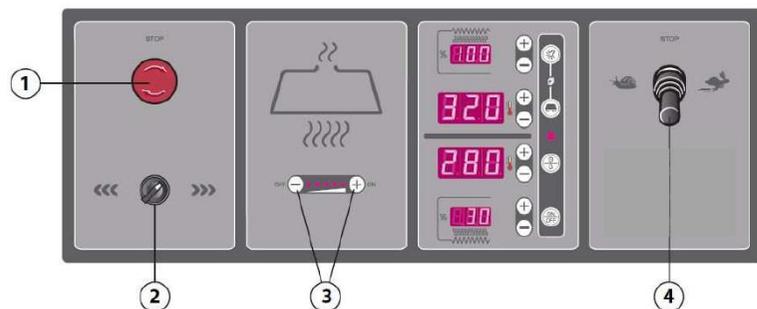


Controls



1. Emergency stop button

Instant stop of the rotating base

2. Rotation Switch

Selects the direction of the rotating base

3. Hood Keys

These turn the hood extraction fan on and off

4. Joystick

This adjusts the speed of the rotating base

Power on

Turning the oven on

- Press the **on/off** button to light up all displays and start regulation according to the displayed information
- Use the (+) and (-) keys to increase or decrease the temperature of the chamber, cooking surface or upper and lower heating element %
- Use rotation switch (2) to change the direction of the rotation
- Move the joystick (4) left to slow down the speed or right to increase the speed

Attention!

Never switch the oven off whilst the refractory surface is rotating.

Cooking Tips

We suggest that you switch on the oven at least 30-40 minutes prior to use. The cooking times will vary depending on what you're cooking and how you want it to be cooked.

Below are some approximate cooking times:

| Cooking Method | Oven Temperature | Cooking Time |
|--------------------|------------------|--------------|
| Pizza on the stone | 280 - 300°C | ~ 3 minutes |
| Pizza on a skillet | 320 - 380°C | ~ 4 minutes |
| Pizza in a pan | 320 - 360°C | ~ 6 minutes |

Cleaning Tips

Cleaning the stones

At the end of service, turn off the oven lights then turn the oven thermostat (1) up to 400°C. Once this temperature has been reached, switch off the oven, and allow it to cool down. Once the oven is cool sweep any burnt residue from the stones and clear any excess with a vacuum cleaner

It is very important that the oven lights are turned off before performing this burn-off procedure, to preserve the bulbs

Cleaning the door glass

When the oven is cool, clean the glass with a damp cloth then wipe any residue off, leaving the glass dry.

Don't-

- Do not wash the equipment using direct water sprays; do not use products (even if diluted) that contain chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the equipment or the floor under the equipment.
- Do not use metal or abrasive tools to clean the steel (e.g. brushes or scourers, such as Scotch Brite).
- Do not permit dirt, fat, food or other items to form a crust on the equipment.
- It is recommended to have the equipment checked by an authorised service centre at least once a year.

General Safety Advice

Always turn off the main electrical switch when no longer using the equipment, especially during cleaning operations or a prolonged period of inactivity.

It is prohibited to place inflammable solids or liquids, such as spirits, in the baking chamber when operating. Supervise the equipment when operating and do not leave food in the oven with no one present!



TEL 0161 633 5797
kitchens@linda-lewis.co.uk

