

# Operator's Manual

## PIZZA/BAKE OVEN



Item	Description	Voltage	Watts (Amps)	Plug
40848	Pizza/Bake Oven	208 - 240	2,800 (11.6 Amps)	6-15P

Thank you for purchasing this Vollrath Counter Top Cooking Equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

## SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. Please read carefully.

### WARNING

Warning is used to indicate the presence of a hazard that *can* cause *severe* personal injury, death, or substantial property damage if the warning is ignored.

### CAUTION

Caution is used to indicate the presence of a hazard that *will* or *can* cause *minor* personal injury or property damage if the caution is ignored.

### NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

### For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

To reduce risk of injury or damage to the equipment:

- Use only grounded electrical outlets matching the nameplate rated voltage.
- Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
- Use equipment in a flat, level position.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- Unplug equipment, turn off and let it cool before cleaning or moving.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Do not clean the equipment with steel wool.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate unattended.
- Do not operate equipment in public areas and/or around children.
- The equipment may be hot, even though the pilot light is not on.
- Do not operate if equipment has been damaged or is malfunctioning in any way.

## FUNCTION AND PURPOSE

This equipment is intended to be used for cooking pizza and bread products in direct contact with ceramic decks. It is not intended for household, industrial or laboratory use.

Before using this equipment it must be cleaned and dried thoroughly.

This equipment is a medium duty appliance capable of a wide variety of pizza/bake applications. The temperature is thermostatically controlled. The temperature range is 140°F (60°C) and 750°F (399°C). The thermostat is also the ON / OFF switch. An indicator lamp adjacent to the thermostat dial indicates when the elements are heating.

## UNPACKING THE EQUIPMENT AND INITIAL SETUP

When no longer needed, dispose of all packaging and materials in an environmentally responsible manner.

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Clean any glue residue left over from the plastic or tape.
3. Place the equipment in the desired position and height.

### NOTE:

**There must be a minimum of 4" (10 cm) between the equipment and any surrounding walls. The surrounding walls must be made of noncombustible materials. The equipment must be installed in accordance with local fire and building regulations.**

4. Plug the equipment into a properly grounded electrical supply matching the nameplate rating. Damage to the equipment can occur if incorrect power is supplied to equipment.

## FEATURES AND CONTROLS

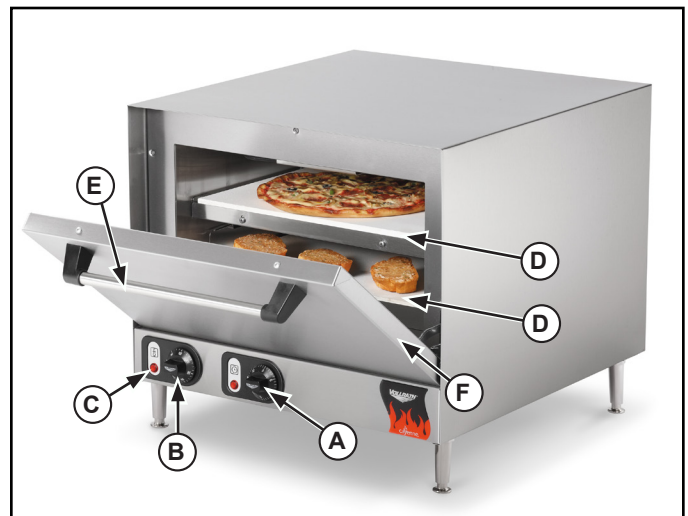



Figure 1. Features and Controls.

- (A) **TIMER.** Timer can be set for 1 - 15 minutes. The timer is not connected to thermostat.
- (B) **THERMOSTAT CONTROL dial.** Used to set or adjust the temperature of the oven. The numbers on the dial correspond with the oven temperature. The "0" position is off.
- (C) **PILOT LIGHT.** This light indicates that the oven is heating. Once the set temperature has been reached the light will go out. Equipment will continue to maintain heat and temperature with the light cycles on and off. This light is not a power "on" indicator.
- (D) **CERAMIC COOKING DECK.** The cooking/baking surface.
- (E) **DOOR HANDLE.** Used to open and close the oven.
- (F) **DOOR.** Oven door.



**OPERATION**

	<b>WARNING</b>
	<b>Burn Hazard.</b> Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.
Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter.	

**Before initial use burn-in procedure:**

1. Check that the ceramic decks (D) are clean and dry. See Figure 1.
2. Turn the thermostat control (B) to 400°F (204°C) for 45 minutes to 1 hour with the oven door (F) open. You will notice odor appearing due to the ceramic deck (cooking/baking surface) burning-in. This is normal.
3. Close the door (F) and turn the thermostat control (B) 500°F (260°C). Run the oven for 2 hours.

**Pizza and Baking Instructions and Tips:**

Follow the cooking/baking instructions provided on pre-made pizza and other food products.


The temperature range required for pizza baking is usually higher than for general baking. Ideally pizza should cook at approximately 500°F (260°C) to 575°F (301°C).

The pizza should be allowed to bake until the cheese bubbles and the bottom crust is brown.

1. Always ensure that the food products or pizza crust is fully defrosted before baking.
2. Rotation of the pizza during the baking cycle is highly recommended.
3. Pizza with a heavy topping will require a longer baking time at a lower temperature.
4. Cook food products in desired manner.

**CLEANING**


To maintain the appearance and increase the service life, clean your equipment daily.

	<b>WARNING</b>
	<b>Burn Hazard.</b> Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.
Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water into the cooking surface as it can spray or splatter.	

**NOTE:**

**Do not use water to clean the ceramic decks.**

1. Unplug the equipment.
2. Allow the equipment to cool completely before cleaning.

	<b>WARNING</b>
	<b>Electrical Shock Hazard.</b> Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified	

**NOTE:**

**Do not immerse the cord, plug or equipment in water or any other liquid.**

3. Using a damp cloth, sponge dipped in soapy water to clean the outside of the equipment.
4. Use towels completely dry the equipment or allow to air dry completely.

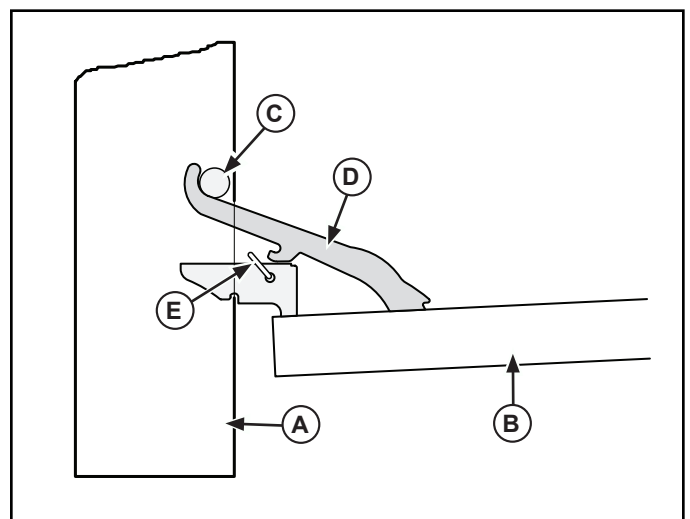
The spillage on the ceramic decks should be cleaned periodically. Generally this can be scrapped out but for hard to clean spillage the following is recommended :

1. Turn the unit to the maximum temperature for 30 minutes.
2. Allow the unit to cool down.
3. Brush the residue from the deck.

**The oven door may be removed for cleaning.**

To remove and install the oven door:

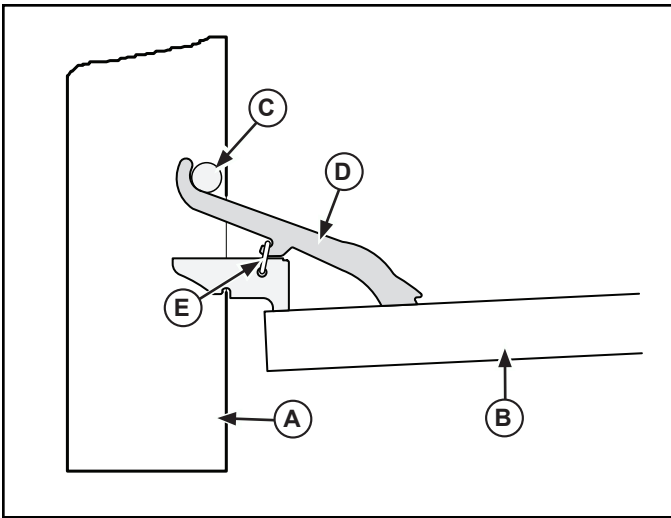
1. Allow the equipment to cool completely before removing the door.
2. Open the door (B). See Figure 2
3. Note the down or back position of hinge locks (E). Check that both sides are in this position.



**Figure 2. Oven Door and Hinge Lock (down or back position).**

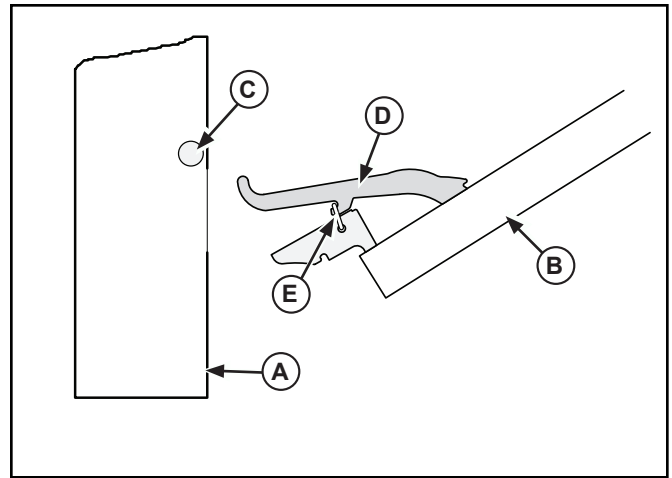
4. Place the hinge lock (E) over the hinge arm (D) as shown. Repeat on both sides. See Figure 3.

**ENGLISH**



**Figure 3. Oven Door and Hinge Lock (up or locked position).**

5. Tilt the oven door (B) up slightly and lift the oven door out.
6. Door (B) may be cleaned.
7. Using a damp cloth, sponge dipped in soapy water to clean the door (B).
8. Use towels to completely dry the door (B) or allow it to air dry completely.



**Figure 4. Oven Door removal and Installation.**

9. Carefully set the oven door (B) into the oven (A). Place the arm (D) so that it sets under pin (C). See Figure 3.
10. Rotate the hinge lock (E) off the hinge arm (D) as shown. Repeat on both sides. See Figure 2.
11. Carefully open and close the door to verify that it is operating correctly. If not repeat steps 9 and 10.

## TROUBLESHOOTING

### TROUBLESHOOTING CHART

Problem	It might be caused by	Course of Action
Pilot Light does not come on when the temperature control is turned up.	The equipment is not plugged in.	Plug equipment in.
	Pilot Light malfunction.	Replace Pilot Light.
	Thermostat Control malfunction.	Replace Thermostat Control.
The light comes on, equipment does not heat.	Heating Element malfunction.	Replace Heating Element.

## SERVICE AND REPAIR

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the equipment or replace a damaged power cord yourself. Do not send equipment directly to the Vollrath Company. Please contact the qualified professional repair service listed below.

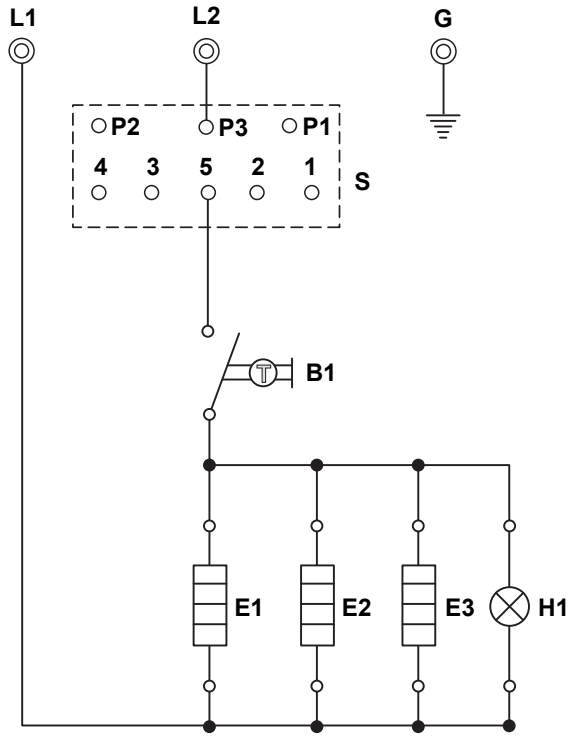
**VOLLRATH Technical Service • 1-800-628-0832**



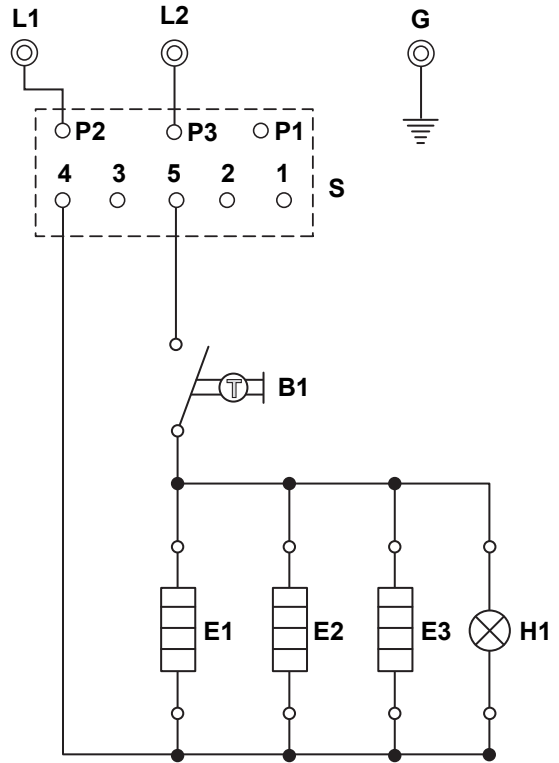
**ELECTRICAL DRAWING - PIZZA/BAKE OVEN ~ 40848**

For Serial Numbers:  
 A2800157218-0001 to A2800157218-0020  
 A2800155663-0001 to A2800155663-0020  
 A3400158405-0001 to A3400158405-0040

**208V - 240V**



**208V - 240V**



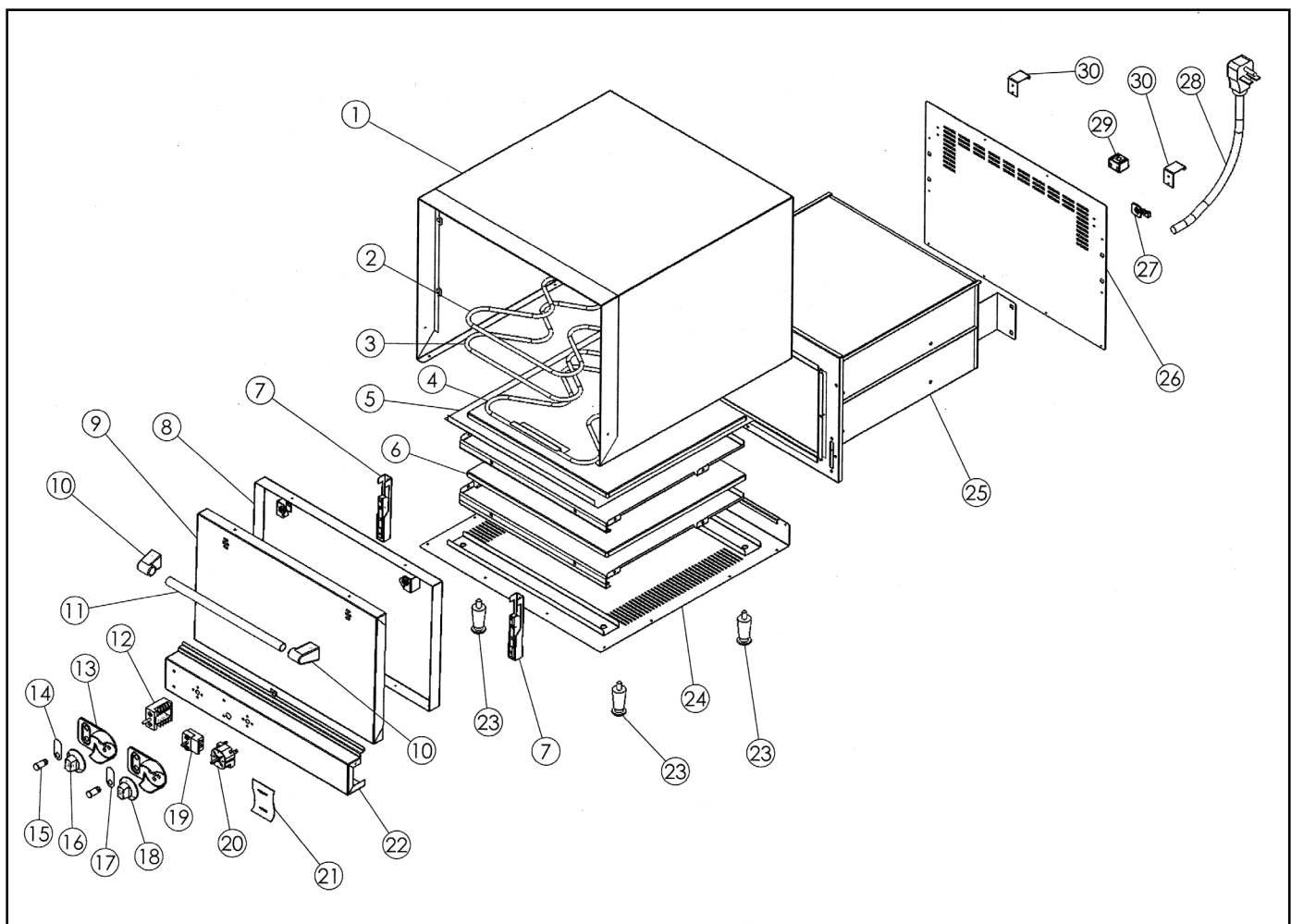
ENGLISH

Callout	Part Number	Description
B1	XPOA0004	Control Thermostat
E1	XPOA0009	Bottom Heating Element, 208V - 240V ~ 1000 Watt
E2	XPOA0009	Middle Heating Element, 208V - 240V ~ 1000 Watt
E3	XPOA0008	Top Heating Element, 208V - 240V ~ 800 Watt
H1	XAA0002	Pilot Light, 208V - 240V, Red
S	XCOA1001	Switch

**SPARE PARTS LIST - PIZZA/BAKE OVEN ~ 40848**

Callout	Part Number	Description
1		OUTER ENCLOSURE
2	XPOA0008	TOP ELEMENT 800W
3	XPOA0009	MIDDLE ELEMENT 1000W
4	XPOA0009	BOTTOM ELEMENT 1000W
5	XPOA0007	SHELF
6	XPOA0006	CERAMIC PLATE
7	XCOA1032	DOOR HINGE
8		INNER DOOR
9		OUTER DOOR
10	XPOA0003	HANDLE PLASTIC NODE
11	XCOA1025	DOOR HANDLE TUBE
12	XCOA1001	SWITCH
13	XAA0009	PLASTIC FACIA VOLLRATH
14		CONTROL PANEL INSERT
15	XAA0002	PILOT LIGHT

Callout	Part Number	Description
16	XPOA0010	TEMPERATURE CONTROL KNOB
17		TIMER SYMBOL CONTROL PANEL
18	XPOA0011	TIMER KNOB
19	XPOA0004	THERMOSTAT
20	XTSA0058	TIMER
21		VOLLRATH LOGO
22		FRONT CONTROL PANEL
23	XFTA0010	FOOT
24		BOTTOM COVER
25		INNER OVEN CHAMBER
26		BACK COVER PLATE
27	XCOA1013	STRAIN RELIEF
28	XAA0006	POWER CORD
29		CERAMIC CONNECTOR BLOCK
30	XPOA0012	SPACER BRACKET

**EXPLODED VIEW - PIZZA/BAKE OVEN ~ 40848**


## WARRANTY STATEMENT FOR THE VOLLRATH Co. L.L.C.

The Vollrath Company LLC warrants the products it manufactures and distributes against defects in materials and workmanship for a period of one year, except as specifically provided below. The warranty runs 12 months from the date of original installation. (End user receipt)

1. Refrigeration compressors – The warranty period is 5 years.
2. Replacement parts – The warranty period is 90 days.
3. Fry pans and coated cookware – The warranty period is 90 days
4. EverTite™ Riveting System – The warranty covers loose rivets only, forever.
5. Cayenne® Heat Strips – The warranty period is 1 year plus an additional 1 year period on heating element parts only.
6. Ultra and Professional Induction Ranges – The warranty period is 2 years.
7. Mirage and Commercial Induction ranges - The warranty period is 1 year.
8. ServeWell® Induction Workstations – The warranty period is one year on the workstation table and 2 years on induction hobs.
9. Slicers – The warranty period is 10 years on gears and 5 years on belts.
10. Mixers – The warranty period is 2 years.
11. Extended warranties are available at the time of sale.
12. Vollrath – Redco products – The warranty period is 2 years.
13. Optio / Arkadia product lines – The warranty period is 90 days.
14. All non-stick products (i.e. fry pans and surfaces) are 90 days for the non stick surfaces.

All products in the Jacob's Pride® collection, including the following, have a lifetime warranty:

- NSF Certified One-Piece Dishers
  - NSF Certified Spoodle® Utensils
  - NSF Certified Heavy-Duty Spoons with Ergonomic Handle
  - NSF Certified Heavy-Duty Basting Spoons
  - Heavy duty Turners with Ergonomic handle
  - One-Piece Tongs\*
  - Heavy-Duty One-Piece Ladles\*
  - Nylon Handle Whips
  - One-Piece Skimmers
  - Tribute®, Intrigue®, and Classic Select® Cookware\*
- \*Jacob's Pride® warranty does not cover Kool-Touch®, non stick coatings and silicone handles.

**Items sold having no warranty:**

- Meat Grinder Knives
- Light Bulbs in Convection Ovens and Hot Food Merchandiser
- Oven Door Seals
- Oven Door Glass
- Hot Food Merchandisers / Display Case Glass
- Calibration and set up of gas equipment
- Slicer / Dicer blades (table top food prep) – Redco and Vollrath

**THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE**

As The Vollrath Company LLC's only responsibility and the purchaser's only remedy, for any breach of warranty, The Vollrath Company LLC will repair or, at its option, replace the defective product or part without charge, except as otherwise provided below:

- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the repaired or replacement part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.
- To obtain warranty service, the buyer will be responsible to return to The Vollrath Company LLC any product (other than gas equipment that is permanently installed) weighing less than 110 lbs. or located outside of a 50-mile radius of a certified technician designated by The Vollrath Company LLC to perform warranty repairs. If a Vollrath Technician cannot be contacted check the website for service contact points. (Please refer to the Product Catalogue for weights and sizes of product)
- No remedy will be available for products that have been damaged by accident, carelessness, improper installation, lack of proper setup or supervision when required, neglect, improper use, installation or operation contrary to installation and operating instructions or other causes not arising out of defects in materials or workmanship. At the buyer's request, The Vollrath Company LLC will repair and or replace such products at a reasonable cost.
- No remedy will be available for slicers where blade has not been sharpened (Refer to owner's manual for sharpening instructions)
- No remedy will be available for mixers damaged by changing gears while unit is running or overloading, in either case as determined by a Vollrath Certified Technician
- Warranty work must be authorized in advance by The Vollrath Company LLC. See the operating and safety instructions for each product for detailed warranty claim procedures.
- No remedy will be available for product returned and found to be acceptable to the product specification.
- No remedy will be available under any warranty not registered as required below.

**LIMITATION OF LIABILITY:**

**THE VOLLRATH COMPANY LLC SHALL HAVE NO LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND, WHETHER BASED UPON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY, OR ANY OTHER THEORY.**

ENGLISH

## WARRANTY PROCEDURE

On all warranty calls, the following process and information is required:

- All warranty claims will start with a call to Vollrath Technical Service support line.(800-628-0832).
- A technical support professional will work to diagnose the issues, and provide the details for the service solution.
- Name and phone number of person calling
- Business name, street address, city, state and zip
- Model and serial number
- Date of purchase and proof of purchase (Receipt)
- Name of dealer where unit was purchased

NOTE: Vollrath will not accept products sent without the proper procedure being followed.

### Important:

TO MAKE A CLAIM FOR ANY REMEDY UNDER THIS WARRANTY, YOU MUST REGISTER YOUR WARRANTY.

### REGISTER TODAY

ONLINE: Register your warranty on-line now at [www.Vollrathco.com](http://www.Vollrathco.com)

NO WEB ACCESS: If you do not have access to the web, kindly register by completing the warranty registration form and faxing it to The Vollrath Co. LLC office in the country of purchase.

## WARRANTY REGISTRATION

BUSINESS NAME

KEY CONTACT NAME

EMAIL

STREET ADDRESS

CITY

STATE

ZIP CODE

COUNTRY

PHONE

FAX

MODEL

ITEM NUMBER

SERIAL NUMBER

OPERATION TYPE

- |   |   |  |                                      |
|---|---|--|--------------------------------------|
| <input type="checkbox"/> Limited Service Restaurant | <input type="checkbox"/> Full Service Restaurant  | <input type="checkbox"/> Bars and Taverns    | <input type="checkbox"/> Supermarket |
| <input type="checkbox"/> Convenience Store          | <input type="checkbox"/> Recreation               | <input type="checkbox"/> Hotel/Lodging       | <input type="checkbox"/> Airlines    |
| <input type="checkbox"/> Business/Industry          | <input type="checkbox"/> Primary/Secondary School | <input type="checkbox"/> Colleges/University | <input type="checkbox"/> Hospitals   |
| <input type="checkbox"/> Long-Term Care             | <input type="checkbox"/> Senior Living            | <input type="checkbox"/> Military            | <input type="checkbox"/> Corrections |

REASON FOR SELECTING OUR PRODUCT

- |  |  |                                       |   |
|--|--|---------------------------------------|---|
| <input type="checkbox"/> Appearance        | <input type="checkbox"/> Full Service Restaurant | <input type="checkbox"/> Availability | <input type="checkbox"/> Sellers Recommendation |
| <input type="checkbox"/> Ease of Operation | <input type="checkbox"/> Versatility of Use      | <input type="checkbox"/> Price        | <input type="checkbox"/> Brand                  |

WOULD YOU LIKE TO RECEIVE OUR FULL-LINE CATALOG AND REMAIN ON OUR MAILING LIST?

Yes  No



[www.vollrathco.com](http://www.vollrathco.com)

The Vollrath Company, L.L.C.  
1236 North 18th Street  
Sheboygan, WI 53081-3201  
U.S.A.

Main Tel: 800.628.0830  
Fax: 800.752.5620

Technical Services: 800.628.0832  
Service Fax: 920.459.5462

Canada Service: 800.695.8560

© 2010 The Vollrath Company, L.L.C.