# FUNCTION CONTROL CHECKLIST 

## PM 700 / 800 / 900

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



## 4. Number of decks


5. Number of Cables



VENTILATION CHECK


1. Exhaust Hood -*(Recommended Option)

The oven is located under a commercial hood

Your oven could be connected with one of the following connections


## 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


## 3. No ventilation

The oven is not connected to a ventilation system

Make these observations and cross all the boxes

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



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

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

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

Check Internal Breakers and Cables

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

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

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

Pole 4 - A1 on middle contactor
Pole 5-A1 on right contactor
Pole 6 - A1 on left contactor

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

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

## FUNCTION CONTROL CHECKLIST

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| FUNCTION TEST | Test the function of the electric components |  |
| :---: | :---: | :---: |
|  <br> 1. Turn main switch to position 1 | 2. Is the display dimmed and can OFF be seen? <br> YES $\square$ NOT $\square$ | 3. If NOT - Check if the black transformer is rounded, if so is, this is broken due to incorrect installation or a power surge |
| 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 | 5. fill in voltage here $\square$ <br> Deck5: (If available) $\qquad$ V <br> Deck 4: (If available) $\qquad$ V <br> Deck 3: (If available) $\qquad$ V <br> Deck 2: (If available) $\qquad$ V <br> Deck 1: (lower deck) $\qquad$ V | 6. Press ON/OFF button on deck 1 to start the oven. Set all heat zones to 0, set temp to $\mathbf{O}$ 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 |

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| FUNCTION TEST | Test the function of the electric components |  |
| :---: | :---: | :---: |
| 10. Turn oven OFF and then ON again, this activates the turbo function (voltage to all heaters) Power lamp on and turbo light should be on | 11. Measure all heaters, there should be voltage on all heaters, top and bottom | 12. Measure Amps on incoming wires and note them in point 13. |
| 13. Compare with amps list in electric schematic <br> Deck 5 (if available) <br> L1 $\qquad$ L2 $\qquad$ L3 $\qquad$ A <br> Deck 4 (if available) <br> L1 $\qquad$ L2 $\qquad$ L3 $\qquad$ A <br> Deck 3 (if available) <br> L1 $\qquad$ L2 $\qquad$ L3 $\qquad$ A <br> Deck 2 (if available) <br> L1 $\qquad$ L2 $\qquad$ L3 $\qquad$ A <br> Deck 1 (lower deck) <br> L1 $\qquad$ L2 $\qquad$ L3 $\qquad$ A | 208V 3ph <br> 14. Find info where to measure and the correct amps draw in the electric schematic <br> see next step picture $\qquad$ | 15. Measure amps on all heaters |
| 16. Set heat zone TOP to 0 and BOTTOM to 0 this deactivates turbo | 17. Increase TOP to 10 Power light should be on, Upper heaters should have voltage, lower heaters should have no voltage | 18. Set heat zone TOP to 0 and BOTTOM to 10 <br> Upper heaters should have no voltage, lower heaters should have voltage <br> REPEAT POINTS 1-18 FOR ALL DECKS |

# FUNCTION CONTROL CHECKLIST 

## PM 700 / 800 / 900

## CIRCUIT BOARD TEST <br> 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.

Factory Settings: as standard the factory settings are:

- For a pizza deck is: +2
- For a bakery deck is: 0
(normally equiped with a high deck and steam system)


| 4. Start the oven, set TEMP to MAX, set ALL HEAT ZONES to " 0 ". This turns turbo off and activates the software. | 5. Start with TOP FRONT heat zone. Set heat zone TOP to " 5 " and BOTTOM to " 0 ", power light is active. | 6. Press SET key to see the setting. Look at the table to know the cycle times. Look at the LEFT CONTACTOR and time the active/inactive cycles with a watch to see that the software works properly |
| :---: | :---: | :---: |
| 7. TOP heat zone, Setting is TOP " 5 " and 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 |  |

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.


