



**EFFEOVENS**

RELEASE  
06-2022  
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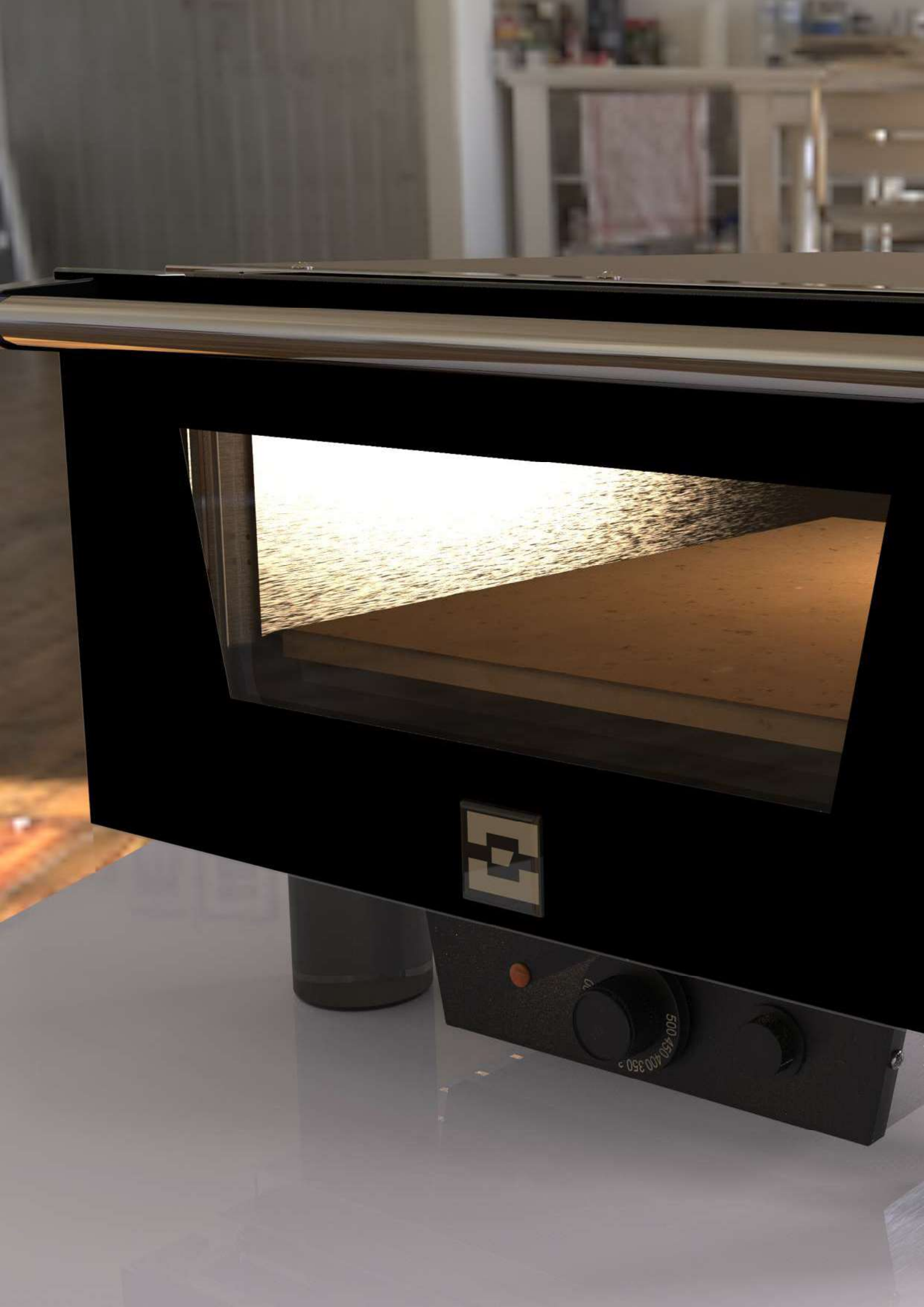


# **USE AND MAINTENANCE MANUAL OVENS**

MOD.: N3 • N4 • N5



**ITALIAN PRODUCT**  
by **Effeuno S.r.l. a socio unico**



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## 1. INTRODUCTION

Dear Customer, Thank you for choosing our oven.

Our products comply with the most stringent quality control standards for each component, as per the European directives listed on the last page of this manual and the IEC standards for electrical/electronic equipment.

This is an electric pizza oven, designed and built with food-grade refractory stone cooking surfaces that take advantage of the stone's ability to transfer heat evenly, while absorbing the humidity of the dough during the cooking process, thus enabling pizzas to be cooked at home with great results.

Fresh pizza can be cooked in 2-3 minutes, frozen pizzas can be cooked with significantly reduced cooking times in comparison with the time indicated on the package.

Effeovens shall not be liable for any modification/replacement/use of non-original components which may cause malfunctions or permanent damage to the oven, also affecting its safety. Request any necessary spare parts exclusively from the manufacturer or authorized dealers.

## 2. GENERAL WARNINGS

- Do not use the oven if the power cord or plug are damaged/defective.
- Do not immerse the oven and its components in water and do not handle it with wet hands or feet, since this may cause electric shocks.
- Do not use the oven near rooms where the presence of water could be a potential source of danger.
- Do not expose the oven to atmospheric agents and do not use it outdoors (not even under a canopy or the like).
- Do not use the oven near inflammable materials (wood, curtains, plastic, etc.) and in the presence of heat sources or explosive substances (flames, fuels, household ovens, etc.).
- Do not sprinkle flour on the refractory stone/biscotto claystone as it could cause smoke and fire.
- Keep a minimum distance of 5 meters between the oven and other machinery from which oils, flours, etc. may spill or be projected.
- Do not allow the oven to be used by individuals who are not self-sufficient, including children/minors, without adequate supervision.
- Do not use accessories not provided for by Effeovens as they may cause serious consequences.
- Never pull the cord or the oven to remove the plug from the socket and do not leave the cord hanging.
- During and for a limited period of time after operation oven components are hot; do not touch them.
- Be careful of the flow of hot air when opening the door.
- The oven is considered off only when the plug is disconnected from the power supply.
- Handle the oven only when it is cold and disconnected from the power supply.
- Let the oven cool down before placing/removing items in/from it.
- Do not introduce oversized food or unsuitable metal objects as they could cause a fire or electric shocks.
- Always use hot pads when placing/removing items in/from the oven when it is hot.
- Never place animals in the oven.
- Do not use the oven after a malfunction.
- Make sure that all components are turned off after using the oven

If you notice any anomaly in the operation of the oven, contact **exclusively** Effeovens's technical service department ([service@effeuno.biz](mailto:service@effeuno.biz)).

Use the oven exclusively for its intended purpose. Any other use is considered improper and dangerous. The manufacturer shall not be liable for any damage caused by improper, erroneous, or unreasonable use of the oven. The oven is intended for professional use only.

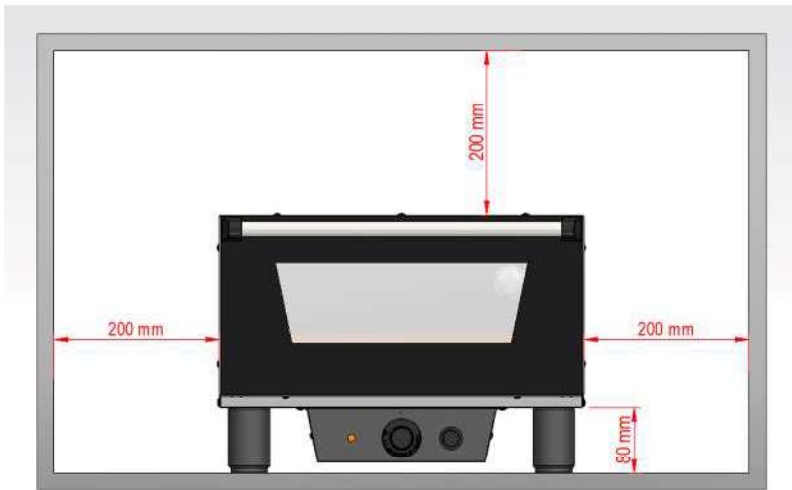
**»»» THE OVEN IS NOT INTENDED TO BE BUILT-IN OR STACKABLE, NOT EVEN PARTIALLY «««**

### 3. BEFORE USING THE OVEN

Remove the packaging and check the integrity of the appliance. Please keep the original packaging while testing the oven and for a short while thereafter. In this way, in the event of a malfunction, you will be able to easily pack the oven to ship it for repair.

*Always observe the distances indicated in the image on the right.*

Before connecting the oven, make sure that the power supply cord is intact and that the information on the nameplate corresponds with the available electrical grid.



An unsuitable voltage may damage the oven. If the power supply socket is close to the oven, the cords of other appliances must be at a suitable distance from the hot parts of the oven.

The oven components heat up during use and remain hot for a limited period of time even after the oven is switched off. Do not touch. The use of adapters, multiple sockets, and extension cords is not recommended. If adapters or extension cords are necessary, only use components compliant with current safety standards and do not exceed the current carrying capacity marked on the adapter/extension cord in question.

*If you notice any anomaly in the operation of the oven, contact **exclusively** Effeovens's technical service department ([service@effeuno.biz](mailto:service@effeuno.biz)).*

	 EffeUno S.r.l. Via Mozart 43 35011 Campodarsego (PD) Italia +39 049 5798415 <a href="mailto:service@effeuno.biz">service@effeuno.biz</a>	<b>220-230V 50/60 Hz</b> 	
<b>OVEN MODEL</b>	Mod <input type="text" value="N"/>	Type <input type="text" value="3"/>	<b>OVEN CODE</b>
<b>POWER ABSORBED BY THE OVEN RATING</b>	kW <input type="text" value="2,1"/>		
	S/N		
	 <b>N306220073</b>	Prodotto Italiano Nello stabilimento 2.0	<b>SERIAL NUMBER</b>





**CAUTION**  
HIGH TEMPERATURE



**CAUTION**  
DO NOT WASH WITH  
WATER OR SOLVENTS

#### 4. CONNECTION TO THE POWER SUPPLY

The following models:

*N3, N4, N5*

have a single-phase connection. Check that the plug is not damaged or defective. In case of doubt, do not connect the oven to the power supply socket and contact Effeovens's technical service department.

An accurate visual and instrumental inspection of the conditions and characteristics of the earthing system must be conducted in order to upgrade it if necessary.

Models N3, N4, N5 use oil-resistant H05RN-P cables with 3x1.5 mm<sup>2</sup> section and equipped with 220/230V Schuko plugs.





After installing the protection devices for the oven power supply, it is necessary to test the efficiency of the residual-current circuit breaker using an appropriate instrument.

Check that there are no inflammable materials or objects of any kind inside the oven.

Once the necessary checks have been carried out, the oven can be switched on for preliminary testing. No protective panel needs to be removed. Turn the thermostat knob to the middle of the graduated scale. Check the current absorption and proper operation of all the indicator lights on the oven. Wait for the thermostat to interrupt the circuit and switch the oven off.

Following this test, it is possible to use the oven.

Once the equipment has been connected and the oven tested, the installer must issue the compulsory declaration stating that the preliminary operations and tests have been successfully carried out. The appliance must be connected to an equipotential bonding system, the effectiveness of which must be verified according to the regulations in force.

This electrical bonding must be implemented between all the different appliances using the special terminal, marked with the symbol in the figure above and located on the back of the oven. The equipment must be connected to the earthing line of the electrical network, the equipotential conductor must have a minimum section of 2.5 mm<sup>2</sup>.

## 5. FIRST START-UP

Before proceeding with the first start-up, remove the protective film from every part of the oven and remove the polystyrene/cardboard which is blocking the refractory stone from the chamber; make sure that there are no residues inside the oven and under the stone.

Clean the inside of the oven and remove any dust with a damp cloth, then dry the surfaces thoroughly. Do not use any cleaning product. Once the oven is clean, the laser film that protects the oven can be completely removed. After the previous operations, it is possible to proceed with the start-up.

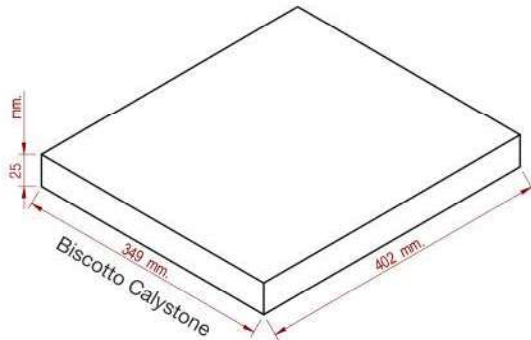
### CAUTION:

»» DURING THIS PROCEDURE, KEEP THE DOOR OPEN AND AERATE THE ROOM «««

Start-up test: The oven must be gradually heated to the maximum temperature.

Once it reaches 150°C, wait for about ten minutes and then proceed with the next step.

Raise the temperature to 250°C and repeat the same procedure until reaching 450/500°C



**The biscotto claystone is a handcrafted product, therefore its dimensions may vary slightly.**

## 6. OVEN OPERATION

Once the plug has been connected to the electrical socket, turn on the oven by pressing the button (1) on the lower part of the control panel, then set the thermostat to the desired temperature using the knob (2). Before cooking a pizza, preheat the oven for about 20 minutes with the door closed to allow it to reach the cooking temperature.

If using frozen ready-made pizzas, leave them at room temperature for about 10-15 minutes before cooking, as specified above. To transport the pizzas from the worktop to the refractory stone we recommend using a special pizza peel with a little flour on it (be careful not to overdo it as it could catch fire at very high temperatures). Once the pizza is in the oven, remove the peel.





**CAUTION:** After using the oven, do not turn the thermostat knob to zero degrees (2). The oven is switched off once the on/off switch is not pressed (1). The biscotto claystone were specifically designed to enable the heat to be uniformly absorbed and distributed, and to absorb the humidity of the dough, so that the pizza can be cooked in 3-4 minutes. For this reason, it is important that the toppings (oil, tomato, mozzarella, etc.) do not run off the pizza that is about to be cooked and are not spread on the refractory stone/biscotto claystone as the latter would absorb the liquid part of the ingredients. The pizza oven can also be used for cooking other foods; in this case, special food-grade containers able to withstand high temperatures must be used (we recommend iron/steel containers and we do not recommend aluminum which is not suitable for high temperatures).

Do not sprinkle too much flour on the biscotto claystone as it could cause smoke and fire.

### OVEN N3

- 2100W

### OVEN N4

- 2300W

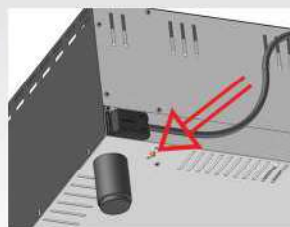
### OVEN N5

- 3200W

**CAUTION:**  
Small technical-structural modifications may be made to the product, depending on the availability of some components.

## 7. SAFETY

The N line is equipped with a manual reset safety thermostat, which switches the oven off in the event of overheating. If the safety thermostat trips, disconnect the power supply and reset the thermostat by pressing the button on the thermostat itself (imagine below). If the safety thermostat trips again, do not try to repair it by yourself and contact Effeovens.



Once the safety thermostat has tripped, to restart the oven, disconnect the power supply cord, unscrew the red cap and reset the thermostat by pressing the button on the thermostat itself.

## 8. MODELS N3, N4 AND N5

The “N” ovens are designed for cooking pizza and food in confined spaces. Depending on the model, they are equipped with graduated thermostats (500°C) for the control of the upper heating element.

All the models have a single cooking surface. All ovens have an ON/OFF switch. For proper cooking, it is recommended to avoid using the maximum available temperature continuously so as to prevent food from burning on the outside or being not cooked on the inside.



## 9. CLEANING THE OVEN

Cooking times may be longer if the inside of the oven is dirty. Planned cleaning prevents the formation of smoke and bad odors during cooking. To clean the external surface, use a damp sponge or cloth. Do not use abrasive products that could damage the steel surface. Pay careful attention during cleaning to prevent water or liquid detergents from getting inside the oven. Do not use corrosive products (like spray detergents) to clean the inside of the oven and do not scratch the walls with pointed or sharp tools. Never clean the heating element.

**Before any cleaning operation, remove the plug from the socket. Do not immerse the oven in water or wash it under a jet of water in order not to compromise its electrical safety.**

How to clean the biscotto claystone? Given the "porous" nature of stones, it is normal for dark spots to appear after a few uses; they are nothing more than pizza toppings that have run onto the stone and have been blackened by the high cooking temperatures. The stone is **not** "old" or "unusable".

What **not** to do:

- Immerse the stone in water. Immersing the stone in water, even for an extended time, does not result in any benefit. On the contrary, it is likely that the stone will break.
- Use oils for cleaning. The stones are like "sponges" and at the first use some smoke would be produced.
- Use detergents to clean the stone. For the same reason described above, the stone would absorb the detergent and release it during cooking, irreversibly compromising the quality of the pizza.
- Use abrasive tools, such as sandpaper, sanders, etc. to remove stains from the stone.
- Put the stones in the dishwasher.

What to do:

- Use a blunt and non-abrasive spatula to clean the visible and raised residue stuck to the surface.
- Use a cloth moistened only with water to remove the dust generated by the previous operation.
- Turn the oven on at the maximum temperature for 50 minutes, then let the stone cool down before wiping with a moist cloth again to remove any dust.



**Attention! The stone will become extremely hot while the oven is working. Before any operation, wait until it has cooled down.**

**FOR YOUR SAFETY, CLEANING OPERATIONS MUST ALWAYS BE CARRIED OUT WITH THE OVEN COLD AND DISCONNECTED FROM THE POWER SUPPLY SOCKET.**

## 10. PACKAGING AND DISPOSAL

All packing materials used are recyclable. We kindly ask you to make the effort to sort all materials before disposal in order to facilitate their recycling. Please keep the original packaging while testing the oven and for a short while thereafter. In this way, in the event of a malfunction, you will be able to easily pack the oven to ship it for repair. Ovens which are no longer in use are not worthless waste, many of the materials used for their production can be recycled. Before scrapping the oven, remove the plug from the power supply and cut the power cord.

## 11. WARRANTY

If the oven is purchased by a business, it is covered by a one-year warranty.

If the oven is purchased by private parties, it is covered by a two-year warranty.

The warranty must always be proven by means of a receipt of purchase, bill or invoice, and covers exclusively the components with original manufacturing defects. Manufacturing defects that appear within six months of delivery, unless proven otherwise or incompatible with the expected nature of the appliance, are presumed to have already existed on the date of delivery. The warranty does not cover defects due to accidental breakage or wear, defects resulting from incorrect use of the appliance, cleaning or repair operations on the stones (the refractory stone and the biscotto claystone, if used, are not covered by the warranty), negligence in use or maintenance, transport damage, and all damage not directly attributable to Effeovens. The oven must be repaired exclusively by personnel authorized by Effeovens.

Any modification, tampering or operation by unauthorized personnel will immediately void the warranty.

Repairs are carried out exclusively at service centers authorized by Effeovens.

If a defect is found in the Effeovens product more than six months from delivery, the end user who has the right to make a warranty claim in accordance with the law in force must contact the retailer or, alternatively, an Effeovens authorized service center, attaching the following documentation:

- Purchase receipt, bill or invoice.
- Proof that it is a defect that the law classifies as a "patent defect".
- Proof that this defect is directly attributable to Effeovens.

In the absence of the above, the repair will be carried out for a fee upon request.

## 12. TECHNICAL CHARACTERISTICS

	Electric Voltage	Electric Power	Cable Length	External Dimensions (mm) WxDxH	Internal Dimensions (mm) WxDxH	Weight
N3	220V-230V ~ 50/60Hz	2100W spina schuko	1,5 m sez. 1,5 mmq	400 x 590 x 320	350 x 400 x 100	20 kg
N4		2400W spina schuko	1,5 m sez. 1,5 mmq	510 x 620 x 320	430 x 430 x 100	25 kg
N5		3200W spina schuko	1,5 m sez. 1,5 mmq	590 x 700 x 320	510 x 510 x 100	35 kg

Effeovens, brand by Effeuno S.r.l. reserves the right to make electrical, technical and aesthetic modifications to this appliance and/or replace parts without prior notice if it deems it appropriate, so as to always offer a reliable, long-lasting and technologically advanced product.

## DECLARATION OF CONFORMITY



The Company

**EFFEUNO S.r.l. a socio unico**

Via Mozart, 43

35011 Campodarsego – (Padova) Italy

Hereby declares under its own responsibility that the products

Product Name: Oven

Product code: N3 - N4 - N5

to which this declaration refers, comply with the essential safety requirements established by the following International Standards and European Directives:

IEC 60335-1:2010 + A1:2013 + A2:2016

IEC 60335-2-36:2002 + A1:2004 + A2:2008

EN 60335-2-36:2002 + A1:2004 + A2:2008 + A11:2012

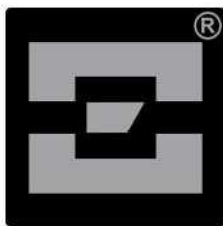
EN 60335-1:2012 + A11:2014 + A12:2017 + A13:2017

EN 62233:2008 (including Corr: 2008)

Padua, 30/08/2022

A handwritten signature in black ink, appearing to read 'Andrea Regan'.





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