

## **KINN Conveyor Pizza Oven**

OVP014 | OVP015 | OVP018 | OVP019

### **MODEL DETAILS**

Code	Product Dimensions	Net Weight	Power
OVP14	W 1425 x D 985 x H 450*	101 kg	230v 33.9 amps
OVP15	W 1860 x D 1210 x H 500*	255 kg	230v 61.7 amps
OVP18	W 2070 x D 1320 x H 560*	284 kg	230v 75.7 amps

\* Stand adds 530mm to height



**PROCESSING OILS.** 



MAKE ADJUSTMENTS.



DANGER HAND CRUSHING: TAPE IN MOVEMENT.



# **ATTENTION!**

# UPON INITIAL START UP OF THE OVEN, LEAVE ON FOR 20 MINUTES IN ORDER TO VENT ANY SMOKE AND VAPOURS PRODUCED BY THE SHEET METAL

### DO NOT USE THE BLADE DIRECTLY ON THE BELT.

# HOT SURFACES ON THE HOODS. USE GLOVES TO

**K I N N** 3

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### Instructions for the installer

### **GENERAL WARNINGS**

The area in which the oven is installed must fit the following criteria:

- exceed the values indicated in technical data table.
- Be away from water sources.
- Ventilation and lighting suitable, compliant with the hygiene and safety standards required by current laws.



FREE SPACE AROUND THE OVEN OF AT LEAST 30 CM.

### **MODULE MOVEMENT AND POSITIONING**

Remove the conveyor belt.

Use a forklift truck or a pallet truck with adequate capacity. Raise the hoods and insert the forks, suitably covered with soft material to prevent damage, into the cooking chamber, through the tunnel inlet or outlet (Fig.1).

Position the oven at the corners of the base (Fig.2).



Be dry, the temperature and relative humidity of the room in which it is to be installed must not

### THE OVEN MUST NOT BE INSTALLED NEAR FLAMMABLE MATERIALS (WOOD, PLASTIC, FUELS, GAS, ETC.). ALWAYS AVOID THE CONTACT OF FLAMMABLE OBJECTS WITH THE HOT SURFACES OF THE OVEN. ALWAYS FOLLOW FIRE SAFETY CONDITIONS. KEEP A





### **MAXIMUM NUMBER OF OVENS THAT CAN BE STACKED: 3**

### **MODULE POSITIONING**

The gas appliance is type  $A_2/B_{22}$  - if no connection to a chimney or device is installed that funnels fumes outside, it is necessary to place the oven under an extractor hood.



### **ELECTRICAL CONNECTION**

Check that the power supply voltage, the frequency, and the power of the system are compatible with the values indicated both in the technical features and on the plate affixed to the back of the oven. The characteristics of the power supply socket must be compatible with the plug installed on the cable.



DECLARATION OF CONFORMITY OF THE INTERVENTION PERFORMED.



INSTALLATION RULES.

To connect the machine to the electrical network, proceed as follows:

Fit a normalised and polarised plug at the other end of the cable (the distinction between phase and neutral must be unequivocal).



MEASUREMENT OF THE EQUIPOTENTIAL PROTECTION CIRCUIT.



HAVING A RATED RESIBASIC OPERATING CURRENT NOT EXCEEDING 30 MA.



# THE ELECTRICAL CONNECTION OF THE OVEN TO THE POWER SUPPLY NETWORK MUST ONLY BE PERFORMED BY AN AUTHORISED TECHNICIAN (ELECTRICIAN) IN POSSESSION OF THE TECHNICAL-PROFESSIONAL REQUIREMENTS IMPOSED BY THE APPLICABLE RULES IN THE COUNTRY OF USE OF THE OVEN. REQUEST ISSUING OF A

### FOR DIRECT CONNECTION TO THE NETWORK, IT IS NECESSARY TO USE A DEVICE WITH AN OPENING BETWEEN THE CONTACTS THAT ENSURES COMPLETE DISCONNECTION IN THE CONDITIONS OF THE OVER VOLTAGE CATEGORY III, IN ACCORDANCE WITH THE

### WITH ELECTRICAL CONNECTION COMPLETED, THE AUTHORISED TECHNICIAN (ELECTRICIAN) MUST ISSUE A DECLARATION THAT CERTIFIES THE CONTINUITY

# THE APPLIANCE IS TO BE SUPPLIED THROUGH A RESIBASIC CURRENT DEVICE (RCD)

### SAFETY THERMOSTAT

The safety thermostat is located inside the ventilation chamber immediately adjacent to the burners. This is calibrated at 430°C and is manual reset. If a temperature equal to or greater is detected, the power supply to the whole oven is removed and the gas is closed accordingly.

To restart the oven, a gualified technician must intervene who will check the reason for this anomaly and can ther reset it manually only by opening the panel in the technical compartment (system door). See the figure below where the safety thermostat is highlighted.

The position of the red reset button is indicated by the arrow.

Reset is not possible until the chamber temperature has dropped below 430°C.



Since the safety thermostat only intervenes where there are serious malfunctions, carefully check the oven's working and repair, if necessary, before starting up the oven again.



### Instructions for the user

### SERIAL NUMBER

### SERIAL NUMBER LABEL

The serial number consists of a grey adhesive label applied to the back of the oven. The following data is clearly and indelibly marked on the plate:

Name of the manufacturer;	Serial number
Electrical power (kW/A)	Voltage and electrical
	frequency (Volt/Hz)
Model	Year of manufacture
"Made in Italy" wording;	Weight of the oven

### **GENERAL INFORMATION**

### **IMPORTANCE OF THE MANUAL**

Before using the oven in guestion, it is mandatory to read and understand this manual in all its parts.

This manual must always be available to "authorised operators" and be near the oven, carefully kept and stored.

The manufacturer declines all responsibility for any damage to persons, animals and property caused by non-observance of the rules described in this manual.

This manual is an integral part of the oven and must be kept until its final disposal.

The "authorised operators" must only perform the interventions relating to their specific competence on the oven.

### **"OVEN OFF" STATUS**

Before conducting any type of maintenance and/or adjustment on the oven it is compulsory to cut off the electric power source by removing the power plug from the wall socket, making sure that the oven is switched off and has cooled.

### WARRANTY

The warranty is 12 months for all parts and 24 months for all parts excluding electrical. All shipping and labour costs are expressly excluded from the warranty. The warranty is void in all cases in which it can be ascertained that the damage has been caused by transportation, inadequate maintenance, operator inexperience, tampering, repairs carried out by unauthorised personnel, or failure to comply with manual instructions.

The manufacturer declines all liability for any direct or indirect damages resulting from the time for which the machine is inoperative, including for the following reasons: faults in the equipment, time spent waiting for repairs, or, in any case, absence of the equipment.



LIABILITY.





### THE TAMPERING WITH AND/OR REPLACEMENT OF PARTS WITH NON-ORIGINAL SPARE PARTS WILL VOID THE WARRANTY AND EXONERATE THE MANUFACTURER FROM ALL

### **TECHNICAL DATA - TECHNICAL DATACARD**

	Measurement unit	OVP014	OVP015	OVP018	OVP019
Temperature control	°C	0-350			
External dimensions without support	cm	L 136,5 P 100,5 H 46,5	L 190,0 P 121,5 H 51,5	L 219,0 P 139,0 H 57,5	L 237,5 P 157,5 H 61,5
Belt width	cm	40,0	50,0	65,0	80,0
Belt length	cm	105,0	160,0	185,0	200,0
Chamber length	cm	54,0	75,0	100,0	110,0
Electrical power supply		Three-phase			
Voltage	Vac	400/230			
Frequency	Hz	50/60			
Current	A (400V) A (230V)	11   21   27   35     34   62   80   106			35 106
Total electrical power	kW	7,8	14,2	18,4	24,4
Electrical connection		five-pole cable without socket			
Cable length	m	2			
Conductors section	mm²	4 6			
Working temperature limits	°C	0-40			
Working humidity limit		95% without condensation			

### **INTENDED USE**

The intended use for which the oven has been designed and built is as follows:



INTENDED USE: COOKING OF PIZZA, BREAD, FOCACCE, GRATIN BAKING OF FOOD PRODUCTS AND THE HEATING OF FOOD ON A BAKING TRAY.

THE OVEN CAN BE USED EXCLUSIVELY BY A DESIGNATED OPERATOR (USER).

THIS APPLIANCE IS NOT INTENDED TO BE USED BY PERSONS (CHILDREN INCLUDED) WITH REDUCED CAPABILITIES OR WITH INSUFFICIENT EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE RECEIVED ASSISTANCE OR INSTRUCTIONS FOR USE OF THE APPLIANCE FROM A PERSON RESPONSIBLE FOR THEIR SAFETY.

### **USE LIMITS**

The oven in question has been designed and produced exclusively for the intended use described therefore any other type of use is absolutely forbidden to guarantee, always, the safety of authorised operators and the efficiency of the oven itself.



HAND CRUSHING





### IT IS FORBIDDEN TO MANIPULATE THE DEVICES INSTALLED IN THE APPLIANCE. WARNING: PAY ATTENTION WHEN OPENING THE DOOR, BURN HAZARD AND

### **USE AND OPERATION**





### **STANDBY**

### STANDBY SCREEN

In standby mode, afterfive minutes of inactivity the display reduces its brightness to 50%, after a further five minutes the display switches off completely.

If the display is off, the first touch turns the screen back on.

If the display is switched on, a single press within the red circle switches the board on and activates the ON mode.

### ON MODE

### ON MODE SCREEN.

In the notification bar at the top, there are status icons indicating

respectively starting from the left the SETTINGS menu, the alarm signal, the time, the Wi-Fi symbol, and the actual chamber temperature.

Just below are three icons. The first one with the PLUS symbol enables to set a new recipe, the next one SCHEDULER enables to plan future cooking to preheat the oven before its actual use and lastly there is the MAINTENANCE program icon to keep the oven ata constant temperature even without running a program.

Immediately below, icons relating to the FAVOURITE PROGRAMS set by the user are displayed. Scroll right to access others that might be available.

Further down, larger icons representing the RECIPE BOOK categories are displayed. At the bottom, a bar relating to the manual QUICK START mode can be found.





### **MENU SCREEN**

When selecting the MENU icon from the homepage, a list of global and contextual settings is displayed upon which action can be taken and whose descriptions can be found in the appropriate sections further below.

### POP-UP ALARM SIGNAL SCREEN.

In case of an alarm, the top bar displays the red symbol'!', with a notice describing the alarm specifically.

If the pop-up is closed, it will reoccur after a certain period if the issue has not been resolved. The speaker icon allows the alarm sound to be turned off.





### **SELECTING A PROGRAM**

### **PROGRAM SELECTION SCREEN.**

Either using the favourites icons or from the recipe book categories, it is possible to find and select a cooking program or search for it using the dedicated bar.

### SAVING A NEW PROGRAM

### SAVING A NEW PROGRAM SCREEN.

To create a new programme, proceed as follows: Select any program in the recipe book, change its settings and save it, proceeding from the MENU with the SAVE RECIPE icon among the contextual functions.

Use the PLUS icon from the homepage to create a completely new program.



23:04 D

enter the name of the recipe you are saving

asd fghjkl

25°C

### ,∆ r





14 K I N N

### NAMING A NEW PROGRAM SCREEN.

After saving the program, it is required to name the recipe using the keyboard.

### QUICK START SCREEN.

There is a quick mode to run a generic program using the QUICK START icon at the bottom of the homepage.

Pressing the icon at the bottom on the right enables to quickly choose the ECO mode (leaf icon), with the heating elements working at 50%, the BOOST mode (arrow icon), with the heating elements operating at 100%, or cancel the modes by pressing the icon again.

Pressing the thermometer icon allows to adjust the% power of the heating elements, while pressing the edit icon or the value in degrees allows to change the temperature of the heating elements.

Pressing the clock icon allows to adjust the cooking time, namely the speed at which the belt runs.

The cooking time refers to the time it takes for a dot to pass through the cooking chamber.



### **DELETING A PROGRAM**

### **DELETING A PROGRAM SCREEN.**

To delete a program, select it and enter the MENU. Use the contextual functions, specifically the DELETE RECIPE icon. Manufacturer programs cannot be deleted, an alert warns the user when a programme cannot be deleted.

### CONFIRM DELETION SCREEN.

Confirmation is always requested before proceeding with the deletion of a program.





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### **PROGRAM SCREEN**

### **PROGRAM START SCREEN.**

After finding the desired program or creating a new recipe a screen will be displayed where it is possible to start the recipe or adjust its parameters.

At the top, the name of the current phase is displayed. Pressing the thermometer icon changes the% power of the heating element, while pressing the edit icon changes the temperature.

Touching the last section enables cooking time adjustment.

### EDIT TEMPERATURE SCREEN.

Each heating element enables the temperature to be adjusted either by using the THERMOMETER icon and then the relevant slider, or by pressing the PLUS/MINUS icons to define the temperature value.





# Its3 IS2°C Crackers Image: Constraint of the state o

### TIME EDIT SCREEN.

Time modification affects the belt speed so that the product remains in the heated zone of the oven for the set time.



# E 2334 D 250 FASE DI PRERISCALDO ON ON +



### % POWER EDIT SCREEN.

Within the program the power of the heating elements can be adjusted.





### **PRE-HEATING PHASE**

### PRE-HEATING PHASE SCREEN.

The PRE-HEATING phase of the oven is regulated by parameter P441. If this parameter is enabled, it is shown in each program. It can however be deselected via the OFF button and is equipped with a slider for changing the temperature.

### CYCLE START-UP SCREEN.

Once the desired program has been selected, it can be launched by pressing the green START icon.







### **STARTED CYCLE SCREEN.**

Time modification affects the belt speed so that the product remains in the heated zone of the oven for the set time.



About ten seconds after the start of the cycle, the display shows the current chamber temperature under the THERMOMETER icon. Since the cooling cycle has endless time with the baking of the product determined by its exit from the cooking chamber, the time is not shown.

If the oven is still in the pre-heating phase, a progress bar displays the achievement of the set temperature. The temperature value is marked in orange if the relevant heating elements are heating up, in white if the oven has reached the set temperature.







### **CYCLE STOP SCREEN.**

The PRE-HEATING phase of the oven is regulated by parameter P441. If this parameter is enabled, it is shown in each program. It can however be deselected via the OFF button and is equipped with a slider for changing the temperature.

### **SCHEDULER**

### SCHEDULER SCREEN.

In the SCHEDULER screen all cooking programs planned for each day can be displayed; by touching the edit icon next to the different days it is possible to edit the list of programs for the selected day.







### **NOTIFICATIONS AND ALERTS**

### NOTIFICATIONS AND ALERTS SCREEN.

This section offers a chronological list of the equipment's notifications and alerts.



The settings relate to a list of functions upon which it is possible to specifically intervene.



P005 BuzHMI

P009 PswLiv0

P010 ToSemplif

P047 Mant

P049 FanMant

P050 DirFanMant

P075 TRaffDrain

P085 TimeMaxRot

P134 Haccp

P144 TimeZone

P006 BuzBoardI-O

### DATE AND TIME EDIT SCREEN.

Enables date and time to be set. It is possible to set the time zone and decide whether to enable automatic switchover between daylight saving time and standard time according to the selected time zone.

### PARAMETERS

### PARAMETERS SCREEN.

All parameters editable from USER level can be found here.





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### **RESTORING FACTORY SETTINGS**

### FACTORY RESET SCREEN.

This function enables the board to be reset to factory settings.

Depending on the password level, the following actions are allowed: User level: deletes the HACCP register and user recipes while the manufacturer recipes return to their default state.

### SETTING THE LANGUAGE

### LANGUAGE SETTING SCREEN.

Allows the user interface language to be changed and new languages to be imported. To add a new language, press the'+' button at the bottom centre to access the import screen. It is always recommended to restart the oven after this step to make the changes effective.







### HACCP LOG

### HACCP SCREEN.

Enables the HACCP log to be exported to a flash drive in three modes:

- 1. Download & keep, exports, and keeps the log in the board.
- 2. Download & delete, exports, and deletes the log from the board.
- 3. Reset, cleans up the entire HACCP area.

### **FIRMWARE UPDATE**

### FIRMWARE UPDATE SCREEN.

Enables updating the board's firmware.

After inserting the key with the flash drive for the update, the START button is enabled.

When pressed, the bar turns progressively coloured, signalling the loading of the update.

Once completed, by pressing the confirm button, the board resets and the update is installed.

Besides the update, the actual firmware version is also displayed.





### **USB MENU**

### **USB MENU SCREEN.**

There are several functions in the USB MENU, including the IMPORT and EXPORT recipes function, allowing to transfer saved recipes.

The IMPORT LANGUAGE function enables an extra language to be imported.

The function IMPORT FACTORY RECIPES imports recipes that cannot be deleted with user permission.

The IMPORT ICON function imports images that can be used for recipe categories or recipes themselves.

The SLIDESHOW function imports images that can be used as screensavers.

### **ALARMS**

### **CRITICAL ALARMS**

These alarms prevent any operation of the oven until they are resolved. If the cooking mode is set on START, it is automatically switched to STOP.

Code	Description	Reset	Oven response
E-0	CONFIGURATION ERROR. Within few	Manual	Critical error, no
	seconds after the start-up, the alarm		action possible
	referring to I/O board firmware versions		
	and parameters are shown.		
E-1	KEYBOARD-BASE CONNECTION	Automatic, when	If cooking, it enters
	Lack of communication between display	correct keyboard-base	STOP mode, otherwise
	and power board.	communication is	no action possible
<b>F</b> 2		restored	If a alking, it antons
E-Z	SAFETY THERMOSTAT. No voltage	input voltago is	STOP mode otherwise
	oninput A. I. clamp 55.	detected the alarm	nossible access to
		resets.	service
E-27 E-5	COMPONENTS COMPARTMENT	Automatic, when	If cooking, it enters
	TEMPERATURE. Over temperature	input voltage is	STOP mode, otherwise
	(greater	detected the alarm	possible access to
	than P122) on NTC keyboard and/or	resets.	service
E-13	powerboard probes.   TOP/BOTTOM/DLATE DROBE FAILURE	This alarm is calf	If applying it optors
F-484	This alarm appears if the probe is:	resetting meaning that	STOP mode
F-3718	- short-circuited	when the cause of the	
	- interrupter	fault is cleared, the alarm	
	- out of range	automatically resets.	
	This alarm appears if there is a power		
	failure restart during a cooking process		
	The recipe data are retrieved, and the		
	oven returns to the cooking phase by		
	itself, restarting from the last stage of the		
	recipe in progress before the power		
	failure.		
	EXTENDED TIME IN POWER FAILURE		
	If the elapsed time in power failure		
	the voltage returns) exceeds		
	narameter P207 (expressed in		
	minutes), the oven restarts showing		
	this alarm and in stand-by mode.		

### NON-SUSPENSIVE ALARMS

These alarms are displayed yet they do not suspend cooking.

E 19	Stationary belt. Can only occur if P294 = 0	Self-resetting alarm,	If, during cooking, the
		isput back into motion.	for a longer time than P298



### PARAMETERS

Code	Description	u.o.m.	Password	DEF	MIN	MAX
P5	Key-press buzzer activation		NO PSWD	0	1	1
P6	Base board buzzer volume		NO PSWD	100	0	100
P10	Simplified cooking screen pop-up time		NOPSWD	10	1	120
P144	Time zone setting		NOPSWD	2	)	37
P145	DST time activation		NO PSWD	1	;	1
P250	Temperature difference for HACCP printing	°C	NO PSWD	5	0	20
P251	Statistics sending time to the cloud	h	NO PSWD	24	1	1000
P265	Pre-heating delta as a percentage		NO PSWD	20		100
P266	Pre-heating delta in degrees	°C	NOPSWD	20	)	100
P290	Belt direction		NO PSWD	0	1	1
P401	Heating elements % power reduction in Eco mode	N.	NO PSWD	50	1	100
P411	Default chamber/top set point in maintenance mode		NO PSWD	2500	300	4300
P412	Default top heating element power setting in maintenance mode	N. N	NO PSWD	50		100
P413	Default bottom setpoint in maintenance mode	°C	NO PSWD	2500	300	4300
P414	Default bottom heating element power setting in maintenance mode	to and the second secon	NO PSWD	50	0	100
P441	Pre-heating phase activation		NO PSWD	0	0	1

### PRODUCTIVITY

Depending on the model of the oven, the number of pizzas / hours is calculated using the table:

	OVP014	OVP015	OVP018	OVP019
NR° PIZZAS Ø25 IN CHAMBER	2,5	5	8	12
NR° PIZZAS Ø32 IN CHAMBER	1,5	2,5	6	7
NR° PIZZAS Ø40 IN CHAMBER	1,33	1,67	3	5
NR° PIZZAS Ø45 IN CHAMBER	0	1,5	2,33	3,33
COOKING TIME (sec)	210	210	210	210
CHAMBER PASSAGES IN ONE HOUR	17	17	17	17
Ø25 PIZZAS/HOUR	43	86	137	206
Ø32 PIZZAS/HOUR	26	43	103	120
Ø40 PIZZAS/HOUR	23	29	51	86
Ø45 PIZZAS/HOUR	0	26	40	57

### Note:

The number of pizzas is calculated with a cooking time of 3:30, at the temperature of 320°C and a preparation from scratch, not with frozen products.

### MAINTENANCE



BEFORE PERFORMING ANY KIND OF MAINTENANCE INTERVENTION IT IS MANDATORY TO DISCONNECT THE OVEN PLUG FROM THE POWER SUPPLY OUTLET.

### CLEANING

Cleaning must be carried out at the end of each use in observance of the rules on hygiene and to protect the functionality of the oven.

### Cleaning the chamber:

Turn off the oven and allow it to cool.

Remove the conveyor belt joint guard.

Release the belt from the hook by moving it upwards.

Slide the joint itself towards the control panel releasing it from the conveyor belt drive shaft. Raise the inlet and outlet sliding hoods into the maximum opening position.

Lift the conveyor belt on both sides and pull it out from the side of the controls. Open the side door and, using a pair of gloves, remove the diffusers that are secured with screws.

Clean the metal surfaces with a sponge soaked in water and non-abrasive and/or corrosive detergent, then rinse the surfaces with a sponge soaked in pure water.

**External cleaning of the oven:** (stainless steel surfaces, inspection glass and control panel): this operation must be carried out with the oven cold.



# THE OPERATOR IS ADVISED TO USE SUITABLE GLOVES AND CLOTHING TO AVOID BURNS.

FOR CLEANING IT IS FORBIDDEN TO USE: WATER JETS, ABRASIVE POWDERS, CORROSIVE SUBSTANCES OR ANYTHING ELSE THAT COULD DAMAGE THE COMPONENTS AND COMPROMISE SAFETY IN GENERAL, AND IN PARTICULAR FROM A HYGIENE POINT OF VIEW.

### **MAINTENANCE FREQUENCY**

For any extraordinary maintenance, repair and/or replacement, contact an authorised operator who meets the technical-professional requirements required by current regulations.

Maintenance, checks, inspections, and cleaning	Regularity
<b>Mechanical protection devices</b> Check condition, and for any deformation, loosening or removed parts.	Monthly
<b>Control</b> Check mechanical part, for any breakage or deformation, tightening of screws. Check readability and condition of words, stickers and symbols and restore if necessary.	Yearly
<b>Machine structure</b> Tightening of main bolts (screws, fixing systems, etc.) of machine.	Yearly
<b>Safety signals</b> Check readability and condition of safety signals.	Yearly
<b>Electrical control panel</b> Check the electrical components installed inside the Electric Control Panel. Check wiring between the Electrical Panel and machine parts.	Yearly
<b>Electrical connection cable and plug</b> Check connection cable (replace it if necessary) and plug.	Yearly
<b>General machine overhaul</b> Check all components, electrical equipment, corrosion, pipes.	Every 10 years

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Slide the joint itself towards the control panel releasing it from the conveyor belt drive shaft. Raise the inlet and outlet sliding hoods into the maximum opening position.

Lift the conveyor belt on both sides and pull it out from the side of the controls. Open the side door and, using a pair of gloves, remove the diffusers that are secured with screws. Clean the metal surfaces with a sponge soaked in water and non-abrasive and/or corrosive detergent, then rinse the surfaces with a sponge soaked in pure water.

External cleaning of the oven: (stainless steel surfaces, inspection glass and control panel): this operation must be carried out with the oven cold.



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Maintenance, checks, inspections, and cleaning	Regularity
<b>Mechanical protection devices</b> Check condition, and for any deformation, loosening or removed parts.	Monthly
<b>Control</b> Check mechanical part, for any breakage or deformation, tightening of screws. Check readability and condition of words, stickers and symbols and restore if necessary.	Yearly
<b>Machine structure</b> Tightening of main bolts (screws, fixing systems, etc.) of machine.	Yearly
Safety signals Check readability and condition of safety signals.	Yearly
<b>Electrical control panel</b> Check the electrical components installed inside the Electric Control Panel. Check wiring between the Electrical Panel and machine parts.	Yearly
<b>Electrical connection cable and plug</b> Check connection cable (replace it if necessary) and plug.	Yearly
<b>General machine overhaul</b> Check all components, electrical equipment, corrosion, pipes.	Every 10 years

### BELT DISMANTLING AND ASSEMBLY

Belt removal instructions. To refit it, proceed in reverse order.





KINN 33

### **BELT ADJUSTMENT**



### DISMANTLING

### **GENERAL WARNINGS**

When dismantling the oven, comply with the provisions of the current regulations. Differentiate the parts that make up the oven according to the distinct types of construction materials (plastic, copper, iron, etc.).

### TROUBLESHOOTING

PROBLEM	СНЕСК	INTERVENTION
The display does not light up	The plug is not inserted	User
	Safety thermostat that intervened	Specialised technician
Belt is not working	The START button has not been pressed	User
	The motor of the belt is not working	Specialised technician

## For any issues not covered in this guide, please visit:

https://www.ecatering.co.uk/pages/help-centre



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**OVP014** 

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### **OVP014**

Position	Code	Description
1	7A010403	Complete door unit
2	4P050108	Door
3	4M030021	Door handle
4	4C020221	Right/Left inner door
5	4C020220	Top/Bottom inner door
6	5G100006	Door gasket
7	5V010015	Door glass
8	5R500044	Washer
9	5P100052	Knob
10	4C010895	Conveyor belt left cover
11	4C011016	Right/Left column
12	4F200346	Bottom front unit
13	4F200347	Top front unit
14	4C010893	Conveyor belt right cover
15	7D010101	Left diffuser
16	7D010100	Right diffuser
17	7N010202	Complete belt unit
18	4S001026	Conveyor belt cover support
19	4P010306	Belt pan
20	4P010406	Rayed belt end
21	5R010700	Conveyor belt
22	51200066	Conveyor belt drive gear
23	51200056	Conveyor belt gear track
24	5T100009	Black hole cover
25	4C030118	Oven top
26	5R050483	Lower heating element
27	5R050482	Upper heating element
28	5V050010	Radial fan
29	5M020701	Radial fan motor
30	5V050001	Cooling fan
31	5P100300	Cooling fan protection
32	4P010737	Back panel
33	4P010743	System panel



34	5P100003	Cable gland
35	5P100300	Cooling fan protection
36	5V050001	Cooling fan
37	4P050503	Electrical panel door
38	4F200561	Painted front control panel
39	5D010320	Touch board
40	4S030198	System panel chassis
41	4P020218	Drive joint protection
42	4S050101	Thermocouple protection
43	5T010216	Thermocouple
44	4C041003	Sliding hood
45	4F200378	Top front panel
50	5S010150	Core board
51	5C010940	Conveyor belt motor control board
52	5M010107	Conveyor belt gearbox
53	5R020101	Relay
54	50001017	Radial fan motor canacitor
54	30001017	
55	5T010014	Safety thermostat
55 56	5T010014 5Z001011	Safety thermostat Relay socket
55 56 57	5T010014 5Z001011 5T010334	Safety thermostat Relay socket Contactor
55 56 57 58	57010014 57010014 57010334 5M100113	Safety thermostat Relay socket Contactor Grey clamp
55 56 57 58 59	5T010014 5Z001011 5T010334 5M100113 5M100114	Safety thermostat Relay socket Contactor Grey clamp Blue clamp
55 56 57 58 59 60	5T010014 5Z001011 5T010334 5M100113 5M100114 5M100115	Safety thermostat Relay socket Contactor Grey clamp Blue clamp Yellow/Green clamp
55 56 57 58 59 60 61	5T010014 5Z001011 5T010334 5M100113 5M100114 5M100115 5A010115	Safety thermostat Relay socket Contactor Grey clamp Blue clamp Yellow/Green clamp Power supply
55 56 57 58 59 60 61 62	5T010014 5Z001011 5T010334 5M100113 5M100114 5M100115 5A010115 5R020123	Safety thermostat Relay socket Contactor Grey clamp Blue clamp Yellow/Green clamp Power supply Static relays
55 56 57 58 59 60 61 62 63	5T010014 5Z001011 5T010334 5M100113 5M100114 5M100115 5A010115 5R020123 3R010400	Safety thermostat Relay socket Contactor Grey clamp Blue clamp Yellow/Green clamp Power supply Static relays Drive joint support
55 56 57 58 59 60 61 62 63 64	5T010014 5Z001011 5T010334 5M100113 5M100114 5M100115 5A010115 5R020123 3R010400 5G510003	Safety thermostat Relay socket Contactor Grey clamp Blue clamp Yellow/Green clamp Power supply Static relays Drive joint support Grub screw
55 56 57 58 59 60 61 62 63 63 64 65	5T010014 5Z001011 5T010334 5M100113 5M100114 5M100115 5A010115 5R020123 3R010400 5G510003 5I500010	Safety thermostat Relay socket Contactor Grey clamp Blue clamp Yellow/Green clamp Power supply Static relays Drive joint support Grub screw Key
55 56 57 58 59 60 61 62 63 64 64 65 66	5T010014 5Z001011 5T010334 5M100113 5M100114 5M100115 5A010115 5R020123 3R010400 5G510003 5I500010 3G010011	Safety thermostat Relay socket Contactor Grey clamp Blue clamp Yellow/Green clamp Power supply Static relays Drive joint support Grub screw Key Drive joint





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**OVP015** 



### **OVP015**

NUMBER	CODE	DESCRPTION
1	4F200 340	Bottom front unit
2	4C011 010	Right/Left column
3	4F200 341	Top front unit
4	4C010 881	Conveyor belt right cover
5	4C010	Conveyor belt left
6	4P010	Belt pan
7	4P010	Rayed belt end
8	408 4C041	Sliding hood
9	4F200	Painted front control panel
10	560 5D010	Touch board
11	320 5T010	Temperature probe
12	216 4F200	Top front panel
13	375	
14	115	
14	005	Door gasket
15	5R050 494	Upper heating element
16	5R050 484	Lower heating element
17	5V050 013	Radial fan
18	5M020 701	Radial fan motor
19	5V050 001	Cooling fan
20	5R010 710	Conveyor belt
21	4M010 305	Door handle
22	5V010 021	Door glass
50	5\$010	Core board
51	5C010	Belt board
52	940 5T010	Safety thermostat
53	014 5M010	Belt motor
54	107 5Z001	Relays socket
55	011 5R020	Relay
56	101 5T010	Contactor
57	331	Davies
5/	115	
58	5R020 123	Static relays
60	7A010 413	Complete door unit
61	7N010 211	Complete belt unit



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**OVP018** 



### **OVP018**

Position	Code	Description
1	7A010413	Complete door unit
2	4P050105	Door
3	4P100066	Left backplate
4	3R030030	Door thickness washer
5	5V500118	Screw
6	3R030021	Handle spacers
7	5V500120	Screw
8	5V500016	Screw
9	5G100080	Door gasket
10	5V010021	Door glass
11	4C020212	Right/Left inner door
12	4C020210	Top inner door
13	4C020223	Bottom inner door
14	5M500016	Spring
15	3A050790	Spring shaft
16	4R010850	Washer
17	4P100065	Right backplate
18	4F200340	Bottom front unit
19	4T020110	Chassis
20	4C011010	Right/Left column
21	4C010881	Conveyor belt right cover
22	4C010883	Conveyor belt left cover
23	4F200341	Top front unit
24	5G100005	Door gasket
25	7D010120	Complete spreader
26	7N010211	Complete belt unit
27	4S001004	Conveyor belt cover support
28	4P010310	Belt pan
29	4P010408	Rayed belt end
30	5P100052	Knob
31	5R500044	Washer
32	5R010710	Conveyor belt
33	5 200061	Conveyor belt drive gear

34	5 200051	Conveyor belt gear track
35	5\$100104	Transmission plug
36	40041000	Sliding hood
37	5T100009	Black hole cover
38	40030115	Oven top
30	5R050494	Upper heating element
40	5R050484	Lower heating element
40	51/050013	Radial fan
41	51/050001	Cooling fan
42	5000001 ED100200	Cooling fan protection
43	4D010721	Back panel
44	4P010731	Radial fan motor
45	51020701	
46	5P100003	System panel
4/	4P010741	Electrical panel door
48	4P050500	Deinted front control popul
49	4F200560	
50	5D010320	l ouch board
51	4S030195	System panel chassis
52	4P020215	Drive joint protection
53	4S050100	Thermocouple protection
54	5T010216	Thermocouple
55	4F200375	Top front panel
60	5S010150	Core board
61	5R020123	Static relays
62	5T010014	Safety thermostat
63	5C001017	Radial fan motor capacitor
64	5M100114	Blue clamp
65	5M100115	Yellow/Green clamp
66	5M100113	Grey clamp
67	5T010331	Contactor
68	5A010115	Power supply
69	5M010107	Conveyor belt gearbox
70	5C010940	Conveyor belt motor control board

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# KINN

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