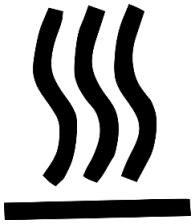
KINN Gas Conveyor Pizza Oven

OVP055 | OVP056 | OVP057 | OVP058

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 PROCESSING OILS.

DO NOT USE THE BLADE DIRECTLY ON THE BELT.



HOT SURFACES ON THE HOODS. USE GLOVES TO MAKE ADJUSTMENTS.

DANGER HAND CRUSHING: TAPE IN MOVEMENT.

INDEX

Instructions for the installer

Instructions for the user

Instructions for the Installer

GENERAL WARNINGS

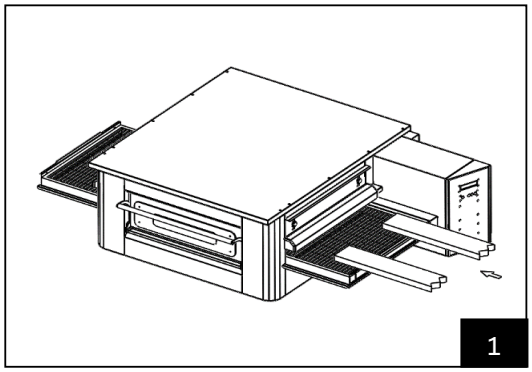
The place where the oven is installed must have the following environmental characteristics:

- be dry, the temperature and relative humidity of the room in which it is to be installed must not exceed the values indicated in technical data table.
- adequately distant water sources.
- ventilation and lighting suitable, compliant with the hygiene and safety standards required by current laws.

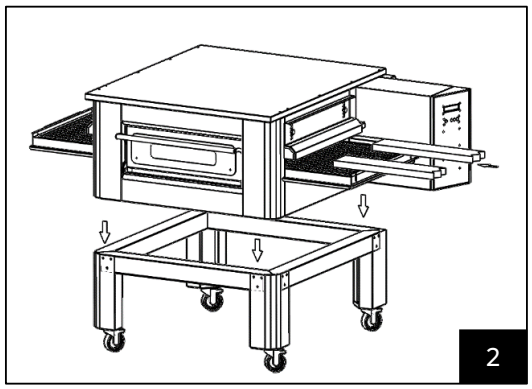
THE OVEN MUST NOT BE INSTALLED NEAR FLAMMABLE MATERIALS (WOOD, PLASTIC, FUELS, GAS, ETC.). ALWAYS AVOID THE CONTACT OF FLAMMABLE OBJECTS WITH THE HOT SURFACES OF THE OVEN. ALWAYS ENSURE THE FIRE SAFETY CONDITIONS. KEEP A FREE SPACE AROUND THE OVEN OF AT LEAST 30 CM.

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).

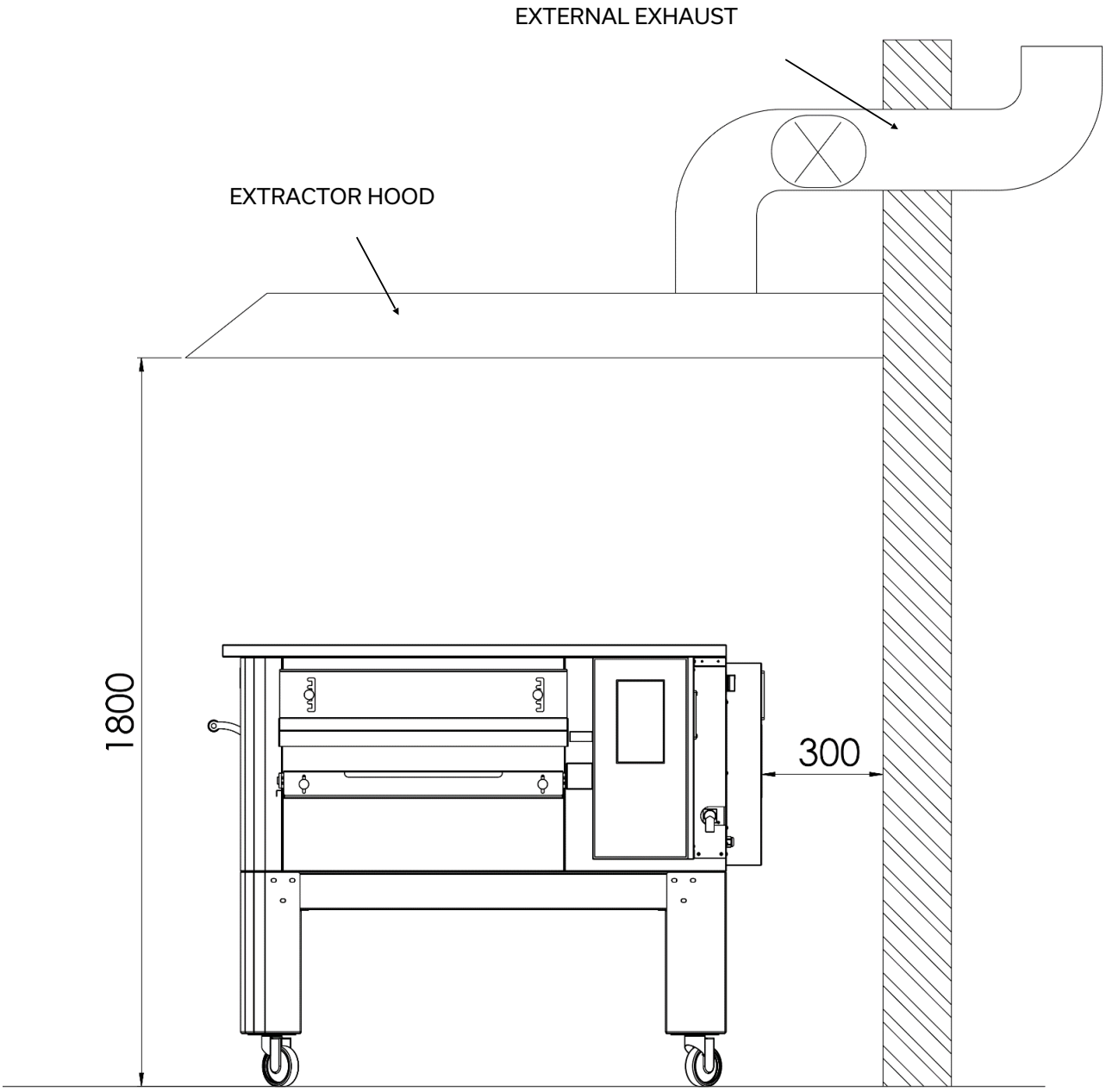

1

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


2

MODULE POSITIONING

The gas appliance is type A_2/B_{22} for which no connection to a chimney or device is installed that discharges the fumes outside.
It is necessary to place the oven under an extractor hood.

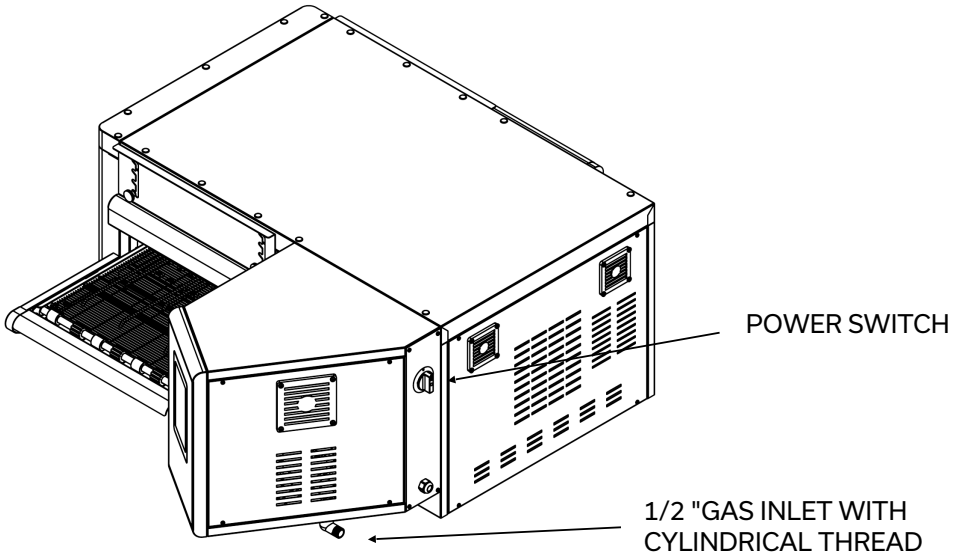


GAS CONNECTION

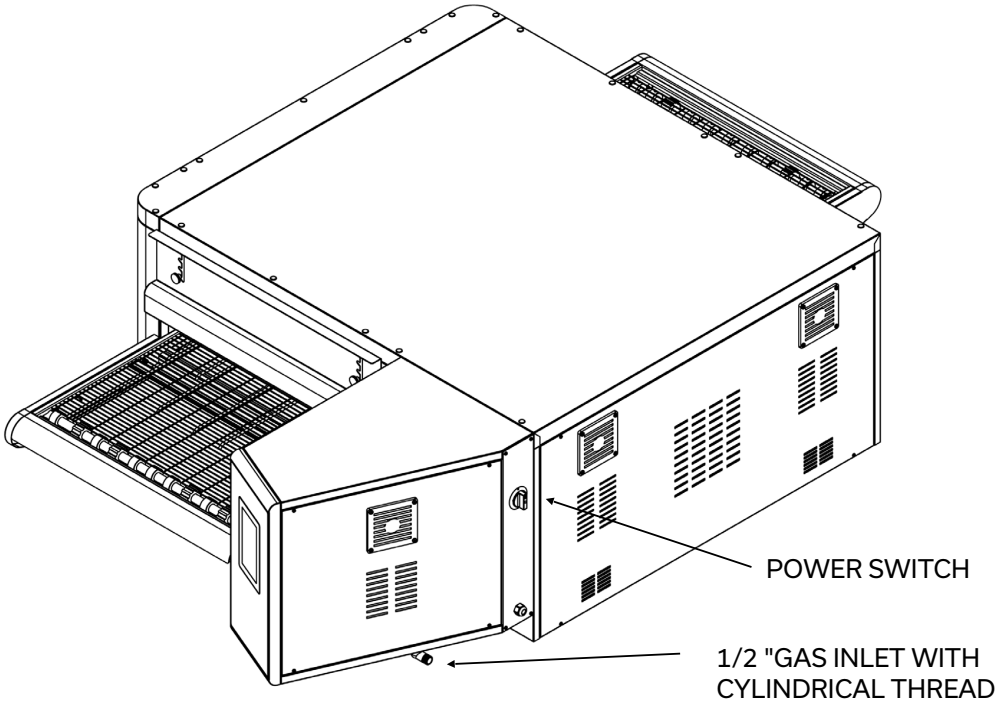
GAS CONNECTION MUST ONLY BE MADE BY QUALIFIED PERSONNEL.

The gas inlet is prepared with a 1/2 "threaded fitting and is positioned as follows:

C/40



C/50-65-80



Natural gas is connected to the network.
The LPG gas must be set up with a pressure reducer regulable from 20 to 60 millibars, as required by the country of use.

ELECTRICAL CONNECTION

The oven is already equipped with a cable with a 230V plug.
It is predisposed with 13amp plug or English on request.
It is sufficient to connect it to the power network and turn on the general rotary switch.

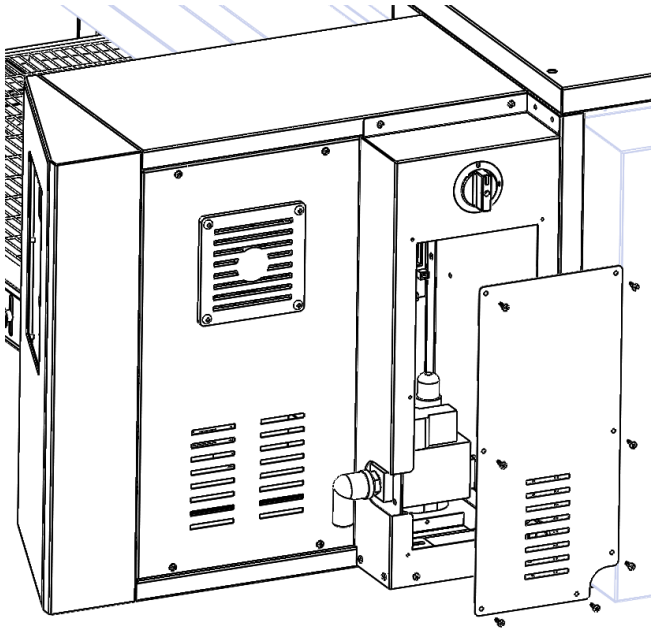
FACTORY CALIBRATION

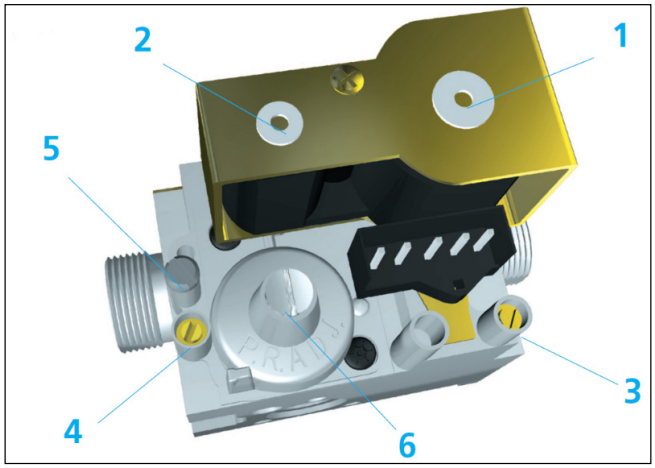
The oven is already supplied calibrated for the gas required when ordering.
This can be of the Liquid gas G30/G31 or Natural gas methane G20 and follows the standard operating pressures shown in the table.
Noozles, gas pressure on the solenoid valve and burner regulation change depending on the type of gaseous fuel available for the oven feeding
However, additional nozzles are supplied separately, in order to convert the oven gas type.

			OVP055	OVP056	OVP056	OVP058
NOZZLE HOLE	Liquid gas G30/ G31	1/100mm	Ø 165	Ø 165 (x2)	Ø 175 (x2)	Ø 175 (x2)
MINIMUM REGULATION		mbar	16	16	16	16
MAXIMUM REGULATION		mbar	27.8	27.8	27.6	27.6
NOZZLE HOLE	Natural gas methane G20	1/100mm	Ø 285	Ø 285 (x2)	Ø 290 (x2)	Ø 290 (x2)
MINIMUM REGULATION		mbar	5,5	6	6.5	6.5
MAXIMUM REGULATION		mbar	10	10	10	10

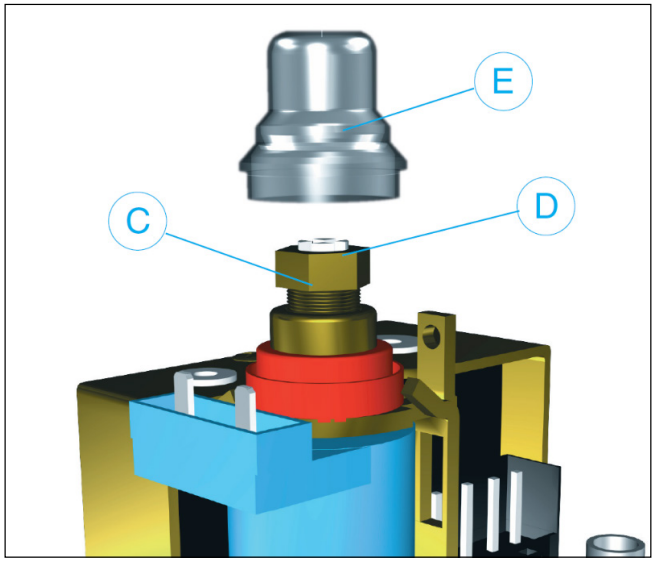
HOW TO CALIBRATE THE OVEN

The calibration is done by adjusting the solenoid valve located inside the technical compartment, to access it, remove the panel as shown in the figure





To adjust the outlet pressure, loosen the screw at position number 4 and connect a differential pressure meter.



Check inlet and outlet pressure using the pressure test points provided. After testing, carefully seal test points with the provided screws.
Recommended torque: 1.0 Nm.

Remove the modulator plastic cap E.

• Maximum pressure: power the modulator in the maximum condition. Screw in the nut C to increase the outlet pressure and screw it out to decrease it.
Use a 10 mm spanner.

• Minimum pressure: turn off the power supply to the modulator and, keeping the nut C stationary, screw in the screw D to increase the pressure and screw it out to decrease it. Screwdriver 6 x 1 blase. Carefully put back the modulator plastic cap.

Warning: to ensure the correct operation of the modulator it is necessary that the plastic cap E is returned to its original location.

For the pressures to be adjusted refer to the following table.

NOMINAL TECHNICAL DATA AND GAS REGULATIONS FOR **OVP055 MODEL**

Category	Gas	Supply Pressures (mbar)			Regulated Pressure at the Burner (mbar)		Injector Diameter (1/100 mm)	Regulation for Primary air distance (mm)	Nominal Thermal Scope (kW)	Minimal Thermal Scope (kW)	Country
II2H3B/P		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			10.5	8.0	AT
	G20	20	17	25	10	5.5	285 (x1)	39 (x1)			
	G30/ G31	50	42.5	57.5	27.8	16	165 (x1)	39 (x1)			
II2ELL3B /P		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			10.5	8.0	DE
	G20	20	17	25	10	5.5	285 (x1)	39 (x1)			
	G25	20	17	25	15	8	285 (x1)	15 (x1)			
	G30/ G31	50	42.5	57.5	27.8	16	165 (x1)	39 (x1)			
II2H3+		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			10.5	8.0	ES – CZ – GB - IT
	G20	20	17	25	10	5.5	285 (x1)	39 (x1)			
	G30/ G31	G30:28-30 G31:37	G30:20 G31:25	G30:35 G31:45	27.8	16	165 (x1)	39 (x1)			
I3+		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			10.5	8.0	FR - BE
	G30/ G31	G30:28-30 G31:37	G30:20 G31:25	G30:35 G31:45	27.8	16	165 (x1)	39 (x1)			
I2Esi		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			10.5	8.0	FR
	G20/ G25	G20:20 G25:25	G20:17 G25:18	G20:25 G25:30	G20:10 G25:15	G20:5.5 G25:8	G20: 285 (x1) G25: 285 (x1)	G20: 39 (x1) G25: 15 (x1)			
I2E(R)		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			10.5	8.0	BE
	G20/ G25	G20:20 G25:25	G20:17 G25:18	G20:25 G25:30	G20:10 G25:15	G20:5.5 G25:8	G20: 285 (x1) G25: 285 (x1)	G20: 39 (x1) G25: 15 (x1)			
II2H3B/P		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			10.5	8.0	HR – MK – NO – RO - UA
	G20	20	17	25	10	5.5	285 (x1)	39 (x1)			
	G30/ G31	28-30	25	35	27.8	16	165 (x1)	39 (x1)			
II2ELwLs 3B/P		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			10.5	8.0	PL
	G20	20	17	25	10	5.5	285 (x1)	39 (x1)			
	G27	20	16	23	17	9	285 (x1)	15 (x1)			
	G2.350	13	10	16	10.6	6	340 (x1)	15 (x1)			
	G30/ G31	37	25	45	27.8	16	165 (x1)	39 (x1)			

NOMINAL TECHNICAL DATA AND GAS REGULATIONS FOR **OVP056 MODEL**

Category	Gas	Supply Pressures (mbar)			Regulated Pressure at the Burner (mbar)		Injector Diameter (1/100 mm)	Regulation for Primary air distance (mm)	Nominal Thermal Scope (kW)	Minimal Thermal Scope (kW)	Country
II2H3B/P		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			20.0	16.0	AT
	G20	20	17	25	10	6.0	285 (x2)	39 (x2)			
	G30/ G31	50	42.5	57.5	27.8	16	165 (x2)	39 (x2)			
II2ELL3B /P		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			20.0	16.0	DE
	G20	20	17	25	10	6.0	285 (x2)	39 (x2)			
	G25	20	17	25	14	8.5	285 (x2)	15 (x2)			
	G30/ G31	50	42.5	57.5	27.8	16	165 (x2)	39 (x2)			
II2H3+		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			20.0	16.0	ES – CZ – GB - IT
	G20	20	17	25	10	6.0	285 (x2)	39 (x2)			
	G30/ G31	G30:28-30 G31:37	G30:20 G31:25	G30:35 G31:45	27.8	16	165 (x2)	39 (x2)			
I3+		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			20.0	16.0	FR - BE
	G30/ G31	G30:28-30 G31:37	G30:20 G31:25	G30:35 G31:45	27.8	16	165 (x2)	39 (x2)			
I2Esi		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			20.0	16.0	FR
	G20/ G25	G20:20 G25:25	G20:17 G25:18	G20:25 G25:30	G20:10 G25:14	G20:6.0 G25:8.5	G20: 285 (x2) G25: 285 (x2)	G20: 39 (x2) G25: 15 (x2)			
I2E(R)		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			20.0	16.0	BE
	G20/ G25	G20:20 G25:25	G20:17 G25:18	G20:25 G25:30	G20:10 G25:14	G20:6.0 G25:8.5	G20: 285 (x2) G25: 285 (x2)	G20: 39 (x2) G25: 15 (x2)			
II2H3B/P		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			20.0	16.0	HR – MK – NO – RO - UA
	G20	20	17	25	10	6.0	285 (x2)	39 (x2)			
	G30/ G31	28-30	25	35	27.8	16	165 (x2)	39 (x2)			
II2ELwLs 3B/P		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			20.0	16.0	PL
	G20	20	17	25	10	6.0	285 (x2)	39 (x2)			
	G27	20	16	23	16	9.5	285 (x2)	15 (x2)			
	G2.350	13	10	16	10.6	6.5	345 (x2)	15 (x2)			
	G30/ G31	37	25	45	27.8	16	165 (x2)	39 (x2)			

NOMINAL TECHNICAL DATA AND GAS REGULATIONS FOR **OVP057 MODEL**

Category	Gas	Supply Pressures (mbar)			Regulated Pressure at the Burner (mbar)		Injector Diameter (1/100 mm)	Regulation for Primary air distance (mm)	Nominal Thermal Scope (kW)	Minimal Thermal Scope (kW)	Country
II2H3B/P		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			22.0	17.0	AT
	G20	20	17	25	10	6.5	290 (x2)	39 (x2)			
	G30/ G31	50	42.5	57.5	27.6	16	175 (x2)	39 (x2)			
II2ELL3B /P		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			22.0	17.0	DE
	G20	20	17	25	10	6.5	290 (x2)	39 (x2)			
	G25	20	17	25	15	10	290 (x2)	15 (x2)			
	G30/ G31	50	42.5	57.5	27.6	16	175 (x2)	39 (x2)			
II2H3+		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			22.0	17.0	ES – CZ – GB - IT
	G20	20	17	25	10	6.5	290 (x2)	39 (x2)			
	G30/ G31	G30:28-30 G31:37	G30:20 G31:25	G30:35 G31:45	27.6	16	175 (x2)	39 (x2)			
I3+		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			22.0	17.0	FR - BE
	G30/ G31	G30:28-30 G31:37	G30:20 G31:25	G30:35 G31:45	27.6	16	175 (x2)	39 (x2)			
I2Esi		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			22.0	17.0	FR
	G20/ G25	G20:20 G25:25	G20:17 G25:18	G20:25 G25:30	G20:10 G25:15	G20:6.5 G25:10	G20: 290 (x2) G25: 290 (x2)	G20: 39 (x2) G25: 15 (x2)			
I2E(R)		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			22.0	17.0	BE
	G20/ G25	G20:20 G25:25	G20:17 G25:18	G20:25 G25:30	G20:10 G25:15	G20:6.5 G25:10	G20: 290 (x2) G25: 290 (x2)	G20: 39 (x2) G25: 15 (x2)			
II2H3B/P		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			22.0	17.0	HR – MK – NO – RO - UA
	G20	20	17	25	10	6.5	290 (x2)	39 (x2)			
	G30/ G31	28-30	25	35	27.6	16	175 (x2)	39 (x2)			
II2ELwLs 3B/P		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			22.0	17.0	PL
	G20	20	17	25	10	6.5	290 (x2)	39 (x2)			
	G27	20	16	23	17	10.5	290 (x2)	15 (x2)			
	G2.350	13	10	16	10.6	6.5	360 (x2)	15 (x2)			
	G30/ G31	37	25	45	27.6	16	175 (x2)	39 (x2)			

NOMINAL TECHNICAL DATA AND GAS REGULATIONS FOR **OVP058 MODEL**

Category	Gas	Supply Pressures (mbar)			Regulated Pressure at the Burner (mbar)		Injector Diameter (1/100 mm)	Regulation for Primary air distance (mm)	Nominal Thermal Scope (kW)	Minimal Thermal Scope (kW)	Country
II2H3B/P		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			22.0	17.0	AT
	G20	20	17	25	10	6.5	290 (x2)	39 (x2)			
	G30/ G31	50	42.5	57.5	27.6	16	175 (x2)	39 (x2)			
II2ELL3B /P		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			22.0	17.0	DE
	G20	20	17	25	10	6.5	290 (x2)	39 (x2)			
	G25	20	17	25	15	10	290 (x2)	15 (x2)			
	G30/ G31	50	42.5	57.5	27.6	16	175 (x2)	39 (x2)			
II2H3+		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			22.0	17.0	ES – CZ – GB - IT
	G20	20	17	25	10	6.5	290 (x2)	39 (x2)			
	G30/ G31	G30:28-30 G31:37	G30:20 G31:25	G30:35 G31:45	27.6	16	175 (x2)	39 (x2)			
I3+		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			22.0	17.0	FR - BE
	G30/ G31	G30:28-30 G31:37	G30:20 G31:25	G30:35 G31:45	27.6	16	175 (x2)	39 (x2)			
I2Esi		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			22.0	17.0	FR
	G20/ G25	G20:20 G25:25	G20:17 G25:18	G20:25 G25:30	G20:10 G25:15	G20:6.5 G25:10	G20: 290 (x2) G25: 290 (x2)	G20: 39 (x2) G25: 15 (x2)			
I2E(R)		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			22.0	17.0	BE
	G20/ G25	G20:20 G25:25	G20:17 G25:18	G20:25 G25:30	G20:10 G25:15	G20:6.5 G25:10	G20: 290 (x2) G25: 290 (x2)	G20: 39 (x2) G25: 15 (x2)			
II2H3B/P		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			22.0	17.0	HR – MK – NO – RO - UA
	G20	20	17	25	10	6.5	290 (x2)	39 (x2)			
	G30/ G31	28-30	25	35	27.6	16	175 (x2)	39 (x2)			
II2ELwLs 3B/P		$P_{nominale}$	P_{minima}	$P_{massima}$	Qn	Qr			22.0	17.0	PL
	G20	20	17	25	10	6.5	290 (x2)	39 (x2)			
	G27	20	16	23	17	10.5	290 (x2)	15 (x2)			
	G2.350	13	10	16	10.6	6.5	360 (x2)	15 (x2)			
	G30/ G31	37	25	45	27.6	16	175 (x2)	39 (x2)			

GAS CONSUMPTION DATA

	Gas G20		Gas G25		Gas G27		Gas G2.350		Gas G30		Gas G31	
	(Gas metano)		(Gas metano + N_2)		(Gas metano + N_2)		(Gas metano + N_2)		(Gas liquido butano)		(Gas liquido propano)	
	Al max (Qn)	Al min (Qr)	Al max (Qn)	Al min (Qr)	Al max (Qn)	Al min (Qr)	Al max (Qn)	Al min (Qr)	Al max (Qn)	Al min (Qr)	Al max (Qn)	Al min (Qr)
C/40 GAS	1.11 m^3/h	0.85 m^3/h	1.29 m^3/h	0.98 m^3/h	1.36 m^3/h	1.03 m^3/h	1.54 m^3/h	1.18 m^3/h	0.83 kg/h	0.63 kg/h	0.82 kg/h	0.62 kg/h
C/50 GAS	2.12 m^3/h	1.70 m^3/h	2.46 m^3/h	1.97 m^3/h	2.58 m^3/h	2.06 m^3/h	2.94 m^3/h	2.35 m^3/h	1.58 kg/h	1.26 kg/h	1.55 kg/h	1.26 kg/h
C/65 GAS	2.33 m^3/h	1.80 m^3/h	2.71 m^3/h	2.09 m^3/h	2.84 m^3/h	2.19 m^3/h	3.23 m^3/h	2.50 m^3/h	1.74 kg/h	1.34 kg/h	1.71 kg/h	1.32 kg/h
C/80 GAS	2.33 m^3/h	1.80 m^3/h	2.71 m^3/h	2.09 m^3/h	2.84 m^3/h	2.19 m^3/h	3.23 m^3/h	2.50 m^3/h	1.74 kg/h	1.34 kg/h	1.71 kg/h	1.32 kg/h

Note:
Consumption values are calculated using the calorific value Hi at 15 ° C and 1013.25 mbar.
The consumption for the G31 of the 3B / P groups must be reduced by 7% compared to the value declared in the table. For groups 3+ only the consumption at the minimum flow rate should be reduced by 7%.

GAS CONNECTION DATA

Gas connection fitting	Type of installation
1/2” thread EN 228-1 (cylindrical)	A2 – B22

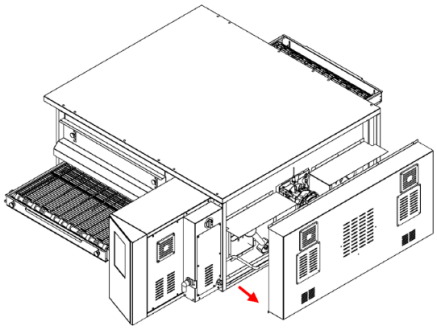
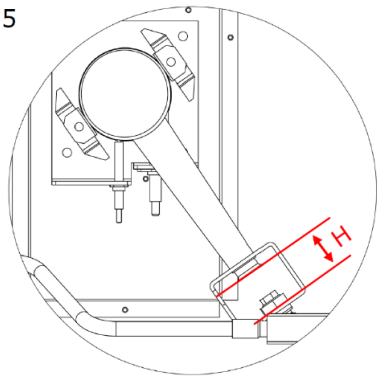
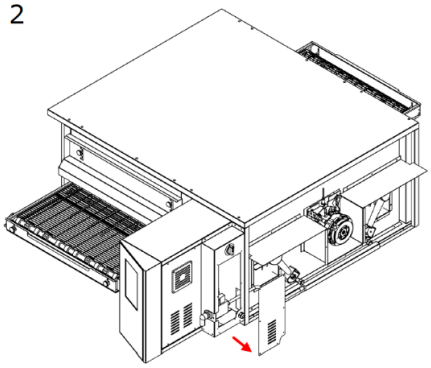
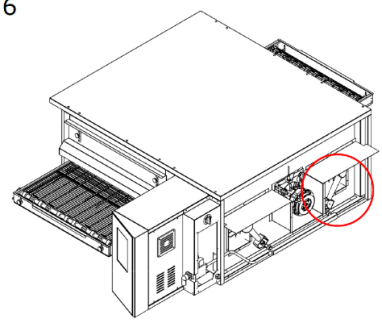
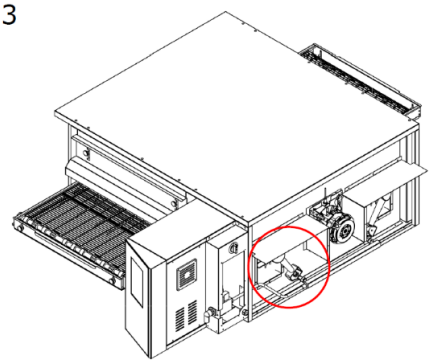
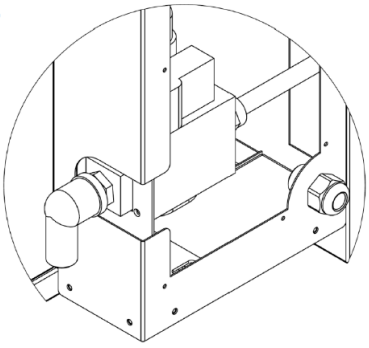
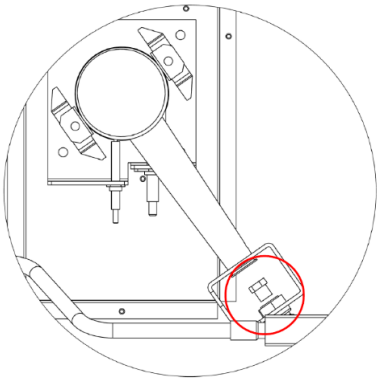
Note:

Depending on the country of destination, the external gas connection fitting is equipped with the correct type of external thread (cylindrical in compliance with ISO 228-1 with interposition of gas-tight seal or conical in compliance with EN 10226 1/2 with seal on the thread).

The type of installation, A2 or B22, depends on what is prescribed and required in the national standards in force in the country of destination.

CONVERSION / ADAPTATION TYPES OF GAS

Proceed as follows to convert the oven to use another type of gas with respect to the type of factory.
Warning! Perform the operations described below safely after disconnecting the oven power supply!

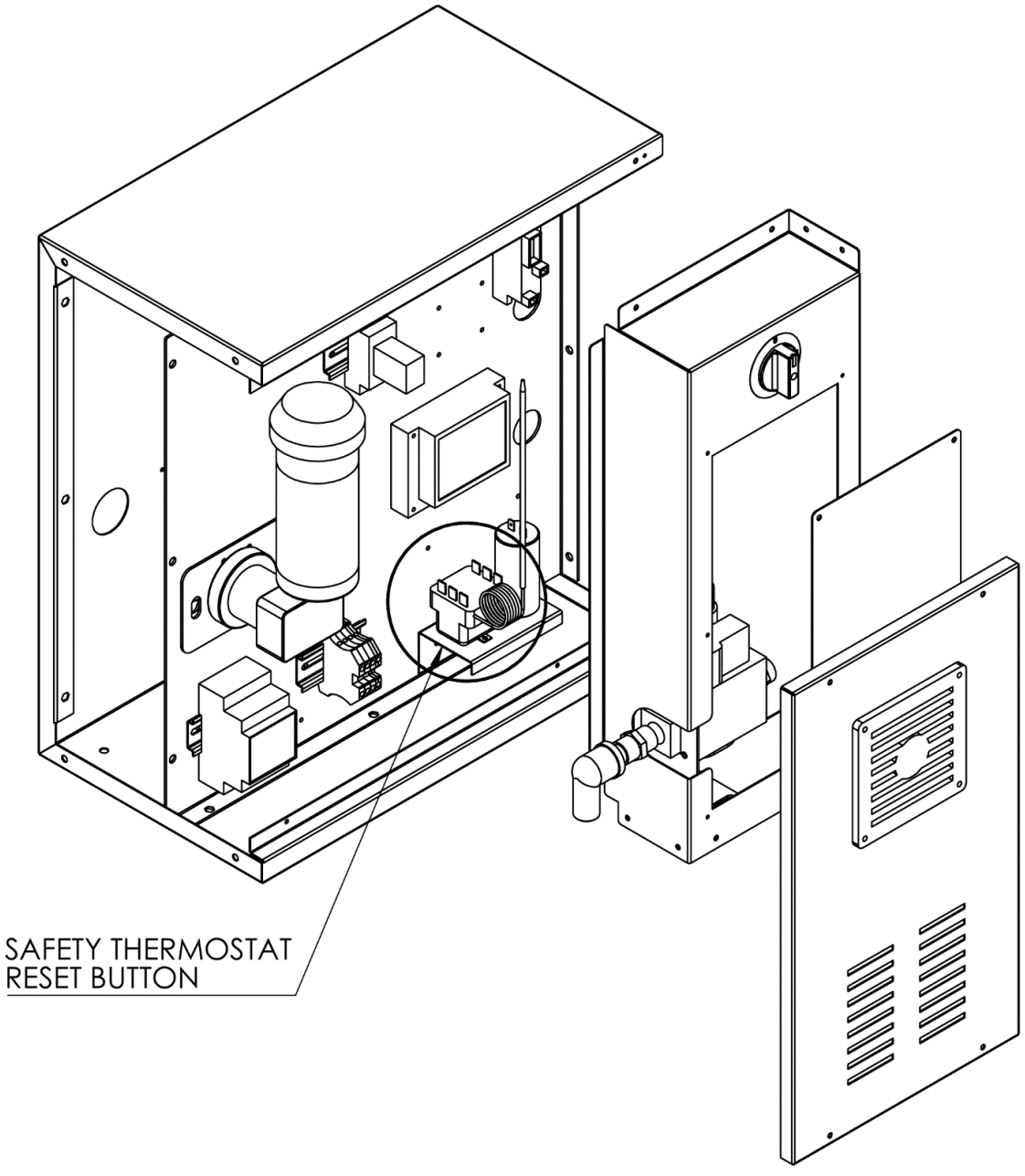
1 	Remove the back panel	5 	Adjust the primary air bushing according to the distance H in the table on page 10. To prevent tampering, seal the position of the bush.
2 	Remove the solenoid valve inspection panel.	6 	Focus on the right burner, replace the nozzle and adjust the distance of the bush as done for the left burner. Note: in the C/ 40 model there is only one burner.
3 	Focus on the left burner.	7 	Adjust the outlet pressures of the solenoid valve as described on page 8,9. To avoid tampering, seal the modulator cap.
4 	Replace the installed nozzle with the one suitable for the gas to be used.	8 Once the adjustments have been made perform functional test of the burners by checking the ignition and the stability of the flame. Update the indication of the type of gas used by ticking the appropriate box on the label on the machine "FORINSALLD FOR GAS".	

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 qualified technician must intervene who will check the reason for this anomaly and can then 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.



SERIAL NUMBER

SERIAL NUMBER LABEL

The serial number consists of a grey silk-screened 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 construction
"Made in Italy" wording;	Weight of the oven

GENERAL INFORMATION

IMPORTANCE OF THE MANUAL

Before using the oven in question, 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 carrying out 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 actually switched off and has cooled.

WARRANTY

The warranty duration period is valid for twelve months from the date of the original purchase receipt.
Within this period, parts that are objectively ascertainable as defective due to manufacturing defects, excluding electrical components and parts subject to normal wear and tear, will be replaced or repaired free of charge at our factory premises.
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 unauthorized 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.

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

TECHNICAL DATA

TECHNICAL DATACARD

	Measurement unit	OVP055	OVP056	OVP057	OVP058
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	120,0
Power supply	—	Single phase			
Voltage	Vac	230			
Frequency	Hz	50			
Gas power (Qn)	kW	10,5	20	22	22
Electrical power (for the ventilation and the conveyor belt)	W	600	600	600	600
Gas connection	inch	1/2″			
Electrical connection	--	13amp/3 pin plug			
Cable length	m	2			
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 PHYSICAL, SENSORIAL OR MENTAL 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.

CHILDREN MUST BE MONITORED TO AVOID THEM PLAYING WITH THE APPLIANCE.

THE APPLIANCE MUST ONLY BE USED BY COMPETITENT PERSONS

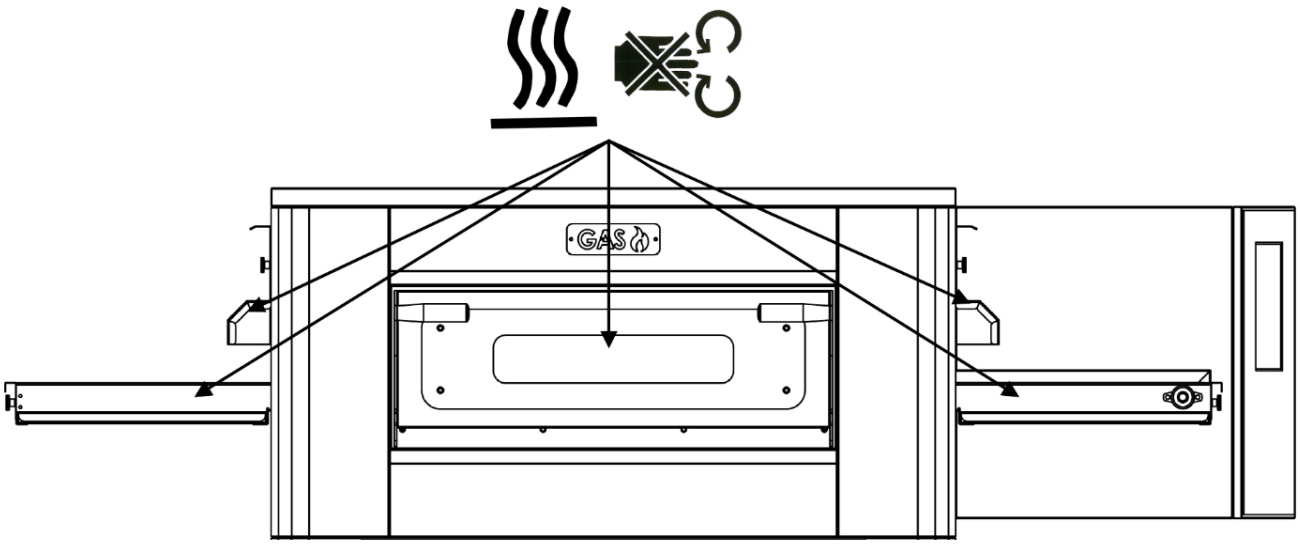
USE LIMITS

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

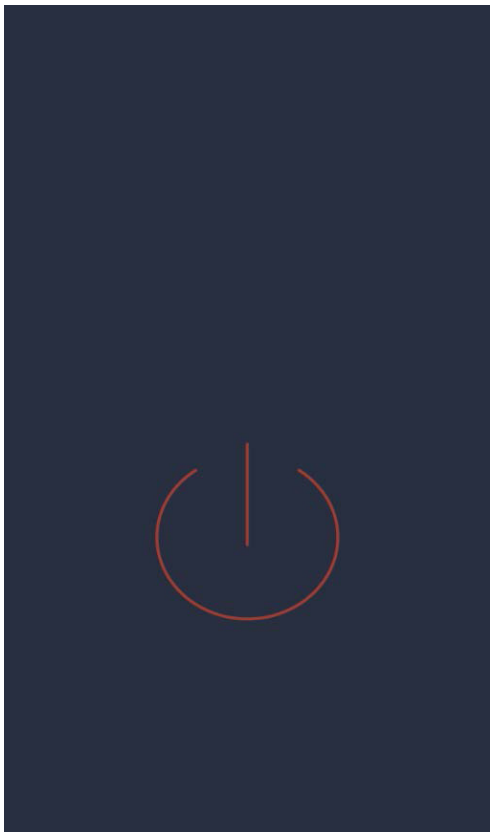
IT IS FORBIDDEN TO MANIPULATE THE DEVICES INSTALLED IN THE APPLIANCE.

WARNING: PAY ATTENTION WHEN OPENING THE DOOR, BURN HAZARD AND HAND CRUSHING

WARNING: DO NOT TOUCH THE TAPE WITH THE OVEN WORKING, BURN HAZARD AND HAND CRUSHING



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

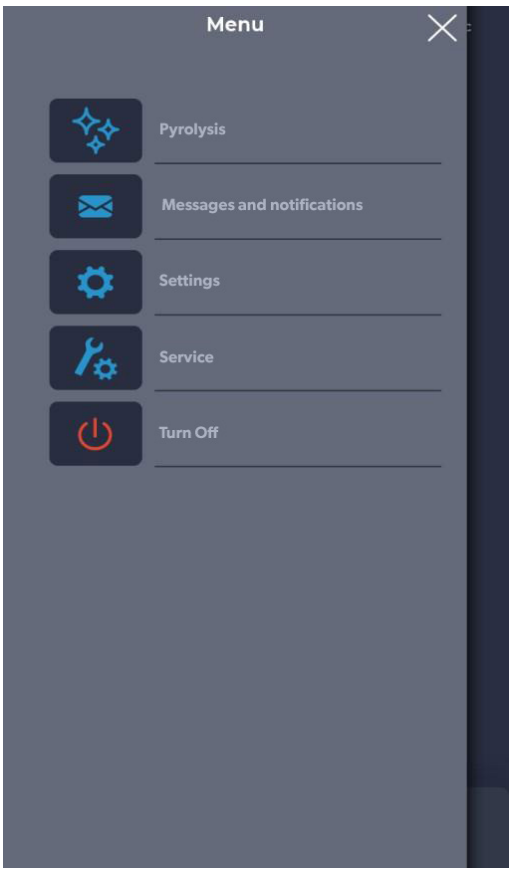
ON MODE SCREEN

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.

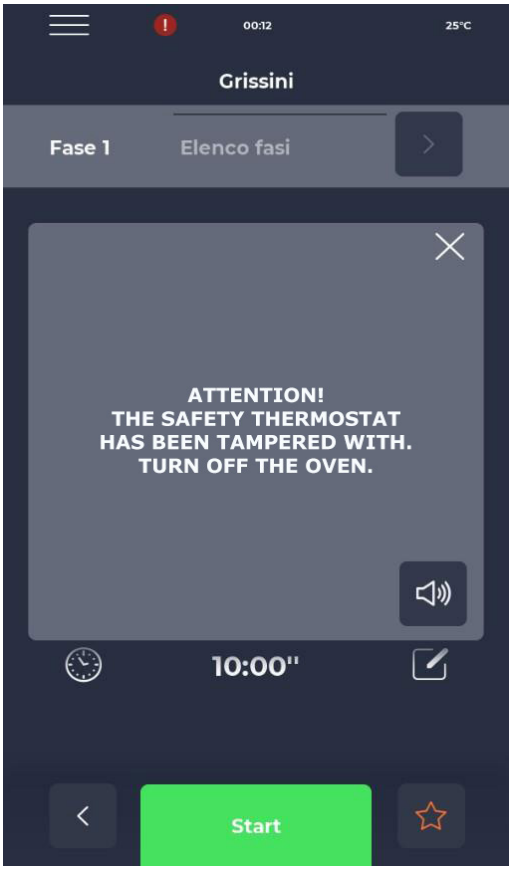
Immediately below, icons relating to the FAVOURITE PROGRAMS set by the user are displayed. Scroll right to access others that might be available.

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

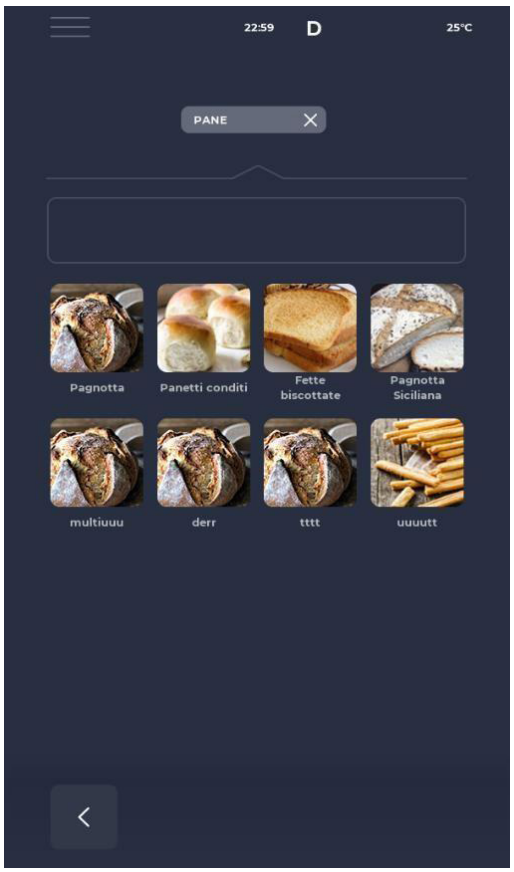
When selecting the MENU icon from the homepage, a list of global and contextual settings is displayed upon which action can be taken and whose descriptions can be found in the appropriate sections further below.



POP-UP ALARM SIGNAL SCREEN

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

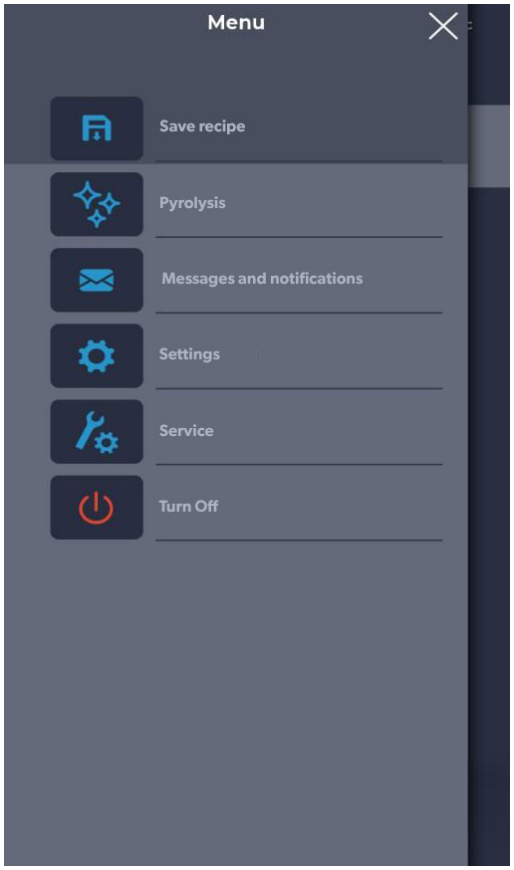
If the pop-up is closed, it will reoccur after a certain period of time if the issue has not been resolved. The speaker icon allows the alarm sound to be turned off.



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.



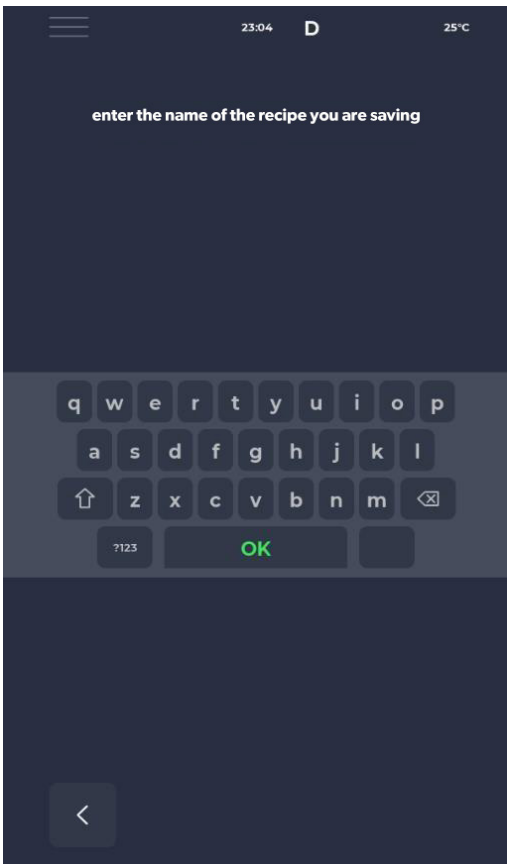
SAVING A NEW PROGRAM

SAVING A NEW PROGRAM SCREEN

To create a new programme, proceed as follows:

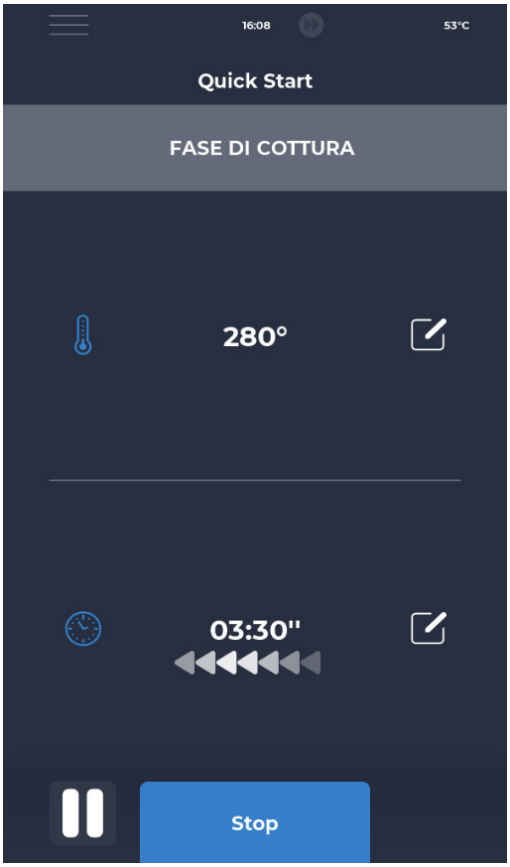
- Select any program in the recipe book, change its settings and save it, proceeding from the MENU with the SAVE RECIPE icon among the contextual functions.

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



NAMING A NEW PROGRAM SCREEN

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



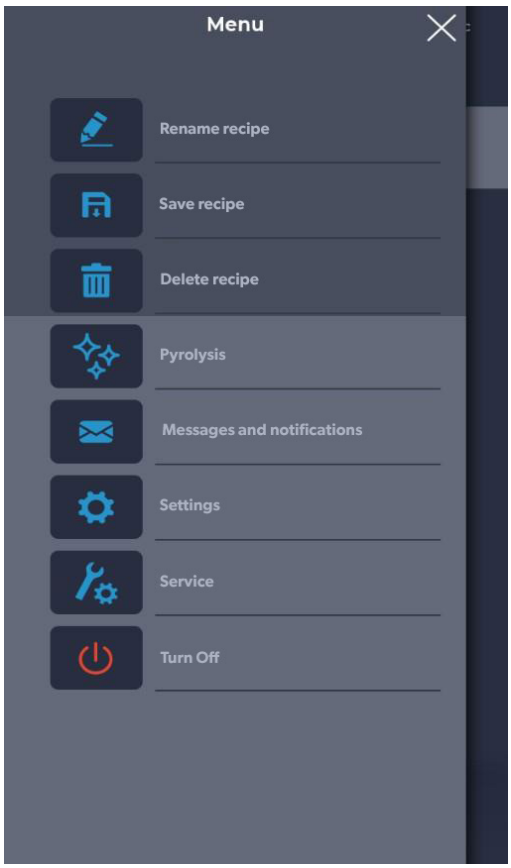
QUICK START SCREEN

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

To adjust the temperature, click the temperature change icon and set the desired temperature by scrolling with the slider or by clicking the plus/minus buttons.

To adjust the cooking time, click on the clock icon and set the desired cooking time by scrolling with the slider or clicking the plus/minus buttons.

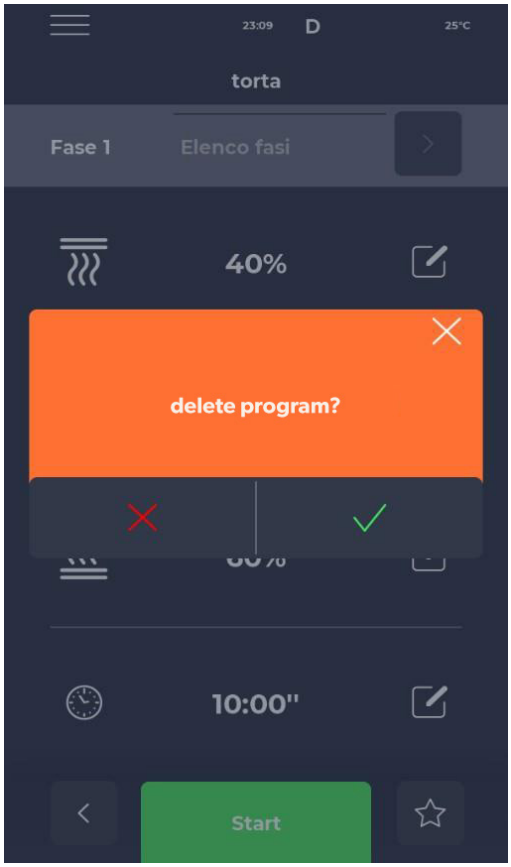
The cooking time corresponds to the time it takes for a dot to pass through the chamber and it sets the belt speed.



DELETING A PROGRAM

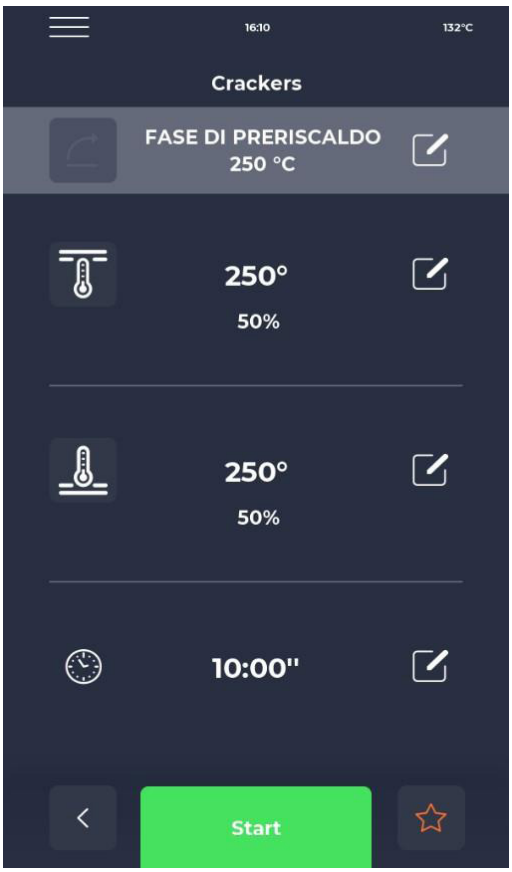
DELETING A PROGRAM SCREEN

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.



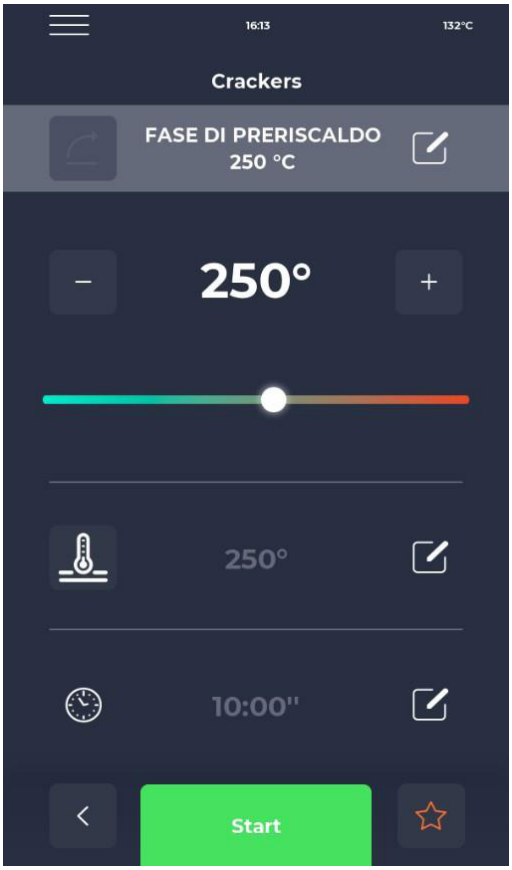
PROGRAM SCREEN

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.

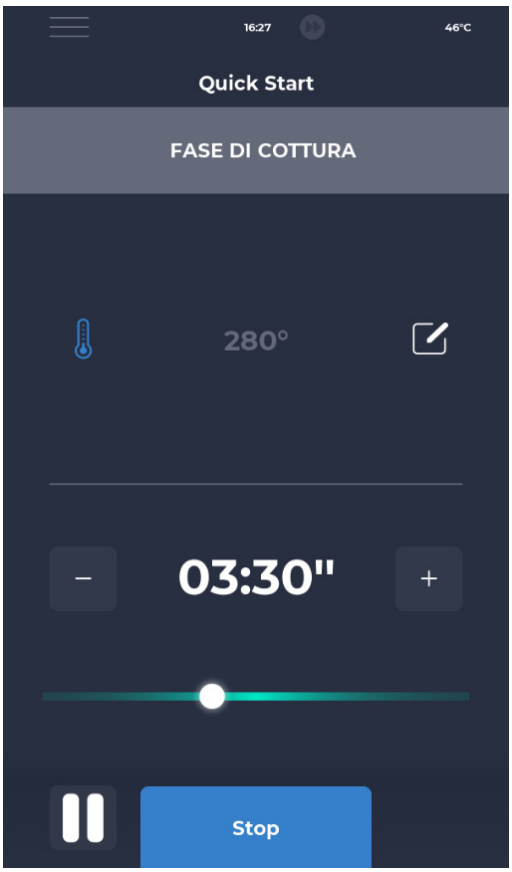
At the top, the name of the current phase is displayed.

Touching the last section enables cooking time adjustment.



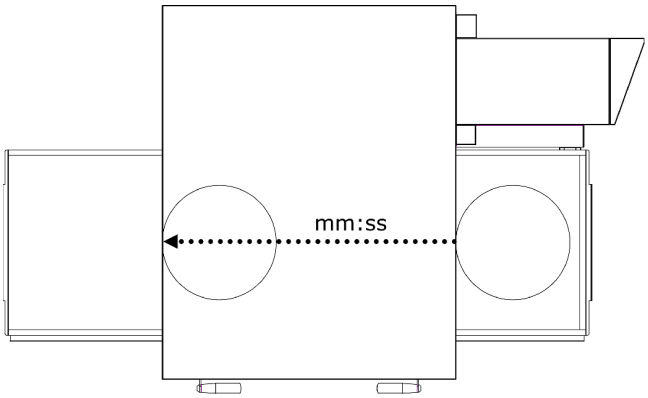
EDIT TEMPERATURE SCREEN

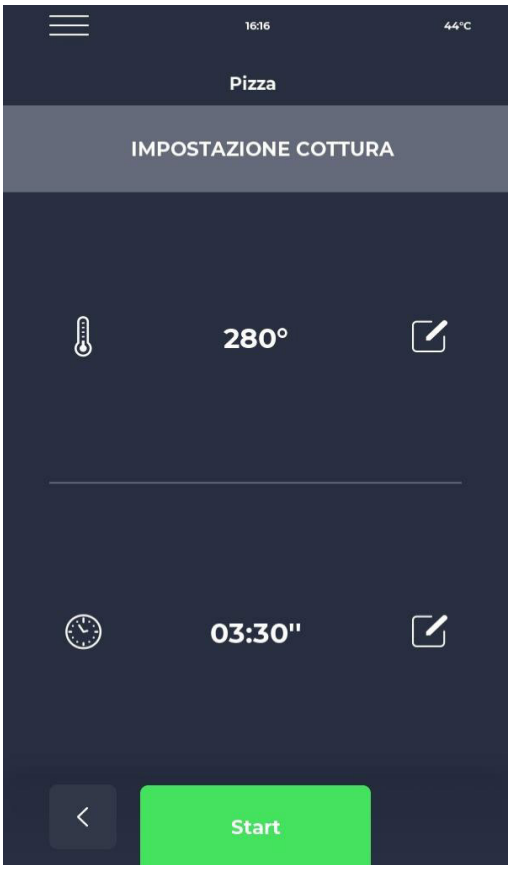
To adjust the temperature, click the temperature change icon and set the desired temperature by scrolling with the slider or clicking the plus/minus buttons.



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. To adjust the cooking time, click on the clock icon and set the desired cooking time, scrolling with the slider or clicking the plus/minus buttons.

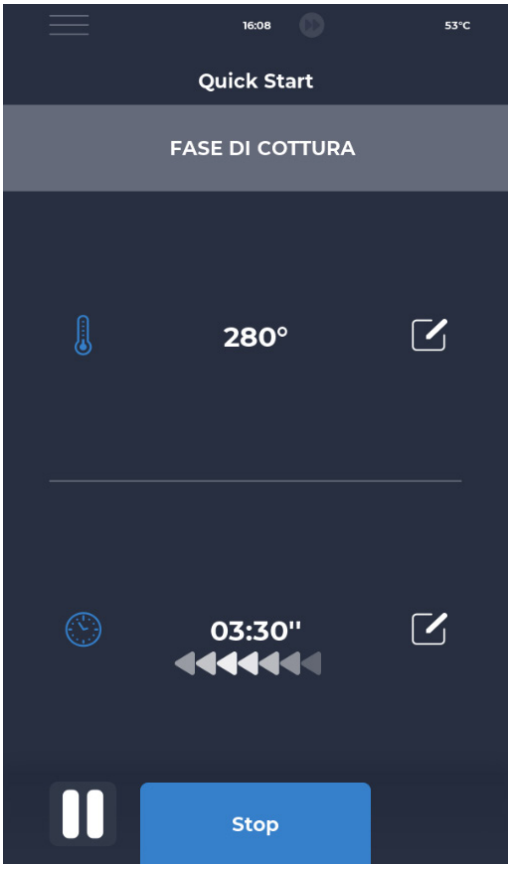




STARTING A CYCLE

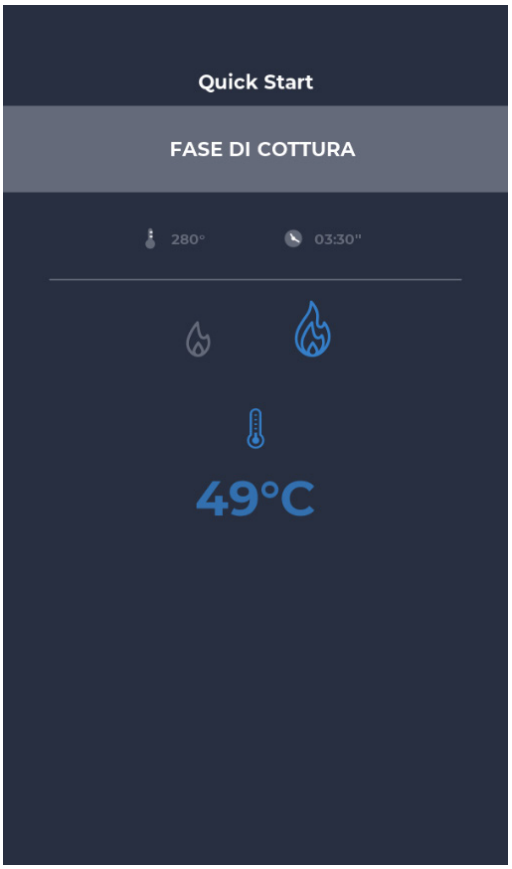
CYCLE START-UP SCREEN

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



STARTED CYCLE screen

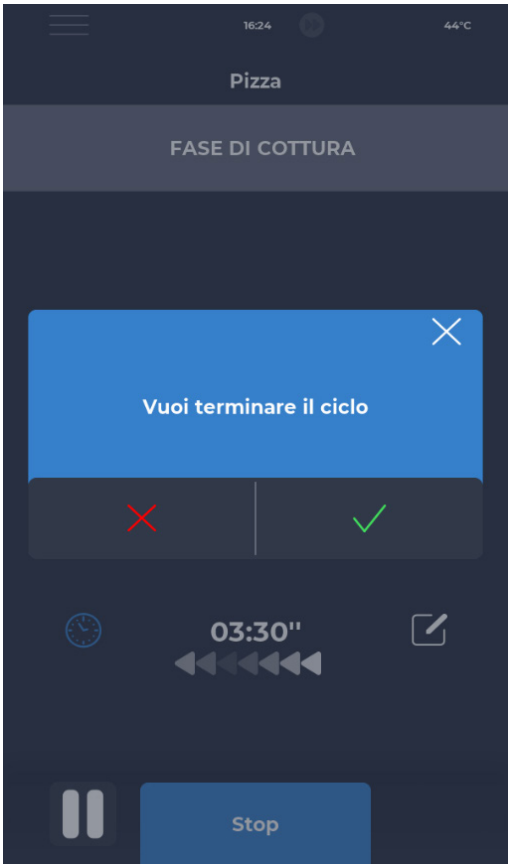
turns blue to signal the start of the cycle. A series of animated arrows will appear below the timer, indicating the moving conveyor. The direction of the arrows indicates the direction in which the conveyor is moving.



PROGRESSIVE STARTED CYCLE Screen

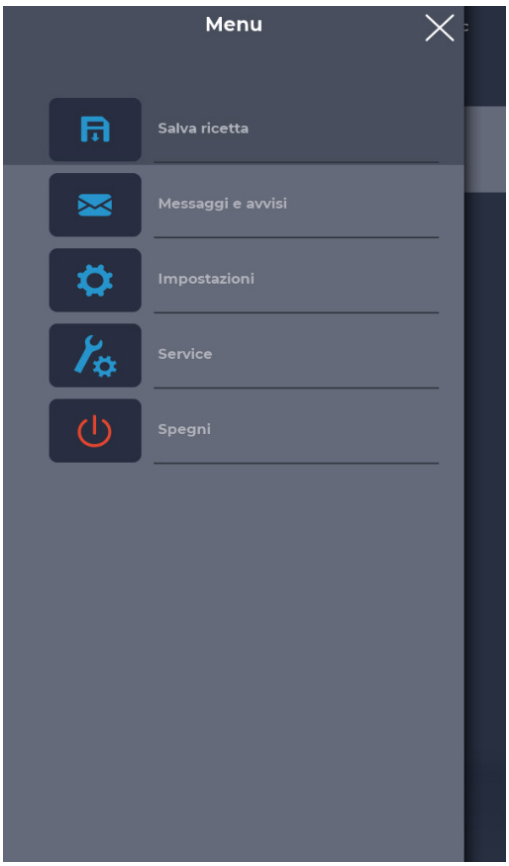
Approximately five seconds after the cycle has started, the display shows the current chamber temperature under the THERMOMETER icon, as it is an infinite time cycle with the cooking of the product determined by the exit of the oven tunnel, the time is not shown.

The temperature value is coloured blue if the burners are heating up. The large flame icon indicates that the burners are working at full capacity to reach the temperature required by the user. The small flame icon indicates that the temperature required by the user has been reached. Both flames switch off, as do the burners, when the actual temperature recorded in the cooking chamber rises more than 5°C above the setpoint.



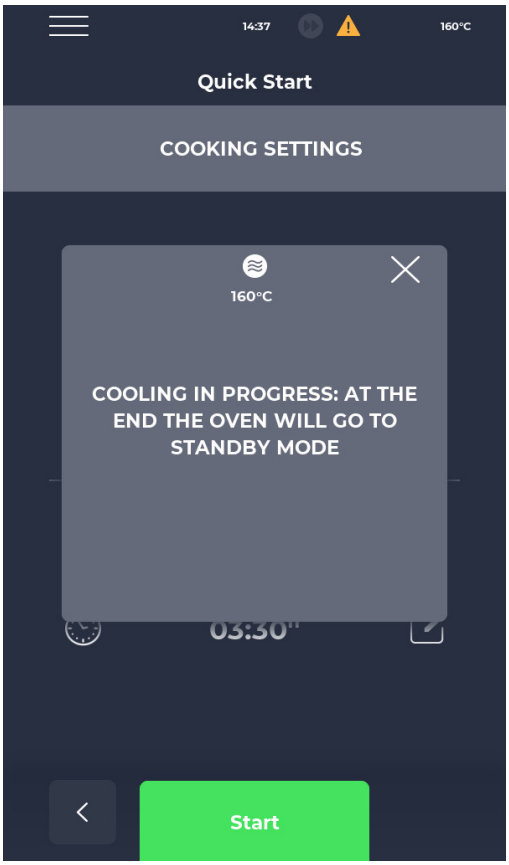
CYCLE STOP screen

Any cycle can be stopped by selecting the blue STOP button. If no confirmation is entered, the corresponding pop-up window disappears after about 10 seconds.



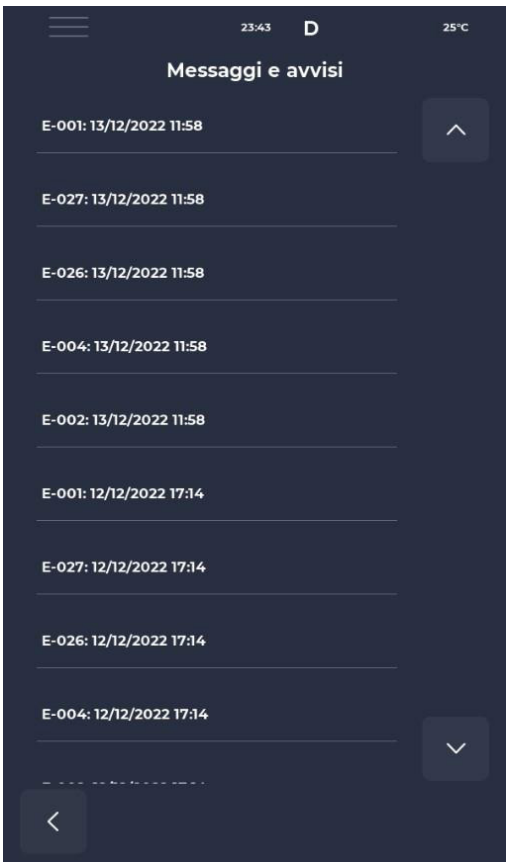
OVEN SWITCH-OFF screen

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.



COOLING MODE 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.

SETTINGS SCREEN

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

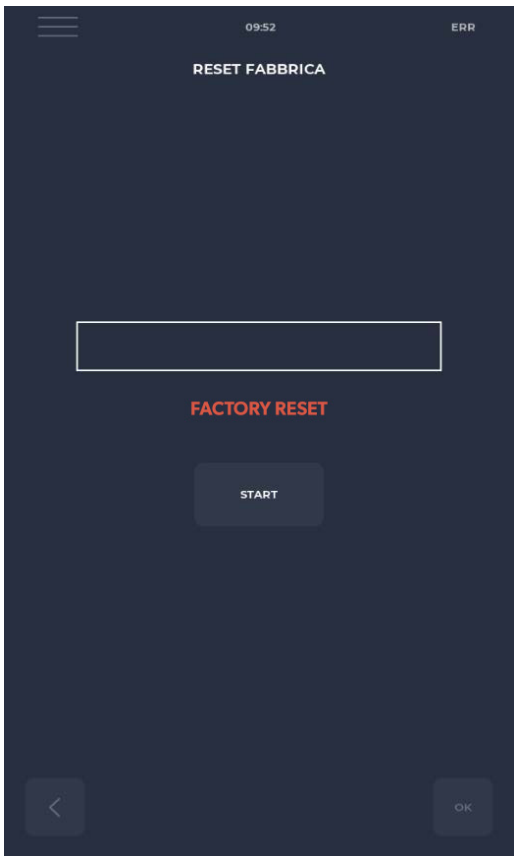
DATE AND TIME EDIT SCREEN

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.

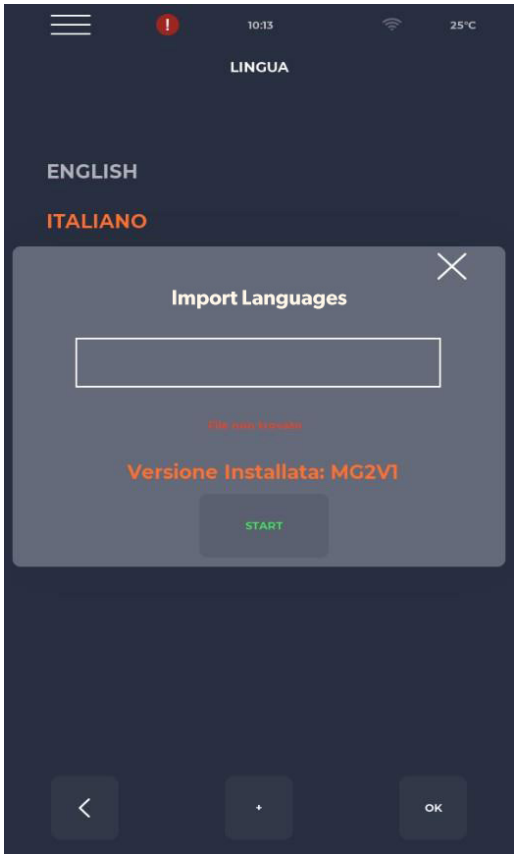


RESTORING FACTORY SETTINGS

FACTORY RESET SCREEN

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

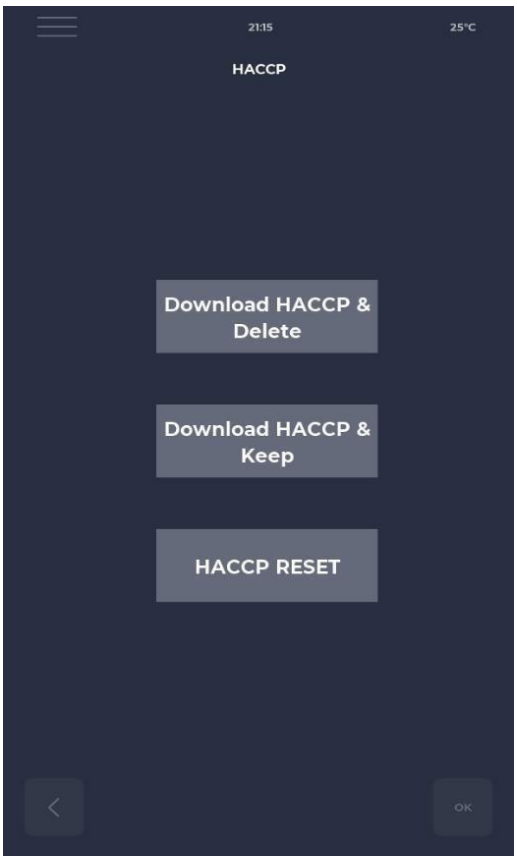
Depending on the password level, the following actions are allowed: User level: deletes the HACCP register and user recipes while the manufacturer recipes return to their default state.



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

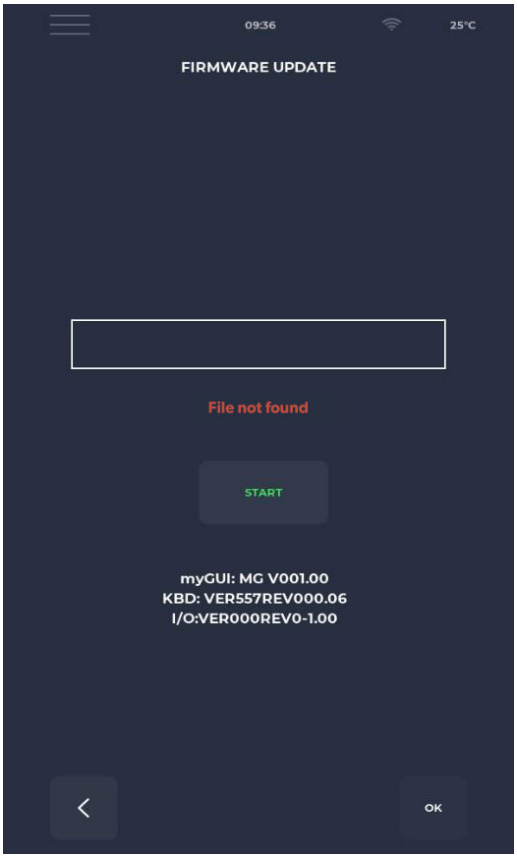
HACCP SCREEN

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

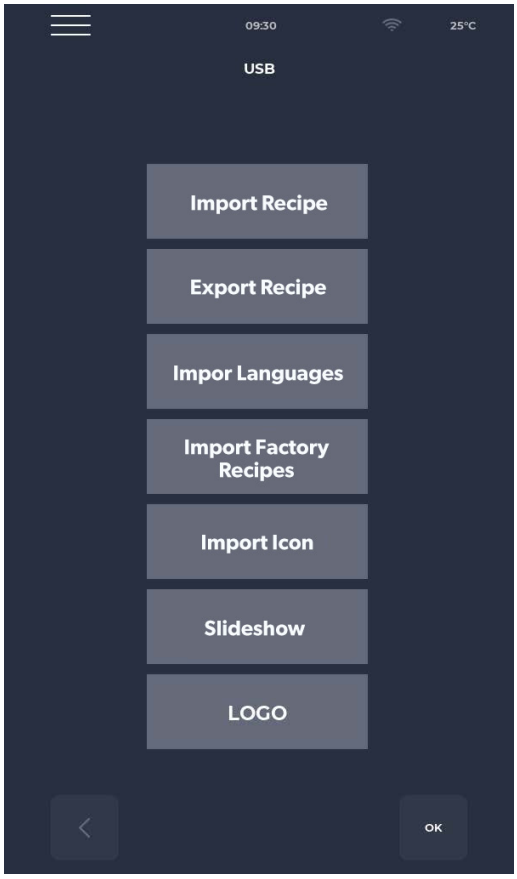
Enables updating the board's firmware.

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 seconds after the start-up, the alarm referring to I/O board firmware versions and parameters is shown.	Manual	Critical error, no action possible
E-1	KEYBOARD-BASE CONNECTION Lack of communication between display and power board.	Automatic, when correct keyboard-base communication is restored	If cooking, it enters STOP mode, otherwise no action possible
E-2	SAFETY THERMOSTAT. No voltage on input A.T. clamp 55.	Automatic, when input voltage is detected the alarm resets.	If cooking, it enters STOP mode, otherwise possible access to service
E-27 E-5	COMPONENTS COMPARTMENT TEMPERATURE. Overtemperature (greater than P122) on NTC keyboard and/or power board probes.	Automatic, when input voltage is detected the alarm resets.	If cooking, it enters STOP mode, otherwise possible access to service
E-4 3 E-48 4 E-37 18	TOP/BOTTOM/PLATE PROBE FAILURE This alarm appears if the probe is: - short-circuited - interrupter - out of range	This alarm is self-resetting, meaning that when the cause of the fault is cleared, the alarm automatically resets.	If cooking, it enters STOP mode
	RESTART FROM POWER FAILURE 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 (from power failure to the moment the voltage returns) exceeds parameter P207 (expressed in minutes), the oven restarts showing this alarm and in stand-by mode.		

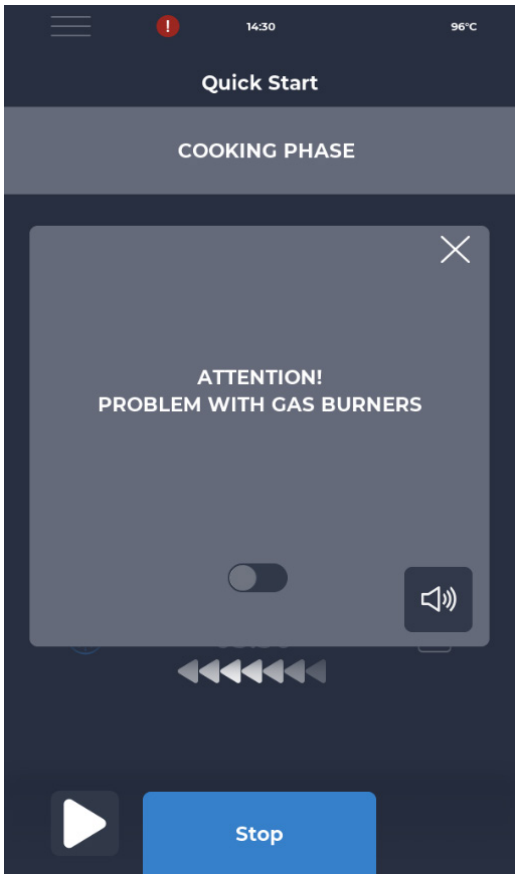
NON-SUSPENSIVE ALARMS

These alarms are displayed yet they do not suspend cooking

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

PARAMETERS

Code	Description	u.o.m.	Password	DEF	MIN	MAX
P5	Key-press buzzer activation		NO PSWD	0	0	1
P6	Base board buzzer volume		NO PSWD	100	0	100
P10	Simplified cooking screen pop-up time		NO PSWD	10	0	120
P144	Time zone setting		NO PSWD	2	0	37
P145	DST time activation		NO PSWD	1	0	1
P250	Temperature difference for HACCP printing	°C	NO PSWD	5	0	20
P251	Statistics sending time to the Cloud	h	NO PSWD	24	0	1000
P290	Belt direction		NO PSWD	0	0	1

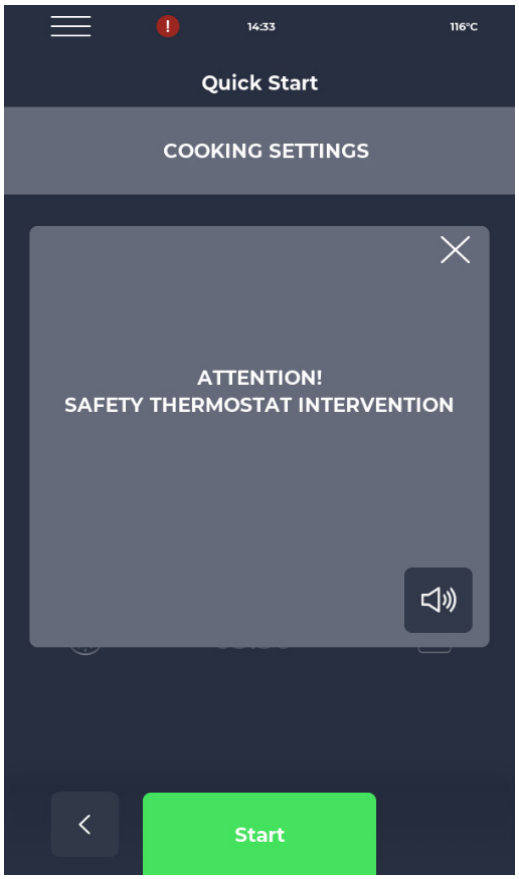


ERROR SCREENS

GAS ERROR SCREEN

When the display shows a GAS ERROR, the following problems may have occurred:

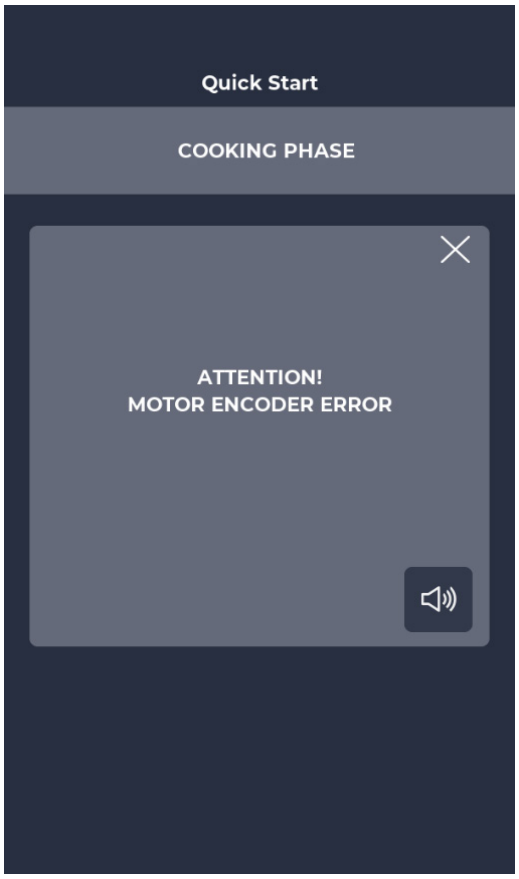
- Problem with the oven gas supply, gas is not detected by the solenoid valve. To resolve this error, check the gas supply system of the oven.
- Problem with the gas pressure. If the pressure is too low, the oven goes into alarm. To solve this error, check the gas pressure.
- Malfunction of the Brahma control unit. To resolve this error, check that the Brahma control unit is functioning using a tester, otherwise contact the service department.
- Scintillator malfunction. Contact service.
- Error set pause time of fan motor. Contact service.



SAFETY THERMOSTAT ACTIVATION screen

The safety thermostat is activated if it is incorrectly connected or the oven has reached critical temperatures, i.e. above 430°C.

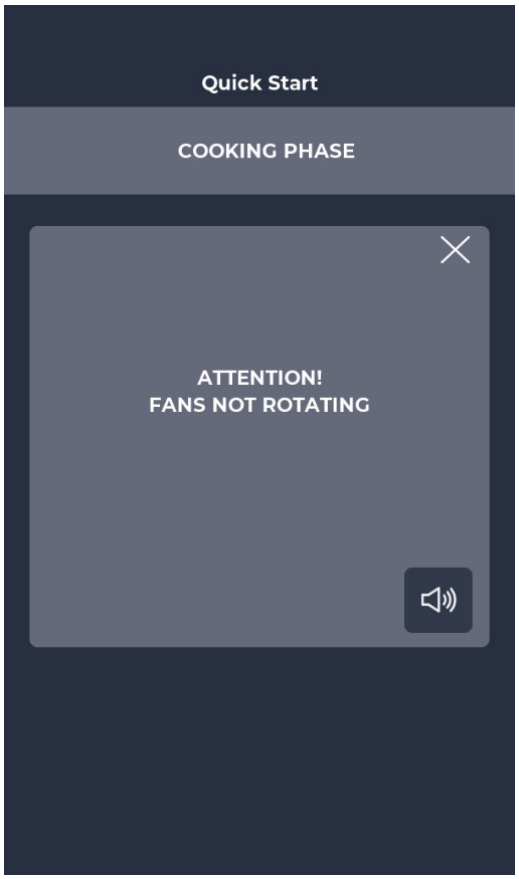
To solve this error, let the oven cool down and check the wiring if necessary, then reset the safety thermostat with the reset button.



BELT MOTOR ALARM screen

When the display shows an error related to the conveyor belt motor, this may be necessary:

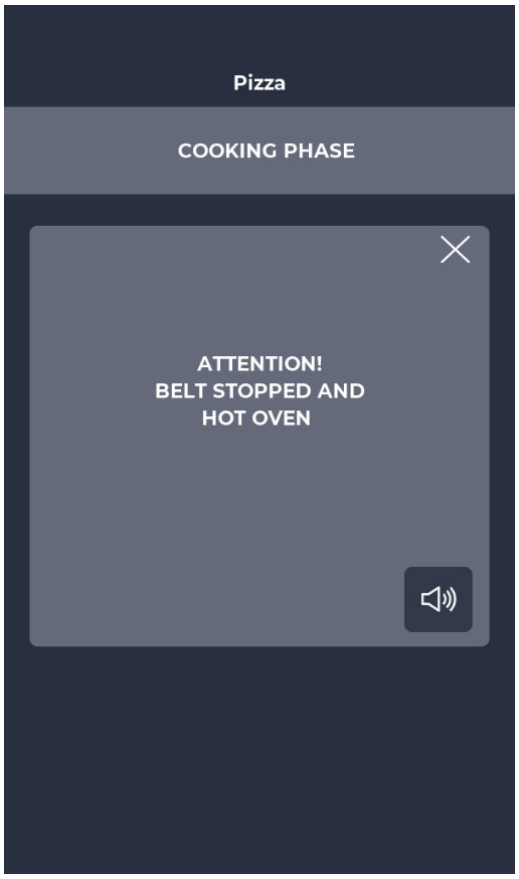
- Check the connection between base board and conveyor belt motor control board.
- Check the absence of the capacitor on the conveyor belt motor.



VENTILATION MOTOR ALARM screen

When the display shows a ventilation motor error, the following problems may have occurred:

- Motor fault, contact service.
- The fan rotation sensor needs to be reset, contact service.
- The wiring of the fan rotation sensor is damaged, contact service.



CONVEYOR BELT OVERHEATING Screen

If the conveyor belt is paused for more than five minutes when the oven temperature is high, the oven stops to prevent damage to the belt. The message is displayed five minutes after the belt is paused.

PRODUCTIVITY

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

	OVP055/ GAS	OVP056/ GAS	OVP057/ GAS	OVP058/ GAS
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 quantity 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:
De-energise the oven by turning the power switch.
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

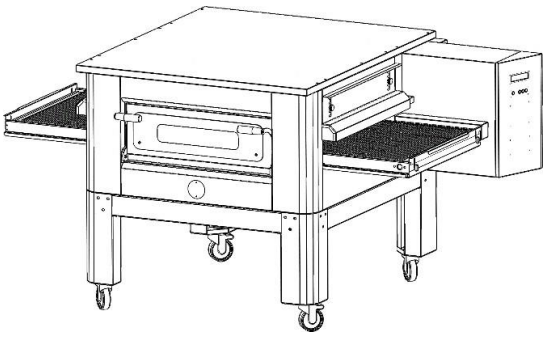
For any extraordinary maintenance, repair and/or replacement, contact an authorized operator who meets the technical-professional requirements required by current regulations.

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

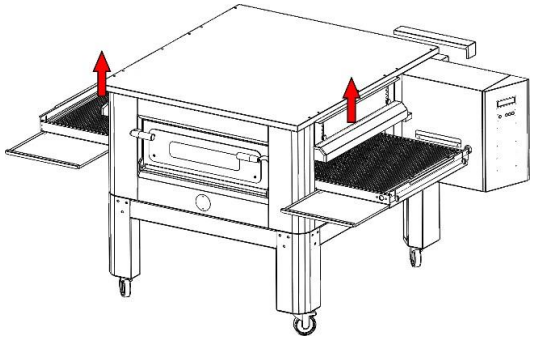
BELT DISMANTLING AND ASSEMBLY

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

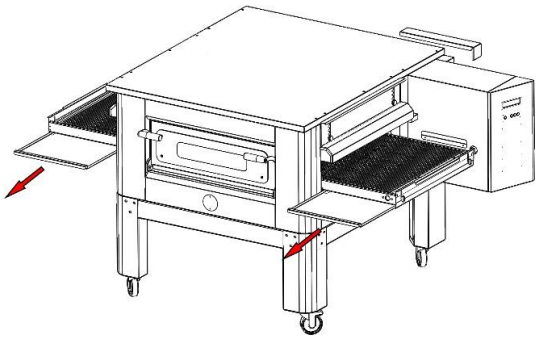
1.



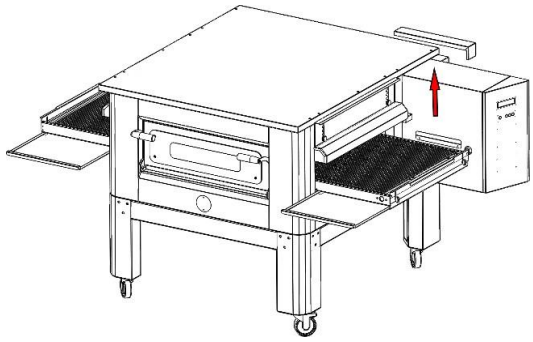
2.



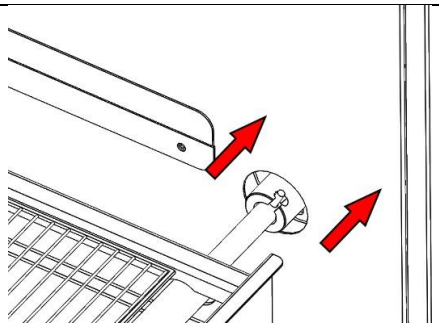
3.



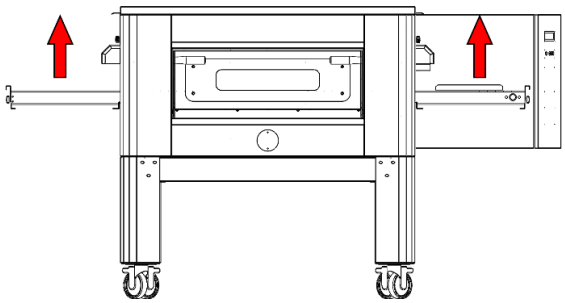
4.



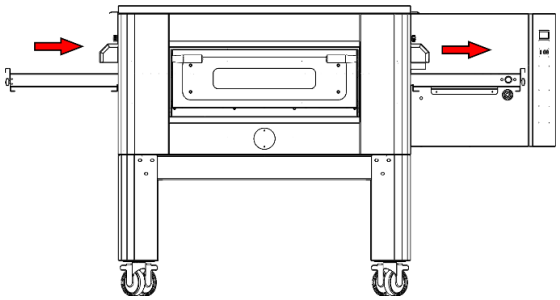
5.



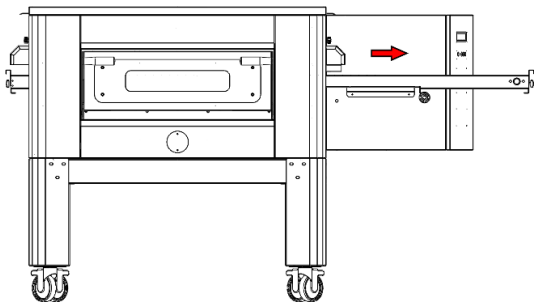
6.



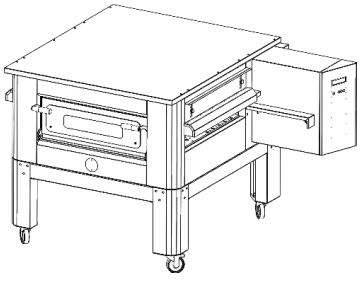
7.



8.



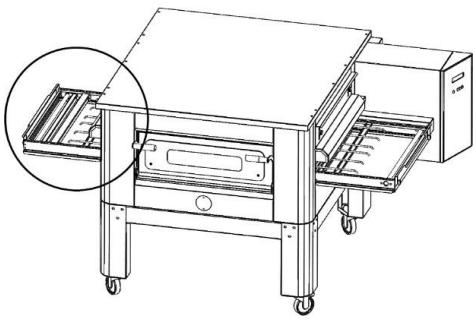
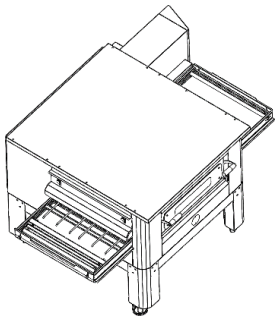
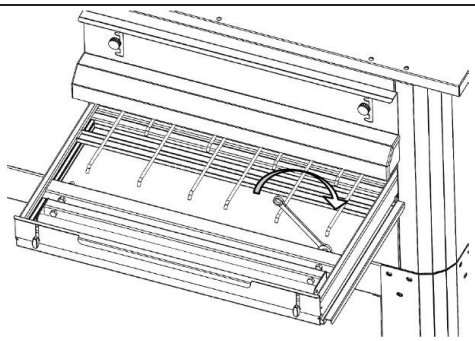
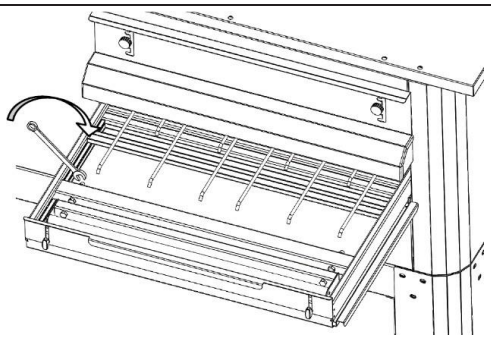
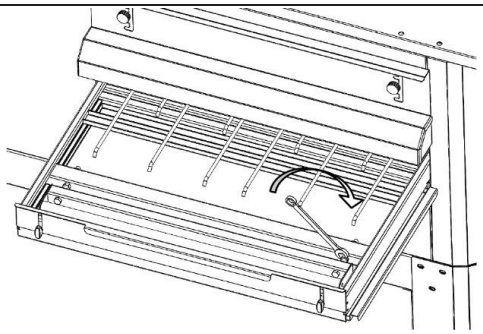
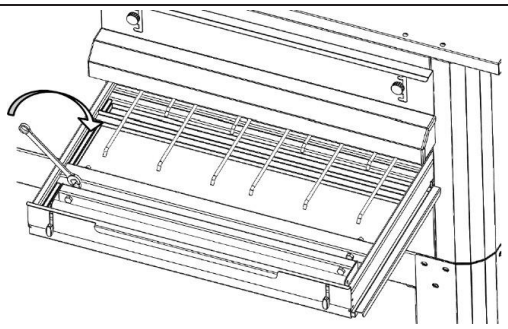
9.



BELT ADJUSTMENT

IT IS RECOMMENDED TO PERIODICALLY CHECK THE BELT TENSION, TO WORK CORRECTLY AND PREVENT MALFUNCTIONS MUST BE CONSTANTLY IN TENSION

To tighten the belt, turn the indicated nuts clockwise, to loosen it turn them anti-clockwise.

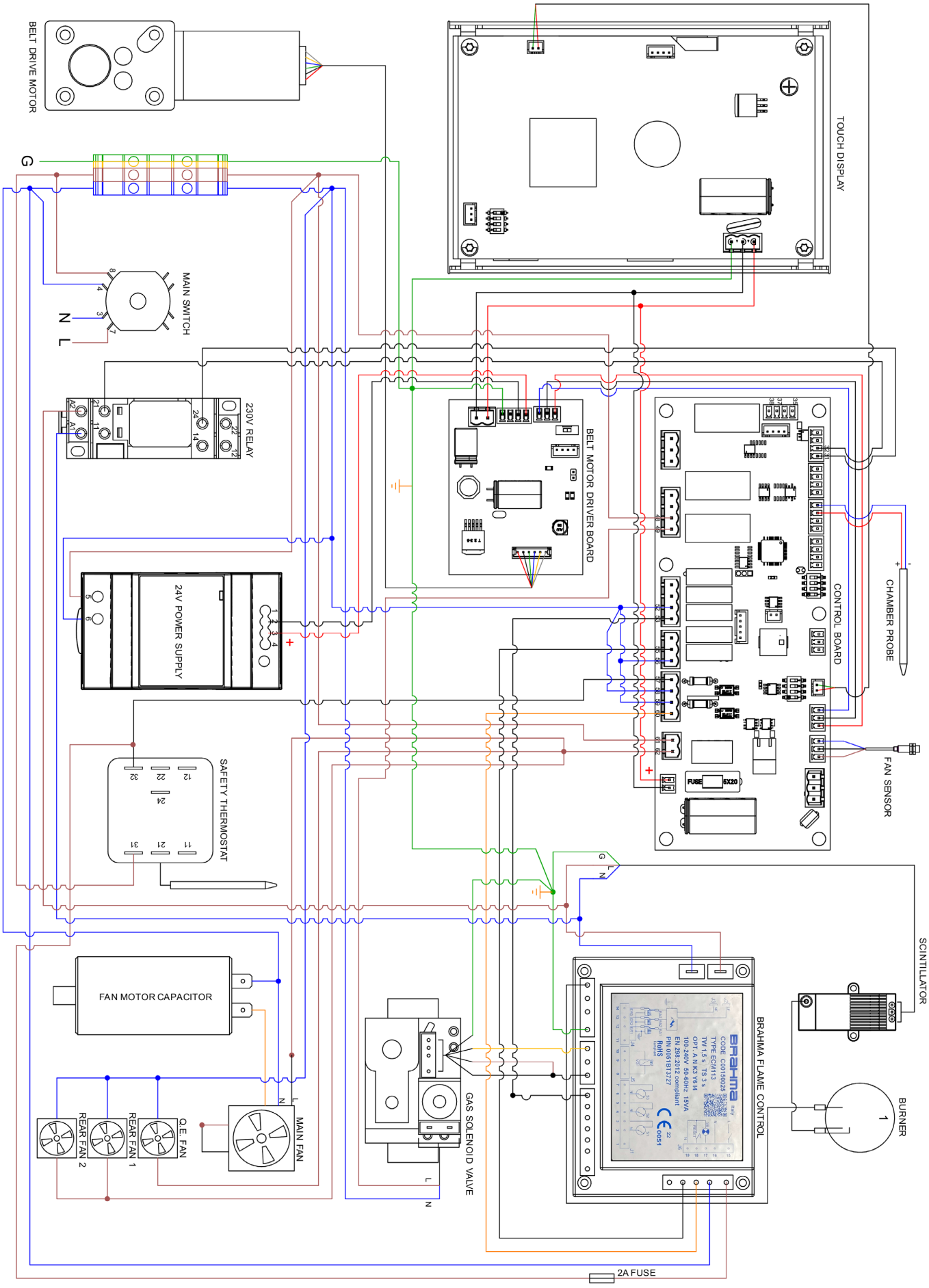
1.		2.	
3.	 WRENCH N°13	4.	
5.		6.	
7.			

DISPOSAL

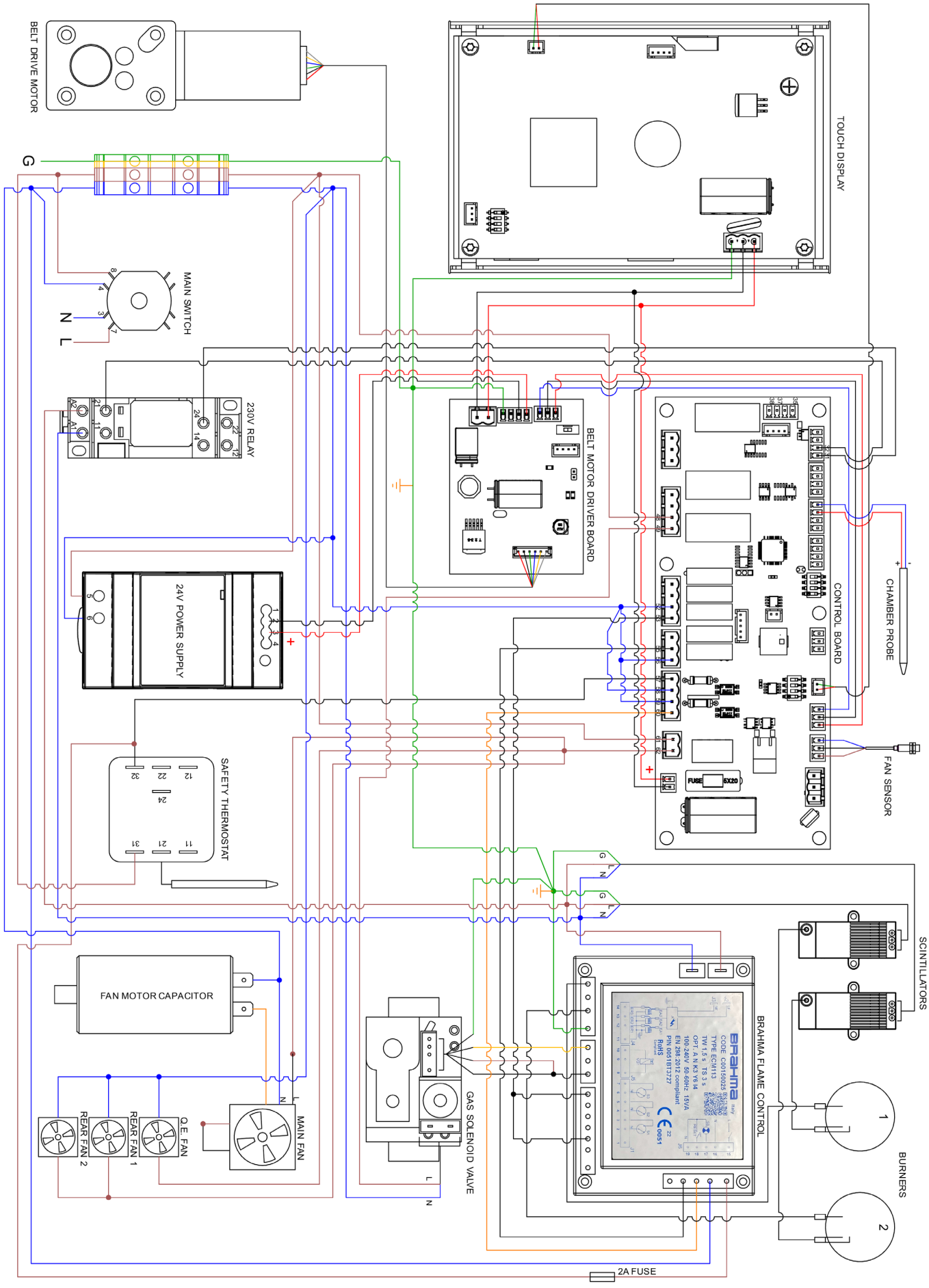
GENERAL WARNINGS

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

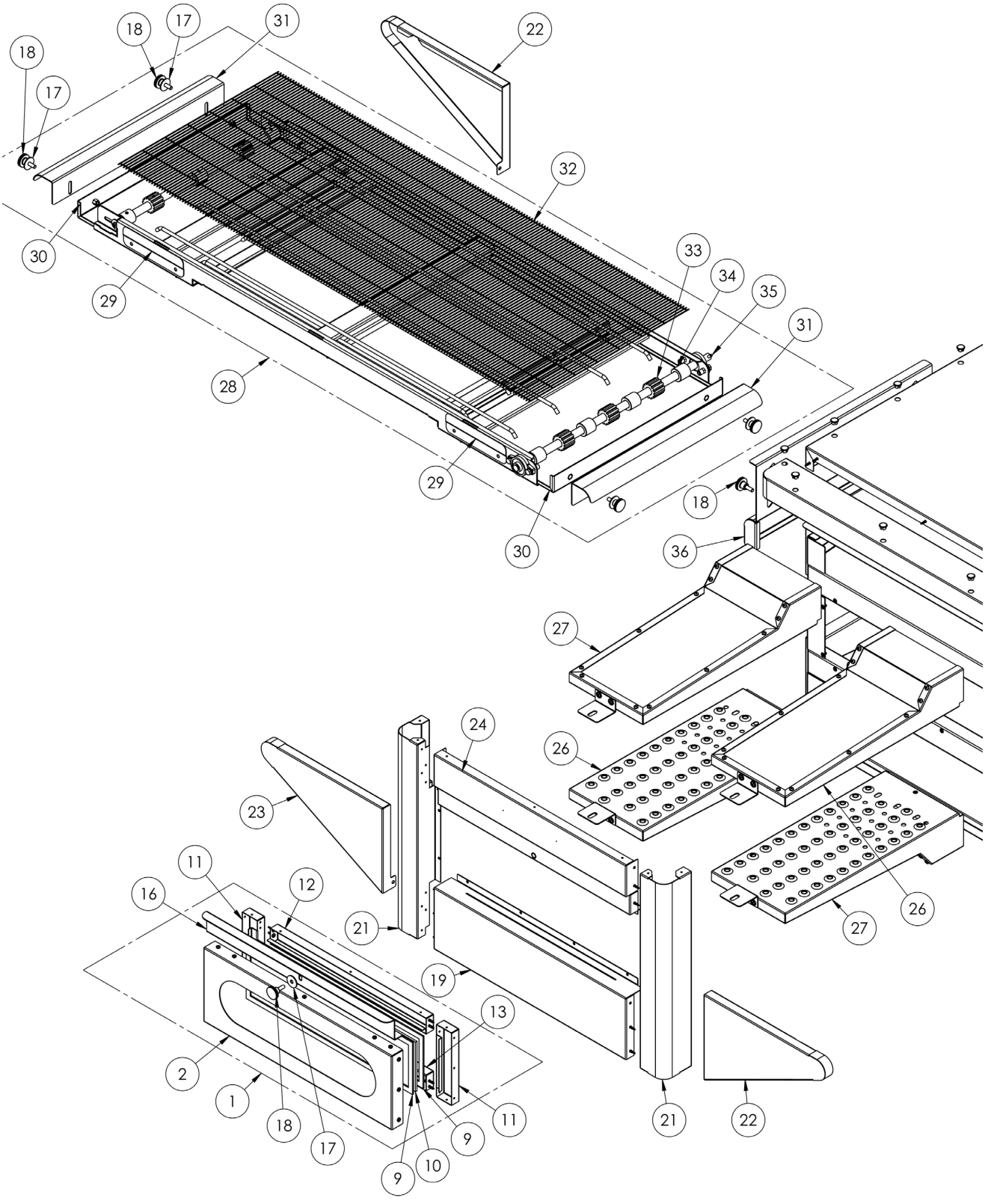
WIRING DIAGRAM C/40 - GAS

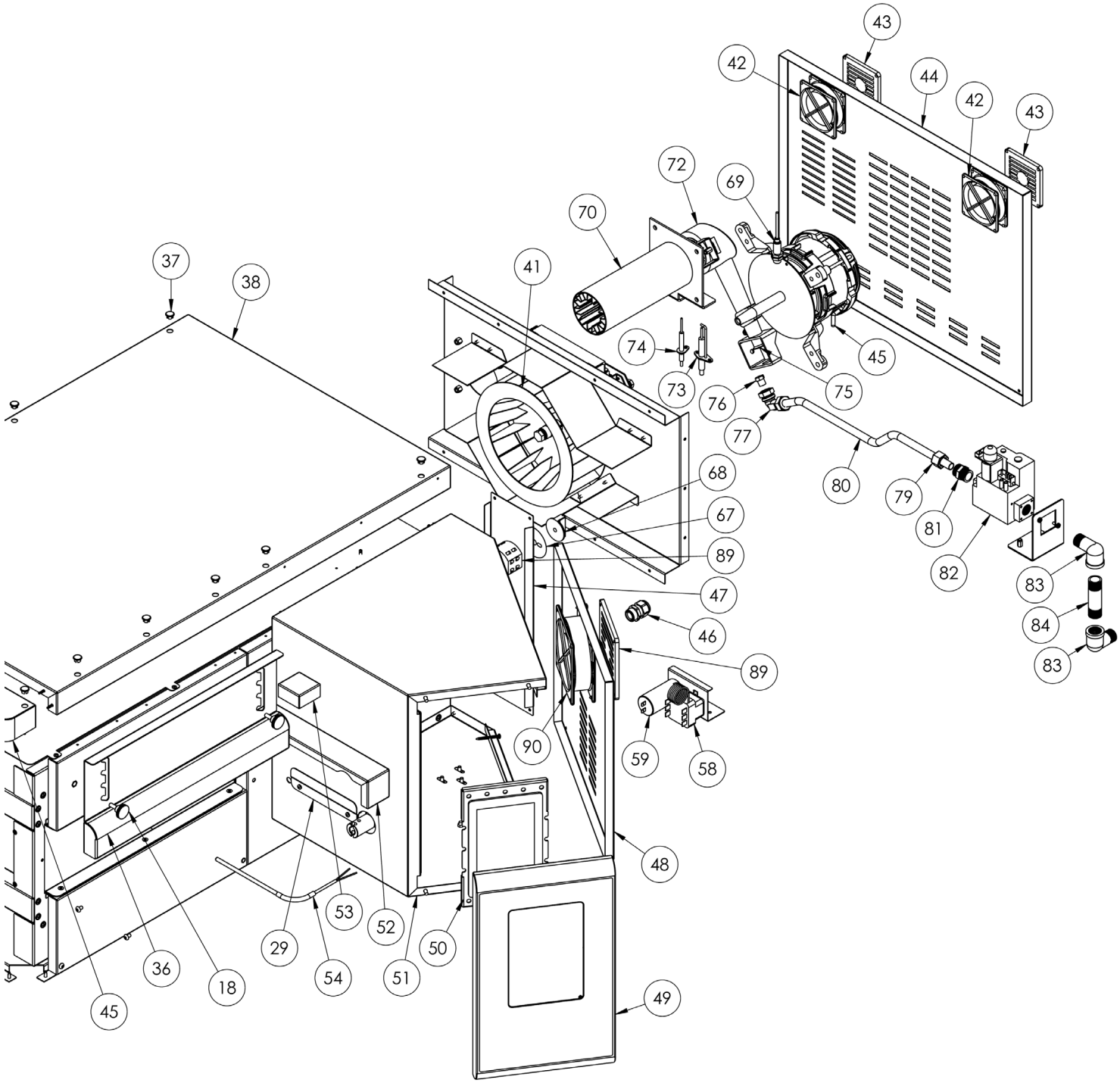


WIRING DIAGRAM C/50, C/65, C/80 - GAS

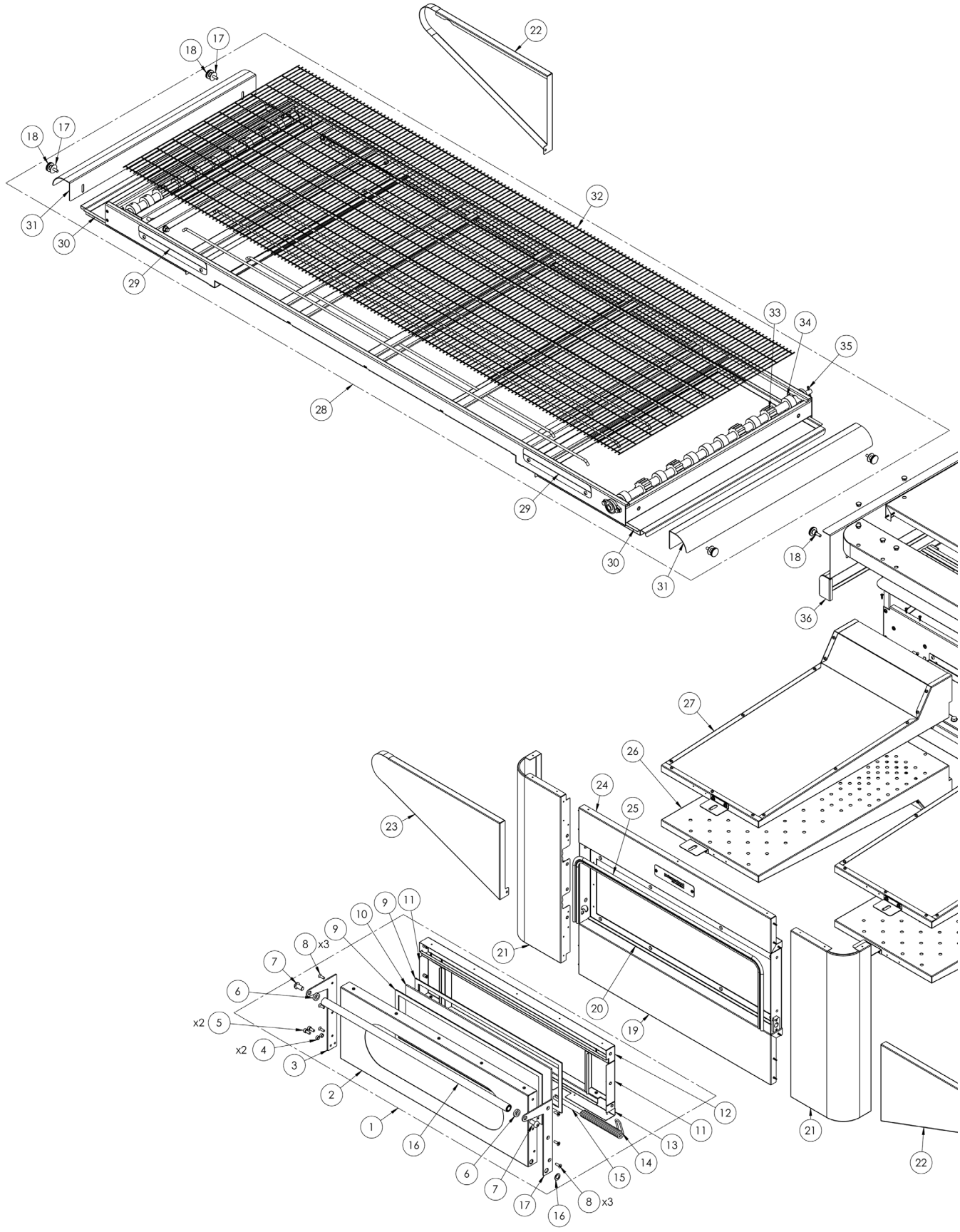


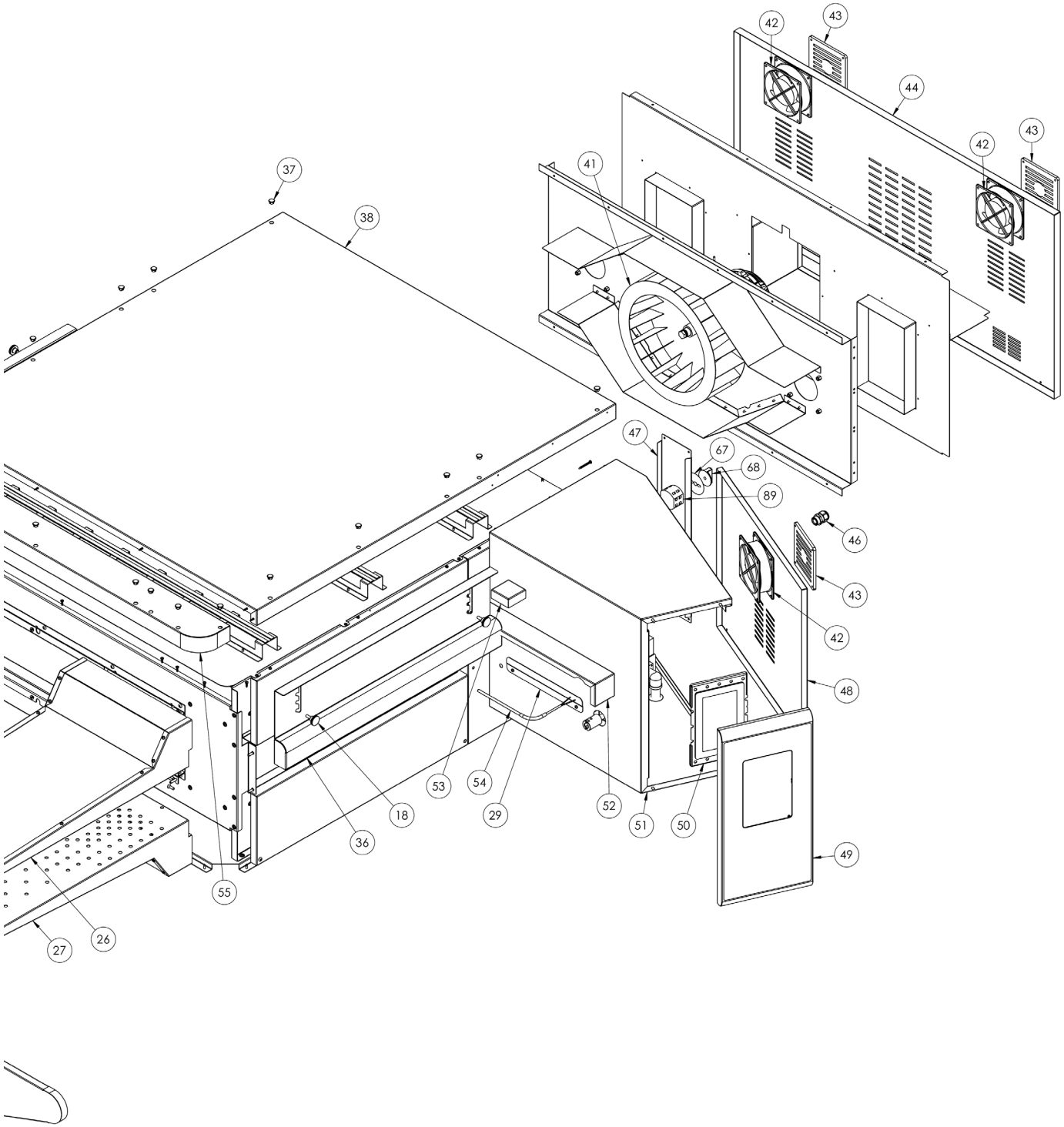
OVP055 EXPLODED VIEW



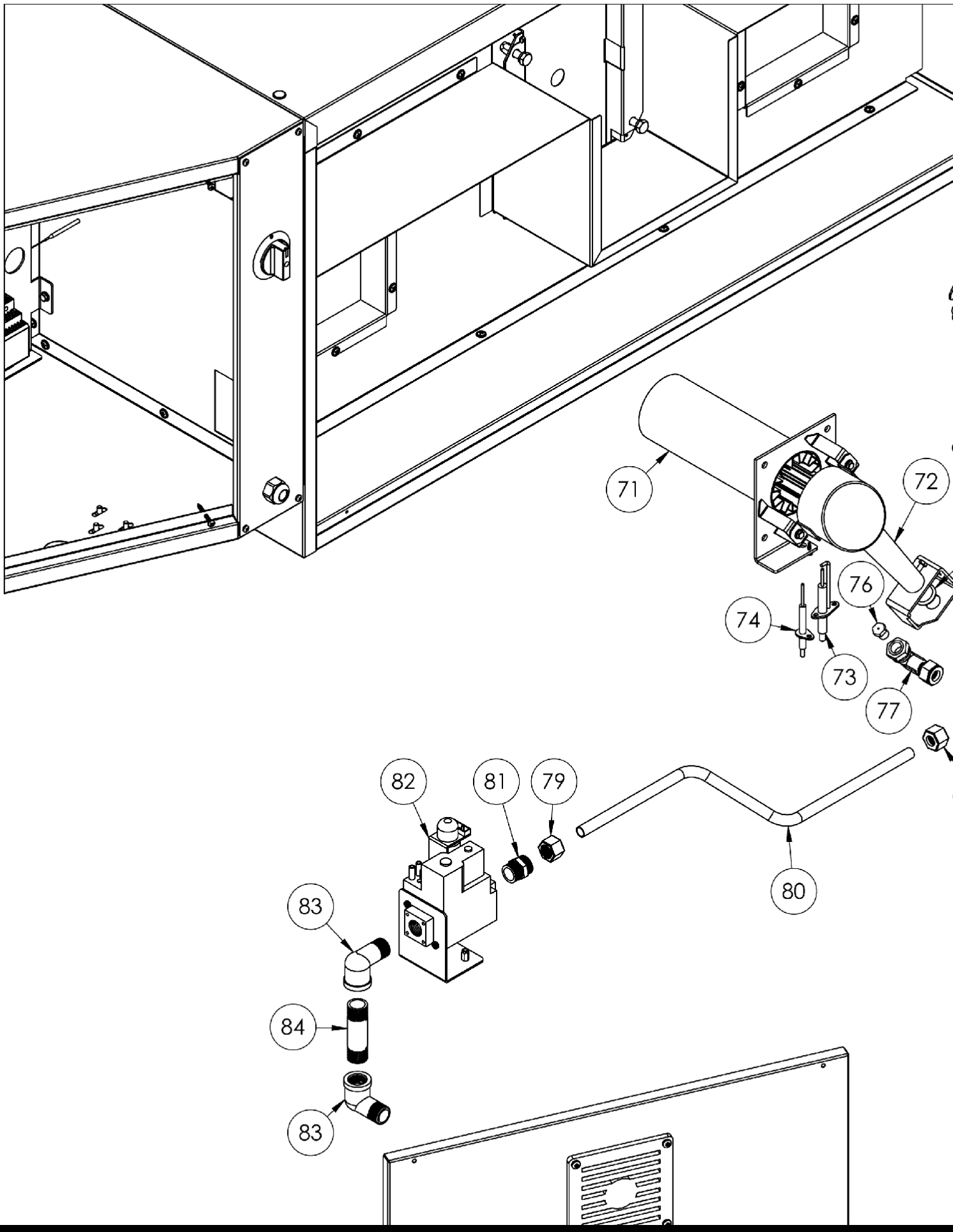

43
42
44
42
43
72
69
70
37
38
41
74
73
45
76
75
77
80
79
81
82
83
84
83
68
67
89
47
46
89
90
59
58
48
53
52
50
29
54
51
36
18
45
49

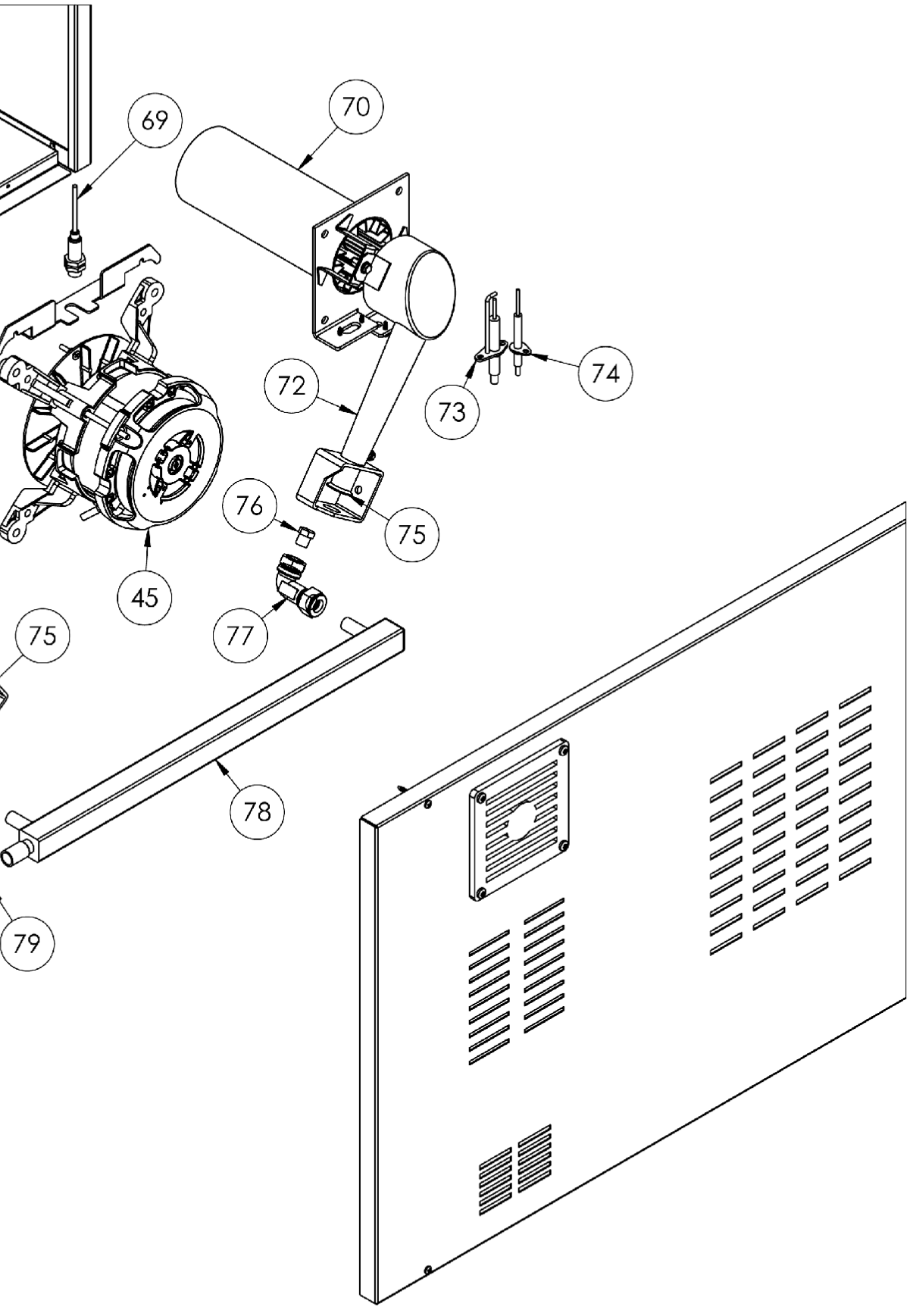
OVP056, OVP057 & OVP058 EXPLODED VIEW



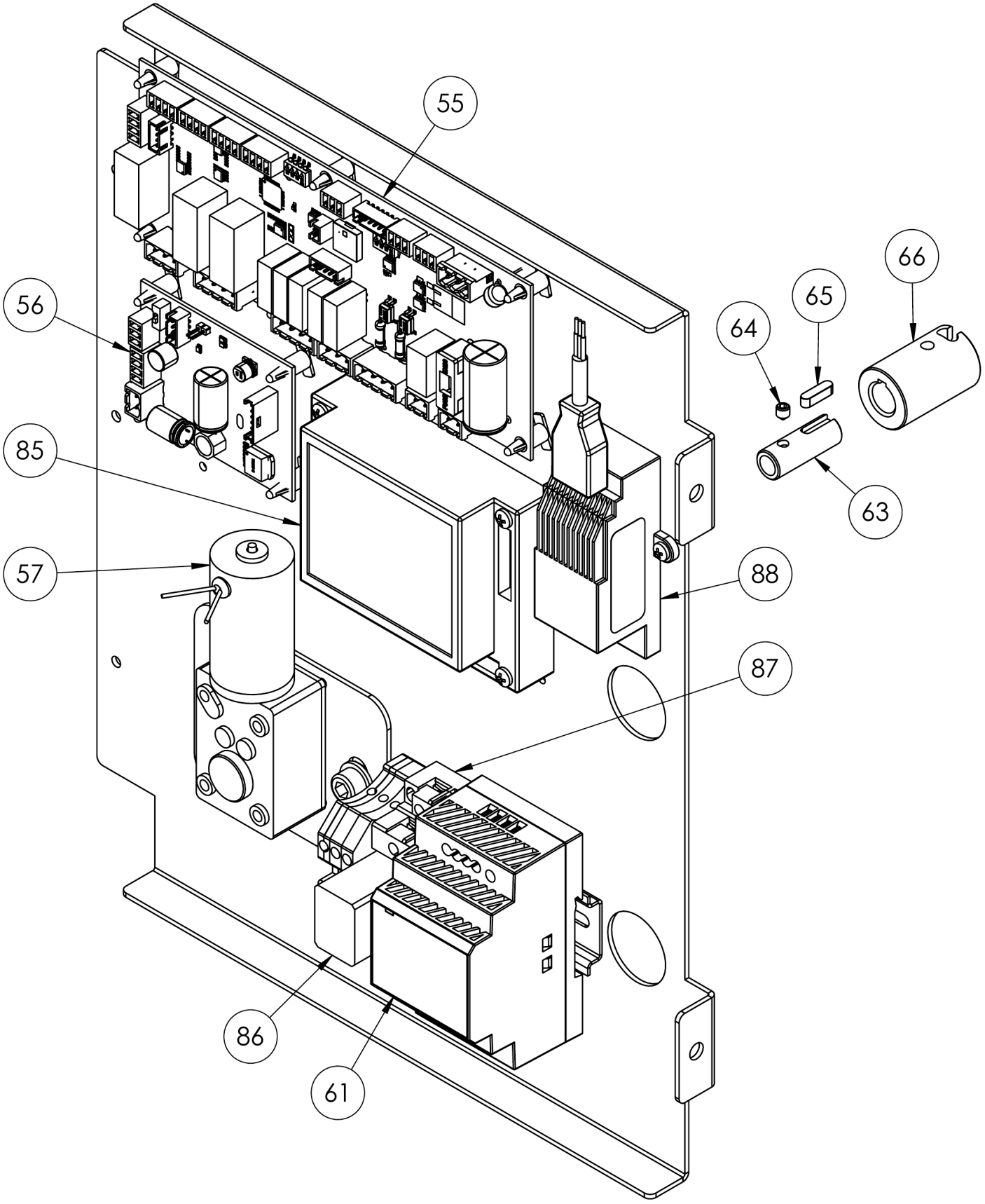

42
43
44
43
42
41
37
38
47
67
68
89
46
43
42
48
49
18
36
53
54
29
52
51
50
55
26
27

OVP056, OVP057 & OVP058 EXPLODED VIEW

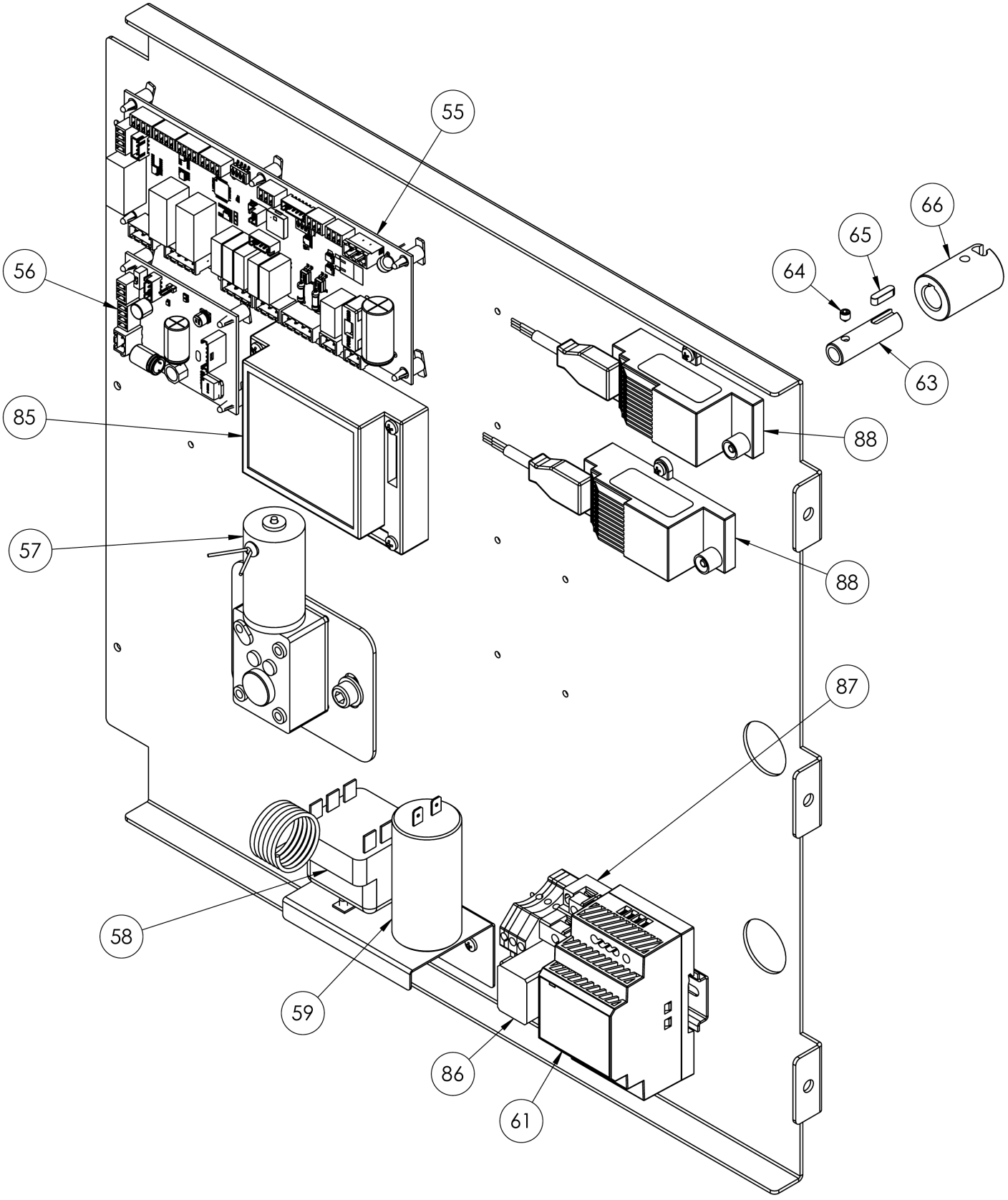



69
70
72
73
74
75
76
45
77
75
78
79

OVP055



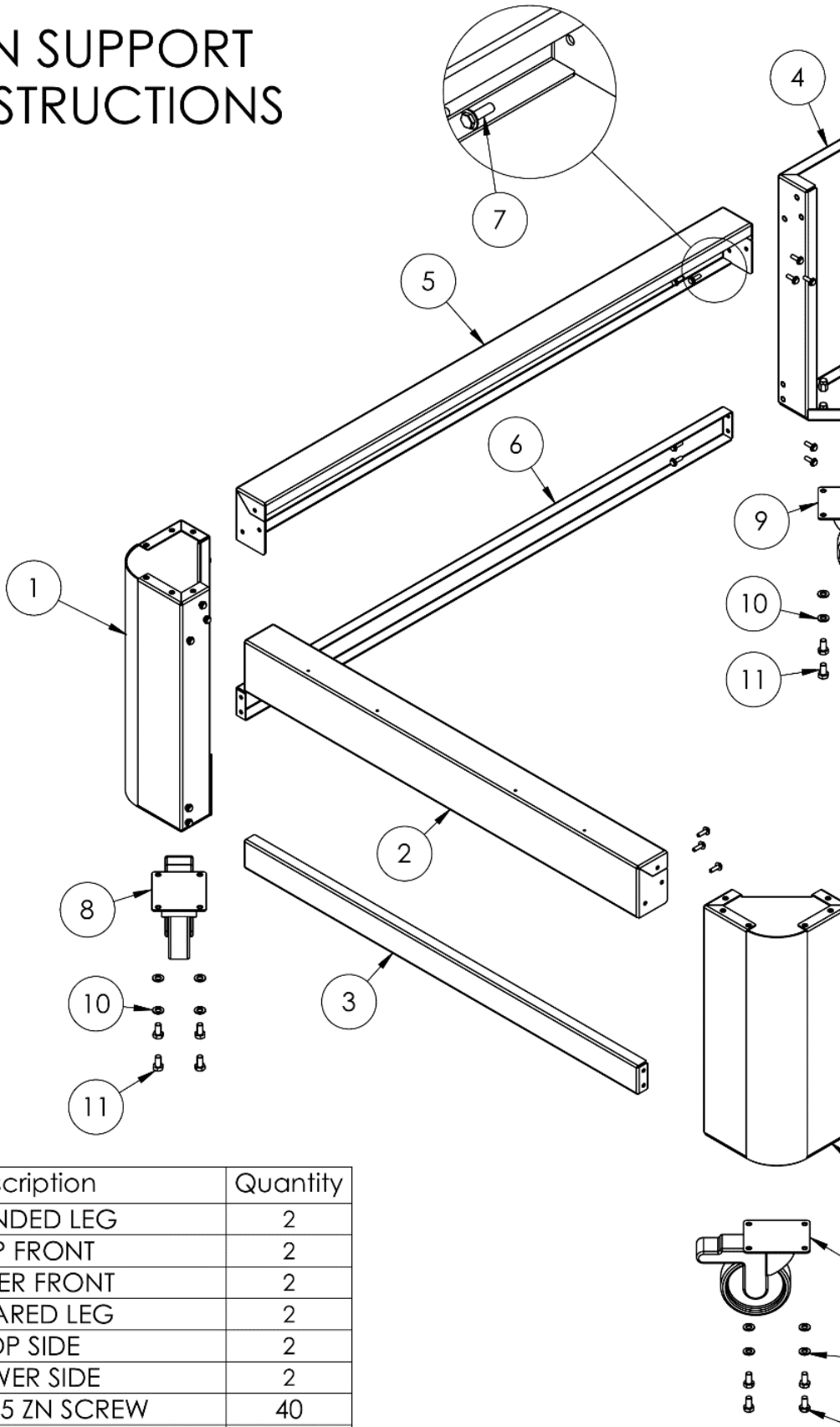
OVP056, OVP057, OVP058



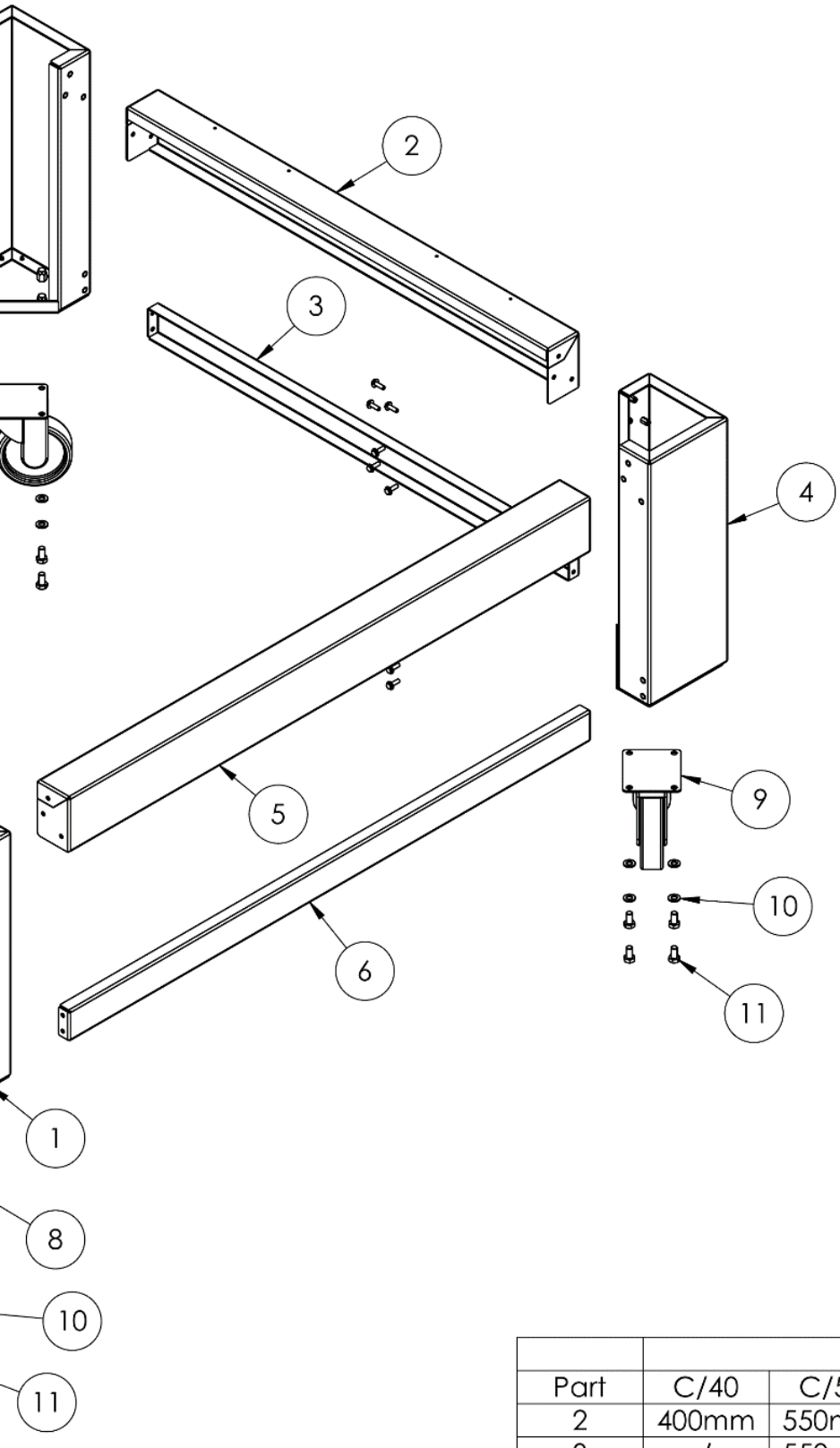
POS	DESCRIPTION	OVP055/G	OVP056/G	OVP057/G	OVP058/G
1	Complete door unit	7A010403	7A010408	7A010413	7A010417
2	Door	4P050108	4P050106	4P050105	4P050107
3	Left backplate	/	4P100066	4P100066	4P100066
4	Door thickness washer	/	3R030030	3R030030	3R030030
5	Screw	/	5V500118	5V500118	5V500118
6	Handle spacers	/	3R030021	3R030021	3R030021
7	Screw	/	5V500120	5V500120	5V500120
8	Screw	/	5V500016	5V500016	5V500016
9	Door gasket	5G100006	5G100005	5G100005	5G100005
10	Door glass	5V010015	5V010021	5V010021	5V010021
11	Right/Left inner door	4C020221	4C020215	4C020212	4C020217
12	Top inner door	4C020220	4C020214	4C020210	4C020219
13	Bottom inner door	4C020220	4C020222	4C020223	4C020224
14	Spring	/	5M500016	5M500016	5M500016
15	Spring shaft	/	3A050790	3A050790	3A050790
16	Door handle	4M030021	4M010306	4M010305	4M010307
17	Washer	5R500044	5R500044	5R500044	5R500044
18	Knob	5P100052	5P100052	5P100052	5P100052
19	Bottom front unit	4F200346	4F200342	4F200340	4F200344
20	Door frame	/	4T020112	4T020110	4T020114
21	Right/Left column	4C011016	4C011014	4C011010	4C011015
22	Conveyor belt right cover	4C010893	4C010885	4C010881	4C010889
23	Conveyor belt left cover	4C010895	4C010887	4C010883	4C010891
24	Top front unit	4F200347	4F200343	4F200341	4F200345
25	Door gasket	/	5G100005	5G100005	5G100005
26	Left complete spreader	7D010101	7D010119	7D010120	7D010122
27	Right complete spreader	7D010100	7D010119	7D010120	7D010122
28	Complete belt unit	7N010202	7N010206	7N010211	7N010216
29	Conveyor belt cover support	4S001026	4S001004	4S001004	4S001004
30	Belt pan	4P010306	4P010311	4P010310	4P010312
31	Rayed belt end	4P010406	4P010407	4P010408	4P010409
32	Conveyor belt	5R010700	5R010705	5R010710	5R010715
33	Conveyor belt drive gear	5I200066	5I200061	5I200061	5I200063
34	Conveyor belt gear track	5I200056	5I200051	5I200051	5I200053
35	Transmission plug	5S100104	5S100104	5S100104	5S100104
36	Sliding hood	4C041003	4C041001	4C041000	4C041002
37	Top hole cover	5T100009	5T100009	5T100009	5T100009
38	Oven top	4C030118	4C030116	4C030115	4C030117
41	Radial fan	5V050010	5V050011	5V050013	5V050016
42	Cooling fan	5V050005	5V050001	5V050001	5V050001
43	Cooling fan protection	5P100301	5P100300	5P100300	5P100300
44	Back panel	4P010736	4P010733	4P010731	7P010735
45	Radial fan motor	5M020701	5M020701	5M020701	5M020701

POS	DESCRIPTION	OVP055/G	OVP056/G	OVP057/G	OVP058/G
46	Cable gland	5P100002	5P100002	5P100002	5P100002
47	System panel	4P010742	4P010742	4P010740	4P010740
48	Electrical panel door	4P050503	4P050501	4P050500	4P050502
49	Painted front control panel	4F200561	4F200561	4F200560	4F200560
50	Touch board	5D010320	5D010320	5D010320	5D010320
51	System panel chassis	4S030198	4S030196	4S030195	4S030197
52	Drive joint protection	4P020218	4P020216	4P020215	4P020219
53	Thermocouple protection	4S050101	4S050100	4S050100	4S050100
54	Thermocouple	5T010216	5T010216	5T010216	5T010216
55	Core board	5S010150	5S010150	5S010150	5S010150
56	Conveyor belt motor driver	5C010940	5C010940	5C010940	5C010940
57	Conveyor belt motor	5M010107	5M010107	5M010107	5M010107
58	Safety thermostat	5T010014	5T010014	5T010014	5T010014
59	Radial fan motor capacitor	5C001017	5C001017	5C001017	5C001017
61	Board power supply	5A010115	5A010115	5A010115	5A010115
63	Reduction belt joint	3R010400	3R010400	3R010400	3R010400
64	Grain	5G510003	5G510003	5G510003	5G510003
65	Key	5I500010	5I500010	5I500010	5I500010
66	Belt joint	3G010011	3G010011	3G010011	3G010011
67	0/1 Label	5E200750	5E200750	5E200750	5E200750
68	0/1 Knob	5M200008	5M200008	5M200008	5M200008
69	Motor sensor	5S010078	5S010078	5S010078	5S010078
70	Right exchanger pipe	5T020065	5T020065	5T020065	5T020065
71	Left exchanger pipe	5T020066	5T020066	5T020066	5T020066
72	Burner	5B010030	5B010030	5B010030	5B010030
73	Ignition electrode	5E010210	5E010210	5E010210	5E010210
74	Detection electrode	5E010211	5E010211	5E010211	5E010211
75	Air regulation bushing	5B100045	5B100045	5B100045	5B100045
76	Nozzle	See technical data page			
77	Nozzle holder	5R010075	5R010075	5R010075	5R010075
78	Gas collector	/	5C010851	5C010850	5C010850
79	Bicone nut	5D500095	5D500095	5D500095	5D500095
80	Collector pipe	5T020083	5T020084	5T020085	5T020086
81	Solenoid valve connection	5R010350	5R010350	5R010350	5R010350
82	Solenoid valve	5E010250	5E010250	5E010250	5E010250
83	Elbow connection	5R010306	5R010306	5R010306	5R010306
84	Pipe connection	5R010320	5R010320	5R010320	5R010320
85	Flame control board	5C010920	5C010920	5C010920	5C010920
86	230V Relay	5R020100	5R020100	5R020100	5R020100
87	Relay socket	5Z001010	5Z001010	5Z001010	5Z001010
88	Sparkler	5S010601	5S010601	5S010601	5S010601
89	System cooling fan protection	5P100300	5P100300	5P100300	5P100300
90	System cooling fan	5V050001	5V050001	5V050001	5V050001

TUNNEL OVEN SUPPORT ASSEMBLY INSTRUCTIONS



Part	Description	Quantity
1	ROUNDED LEG	2
2	TOP FRONT	2
3	LOWER FRONT	2
4	SQUARED LEG	2
5	TOP SIDE	2
6	LOWER SIDE	2
7	TE M5x15 ZN SCREW	40
8	WHEEL WITH BRAKE	2
9	WHEEL WITHOUT BRAKE	2
10	D.8 ZN WASHER	16
11	VITE TE M8X16 ZN	16



	Lenght			
Part	C/40	C/50	C/65	C/80
2	400mm	550mm	800mm	900mm
3	/	550mm	800mm	900mm
5	770mm	815mm	990mm	1180mm
6	/	815mm	990mm	1180mm

NOTES

OVP055 • KINN 16inch Belt Conveyor Pizza Oven Natural Gas - with Stand

OVP056 • KINN 20inch Belt Conveyor Pizza Oven Natural Gas – with Stand

OVP057 • KINN 26inch Belt Conveyor Pizza Oven Natural Gas – with Stand

OVP058 • KINN 32inch Belt Conveyor Pizza Oven Natural Gas – with Stand

KINN

Distributed by RG Distributors Ltd T/A Ecatering | Unit 7 Jade Business Park | Spring Road | Seaham | SR7 9DR

0333 358 3678 **sales@ecatering.co.uk** **www.ecatering.co.uk**