



G A R A



professional pizza ovens

Designed, engineered, produced in Italy with passion.

Il Team EffeUno S.r.l.
www.effeuno.biz

Commerciale: commerciale@effeuno.biz
Commerciale estero: marketing@effeuno.biz
Service: service@effeuno.biz



Dear Customer,

**Thank you for choosing our professional oven GARA, built and
handmade in our factory in Italy.**

**In order to use the equipment at its best we kindly suggest you, before
going on with any operations, to read carefully this instruction
manual.**

**We apply ourselves every day to offer you the best in terms of
performances, usability and reliability to try to achieve and overtake
your expectations.**

**This wishing, even if in a small part, to have contributed to realize
one of your dream.**

We remain at your disposal for any request.



INDEX

	Pag.
1. Introduction	3
2. Note	4
3. Information on the dangers caused by improper use	4
4. Important notice	5
5. Appliance packing	5
6. Oven installation	6
7. Information about electrical plant	6
8. Connecting to the electrical net	7
9. Appliance description	8
10. Indication for the appliance use	8
11. Prepare the oven for the first use	8
12. Normal use of the oven	8
13. Pizza backing	9
14. Oven maintenance	9
15. Guarantee conditions	9
16. Ovens technical specifications	10
17. EC declaration of conformity	10

1 - INTRODUCTION

ATTENTION: READ CAREFULLY THE WHOLE MANUAL BEFORE UNPACKING, INSTALLING AND USING THIS PRODUCT.

Dear Customer, thank you for choosing a quality product manufactured by us.

Our expert production follows the guiding principle of the strictest quality control of each component so as to guarantee that our products will function efficiently far into the future. The mechanical, electrical, and electronic parts were designed and manufactured to guarantee reliability and high-quality functioning.

The use of parts that are not original could cause functioning problems or damage to the product. Therefore, always ask for any spare parts from authorized dealers to return the product to perfect working order.

All the machines we manufacture are made using modern technology and systems of tested reliability. We systematically refer to the current standards and regulations for mechanical products, specifically the UNI standards and the CEI standards for electric and electronic equipment. The units that are described in this manual, like all our products, are manufactured according to criteria of good practice and in strict compliance with the European directives and related regulations.



2 - NOTE

The unit that is illustrated or described could be different from your unit because of commercial or technical reasons, depending from the standards and safety regulations in force in the different countries in Europe or in the world. The technical specifications and dimensions, the described functionings, and any equipment mentioned are not binding and could be changed without notice and without incurring into any obligation. The figures show a generic unit only for illustrative purposes. The manufacturer EffeUno S.r.l. reserves the right to make ELECTRICAL-TECHNICAL-ESTHETICAL changes on this device and / or replace parts without prior notice, if considered more appropriate, in order to always offer a reliable, better, long-term and with advanced technology product.



P134 GARA MECH

3 - INFORMATION ON THE DANGERS CAUSED BY AN IMPROPER USE

Even though these ovens are equipped with a control thermostat, they must be personally supervised by the user for the entire length of the operating cycle.

- Although the ovens described in this manual are extremely simple, we would like to provide you with information on the dangers that cannot be eliminated from the safety measures adopted by the designer and information on the dangers that could be caused by the improper use of the oven and by the use of certain accessories
- Keep the following in perfect condition: the oven power cable, the oven plug socket, all the power supplies and oven distribution box protection equipment and disconnection switch equipment.
- Adequately protect the power supply cable from becoming damaged in any way, change it immediately if there is any problem with it or if it does become damaged (even if it is damaged only on surface)
- At least once every 15 days check the efficiency of the "lifesaving" differential switch located on the oven's power supply circuit by pressing the test button
- Do not install the oven outside, under a roofing or under a temporary cover
- Do not use the oven for warming or drying animals or similar
- Do not spray water, combustible liquids, or liquids of any type inside the oven or nearby the oven.
- The ovens must be used exclusively by personnel who have been trained in the use of electric appliances. They must be informed about damages caused by improper use or use the oven not in accordance with the instructions in this manual or with normal diligence.
- The user must know the required information about the unit and must be of the required legal minimum working age in the Country where the oven is installed
- Do not perform any type of cleaning or maintenance before cleaning the oven, turn the power supply disconnection switch to the O/OFF position, remove the plug from the power socket, and put a sign up to announce that this operation is taking place. Wait until the oven is completely cooled down; this will take many hours!

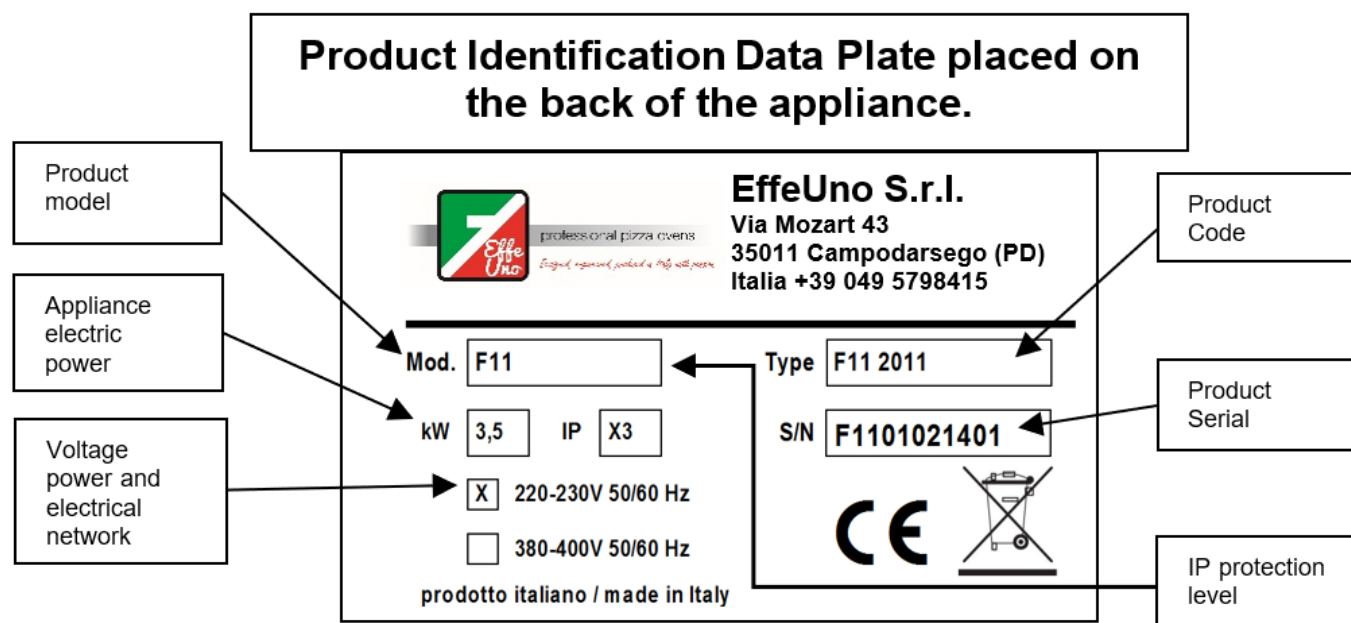
While the oven is in operation or while it is cooling down: pay attention! heat and electricity are invisibles.

- When the user is sick or in bad physical condition, even if only slightly, this could reduce his level of vigilance, he should NOT use these ovens or any other equipment . The oven must always work with the operator's control in order to ensure it is used in a proper way.
- Do not use the appliance at less than a 5m minimum distance from other machines like fryers or others, which oils, flours or similar substances can come out from.
- These units must not be used for any purpose not expressly specified in this manual.
- Encrustation of carbonized food on the walls or on the bottom of the oven can be removed with a non-cutting tool or wire brush. Use protective gloves to perform this operation. If the deposits on the refractory stones are thick and difficult to remove by regular means, replace them with other original refractory stones.
- The user must not repair the oven, disassemble parts of the oven, work on the electric circuits, nor make any changes in the unit. Only specially trained technical personnel may service the unit.

- Do not get on or climb onto the oven or the oven's frame.
- Do not allow that the oven is used by children or incapables, without adapted surveillance. The oven must always work with the operator's control in order to ensure it is used in a proper way. Children must be supervised, to ensure that they don't play with the appliance.
- Do not place your hands, your arms, or any other part of your body inside the oven.
- Do not use the oven for any other purpose besides cooking pizzas and similar foods.
- Do not place packages of sealed foods in the oven such as metal cans or cans made of other materials. The high temperature in the oven could cause them to explode, with serious consequences for the oven and for the operator.
- **Never dip the appliance in water; the appliance must not be cleaned by water jet or steam cleaner, it can compromise the electrical safety of the oven!!!!**
- Moreover keep a distance of at least 20 cm between the oven and the furniture/walls around. As a support for the appliance, don't use materials different from stainless steel and/or marble.

4 - IMPORTANT NOTICE

Place the unit in a protected position from moisture sources or water taps to prevent that the device can be achieved by water spray. The installation area must be well-lighted and sufficiently large to allow to the operator enough space around the unit or at least on two sides. If the unit is installed on a support with a metal structure, this support must not have wheels so as to prevent the serious danger of ripping the power cable, as well as other possible damage, if the unit is moved imprudently.



5 - APPLIANCE PACKING

The unit and accessories packing is made of sturdy corrugated cardboard placed on a sufficiently sturdy pallet for external protection. Inside this packing, the unit is protected by shockproof polystyrene.

In compliance with UNI standards, the packing outside shows the protection symbols, which identify the contents to the shippers. The adopted symbols are : - HIGH do not turn upside-down. - FRAGILE, do not place any loads on this box.

Depending on dimensions and mass, these units must be hoisted and moved exclusively with suitable mechanical means. Absolutely do not manually hoist or move the unit. The manufacturer has no responsibilities for improper or inadequate movements. Always use safe operating methods and take all precautions indicated for moving bulky loads.

When the unit is delivered, with the shipper's presence, carefully check that there is no damage to the packing



before signing the shipping documents.

If the packing is found to be damaged, carefully verify that the unit is undamaged. Describe with attention the damage into writing that the carrier have to sign; without this signed document, the damage will not be refunded.

Cut the strap used to close the box, remove the unit from the cardboard box used for packing and remove the protective polystyrene shapes.

Open the oven's door and take away the polystyrene shapes which protect the fireproof stones during the transport.

Correctly dispose of any refuse, such as the packing materials, by placing them in the proper waste bins, so to avoid any environmental pollution.

Any residues resulting from the manufacture of the unit must also be placed in the waste bins so as to avoid any pollution connected with the use of the unit. The unit is almost completely assembled and requires only exhaust smokes installation and connection to the power supply, which must correspond to the unit's specifications. All the units must be connected to the PE protection wire.

The connections must be performed only by a specialized expert civil installer who will install the unit and make all necessary connections using materials that are certified by the safety authorities; he must carry this out in a professional manner and is also required to issue a statement on the work that was performed, which must be kept for at least ten years. The unit must be placed on a solid, flat, and well levelled surface as large as the base. There must be at least 25 cm of space around the unit to allow proper ventilation and the access for cleaning and any necessary maintenance. Do not put free flames close to the appliance or use them inside the oven or nearby it.

Please be sure that the chamber must be free from any plastic or cartoon or similar objects to avoid danger or flames. You must check also under the refractory stone.

NOT STOCKABLE NEITHER RECESSABLE EVEN IF PARTIALLY

6 - OVEN INSTALLATION

Place the appliance with the support, in case the oven is equiped with it, in the room where you need to install the oven, paying attention to choose a position where it can be easily plugged to the power supply network as well as nearby to the operator and appliance protections. Leave enough space around the unit for its ventilation and for the cleaning. The oven's base and the frame's feet must rest on a solid, flat surface. The frame does not require to be anchored to the ground. When the appliance has been placed, check with the level by positioning it on the oven first lengthwise and then crosswise if the appliance is well established. If necessary, screw or unscrew the oven feet.

WARNING!!

In order to obtain a substantial and effective extension of the reliability of the regulation thermostat, we expressly suggest you to bring back the regulation index in position "zero" only when the oven is cold.

7 - INFORMATION ABOUT ELECTRICAL PLANT

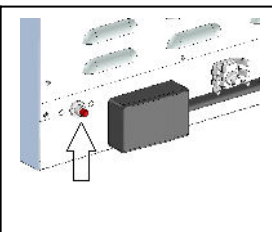
The electric parts of the oven are as follows:

- 2 thermostats for regulation and control of the baking room temperature;
- switch for baking room internal light;
- detector light for the functioning of regulation thermostat;
- armoured electrical heating elements;
- outer electric terminal block placed on the rear side of the appliance;
- general connection wiring of appliance circuit devices, realized with cables suitable to the heavy conditions of job and adequate overvoltage limit.

- all the F1 ovens are provided with safety thermostat with manual rearmament (see side picture) which intervenes in case of overtemperature turning the oven off. There is one thermostat for each baking room; the safety thermostats are calibrated suitably to allow a safe and long-lasting use of the equipment.

In case the security thermostat stops the oven, switch off the power supply, remove the oven back, then push the switch on the top of security thermostat until the oven has been restarted.

In order to restart correctly the oven after safety intervention, unplug the power and press the small button on the safety thermostat placed on the rear of the oven until its completely reset.





8 - CONNECTING TO ELECTRICAL NETWORK

The link to the electrical network and puts in service of the device must be done by a specialized and expert technician, following the technical and normative arrangements of the country of installation. Arrange a line log near the equipment, so that the installed cable, can reach the power plug. Do not use extension cables, for this link. Install a box to contain the installation devices. The appliance must be connected to the network power supply through a three-phase feeding cable, with neutral of adequate length, with a yellow/green line of earth. To the extremity must be installed a unified CEE socket, in conformity with the standard IEC 309-2 "sockets and plugs for industrial use" of the type suitable for the feeding tension and for the nominal current absorbed by the device, as indicated on the electrical diagram and in the section "Technical Characteristics". Refer to the information listed on the Technical Data Plate.

The specialized installer must install the following components in compliance with current standards in the Country in which the unit will be used:

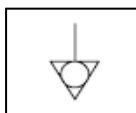
- a wiring cable with suitable electrical socket and plug;
- a disconnection switch;
- a thermal disconnecter and differential switch whose sensitivity is suitable to the current leakage from the heating elements. It is user's responsibility to install these components near the location where the unit has to be installed. The unit must be connected to the ground by means of an efficient system. Carefully check the conditions and features of the ground system both visually than with instruments. Repair it if necessary.

Make the connection according to the indicated technical procedures; respect the cyclical sequence of the connection of the phases and the wire color codes:

- L1 – phase R Position on the Terminal Block:
- L2 – phase S Position on the Terminal Block: 2
- L3 – phase T Position on the Terminal Block: 3
- N – Neutral – Light Blue colour. Position on the Terminal Block: 4-5 linked by bridge
- Earth = protection wire – stripped Yellow/Green color.

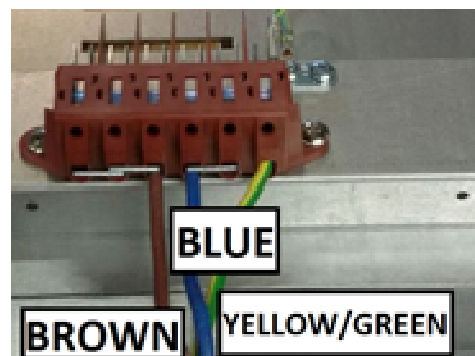
For GARA models, a 5x2,5-mm² wire is allowed.

When you have finished connecting the equipment for the oven's power supply protection, make a functioning test using the instrument for testing the differential switch's efficiency.

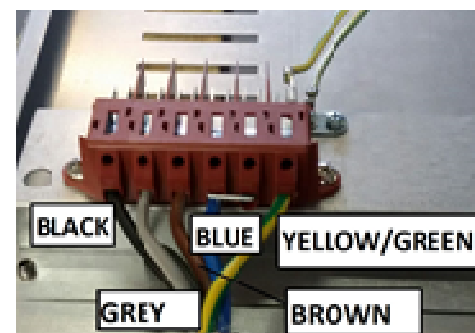


Verify that the oven absolutely doesn't contain any type of combustible or other objects. Check that the oven can be activated for the preliminary test. Do not remove any protection board from the oven. Make sure that the unit's main power switch is on the O/OFF position. Turn the thermostat knob to set an average temperature of approximately 150° C. Turn the power switch of heating elements to I/ON, so to heat the oven. Verify that the current is being absorbed and that all the installed heating elements are correctly functioning. Wait until the circuit is interrupted by the thermostat and turn off the main power switch to zero. Now the oven's functioning has been verified. After the equipment has been connected and the functional test of the oven has been performed, the installer must issue the required declaration that the work has been performed perfectly. The appliance must be connected to an equipotential system whose effectiveness must be verified in accordance with the regulations in force. This connection must be made between different devices using the appropriate terminal which is marked with the symbol in the figure. The equipment must be connected to the ground line of the power grid. The bonding conductor shall have a minimum cross section of 2.5 mm². The equipotential terminal is located on the back of the oven.

SINGLE PHASE



THREE PHASE



Terminal block placed on the rear side of the appliance.

OVEN TYPE	N. OF CABLES	SECTION (mm ²)
single phase, one chamber	3	4
single phase, two chambers	3	6
three phase, one chamber and two chambers	5	2,5

(tab. 1)



9 - APPLIANCE DESCRIPTION

Our electric professional ovens for Pizzeria are available in models of different dimensions, so to meet the many requirements of professional customer.

- the external structure of the ovens is completely made of stainless steel and pre-painted /plastified stainless steel;
- the cooking surface is made of refractory material suitable for food uses.
- provided with a circular connector diam. 90 mm for the outlet of the cooking vapours and fumes, it must be connected to an appropriate pipe (not provided) to the chimney flue;
- total insulation of the baking chamber realised with ceramic fibre, protected on external sides by an aluminium layer;
- armoured electrical heating elements realised in accordance with CEI technical standards using high quality and long lasting material;
- thermostats for control and regulation of the internal temperature, adjustable up to 550·C;
- the electric power supply must be three-phase 400 volt with NEUTRAL, alternated current at 50/60 Hz.
- an adequate internal lighting allows to check the cooking cycle;

NOTE: the protection against over-current and the differential protection must be installed before the equipment's power supply and this is up to the user.

10 - INDICATIONS FOR THE APPLIANCE USE

- For the mechanical version mod. P134 GARA MECH STANDARD, P134 GARA MECH EXTRA POWER, P234 GARA MECH :
The main oven controls, placed as side figure, are the followings:
 - 1 – Thermostat knob for temperature oven control (2 thermostats each baking room);
 - 2 – Detector lights indicating the functioning of the heating elements of each baking room (1 detector light per thermostat);
 - 3 – Switch for turning on the light inside the baking room;
 - 4 – Pyrometer for checking the temperature in the baking room;
 - 5 – Switch for turning on bottom and top heating elements.
- For the digital version mod. P134 GARA TRON STANDARD, P134 GARA TRON EXTRA POWER, P234 GARA TRON :
Please follow the separate manual of the digital control for its correct use.

11 - PREPARE THE OVEN FOR FIRST USE

Before proceeding with the cooking of food, it is necessary to preheat the baking room.

Turn the baking room thermostats to set a temperature of approximately 250° C, keep this temperature for approximately one hour. While the oven is being reheated, it will produce steam with an unpleasant smell. This is due to the surface oxidation of the heating elements and to the residual humidity of refractory stones. Open the front door and keep it open for several minutes to change the air in the oven more quickly, then close the door. After the preheating phase, all components will be ready and it will be possible to use normally the oven.

For further uses of the oven it will not be necessary to perform the above preheating cycle again.

12 - NORMAL USE OF THE OVEN

Before using the oven, carry out the following check-outs and arrangements.

- Insert the plug in the socket located on the shunt box
- Make sure that the magneto-thermic switch and the differential switch on the shunt box are both ON.
- Turn the power socket's disconnection switch to I/ON



- Turn the thermostat knob and set the desired temperature; the temperature can be checked also through the pyrometer (or through the graded scale in the oven's version without pyrometer).
 - Wait until the oven has reached the desired temperature, the detector light of thermostat functioning will turn off ;
 - When the desired temperature is reached, open the door and place the pizzas into the oven. It is even possible to place them directly on the refractory stones instead that on containers or pans.
 - It is suggested to open the oven door only for the time that is strictly necessary to replace or take out the pizzas or the food, so to limit electric consumption and avoid that the temperature inside the baking room falls down. Please guide the door during the opening and closing.
- ATTENTION: when opening the door, pay attention to the hot steam that could escape.

13 - PIZZA BAKING

For Pizza baking directly on the refractory stones floor, it is suggested to set the oven temperature from 320°C up to 330 °C, with temperature of top heating elements set 10% higher than bottom heating elements. For baking the pizza using the pan, it is suggested to set the temperature at 300°C-350°C, with temperature of top heating elements set 10% higher than bottom heating elements (the average values are indicative). No difference is foreseen for double deck ovens functioning, as the baking room are independent the one from the other, both for panel board and for heating system.

14 - OVEN MAINTENANCE

Before proceeding with oven cleaning, wait until the baking room is completely cold. Take away the plug from the socket and advise the operation on course by a trust. The refractory stones can be cleaned up with a resistant cloth bathed with water only, or with a steel brush, excluding whichever kind of detergent, dissolvent or any chemical product. The very high temperature reached by the ovens, supplies the authomatic sterilization of whichever thing is inside the oven. Resistant dirt or food crusts carbonized on the refractory stone can be removed abrading the surface with suitable tools, as a spoonbill with steel blade and security grip, using sturdy work gloves. The external oven surfaces can be cleaned up with a soft water sponge bathed with water, do not use detergent or dissolvents. Do not use creamy detergents containing abrasive substances that would damage EVERY SURFACE forever.

15 - GUARANTEE CONDITIONS

The appliance is covered by trading GUARANTEE for a period of one year from the purchase date. The validity of the GUARANTEE always must be proven from a fiscal document (fiscal buying document, transport documents or invoice) and covers exclusively all the components which result to be defective from the origin caused by fabrication defects. The manufacturing defects that are manifested within six months from the delivery, excluding contrary proof or incompatibility with the nature of the good, are presumed already existing at the date of the delivery.

Therefore there are excluded all the parts that have got accidental damages or that they are subject to usury, defects deriving from not professional use of the appliance, the cleaning and repair of the refractory stone (the refractory stone, if used, is never considered under guarantee) negligence in using or in the maintenance, transport damages and all those damages not directly imputable to The producer.

The appliance must be repaired exclusively from staff authorized by The producer; the eventual reparation made by non-authorized staff will decay the GUARANTEE. The repairs have to be carried out by one of the Assistance Technical Centers authorized by The producer.

In case a defect of conformity in the Producer product has to be manifested after the sixth month from the delivery, the final user that has the right to the guarantee to the senses of the above-mentioned laws will have to address to the retailer or, in alternative, to a Assistance Technical Centers authorized by the producer enclosing the following documentation:

- Fiscal buying document, transport document or invoice.
- Proof that the damage can be considered a defect that the law classifies in the category " defects of conformity ".
- Proof that such defect is imputable to the producer.

In lack of what above mentioned, the restoration of the functionalities it will be executed under payment.



16 - OVENS TECHNICAL SPECIFICATIONS

	Working Tension	Electrical Power	Wire Length	External Dimensions (mm) BxLxH	Inner Dimensions (mm) BxLxH	Weight
P134 GARA STANDARD	220V-230V ~ 50/60Hz	2900W schuko plug	1,5 m sect. 1,5 mmq	690x670x400	350x400x140	45Kg
P134 GARA EXTRA POWER	220V-230V ~ 50/60Hz	3600W schuko plug	1,5 m sect. 1,5 mmq	690x670x400	350x400x140	45Kg
P234 GARA	380V-400V ~ 50/60Hz Three phase +Neutral and Ground	7000W	1,5 m sect. 2,5 mmq	690x670x650	350x400x140	80Kg

EC DECLARATION OF CONFORMITY



Messrs

EFFEUNO S.r.l.
Via Mozart, 43
35011 Campodarsego– (Padova) Italy

Declare under their own responsibility that:

Name of product: Pizza Oven
Product code: P134 GARA STANDARD - P134 GARA EXTRA POWER – P234 GARA

Comply with Safety Standards as foreseen by International norms and European directives:

IEC 60335-2-36:2017
IEC 60335-1:2010 + A1:2013 + A2:2016

EN 60335-2-36:2002 + A1:2004 + A2:2008 + A11:2012
EN 60335-1:2012 + A11:2014 + A12:2017 + A13:2017
EN 62233:2008

Padova, 01-01-2019
(Place and Date)

(name and signature of authorized personnel)