



Stone Hearth Pizza Dome Oven

INSTALLATION AND OPERATION MANUAL

GAS-FIRED OVEN



CAUTION

This oven **MUST** be seasoned
before initial use

The seasoning procedure takes 6 days, running the oven for at least 8 hours per day.

1. For the first 3 days, the oven should be set at a low temperature (flame of 1 1/2-2 inches)
2. For the last 3 days, the oven should be run at a higher temperature (full flame)

This must be done to dry out internal components, thus preventing damage to the oven.

Note: You may see water dripping from the oven during this process. This is normal.

Failure to follow this procedure will
VOID YOUR WARRANTY

INSTALLATION: There must be a panel large enough for service personnel to access the bottom of the oven when service or maintenance is required.

Gas oven installation and operating instructions

Please read this entire manual before installing the oven. Failure to follow these instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspections in your area.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapour or liquids in the vicinity of this or any other appliance.

Also, always keep the area under and around this appliance free and clear of any and all combustible materials.

Do not obstruct the flow of combustion and ventilation air.

DO NOT THROW THIS MANUAL AWAY

KEEP THIS MANUAL FOR FUTURE REFERENCE.
ADDITIONAL COPIES AVAILABLE UPON REQUEST.

IMPORTANT: Consult your local gas supplier for a statement outlining a procedure to be followed should you detect the smell of gas. Post the statement in a prominent location.

WARNING: Improper installation, adjustment, alteration, service or maintenance can result in property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

It is recommended that this oven be installed, maintained and serviced by authorised professionals.

Additional copies of this manual and prompt responses to service / maintenance questions are available from Univex.

General instructions:

Installation clearances

A fire may start if this oven is not properly installed.

To reduce the risk of fire, follow these installation instructions. A major cause of oven-related fire is failure to keep the required clearances (air spaces) from combustible materials. It is of the utmost importance that this oven be installed only in accordance with these instructions.

Please read this entire manual before you install the oven. Failure to follow these instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection in your area.

CLEARANCES

I) The Univex DOME oven must have a minimum 6" clearance from combustibles from all sides and 16" from combustibles from the top.

If a façade that will be in contact with the oven is being built, use completely non-combustible materials (when non-combustible building materials are in contact with the body of the oven, the clearances from combustibles are transferred to those from non combustibles). Please note that standard dry-wall (or sheet rock) is considered a combustible.

II) Any facade above and/or 6 inches to either side of the oven doorway must be constructed of non combustible building materials

III) Install this oven only on non combustible floors. The non combustible floor surface should extend 40 inches out in front of the oven and extend 32 inches to either side of the oven doorway.

Leave a clearance of at least 200cm² under the oven

Leave a clearance for servicing and proper operation in case you are covering the iron stand

WARNING: installation and servicing of this product could expose you to glass wool/ceramic fibers as well as calcium silicate dust.

ALWAYS WEAR RESPIRATORY AND EYE PROTECTION
WHEN INSTALLING OR SERVICING THIS APPLIANCE

General instructions:
Gas specifications

GAS

Univex gas ovens are equipped with a 3/4" NPT gas connection located at the front left or front right (depending on the model) of the oven. **Have a licensed gas installer make the connection and test all fittings and pipe connections for leaks.** Use approved gas leak detectors (Soap solutions or equivalent) over and around the fittings and pipe connections. **DO NOT USE A FLAME TO TEST FOR LEAKS.**

Eurosit is the gas control valve that operates the interior radiant burner. Eurosit is located under the oven to the front left or on the front right depending on the model.

Only qualified personnel must start the appliance.

The nominal thermal capacity must be verified by an authorised technician, according to the information given in this operation manual. This check is necessary when changing oven or adapting to a different type of gas and also each time the appliance is serviced. Both the nominal thermal capacity and connection pressures are given in the technical data table. Never tamper with the sealed components.

Factory specified individual burner manifold pressures equipped to burn Natural or LP gases and Hourly Natural gas or LP gases BTU input rates for Univex DOME models

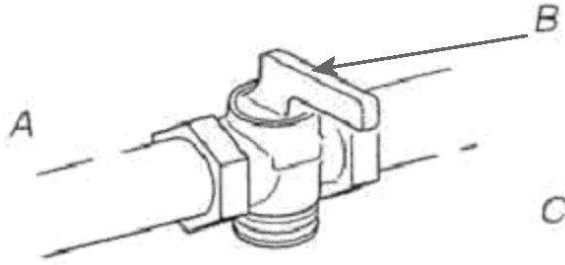
Burner		DOME55	DOME47
Nominal rate	BTU/hr	97500	92500
Manifold pressure LP gas	inches w.c.	10.0	10.0
Manifold pressure Natural gas	inches w.c.	4.0	4.0
Ø main burner injectors LP gas	mm / Number stamped on injector	2.90	2.80
Ø main burner injectors Propane gas	mm / Number stamped on injector	3.10	3.00
Ø main burner injectors Natural gas	mm / Number stamped on injector	5.40	5.10
Pilot burner injectors LP gas and Propane	Number stamped on injector	25	25
Pilot burner injectors Natural gas	Number stamped on injector	40	40
Air adjustment Natural gas	mm	8	8
Air adjustment LP gas and Propane	mm	41 (Full Open)	41 (Full Open)

GAS CONVERSIONS

Gas conversions from Natural Gas to LP gas; or from LP gas to Natural gas must be performed by a qualified installer.

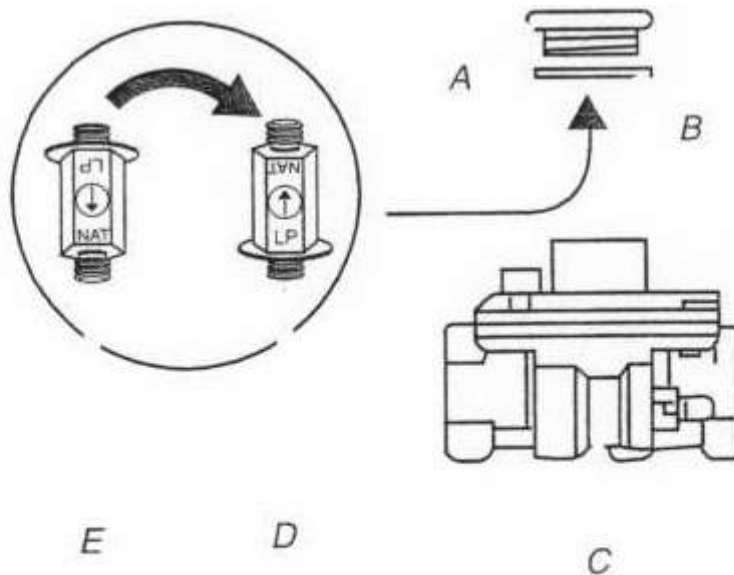
To convert gas pressure regulator

1. Turn manual shutoff valve to the “closed” position.



A. To oven
 B. Manual shutoff valve "closed" position
 C. Gas supply line

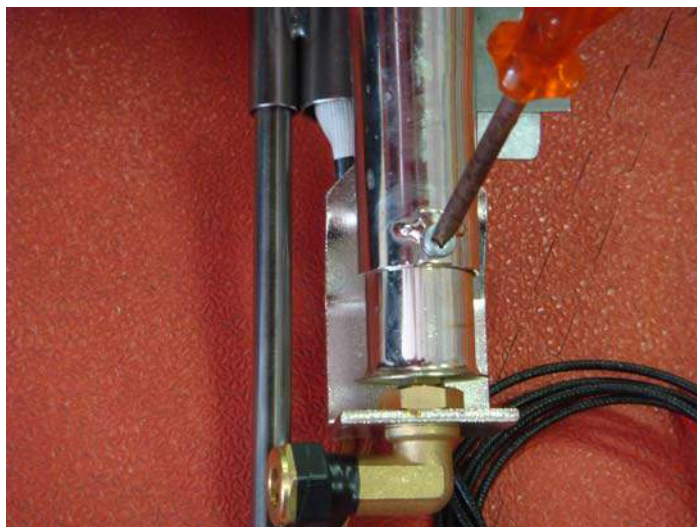
2. Remove the access cap by using a wrench, turning the access cap anticlockwise.
3. Remove spring retainer from the cap by pushing against the flat side of the spring retainer. Look at the spring retainer to locate the "NAT" or "LP" position.
4. To convert from Natural gas to LP gas, turn over the spring retainer so the "LP" is showing on the bottom.
 To convert from LP gas to Natural gas, turn over the spring retainer so the "NAT" is showing on the bottom.
5. Snap the spring retainer back into the cap.
6. Reinstall the cap onto the regulator.



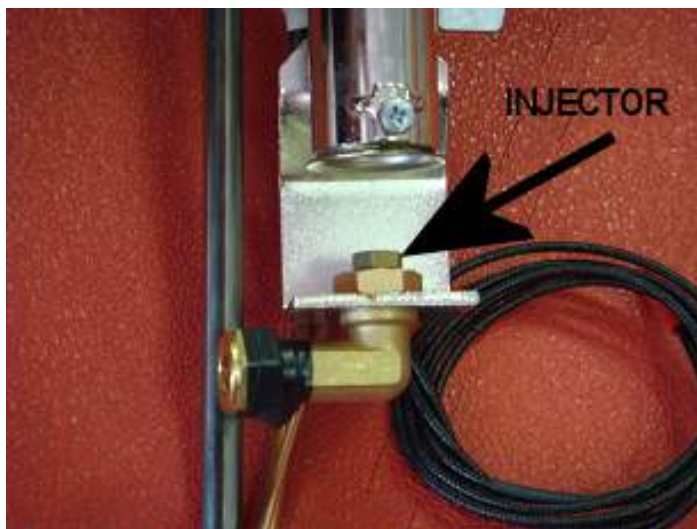
A. Access cap
 B. Gasket
 C. Gas pressure regulator
 D. Spring retainer LP position
 E. Spring retainer NAT position

To convert the main gas burner

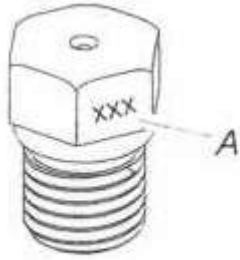
7. With a screwdriver, unscrew the screw which fixes the telescopic bushing, and completely insert the bushing into the Venturi burner.



8. With a wrench, remove the gas injector by turning it anticlockwise. Set gas orifice spud aside.



9. Gas orifice spuds are stamped with a number on the side. See the table on page 5.



A. Stamped number

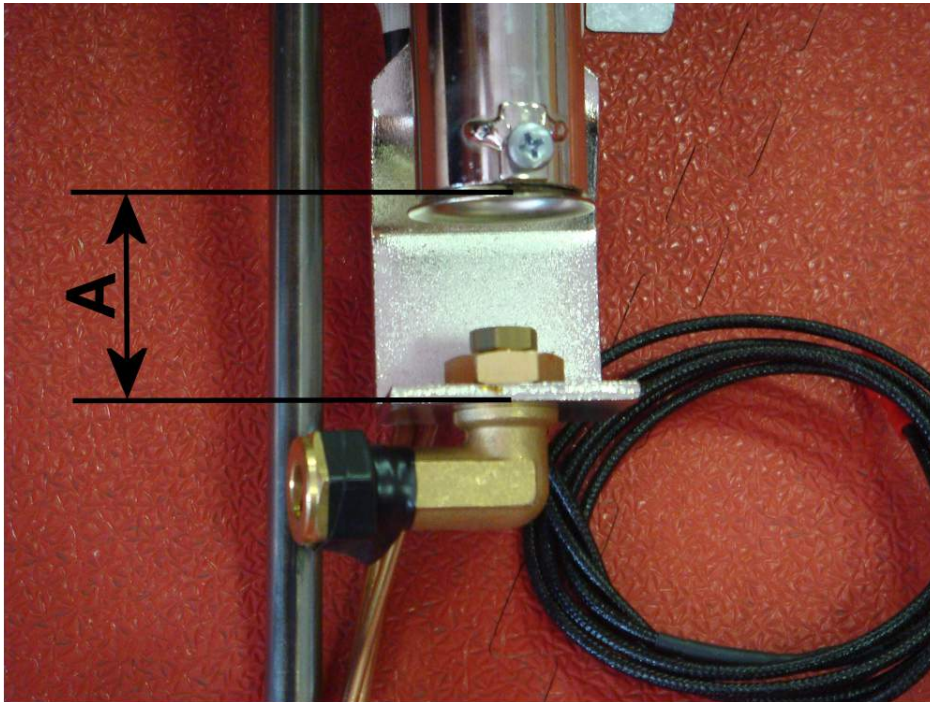
10. Place removed orifice spuds in plastic parts bag for future use and keep with literature package.

11. Install the correct injector. See the table on page 5.

12. Position the air bushing, according to the air adjustment displayed below, and fix the bushing by screwing the screw. See also the table on page 5.

Natural gas "A" = 8mm

LP gas "A" = 41mm (Fully Open)

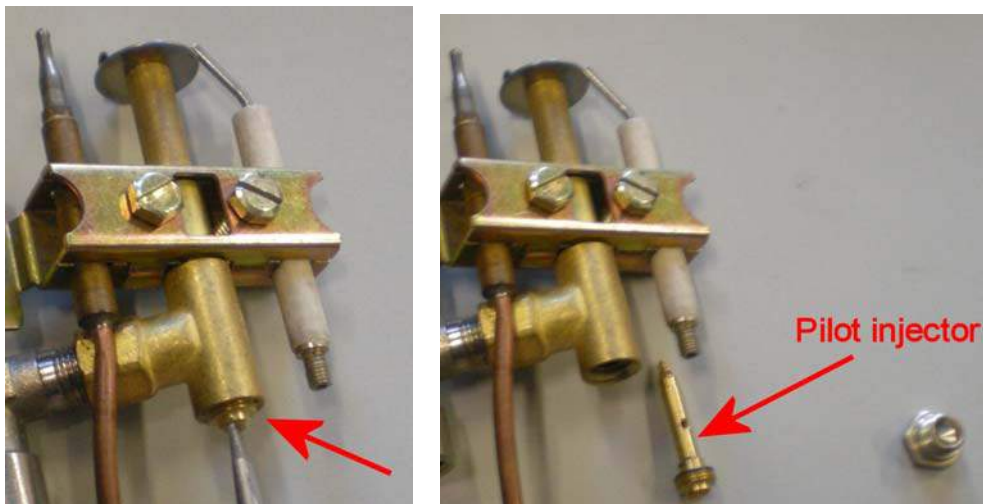


To convert the pilot gas burner

13. Remove the access cap by using a wrench, turning the access cap anticlockwise.



14. With a slot screwdriver, remove the gas injector by turning it anticlockwise. Set gas orifice spud aside.



15. Install the correct injector. See the table on page 5.

General instructions:
Gas specifications

Univex recommends that the appliance's individual shutoff valve (supplied by others) be left readily accessible. Univex also recommends that inspection and maintenance of the burner and gas piping connections of this appliance be performed at regularly scheduled intervals and only by professional gas appliance service agencies.

Gas Code Limitations


The installation of this appliance must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, The Natural Gas installation Code CAN/CGA-B149.1 or the Propane Installation Code, CAN/CGA-B149.2, as applicable including: The appliance and its individual shutoff valve (supplied by others) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa). The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve (supplied by others) during any pressure testing of the gas supply piping system at test pressure, equal to or less than 1/2 psi (3.45 kPa).

The appliance must be installed under a ventilation hood only.


General instructions:
Gas specifications

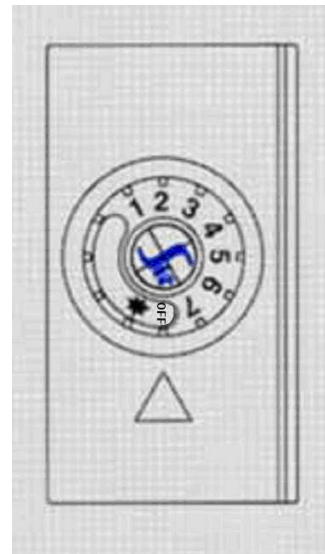
Lighting and shut down instructions

Turning the pizza oven on

1. Make sure main gas supply is on (valve parallel with gas line).
2. Remove the oven door.
3. Starting from the OFF position, push and turn the knob onto pilot position . Push the knob (piezoelectric power switch) and light the pilot flame by pressing the knob for several seconds. Release the knob and check the pilot flame is lit. If the flame is not lit, repeat the process.
4. Turn the knob to the number position corresponding to the desired cooking level.

Stand by Position

1. To close the main burner and keep the pilot burner lit, turn the knob onto the pilot position .



Turning the pizza oven off

1. Turn the knob to the "OFF" position.

Wait a 5 minute complete shut off period before relighting the appliance.

CLEANING THE OVEN

1. As needed, use a floor brush to sweep stray food debris to the doorway, where it can be easily removed with a dough cutter or spatula.

As needed, wipe the deck using a damp (not wet) cloth wrapped around the floor brush.

NEVER PLACE ANYTHING IN OR ABOVE THE RADIANT FLAME

Note: small "crazing" cracks will occur with normal heating and cooling. They will not affect the performance or durability of the oven. If cracks of 1/8" or more develop, contact your reseller for evaluation.

Never operate the oven with the night door in place.

First ignition procedure

Gas-fired oven

Adjust the control roller of the burner to number 3 or 4 position, constantly for 2-3 days under surveillance.