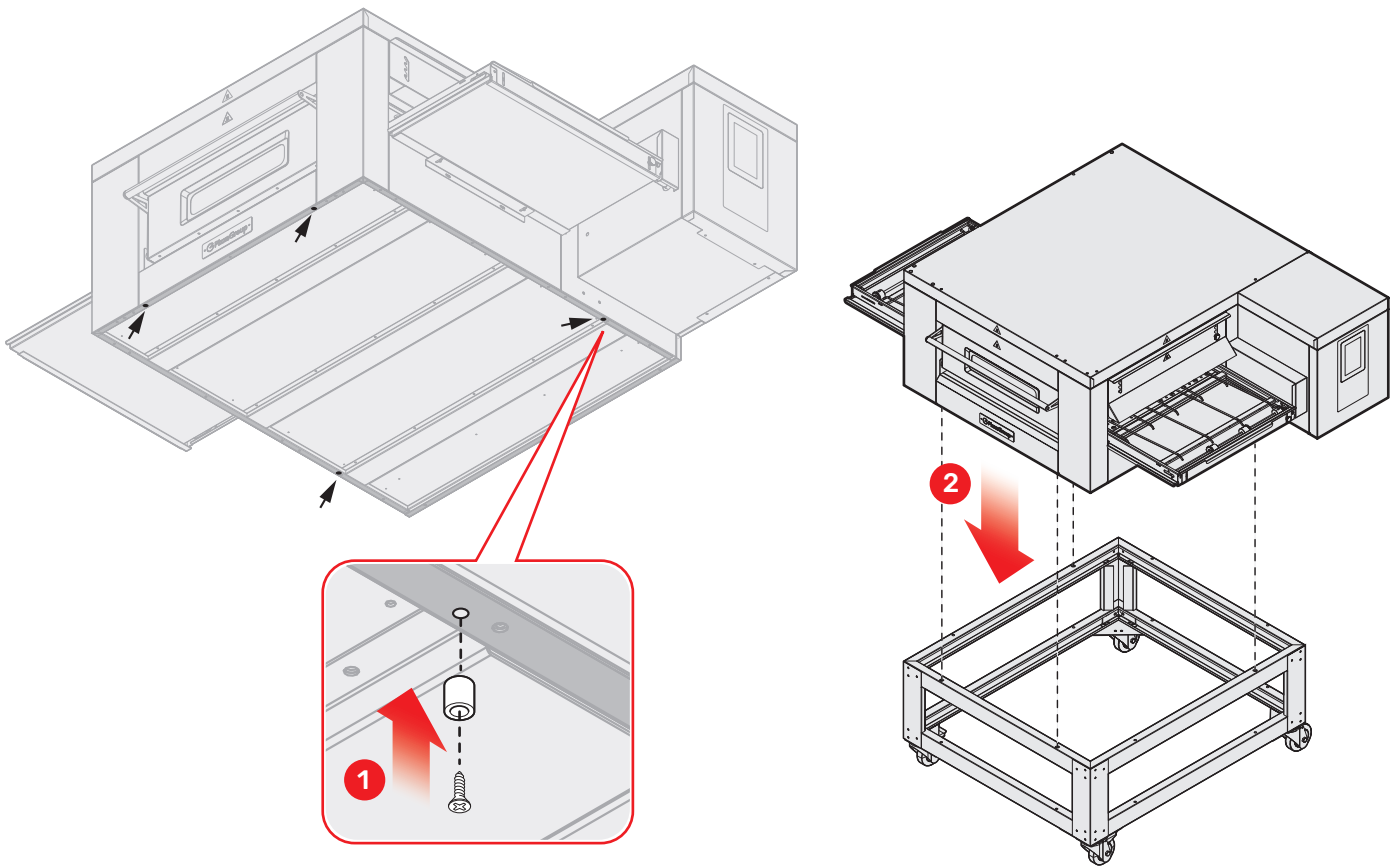
- is flame and heat-resistant;
- is perfectly stable and level;
- withstands the weight of the appliance.

Dedicated supports are available upon request to the Manufacturer:

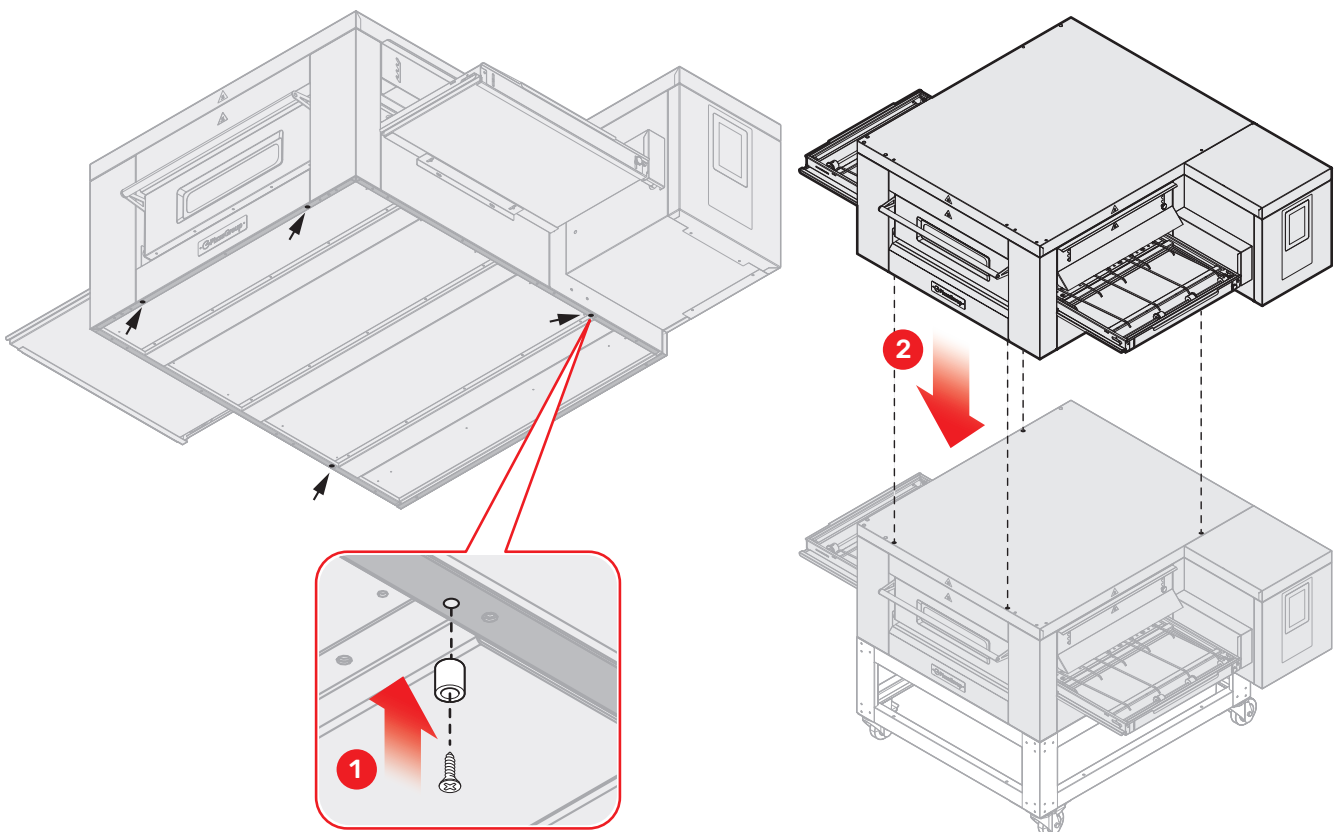
	SINGLE	DOUBLE	TRIPLE
TNV-ET 40	ST40	ST40	-
TNV-ET 50	ST50	ST50	-
TNV-ET 65	ST65	ST65	ST65
TNV-ET 80	ST80	ST80	ST80



Placing an oven on a Manufacturer's support (fastening pin kit included)



Placing several ovens one on top of the other (fastening pin kit included)



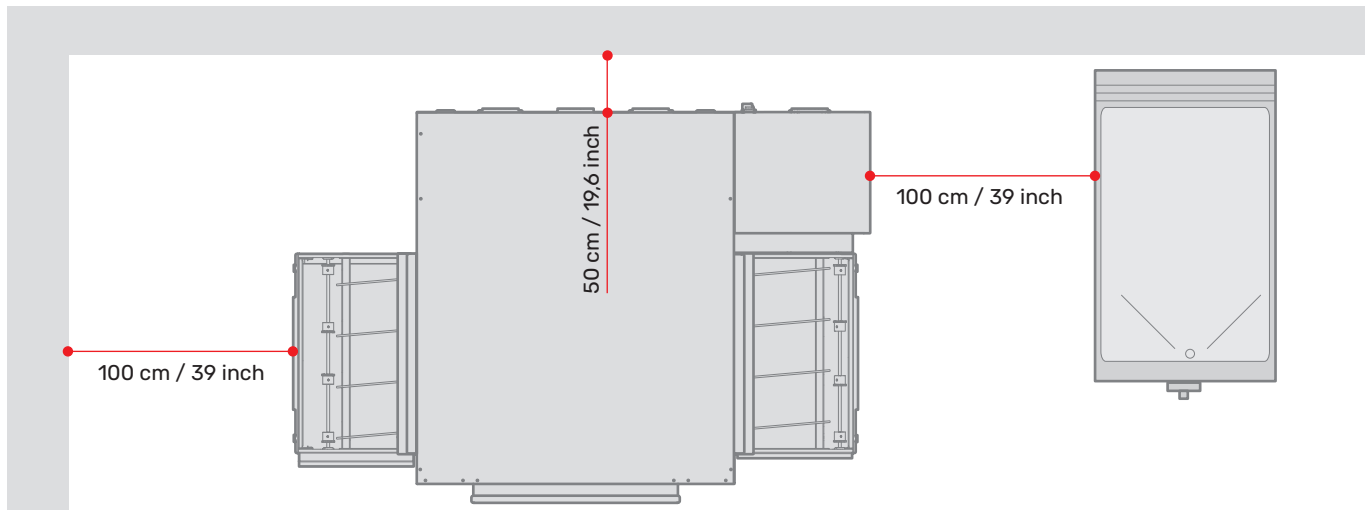
# MINIMUM DISTANCES

It is recommended to position the oven complying with the distances indicated in the figure.

Always make sure that the location chosen for installation allows for daily cleaning and ordinary and extraordinary maintenance (e.g. repairs).

Also check that there are **NO curtains or other easily flammable elements or potentially explosive objects** (e.g. gas cylinders) near the equipment.

**The appliance cannot be installed into a recess.**

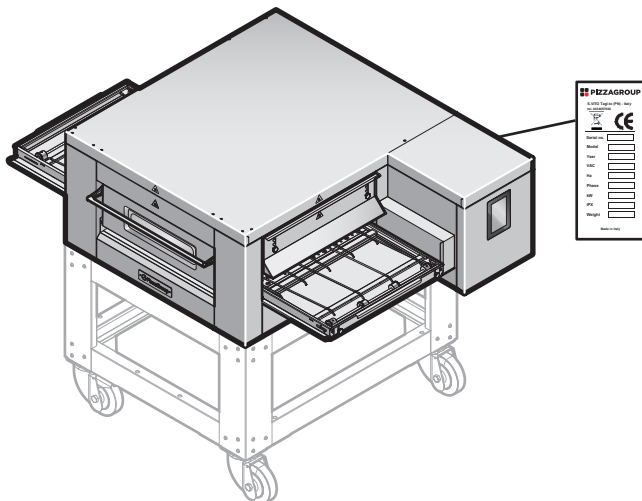


# READING THE SERIAL NUMBER PLATE

The serial number is on the right-hand side of the appliance.

Provides technical information that is vital for the installation, in case of a request for maintenance or repair of the equipment:

**Please do not remove, damage or modify it.**



SERIAL NUMBER	Serial no.	<input type="text"/>
MODEL	Model	<input type="text"/>
YEAR OF PRODUCTION	Year	<input type="text"/>
SUPPLY	VAC	<input type="text"/>
FREQUENCY	Hz	<input type="text"/>
PHASES	Phase	<input type="text"/>
CONSUMPTION	kW	<input type="text"/>
DEGREE OF PROTECTION	IPX	<input type="text"/>
WEIGHT	Weight	<input type="text"/>


**PIZZAGROUP**

S.VITO Tagl.to (PN) - Italy  
tel. 0434857000

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Made in Italy

# ELECTRICAL CONNECTIONS

 The electrical connection must be carried out exclusively by qualified personnel after reading the safety warnings at the beginning of the manual.

Before installing the appliance, check that the systems comply with the regulations in force in the country where it is going to be used and with the specifications indicated on the appliance rating plate on the RH side of the oven.

The appliances are supplied without power cord and plug. Both must be fitted to the oven by qualified personnel.

The cable must be only of the type stated and the plug fitted to it must be suitable for the consumption and connection of the oven to the electrical mains.


If there are two or three stacked ovens, each must have a dedicated cable and socket.


The mains socket must be easily accessible and must not require any movement.  
The electrical connection must be easily accessible even after the oven has been installed.

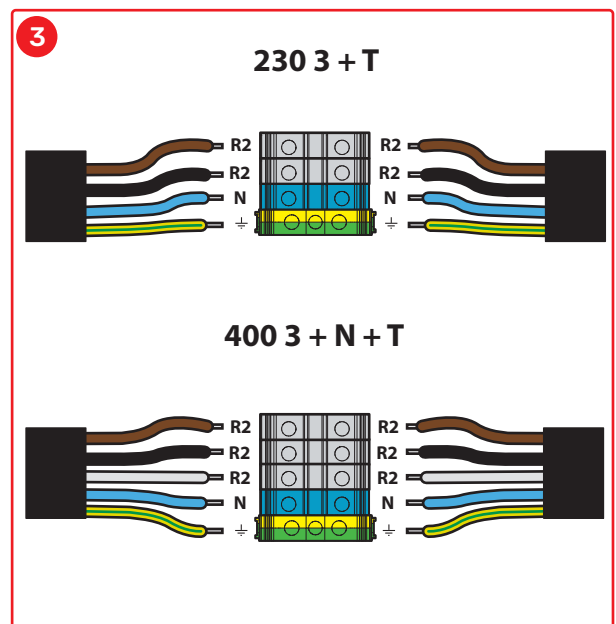
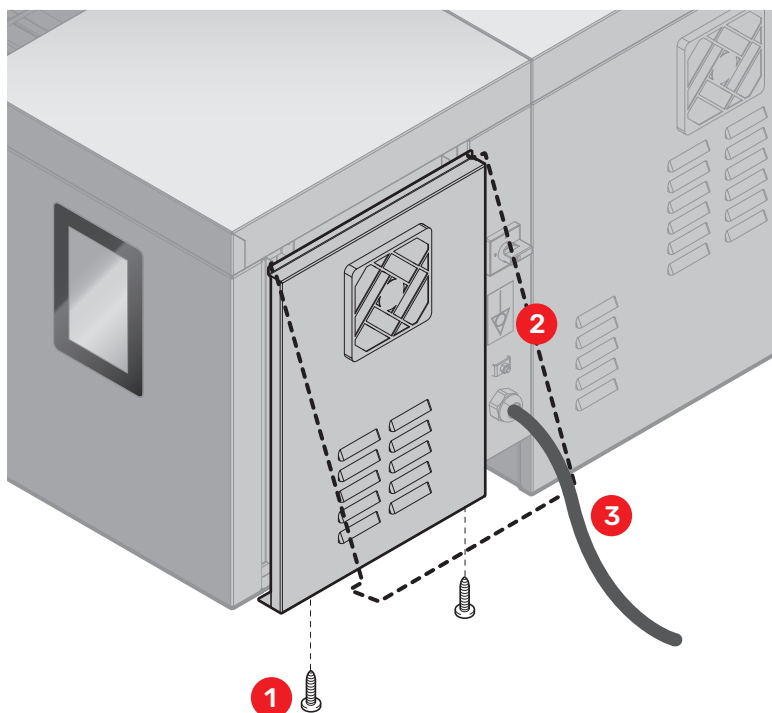
The distance between the oven and the socket must be such as not to cause tension in the power cable. In addition, the cable itself must not be under the oven base.



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.

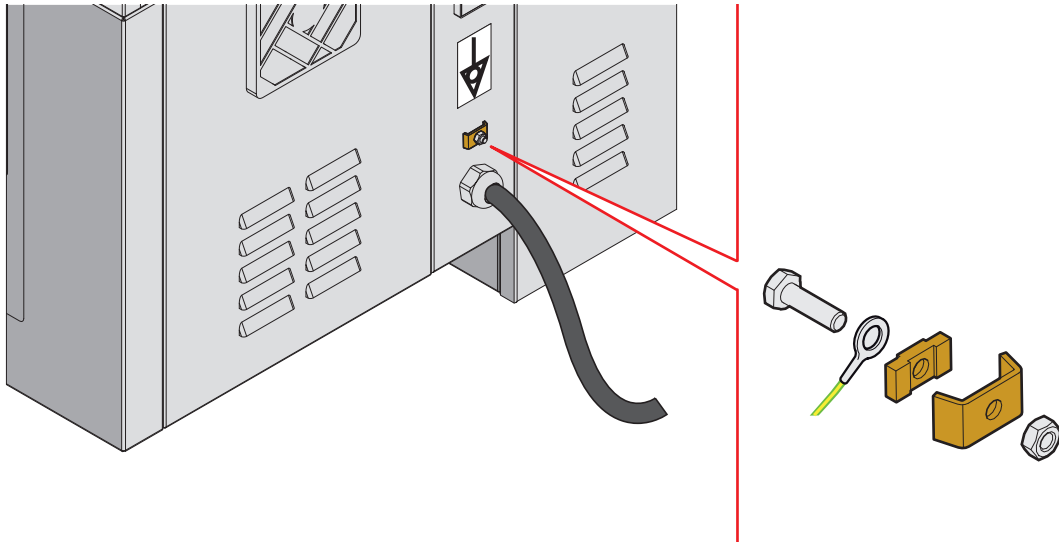
To connect the cable to the appliance, remove the RH side panel of the oven **2**, let the cable through the cable gland provided and connect it to the terminal block correctly **3**.

 For a correct electrical connection, the appliance must be:

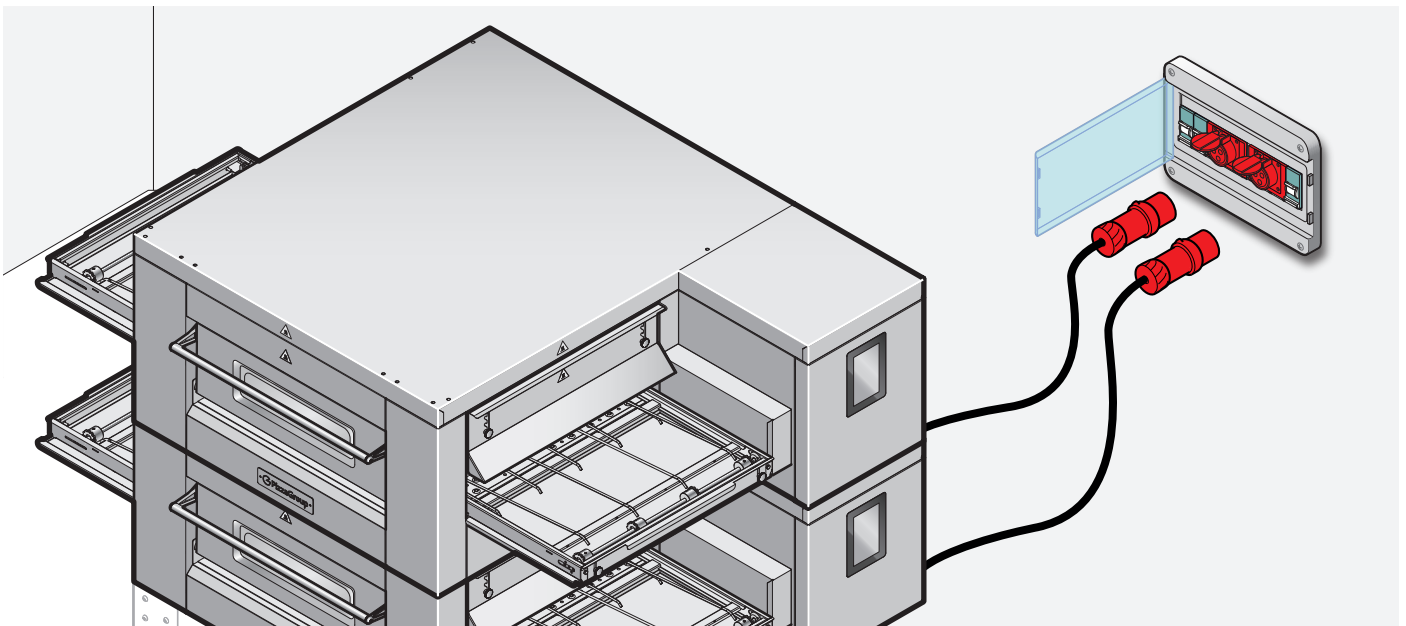
- connected to the mains ground  (green-yellow wire);



-  included in an equipotential system in compliance with the legislation in force. This connection must be made between the various devices with the terminal marked with the equipotential symbol . The cable must have a maximum cross-section of 10 mm<sup>2</sup> (in compliance with IEC EN 60335-2-42:2003-09) and must be yellow-green;



- be connected to a **thermal differential switch** in compliance with the regulations in force (0.03A A type);
- be connected to an **omnipolar circuit breaker** allowing complete disconnection in overvoltage III category conditions;
- connected to a plug or to the electrical panel socket, after making sure that the dedicated switch is in the OFF position.



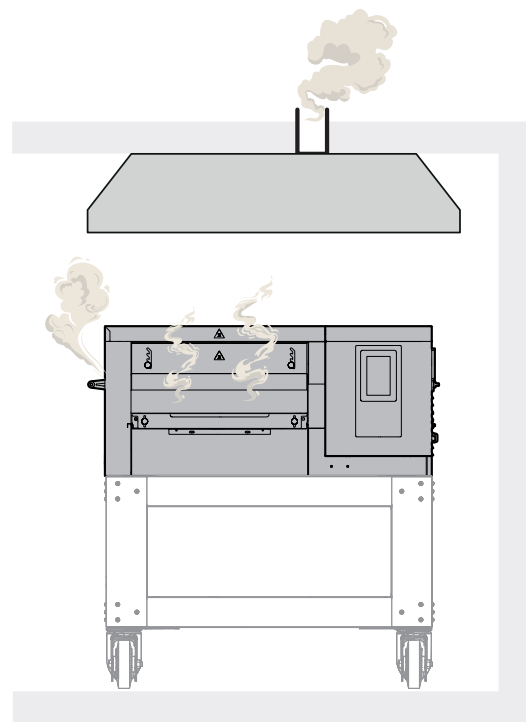
The Manufacturer accepts no liability for failure to comply with the above.

-  If necessary, the cable must only be replaced by qualified personnel, in order to prevent any risk.



# SMOKE EXTRACTION

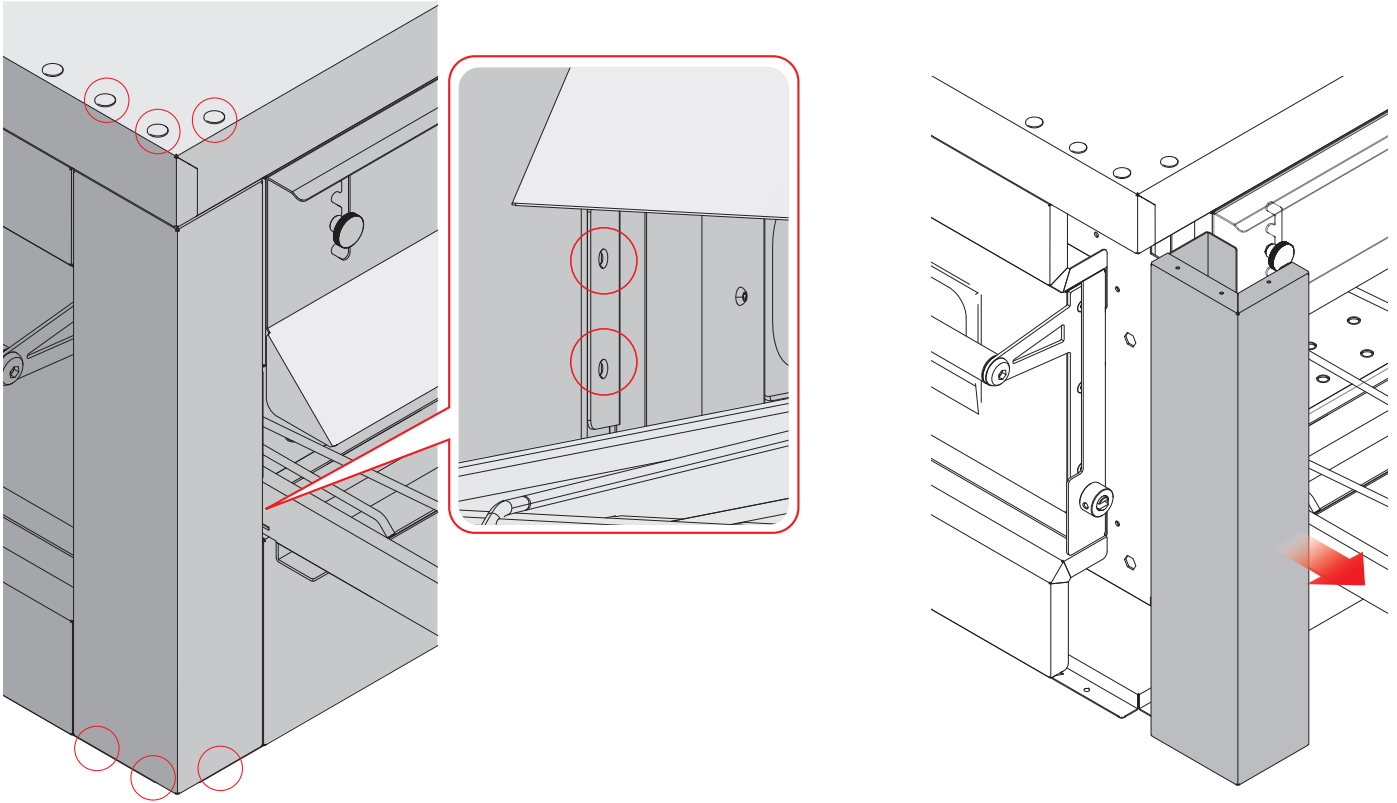
During cooking, the oven can produce vapours into the environment that escape from the inlets/outlets near the conveyor belt. If possible, it is advisable to place the oven under a hood.



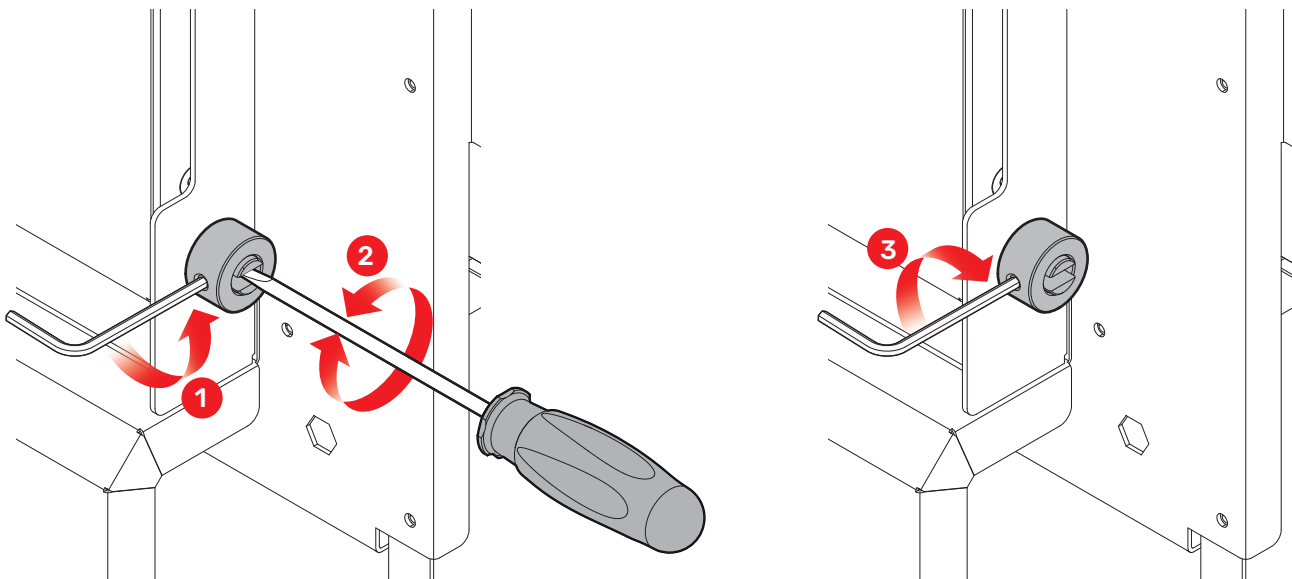
# ADJUSTING DOOR CLOSURE

If the door does not stay closed properly, adjust the frame as follows:

- Remove the screws (at the top, bottom and sides, as circled in red) holding the right side panel in place
- Remove the side panel



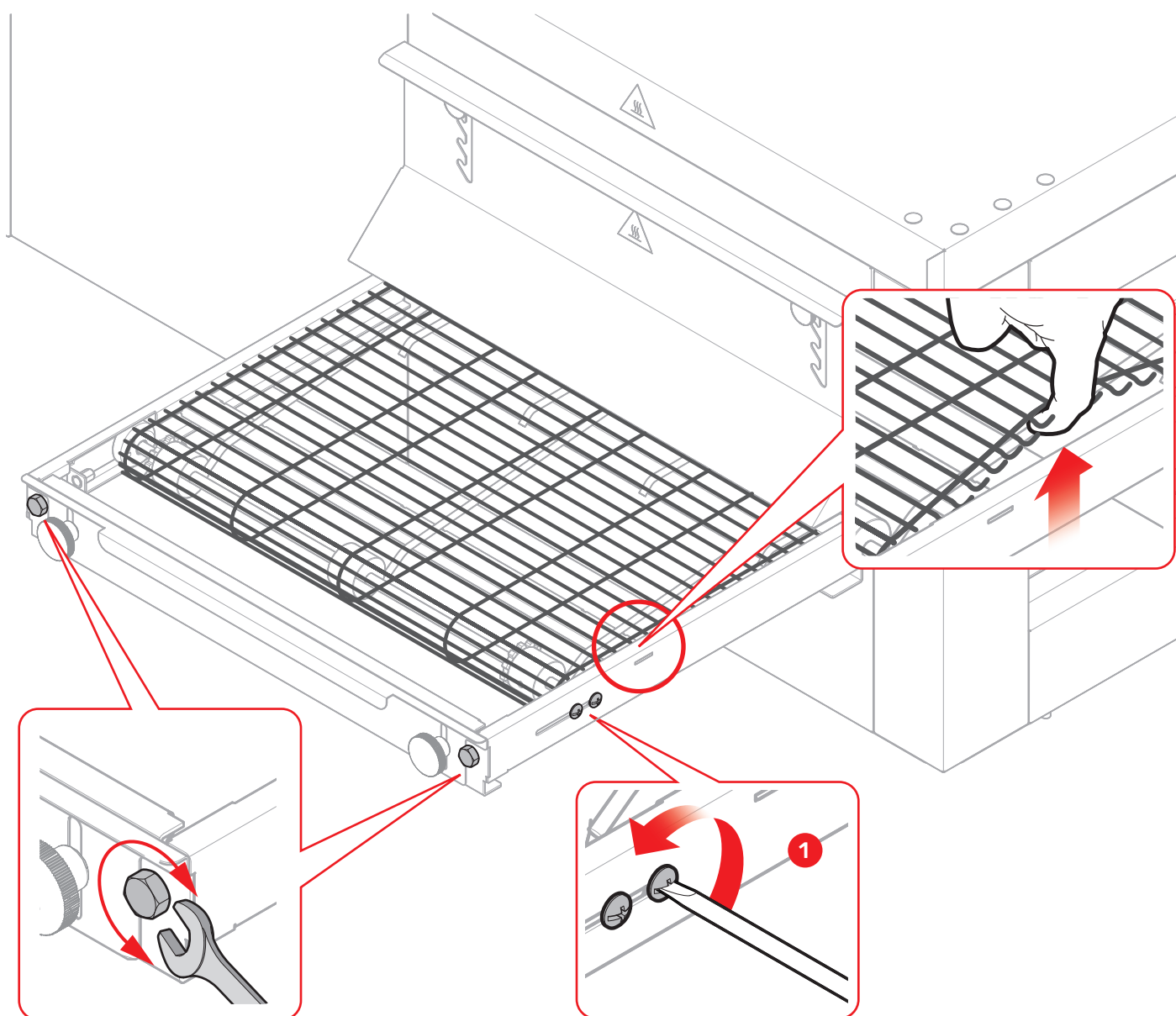
- Loosen the grub screw **1**
- Turn the screw using a screwdriver to increase or decrease the spring tension inside the door **2**
- Retighten the grub screw **3**



# ADJUSTING BELT TENSION

The belt should not be too taut. It should be possible to lift the belt by 1-2 cm.  
To adjust the belt tension:

- Unscrew the fixing screws **1**
- Use a spanner to tighten or loosen the belt-tensioning nuts **2**
- Tighten the screws



# TESTING

<b>Check that:</b>	
the installation room complies with what is indicated on page 13	
the equipment is perfectly level	
the appliance is resting on the base underneath and, if the support is your own, it is suitable to support the weight of the oven	
the minimum distances have been complied with as stated on page 14	
the protective film has been removed from all surfaces	
the mains voltage matches the data found on the rating plate	
the appliance has been connected to the mains supply according to the regulations in force in the country where it is installed and according to the wiring diagrams provided. the appliance has been connected inserting a residual-current circuit breaker with suitable characteristics, and the opening distance between the contacts is at least 3 mm.	
the appliance is positioned correctly under a suitable hood	

The functional test must be carried out according to the instructions in the section relating to the "FIRST SWITCHING ON" of the use and maintenance manual.

Following the first switching on, the technician must check that the user has been correctly instructed in the use and maintenance of the oven and has been provided with all accompanying documentation.

# 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.

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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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