

Pizza Equipment Range

Operating Manual Pizza Equipment Range

DR12, DR16, PO4, PO4+4



PANTHEON
Catering Equipment



0800 0461570
www.pantheonco.co.uk

Featured Devices

Pizza Equipment Range

This Manual covers the following Devices from the Servery Range:

- DR12, DR16 – 12" & 16" Dough Rollers
(Pictured Bottom Left)
- PO4 – Single deck Pizza Oven
(Pictured Top Right)
- PO4+4 – Double deck Pizza Oven
(Pictured Bottom Right)



Table of Contents

<i>Introduction.....</i>	<i>1</i>
<i>Warnings and Precautions.....</i>	<i>1</i>
<i>General.....</i>	<i>1</i>
<i>Dough Rollers.....</i>	<i>1</i>
<i>Pizza Ovens.....</i>	<i>1</i>
<i>Technical Data Specifications.....</i>	<i>1</i>
<i>Dough Rollers.....</i>	<i>1</i>
<i>Pizza Ovens.....</i>	<i>1</i>
<i>Accessories.....</i>	<i>2</i>
<i>Installation.....</i>	<i>2</i>
<i>General.....</i>	<i>2</i>
<i>Dough Rollers.....</i>	<i>2</i>
<i>Pizza Ovens.....</i>	<i>2</i>
<i>Operating Instructions.....</i>	<i>3</i>
<i>Dough Rollers.....</i>	<i>3</i>
<i>Shaping the Dough.....</i>	<i>3</i>
<i>Round Discs</i>	<i>3</i>
<i>Other Shapes.....</i>	<i>3</i>
<i>Regulate the Thickness.....</i>	<i>3</i>
<i>Pizza Ovens.....</i>	<i>3</i>
<i>Notes on operating the Pizza Oven.....</i>	<i>4</i>
<i>Maintenance.....</i>	<i>4</i>
<i>Cleaning.....</i>	<i>4</i>
<i>Dough Rollers.....</i>	<i>4</i>
<i>Pizza Ovens.....</i>	<i>4</i>
<i>Troubleshooting.....</i>	<i>5</i>
<i>Dough Rollers.....</i>	<i>5</i>
<i>Pizza Ovens.....</i>	<i>5</i>

Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for the safe operation of the product so please read carefully and retain for future reference.

Warnings and Precautions

General

The following warnings and precautions are important and must be observed:

- Ensure voltage and frequency power requirements for the Product match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.

Dough Rollers

- Clean the machine after every use, to ensure the machine operates efficiently and correctly.
- Take caution of the rollers whilst the machine is in operation

Pizza Ovens

- Never place any plastic products or packaging on the device as they may melt and cause damage to the grill.

Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.

Technical Data Specifications:

Dough Rollers

Model	DR12	DR26
Voltage (V)	230	230
Power (w)	370	370
Dough Weight (g)	50 - 500	50 - 500
Pizza Diameter (cm)	10 - 30	10 - 49
Weight (Kg)	37	39
Dimensions (mm)	530w x 480d x 560h	530w x 530d x 650h

Pizza Ovens

Model	PO4	PO4+4
Voltage(V)	220-240V 50Hz	220-240V 50Hz
Power (W)	3000	6000
Max Capacity	4 x 300mm Pizzas	8x 300mm Pizzas
Max Temp (°C)	500	500
Weight (Kg)	62	118
Dimensions (mm)	910w x 820d x 430h	910w x 820d x 750h

Specifications are subject to change. Please check the rating label on the back of the machine.

Accessories

The Pizza Ovens featured in this manual do have some optional accessories that aren't included as standard these include:

- Pizza Oven stands

These can be purchased Online

Installation

General

- The installation of the unit must be performed by a qualified technician only.
- Place the device on top of a solid, even, safe and stable surface that tolerates the weight of the unit.
- Ensure no flammable products are placed near the unit as it will get hot.
- Position the device appropriately so that the plug is always accessible.
- Ensure the unit isn't placed close to any water.

Pizza Ovens

Out of the Box

- Remove all packaging and protective plastic covering
- Ensure the product is not damaged, if the product is damaged contact your local dealer or the manufacturer immediately as the courier may be liable

Positioning

- To ensure there is sufficient space for ventilation, please adhere to the following clearances:
 - above 100mm
 - Rear 200mm
 - Left 100mm
 - Right 100mm
- Ensure there is enough space at the front of the oven to easily access the control panel and remove the shelving racks.
- Also Ensure the oven is level
- Also ensure the unit isn't placed close to any water.

Before Use

Before operating the oven for the first time, turn the oven on roughly for one hour at 200°C (400°F) to remove any fumes or odours which may be present. Smells, smoke and vapour will come from the oven – this is quite normal in the burning-off process. Once this initial process has been carried out the oven will be ready for use

Operating Instructions

Dough Rollers

Shaping the Dough

Round Discs:

- After placing the dough into the machine and letting it run through both rollers, turn it 90° rapidly by hand, to send it back through the lower rollers
- After following this method, the dough will be in a disc shape. Be aware that in order to create the perfect disc, it may need finishing by hand.

Other Shapes:

- It is also possible to shape the dough into rectangles, squares, stars etc.
- Prior to rolling the dough, cut it to the approximate shape you would like.
- Then follow the same method as creating the round discs, stated above.

Regulate Thickness

- Firstly make sure the machine is turned off.
- Then to change the width between the highest rollers, on the right hand side of the roller, pull out the black knob in order to release the lever.
- Then turn the lever CLOCKWISE to REDUCE thickness, or turn it ANTICLOCKWISE to INCREASE thickness.
- When desired thickness is selected simply push the black knob back in, to secure the lever in position.

Pizza Ovens

Please follow the instructions below to ensure the Pizza Oven is used correctly:

- Switch on the power supply, turn on the power switch and turn the thermostat knob (the top knob) to the required temperature.
- Then select the use of; the top, bottom or both top and bottom elements inside the pizza oven to cook, using the element selector knob.
- The temperature inside the oven is displayed on the temperature gauge above the thermostat knob.
- When the temperature reaches the required setting, open the door and put the pizza into the chamber to cook. Be careful when opening the oven door as it will be hot inside the oven.
- The oven can be left on to continuously place and remove uncooked and cooked pizzas.
- When all cooking has been finished, please ensure the pizza oven is turned off both on the machine and at the mains.

Notes on operating the Oven:

- Select temperature required. Ensure top element is set lower than the bottom element.
- Overall oven temperature should be between 280 and 360 degrees centigrade
- Dependent on the thickness of the base and topping cooking time is between 8-15 minutes
- Quicker cooking times can be obtained by increasing the oven temperature
- To achieve a crusty base the cooking temperature should be between 400-430 degrees centigrade
- Do not leave the lights switched on constantly
- Do not keep the lights switched on when the temperature is above 360 degrees centigrade as this will cause the bulb to blow. Use the light switch on the front of the oven to check your pizzas
- Do not leave the door open
- Do not clean the oven based with water or any liquid as this will cause the brick to crack
- Do not clean the oven door glass whilst the oven is hot

Maintenance

Cleaning

Dough Rollers

- Firstly ensure the machine is switched off and unplugged prior to cleaning.
- Using a proper brush, start to clean the residue of flour and dough from all components of the machine.
- Next open the rollers to the maximum opening spacing.
- Proceed to clean each of the components using a damp sponge or cloth.

Pizza Ovens

- Please ensure the unit is turned off and unplugged prior to cleaning.
- Ensure that the unit has sufficiently cooled down if cleaning shortly after use.
- To clean to outside and front stainless steel parts of the unit simply use a damp cloth to wipe all grease and food from the pizza oven.
- Regularly cleaning the unit will help prolong its life.

Troubleshooting

Dough Rollers

Problem	Possible Causes	Solution
The machine doesn't start	Fuse may have blown	Check the fuse, change if necessary
	Incorrect input voltage	Check input voltage
	Plug not correctly seated	Ensure plug is securely in the plug socket
The machine is conducting electricity, or sometimes shocks the user	The machine isn't correctly earthed or there are loose wires.	Check the wires and make sure they aren't in contact with the structure of the machine
Only a single roller is working correctly	The belt has snapped.	Replace the belt.
	The worm wheel has worn	Replace the worm wheel

Pizza Ovens

Problem	Possible Cause	Solution
The power indicator is on but there is no heat.	Thermostat is broken.	Replace the thermostat.
	Heating element is burned out.	Replace the heating element.
The power is switched on and the thermostat is turned on. The temperature increases but cannot be controlled.	Thermostat is broken	Replace the thermostat.
The power is switched on, the oven is switched on but the indicator does not illuminate.	Indicator is broken.	Replace the indicator.
The power is switched on, the indicator does not illuminate and there is no heat.	Power supply is not working.	Check the power supply and wire connection to make sure the supply is working.
	Fuse is burned out.	Replace the fuse.

Please Note: If none of these are the case please cease use of the product and contact the manufacture

PANTHEON

Catering Equipment



Product Range:

Induction Hobs / Combination Ovens / Pizza Ovens / Mixers
Salamander Grills / Contact Grills / Pie Warmers / Fryers
Heated Displays / Veg Prep Machines / Bains Marie / Mincers and more



PANTHEON

Catering Equipment



0800 0461570

www.pantheonco.co.uk