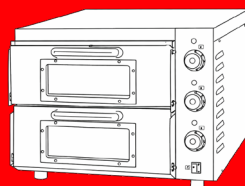


CONTENDER

STEP UP TO THE PLATE



CONTENDER ELECTRIC PIZZA OVEN

OVP028

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I. INTRODUCTION

THANK YOU FOR PURCHASING A CONTENDER ELECTRIC PIZZA OVEN. OUR PRODUCTS ARE OF THE HIGHEST QUALITY AND COME WITH COMPREHENSIVE AFTER SALES SERVICE. THIS INSTRUCTION MANUAL CONTAINS IMPORTANT INFORMATION ABOUT THE INSTALLATION, OPERATION, AND MAINTENANCE OF YOUR DEVICE. PLEASE READ THIS MANUAL CAREFULLY BEFORE USING THE APPLIANCE TO ENSURE SAFE AND CORRECT OPERATION.



IMPORTANT

ALWAYS READ ALL INSTRUCTIONS BEFORE OPERATING THIS APPLIANCE. KEEP THIS MANUAL NEAR THE DEVICE AND EASILY ACCESSIBLE FOR FUTURE REFERENCE.

KEY FEATURES

- PROFESSIONAL ELECTRIC PIZZA OVEN FOR COMMERCIAL USE
- PRECISE TEMPERATURE CONTROL WITH THERMOSTAT
- INTERNAL LIGHT FOR MONITORING COOKING PROGRESS
- SUITABLE FOR FRESH OR FROZEN PIZZAS
- DURABLE STAINLESS STEEL CONSTRUCTION
- EASY-TO-USE CONTROL PANEL

2. TECHNICAL SPECIFICATIONS

PLEASE REFER TO THE RATING PLATE ON YOUR APPLIANCE FOR SPECIFIC ELECTRICAL SPECIFICATIONS. THE INFORMATION BELOW PROVIDES GENERAL GUIDANCE:

MODEL	OVPO28
VOLTAGE/FREQUENCY	~240V, 50HZ

NOTE: ALWAYS CHECK THE RATING PLATE ON YOUR SPECIFIC UNIT FOR ACCURATE POWER RATINGS AND SPECIFICATIONS.

3. SAFETY INFORMATION

READ AND FOLLOW ALL SAFETY INSTRUCTIONS CAREFULLY. THE MANUFACTURER DOES NOT ACCEPT LIABILITY FOR ANY DAMAGE OR MALFUNCTION RESULTING FROM NOT FOLLOWING THESE INSTRUCTIONS.

3.1. GENERAL SAFETY

- THIS APPLIANCE IS FOR COMMERCIAL USE ONLY. USE FOR ANY OTHER PURPOSE IS AT THE OWNER'S RISK AND COULD BE DANGEROUS
- THE APPLIANCE MAY ONLY BE INSTALLED, CONNECTED, MAINTAINED, AND REPAIRED BY A QUALIFIED ELECTRICIAN IN ACCORDANCE WITH SAFETY REGULATIONS
- WORK PERFORMED INCORRECTLY PUTS YOUR SAFETY AT RISK
- DO NOT REPAIR OR REPLACE ANY PART OF THE APPLIANCE UNLESS SPECIFICALLY RECOMMENDED IN THIS MANUAL
- THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR DAMAGE CAUSED BY IMPROPER USE OR DEFECTIVE INSTALLATION

3.2. CHILD SAFETY

- CAUTION: KEEP CHILDREN AWAY FROM THIS APPLIANCE
- CHILDREN SHOULD NOT BE LEFT ALONE OR UNATTENDED IN AREAS WHERE THE APPLIANCE IS IN USE
- CHILDREN SHOULD NEVER BE ALLOWED TO SIT OR STAND ON ANY PART OF THE APPLIANCE

3.3. OPERATIONAL SAFETY

- FLAMMABLE MATERIALS SHOULD NOT BE STORED NEAR THE OVEN
- DO NOT MOVE THE APPLIANCE WHILE HOT
- MAINTAIN CONSTANT SUPERVISION OF THE OVEN WHILE IN USE
- USE OVEN MITTS OR PROTECTIVE GEAR WHEN REMOVING FOOD TO AVOID SKIN CONTACT WITH HOT SURFACES
- UNPLUG THE OVEN WHEN NOT IN USE

4. INSTALLATION

INSTALLATION MUST BE PERFORMED BY A QUALIFIED ELECTRICIAN IN ACCORDANCE WITH LOCAL ELECTRICAL CODES AND SAFETY REGULATIONS.

4.1. ELECTRICAL REQUIREMENTS

- CHECK THAT MAINS VOLTAGE AND POWER CABLE RATINGS MATCH THE INDICATIONS ON THE RATING PLATE
- THE RATING PLATE MUST NEVER BE REMOVED FROM THE APPLIANCE
- IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE PROPERLY GROUNDED ACCORDING TO SAFETY REGULATIONS
- IF USING A PLUG AND SOCKET CONNECTION, ENSURE COMPATIBILITY BETWEEN PLUG AND SOCKET
- AVOID USE OF ADAPTERS AND EXTENSION LEADS AS THESE COULD CAUSE OVERHEATING AND RISK OF BURNS

4.2. FIXED CONNECTION REQUIREMENTS

IF A FIXED CONNECTION IS BEING USED, FIT THE POWER LINE WITH AN OMNI-POLAR CIRCUIT BREAKER WITH A CONTACT OPENING GAP EQUAL TO OR GREATER THAN 3MM. THE CIRCUIT BREAKER SHOULD BE INSTALLED IN AN EASILY ACCESSIBLE POSITION IN PROXIMITY TO THE OVEN.

4.3. POSITIONING

- PLACE THE OVEN ON A STABLE, LEVEL, HEAT-RESISTANT SURFACE
- ENSURE ADEQUATE VENTILATION AROUND THE UNIT
- KEEP CLEAR OF WALLS AND OTHER APPLIANCES ACCORDING TO CLEARANCE REQUIREMENTS
- DO NOT POSITION NEAR FLAMMABLE MATERIALS

5. OPERATING INSTRUCTIONS

5.1. CONTROL PANEL FUNCTIONS

YOUR PIZZA OVEN FEATURES THE FOLLOWING CONTROLS:

- **TEMPERATURE KNOB** – TURN THE KNOB TO YOUR DESIRED TEMPERATURE. THE HEATING ELEMENTS WILL BEGIN TO WORK. WHEN THE INDICATOR LIGHT TURNS OFF, THE OVEN HAS REACHED YOUR SET TEMPERATURE
- **MAIN POWER SWITCH** – CONTROLS ON/OFF FOR THE MAIN HEATING ELEMENTS
- **LIGHT SWITCH** – CONTROLS ON/OFF FOR THE INTERNAL OVEN LAMP

5.2. BEFORE FIRST USE

- REMOVE ALL PACKAGING MATERIALS AND PROTECTIVE FILM FROM THE OVEN
- WIPE THE INTERIOR AND EXTERIOR WITH A DAMP CLOTH
- TURN ON THE OVEN AND HEAT TO MAXIMUM TEMPERATURE FOR 15 MINUTES TO BURN OFF ANY MANUFACTURING RESIDUES
- ENSURE ADEQUATE VENTILATION DURING THIS INITIAL HEATING
- ALLOW THE OVEN TO COOL COMPLETELY BEFORE FIRST USE

5.3. COOKING PIZZA

THE OVEN IS DESIGNED TO COOK FRESH OR FROZEN PIZZAS. FOLLOW THESE STEPS FOR BEST RESULTS:

1. CONNECT THE OVEN TO THE POWER SUPPLY
2. TURN ON THE MAIN POWER SWITCH
3. TURN ON THE INTERNAL LIGHT SWITCH IF DESIRED
4. SET THE TEMPERATURE KNOB TO YOUR DESIRED COOKING TEMPERATURE
5. WAIT FOR THE INDICATOR LIGHT TO TURN OFF, INDICATING THE OVEN HAS REACHED TEMPERATURE (APPROXIMATELY 10-15 MINUTES)
6. PLACE PIZZA INTO THE OVEN USING A PIZZA PEEL OR PADDLE
7. MONITOR COOKING PROGRESS THROUGH THE VIEWING WINDOW
8. WHEN PIZZA IS COOKED TO DESIRED LEVEL, CAREFULLY REMOVE USING OVEN MITTS OR HEAT-RESISTANT GLOVES
9. TURN OFF ALL SWITCHES AND UNPLUG WHEN FINISHED



IMPORTANT

MAINTAIN CONSTANT SUPERVISION OF THE OVEN WHILE IN USE. USE OVEN MITTS OR PROTECTIVE GEAR WHEN REMOVING FOOD TO AVOID BURNS FROM HOT SURFACES.

6. MAINTENANCE & CARE

CLEANING THE APPLIANCE THOROUGHLY ON A DAILY BASIS IS KEY TO KEEPING IT IN PERFECT WORKING CONDITION AND PROLONGING ITS LIFE.

6.1. BEFORE CLEANING

- TURN OFF THE APPLIANCE AND UNPLUG FROM THE POWER SUPPLY
- WAIT UNTIL THE OVEN HAS COOLED DOWN COMPLETELY BEFORE STARTING TO CLEAN
- NEVER ATTEMPT TO CLEAN A HOT OVEN

6.2. ROUTINE CLEANING

- CLEAN THE APPLIANCE WITH A DAMP CLOTH USING WATER AND MILD SOAP OR DETERGENT
- DO NOT USE ACID OR ABRASIVE DETERGENTS AS THEY CAN DAMAGE STAINLESS STEEL SURFACES
- FOR STUBBORN DIRT, USE A SYNTHETIC SCRUB SPONGE (NEVER STEEL WOOL)
- RINSE WITH CLEAN WATER AND WIPE DRY WITH A CLEAN CLOTH
- REMOVE ANY SALT RESIDUES CAREFULLY TO PREVENT CORROSION
- CLEAN THE INTERIOR COOKING SURFACE REGULARLY TO PREVENT BUILDUP

6.3. PROHIBITED CLEANING METHODS

- NEVER USE DIRECT WATER JETS TO CLEAN THE APPLIANCE AS WATER MAY ENTER AND DAMAGE INTERNAL COMPONENTS
- DO NOT USE STEEL WOOL PADS AS THEY CAN LEAVE RUST STAINS
- AVOID TOUCHING STAINLESS STEEL SURFACES WITH FERROUS OBJECTS
- DO NOT USE HARSH CHEMICALS, ABRASIVE CLEANERS, OR ACIDIC SUBSTANCES
- NEVER IMMERSE THE APPLIANCE IN WATER



WARNINGS

- TO BE SERVICED BY QUALIFIED PERSONS ONLY
- DO NOT SPRAY WATER ONTO THE PRODUCT OR ELECTRICAL COMPONENTS
- STOP USING IF WIRES, LEAD, OR PLUG ARE WORN
- CHANGE WIRES/LEADS TO THE SAME SPECIFICATIONS OR CONTACT SUPPLIER
- AFTER USAGE, TURN OFF THE POWER SUPPLY AND UNPLUG
- ALLOW THE OVEN TO COOL COMPLETELY BEFORE CLEANING OR MAINTENANCE

7. TROUBLESHOOTING

IF YOU EXPERIENCE PROBLEMS WITH YOUR PIZZA OVEN, PLEASE CHECK THE FOLLOWING BEFORE CONTACTING SERVICE:

PROBLEM	SOLUTION
OVEN DOES NOT HEAT	CHECK POWER CONNECTION. VERIFY POWER SWITCH IS ON. CHECK CIRCUIT BREAKER. CONTACT QUALIFIED TECHNICIAN IF PROBLEM PERSISTS.
INDICATOR LIGHT STAYS ON	OVEN MAY NOT HAVE REACHED SET TEMPERATURE. ALLOW MORE TIME. CHECK THERMOSTAT SETTING. IF PROBLEM CONTINUES, CONTACT SERVICE.
UNEVEN COOKING	ENSURE OVEN HAS FULLY PREHEATED. ROTATE PIZZA DURING COOKING. CHECK THAT HEATING ELEMENTS ARE FUNCTIONING PROPERLY.
INTERNAL LIGHT NOT WORKING	CHECK LIGHT SWITCH IS ON. BULB MAY NEED REPLACEMENT. CONTACT QUALIFIED TECHNICIAN FOR BULB REPLACEMENT.
OVEN OVERHEATING	CHECK THERMOSTAT SETTING. ENSURE ADEQUATE VENTILATION. CONTACT SERVICE IF PROBLEM PERSISTS.

8. WARRANTY TERMS

8.1. COVERAGE

THE CONTENDER ELECTRIC PIZZA OVEN IS COVERED BY A 24-MONTH LIMITED PARTS WARRANTY FROM THE DATE OF PURCHASE AGAINST MANUFACTURING DEFECTS OR WORKMANSHIP FAULTS.

8.2. VALID CONDITIONS

- THE APPLIANCE MUST BE INSTALLED AND OPERATED AS DESCRIBED IN THIS MANUAL
- THE RATING PLATE MUST REMAIN LEGIBLE AND INTACT
- REPAIRS MUST BE CARRIED OUT BY AUTHORISED TECHNICIANS
- PROOF OF PURCHASE MUST BE PROVIDED FOR WARRANTY CLAIMS
- THE APPLIANCE MUST BE USED FOR ITS INTENDED COMMERCIAL PURPOSE ONLY

8.3. EXCLUSIONS

THE WARRANTY DOES NOT COVER AND SHALL BE NULL AND VOID IN CASES OF:

- DAMAGE CAUSED BY DEFECTIVE INSTALLATION OR INAPPROPRIATE USE OF THE APPLIANCE
- MISUSE, ABUSE, OR FAILURE TO FOLLOW OPERATING INSTRUCTIONS
- WEAR AND TEAR FROM NORMAL COMMERCIAL USE
- UNAUTHORISED REPAIRS OR MODIFICATIONS
- DAMAGE FROM FAILURE TO FOLLOW MAINTENANCE AND CLEANING INSTRUCTIONS
- ELECTRICAL DAMAGE FROM INCORRECT VOLTAGE, POWER SURGES, OR INADEQUATE GROUNDING
- USE OF PARTS OR ACCESSORIES NOT SUPPLIED OR APPROVED BY THE MANUFACTURER
- COMMERCIAL USE BEYOND THE APPLIANCE'S RATED CAPACITY

8.4. SERVICE & SUPPORT

IF THE APPLIANCE FAILS TO OPERATE CORRECTLY:

1. STOP USING THE APPLIANCE AND UNPLUG IMMEDIATELY
2. DO NOT ATTEMPT SELF-REPAIR
3. CONTACT YOUR AUTHORISED DISTRIBUTOR OR SERVICE PROVIDER WITH PROOF OF PURCHASE AND THE MODEL NUMBER
4. FOLLOW GUIDANCE FROM THE AUTHORISED SERVICE REPRESENTATIVE
5. ONLY USE REPLACEMENT PARTS SUPPLIED OR APPROVED BY THE MANUFACTURER

USE ONLY AS INTENDED. OPERATE SAFELY. MAINTAIN REGULARLY.



IMPORTANT

THE MANUFACTURER CANNOT BE HELD LIABLE FOR ANY FAULTS CAUSED BY DEFECTIVE INSTALLATION OR INAPPROPRIATE USE OF THE APPLIANCE. IN SUCH CASES, THE WARRANTY SHALL BE NULL AND VOID.

OVPO28 · CONTENDER 410MM COMPACT TWIN DECK ELECTRIC PIZZA OVEN. UP TO 8 X 8 INCH PIZZAS



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