

EMM GAS BURNING OVEN SPECIFICATIONS AND RECOMMENDATIONS
INSTALLATION MUST BE COMPLETE WITH ALL APPLICABLE LOCAL CODES & REGULATIONS

PRE HOOKUP

- Put oven in place.
- Connect gas line.
- Connect electrical line to 110 V with ground.
- Be sure oven is level.
- Install double wall outlet duct, minimum (4) foot rise above roof line or parapet with turbine ventilator or exhaust fan (depends on local codes).

**NOTE TO INSTALLER*

- For initial start-up, cycle burner 'on and off' to bleed air from the gas lines.
- Adjust regulator in gal valve for proper maximum setting (Approx. (3) inches W.C.).
- Once this procedure is complete you are now ready to 'Cure' oven.

FRONT GAS CONTROL PANEL

- "System ON".
- Temperature controller and read-out.
- "Gas OUT" - Always turn burner *on and off* with this switch and not power switch.
- Gas modulating valve (front left side) manual operator.

START-UP OVEN

- Press "System ON" switch to enable oven. Wait for temperature & high limit readouts to come on.
- Press "Gas OUT" switch to turn on burner.

CURING OVEN:

- Turn on oven. Using Gas Modulating valve set flame to approximately medium level for about (4) hours.
- Oven will begin to weep water. Do not be alarmed, this is part of the curing process, driving water from the oven bed.
- After (4) hours. Turn heat up but still not on full for approximately another (4) hours. This is an entire day's procedure towards obtaining optimum performance and for life long service.
- Water may continue to weep occasionally thereafter. Again, do not be alarmed. Eventually this will stop.
- As much as 2 gallons may be driven from oven!

NOTE

REGARDING TEMPERATURE INDICATOR CONTROL

- The top read-out (in red) indicates oven floor temperature.
- The lower read-out (in yellow) is high temperature safety limit.

*** DO NOT CHANGE THE SETTINGS***

- Oven temperature is controlled by utilization of the Gas Modulating valve.
- Optimum Pizza cooking temperature is between 450-500 degrees. Find settings suitable to you.

PIZZA COOKING TIME

- Pizza should cook in 2-3 minutes each.

OPERATING TEMPERATURE

- From cold, the oven will take from 3-4 hours to reach operating temperature at full 'on' gas modulating control setting.
- Every night place oven door tightly against opening. In the morning remove door & re-light oven.
- Never run oven with door in place.