# **OPERATION**

# MANUAL

### **Continental Range Oven**



#### **Oberai Equipments**

Plot No 5, Konark Apartment, Cuttack Road, Opp Falcon House Bhubaneswar - 751006

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### INTRODUCTION

- SS Construction
- Max. 350<sup>0</sup>C temperature control. Fast cooking within 5 minutes
- Individual thermostat control for top & bottom
- Reinforced door for easy service and frequency open and close operation
- Reinforced high temperate glass window for monitor pizza baking condition
- Long live halogen lighting system for better to check pizza baking process
- Fire stone / internal chamber material, stainless steel and insulation material are RoHS tested Electricals: 220V / 50Hz / 1Ph - 2 KW

## **PURPOSE OF MANUAL**

The Toastmaster Stone base pizza oven is fast and perfect for making pizza upto 15" dia (Stone size  $400 \times 400$ ) with 1 kw heater on top and bottom each for the even cooking.

## **PROCEDURE FOR OPERATION**

- SWITCH ON FOR POWER ON
- . IN ONE GREEN COLOUR BUTTOM TWO SWITCHES ARE THERE UPPER FOR ON POSITION LOWER IS FOR INSIDE LIGHT GLOW.
- . THERMOSTAT SWITCH TEMPERATURE CONTROLLER FOR OPEARTION.