

User Manual: Electric Conveyor Pizza Oven



HINDCHEF PRIVATE LIMITED

ADDRESS: Ground Floor, KH No-50/24/2, Near Metro Pillar No 482,

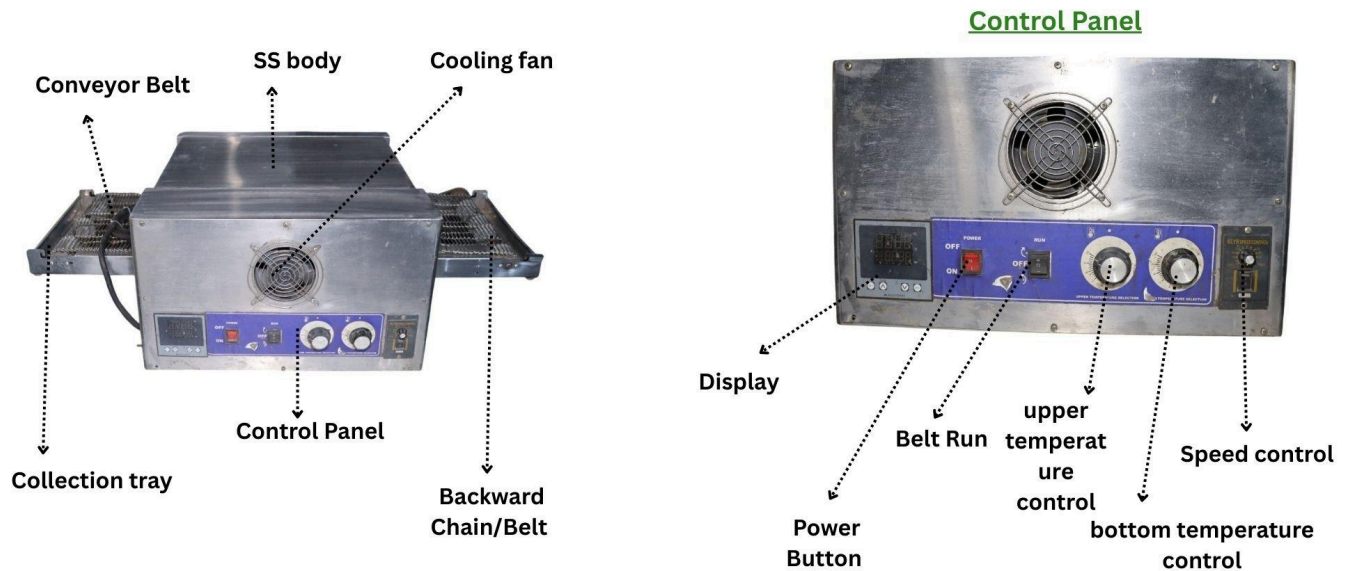
Village Mundka, New Delhi, 110041

Near Rajdhani Park Metro Station (Green Line)

Call/Whatsapp: 9266606060

Features

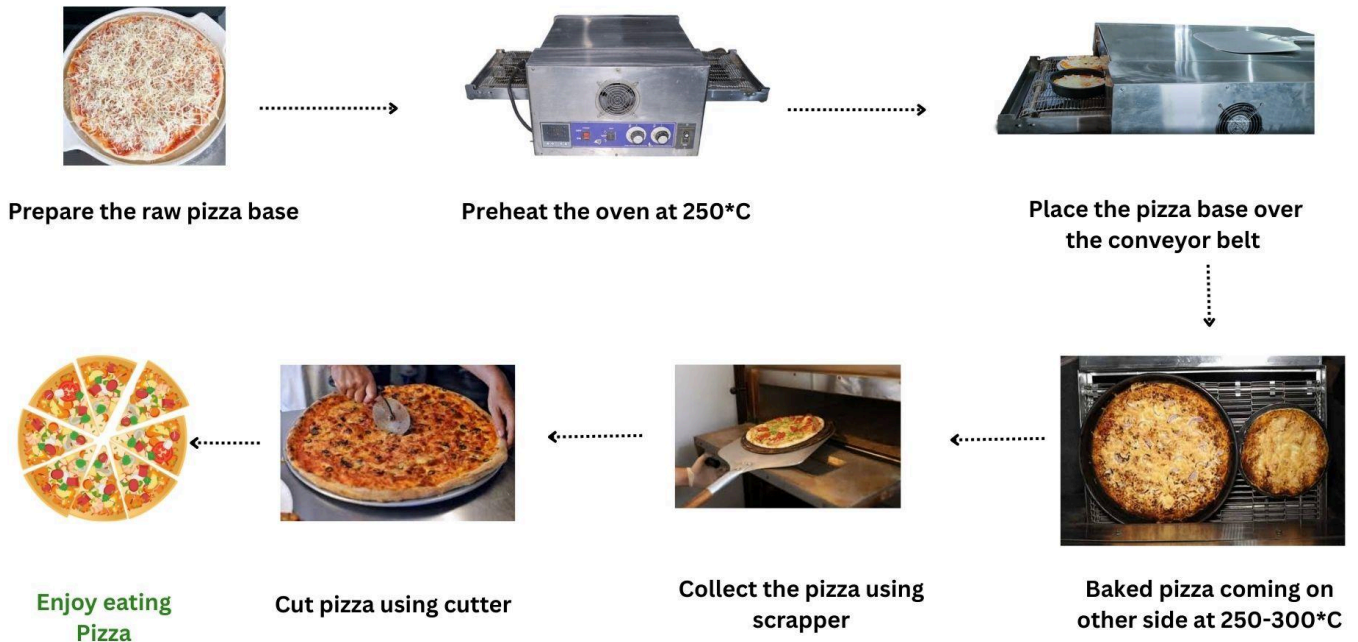
Operating Panel- Electric Conveyor Pizza Oven



1. An electric conveyor oven's body is made up of 304 stainless steel that does not allow rust formation.
2. It has a conveyor belt in its forward and backward position that helps in pizza movement.
3. It is connected with a collecting tray.
4. A cooling fan is connected to manage the heat dissipation to the machine.
5. Its control panel consists of a button-like display, a power button, a belt run, speed control, upper temperature and lower temperature control.

Uses Direction

Uses Directions- Electric Conveyor Pizza Oven



Please follow the below steps:

- Preheat the oven to 250°C for at least 10 minutes.
- The oven's temperature can be set between 250 to 300°C for the pizza baking.
- Now place the pizza stuffing kept in the pan/screen over the conveyor belt.
- Wait for 6-7 minutes for the full pizza baking.
- You can forward/reverse the conveyor belt as per the pizza and topping preparation.

- Once the pizza is baked, it will come out from the backwork conveyor belt.
- Finally, take out the baked pizza with the use of scrapers.

Cleaning Guide

- Turn off and unplug the oven before cleaning ; let it cool completely.
- Clean the conveyor belt, trays, and pizza-making accessories in lukewarm, soapy water.
- Wipe interior surfaces with a mild detergent or food-safe degreaser.
- Avoid strong chemicals or bleach, as they may affect food safety.
- Use a soft sponge or non-abrasive scrub to remove stuck-on ice cream and mix-ins over the stone and pan surfaces.
- Dry thoroughly and reassemble all parts before plugging the oven back in.
- Use a food-safe sanitizer once a week to kill bacteria.

Safety Tips

- Avoid spilling water over the electric sockets and components to avoid any short circuits.
- Always use food-grade cleaner to prevent any contamination.
- Always use gloves and scrapers to take out the prepared material to protect hands and prevent surface damage.
- Run the machine at the correct voltage (220–240 V) and temperature setting.
- Always turn off power before cleaning.

Warranty

- 1 year of product warranty is provided.
- Physical damages due to mishandling and any human errors may not be covered under warranty and would be charged accordingly.
- The warranty will only cover manufacturing defects.
- Defects resulting from electrical problems such as loose wiring, overvoltage, undervoltage, and wrong frequency are not covered by the warranty.
- The warranty does not cover consumables such as seal & belt.
- The courier charge for the part will have to be paid by the client.
- Gas empty or leakage (if applicable) not covered under warranty.
- We provide training and a live demo with our chef on the recipe as well.