

TP Travelling Pizza Oven

Type: TP-1 TP-2

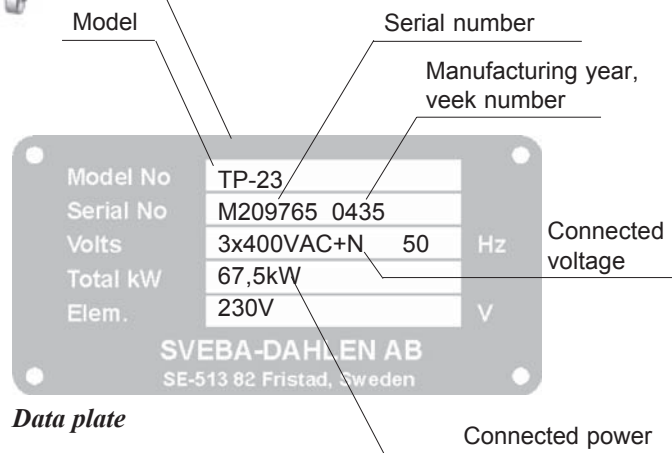


Model No	<input type="text"/>	
Serial No	<input type="text"/>	
Volts	<input type="text"/>	Hz
Total kW	<input type="text"/>	
Elem.	<input type="text"/>	V

SVEBA-DAHLEN AB
SE-513 82 Fristad, Sweden

Operating Maintenance Installation

TP Travelling Pizza Oven



Please direct all your questions, comments or technical problems regarding this product to the SVEBA-DAHLEN dealer or directly to

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Subject to changes without notice

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Introduction

Classic TP is a compact wire mesh band oven intended for baking of pizzas in pans or direct on the band. The body of the oven as well as its principles are the same as for our well known Classic Pizza Deck Oven, which guarantees that the baked products always keep a first class quality.

The oven is available in two widths. The band width of the TP-1 model is 585 mm whereas the one for the TP-2 model is 900 mm. The stepless baking time is adjustable between 2 and 10 minutes and the baking temperature up to 400°C. The oven is built in sections and can thus easily be adjusted to a higher capacity by stacking three sections on top of each other.

The working height can gradually be adjusted by ordering higher legs or simply by shortening the existing legs if they are too high. This is possible only thanks to the special profile of aluminium of the legs, which is a unique feature of the Sveba-Dahlen ovens.

Important

All correspondence must state:

Type designation of oven
Manufacturing number
Supply voltage

It is essential for proper, safe operation of the oven that users are thoroughly familiar with its operation and use.

Read these instructions before using the oven.

Unauthorized service or repairs may cause personal injury or damage to the equipment which may invalidate warranty agreements.

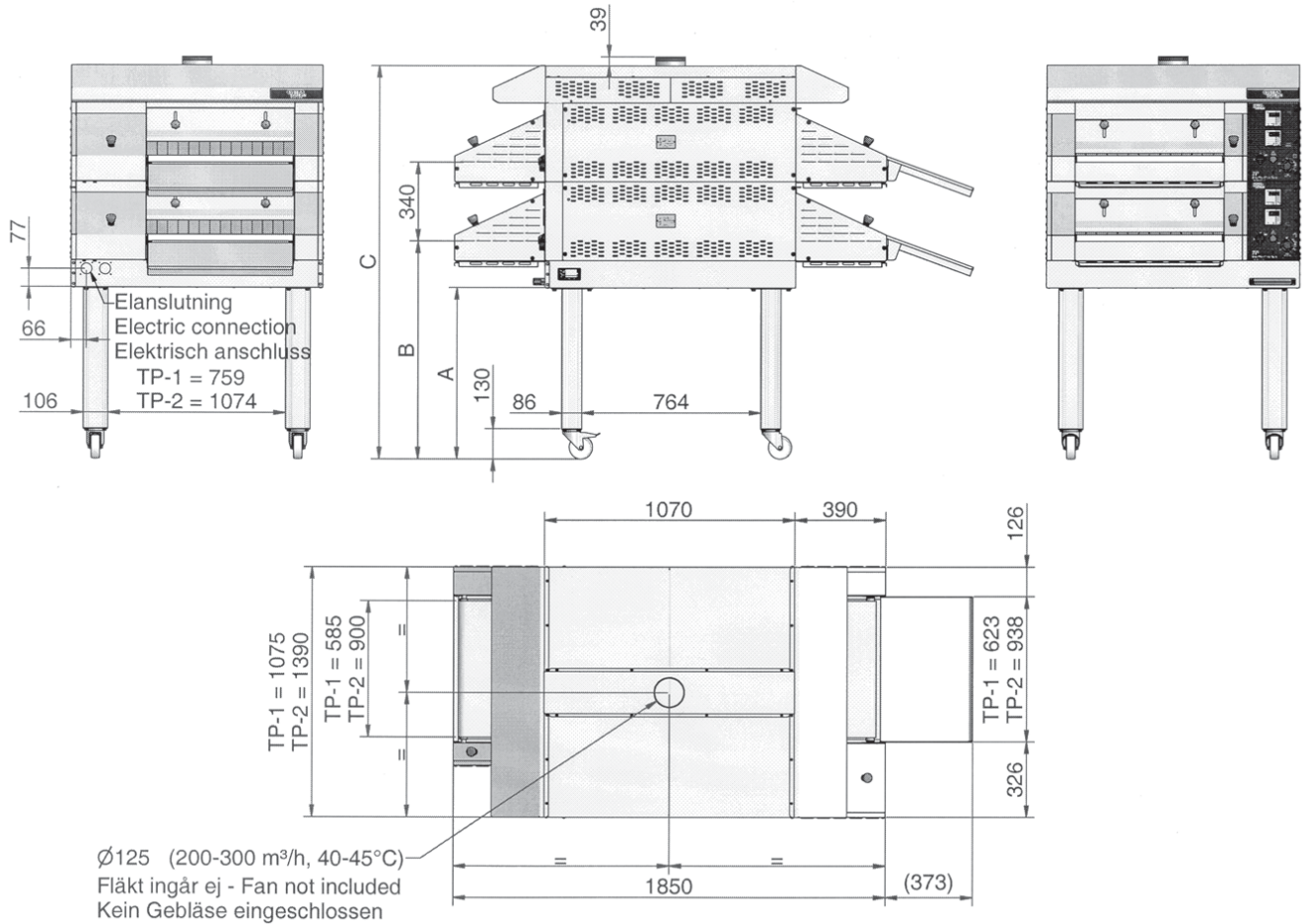
Service and repairs to this equipment should only be entrusted to qualified engineers appointed by SVEBA-DAHLEN.

Save this manual for later use.

Be cautious when moving oven on castors, as the centre of gravity is high and there is a great risk of falling over at obstacles on the floor

Dimensions

TP Travelling Pizza Oven



>>> Belt Travel >>>

Baking surface
 TP-1 = 585x904mm (0,53m²)
 TP-2 = 900x904mm (0,81m²)

Model
 TP-11, 12 = 1 section
 TP-21, 22 = 2 sections
 TP-31, 32 = 3 sections

Model	A	B	C	Power	Weight
TP-11	735	933	1350	15 kW	240 kg
TP-12	735	933	1690	22,5 kW	300 kg
TP-21	735	933	1350	30 kW	380 kg
TP-22	735	933	1690	45 kW	475 kg
TP-31	535	733	1830	45 kW	510 kg
TP-32	535	733	1830	67,5 kW	650 kg

First start of the oven

Before the oven is first used it must be burned out so that residual protective oil in the oven chamber disappears. During this procedure there will be a certain amount of smoke from the oven, but this is quite normal. Make sure that the ventilation system in the premises is in operation, and can get rid of the smoke.

1. Set the temperature to 150° C and start up the oven
2. Leave the oven for approximately 30 min after that the set temperature is reached
3. Increase the temperature to 250° C and leave the oven in this temperature for another 30 minutes
4. Then increase the temperature to 300° C and leave it until no smoke is leaking from the baking chamber.

In small premises with poor ventilation it is possible that smoke detectors are activated during the burn-out. Use maximum ventilation by opening doors and windows.

Product description

Erection of the oven

The oven consists of section built oven chambers allowing three sections to be stacked on top of each other. The oven chambers are resting on an insulated bottom module with aluminium legs on which castors or adjustable feet can be mounted. On the top chamber of the oven there is an insulated top module provided with a canopy in each end with a joint evacuation channel; dia 125 mm.

Through the oven chamber there is a wire mesh band run by a variable-speed controlled motor fixed in one of *the brackets*. The speed of the band sets the baking time, which is stepless adjustable between 2-10 minutes. In-built extractable collecting plates at the input and the output end respectively prevent any remnants to fall down on the pizzas underneath.

On each oven section there is an emergency shutdown knob easily accessible at the front and the back respectively of the section.

NB! All bands in the oven will be stopped irrespective of which emergency shutdown knob that has been pressed.

Operation of the oven

Each oven section is controlled separately and has the following setting possibilities:

- Temperature up to 400°C
- The top heat increases or decreases the effective output of the heating elements mounted above the wire mesh band of the oven.
- The bottom heat increases or decreases the effective output of the heating elements mounted below the wire mesh band of the oven.
- The baking time controls the speed of the band and is stepless adjustable between 2-10 minutes.

In the input and output end respectively there is a baffle *plate* that can be raised or lowered. It is recommended that the baffle plate is lowered as much as the products on the band allow. The baffle plate and the teflon curtain attached inside this plate prevents too big losses in heat which might cause a less good baking result.

The oven is principally made for baking of Pan Pizzas or Pizzas on special mesh plates. Pre-baked pizza bottoms may very well be baked directly on the band of the oven.

At the discharge end of the oven, there is a plate to catch the pizzas as these are leaving the oven. The angle of the discharge plate can be adjusted with two screws, to enable the pizzas to slide out and be caught nicely and carefully.

Electrical connections

The oven has to be connected to a connection strip fixed to the bottom section of the oven.

NB! This installation has to be done by an authorized electrician.

Ventilation

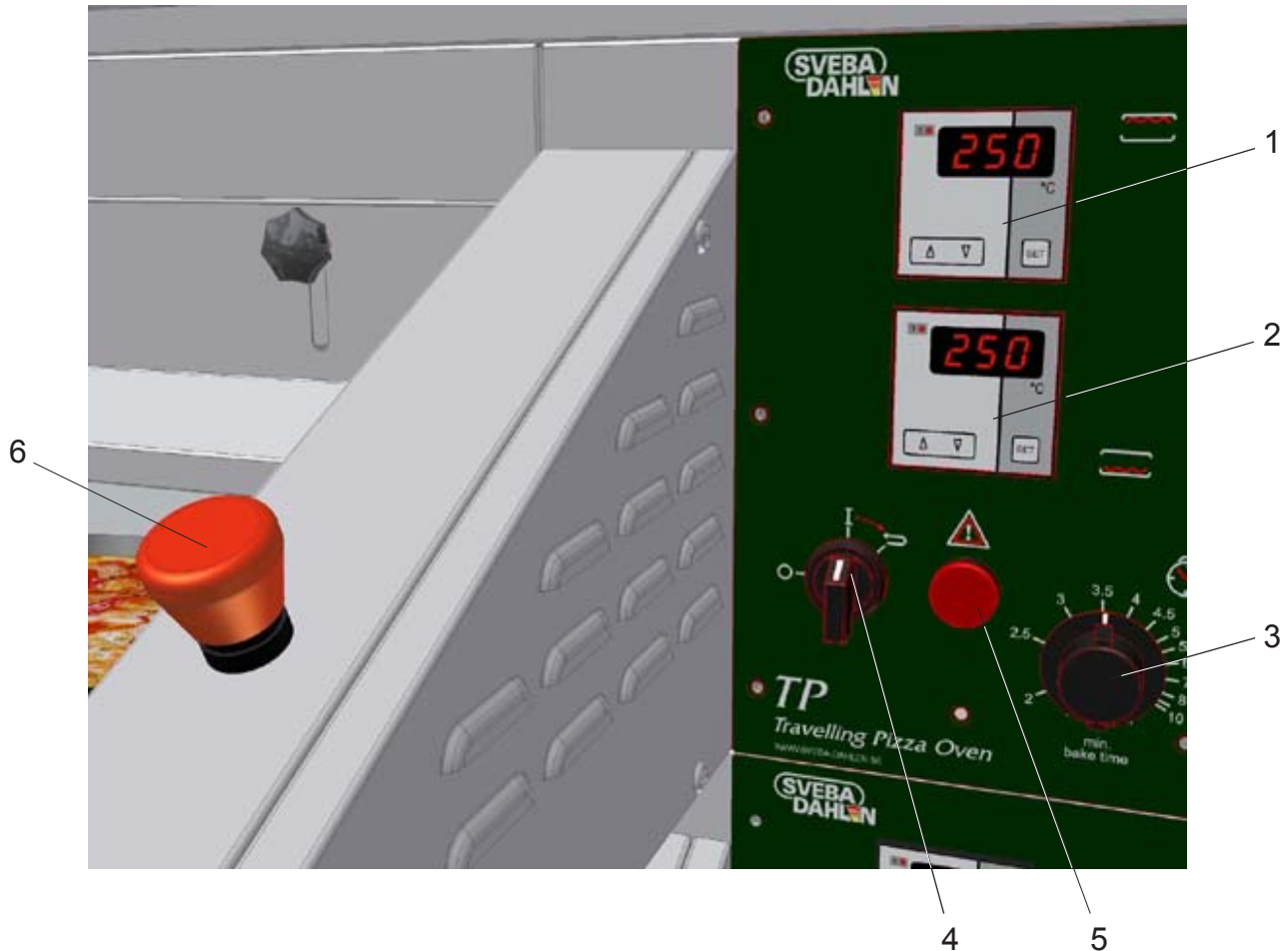
The venthole of the oven may not be covered. If the oven is to be built into a wall this area has to be well aired to avoid damages of the electrical equipment of the oven. The ambient temperature of the oven may not exceed 50°C.

When building in the oven it's important that the distance between the oven and the combustible building elements is not less than 50 mm.

Heating up of the oven

At full connected load the temperature 400° C will be reached in only 15 minutes.

Instrument panel



1. Thermostat, upper part heating 0-400°C

Regulates the temperature in the upper space of the oven. This thermostat influences the top side of the baked product.

2. Thermostat, lower part heating 0-400°C

Regulates the temperature in the lower space of the oven. This thermostat influences the bottom side of the baked product

3. Setting of baking time 2-10 min.

Influences the velocity of the band. The baking time can be adjusted from 2 to 10 minutes.

4. Control switch

0 = Control current off
1 = Control current on, starts conveyor belt and heat.
Symbol = Reverses the band as long as the button is actuated (non-locked)

N.B. don't have the band running backwards unnecessarily, as it may destroy the band.

5. Warning light

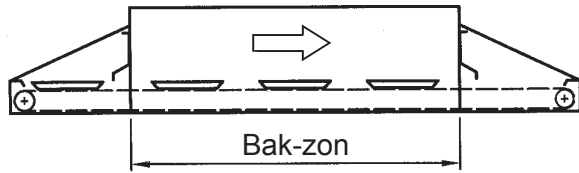
Lit if emergency button or any fuse has blown and if the control unit of the band motor indicates an error.

6. Emergency button

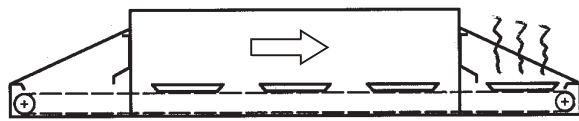
Stops the conveyor belt. If the oven consists of more sections the band will be stopped in all sections.

When there is no danger any longer the activated emergency button should be reset, and thus the oven returns to normal operation.

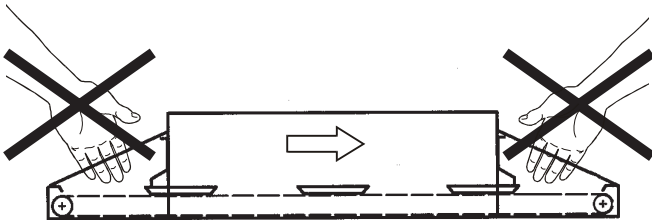
Baking hints



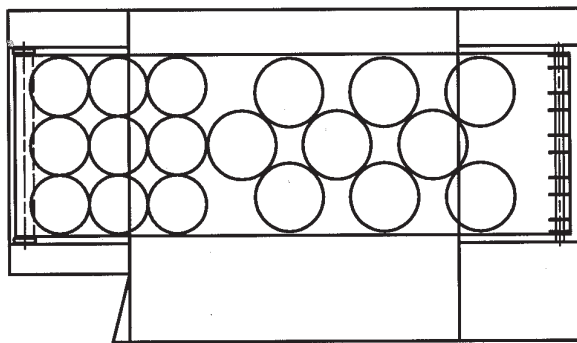
Principally the oven is built for baking of Pan Pizzas but also for so called 'Pre-baked Pizzas that can be put and baked directly on the wire mesh band.



Put the pizzas on the wire mesh band in the input end of the oven and set the appropriate baking time. The pizzas will then be automatically conveyed through the oven and are ready when they reach the output end.

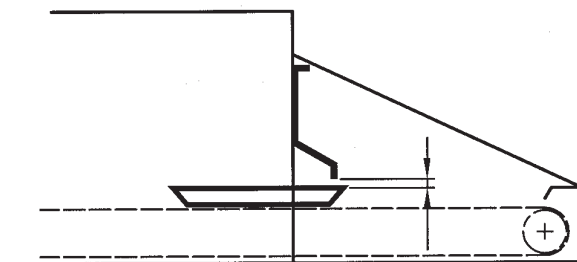


The discharge end of the oven has a discharge plate to catch the baked pizzas.



NB! Don't push the pizzas into the orifice of the input and pull them out from the orifice of the output, as the pizzas will then not be ready baked and the colour, form and taste will be negatively affected.

The whole width of the band can be utilized for an improved and more efficient baking.



The baffle plates in the input and the output end respectively have to be lowered to the level that the products allow.

If the baffle plates are too high it might cause greater losses in heat, which will affect negatively on the baking.

TP-1 capacity, band width 585 mm

	Baking time	Belt speed mm / hour	Number of pizzas per hour with the diameter shown below (mm)					
			225	260	300	310	350	410
	02:00	25221	291	194	168	163	97	68
	02:30	20182	233	155	135	130	78	54
	03:00	16818	194	129	112	109	65	45
	03:30	14414	167	111	96	93	56	39
	04:00	12613	146	97	84	81	49	34
	04:30	11210	130	86	75	72	43	30
	05:00	10089	117	78	67	65	39	27
	05:30	9173	106	71	61	59	35	25
	06:00	8409	97	65	56	54	32	23
	07:00	7207	83	55	48	46	28	19
	08:00	6307	73	49	42	41	24	17
	09:00	5605	65	43	37	36	22	15
	10:00	5044	58	39	34	33	19	14

Capacity of pizzas per hour

Number of pizza in width per oven (approximate)	2,6	2	2	2	1,35	1,1
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TP-2 capacity, band width 900 mm

	Baking time	Belt speed mm / hour	Number of pizzas per hour with the diameter shown below (mm)					
			225	260	300	310	350	410
	02:00	25221	448	343	252	244	177	123
	02:30	20182	359	275	202	195	141	98
	03:00	16818	299	229	168	163	118	82
	03:30	14414	256	196	144	139	101	70
	04:00	12613	224	172	126	122	88	62
	04:30	11210	199	153	112	108	78	55
	05:00	10089	179	137	101	98	71	49
	05:30	9173	163	125	92	89	64	45
	06:00	8409	149	114	84	81	59	41
	07:00	7207	128	98	72	70	50	35
	08:00	6307	112	86	63	61	44	31
	09:00	5605	100	76	56	54	39	27
	10:00	5044	90	69	50	49	35	25

Capacity of pizzas per hour

Number of pizza in width per oven (approximate)	4	3,54	3	3	2,45	2
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The chart shows how many pizzas that theoretically can be produced with a 2 to 10 minutes bake time. All values are for one oven section.

Trouble shooting

**IMPORTANT: Possible repair jobs always have to be carried out by authorized service personel!
 Never remove protection plates before having switched off the main current of the oven!
 The ON/OFF button on the instrument panel only switches the control current on/off, not the main power supply.**

Symptom	Possible cause	Probable solution
The oven does not start	Oven fuse blown	Reset fuse in the oven distribution box
	Main fuse blown	Reset fuse in the main distribution box
The oven drops in temperature or has long recovery time	A fuse/overheating protection has blown	Reset fuse/overheating protection in the oven distribution box
	Defective element	Replace Defective element
The top of the product is too dark	Too much top heat	Reduce top heat
The bottom of the product is too dark	Too much bottom heat	Reduce bottom heat
Both the top and bottom of the product are too dark	Too high baking temperature	Reduce baking temperature slightly
	Too long baking time	Reduce baking time slightly
The band doesn't move	The emergency function has been activated	Reset the emergency function
The set temperature in the oven will not be reached	The overheating protection has tripped	Reset the overheating protection
The fault display for the oven lamp is on	The emergency function has been activated	Reset the emergency function

Maintenance

Cleaning of the oven

A well maintained oven will lengthen the life of it and be more attractive towards your customers. For hygienic reasons we recommend daily cleaning.

Everyday service

The TP Pizza oven is easy to keep clean. In each end of the oven you will find a retractable collecting plate. These plates collect remnants of the pizza dough or topping that have fallen off. Furthermore they also collect any pizza scraps that the band carries along from the oven chamber.

The wire mesh band can be scrubbed clean with a solid brush. When cleaning, keep the wire mesh band running continuously and thus the whole band will be within easy reach.

NB! Watch out that no fingers or articles of clothing get stuck in the band when in operation.

In each end of the oven there will be an easily accessible emergency knob, when things go wrong.

Just press any optional emergency shutdown knob and all sections of the oven will be out of operation.

Cleaning oven exterior

Do not use alkaline or abrasive detergents! Sveba-Dahlen has an excellent detergent for the exterior of the oven: **LAHEGA**, Art no. **91430-009**.

Any question about the above products will be answered by calling Sveba-Dahlen on phone number +46 33 151500 or fax us on phone number +46 33 151599.

Be cautious as sharp corners and edges can be found.

N.B. The oven must not be sprayed with water since this can result in short circuiting and corrosion damage on concealed areas of the oven.

Don't use high-pressure cleaning



The electrical box

Before any work is carried out, the main current of the oven has to be switched off.

Clean all the cables, wires and electrical components with a soft brush. Be careful when using a vacuum cleaner in the electrical box. It might generate static electricity that can destroy the electronic circuitry of the oven.

Service

For the warranty conditions to be applicable the oven must undergo service at specific intervals. Below is a service program with the given intervals. Follow this schedule and your oven will function well for a long time and give you excellent baking results

At service and repairs, use original parts from Sveba-Dahlen.

Service Program

EVERY 12 MONTH

Checking and adjusting:

Check and adjust plays if any between the band motor and the drive shaft

Check that the band is straight and intact. To straighten deformed wire band meshes, please use flat pliers

The wire mesh band must run smoothly in the middle of the oven. Adjust the band if required.

Check and tighten loose screws or nuts, if any.

Check the function of the emergency shutdown function

Check the proving of the oven.

Cleaning:

Vacuumclean the oven chamber

The wire mesh band to be brushed clean by using a solid synthetic or stainless steel brush

Vacuumclean all exterior surfaces and inside of the rear motor bracket. Vacuum clean also the electrical box. NB! Start by de-energizing the main current.

Wipe off the exterior of the oven with an appropriate detergent. Do not use alkaline or abrasive detergents!



DOCUMENT

EU-Declaration of conformity
(Directive 98/37/EC, Annex II, A)

Manufacturer

Sveba-Dahlen AB

Company

SE-513 82 FRISTAD

Address

+ 46 33-15 15 00

Phone no.

Declare under sole responsibility that the Pizza Oven type TP-1, TP-2

, are in conformity with following standards or other normative documents following the provisions in the COUNCIL'S DIRECTIVES:

-of June 22 1998 "relating to machinery" **98/37/EC**, and applicable supplements.

-of May 3 1989 "relating to electromagnetic compatibility" **89/336/EEC**, and applicable supplements.

-of February 19 1973 "low voltage directive" **72/23/EEC**, and applicable supplements.

The following standard(s) have been applied: **EN292-2**

Fristad

Place

2007-04-11

Date

Signature

Bengt Gabrielsson

Name

Managing Director

Title

Sveba-Dahlen AB

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