



Inox-Bázis Kft.
Design and manufacture of stainless kitchen appliances
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INSTRUCTIONS FOR USE AND CLEANING

ELECTRIC CHIMNEY CAKE OVEN 2,6,8 FERRARA-FORNI



Dear Costumer!
First of all, thank you for choosing us and honoring us with your trust! We hope that you found everything in ideal condition and are satisfied with the product!

Before using the product, make sure
that it has been assembled and installed in accordance with the instructions!

 WARNING

- The equipment may only be used by trained personnel!
- Never leave the device on unattended.
- Do not leave children or disabled people unattended with the device in one space!
- Please, place the baking wood carefully in the motor, because it can easily be bent and the shaft can be damaged. The damaged shaft will collide! In this case, the warranty is void!
- Periodically clean the sugar from the heating elements, otherwise the heating element may overheat.
- Always observe the site-specific safety, occupational safety, fire and accident prevention, and hygiene regulations!
- The manufacturer is not responsible for damages resulting from improper use and maintenance and repair work performed by non-professionals, nor for the proper functioning of non-original spare parts.
- Place the device on a straight, flat, solid surface, in a place that complies with the regulations, so that there is no danger of tipping over or slipping.
- To connect to the electrical network, it is advisable to install a circuit breaker between the equipment and the network. With regard to the establishment safety regulations, the MSZ HD 60364 - 4 - 41:2007 standard, and the regulations of MSZ EN 61140:2003 with regard to the contact protection regulations, must be taken into account. Do not operate the device without effective touch protection!
- During use, always pay attention to whether the device is working properly. If you notice an error, disconnect the machine for safety and call a specialist.
- Soak the chimney cake sticks provided with the device in oil before use!

 CLEANING:

Do not clean the device with a high-pressure water jet! Before cleaning, wait for the machine to cool down and disconnect the machine from the electrical network. Periodically clean the sugar from the heating elements, otherwise the heating element may overheat. Wash all metal parts with warm water and neutral detergent, then rinse thoroughly to remove any remaining dirt from the machine. Use a dry cloth to dry. Do not use abrasive or corrosive cleaning agents as they may damage the metal parts of the equipment. If the equipment is not to be used for a long period of time, clean it thoroughly and disconnect it from the power supply.

ATTENTION! It is strictly forbidden to soak the chimney cake sticks in water or wash them in a dishwasher! Use a damp cloth to clean the chimney cake sticks!

If the machine breaks down, switch it off immediately and contact a mechanic.

Attention!

After turning off the machine, the chimney cake baking chamber is still hot! It cools down gradually, slowly! Please handle the device with caution.

GENERAL DESCRIPTION:

- The machine is suitable for baking chimney cakes
- Electric heating, with electric rotation motors
- It is made of sheet steel
- Supply voltage: 220-240V/5A, 50/60 Hz
- Chimney cake baking machine suitable for industrial use, electric design
- It can be used both indoors and outdoors
- Material: W.NR1.4016 - stainless steel

TECHNICAL DATA:

Characteristic: Oven 2/ Oven 6/ Oven 8

Size: 42x28x26/ 42x28x43/ 42x28x56

Net weight: 10,2 kg/ 15 kg/ 19 kg

Performance: 1,1 kW/ 2,2 kW/ 3,2 kW (2x1,6 kW)

Size of the oven shaft: 200 mm long, diameter: 5.7 cm and 4.7 cm/ 200 mm long, diameter: 5.7 cm and 4.7 cm/ 200 mm long, diameter: 5.7 cm and 4.7 cm

Capacity per hour: 25 cakes per hour/ 75 cakes per hour/ 100 cakes per hour

Automatic baking temperature: 250°C/ 250°C/ 250°C

STARTING THE MACHINE:

- Remove the protective foil on the device. Before first use, clean the device thoroughly with a damp cloth and neutral detergent.
- The chimney cake oven is equipped with a cord and a plug, which can be used to connect it to the 230V / 50Hz electrical network.
- Check that you have placed the baking sticks for the chimney cake in the correct position in the rotating motor.
- Please do not strain the motor shaft when inserting the chimney cake baking wood!
- The use of the chimney cake oven is extremely simple and intuitive.
- By turning on the 230 V illuminated rocker switch on the side of the oven, the heating of the chamber and the rotation motors start simultaneously.
- After reaching the correct temperature, the machine is ready for use. Temperature regulation is not necessary in this case.
- You can replace the chimney cakes automatically after they are ready.
- The chimney cake oven is switched on and off with the main switch.
- When switching off, turn off the main switch, then the power supply to the device will be cut off, the rotation motors and the heating of the chamber will also stop.

ATTENTION! After switching off the machine, the oven chamber is still hot! It cools down gradually, slowly! Please be careful when touching the device.

MAINTENANCE:

All maintenance operations may only be carried out by trained personnel. In such cases, always switch off the machine and disconnect it from the electrical network.

ATTENTION!

THE MANUFACTURING COMPANY RESERVES THE RIGHT TO MAKE ANY CHANGES DEEMED NECESSARY TO IMPROVE THE MACHINE, AND TOGETHER WITH THE DISTRIBUTION COMPANY, THEY DISCLAIM ALL LIABILITY FOR DAMAGES RESULTING FROM IMPROPER USE.

This product contains components that are classified as hazardous waste, which seriously damages the environment, so it can only be collected separately as waste!