

TRENDY *Pizza*



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

Trendy Pizza



Model	T22		Serial number	M207234 0435	
	Model No	T22		Manufacturing year	04
	Serial No	M207234 0435		week number	35
	Volts	3x400VAC+N	50	Hz	Connected voltage
	Total kW	19kW			
	Elem.	230V		V	Connected power
SVEBA-DAHLEN AB SE-513 82 Fristad, Sweden					

Oven identification

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

SVEBA-DAHLEN AB
SE-513 82 Fristad
Sweden

Tel. +46 33 151500

Fax +46 33 151599

Web: www.sveba-dahlen.se

Mail: info@sveba-dahlen.se

Subject to changes without notice

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Introduction

TRENDY PIZZA is a completely new developed pizza oven from Sveba-Dahlen. The oven design is compact, sturdy and excellent for the busy rush hours. Trendy Pizza has a big capacity on a small foot print and is provided with a unique, new developed computer panel especially designed for Sveba-Dahlen.

The computer panel will be programmed on site to a fuse size suitable for the facility. It means that the oven automatically calculates how much current it can use and distributes it in an intelligent way to the two baking chambers. The oven can thus be connected to a main fuse, which is lower than the total load of the oven. This intelligent control then distributes the power to the two baking chambers following the pre-programmed principals.

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.

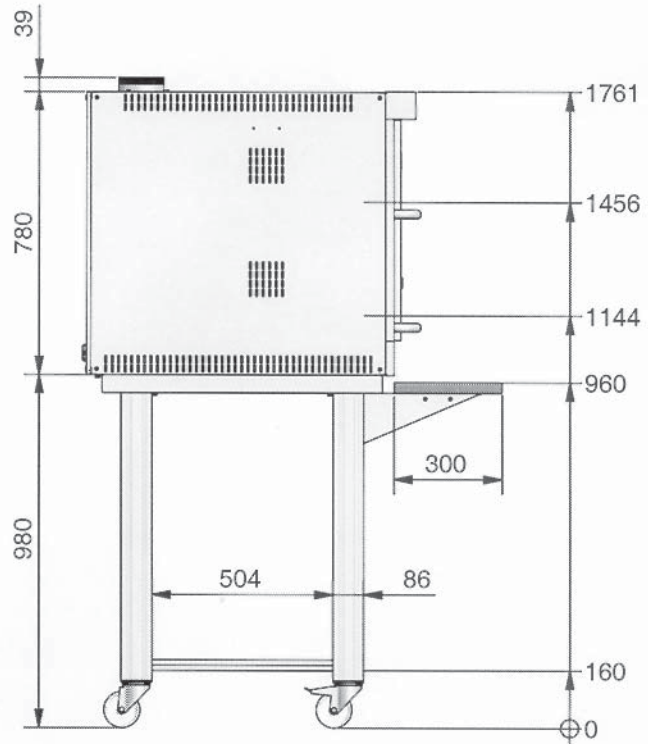
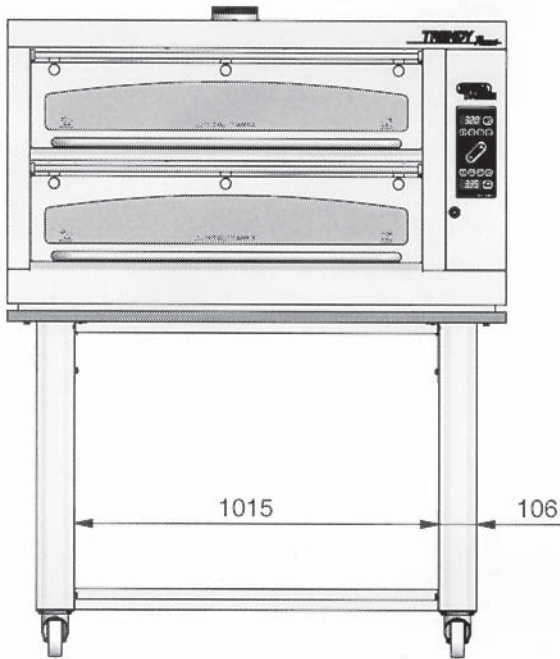
Be cautious when moving oven on castors, as the centre of gravity is high and there is a great risk of falling over at obstacles on the floor.

The oven must be connected via an external main switch with min. 3mm gap.

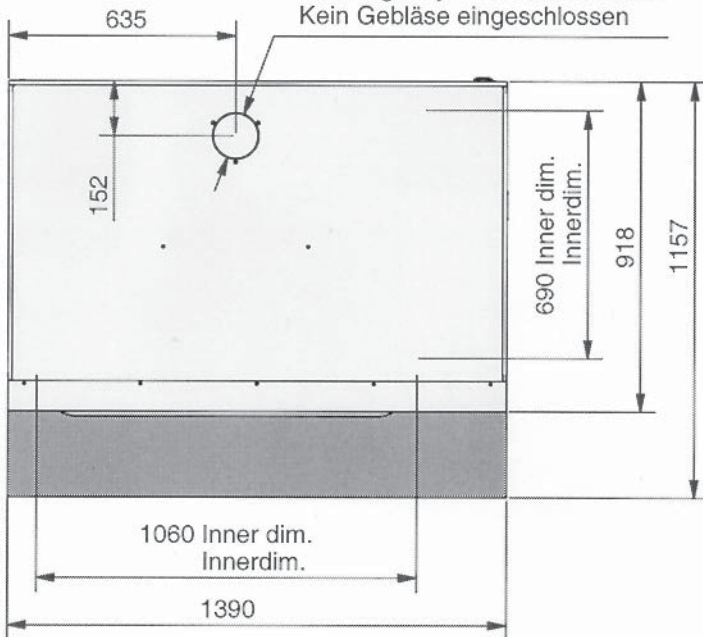
Exchange of the connection cable must be done by an authorized electrician.

Dimensions

Trendy Pizza



Ø125 (200-250 m³/h, 40-45°C)
Fläkt ingår ej - Fan not included
Kein Gebläse eingeschlossen



Ugnen ansluts elektriskt med den medföljande 2,5 m långa kabeln.

Connect the oven with the cable (2,5 m) attached.

Der Ofen mit dem 2,5 m beigelegten Kabel anschliessen.

Total effekt:
Total load: 19 kW
Anschlussleistung:

Total vikt:
Total weight: 340 kg
Total Gewicht:

Utan benstativ:
Whitout stand: 290 kg
Ohne Untergestell:

First start of the oven

*NB. After the first start-up or after a power failure the E4 in the display will flash.
This indicates that the timer in the panel must be set (nothing wrong with the oven) See "Setting of timer"*

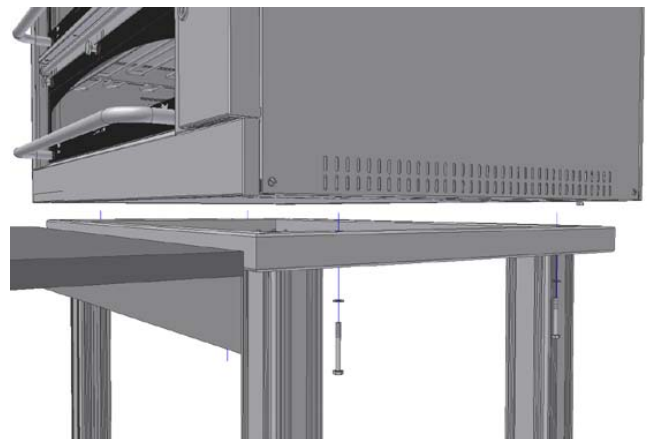
Product description

Approval

The Trendy Pizza Oven is CE-approved in accordance with the EMC- and the Low Voltage Directives.

Oven design

The oven consists of two parts, one oven section and one stand fixed to the bottom of the oven with four (4) screws.



Function

The oven has two baking chambers, whereof the lower deck is given priority by the panel. i.e. if, during low season, only one baking chamber is used, we recommend you to use only the lower one and switch off the upper one.

If the main fuse in the facilities is not sufficient for the total load of the oven (32A), the computer panel will first-hand distribute as much power as needed to the lower deck. Second-hand the power will be distributed to the upper deck (25A min).

Now supposing that there is only one 25A main fuse in the facilities. When the oven is started up the lower deck will get full power and then also the shortest heating-up time. The upper deck will get the 'surplus power' and consequently the longer heating-up time.

When both the baking chambers have reached the set temperatures, the intelligent computer panel will distribute the power to both the baking chambers in such a way that the 'missing' power will not be noticed.

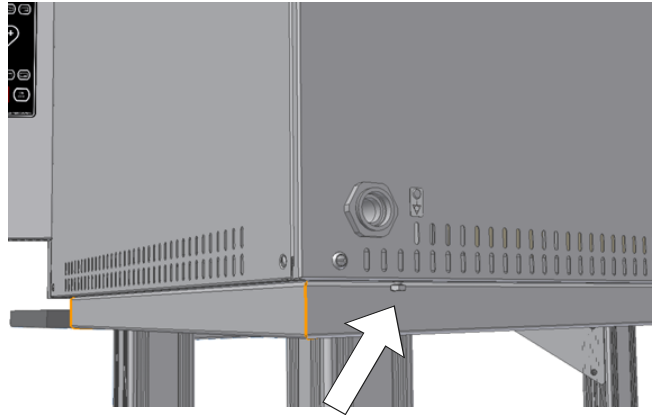
Some power suppliers debit high penalty charges for subscribers exceeding the consumption agreed upon. For these customers the controlling of the Trendy Pizza is the perfect solution, as it is possible to programme the oven to consume only a certain amount of power.

The functions of the computer panel and how to use them will be described further on in this manual.

Electrical connection

The oven has to be connected with the cable (2,5 m) delivered.

The earth potential equalizer screw has to be installed.



Earth potential Equalizer screw

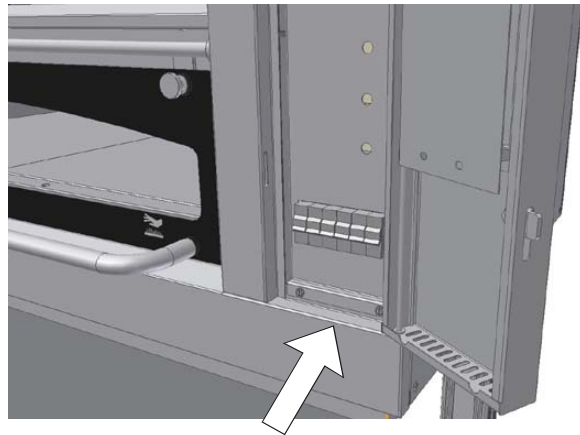
Fuses

The oven is provided with built-in circuit breakers fixed inside the panel door, easily accessible. When overheated the circuit breaker is released through the overheat protection of the oven (see under trouble shooting).

Ventilation

Make sure that the ventilation holes around the oven are not covered. If the oven is to be built-in to a wall, this area must be well aired not to damage the electrical parts. The ambient temperature of the oven must not exceed 50°C.

When building-in make sure, that the distance between the oven and combustible parts is at least 50 mm.



Circuit breakers

Evacuation

The Trendy Pizza oven is designed to be connected to an exhaust pipe with mechanical ventilation. The oven is prepared to be connected to a $\varnothing 125$ mm exhaust pipe. Appropriate exhaust volume is 200-250 m³/hour. The temperature of the evacuated air is approximately 40-45°C.

If the oven is connected to a natural exhaust, there will be no efficient evacuation of fumes and smoke from the oven chamber by the canopy.

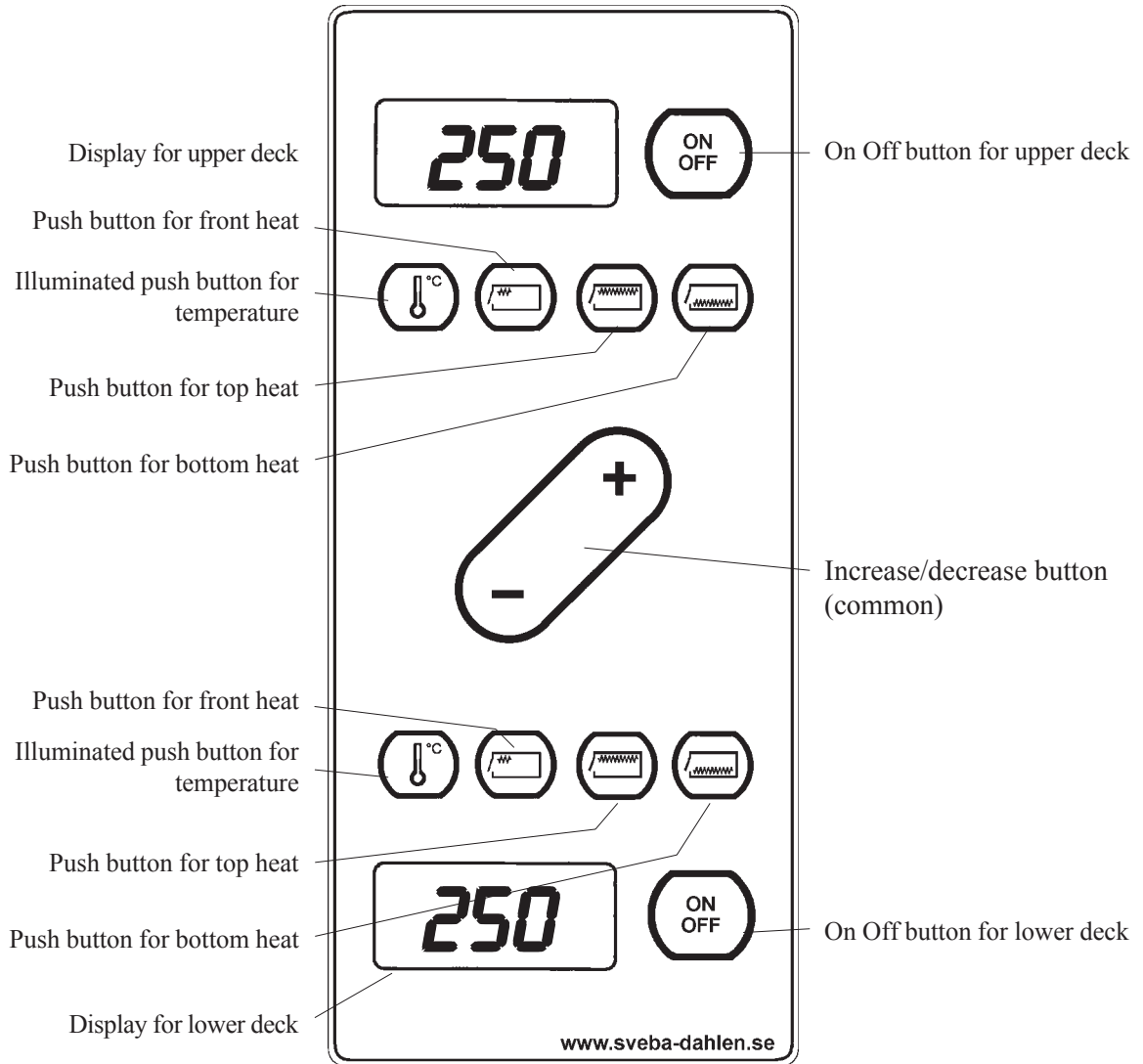
Heating

The oven has a built-in quick-start-function (Turbo) that guarantees that the set temperature will be reached as quickly as ever possible. The function is switched on/switched off automatically when need be.

At full electrical load the oven will reach 320°C in only 20 minutes.

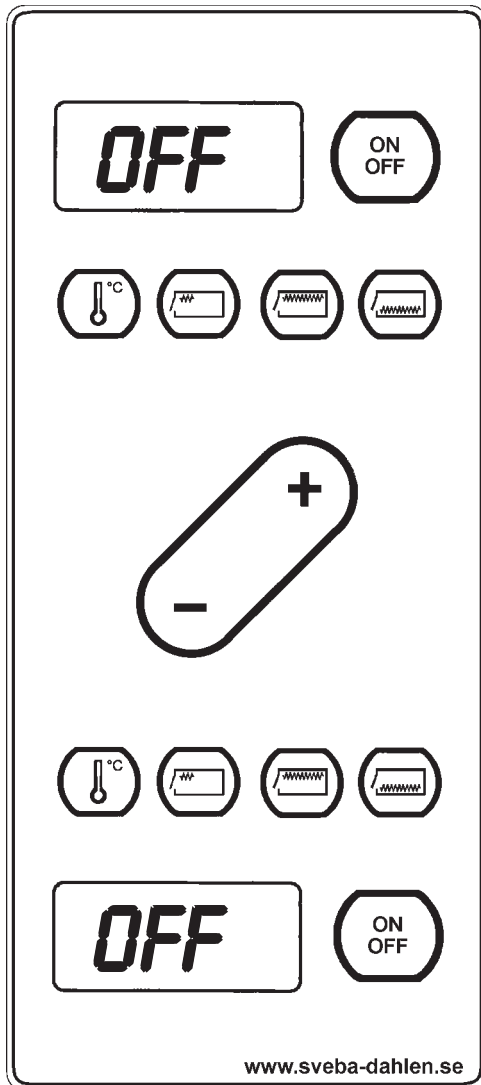
P-panel

General description

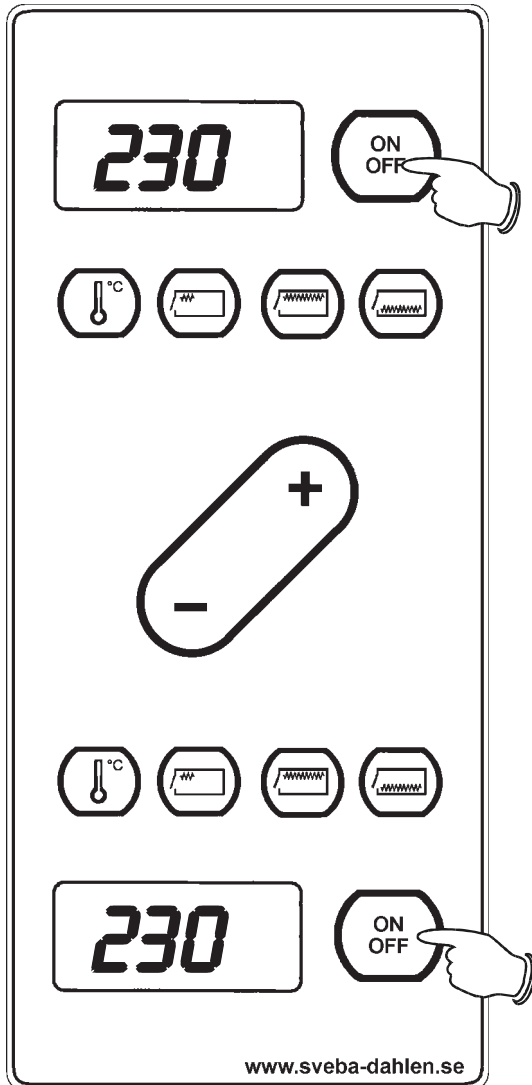


Initial position

The panel is off, all functions are switched off, both displays indicates OFF.



Start of oven



Press the ON/OFF button for the deck to be started, the display indicates temperature real value and the deck is heated up to set temperature. The oven chamber light lights up.

The two decks can be switched on/off independently.

NOTE: When starting the first time or after power failure the text "E4" is blinking in the display. This means that the clock in the panel must be adjusted, see section "Setting of real time".

Built-in current delimiter

Description of AC guard (current delimiter)

The oven calculates the present power consumption.

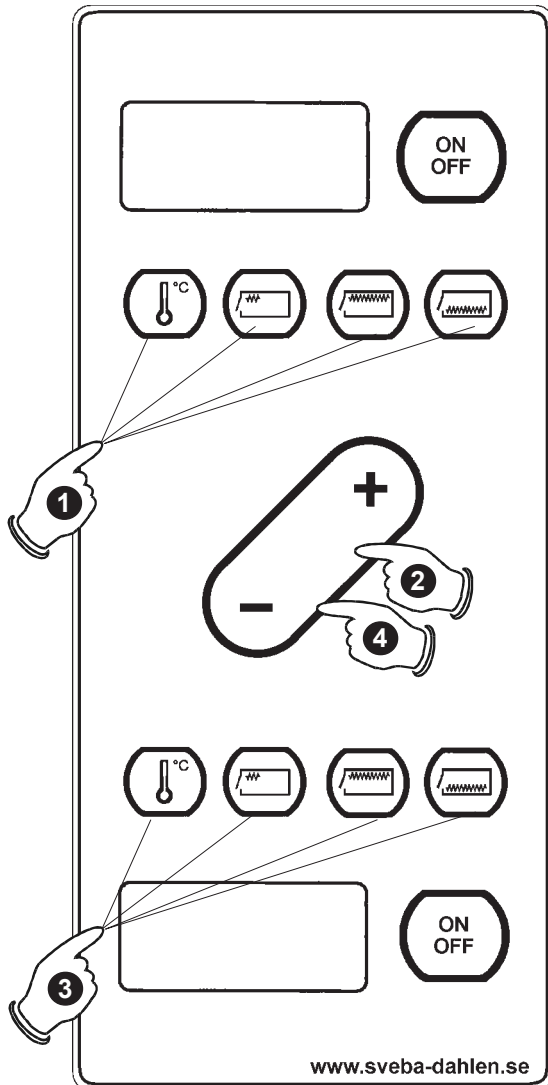
”The maximum allowed current” is set in the service menu (see under Setting of service parameters). The power consumption is not allowed to exceed this value. If one deck is disconnected because of a too high power consumption, the temperature symbol on the display flashes. In the service menu you select which of the oven chambers is to be given priority, when the power consumption is too high. From factory the lower oven chamber has been given priority. When the power consumption no longer is needed, the panel will automatically disconnect this function and the temperature symbol will stop flashing.

Built-in turbo function

Description of turbo function

The oven is fitted with an automatic turbo function. If the difference between and pre-set and real temperature is larger than a value set in the service menu, all heating elements will be given full power to quickly regain the correct working temperature.

Baking



1. Change a value for upper deck by pressing the corresponding key and keep it pressed.

The display switches to its set point.

2. Change the value with "+" and "-" key.

Temperature 0-370°C

Front heat 0-10

Top heat 0-10

Bottom heat 0-10

When the key is released the display switches back to show real temperature.

During bake the temperature symbol lights up when controller calls for heat.

3. Change a value for lower deck by pressing the corresponding key and keep it pressed.

The display switches to its set point.

4. Change the value with "+" and "-" key.

Temperature 0-370°C

Front heat 0-10

Top heat 0-10

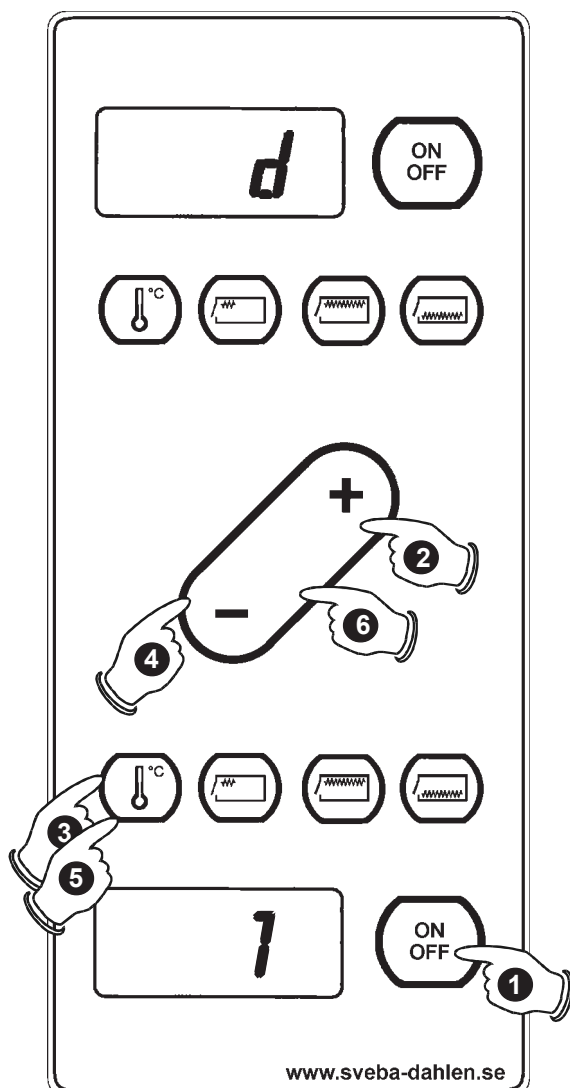
Bottom heat 0-10

When the key is released the display switches back to show real temperature.

During bake the temperature symbol lights up when controller calls for heat.

If one oven chamber is disconnected by the current delimiter, the temperature symbol is flashing. The flashing stops when the current delimiter ceases.

Setting of real time



1. Keep lower "on/off" key pressed four seconds.
The upper display shows **d** for day and the lower display shows the real day.

2. Change day with the **+** and **-** keys.

3. Scroll to real hour by pressing the "lower temperatur" key once, the upper display shows **h** for hours.

h Upper display

09 Lower display

4. Change hour with the **+** and **-** keys.

5. Scroll to real minute by pressing the "lower temperatur" key once, the upper display shows **n** for minutes.

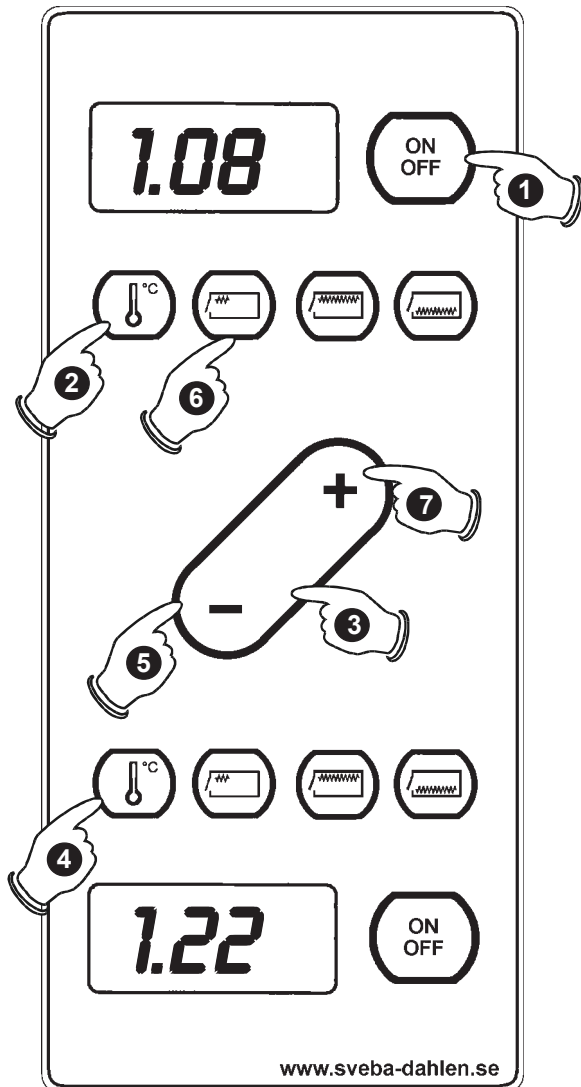
n Upper display

30 Lower display

6. Change minute with the **+** and **-** keys.

If no key is pressed for four seconds the display switches back to real temperature.

Setting of week timer.



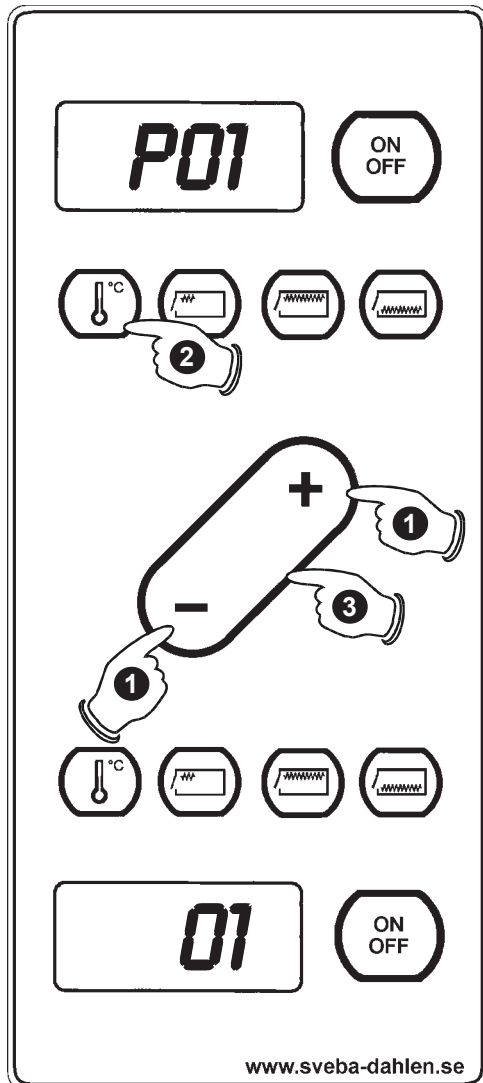
1. Keep upper "on/off" key pressed four seconds.
The upper display shows day and start time
The lower display shows day and stop time
A dot ■ will separate the day from the hours.
2. Change start time by keeping the upper temperature symbol pressed.
3. Change the start time with the + and - keys.
4. Change stop time by keeping the lower temperature symbol pressed.
5. Change the stop time with the + and - keys.
6. Select the next day by keeping the upper "top front heat" key pressed.
7. Change day with + and - keys.

If the start and stop hour is the same, ignore the chosen day's week timer function.

If no key is pressed for four seconds the display switches back to temperature.

Day 1 = Monday, Day 2 = Tuesday and so on...

Entering serviceparameter



1. Keep **+**, **-** and upper temperature symbol pressed at the same time four seconds.

Parameter No is displayed in the upper display and the value in the lower display.

2. Scroll parameters by pressing the upper temperature symbol.

3. Change value with **+** and **-** key.

If no key is pressed for four seconds the display switches back to temperature.

Settings in the service menu can only be made by a qualified person, authorized by Sveba-Dahlen AB.

Incorrect setting of the service parameters may cause bad baking results or non-function of the oven.

Parameters

	<u>Area</u>	<u>Trendy</u>
P9: Maximum allowed load PP9 is set to the same value (Ampere) as the restaurants fuse designated for the oven. The load consumption of the oven is not allowed to go above this value. One oven room is then automatically disconnected according to the priority set in P15.	0-99A	
P14: Week timer Activating of week timer.	0: deactivated 1: activated	1
P15: Oven room priority This indicates which of the oven rooms shall be given priority, when the AC guard (current delimiter) is working. 1=upper oven room, 2=lower oven room.	1-2	2

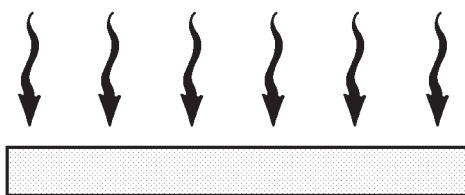
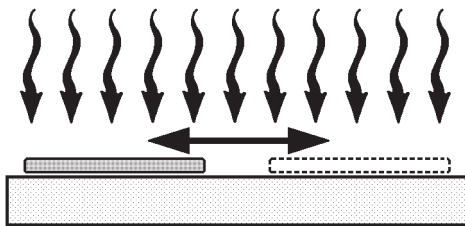
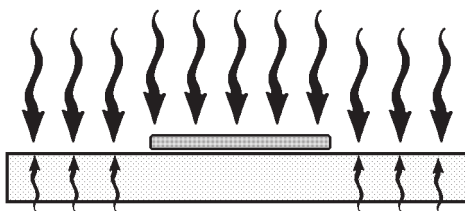
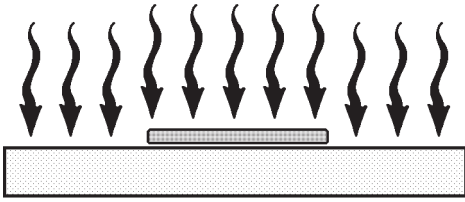
Alarm

If an alarm occurs the upper display blinks between real temperature and the error message.

Alarm messages

E1	Temperatur probe error top oven room	Check sensor and connection
E2	Temperatur probe error bottom oven room	Check sensor and connection
E3	Error internal temp. comp.	Replace P-panel
E4	Power failure	Reset the clock
SEr	Service timer alarm	Contact an authorized service technician
EP	Error in parameter memory	Replace P-panel
Pr	Test not passed	Replace P-panel

Baking tips



The oven is fitted with strong heating elements positioned over and under the stone soles.

The position of these elements is thoroughly tested to give a perfect baking, irrespective of where the pizzas are being put in the oven.

Abundant heat from the upper heating elements is a must to get a well baked pizza. Normal baking temperature is about 320°C

Start setting the top heat on 8. Proceed by testing a setting that suits just your pizzas. To start with set the bottom heat on 1-2.

The front heat is intended to adjust the baking at the very front door. If on this setting the pizzas are pale – increase the front heat somewhat. A recommended start value for the front heat would be 8-9.

The heat radiation from the upper heating elements will heat the surface of the stone soles.

By longer interruptions in the baking the heat in the stone soles will be accumulated. Therefore the first pizza baked after such an interruption may have a somewhat darker bottom. This ‘darkness’ will diminish the next time a pizza will be placed on the same place in the oven.

If the full capacity of the oven will not be used, we recommend that the pizzas are alternately placed in the oven. This procedure will balance the temperature in the soles and give a more even baking of the bottom of the pizza.

By longer interruptions in the baking the upper heat can be reduced somewhat. At rush hours the top- and bottom heat can be increased. The el load of the ovens is amply sufficient and consequently the oven quickly reaches full power again.

Recipe

Recipe and cooking method for Pizza

Recipe: 1850g Flour
35g Salt
20g Yeast (fresh)
40g Olive oil
1000g Water



Dough temperature should be 25° C (in order to make the bread extra tasty add 100 g of rye flour to the above recipe).
The recipe is calculated to approximate 12 pizzas.

Mix the ingredients with a dough mixer slowly for 2 minutes and fast for 4-5 minutes.

Let the dough rest for 2 hours.

Part it in pieces of 250 g each.

Cover it with plastic foil and let it rest in a cool place at 5-7° C for another 24 hours (the dough can be kept like that for about a week).

Form round plates of 30-35 cm in diameter. Cover them with tomato sauce, grated cheese and shredded ham. Bake them in the Trendy Pizzaoven at 320° C with upper heat 8, lower heat 2-4 and front heat 9 for 3,5-4,5 minutes. Put some olive oil at the edges and sprinkle with some oregano.

This is an original pizza, but you can put anything you like on it.

Enjoy your meal!

Trouble shooting

**IMPORTANT: Possible repair jobs always have to be carried out by authorized service personnel!
 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	The main control switch is off	Switch on the switch
"OFF" is not shown on the panel	The auxiliary fuse released The main fuse released	Reset the fuse Change the fuse or turn on the main switch.
The set temperature in the oven will not be reached	The overheating protection has tripped The auxiliary fuse released	Reset the fuse placed behind the door panel.
Oven lighting not working properly	Light bulb is out of order	Replace the light bulb. N.B. 24V 20W See "Maintenance"
The top of the product is too dark	Too much top heat	Reduce top heat one step
The bottom of the product is too dark	Too much top heat Long time between the bake	Increase the bottom heat one step Reduce top heat one step Decrease the top heat at long non-baking periods
Both the top and bottom of the product are too dark	Too long baking time Too high baking temperature	Reduce baking time Decrease baking temperature
The products is not baked enough in the front part of the oven	Too low front heat Too small "Active front heat"	Increase the front heat one step Increase the part of "Active front heat" See the parameter P17
The oven bakes uneven front/rear	One or two elements are broken The oven door gasket seals badly	Change broken elements Change the oven door gasket

See also "Trouble shooting"

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.

Daily maintenance

Sweep out the oven room and wipe off the door glass with a dampend cloth. We recommend that you use a little washing-up liquid or other detergent which are for cleaning glass. Sveba-Dahlen is recommending BRITE GLACE with article No 91430-005.

Do not use steel wool or other sponges with cleaning effect. Do not use scouring powder, aggressive or scratching detergents on the ovens door glass. Do not use cold detergent liquids on a warm door glass, you will then have a great risk that the glass will crack. The glass must not be warmer then you could touch it with your hand (max 50°C). An oven door glass which seldom or ever is cleaned will be very difficult to clean.

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.

Change of oven room light

First turn off the oven!

Bend the lamp glass with caution, use a knife or a screwdriver. The halogen lamp can now easily be changed. Do not touch with your fingers directly on the new lamp. Fat from the fingers may shorten the life of the lamp. Use clean gloves or hold the lamp with a paper.

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 6 MONTH

Lubrication:

The oven door bearing is lubricated with copper pasta or graphite based oil.

Do **not** use food oil or olive oil, this type of oil will not manage the high temperatures in the bearings. The oil will thicken and can in worst case glue the bearing together with the door shaft.

EVERY 12 MONTH

Checking and adjusting:

Door gasket
Door glass mount
Lightning, including cables
Stone soles
Tensioning of connections
Element
Door spring
Function control
Ambient temperature control

Cleaning:

Oven chamber
Doorglass
Lamps



DOCUMENT

EU-Declaration of conformity

(Directive 98/37/EC, Annex II, A)

DESIGNATION/EDITION

CE-026-2/1

Manufacturer**Sveba-Dahlen AB**

Company

SE-513 82 FRISTAD

Address

033-15 15 00

Phone no.

Declare under sole responsibility that the Trendy Pizza Oven

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

-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, EN60335-T och EN60335-2-36.**

Fristad

Place

2004-08-30

Date

Signature

Bengt Gabrielsson

Name

Managing Director

Title

Sveba-Dahlen AB

Company

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