



## Operation Manual

For

# Sodir

Pizza Oven— PZ-430S, PZ-431S, PZ-430D, PZ-4302D



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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces; use handles or knobs.
3. To avoid electric shock, **do not immerse the power cord, or any part of the unit**, in any liquid.
4. Close supervision is necessary when any appliance is used, especially around children.
5. Unplug appliance from the electrical outlet when not in use, and before cleaning. Allow appliance to cool before installing or removing any parts or accessories, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or if appliance should sustain damage, or malfunction in any way. In this event, return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessories and/or attachments not recommended by the appliance manufacturer may cause injury or damage to the appliance, and may void your warranty.
8. Do not use outdoors.
9. Do not allow the power cord to hang over the edge of a table or counter, or to be exposed to hot surfaces, as damage may occur.
10. Do not place appliance on or near a burner, or in a heated oven.
11. To disconnect an appliance, **first** turn all controls to the **‘off’** position; *then* unplug the power cord from the wall outlet.
12. Do not use appliance other than for its intended use.
13. **SAVE THESE INSTRUCTIONS FOR LATER USE!**

## INTRODUCTION

The **SODIR** model PZ-430S, PZ-431S, PZ-430D and PZ-4302D pizza ovens are designed for quality baking of fresh, frozen or par-baked pizza in just 3-6 minutes. The ovens are constructed of food service quality stainless steel, and are equipped with separately adjustable top and bottom rows of fast-heating infrared quartz elements, which allow perfect fine tuning of the baking dynamics. The units are thermostatically controlled up to 660° F by a top thermostat and a 15-minute timer plus a constant on position. In addition, the bottom quartz elements are controlled by a bottom thermostat, also with a constant-on position, to allow adjustment of the heat intensity going to the brick, which permits perfect baking of different crust types. Two indicator lights, green and orange, indicate power and heating respectively. Units include a baking stone, affording brick-oven flavor and quality. All models will fit a 16” pizza, except for the PZ-4302D, which will fit up to a 16” x 24” rectangular pizza, or several personal size pizzas. The interior light allows you to check progress through the glass window, allowing the chamber to remain closed. Both chambers of the PZ-430D dual oven are independently controlled. Steam is vented from the oven chamber through the steam tube in the rear wall.

### *Specifications:*

<b>Model</b>	<b>Electrical</b>	<b>Plug Configuration</b>
PZ-430S	120V, 1 PH, 1.8KW, 15A	NEMA-5-15P
PZ-431S	208/240V, 1PH, 3.4KW, 13/15A	NEMA-6-20P
PZ-430D	208/240V, 1PH, 7.2KW, 26/30A	NEMA-6-50P
PZ-4302D	208/240V, 1PH, 5.7KW, 21/24A	NEMA-L6-30P

## INSTALLATION

The **SODIR** pizza oven needs to be connected to a grounded outlet of proper voltage, 208/240V or 120V, depending on the model. DO NOT place the unit in a damp area or near steam sources. Make sure that the exterior rear ventilation panel is not blocked. Maintain 4” clearance at each side, rear and top of the oven.

## **ASSEMBLY**

Your SODIR pizza oven comes from the factory fully assembled, with the pizza stone shipped on top. The ovens are shipped with plastic exterior protective film, which must be removed before operation. **DO NOT** operate the oven prior to removing the protective film completely! Clean the unit thoroughly, inside and out, using a soft cloth dampened with a solution of soap and water, before first use. **DO NOT** allow the pizza stone to get wet! Place the pizza stone gently in the bottom of the oven, over the infra-red quartz tubes.

## **OPERATION**

### ***Preheating***

To preheat the pizza oven, select the temperature by rotating both thermostat knobs clockwise to the desired setting and then turn the timer knob, which is also the ON/OFF switch, counter-clockwise to the constant-on position. Both indicator lights (green and orange or red) will be lit. The orange or red light will stay on until the oven reaches the desired temperature, and then cycle on and off. The green light will stay on until the timer expires. Allow about 20 minutes for the preheating process.

### ***Cooking***

After the preheat process is completed, select the desired temperature on the top thermostat and set the bottom thermostat (1-9 setting + constant on position). Turn the timer knob to select the time setting on the 15-minute timer. When the set time has elapsed, the heating elements will turn off, the indicator lights will go out and the timer bell will chime, announcing the end of the cycle. To use the oven in continuous mode, turn the timer knob counterclockwise to the position marked by the hand pictograph. Cooking time will vary depending on toppings, crust thickness, temperature settings and desired results, but is generally between 3 and 6 minutes.

The bottom thermostat is also controlled by the top thermostat. The bottom heating elements will never be on when the top elements are off. For thin crust pizza, the bottom thermostat should be set at a high setting (recommendation: 8 or 9), or in the 'C' constant on position. For thicker crust, the bottom thermostat should be set lower (recommendation 6 or 7), to allow slower and continual cooking of the crust. While designed for superior cooking of pizza,

other products, such as calzones, quiches, pies, breads and pastries may also be cooked in your pizza oven.

### *Cleaning*

#### **WARNING: Disconnect (unplug) electrical power supply before cleaning**

Cleaning is a very important part of maintaining a safe and well working machine. Allow the oven to cool before cleaning. Remove the pizza stone while it is still slightly warm and gently scrape off any residue. You may use a soft wire brush to gently rub any trouble spots. Use a cloth dampened slightly with a soap and water mixture to clean all exterior and interior stainless steel surfaces, being careful of the quartz tubes as they are fragile. Use a clean lint-free cloth to remove the excess water or soap. Make sure no water enters the unit through ventilation holes.

**DO NOT use an abrasive sponge on exterior or interior surfaces**

**DO NOT wash the oven under running water**

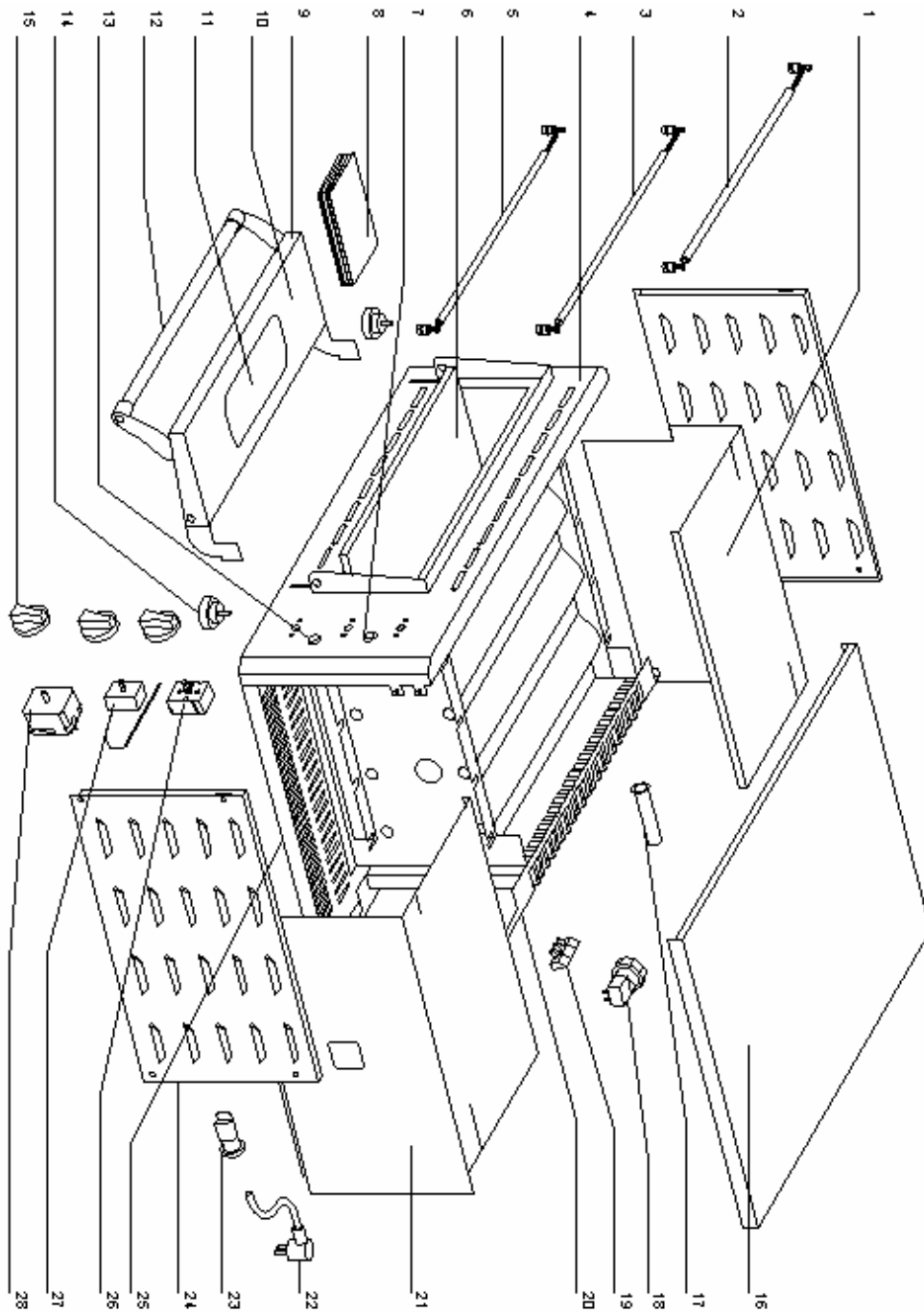
**DO NOT spray the exterior housing with any liquid**

**DO NOT allow water to drip into the motor housing or onto electrical components**

### **Maintenance**

You should inspect all parts on a regular basis to ensure that all is in proper working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, please consult our website at <http://www.equipex.com/>, or call us at 1-800-649-7885 and ask for customer service.

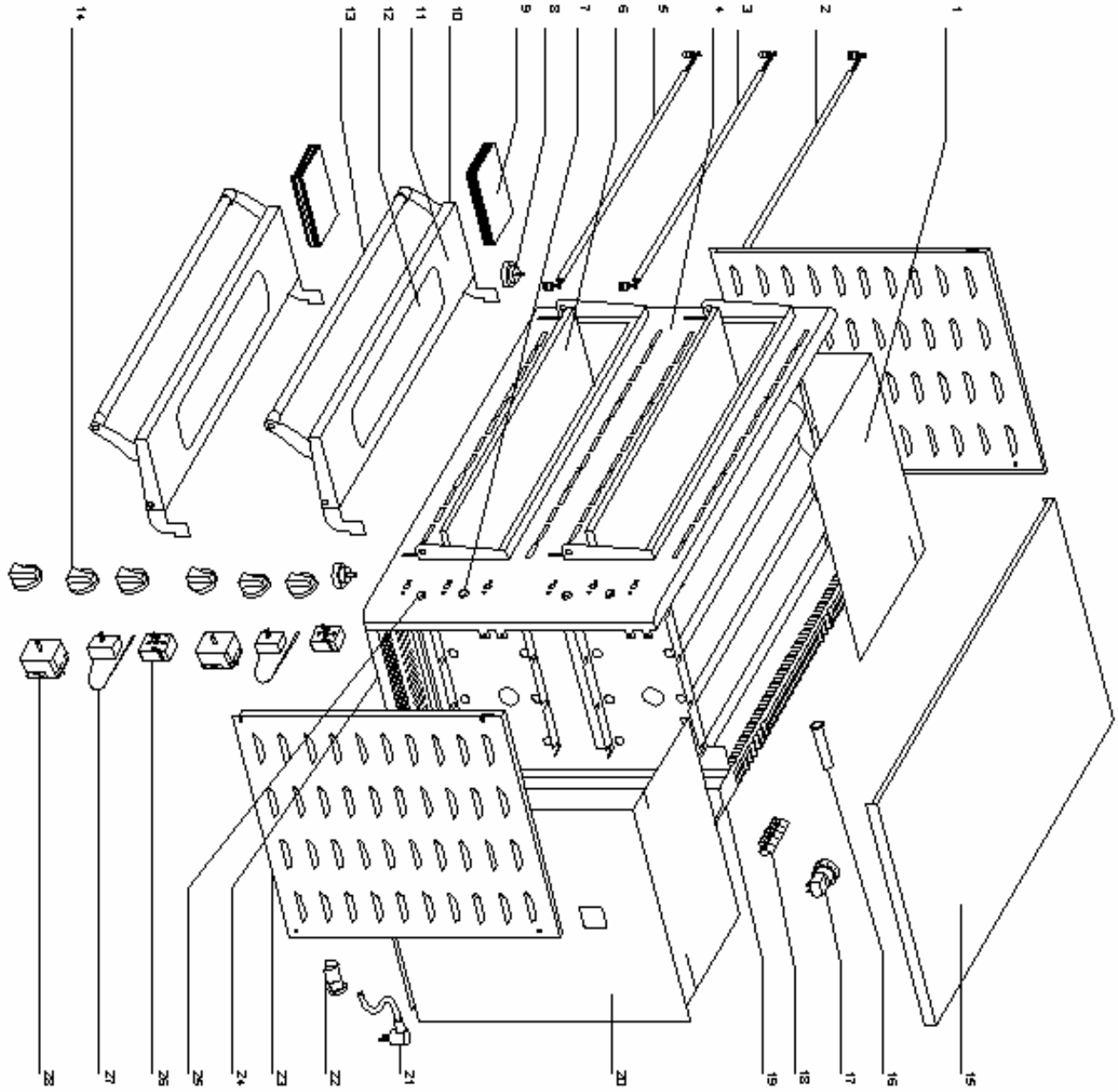
# Spare Parts PZ-430S and PZ-431S



Ref	Part #	Qty	Description
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1	35101	1	Left deflector
2	D04041	2	Rear top quartz tube+heating element
3	D04040	2	Front top quartz tube+heating element
4	35087SE	1	Control panel
5	D04041	4	Bottom quartz tube+heating element
6	F07025	1	Fire stone
7	A08009	1	Green pilot light
8	35113	12	Against weight
9	35095SE	1	Door
10	35096SE	1	Inner door
11	H01076	2	Glass
12	A15061	1	Handle
13	A08003	1	Orange pilot light
14	A13017	4	Foot
15	A14078	3	Knob
16	35091	1	Top
17	B04104	1	Steam tube
18	A18022	1	Lamp + lamp holder
19	A16013	1	Terminal block
20	35100	1	Tank back rear
21	35102	1	Right deflector
22	C03013	1	Cord with plug
23	A10032	1	Cord closer
24	35099	2	Side casing
25	35088	1	Base
26	A02029	1	Timer 15 '
27	A06042	1	Thermostat
28	A04006	1	Regulator

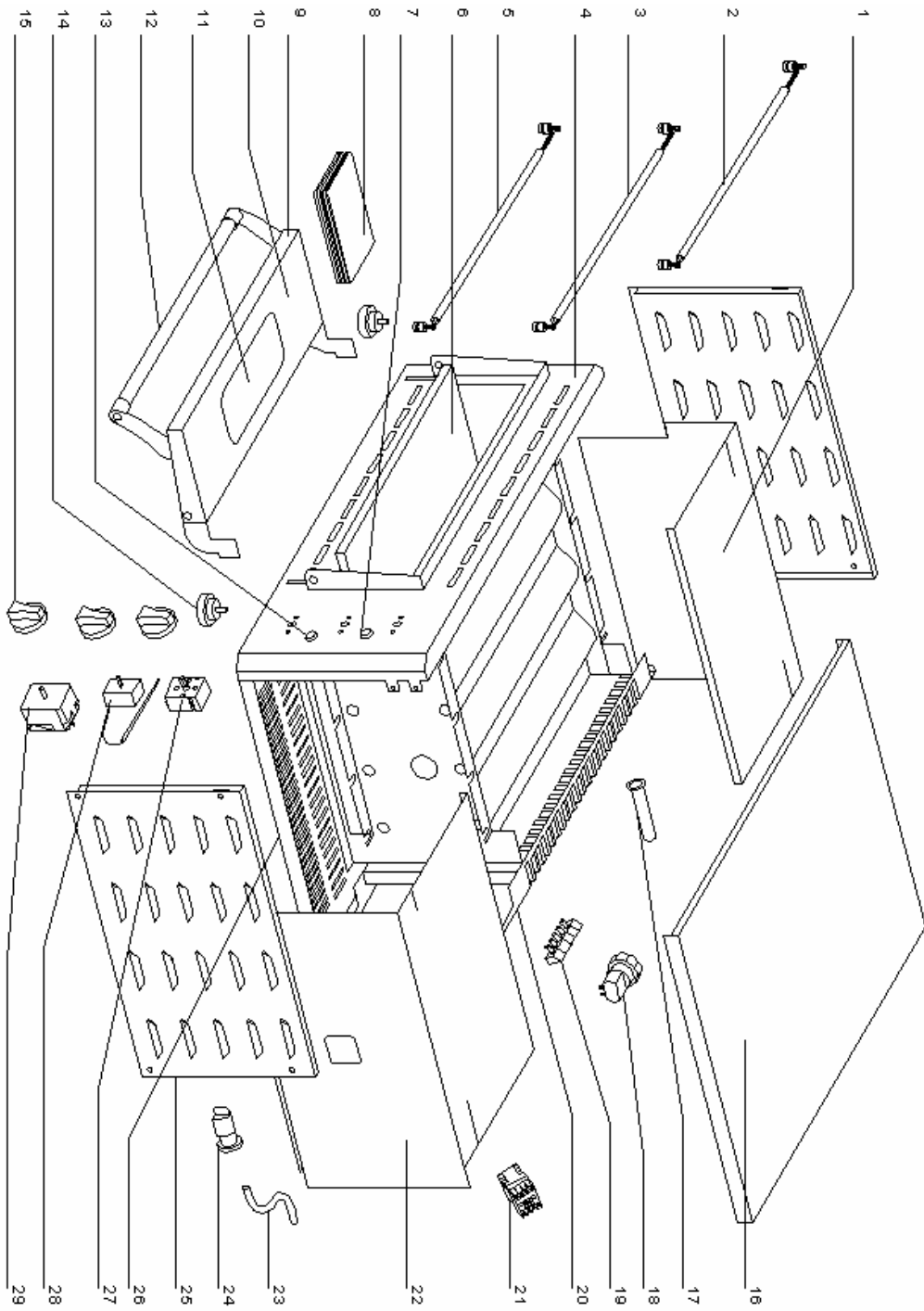
# Spare Parts PZ-430D



Ref #	Part #	Qty	Description
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1	35111	1	Left deflector
2	D04041	4	Rear top quartz tube+heating element
3	D04040	4	Front top quartz tube+heating element
4	35106SE	1	Control panel
5	D04041	8	Bottom quartz tube+heating element
6	F07025	2	Fire stone
7	A08009	2	Green pilot light
8	A13017	4	Foot
9	35113	24	Against weight
10	35095SE	2	Door
11	35096SE	2	Inner door
12	H01076	4	Glass
13	A15061	2	Handle
14	A14078	6	Knob
15	35091	1	Top
16	B04104	1	Steam tube
17	A18022	2	Lamp + lamp holder
18	A16014	1	Six position terminal block
19	35110	1	Tank back rear
20	35112	1	Right deflector
21	C03013	2	Cord with plug
22	A10032	2	Cord closer
23	35109	2	Side casing
24	35088	1	Base
25	A08003	2	Orange pilot light
26	A02029	2	Timer 15 '
27	A06042	2	Thermostat
28	A04006	2	Regulator

# Spare Parts PZ-4302D



Ref #	Part #	Qty	Description
1	35124	1	Left deflector
2	D04039	2	Rear top quartz tube+heating element
3	D04038	4	Front top quartz tube+heating element
4	35114SE	1	Control panel
5	D04039	4	Bottom quartz tube+heating element
6	F07024	1	Fire stone
7	A08009	1	Green pilot light
8	35113	12	Against weight
9	35119SE	1	Door
10	35120SE	1	Inner door
11	H01075	2	Glass
12	A15060	1	Handle
13	A08003	1	Orange pilot light
14	A13017	4	Foot
15	A14078	3	Knob
16	35116	1	Top
17	B04104	1	Steam tube
18	A18022	1	Lamp + lamp holder
19	A16014	1	Six position terminal block
20	35123	1	Tank back rear
21	A05008	1	Contacto
22	35125	1	Right deflector
23	C01010	1	Cord
24	A10032	1	Cord closer
25	35099	2	Side casing
26	35115	1	Base
27	A02029	1	Timer 15 '
28	A06042	1	Thermostat
29	A04006	1	Regulator



## LIMITED WARRANTY

Your new **EQUIPEX** product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgment of EQUIPEX, to affect its reliability.

### **THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:**

1. Damage caused by abuse, misuse or dropping or other similar incidental damage caused by, or as a result of, customer failure to follow assembly, operation, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal wear and tear or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call **Equipex** at 1-800-649-7885.
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKAGING MATERIAL FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

**THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LLC. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.**

For service, please call **EQUIPEX** at 1-800-649-7885, menu option # 3

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