

## **ELECTRIC PIZZA OVEN (HEAVY DUTY) INSTRUCTION MANUAL**

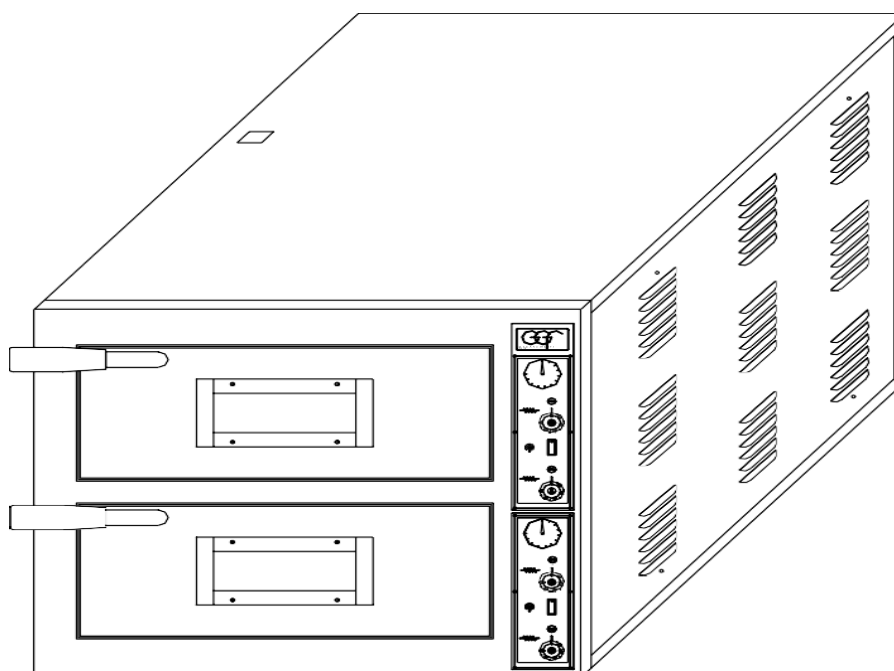
**Model: PO-4/PO-4-2**



**Please read this instruction manual carefully before operation**

## MAIN TECHNICAL PARAMETERS

<b>CODE</b>	101044	101043
<b>MODEL</b>	PO-4	PO-4-2
<b>DIMENSION (WxDxH)</b>	975 x 870 x 430 mm	975 x 870 x 750 mm
<b>CHAMBER (WxDxH)</b>	700 x 700 x 140 mm	700 x 700 x 140 mm x 2
<b>CAPACITY</b>	4 x 14"	2 x (4 x 14")
<b>DECK</b>	1	2
<b>WEIGHT</b>	78 KG	118 KG
<b>POWER</b>	4.8 kW	9.6 kW
<b>VOLTAGE</b>	240 V / 1PH	240 V / 1PH
<b>FREQUENCY</b>	50 Hz	50 Hz



## FEATURES

The oven comes equipped with an inner hollow boron plate, designed to evenly distribute heat, ensuring your pizza is baked to perfection. This material enhances the crust texture, resulting in a delicious, evenly cooked pizza with optimal flavour and crispness.

Each layer of the oven has its own independent temperature control system, allowing you to cook multiple pizzas or other dishes at different temperatures simultaneously. This feature offers great flexibility, letting you adjust the heat for various recipes without affecting other layers, ensuring consistent and precise cooking.

The oven features a thoughtfully designed structure, making it easy to use and maintain. The controls are straightforward, allowing even novice users to operate the oven efficiently. Its robust design also ensures durability and long-lasting performance, making it ideal for both home and commercial use.

## SAFETY PRECAUTIONS AND WARNINGS



READ THIS INSTRUCTION MANUAL BEFORE USING THIS DEVICE AND KEEP DOCUMENT AVAILABLE AT ALL TIMES.

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology. Should you have any questions, please contact the manufacturer.

For safety purpose and efficient operation, please read the manual carefully before any operation to the appliance, especially when starting up the device. Install the machine in accordance with this manual and the local related rules.

Please note that this manual is not applicable for those who have physiological, perceptual or psychological barrier or disability, as well as those who are lack necessary knowledge or experience, including children.

**NOTICE!** Read the instruction manual carefully before using the device. The manufacturer does not accept liability for any damage or malfunction resulting from not following the instructions for use.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

### **WARNING!**

**ANY REFITTING AND WRONG INSTALLATION, ADJUSTMENT AND MAINTENANCE CAN LEAD TO PROPERTY LOSS AND CASUALTY. PLEASE CONTACT THE SUPPLIER IF YOU NEED TO AJDUST OR MAINTAIN IT AND ALL THESE SHOULD BE CARRIED OUT BY AUTHORISED PROFESSIONALS ONLY.**

### **WARNING!**

**DO NOT PUT FLAMMABLE LIQUID, GAS OR OTHER OBJECTS IN OR AROUND THE PRODUCT TO ENSURE SAFETY.**

## TRANSPORTATION AND STORAGE

When transporting the electric pizza oven, handle the machine with care to avoid any shaking or impact. Ensure the following guidelines are followed during storage:

- DO NOT store the oven outdoors or expose it to the elements.
- Store the oven in a well-ventilated area. Avoid environments with corrosive gases.
- Always keep the oven upright; do not place it upside down.

If outdoor storage is necessary for a short period, make sure to take protective measures to shield the electric pizza oven from rain and moisture.

## INSTALLATION INSTRUCTIONS

1. Ensure the oven's operating voltage matches the supplied voltage before installation.
2. Place the oven on a stable, level surface. Maintain a clearance of at least 10 cm from nearby objects and ensure the back of the oven is at least 20 cm away from walls or any flammable materials. Do not place flammable items, such as towels or clothing, on top of the oven.
3. DO NOT open the oven door to remove food while the oven is operating to avoid accidents. Always turn off the power before opening the door.
4. Connect the earth wire to the earth bolt located at the back of the oven. Use a copper cable of at least 2mm<sup>2</sup>, following safety regulations. Before using the oven, ensure all connections are secure, the voltage is normal, and the ground connection is properly established.
5. Always disconnect the power supply before cleaning the oven. Do not use towels with corrosive cleaners and avoid cleaning the oven with a water jet.
6. Install a suitable power switch and breaker switch near the oven for easy access.
7. The temperature setting range is 50°C to 500°C. For optimal use, set the temperature between 300°C and 400°C, depending on your needs.
8. Keep all flammable objects away from the oven.
9. Installation of the oven must be carried out by a qualified professional.
10. Ensure the area around the power switch remains free from obstructions for easy operation.

**NOTICE!** This equipment must only be operated by trained professionals or experienced cooks.

- Be cautious of electric shock hazards. Water can conduct electricity, and any electrical leakage may cause accidental shock.
- DO NOT connect the oven to a power supply with a voltage different from the specified requirements.
- Ensure that the main power switch complies with safety regulations before use.
- In the event of a thunderstorm, turn off the main power switch to protect the oven from potential damage caused by lightning strikes.
- DO NOT use sharp or abrasive objects on the surface of the oven, as they may cause damage.
- Always turn off the main power switch after using the oven.
- Installation and maintenance of the electrical system must be performed by qualified professionals.

## OPERATIONAL USE

1. Power On and Set Temperature  
Connect the oven to the power supply, then turn on the power switch. Adjust the thermostat knob to the desired temperature based on the recipe or type of pizza you are baking. Allow the oven to preheat until it reaches the set temperature.
2. Insert Pizza for Cooking  
Once the oven reaches the set temperature, turn off the power supply momentarily for safety. Open the door and carefully place the pizza inside the cooking chamber. Ensure you use proper tools, like oven mitts and pizza paddles, to avoid burns. After

placing the pizza inside, close the door and switch the power back on to continue cooking.

3. Remove Cooked Pizza

Once the pizza is fully cooked, turn off the power switch. Open the oven door carefully and use a pizza paddle or tongs to remove the pizza from the chamber. If you are cooking multiple pizzas, place the next pizza in the oven and repeat the process.

4. Shutting Down the Oven

After you have finished all cooking tasks, turn off the power switch and disconnect the oven from the power supply. Ensure the oven is completely turned off and cooled down before cleaning or storing it. This step ensures safety and extends the lifespan of the equipment.

Additional Tips for Safe Use:

- Always monitor the temperature and cooking time to avoid overcooking or burning the pizza.
- Use heat-resistant gloves or oven mitts when handling hot trays, pizzas, or opening the oven door.
- Regularly check the thermostat and power switches to ensure they are functioning properly.
- High Temperature Warning: The oven operates at very high temperatures. Avoid touching the door or interior surfaces during and immediately after use, as they may cause severe burns.

## **CLEANING AND MAINTENANCE**

1. Disconnect Power Before Cleaning

Always cut off the power supply before beginning any cleaning to prevent accidents or electrical hazards.

2. Proper Cleaning Methods

Use a damp, non-corrosive cloth to clean the hollow boron plate, the exterior surface of the oven, and the power cord. Never use excessive water or spray the oven directly, as this could damage its electrical components and affect its functionality.

3. Power Off When Not in Use

When the oven is not in use, ensure both the thermostat and the main power switch are turned off to conserve energy and prevent unnecessary wear.

4. Long-Term Storage

If the oven will not be used for an extended period, clean it thoroughly and store it in a well-ventilated area that is free of corrosive gases. This helps maintain the equipment's longevity and prevents damage while in storage.

### **NOTICE!**

- DO NOT attempt to replace any parts yourself. All repairs or servicing must be carried out by a qualified technician.
- If the power cord is damaged, contact the manufacturer, service department, or a licensed professional for replacement to avoid potential hazards.

## DAILY CHECKS

Every day take note of the machine and its surroundings before, during and after use. Performing these daily checks helps ensure the safe and efficient operation of your electric pizza oven and prolongs its lifespan.

<b>BEFORE USING</b>	Confirm that the main power switch is functioning correctly.
	Is the machine tilted or on a solid, stable surface?
	Is the power cord old, broken or damaged?
	Check the chamber and boron plate to ensure they are clean and free from food debris or grease buildup.
	Verify that the door closes securely, and the seals are intact.
	Ensure the oven has proper clearance from walls or flammable objects as specified in the installation instructions.
	Is the control panel damaged?
<b>AFTER USING</b>	Is there a strange smell?
	(If twin deck) can both upper and lower decks be heated at the same time?
	Clean the oven's exterior and power cord to remove any grease or food splatter.
	Wipe down the oven's interior, including the cooking chamber and the boron plate, with a non-corrosive, damp cloth.
	Check for any signs of wear or damage to the door, hinges, knobs, or heating elements after each use.
	Confirm that the ventilation remains free of obstructions after use to maintain airflow and prevent overheating.
	Ensure all switches are turned off, and the oven is disconnected from the power supply if not in use for an extended period.

## TROUBLESHOOTING

This table covers common operational issues and provides straightforward solutions to help troubleshoot problems effectively.

ISSUE	POSSIBLE CAUSE	SOLUTION
Oven does not turn on	- Power supply is not connected or faulty.	- Ensure the oven is plugged in and the power supply is working. Check the main switch.
	- Main switch or thermostat is faulty.	- Inspect switches; if faulty, replace or consult a technician.
	- Blown fuse or tripped circuit breaker.	- Reset the breaker or replace the fuse.
Oven does not reach set temperature	- Thermostat is malfunctioning.	- Test and recalibrate or replace the thermostat if necessary.
	- Heating elements are damaged or burned out.	- Check heating elements; replace if needed.

Pizza is unevenly cooked	- Oven temperature is uneven.	- Adjust or recalibrate the thermostat for accurate temperature control.
	- Heating element may be faulty.	- Check and replace the faulty heating element.
Oven overheats	- Thermostat is not regulating temperature correctly.	- Inspect and replace the thermostat if it's faulty.
Oven door won't close properly	- Door hinges or seals are worn out or damaged.	- Check for damaged hinges or seals and replace as necessary.
Oven trips the circuit	- Overloaded circuit or faulty wiring.	- Reduce the load on the circuit or consult a professional to check the wiring.
Unusual smell of smoke during use	- Food residue or grease buildup inside the oven.	- Thoroughly clean the interior, especially heating elements and trays.
	- Electrical short or component failure.	- Disconnect the oven and consult a technician immediately.
Oven makes unusual noises	- Loose components or fan issues.	- Inspect and tighten any loose parts. Check the fan for obstructions or wear.

## DISPOSAL OF OLD MACHINE

When your electric pizza oven reaches the end of its useful life, it must be disposed of in an environmentally responsible manner. Follow these steps for proper disposal:

1. Disconnect from Power Supply  
Ensure the oven is completely disconnected from the power supply. Remove the plug from the outlet and, if necessary, cut the power cord to prevent accidental reuse.
2. Consult Local Regulations  
Check your local regulations regarding the disposal of electrical appliances. Most regions have specific guidelines or designated facilities for recycling or safely disposing of electric equipment to minimise environmental impact.
3. Recycling  
Many components of the oven, such as metal parts, wiring, and certain electronic components, can be recycled. Contact a certified e-waste recycling centre or your local waste management facility to ensure the oven is properly dismantled and recycled.
4. Hazardous Materials  
The oven may contain electronic components or other materials (such as insulation) that could be hazardous if not disposed of correctly. Ensure these parts are handled by a professional or through an authorized recycling program.
5. Avoid Landfills  
Do not dispose of the oven in general household waste or send it to a landfill. Improper disposal can contribute to environmental pollution, as certain materials may not decompose and could release harmful substances.

## **WARRANTY**

Hamoki Ltd warrants the original purchaser of every new product (under normal and proper use and maintenance service as specified by Hamoki Ltd and upon proper installation and start up in accordance with the instruction packet supplied with each unit) a one-year parts warranty.

Hamoki Ltd.'s obligation under this warranty is limited to a period of one (1) year from the date of original installation.

The warranty is applicable to parts only and does not cover labour or servicing costs associated with the replacement or repair of defective parts.

The manufacturer shall not be liable for any incidental or consequential damages arising from the use of the product, including but not limited to loss of use, loss of time, or any other losses incurred.

## **WARRANTY CLAIMS:**

All claims for parts must be made directly through the retailer in the first instance. All claims raised with the retailer should include:

- Your name
- Your company
- Model number
- Serial number of the product
- Delivery address
- Date of purchase
- Email
- Proof of purchase
- Phone number
- Information supporting the alleged defect/failure (video/photo)
- Photo of the dataplate

## **EXCLUSIONS!**

This warranty does not cover:

- Damage caused by misuse, neglect, accidents, or unauthorised repairs.
- Normal wear and tear, including but not limited to cosmetic damage, scratches, or dents.
- Damage caused by external factors such as fire, water, or natural disasters.
- Any parts or accessories not included in the original purchase.





**Hamoki Limited**

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