



OPERATION MANUAL

COUNTER TOP ELECTRIC PIZZA OVEN ELECTRIC BAKE OVEN

MODELS:

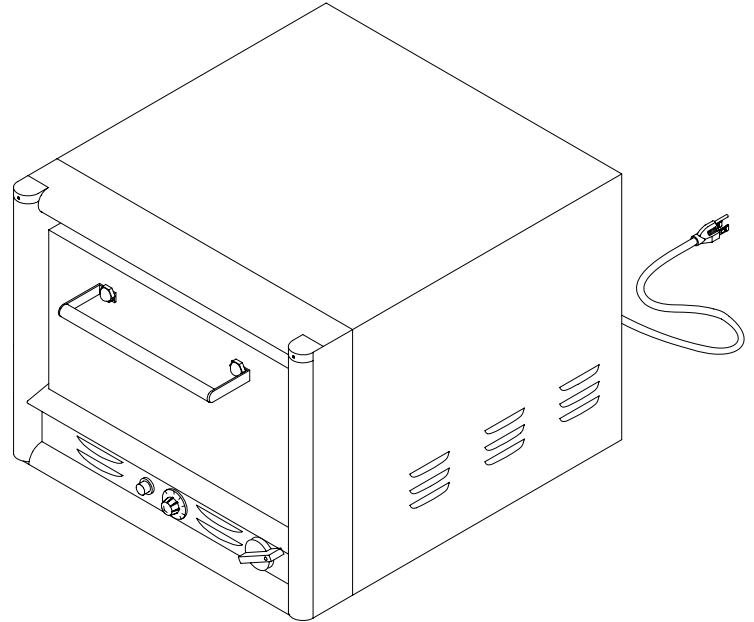
PO-18

PO-22

BK-18

BK-22

SPECIFICATIONS
INSTALLATION
MAINTENANCE TIPS
WIRING DIAGRAMS



LISTED



THIS UNIT MUST BE ELECTRICALLY GROUNDED IN ACCORDANCE WITH LOCAL CODES, OR IN ABSENCE OF LOCAL CODES, WITH THE NATIONAL ELECTRICAL CODE, ANSI/NFPA 70.

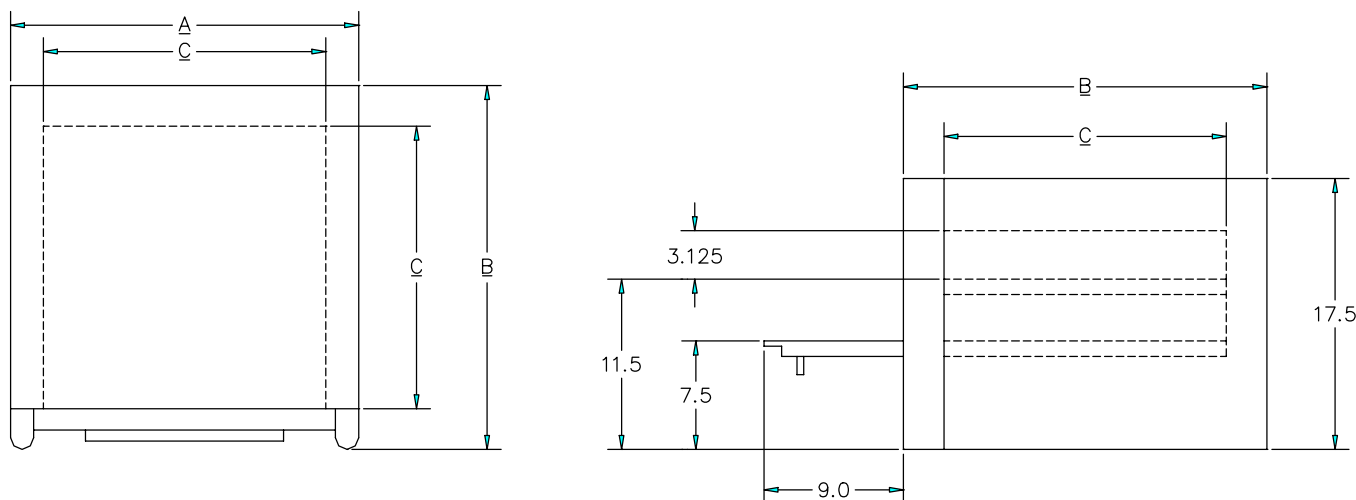
**FOR YOUR SAFETY
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

CECILWARE CORPORATION

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BK-18 & 22 HAVE ONLY ONE STANDARD STEEL BAKING DECK (LOWER SHELF) OR OPTIONAL CERAMIC HEARTH BAKE DECK AS PO-18/22. OVENS ARE STACKABLE.

UNIT	A	B	C
PO-18, BK-18	22.5"	23.5"	18.25"
PO-22, BK-22	25.5"	26.5"	21.0"

SHIPPING WEIGHT:

PO-18	PO-22	BK-18	BK-22
138 lbs.	145 lbs.	116 lbs.	123 lbs.

ELECTRICAL SPECIFICATIONS				TYPE OF CONNECTION	
UNIT	VOLTAGE	AMPS	TOTAL LOAD	USA	CANADA
PO-18	120 VAC	15.0 A	1800 W	NEMA 5-15P	NEMA 5-20P
PO-18	220 VAC	13.0 A	2850 W	NEMA 6-15P	NEMA 6-20P
PO-22	220 VAC	16.4 A	3600 W	NEMA 6-20P	NEMA 6-30P
BK-18	120 VAC	14.2 A	1700 W	NEMA 5-15P	NEMA 5-20P
BK-18	220 VAC	8.5 A	1850 W	NEMA 6-15P	NEMA 6-20P
BK-22	220 VAC	10.0 A	2200 W	NEMA 6-15P	NEMA 6-15P

Each oven is equipped with a 6 ft. long power cord and plug. A mechanical timer is provided to give an audible signal at the end of preset time (up to 15 min for po-18/22 up to 60 min for BK-18/22). **TIMER DOES NOT CONTROL THE OVEN.**

UNPACKING INSTRUCTION: Carefully unpack the oven and inspect immediately for shipping damages. Your counter top oven was shipped in a carton designed to give maximum protection in normal handling. It was thoroughly inspected before leaving the factory and the carrier accepted and signed for it. File any claims for shipping damage or irregularities with the carrier.

INSTALLATION AND OPERATING INSTRUCTION

WARNING: THIS APPLIANCE IS EQUIPPED WITH THREE-PRONG (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.

LOCATION: Due to the heat a counter top oven may produce, it must be placed on a non-combustible surface. Do not store combustible materials on top or under any oven.

MINIMUM CLEARANCE FROM COMBUSTIBLE CONSTRUCTION:

3" FROM REAR WALL
3" FROM SIDES

INSTALLATION: The unit may be directly placed on counter. Make sure the counter is level. Clear the counter area where the unit is to be installed. Place the unit in position on the counter and mark the outline of the unit. Remove unit and apply sealer (Dow Corning RTV 732 Multipurpose Sealant or its equivalent) on the counter. Place the unit in position (over the sealer). Make sure that the edges on the unit are sealed with a heavy bead. Wipe clean any excess sealer.

OPTIONAL LEGS: 4" optional legs are available. To install legs follow these steps:

- Place the unit on a counter or a flat surface
- Tilt unit carefully onto its back
- Screw legs into the bottom of the unit in holes provided
- Carefully tilt oven up onto the legs and adjust the bottom of the legs to level the unit

INITIAL START UP: After the electrical connections have been made, your oven will need approximately 2 to 3 hours to burn off. The following steps must be completed before your new oven is ready to use.

- Place the oven in a well-ventilated area.
- Open the door and remove any instructions or samples shipped with the unit. **Make sure the oven cavity is empty and the baking decks are properly installed.**
- With the oven door open, turn the temperature knob to 400°F for 1 hour.
- Close the oven door. Increase the temperature to 500°F for at least 1½ hour.

This procedure will dry out the insulation and deck material and will help to insure best baking results.

CAUTION: OVEREXPOSURE TO SMOKE OR FUMES MAY CAUSE NAUSEA AND DIZZINESS.

PIZZA BAKING: **Only pizza and bread products can be baked with direct contact with oven decks. All other products must be placed in pans.** Your CECILWARE counter top pizza oven has been designed to bake pre-baked crusts with ease. The temperature range for pizza baking is usually higher than for general baking. Pizza should cook at approximately 500°F to 575°F depending on the individual product. Allow the pizza to bake until the cheese bubbles and bottoms are brown. Do not keep the oven door open too long when loading since heat will escape, resulting in slower baking.

When production requirements are low, keep the temperature low to prevent the bottoms from burning. As demand increases, temperature should be raised for quicker recovery time. Fresh dough generally requires a slightly lower baking temperature and longer bake time than defrosted pre-baked crusts.

GENERAL BAKING TIPS:

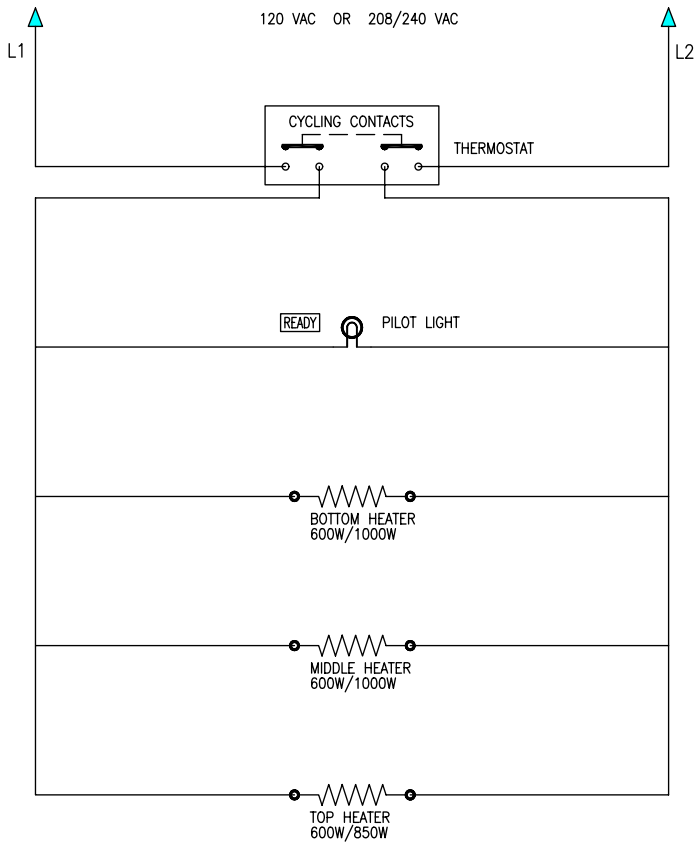
- Pizza crust should be fully defrosted before baking.
- Wet areas on the bottom of a pizza will cause them to stick to the deck. Avoid spills.
- For fresh dough pizza (220v ovens only), flour or corn meal on the peel will prevent sticking and ease placement of the pizza on the deck.
- Increasing bake temperatures during heavy production assist in maintaining temperature; after the rush is over reduce temperature to prevent burning.
- Heavily topped pizzas require longer bake times at lower temperatures.
- Rotation of the pizza during the cooking cycle is highly recommended.
- Placing a screen under a pizza will allow the top to cook without overcooking the bottom.
- Frequently scrape and brush off decks to remove burnt residue, which can cause an off flavor to the product. Residue build-up can slow bake times.
- Clean heavily soiled pizza decks by scraping down, brushing off, removing from oven, turning over and putting back. This procedure will burn off the decks and should be repeated every 6 months. Do not use water to clean the decks as this could cause the decks to crack.
- Using shiny pans or screens will produce products with light bottom color. All pans and screens should be seasoned before use.

CLEANING: To keep your CECILWARE oven in top shape, periodic cleaning is suggested. **ALWAYS CLEAN THE OVEN ONLY WHEN IT IS COLD. WHEN CLEANING STAINLESS STEEL ALWAYS WIPE IN THE DIRECTION OF THE GRAIN.** From time to time the spillage should be scraped out. For hard to clean spillage, the following is suggested:

- Turn the thermostat up to the highest setting and let the oven run for ½ hour.
- Allow the oven to cool down
- Brush the residue from deck

NOTE: DO NOT USE WATER TO CLEAN DECKS. CRACKING MAY RESULT.

TROUBLESHOOTING: Your CECILWARE oven is designed to be as trouble free as possible. Keeping your oven clean is all that is normally required. However if your oven stops operating completely, check to see if power supply cord is plugged in and fuse/circuit breaker has not tripped. For all other problems call your factory-authorized agency.



SCHEMATIC DIAGRAM

PARTS LIST			
NO.	PO/BK-18	PO/BK-22	DESCRIPTION
1	R821A	R821A	HEATER BRACKET
2	G258A		HEATER 600W, 120V
	G380A		HEATER 850W, 120V
	G260A		HEATER 850W, 220V
	G259A		HEATER 1000W, 220V
	G336A		HEATER 1200W, 220V
3	V199A	V247A	BAKING DECK
4	R798A	R847A	SHELF
5	R834A	R859A	TRIM
6	R818Q	R856Q	DOOR
7	R835Q	R835Q	HANDLE
8	H227A	H227A	HINGE SHAFT
9	P361A	P361A	SHAFT BUSHING
10	P360A	P360A	DOOR BUSHING
11	C308A	C308A	NEON LIGHT
12	M733A	M733A	TIMER KNOB (PO)
12a	M771A	M771A	KNOB W/INSERT (BK)
13	M734A	M734A	DIAL PLATE (PO)
14	L646A	L646A	THERMOSTAT 650 F (PO)
14a	L672A	L672A	THERMOSTAT 550 F (BK)
15	SE44A	SE47A	BOTTOM
16	L645A	L645A	TIMER 15 MIN (PO)
16a	L670A	L670A	TIMER 60 MIN (BK)
17	R795A	R844A	BODY WRAP
18	C032A	CH50A	POWER CORD
19	B198A	B198A	ELECTRIC BOX
20	R817A	R855A	BACK COVER
21	P539A	P539A	TORQUE KNOB
22	B068A	B068A	CERAMIC BUSHING

	UPPER HEATER	MIDDLE HEATER	BOTTOM HEATER
PO-18	600W, 120V	600W, 120V	600W, 120V
PO-18-220	850W, 220V	1000W, 220V	1000W, 220V
PO-22	1200W, 220V	1200W, 220V	1200W, 220V
BK-18	850W, 120V	NONE	850W, 120V
BK-18-220	850W, 220V	NONE	1000W, 220V
BK-22	1000W, 220W	NONE	1200W, 220V

