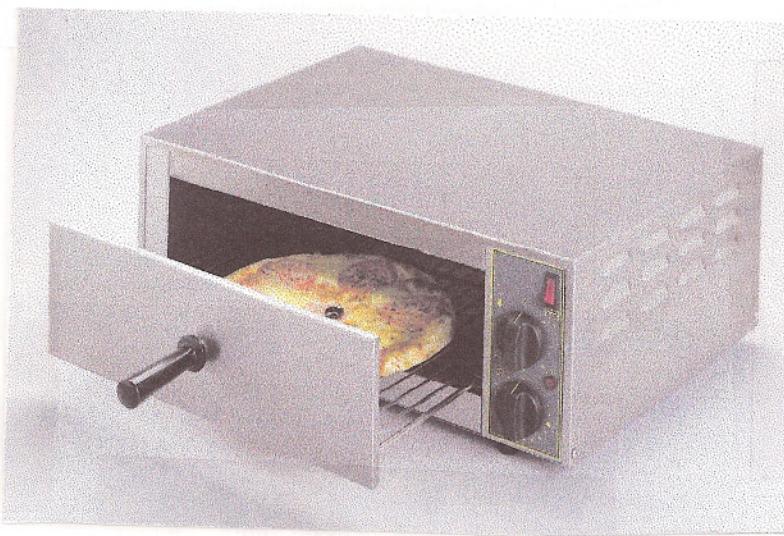


**OPERATION MANUAL
FOR
SODIR
PIZZA OVENS**

MODEL PZ-400



765 Westminster Street • Providence, Rhode Island 02903 • U.S.A.

Tel: (401) 273-3300 Fax: (401) 273-3328

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To avoid electrical shock, do not immerse the power cord, plug or connection box in water or other liquid.
4. Close supervision is necessary when any appliance is used or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before installing or removing parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after appliance malfunctions, or after damage of any kind. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
8. Do not use outdoors.
9. Do not allow cord to hang over edge of table or counter. Do not allow cord to touch hot surfaces.
10. Do not place on or near a burner, or in a heated oven.
11. Always attach plug to appliance before plugging cord into the wall outlet. To disconnect, turn all controls to "OFF" then remove plug from the wall outlet.
12. Do not use appliance other than for its intended use.
13. **SAVE THESE INSTRUCTIONS.**

INTRODUCTION

The Model # PZ400 pizza oven is designed to offer quality food cooking. The unit is constructed of high quality stainless steel and uses two sheathed heating elements as a heat source. The oven comes equipped with a door-mounted wire baking rack with a heat-resistant handle attached. The unit features a thermostatic control up to 660 F, lighted ON/OFF switch and an indicator light, as well as a 15-minute timer.

SPECIFICATIONS

ELECTRICAL	-	120V, 1300W, 11A
EXTERNAL DIMENSIONS	-	21-1/2" W x 20-1/2" D x 8-3/4" H
INTERNAL DIMENSIONS	-	15-3/4" W x 15-3/4" D x 4-1/2" H
SHIPPING WEIGHT	-	40 lbs.

OPERATION

Preheat

To preheat the pizza oven, turn on both heating elements using ON/OFF rocker switch, select the desired temperature by rotating the thermostat knob clockwise, and set the timer to the "continuous" setting by turning the knob counter clockwise to C. Preheating will take 8 to 12 minutes.

Cooking

When the temperature indicator light goes out, you can start cooking by sliding baking rack fully into the baking chamber. Set desired temperature and time by rotating the corresponding knobs clockwise. The red light indicates that the thermostat is operating and will turn off when the desired temperature is reached. The timer may be set to continuous "ON" position by turning the timer knob clockwise to its limit. This action will lock the timer and allow the oven to run continuously. In that case, the oven must be manually turned off when not in use. When oven is set to operate for a specific length of time, at the end of the cycle the elements will turn off when the time is elapsed. Cooking times will vary depending on product and temperatures.

CLEANING

Cleaning is very important in maintaining a safe and well working machine. Prior to cleaning or servicing, the unit MUST BE disconnected from the power source. Let the

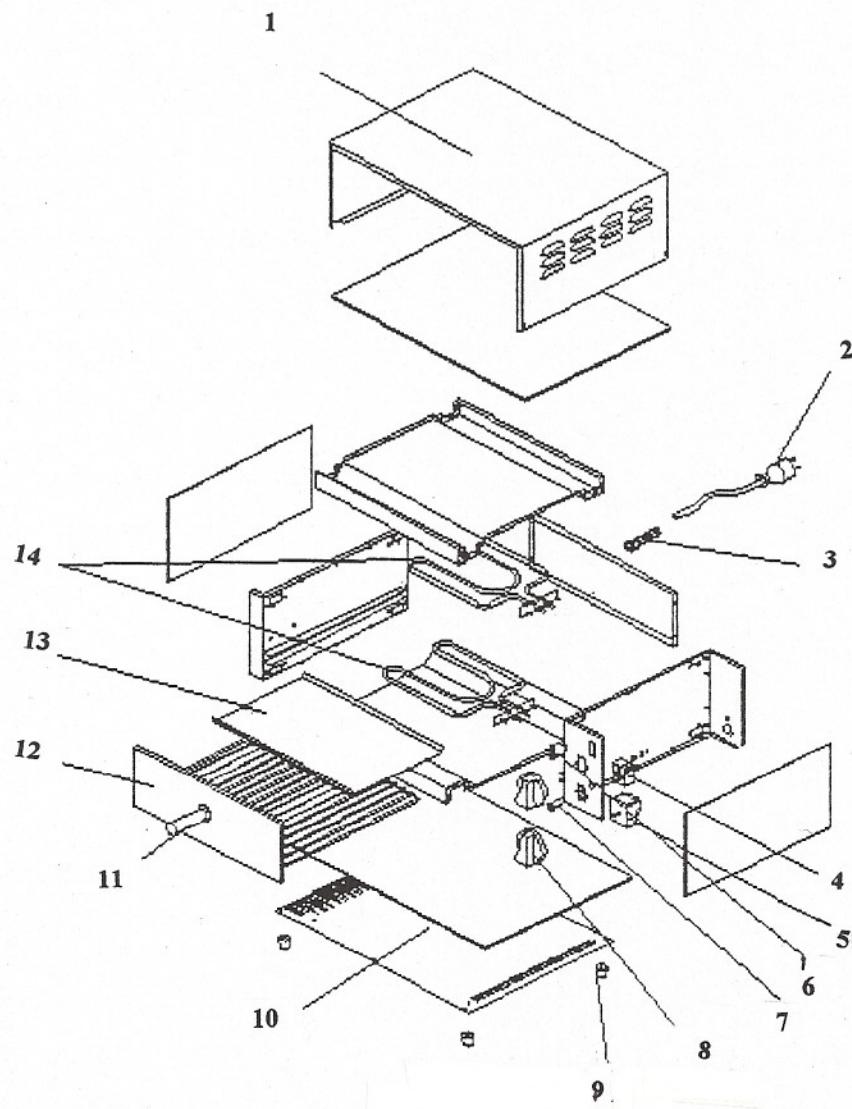
oven cool down to room temperature. Remove the wire baking rack/door assembly and clean it separately using standard cleaning detergents. The housing, heating elements and frame may be cleaned using a cloth lightly dampened with a clean soapy solution.

- DO NOT** use an abrasive sponge
- DO NOT** wash the oven under running water
- DO NOT** spray the inside of the oven with any liquid
- DO NOT** allow water to drip into the oven, especially near the electrical components
- DO NOT** spray hot elements with any liquid

All parts of the unit should be in good working order. If a part is damaged, have the unit inspected and/or repaired by an authorized EQUIPEX agency. To locate a service agency in your area, please call **EQUIPEX, LTD.** at 1-800-649-7885 and ask for customer service.

EQUIPEX, LTD.		25-Aug-00		SPPIZ-400-02	
765 Westminster Street, Providence, RI 02903					
tel: (401) 273-3300 fax: (401) 273-3328				Toll free: 1-800-649-7885	
SODIR Model PZ 400 Pizza Oven (120V)					
Drawing #	Part Number	Quantity	Description	Old Part Number	
1	58003I308	1	Top Enclosure	n/a	
2	OEM0011	1	Power Cord	n/a	
3	A10002	1	Strain Relief Connector	n/a	
4	A06042	1	Regulating Thermostat	n/a	
5	A02016	1	Timer	n/a	
6	A07012	1	Lighted Switch	n/a	
7	A08002	1	Pilot Light, 120V	n/a	
8	A14078	2	Knob, Thermostat	n/a	
9	A13003	4	Foot	n/a	
10	58007G010	1	Bottom Enclosure	n/a	
11	A15033	1	Handle	n/a	
12	58006AVA	1	Door with Wire Shelf	n/a	
13	00252I106	1	Tray	n/a	
14	D02148-120	2	Heating Element, 120V	n/a	

SODIR PIZZA OVEN



MODEL PZ400



LIMITED WARRANTY

Your new EQUIPEX product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgement of EQUIPEX, to affect its reliability.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse, dropping or other similar incidental damage caused by or as a result of customer failure to follow assembly, operating, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal use or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call the factory at 1-800-649-7885.
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LTD. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.

Please call EQUIPEX for service at 1-800-649-7885