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# **PIZZA OVENS**

# **INSTALLATION**

# **AND**

# **OPERATING**

# **INSTRUCTION**

# **MANUAL**

**\*\*ALL MODELS ARE C.S.A, M.E.A & N.S.F  
APPROVED\*\***

**FOR YOUR SAFETY:**

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THE OVEN OR ANY OTHER APPLIANCES.**

**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 THE EQUIPMENT.**

**CAUTIONS:**

- **MAINTAIN THIS MANUAL FOR FUTURE REFERENCE**
- **IN THE EVENT THAT THE USER SMELLS GAS, INSTRUCTIONS THE PROCEDURE THAT NEEDS TO BE FOLLOWED MUST BE PLACED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.**
- **PLACE THE OVEN IN AN AREA THAT IS FREE OF DRAFT AND ACCESSIBLE FOR PROPER OPERATION.**
- **THIS OVEN MUST BE ACCESSIBLE FOR ANY SERVICING AND REPAIR.**
- **KEEP THE OVEN AREA FREE AND CLEAR FROM COMBUSTIBLES**
- **DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION OF AIR.**
- **PROVISIONS MUST BE MADE FOR ADQUATE AIR SUPPLY**

**SPECIFICATIONS:**

The following models are rated in BTU's/hour:

Model Name	Model Number	Dimensions		Pizza Pie Capacity	BTU/HR	Shipping Weight (lbs.)
		Floor Space	Deck Size			
<b>MINI</b> (single burner)	1 MRS 2-16	48"x30"	36"x24"	2-16"	50,000	700
	2 MRS 2-16	48"x30"	36"x24"	4-16"	100,000	1,400
<b>MINI 2</b> (single burner)	1 MRS-42	48"x42"	36"x36"	4-16"	60,000	780
	2 MRS-42D	48"x42"	36"x36"	8-16"	120,000	1,560
<b>COMPACT</b> (single burner)	1 JPS 4-18	55"x42"	40"x36"	4-18"	60,000	850
	2 JPS 4-18	55"x42"	40"x36"	8-18"	120,000	1,700
<b>CLASSIC</b> (single burner)	1 SIS 5-16	65"x42"	48"x36"	5-16"	60,000	1,100
	2 SIS 5-16	65"x42"	48"x36"	10-16"	120,000	2,200
<b>TURBO</b> (dual burner)	1 SPHD 5-16	65"x42"	48"x36"	5-16"	100,000	1,300
	2 SPHD 5-16	65"x42"	48"x36"	10-16"	200,000	2,600
<b>SLIM</b> (double burner)	1 NL 3-18	70"x30"	54"x24"	3-18"	70,000	875
	2 NL 3-18	70"x30"	54"x24"	6-18"	140,000	1,750
<b>CHUBBY</b> (double burner)	1 CH 6-16	70"x42"	54"x36"	6-16"	80,000	1,250
	2 CH 6-16	70"x42"	54"x36"	12-16"	160,000	2,500
<b>MASTER</b> (dual burner)	1 JS 6-18	78"x42"	60"x36"	6-18"	100,000	1,350
	2 JS 6-18	78"x42"	60"x36"	12-18"	200,000	2,700
<b>TITAN</b> (dual burner)	1 TSJ 6-20	78"x48"	63"x42"	6-20"	100,000	1,450
	2 TSJ 6-20	78"x48"	63"x42"	12-20"	200,000	2,900
<b>EX-BIG</b> (dual burner)	1 EXB 8-16	80"x42"	68"x36"	8-16"	100,000	1,500
	2 EXB 8-16	80"x42"	68"x36"	16-16"	200,000	3,000
<b>GIANT 18</b> (dual burner)	1 GNT 8-18	87"x46"	72"x38"	8-18"	120,000	1,600
	2 GNT 8-18	87"x46"	72"x38"	16-18"	240,000	3,200

### **CLEARANCES:**

This unit must have adequate (3 or more inches) clearances for air openings into the combustion chamber:

### **OVEN ASSEMBLY:**

#### **SINGLE DECK:**

Legs should measure 32 inches and should be attached with 4 1/2" bolts to the underside of the oven.

#### **DOUBLE DECK:**

Legs should measure 16 inches and should be attached with 4 1/2" bolts to the underside of the oven.

#### **NOTE:**

No tools are required to stack one oven above the other.

#### **FLUE DIVERTER INSTALLATION:**

Slide 6 inch flue diverter into the 5 3/4" opening located on the top of the exterior back left side of the oven.

### **DECK ASSEMBLY:**

- Slide each support frame with flat surface facing up
- Slide each liner sheet above the hearth support frames and then place baking hearth above the heat liner sheet
- The hearth must be installed unrestrained with approximately 1/8" joint space for every 24 inches of deck to allow for expansion and contraction.

### **FLAME DIVERTER:**

- Slide frame diverter into the tracks located in the burner chamber.

### **INSTALLATION:**

**WARNING:** The installation must conform to local codes. In the absence of local codes, the installation must conform to The National Fuel Gas Code, ANSI Z223.1-1988 - Latest Ed. including:

- The oven and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of the system at pressures in excess of 1/2 PSIG (3.45KPA)

- The oven must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ PSIF (3.45KPA).

#### **GAS PIPING:**

- The gas pipe connection to the regulator should be 3/4 inches.
- Due to the fact that this unit is installed with casters the installation should be with a connector that complies with the standard for connectors for movable gas appliances, ANSI Z21.69 -Latest Edition and a quick disconnect device that complies with the standard for quick-disconnect devices for use with gas fuel, ANSI Z21.41 – Latest Ed.
- Adequate means must be provided to limit the movement of the oven with out depending on the connector and the quick-disconnect device or its associate piping. The location where the restraining means may be attached to the oven shall be specified.

#### **MANIFOLD PRESSURES:**

Natural Gas Pressure:	4.0 IN W.C.
Propane Gas Pressure:	10.0 IN W.C.

#### **VENT HOOD:**

- Since this unit is equipped with a flue diverter it is necessary to install the unit under a ventilation hood.

#### **OVEN OPERATION:**

##### **START-UP:**

1. The main manual control valve located on the front left side of the oven should be in the off position.
2. Press the RED button on the automatic safety pilot valve and apply a lit match to the pilot burner located in the burner compartment. Release button after 30 to 40 seconds.
3. If the burners do not light then shut off the main control valve and wait 5 minutes before re-lighting.
4. Repeat steps 1 thru 3 until burner are lit.

**5. Turn the main manual control valve to the ON position and set the thermostat to the desired temperature for baking to preheat oven.**

**SHUT DOWN:**

- 1. Set the thermostat to the minimum temperature.**
- 2. Turn the main manual control valve to the OFF position.**

**PRE-HEATING:**

- 1. In order to minimize warpage and maximize life of the hearth, it is strongly recommended that the plates are pre-dried starting at 100° F over a 5-hour period and then gradually increasing the temperature to 500° F.**
- 2. A slight odor and out gassing may occur during the initial heat-up. This is normal and occurs because the hearths are adjusting to their environment.**

**OVEN MAINTENANCE:**

- 1. Contact ATTIAS OVEN CORPORATION representative or local service company to perform maintenance and repairs.**

**INTERIOR:**

- 1. The interior of the oven has to be cleaned at least once a day to avoid wearing on the hearth.**
- 2. DO NOT clean hearths with water or high abrasion brushing. This may cause them to crack.**
- 3. Clean the hearths with a dry rag only. Liquids should never come in contact with the decks.**
- 4. Hearths should be reversed periodically. This will minimize wear and impose stress uniformly.**

**EXTERIOR:**

- **Cleaning the exterior once a day will prevent discoloration on the stainless steel**
- **Clean the exterior by performing the following steps:**
  1. **Apply stainless steel cleaner when oven is cold**
  2. **Use soft cloth and rub with the grain of the stainless steel**

**VENTING SYSTEM:**

- **Examination of the venting system should be performed at least once a year by a representative of a local service company.**