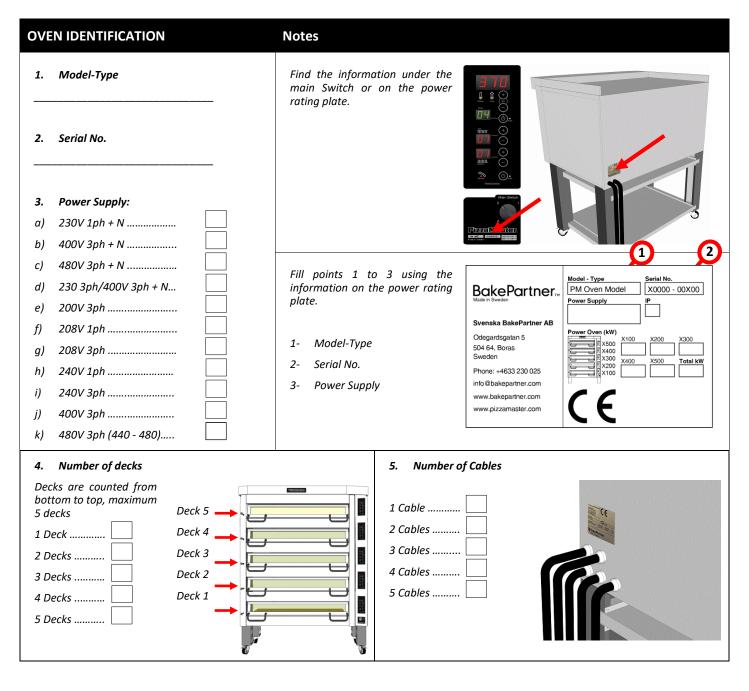
PM 700 / 800 / 900

INSTRUCTIONS		Notes	
PM 700/800/900 ED			
Technical Support Contact		Keep the information with you when contacting technical support, this will help us to identify the equipment and trouble shoot accurate	
	IMPORTANT!	 All part replacements must be carried out by trained personnel Use only original parts Electrical work must always be performed by authorized personnel 	





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VENTILATION CHECK

Your oven could be connected with one of the following connections



1. Exhaust Hood -*(Recommended Option) The oven is located under a commercial hood



2. Exhaust tube or Pipe

The oven is connected to an exhaust tube ventilation system to the top front and top back of the oven

Make these observations and cross all the boxes

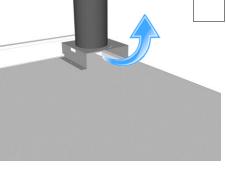


3. No ventilation

The oven is not connected to a ventilation system



4. Flue diverter Be sure that the back flue diverter is connected firmly to the oven



5. Flue diverter air circulation

Regardless of the connection, the flue diverter base **needs** to be open at all times



6. Warning!

DO NOT place any object blocking the ventilation. this affects the baking, oven performance and may cause fire

EXTERNAL CONNECTION CHECK



1. In your **electrical circuit box**, check and identify the position of all the external circuit breakers or fuses for the oven

Check external breakers or fuses



2. If you have external circuit breakers. Check that all the breakers are in **ON** position. **IMPORTANT!** Call an electrician if the breaker trip again



3. If you have external circuit fuses. Check and replace broken fuses



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INTERNAL CONNECTION CHECK

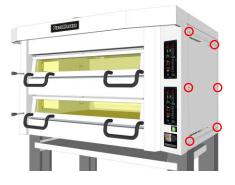
Check Internal Breakers and Cables



WARNING-ELECTRICAL HAZARD! <u>IMPORTANT:</u> The following steps MUST be carried out by a Certified Electrician



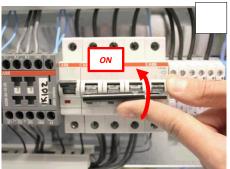
2. Turn OFF breakers/fuses or unplug the oven before opening the ovens electrical panel



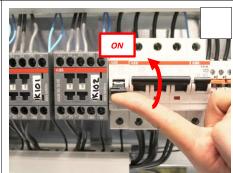
3. Open the ovens electrical Panel The panel is at the right-hand side of the oven. You need a Phillips screwdriver to open it, six screws



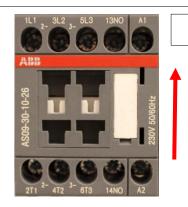
4. Every deck has a separate set of circuit breakers and electric components



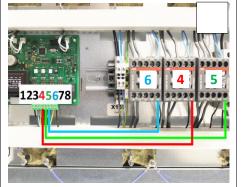
5. Check that all the circuit breakers are in **UP** (ON) position for all decks



6. Check breaker for control power. It is located at deck 1 and supply all decks



7. Check position of contactors they must be placed upright like this

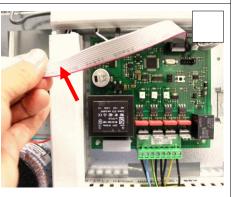


8. Check wiring to contactors from the 8-Pole green connector on main circuit board.

Pole 4 – A1 on middle contactor

Pole 5 – A1 on right contactor

Pole 6 – A1 on left contactor

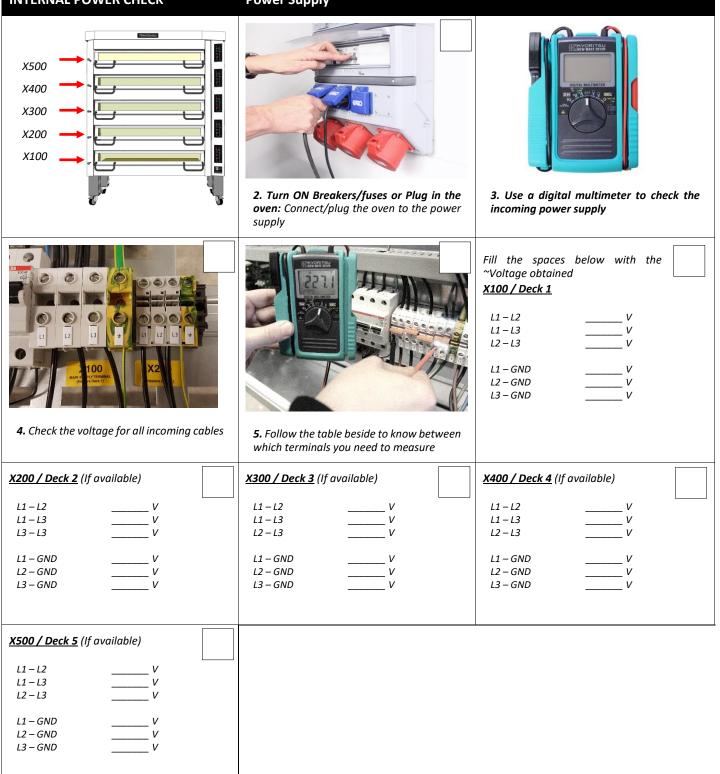


9. Check all cables at the circuit board. Make sure they are fully inserted and tight. Follow the cable marked on the picture, and check that is connected correctly at the display



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Power Supply



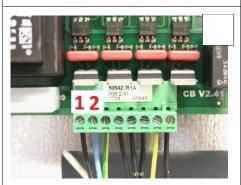


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FUNCTION TEST



1. Turn main switch to position 1



4. Check main circuit board: Measure ~volts between pole **1** and pole **2** on the green 8 pole connector on every deck, fill in the next table

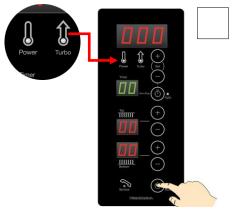


2. Is the display dimmed and can OFF be seen? YES NOT

5. fill in voltage here

Deck5: (If available)	V
Deck 4: (If available)	V
Deck 3: (If available)	V
Deck 2: (If available)	V
Deck 1: (lower deck)	V

3. *If NOT* – Check if the black transformer is rounded, if so is, this is broken due to incorrect installation or a power surge



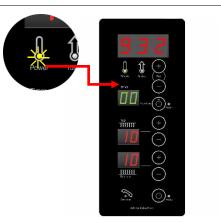
6. Press ON/OFF button on deck 1 to start the oven. Set all heat zones to 0, set temp to 0 degrees. Power lamp and turbo lamp should be off



7. Measure ~volts on all heaters (700 series = 10 heaters and 800, 900 = 14 heaters) there Should be **no voltage**



8. Observe that every heater has its own hole cut out in the metal

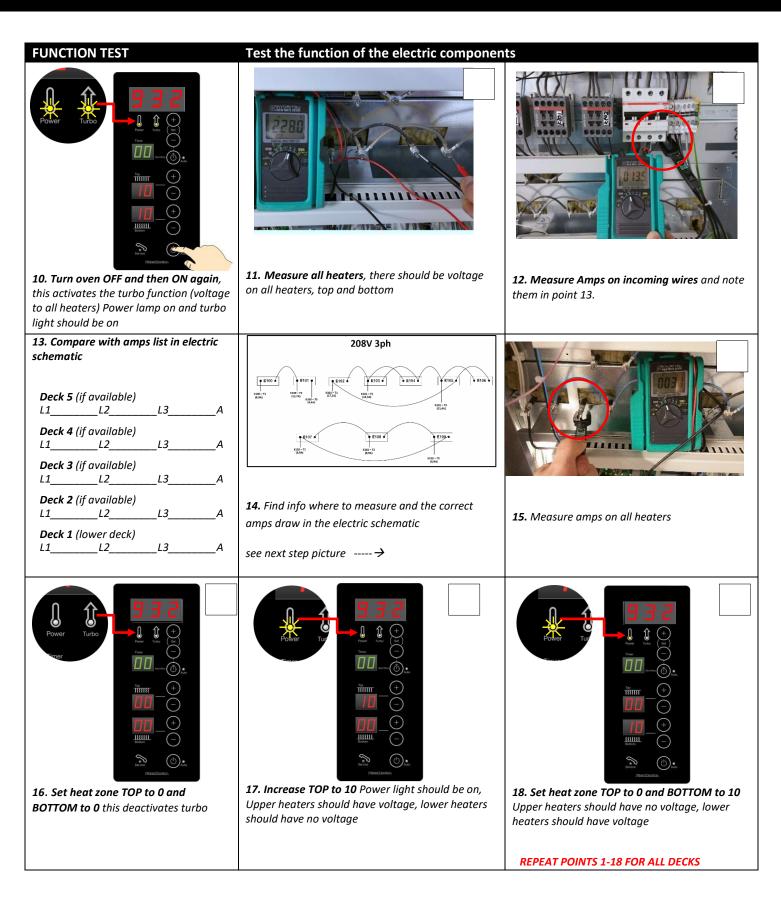


9. Set all heat zones to 10, set temperature to max. Power lamp should be on



Test the function of the electric components

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CIRCUIT BOARD TEST

Test the function of circuit board

1. TURBO:

When starting the oven cold, **TURBO** function is **ON**. This is a function to reach the set temperature as fast as possible. All heat zones are set to maximum and the Turbo Light is activated. When the oven reaches the set temperature turbo shuts off, and the heaters works with TOP and BOTTOM configuration (See below)



2. HEAT ZONES

There are three heat zones in the oven. Each zone has a contactor supplying power to the heaters.

TOP FRONT (Orange) – Two Top heaters at the front, Left contactor

TOP (Blue) - Rest of the Top heaters, middle contactor

BOTTOM (Green)- Heaters under the stone, right contactor

3. TOP and BOTTOM Configuration:

You can set the **TOP** and **BOTTOM** heat zones from 1 to 10:

This means, when the Light Power is ON:

- Every heat zone has cycles of "50 Seconds"
- The 50 seconds are dived in 10 segments of 5 sec. each
- During this time the elements at the **TOP** and **BOTTOM** can be **ON** or **OFF**, depending on the settings (see the graphic) on Green the Elements are **ON**, in White the Elements are **OFF**
- For example:
 - If you select 7 on the TOP: The element is ON during 35 seconds and OFF 15 seconds
 - If you select 3 on the BOTTOM: the element is ON 15 seconds and OFF 35 seconds.

Check the Contactors:

- The contactors must be INACTIVE in OFF position
- The contactors must be **ACTIVE** in **ON** position

* We recommend to replace all the contactors at the same time and replace them after 5 or 6 years

4. TOP FRONT Zone:

It is possible to configurate the **TOP FRONT** zone from 0 to +4 with respect of the **TOP** zone.

See the example:

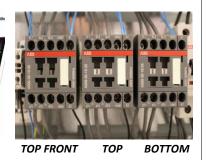
Press **SET**, to see the actual temperature and the configuration in the **TOP FRONT** zone. If the configuration of the **TOP FRONT** is +2 and **TOP** is 7, you will have 9 at the **TOP FRONT**.

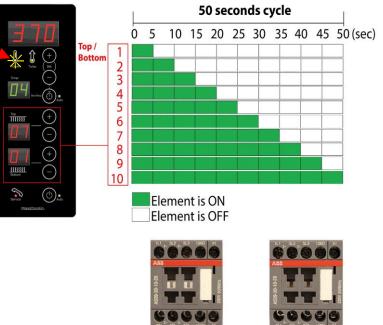
+2

Factory Settings: as standard the factory settings are:

- For a pizza deck is:
 - For a bakery deck is: **0** (normally equiped with a high deck and steam system)

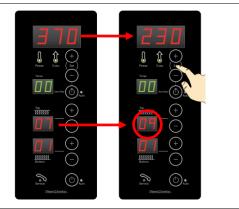




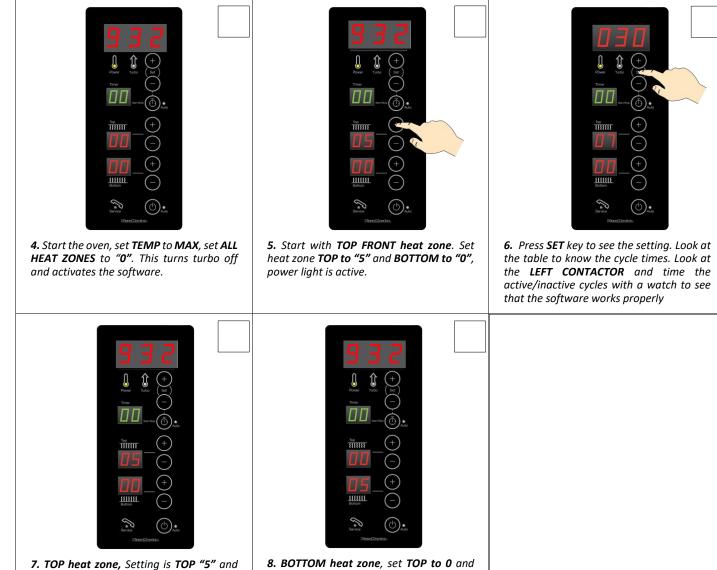


INACTIVE

ACTIVE



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BOTTOM 0. Look at **MIDDLE CONTACTOR** and time the active/inactive cycles. Should be approx 25 seconds active and 25 seconds inactive ac ording to the table 8. BOTTOM heat zone, set TOP to 0 and BOTTOM to "5". Look at RIGHT CONTACTOR and time the active/inactive cycles. Should be approx 25 seconds active and 25 seconds inactive, all acording to the table



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TEMPERATURE CHECK

Test the function of the temp sensor PT1000

1. We must know if the temperature shown on the display is correct and equal to real temperature. The oven should be on for at least one hour before performing this test

2. How to check

In this example the temp. is set to 600 degrees Fahrenheit.

Top and bottom setting is 7, 1. It's very important to be accurate when measuring. Always measure when the **power light goes off.** This means that the oven has reached the SET temperature. Quickly open the oven door and measure in the center of the stone (s) with an Infrared thermometer. The temperature on the stone surface should be about 30-40 degrees hotter than the SET temp, in this case about 630-640 **degrees Fahrenheit.**



Measure when power light goes off



