



FORNI P134HA Evolution Pizza Oven User Manual

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FORNI

FORNI P134HA Evolution Pizza Oven



INTRODUCTION

Dear Customer, Thank you for choosing an Effeuno 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 great results. Fresh pizza can be cooked in a short time, frozen pizzas can be cooked with significantly reduced cooking times in comparison with the time indicated on the package. Effeuno shall not be liable for any modification/replacement/use of non-original components that 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.

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 wash with a water jet.
- 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/biscotti 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 Effeuno 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 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 Effeuno's technical service department (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

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 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 Effeuno's technical service department.



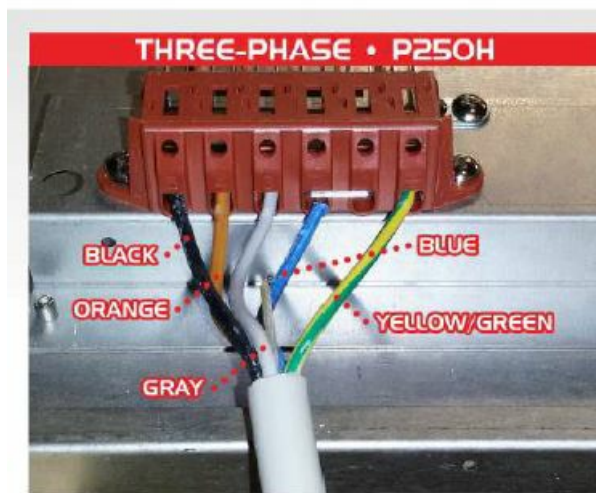
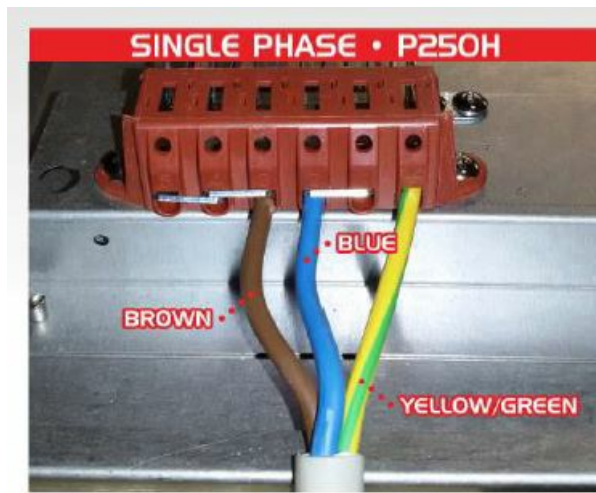
CONNECTION TO THE POWER SUPPLY

The following models:

P134H 500/509/509E, P134H 450/459, P134HA 500/509/509E, P134HA 450/459, P134A 399/399E, P234H 450, P150H or P150HA 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 Effeuno's technical service department.

If you have purchased the following model:

Model P250H can have two types of connection. For the single-phase version, follow the instructions above; for the three-phase version, the connection to the power mains and the commissioning of the oven must be carried out by a specialized technician/installer, according to the regulations in force in the country of installation. The figure on the right shows the three-phase 380V connection with neutral for the P250H model only. Install a power supply socket within the range of the oven cord. Do not use extension cords and install a box suited to contain the installation material. The terminal strip is on the rear side of the oven.



CAUTION: The only model that can be converted to a three-phase oven is the P250H, none of the other models can be modified from single-phase to three-phase operation. The oven must be connected to the mains using a three-pole power cable with a neutral of adequate length, with a yellow/green earthing line, at the end of which it is necessary to install a CEE socket in compliance with the IEC 309-2 standard “Plugs, socket-outlets and couplers for industrial purposes” and suitable for the power supply voltage and the rated current absorbed by the appliance, indicated in the wiring diagram and in the “Technical characteristics” section (see the technical data plate).

The professional installer must install the following components keeping to the regulations in force in the country where the appliance is used:

- power cord with suitable plug and socket;
- main switch/disconnector;
- circuit breaker and a residual-current circuit breaker (RCCB) with suitable sensitivity for the leakage current of the heating elements.

The components must be installed at the user’s expense near the oven installation site. The appliance must be earthed using a proper earthing system. 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. The connection must be carried out according to the standard technical procedures, observing both the cyclical connection sequence of the phases and the colour coding of all conductors:

- L1 – phase R – Black/grey/brown.
- L2 – phase S – Black/grey/brown.

- L3 – phase T – Black/grey/brown.
- N – neutral – Blue. Position of terminal strips 4-5 connected with a bridge.
- Earth = protective conductor – Striped yellow/green. Models P134H, P134HA, P234H, P150H and P1 50HA use oil-resistant H05RN-F cables with 3×1 .5 mm² section and equipped with 220/230V Schuko plugs.

OVEN TYPE	NO. OF WIRES	SECTION (mm ²)
Single-phase, one chamber	3	1,5
Three-phase, one chamber	5	1,5

(Figure 1)

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 mm².



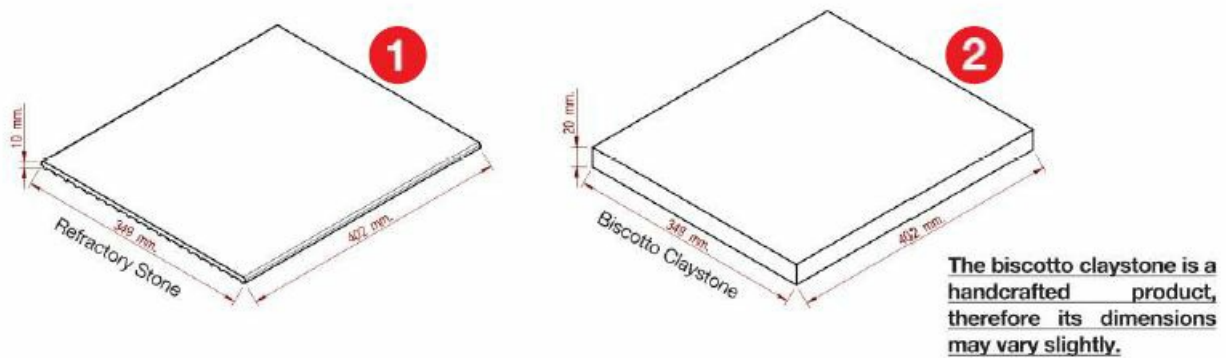
FIRST START-UP I

Before proceeding with the first start-up, remove the protective film from every part of the oven and remove the polystyrene/cardboard that 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. During the first turning, the oven may emit odors and smoke. Ventilate the room well.

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. Leave the refractory stone inside (photo 1). Turn on the oven at about 150°C. The upper heating element is almost double the size of the lower one and as a result there may be differences in the time it takes to reach the expected 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. Second test: remove the refractory stone (once it has cooled down) and insert the biscotto claystone if supplied (photo 2). Repeat the same procedure carried out for the start-up test. Once the tests have been completed, the oven is fully operational.



CAUTION: The refractory stone and the biscotti claystone were specifically designed by Effeuno 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, the toppings (oil, tomato, mozzarella, etc.) mustn't run off the pizza that is about to be cooked and are not spread on the refractory stone/biscotti 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 aluminium which is not suitable for high temperatures). Do not sprinkle too much flour on the refractory stone/biscotti claystone as it could cause smoke and fire.

		2100W-230V	900W-230V	2300W-230V	1700W-230V	1300W-230V	1100W-230V
P134H 500/509/509E	Upper	✓					
	Bottom		✓				
P134H 450/459	Upper	✓					
	Bottom		✓				
P134HA 500/509/509E	Upper			✓			
	Bottom		✓				
P134HA 450/459	Upper			✓			
	Bottom		✓				
P134A 399/399E	Upper				✓		
	Bottom						✓
P234H 450	Upper		✓				
	Center Element		✓				
	Bottom		✓				
P150H 450	Upper				✓		
	Bottom					✓	
P150HA 450	Upper				✓		
	Bottom					✓	
P250H 450	Upper				✓		
	Center Element					✓	
	Bottom					✓	

The "Evolution" line ovens are equipped with separate controls for the individual heating elements and can reach 399/509°C, depending on the version. The separate regulation of each heating element ensures greater cooking efficiency.

CAUTION:

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

SAFETY

The EVOLUTION line is equipped with a manual reset safety thermostat, located in the rear part of the oven, 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. If the safety thermostat trips again, do not try to repair it by yourself. Contact the nearest Effeuno service centre.



Once the safety thermostat has tripped, to restart the oven, disconnect the power supply to the oven, to reset the oven, disconnect the power supply cord, unscrew the red cap and reset the thermostat by pressing the button on the thermostat itself. The EVOLUTION ovens are equipped with an internal fan which is automatically activated about 20 minutes after the oven has been turned on at the maximum temperature. A flow of hot air is therefore discharged to the right of the oven to keep its external surface at an acceptable temperature (photo 1). To prevent overheating, the fan continues to run even after the oven has been switched off, until the temperature drops to appropriate levels. To cool the oven more quickly, open the oven door.



7. CLEANING THE OVEN

Cooking times may be longer if the inside of the oven is dirty. Frequent 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 elements. 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 refractory stone/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, the stone will likely 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 it 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.

PACKAGING AND DISPOSAL

All packing materials used are recyclable. We kindly ask you to make an effort to sort all materials before disposal 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 that 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.

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 using 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 biscotti claystone, if used, are not covered by the warranty), negligence in use or maintenance, transport damage, and all damage not directly attributable to Effeuno. The oven must be repaired exclusively by personnel authorized by Effeuno.

Any modification, tampering or operation by unauthorized personnel will immediately void the warranty. Repairs are carried out exclusively at service centres authorized by Effeuno. If a defect is found in the Effeuno product more than six months from delivery, the end user who has the right to make a warranty claim by the law in force must contact the retailer or an Effeuno 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 Effeuno.

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


TECHNICAL CHARACTERISTICS

	Electric voltage	Electric power	Cable length	External dimensions (mm) WxDxH	Internal dimensions (mm) WxDxH	Weight
P134H 459/509 MECH/EVO		3000W Schuko plug	1,5 m section 1,5 mm ²	535 x 585 x 265	350 x 410 x 100	25 kg
P134HA 459/509 MECH/EVO		3200W Schuko plug	1,5 m section 1,5 mm ²	535 x 585 x 345	350 x 410 x 180	30 kg
P134A 399 EVO	220V-230V ~ 50/60Hz	2800W Schuko plug	1,5 m section 1,5 mm ²	534 x 585 x 345	350 x 410 x 220	30 kg
P234H		2650W Schuko plug	1,5 m section 1,5 mm ²	535 x 585 x 345	350 x 410 x 80	30 kg
P150H		3000W Schuko plug	1,5 m section 1,5 mm ²	685 x 685 x 265	500 x 510 x 80	30 kg
P150HA		3000W Schuko plug	1,5 m section 1,5 mm ²	685 x 685 x 345	500 x 510 x 180	30 kg
P250H	380V-400V ~ 50/60Hz three-phase +neutral and earthing	4300W Schuko plug	1,75 m section 2,5 mm ²	685 x 685 x 345	500 x 510 x 80	40 kg

DIGITAL CONTROL

START-UP PAGE



To turn the oven on, tap and hold the ON/OFF  switch on the top right (for at least 4 seconds). In this way the oven will go into standby mode: it is now in operation but waiting for commands and the light is off. In fact, it will be in the 0 MANUAL program.


The main screen displays the following information:

- The current date and time on the top bar.
- Status of the oven (cooling or not) or any activated alarm.
- Current temperatures of the oven and technical compartment. These temperatures may be influenced by the temperature of the environment in which the oven is located.





MAIN SCREEN



From the main screen, it is possible to check the current status of the different components of the oven and to activate the controls and adjustments most frequently used by the user. The main screen displays the following information:

- The current date and time and the oven switch-off command are on the upper bar.
- Phase indicator. Users can set from a minimum of 1 (one) to a maximum of 3 (three) cooking phases. The settings for temperature, time, and power distribution percentage for the upper and lower heating elements are shown for each phase.
- The current program **PROG 5** and current mode. When the oven is turned on, it is in standby mode (waiting for a command).
- Temperature unit of measurement (°C or F).
-  Current temperature indicator for the upper element concerning the temperature set on the set-point. It offers a clear visual indication of the progress toward the set point power percentage. Once reached, the entire bar turns red.



- The current temperature set-point **155°**.
- The temperatures measured in real time by the upper **139** and lower probe inside the oven **179°**. The upper/oven temperature is the reference temperature for cooking, therefore the set point temperature is read directly from the upper/oven temperature probe. In contrast, the current bottom temperature is considered an auxiliary indicator; in fact, it cannot be set. It is detected by a probe placed under the refractory stone in the center, therefore it provides the temperature of the cooking surface with a tolerance range of about 10-20°C compared to the temperature actually measurable above the refractory stone.
- Upper and lower power percentages **75 %**.
- The status of the elements of upper and bottom . When the elements are active, they are indicated in red, otherwise they are white.
- Restart key . Tapping this key resets the chosen setting. For example, the start of the selected program, including all the phases, or the cooking phase set time.
- Play/pause key . Tapping this key pauses the time of the selected program. The oven's operation is not interrupted, therefore heat will continue to be supplied even after tapping the play/pause key. To stop the oven completely and return to STANDBY, tap and hold the ON/OFF key  for 2 seconds. A pop-up will appear to inform the user that the STANDBY mode has been restored.
- The cooking time of the phase currently in progress or ready to be executed. The timer does not affect cooking, it is a time and flow indicator. Once the set time has elapsed, the oven emits sound signals (1 O "beeps") and the timer automatically resets to the pre-established setting, but the heating elements continue to supply heat and maintain the temperature of the last phase.

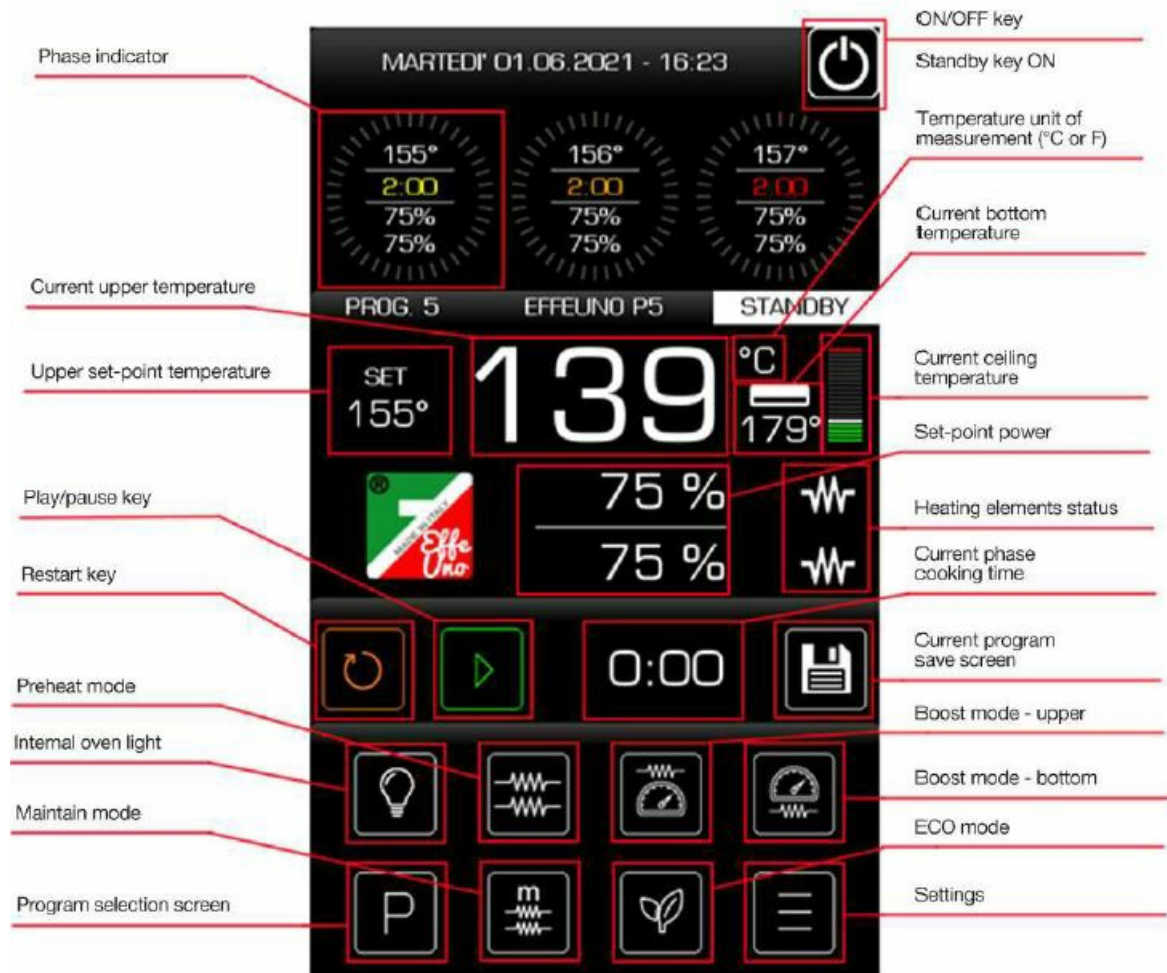
If the keys are dark gray, the functions are currently unavailable or disabled.

The keys at the bottom are related to the following functions, respectively:



- Switch the internal oven light on/off.
- Activate the Preheat mode (PREHEAT).
- Activate the Maintain mode (MAINTAIN).
- Activate the Boost upper mode (BOOST).
- Activate the Boost bottom mode (BOOST).
- Access the program selection screen.
- Activate the Eco mode (ECO).
- Access the Settings screen.





The following are the quickest and easiest settings to save:

1. Upper power percentage and bottom power percentage, by tapping on the percentages.
2. The set-point temperature of the ceiling/oven and bottom, by tapping the temperature set-point.
3. Cooking timer (by tapping on the phase indicator).



Upper/oven set-point temperature


The upper set-point temperature can be set from the main screen, even in the case of preloaded programs. The upper/oven temperature value for the individual programs can be set from the programs screen. In the case of a manual program, this change will also be automatically saved in the memory.

Percentage of upper/oven power distribution

From the main screen, the upper/oven power percentage can be set, even in the case of preloaded programs. In the case of a manual program, this change will also be automatically saved in the memory. The minimum percentage that can be set is 5%, the maximum is 100%.


Preheat mode (PREHEAT)



By tapping the respective key  the system replaces the upper and bottom percentages with the preheating percentages set for the respective program (the percentages will be displayed in orange and cannot be edited from the main screen). With the MANUAL program, by tapping the PREHEAT key the user can change the default upper and bottom percentages set by the manufacturer. The preheating parameters cannot be changed when it has already been activated and is in operation. When this mode is started, the relative key turns orange. This mode is automatically deactivated 5°C before reaching the set-point temperature and switches to Maintain mode or it can be deactivated by tapping the Preheating key again. The preheating mode cannot be activated if the temperature difference between the set-point and that of the current upper/oven is less than 6°C because the oven would already be in Maintain mode and therefore does not need preheating. If it is necessary to preheat, we recommend opening the oven door for a few moments so that the temperature drops and the temperature difference exceeds 6°C.

Maintain mode (MAINTAIN)



By tapping the respective key , the system replaces the upper and lower element percentages with the maintenance percentages set for the current program.

When the preheating mode is deactivated (a condition that occurs at 5°C before the set point is reached or by tapping the Preheat key again) the system automatically switches to maintain mode. In this mode, the

maintenance power percentages set for the current program will be activated. To switch from the maintain

mode to the cooking Ready mode, tap the Play  key, otherwise, the oven remains in maintain mode.

Maintain parameters cannot be changed when the program is activated and in operation.

11.2.5 Upper/bottom Boost mode



By tapping the respective keys it is possible to activate the upper Boost mode. The system loads 100% of the upper and/or bottom power for 60 seconds (or for a shorter period that can be set in the program); these percentages are displayed in red.

When BOOST mode is activated, the respective key turns red.

This mode is automatically deactivated when the set time expires or when the Boost mode maximum temperature is reached. The maximum time setting in the Boost program is also 60 seconds.

This mode can be disabled by tapping the same key again.

BOOST mode is recommended to compensate for any temperature losses. For example, when baking Neapolitan pizza, which needs high temperatures, the BOOST mode can be activated to compensate for the heat loss when the door is opened.

ATTENTION: By activating the BOOST mode, the temperature could rise above the established set-point. 11.2.6 ECO mode



By tapping the respective key it is possible to enable the ECO mode. This mode optimizes the use of energy resources and reduces the instantaneous power supplied to the elements by 40%.

ATTENTION: The activation of ECO mode can significantly affect the time needed to reach preset temperatures.

Example:


upper 100% - bottom 60%		ECO mode: OFF
upper 60% - bottom 36%		ECO mode: ON

When ECO mode is enabled, the relevant key turns green. This mode can be disabled by tapping the same key again.

Oven status label



The label that appears to the right of the description of the current program is the current status of the oven. More specifically:







- **STANDBY:** The oven is waiting for a command from the user so the temperature control can begin to heat the oven to the established set-point temperature. This is the initial status when the oven is switched on or after tapping and holding the ON/OFF key  for 2 seconds. A pop-up will appear to inform the user that the
- **STANDBY** mode has been restored.
- **READY:** The oven is ready to cook and the temperature control is active. If the cooking will take place according to a program, the oven is READY after the preset program preheat and maintain periods. In contrast, if the oven is in Manual mode, the oven is in the READY mode for cooking following the standby mode.

- **PREHEAT:** The oven is in preheat mode. The upper and bottom power percentages are set to preheat the oven and the refractory stone from room temperature to the set point temperature. (See paragraph 4.2.3 to learn more)
- **MAINTAIN:** The oven is in maintenance mode. The upper and bottom power percentages are set to keep the set point temperature in the oven constant. The goal of this phase is to prevent the cooking temperature from being excessively high/low when the cooking process begins. (See paragraph 4.2.4 to learn more)
- **BOOST:** The oven is in boost mode. The upper and/or bottom power percentages are set to 100% for a maximum of 60 seconds. (See paragraph 4.2.5 to learn more)
- **ECO:** The oven is in ECO mode. This mode optimizes the use of energy resources and reduces the instantaneous power supplied to the heating elements by 40%. (See paragraph 4.2.6 to learn more)

SETTINGS SCREEN



From this screen, the different setting screens can be accessed by tapping the respective keys.

-  **Programs:** See Programs sections (*Paragraph 4.4*)
-  **Settings:** See Settings sections (*Paragraph 4.5*)
-  **Alarm Log:** See Alarm Log (*Paragraph 4.6*)
-  **Control:** Password protected, accessible only for servicing purposes and with the permission of the manufacturer (Effeuno Srl).
-  **Parameters:** Password protected, accessible only for servicing purposes and with the permission of the manufacturer (Effeuno Srl).
-  **Multimedia:** See Multimedia (*Paragraph 4.7*)

PROGRAMS SCREEN



For each of the 30 programs it is possible to change the name (using an alphanumeric keypad that pops up on the screen), the number of phases and, as parameters, the upper/oven set-point temperature, the cooking time, the upper/floor percentages and the percentages to be used in the preheating and maintain mode.

The program names can be set with a maximum of 16 alphanumeric characters and the number of usable programs ranges from 1 to 30. The "O" or Manual program refers to manual settings that the user can set as needed; if no setup changes are applied, the parameters are the manufacturer's defaults. Program "O" is the manual program by default and always has only one cooking phase. It is possible to modify its cooking time and its set points directly from the main screen. It is also possible to set the maximum time (60 sec) for the Boost mode (parameter to be used by all programs).

ATTENTION: The parameters must be set according to logical operating criteria. Parameters that are incompatible or inconsistent with the oven's operating system DO NOT guarantee satisfactory results.

SETTING OF THE COOKING PROGRAMS

- From the main screen, tap the SETTINGS icon [1] to access the settings screen.



- Tap the PROGRAMS icon (2) to access the screen dedicated to the configuration of the programs.



Tap icon **P1-30** [3] to select the program to create/modify.

Insert/modify the **STRUCTURE** [4] of the program:

[A] Name of the selected program

[B] Descrizione del programma (max. 16 car.)

[C] Number of cooking phases (min. 1 - max 3)

[D] Oven temperature (min. 0°C)

[E] Cooking time (min. 1 s)

[F] Upper power (min. 0% - max. 100%)

[G] Bottom power (min. 0% - max. 100%)

[H] Uper preheating power (min.0% - max. 100%)

[I] Bottom preheating power (min. 0% - max. 100%)

[L] Upper maintain power (min. 0% - max. 100%)

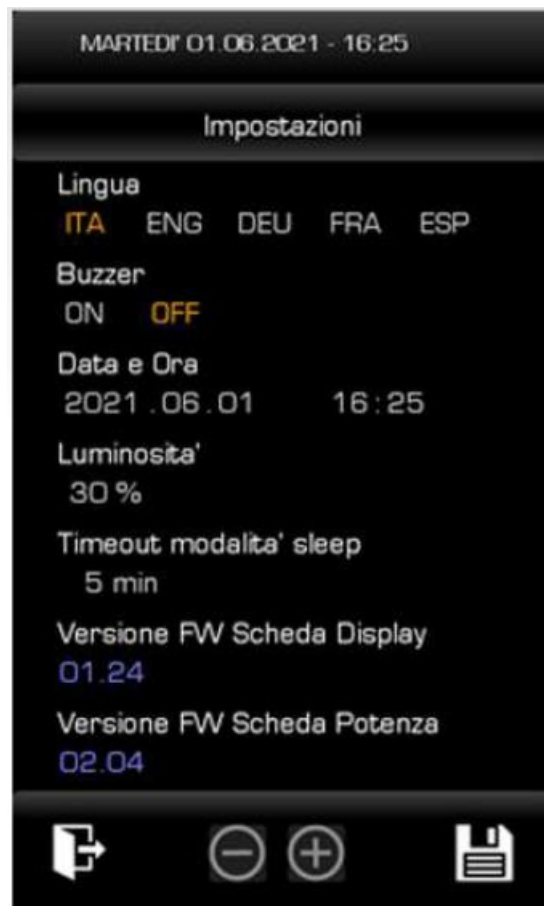
[M] Bottom maintain power (min. 0% - max. 100%)

[N] Boost time (min. 0 sec - max. 60 sec)

Tap the **SAVE** [5] icon to save the parameters set.

Tap the **EXIT** icon [6] twice to return to the main screen.

DISPLAY SETTINGS PAGE



On this screen, the following can be set:

- Interface language: The available languages are Italian, English, German, French, and Spanish.
- Buzzer: Enables a sound when keys are tapped.
- Date (year, month and day) and time.
- The brightness of the screen is from a minimum of 10% to a maximum of 100%.
- The user can set an inactivity period after which the display will go into standby mode (display off). Normal operation with the display screen turned on is restored by tapping on any part of the display. (ATTENTION: This mode is not enabled when the program is running).
- FW Version Display Card and Power Card: The firmware versions of the power card and of the card that controls the display are shown on the screen.

ALARM LOG SCREEN



From this screen, with a FAT32 formatted USB drive inserted in its connector, it is possible to:


- **Import programs:** the operating system searches for a file called "PROGRAMS.CSV" and imports the relative parameters.
- **Export programs:** the operating system exports a file called "PROGRAMS.CSV" with the programs saved in the oven memory.
- **Import parameters:** Password-protected area, accessible only for servicing purposes and with the permission of the manufacturer(Effeuno Sr1).
- **Export parameters:** password-protected area, accessible only for servicing purposes and with the permission of the manufacturer(Effeuno Sr1). The files exported from the USB drive can be used as a reference. If out-of-range values are entered, they are limited to the minimum/maximum admissible value for that particular parameter. Individual recipes can also be imported leaving the program lines the user does not want to overwrite in the file.

We highly recommend exporting a full backup to a USB drive so as not to lose all saved settings in the event of a full reset for any reason whatsoever.

ATTENTION: The loaded .csv file deletes and overwrites all previously loaded programs.

PROGRAM SELECTION SCREEN



From this screen, it is possible to select the predefined program to load from among the 28 programs available (in addition to the manual program). Tapping the SET key sets that specific cooking program and loads all related parameters. Tapping the  key the user returns to the main screen.

If the loaded program has more than one phase, these phases are shown on the upper part of the screen and are represented by circular progress bars which are coloured with time. Cooking times, power percentages and temperature set-points of the different phases are also displayed (the order of the phases goes from left to right). When a phase ends it is no longer possible to modify its values, its indicator is no longer displayed, and the subsequent phase of the program starts automatically.



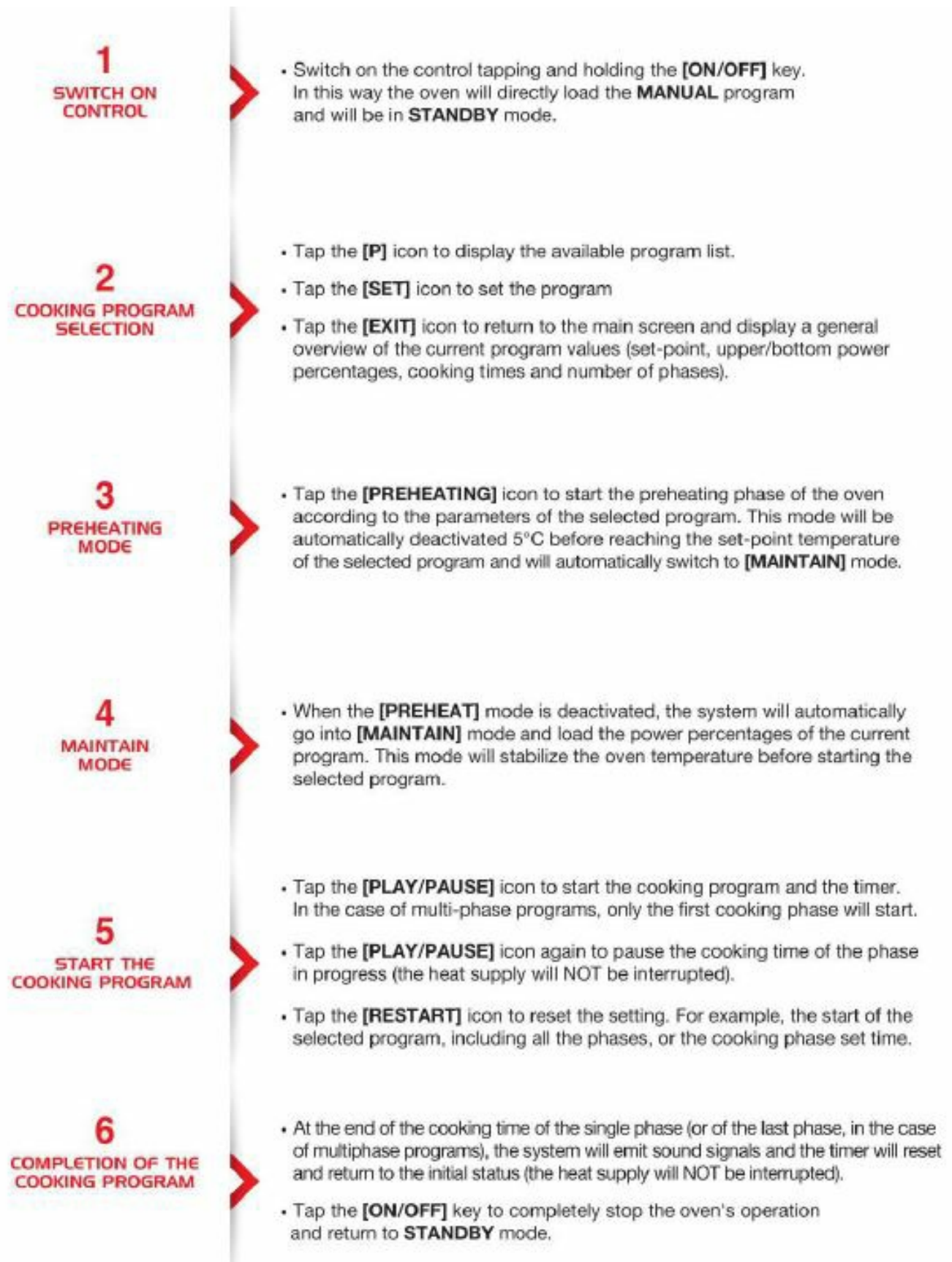
The current program save screen





From this screen, it is possible to save the settings of the currently running program on one of the available programs (from 1 to 30). It is also possible to rename it with a maximum of 16 characters (using an alphanumeric

keypad that pops up on the screen). By tapping the SAVE  key the program is saved in the oven's memory.

Cooking program cycle



SUMMARY TABLE OF ELECTRONIC CONTROL FUNCTIONS

KEY	ICON	FUNCTION
ON/OFF (CONTROL OFF)		Switches the oven ON and puts it in the initial STANDBY mode [tap and hold for 4 seconds]
ON/OFF (CONTROL ON)		Switches the oven OFF [tap and hold for 4 seconds]. Stops any cooking phase and returns the oven to the initial STANDBY mode [tap and hold for 2 seconds]
RESTART		Resets the chosen setting, such as the phases of the selected program or the cooking time
PLAY/PAUSE		Pauses the cooking time of the selected program (tapping this key will NOT interrupt the oven's operation)
INTERNAL OVEN LIGHT		Turns the light inside the oven on/off
PREHEATING MODE		Preheats the oven to the set-point temperature according to the parameters set in the selected program
UPPER ELEMENT BOOST MODE		Compensates for/recovers the oven temperature, setting the upper to 100% for a maximum of 60 seconds
LOWER ELEMENT BOOST MODE		Compensates for/recovers the oven temperature, setting the ceiling to 100% for a maximum of 60 seconds
PROGRAM SELECTION		Accesses the section with the available programs to be selected
MAINTAIN MODE		Stabilizes the temperature inside the oven according to the parameters set by the selected program
ECO MODE		Optimizes energy resources by reducing the power supplied (upper/bottom) by 40%
SETTINGS		Allows access to the sections with the different settings (PROGRAMS, GENERAL SETTINGS, ALARM LOG, CONTROL, PARAMETERS, MULTIMEDIA)
SAVE CHANGES		Saves changes to the current program/section
BACK TO MAIN SCREEN		Returns to the main screen

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, 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 responsibility that the products

- **Product Name:**

- Oven

- **Product code:**

- P134H – P134HA – P234H – P150H – P150HA – P250H

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 + A 1 :2004 + A2:2008 + A 11 :2012
- EN 60335-1 :2012 + A 11 :2014 + A12:2017 + A13:2017
- EN 62233:2008 (incl.Corr:2008) Padua, 01-01-2019


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The information provided in this document is not binding. EffeUno S.r.l. reserves the right to make technical and aesthetic changes at any time.

Documents / Resources

	<p>Forni P134HA Evolution Pizza Oven [pdf] User Manual P134HA Evolution Pizza Oven, P134HA, Evolution Pizza Oven, Pizza Oven, Oven</p>
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References

- [User Manual](#)