

# CITIZEN 6+6 - 9+9/MC

Pizza and delicatessen ovens  
Electromechanical / Electronic

Installation, use and maintenance manual



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












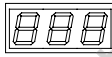









Citizen 6+6 - 9+9/MC  
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# INDEX

INDEX.....	3
1.INTRODUCTION .....	6
2.HOW TO USE THIS MANUAL.....	7
3.SPECIFICATIONS .....	9
3.1.Product identification .....	9
3.2.Conformity to directives .....	9
3.3.Envisaged use .....	9
3.4.Technical specifications.....	10
4.INSTALLATION WARNINGS .....	11
4.1.Delivery checks .....	11
4.2.Choice of place to install the oven .....	11
4.3.Electrical connection.....	12
5.INSTALLATION .....	13
5.1.Check list .....	13
5.2.Choice of the place of installation of the oven.....	13
5.3.Moving the module.....	13
5.4.Mounting the module.....	14
5.5.Connecting the steam outlet.....	14
5.6.Checks before starting up electromechanical version.....	15
5.7.Check before starting the electronic version .....	15
6.WORKING ELECTROMECHANICAL VERSION .....	16
6.1.Control panel .....	16
6.1.1.Temperature control (vers. TERM0012).....	16
6.1.2.Temperature control (vers. TERM0060).....	16
6.1.3.General.....	16
6.1.4.Power control .....	17
6.2.Control description .....	17
6.2.1.  Main ON/OFF switch.....	17
6.2.2.  Baking chamber light switch.....	17

6.2.3.		Switch for suction hood.....	17
6.2.4.	Temperature control 	Baking chamber temperature display..	17
6.2.5.	 Set button, 	Push-button of ESC (vers. TERM0012).....	18
6.2.6.		Button of SET and of ESC (vers. TERM0060) .....	18
6.2.7.	 and 	buttons.....	19
6.2.8.	 OUT display (vers. TERM0012).....		19
6.2.9.		“out1” display led green (vers. TERM0060) .....	19
6.2.10.	Power regulators 		19
6.2.11.	Oven roof  and bedplate 	pilot lamps.....	20
6.3.	Error display .....		20
6.3.1.		Short-circuited thermocouple (vers. TERM0012).....	20
6.3.2.		Disconnected thermocouple (vers. TERM0012).....	20
6.3.3.		Disconnected thermocouple (vers. TERM0060).....	20
7.	ELECTRONIC VERSION OPERATION.....		21
7.1.	Control panel .....		21
7.2.	Activity and inactivity state 	on/off of main system .....	22
7.3.	Settings .....		22
7.3.1.	Setting of set-temperature  	.....	22
7.3.2.	Setting of oven top   % and oven bottom power   % .....		23
7.3.3.		Main ON/OFF light switch .....	24
7.3.4.	Key 	on/off.....	24
7.3.5.	Key 	chamber light .....	24
7.3.6.		Switch for suction hood .....	24
7.4.	Alarms .....		24
7.4.1.		Overtemperature alarm.....	24
7.4.2.		Disconnected probe.....	25
8.	USE .....		26
8.1.	Preparation for use .....		26
8.2.	Ignition of the control panel .....		26
8.3.	Settings .....		26

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8.4.Baking start.....	27
8.5.Loading the oven.....	27
8.6.General indications for good cooking.....	27
8.7.Turning off .....	28
<b>9.CLEANING .....</b>	<b>29</b>
9.1.Cleaning of any visible glass and stainless steel parts.....	29
9.2.Cleaning of any refractory parts .....	29
9.3.Cleaning the oven’s baking chamber .....	30
9.4.Cleaning the external surface .....	30
<b>10.MAINTENANCE .....</b>	<b>31</b>
10.1.Ordinary maintenance work .....	31
10.1.1.Light replacement .....	31
10.2.Error displays .....	31
10.3.Electrical diagram .....	32
10.4.Adjustment for different feed voltages .....	32
10.4.1.Cabling of wires to the resistor.....	32
10.4.2.The cabling for the feed to the control panel.....	32
10.4.3.Attachment of new label.....	32
10.5.Exploded views and spare parts list .....	32
<b>11.DECOMMISSIONING AND DEMOLITION .....</b>	<b>51</b>
<b>12.DECLARATION OF CONFORMITY .....</b>	<b>52</b>

## 1.INTRODUCTION

The modular “CITIZEN” ovens represent the new way of making traditional pizza ovens.

They are designed and manufactured to demanding mechanical and electrical standards and are built to last.

The modular “CITIZEN” ovens with double chamber are built as a single unit. This design ensures a large production in a small space and at lower costs.

“CITIZEN” has been designed with the user in mind.

**“CITIZEN” has a complete range to satisfy everybody’s needs.**

The manufacturer thanks you for choosing one of our ovens. We at Zanolli can assure you that you have made a good choice as we have been making quality products for decades now and never engaged in counterproductive penny-pinching in our selection of the best available materials.



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## 2.HOW TO USE THIS MANUAL

⚠ This manual should be kept near to the equipment itself so it can be quickly and easily consulted. The manual must travel with the equipment if it is moved to another owner as the latter may not be considered complete or safe without it.

Please take note of the code and revision numbers which are behind the back cover. If this copy should get mislaid or destroyed you can order another one by referring to the codes.

⚠ This manual is divided up into a number of chapters. All of these should be read by the installers, maintenance staff and the final user, both in relation to its **safe use** and in order to obtain the best result from this product.

Despite this we also give below some useful indications on how to look things up quickly in the various chapters.

⚠ **The paragraphs with this symbol contain essential safety information. They must all be read both by the installers and by the final user and any of his staff who may use the equipment. dr Zanolli S.r.l. shall not be held liable for any damage which may occur as a result of failure to observe the norms indicated in these paragraphs.**

⊘ The paragraphs with this symbol contain important information which can be used to avoid damage being caused to the equipment. It is the user's own interest also to read these paragraphs carefully.

Chapter 3 describes the field of use of the equipment and provides the characteristics and figures which may be needed when choosing, installing and using it. It should be used as a reference to check the use which is intended to be made of the equipment corresponds to that for which it was designed, and whenever it is necessary to know an exact size value relating to the equipment.

Chapters 4 and 5 provide all the information necessary for the installation of the equipment. The manual is primarily written for specialised staff but may be read in advance also by the final user to prepare and set up the space and plant necessary for the proper working of the equipment.

Chapters 6 y 7 is for reference whenever the user wishes to clarify specific aspects of the equipment operation. **It is not advisable to use these chapters as a way to learn how to use the equipment.**

**Chapter 8 is useful for the user who has to learn to use the oven from scratch.** It guides the user through the essential operations for switching on, use and switching off of the equipment in safety. To exploit all the possibilities of the equipment the user should refer to chapter 6.

Chapter 9 provides all the information required for the cleaning of the equipment i.e. all those operations which have to be carried out by the user in order to ensure that the equipment continues to function safely (especially from the point of view of hygiene) and generally obtains the best results at all times.

Chapter 10 provides the information necessary for proper periodic and extraordinary maintenance e.g. repairing or replacing of the equipment. This chapter also has an exploded view of the equipment and list of spare parts to make ordering and replacing any damaged parts easier.

Chapter 11 provides the information necessary for the decommissioning and demolition.



These maintenance operations must be carried out by specialised staff.



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## 3.SPECIFICATIONS

### 3.1.Product identification

This is the manual for the following double baking modules from the Citizen series: Citizen 6+6/MC and Citizen 9+9/MC.

### 3.2.Conformity to directives

The following double baking modules:  
Citizen 6+6/MC and Citizen 9+9/MC compulsory mark:

**CE** which guarantees their conformity to the following European directives:

2004/108/CE electromagnetic compatibility;  
2006/95/CE low voltage.

### 3.3.Envisaged use

The following double baking modules:  
Citizen 6+6/MC and Citizen 9+9/MC have been designed to cook pizzas, similar products and pastry products, in pans or directly on refractory bedplates. The double baking modules Citizen 6+6/MC and Citizen 9+9/MC are intended for professional use in the catering sector (Restaurants, pizzerias, confectionery's shops, etc.) **and are exclusively intended to be used by qualified staff.**

The operations envisaged in normal usage are the opening and closing of the doors, the loading and unloading of the products from the bedplates of the baking chamber, switching on, regulation, switching off and cleaning of the equipment.


### 3.4. Technical specifications

The following table shows the baking modules' technical specifications.

	Citizen 6+6/MC	Citizen 9+9/MC	Units of measurement
Weight	248	310	Kg
External dimensions	1370x960x715	1370x1310x715	mm
Cooking chamber size	1050x700x155	1050x1050x155	mm
Capacity (pizzas Ø30cm)	6+6	9+9	n°
<b>Electrical feed</b>	three-phase or three-phase + neutral		
Voltage	230 o 400		Vac
Frequency	50 o 60		Hz
Current at 400Vac 3-N 50/60Hz	26	33.1	A
Current at 230Vac 3 50/60Hz	48.2	57.2	A
Current at 230Vac 1-N 50/60Hz	76.5	97.4	A
Total electrical power	17.6	22.4	Kw
Electrical connection	plugless 4 or 5 lead cable		
<b>Cooking chamber light</b>			
Type	halogen		
Power	50		W
<b>Cooking control</b>			
Temperature control electromechanical version	electronic thermostat		
Temperature control electronic version	electronic computerized		
Maximum temperature which can be set	400		°C
Power control	separate for oven roof and bedplate		
<b>Ambient conditions</b>			
Température	0-40		°C
Maximum humidity	95% without condensation		

Table 3.1. Technical specifications

## 4.INSTALLATION WARNINGS

 **WARNING:** These installation instructions are intended only for staff which is qualified for the installation and the maintenance of electrical and/or gas plants. Installation by any other person may cause damage to the equipment, persons, animals or things.


Furthermore in the place where you have to install the equipment, it is necessary to make any modifications or additions to the electrical and/or gas plant in the building in which the equipment is being installed, the person carrying out such alterations must obtain certification that the works have been carried out in accordance with the norms in force in that country.

### 4.1.Delivery checks

Unless otherwise agreed the products are carefully packed in a strong wooden crate with a blister sheet of nylon to protect them from shocks and humidity during transit and are delivered to the importer in the best possible condition.

We recommend, however, that the packaging is checked on arrival to ensure that there are no visible signs of damage. If there are any such signs indicate their nature on the receipt which has to be signed by the driver.

Once the equipment is unpacked check to see if it has suffered any damage. Also check that any parts which are delivered unattached to the equipment are present. If there has been any damage to the equipment and/or any parts are missing do not forget that the transport company will accept complaints only up to 15 days from the delivery day and that the manufacturer will not be held liable for damage suffered to its products during transit. We are nevertheless willing to help you in presenting your complaint.

 If there is any damage do not attempt to use the equipment and call upon professionally qualified staff.

### 4.2.Choice of place to install the oven

The good, safe and long working of the equipment also depends on the place in which it is installed so it is advisable to carefully evaluate this before it is delivered.

Install the equipment in a dry place which is easily accessible both as regards its use and its cleaning and maintenance. The area around the equipment

must be free of encumbrances. In particular it is necessary to avoid obstructing the cooling apertures (Figure 5.1).

The equipment must in any case be installed at least 2 cm from the walls of the room and from other equipment.

⚠ Finally it is necessary to ensure that the temperature and relative humidity of the place in which the equipment is installed must never exceed the maximum and minimum values indicated in the specifications section (see 3). In particular if the maximum temperature and relative humidity are exceeded, the equipment may easily and unpredictably go out of order or be damaged in its electrical parts, thus creating a dangerous situation.

### 4.3. Electrical connection

⚠ The equipment is supplied with a cable for the electrical connection with earth lead. In observance of the current safety norms **it is compulsory to connect the earth wire (yellow-green) to an equipotential system whose efficiency must be properly checked against the norms currently in force.**

⚠ Before making any connections ensure that the characteristics of the mains supply to which the equipment has to be connected, correspond to the feed characteristics required by the equipment itself (see 3 and plate on equipment).

See figure 5-3 for the exact position of the feed cable output.

The feed cable must end in a plug which connects to an electrical feed panel with a corresponding socket and a different magneto thermal switch.

The plug-socket connection must be such that the earth lead is connected first and disconnected last and must be of the correct size for the nominal current (see 3). Suitable plugs and the industrial type CEE 17 of any which satisfy the European Norm EN 60309.

The thermal safety device must be set for the total nominal current, the magnetic safety device must be set for the instantaneous maximum current ( in the case of ovens it is a little above the nominal figure, in the case of machines it is the pick up current for the most powerful motor), while the differential device must be set to the 30 mA current (see 3.).

The manufacturer shall not be liable for any damage which results from failure to observe the above mentioned norms.

## 5.INSTALLATION

### 5.1.Check list

There are no separately supplied parts.

### 5.2.Choice of the place of installation of the oven

Avoid obstructions to the cooling opening located on the right side of the module (Figure 5.1).

In choosing the place to install the double baking modules Citizen 6+6/MC and Citizen 9+9/MC bear in mind they have to be completed with the addition of other modules from the series (Hood, prover etc.).

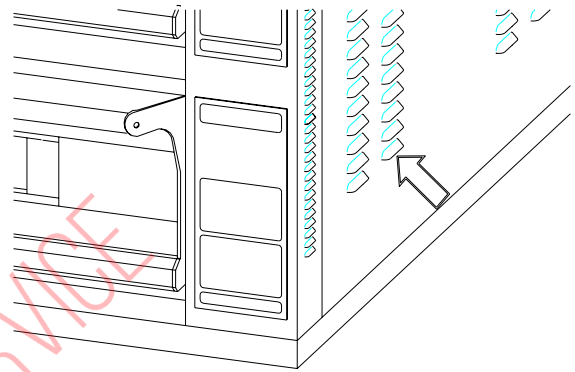


Figure 5.1.Cooling openings

### 5.3.Moving the module

When unloading and moving the module when it is packed use a fork-lift truck or transpallet which has a capacity at least equal to the weight of the module and insert the forks into the space provided in the lower part of the packing.

When moving the module which is not packed insert the forks in the upper chamber.

⚠ In any case, to avoid unforeseen movements, take note of the position of the centre of gravity (Figure 5.2.and table.5.1.).

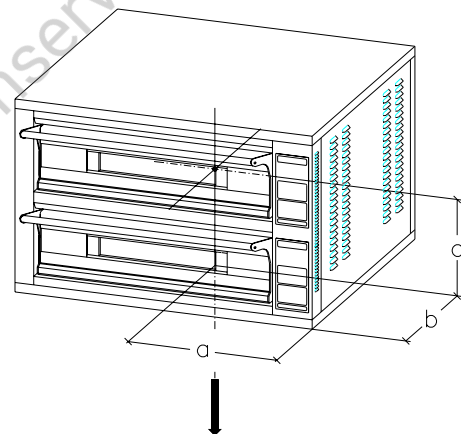


Figure 5.2.Centre of gravity

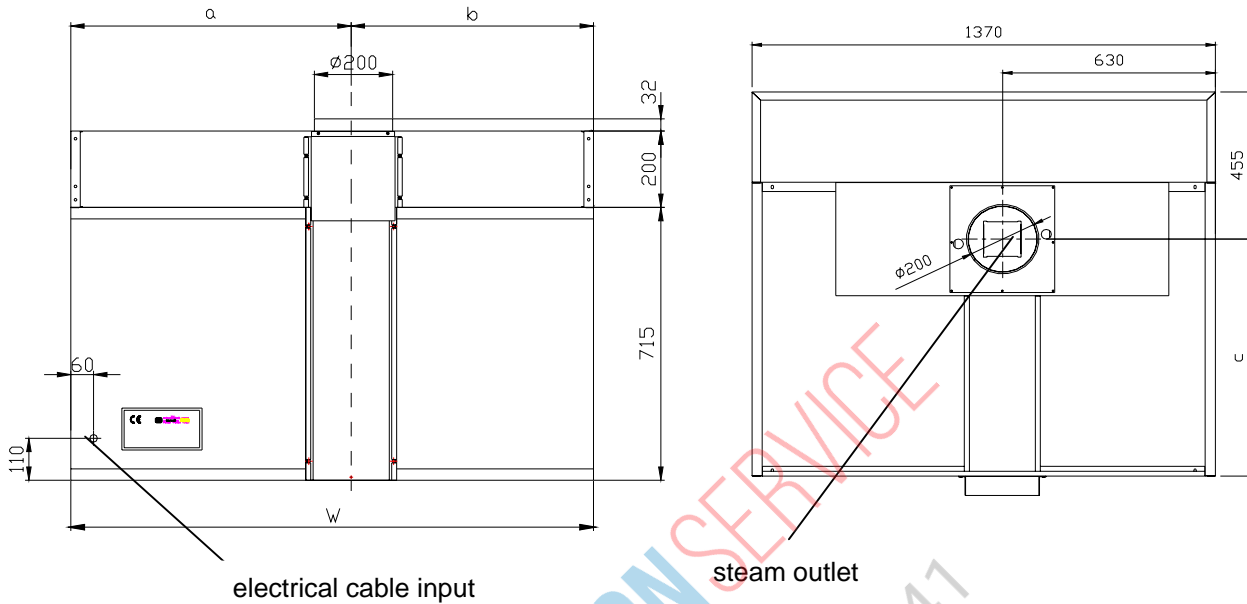
⊘ In addition, to avoid damage to the module, insert some protective material between the forks and the module itself.

	a mm	b mm	c mm
Citizen 6+6/MC	685	455	357
Citizen 9+9/MC	685	630	357

Table 5.1.Centre of gravity

## 5.4. Mounting the module

Position the modules one above the other in the right order ( prover or base, baking module, hood) and fix by means of the accompanying hooks and screws.



	a mm	b mm	c mm	w mm
Citizen 6+6/MC	740	630	733	1370
Citizen 9+9/MC	740	630	1083	1370

Figure 5.3. Position of electrical cable input, steam outlet and plate


## 5.5. Connecting the steam outlet

The steam outlet should be connected through the duct on the hood (see instructions). It is necessary to use a pipe  $\text{Ø}200$  mm connected to the outside.

- ⊘ Avoid long horizontal stretches as they may lead to accumulations of condensation and possible dripping.  
For the exact connection position see Figure 5-3.

## 5.6. Checks before starting up electromechanical version

Turn on the main switch on the switchboard.

Turn on the  switch (6.1.2.), program a temperature above 200 °C (6.2.4.), set both the power regulators at 10.



Check that the current to each phase is that indicated in chapter 3, for the corresponding feed voltage.

Set both the power regulators at 5 and check that their lights go on and off at intervals.

Turn off the switches  and the main switch on the board.

## 5.7. Check before starting the electronic version

Turn on the main switch on the control panel.

Turn on the ON/OFF light switch  ON/OFF of the oven main system (7.3.3.). Press the key , programme a temperature over 100-120 °C (7.3.1.) and set the two values of the oven top and bottom powers to 9 (7.3.2.) and (7.3.4.).

Press the key , turn off the ON/OFF light switch  of the oven main system and the main switch on the control panel.

## **IMPORTANT – PRE-HEATING PHASE AT FIRST IGNITION**

The components of the brand new oven (refractory stone bottom and metal parts) need to be pre-heated before being used for the first baking.

When the oven is switched on the first time, it is necessary to HEAT IT GRADUALLY IN ABOUT 5-6 HOURS (1°h=100°C - 2-3°h=150°C - 4°h=200°C - 5°h=250°C - 6°h=300°C). The max temperature has to be reached at the end of this pre-heating phase.

This procedure is absolutely necessary to avoid damages to any part of the oven.



## 6.WORKING ELECTROMECHANICAL VERSION

### 6.1.Control panel

Figure 6.1. shows the control panel with all controls:

#### 6.1.1.Temperature control (vers. TERM0012)

 Baking chamber temperature display

 Set button

 Push-button of ESC

 Up button

 Down button

out  Out display

#### 6.1.2.Temperature control (vers. TERM0060)

 Baking chamber temperature display

 Push-button set and ESC

 Up button

 Down button

“out1” led green display

#### 6.1.3.General

 Baking chamber light switch

 Baking chamber on/off switch

 Switch for suction hood

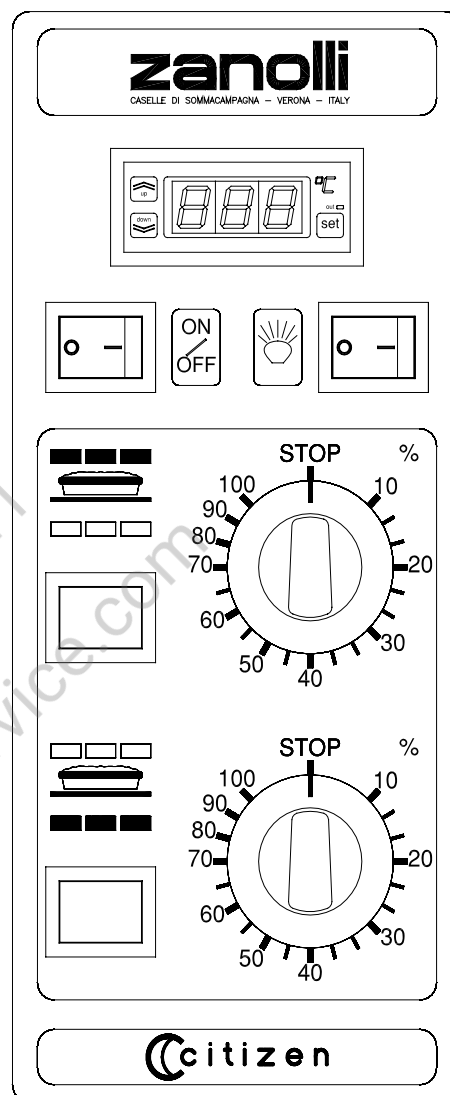
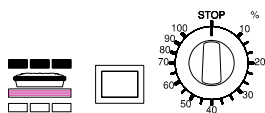


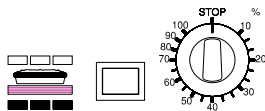
Fig.6.1.Control panel



### 6.1.4. Power control



Oven roof power regulator and light




Oven bedplate power regulator and light.

## 6.2. Control description

### 6.2.1. Main ON/OFF switch

When this switch is OFF, all displays on the control panel are off. When it is ON, the switch itself and the thermostat turn on, so that it is possible to set the temperature. The baking chamber heating elements remain off as long as

the  switch is off. When the switch is ON, it turns on and the baking chamber heating elements turn on according to the set temperature and power.

### 6.2.2. Baking chamber light switch

By setting switch on ON, the switch and the chamber light turn on.

### 6.2.3. Switch for suction hood

The switch for suction hood control is placed on the side part of the control panel, on the upper side (Pos.1 of Fig. 6.2).

Push this switch on position "I" to start one of the two motors of the suction hood.

Push this switch on position "II" to start both motors of the suction hood.

Push this switch on position 0 to stop it.

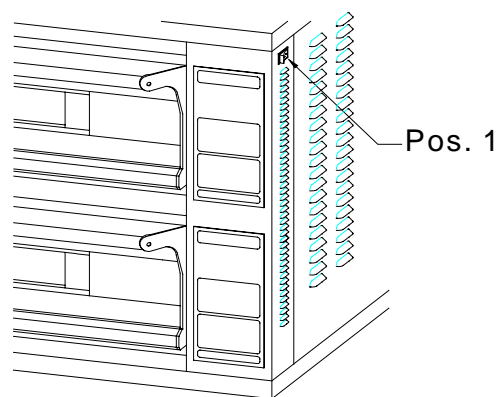



Fig.6.2

### 6.2.4. Temperature control Baking chamber temperature display




In the normal operation mode, this display shows the cooking chamber temperature in °C.

In the temperature programming mode, this display shows the programmed temperature. This displays is also used to display some failures. (6.3.).

### 6.2.5. **Set button,** **Push-button of ESC (vers. TERM0012)**


Press two times this button  to select the temperature programming mode.

⊘ **WARNING !** do not keep this button pressed because this might alter the thermostat internal parameters and cause possible unpredictable failures.

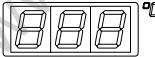


In this operation mode, the  display shows the programmed temperature, which can be changed using the  and  buttons. If no buttons are pressed for more than 3 seconds, the thermostat automatically returns to the normal operation mode. See chapter 8 for the range of temperatures that can be selected.

To press two times this push-button  in order to exit from the way programming temperature.

### 6.2.6. **Button of SET and of ESC (vers. TERM0060)**

To press once this button  to select the temperature programming mode.

⊘ **WARNING !** do not keep this button pressed because this might alter the thermostat internal parameters and cause possible unpredictable failures.


In this operation mode, the  display shows the programmed temperature, which can be changed using the  and  buttons. If no buttons are pressed for more than 15 seconds, the thermostat automatically returns to the normal operation mode. See chapter 8 for the range of temperatures that can be selected.


To press a second time this push-button  in order to exit from the way programming temperature.

### 6.2.7. and buttons

By pressing and releasing these buttons once, the set temperature increases or decreases by one unit. By keeping them pressed, the set temperature increases or decreases progressively, slowly at first and then faster.

### 6.2.8. **OUT display (vers. TERM0012)**

The  display turns on every time the baking chamber temperature is below the set temperature. It turns off when the cooking chamber temperature reaches the set temperature and goes on again when the baking chamber temperature goes 1° C below the set temperature.

When the  display is on, the baking chamber heating elements turn on according to their power settings.

### 6.2.9. “out1” display led green (vers. TERM0060)



The “out1” display led green turns on every time the baking chamber temperature is below the set temperature. It turns off when the cooking chamber temperature reaches the set temperature and goes on again when the baking chamber temperature goes 1° C below the set temperature.

When the “out1” display is on, the baking chamber heating elements turn on according to their power settings.


### 6.2.10. Power regulators

Each baking chamber has two power regulators, one connected to the oven roof heating elements, and the other one to the bedplate heating elements. These regulators ensure an even distribution of the heat inside the baking chamber so as to obtain an even cooking.

Each power regulator controls the power of its own heating element, regulating the start up time of the heating element within a range of 30 seconds.

If the power regulator is set on 1, its heating element will be on for 3 seconds and off for 27 seconds ( provided the  is on). If the power regulator is placed on 5, its heating element is on for 15 seconds and off for 15 seconds. When the power regulator is placed on 10, its heating element is always on (provided the  display is on ).

### 6.2.11. Oven roof and bedplate pilot lamps

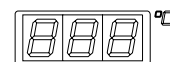
Both oven roof and bedplate pilot lamps turn on when the <sup>out</sup>  display is on and its power regulator is switching on within the regulation cycle, to indicate that its heating element is actually on.

position	power regulation	
	no. secs. to switch on	no. secs. to switch off
1	3	27
2	6	24
3	9	21
4	12	18
5	15	15
6	18	12
7	21	9
8	24	6
9	27	3
10	30	0

## 6.3. Error display

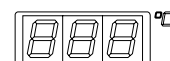
### 6.3.1. Short-circuited thermocouple (vers. TERM0012)

When the thermocouple is across the line (short circuit), the display shows “---”.



### 6.3.2. Disconnected thermocouple (vers. TERM0012)

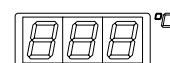
When the thermocouple is disconnected or interrupted, the display shows “EEE”.



The same code of error appears if the baking chamber temperature exceeds the maximum temperature that can be selected.

### 6.3.3. Disconnected thermocouple (vers. TERM0060)

When the thermocouple is disconnected or interrupted, the display shows “PR1”.




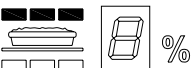
The same code of error appears if the baking chamber temperature exceeds the maximum temperature that can be selected.

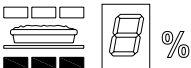
## 7.ELECTRONIC VERSION OPERATION

### 7.1.Control panel

The picture 7.1. shows the control panel with all controls:

 Display of oven temperature / setting temperature

 Display of oven top heating elements control


 Display of oven bottom heating elements control

 Key of parameter programme input


 Key of parameter increment

 Key of parameter decrement

 Key of chamber light switching on and off

 Key of main on/off activity and inactivity state and baking cycle start/stop

 Main ON/OFF light switch of oven

 Switch for suction hood

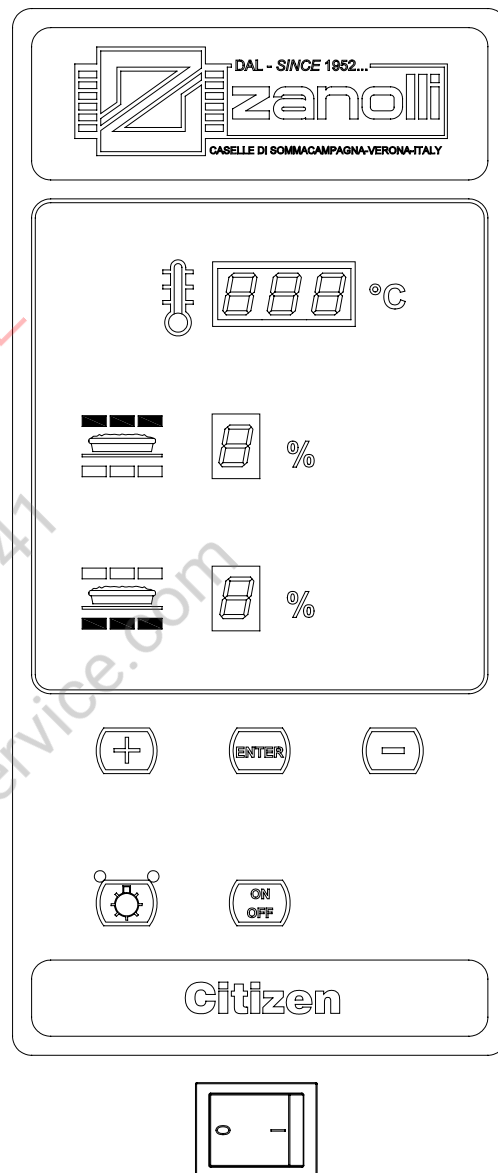






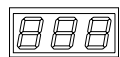
Fig.7.1. Control panel








## 7.2. Activity and inactivity state on/off of main system

During the inactivity state the card is powered but no functions foreseen by the system can be enabled, since the electromagnetic switch is not enabled

yet. The display   °C of the control panel will show the writing "OFF".




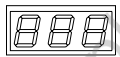
All keys on the push-button panel will be disabled, except for the key  (system ignition) and the key .



By pressing the key  the temperature inside the baking chamber will be shown for about 5 seconds on the display   °C; after this time has elapsed, the writing "OFF" will be displayed again.




By pressing the key  the system gets into the inactivity state, the baking cycle is started, the values relating to the latest set-temperature which has been set will appear on the display   °C and the parameters used before switching off the oven are shown on the displays   % and   %.

## 7.3. Settings





### 7.3.1. Setting of set-temperature °C



To set the desired set-temperature press the key , then the key  making sure that the display   °C starts to blink showing the latest programmed temperature.



Use the keys  and  until you read the desired baking temperature on the display.

Once the desired value has been reached, press the key  again to enter the datum into memory. The parameter is shown in fixed mode and the display   % relating to the oven top heating element starts to blink. You can now proceed with setting the oven top and bottom power.



### 7.3.2. Setting of oven top % and oven bottom power %

Press the key  until the display  % relating to the oven top heating element starts to blink showing the latest set parameter. Use the keys  and  until you read the desired parameter on the display.

Press again the key  to enter the datum into memory. The parameter is shown in fixed mode and the display  % relating to the oven bottom heating element starts to blink.

Use the keys  and  until you read the desired parameter on the display.

Press the key  to enter the datum into memory. The parameter is displayed in fixed mode and the programming phase is ended.

Remark: Each unit shown by the two displays  % and  %, corresponds to the 10 seconds during which the relevant heating element group is on. For the remaining units the heating element will be off. The total duration of the cycle is 90 seconds.

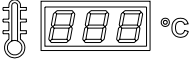
The digit relevant to the ignition time of the two heating elements is from 0 to 9 and can be changed at any time by the user, even during the baking cycle. The heating elements of the oven top turn on during the cycle first phase, while the ones of the bottom turn on during the second phase.

Parameter OVEN TOP	Parameter OVEN BOTTOM	Heating element ON	Heating element OFF
0	0	Never active	Never active
1	1	10 seconds	80 seconds
2	2	20 seconds	70 seconds
3	3	30 seconds	60 seconds
4	4	40 seconds	50 seconds
5	5	50 seconds	40 seconds
6	6	60 seconds	30 seconds
7	7	70 seconds	20 seconds
8	8	80 seconds	10 seconds
9	9	Always active	Always active




### 7.3.3. **Main ON/OFF light switch**


When this switch is on 0, the electronic card is not powered and all indicators of the control panel are off. When the switch is on 1, the card is powered and the oven is in an inactivity state. The writing "OFF" appears On the display

 °C of the control panel. You can now provide for setting the temperature, the power, etc. (see chapt.7.3.1 and 7.3.2)

### 7.3.4. Key **on/off**

By pressing the key on/off  you can start the baking cycle according to the setting previously made.

### 7.3.5. Key **chamber light**

By pressing the key of the chamber light  you activate the turning on of the lamp placed inside the baking chamber. By pressing it again, you deactivate it.

### 7.3.6. **Switch for suction hood**

The switch for suction hood control is placed on the side part of the control panel, on the upper side (Pos.1 of Fig. 7.2). Push this switch on position "I" to start one of the two motors of the suction hood. Push this switch on position "II" to start both motors of the suction hood. Push this switch on position 0 to stop it..

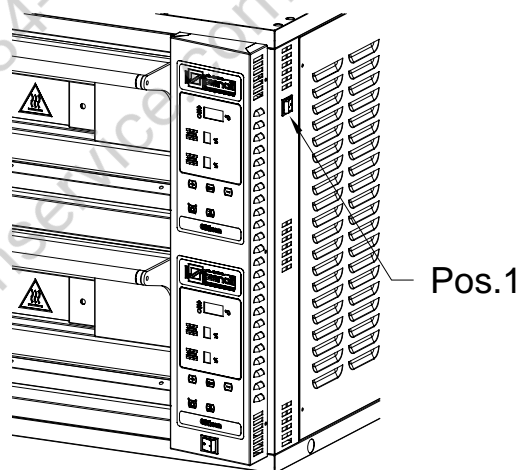


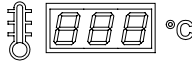
Fig.7.2


## 7.4. Alarms

### 7.4.1. **Overtemperature alarm**

If the chamber exceeds 500°C owing to a failure, the system will block the current cycle immediately.

The electromagnetic switch will inhibit the oven functions. The blinking writing

"tS1" will be shown on the display  °C .

To reset the alarm and enable the system again, press the key  twice after detecting the failure.




If you reactivate the oven operation before the temperature has fallen below 500°C, the alarm will appear again.

In any case have the oven checked by a technician to eliminate the cause for the alarm before using the oven again.

#### **7.4.2. Disconnected probe**

When the probe is disconnected or interrupted, the blinking writing "tS1" is

shown on the display  .

To reset the alarm and enable the system again, press the key  twice after detecting the failure.

In any case have the oven checked by a technician to eliminate the cause for the alarm before using the oven again.




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

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

## 8.USE

### 8.1.Preparation for use

 If the equipment has just been installed or has not been used for a number of days, before using it for food products, it is necessary to clean it thoroughly in accordance with the indications in chapter 8 to remove residual factory dirt, accumulations of dust or any other substances which could contaminate food products.




### 8.2.Ignition of the control panel



For the electromechanical version: turn the light switch on  , the control panel turns on and you can make all settings while the baking chamber is still off.

For the electronic version: turn the main ON/OFF light switch on  and press the key button . The control panel turns on and you can make all settings.

**ATTENTION: by pressing the key  you start the baking cycle!**

### 8.3.Settings

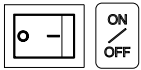
For the electromechanical version: set the required temperature by means of the keys ,  and  (see 6.2.5. and 6.2.6).


Set the power of the heating elements of the oven top  and bottom .

For the electronic version: set the required temperature and the power of the heating elements (see 7.3.1 and 7.3.2).



## 8.4. Baking start

For the electromechanical version: at this point turn on the light switch



For the electronic version: the oven is already active (ignition of the control panel after pressing the key ): you will see that the temperature of the chamber starts to rise. If you have set the maximum temperature, the oven will reach it in 40-45 minutes.

## 8.5. Loading the oven

 **WARNING:** when the chamber is at its working temperature, the glass and metal parts of the door and some of the surrounding sections reach temperatures which are dangerous for the human body. These parts are identified with the symbol , which warns of this risk.

## 8.6. General indications for good cooking

It is not possible to say exact times and temperatures for food products in general given the enormous variations they are subject to.



As regards in particular pizzas and similar products, the cooking time and the temperature depend on the shape and thickness of the dough and the quantities of the ingredients added to it. We therefore advise that a few test runs are made, especially if you have never worked with this model of oven before, starting out with a temperature of 250-300°C and bearing in mind the following points:



- 1) generally with lower temperatures a better quality and more digestible product is obtained, the oven is not subjected to particular stresses and lasts longer, though the cooking times become longer.
- 2) with higher temperatures it is more difficult to obtain even cooking but the cooking times are reduced.
- 3) just after loading the oven it is normal for there to be a fall in the temperature of the oven of as much as 20-30 °C . This should not be considered a limitation of the oven but as a useful indication that at the beginning of cooking the water in the raw dough is evaporating and taking up a large quantity of heat. It is, however, always possible to set a higher temperature so that the oven reaches the desired temperature on loading. In

any case if the oven is used within the limits of its maximum capacity, the temperature will start to rise again towards the end of the cooking time.

4) the oven has a maximum production capacity expressed **indicatively** in the characteristics in Kg of product per hour ( chapter 3). If this production capacity is exceeded, the temperature of the baking chamber will fall even beyond 20-30°C. In such a case the excess quantity should be removed and you should wait until the desired temperature has returned before any further loading.

## 8.7.Turning off

At the end of the working day turn off the light switch   (for the electromechanical version).

For the electronic version: press the button  and turn off the main ON/OFF light switch .



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## 9. CLEANING

⚠ At the end of each working day (or more frequently if possible) it is necessary to carefully clean the cooking surface and all the parts of the oven which come into contact with the food being cooked to avoid that any food substances go off and contaminate either the working environment or later products to be cooked.

⚠ Cleaning should be carried out with the equipment switched off and at room temperature and after having switched off its electrical supply using the button on the feed panel.

### 9.1. Cleaning of any visible glass and stainless steel parts

⚠ Glass is particularly sensitive to sudden changes in temperature which can cause it to shatter into fragments. **Do not handle the glass or bring it into contact with water until it is at room temperature.**

⊘ It is also not advisable to use abrasives (abrasive sponges and such like) as they may in the long term diminish the shine of stainless steel parts and of glass. It is better to wash the various removable parts before the food residues are dry.

### 9.2. Cleaning of any refractory parts

Use a brush to remove cooking residues from the refractory surfaces in the ovens. If there are any residues stuck to the refractory surfaces, remove them carefully with a spatula.

⚠ Do not use any liquids, especially detergents, since the refractory material is porous and it is not possible to rinse it to ensure it is not contaminated by foods in contact with these surfaces.

⊘ You should also not use cleaning instruments which are too abrasive as the refractory material is fragile and could easily get chipped or even break.

### 9.3. Cleaning the oven's baking chamber

Use a soft damp sponge to clean the stainless steel or aluminium plate baking chamber, if necessary with a light, non abrasive detergent, being careful that it does not splash onto any refractory surfaces.

If there are substantial deposit of grease or fat, remove them carefully beforehand with a spatula.

⊘ Do not use abrasive detergents or corrosive materials as they could dull the stainless steel and would quickly remove the aluminium-coated steel's protective layer, causing it to become rusty in a short time.

⚠ Do not use jets of water as they could penetrate the switchboard and damage to create a danger of electrocution and/or sudden ups of the equipment.

### 9.4. Cleaning the external surface

Use a soft damp sponge to clean, if necessary with a light non abrasive detergent, the external surfaces made of stainless steel and/or coated steel.

⊘ Do not use abrasive detergents or corrosives as they could cause the stainless steel and the coatings to become dull in the long term, and thus cause the steel sheets to become rusty.

⚠ Do not use jets of water as they could penetrate the switchboard and damage to create a danger of electrocution and/or sudden start ups of the equipment.

## 10.MAINTENANCE

**⚠ WARNING !:** These use and maintenance instructions are intended only for staff which is qualified for the installation and maintenance of electrical and gas equipment. Maintenance by other persons may cause damage to the equipment, persons, animals or things.

**⚠** In the majority of cases it is necessary to remove the fixed guards in order to carry out repairs and checks. This also renders the voltage cables accessible. **Before carrying out any maintenance operations, check that the equipment's feed cable plug is disconnected from the switchboard. Put the plug in a place where the maintenance operator can easily ascertain, during all of the work done with the guards removed, that it has been disconnected.**

### 10.1.Ordinary maintenance work

#### 10.1.1.Light replacement

Disconnect the plug from the electrical feed panel.

**⚠** The light is located in a part of the oven which has no heat insulation. This means that the external closing of that space reaches high temperatures when the oven is working.

**The light replacement should therefore be carried out only when the oven is cold, or using protective gloves.**

Unscrew the screws which attach the light holder supports to the wall of the oven and remove the external door to the light space. Since the lamp holder is fixed to this door, be careful not to jerk the electrical wires.

The light bulb should be replaced with one of equal power (75 W) and made to resist high temperatures.

Remount the light door being careful the wires are in the right position.

### 10.2.Error displays

The electronic control is able to detect some failures, for details see 6.3 for the electromechanical version or 7.4 for the electronic version.

### 10.3. Electrical diagram


#### 10.3.1 Electromechanical version

Figures 10-1, 10-2, 10-3, 10-4, 10-5, 10-6 shows the electrical diagrams of the Citizen series: 6+6/MC e 9+9/MC for the 400Vac 3-N, 230Vac 3 and 230Vac 1-N electromechanical version.

#### 10.3.2 Electronic version

Figures 10-7, 10-8, 10-9, 10-10, 10-11, 10-12 shows the electrical diagrams of the Citizen series: 6+6/MC e 9+9/MC for the 400Vac 3-N, 230Vac 3 and 230Vac 1-N electronic version.

### 10.4. Adjustment for different feed voltages

 Warning! To adapt the equipment to work at different feed voltages from that indicated on the initial set up label, three alterations have to be made:

- 1) to the cabling for the resistor wires.
- 2) to the cabling for the feed to the control panel.
- 3) to the application of a new label.

Carry out three alterations with care as otherwise the equipment may be unsafe.

#### 10.4.1. Cabling of wires to the resistor

Disconnect the plug from the electrical feed panel. Remove the guard from the switchboard and disconnect all the wires from the remote-control switches' resistors and reconnect them as shown in Figure 10-1, 10-2, 10-3, 10-4, 10-5, 10-6 (for the electromechanical version) e Fig.10-7, 10-8, 10-9, 10-10, 10-11, 10-12 (for the electronic version) depending on the voltage.

#### 10.4.2. The cabling for the feed to the control panel

Detach the BLUE wire from the lower remote-control switch and reconnect it as shown in Figure 10-1, 10-2, 10-3, 10-4, 10-5, 10-6 (for the electromechanical version) e Fig.10-7, 10-8, 10-9, 10-10, 10-11, 10-12 (for the electronic version) depending on the voltage.

#### 10.4.3. Attachment of new label

Stick an indelible badge with the new setting data, under the serial number plate (Figure 5.3).

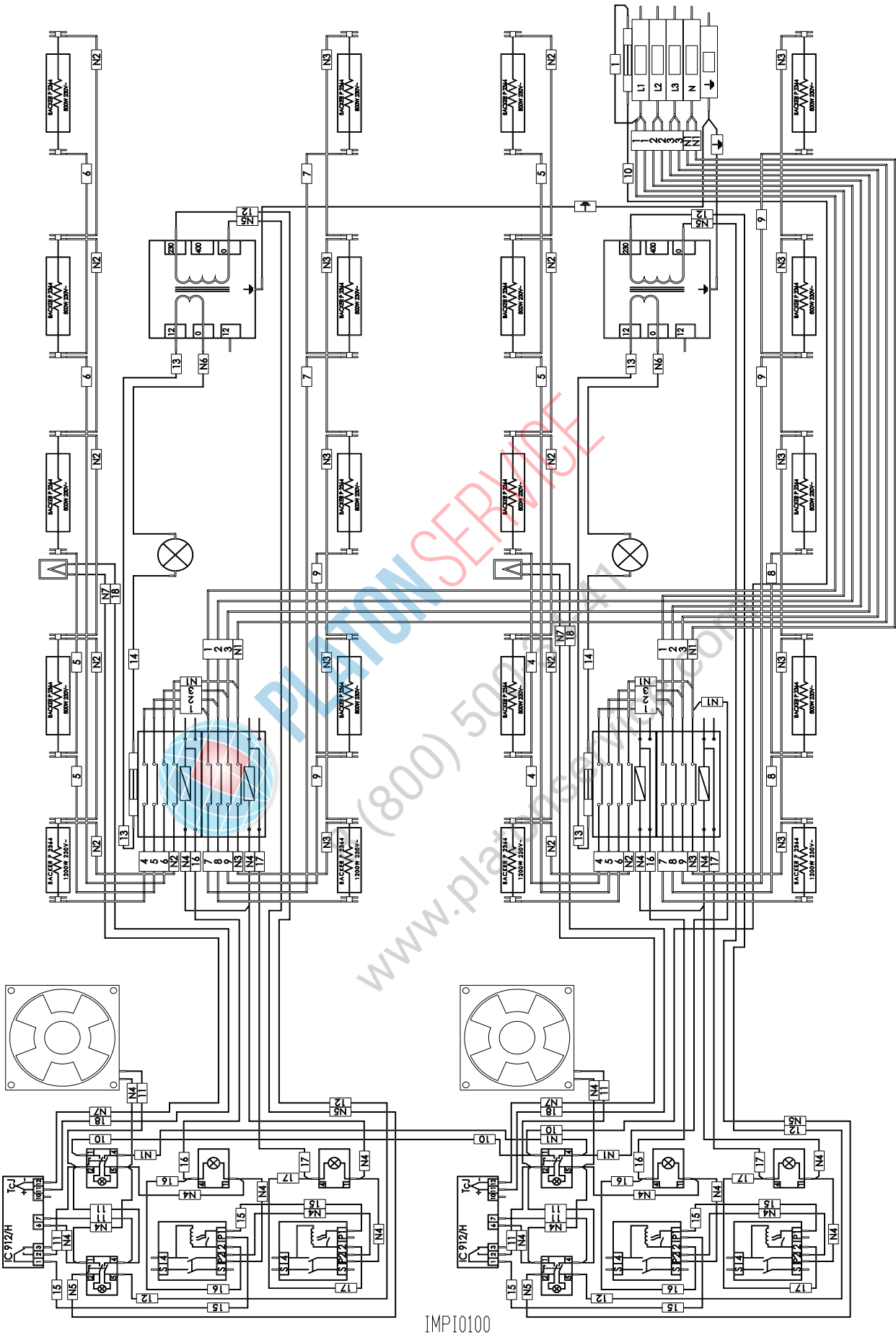
### 10.5. Exploded views and spare parts list



Please contact us if more complex work has to be done or if there are broken parts. In any case, in order to simplify the search for the causes of breakdowns and any replacement of damaged parts, we give below a list of spare parts and exploded views which show each of the listed parts.

The exploded views Fig.10-13, 10-14, 10-15 and TAB10.1 refer to the baking module CIT 6+6/MC (electromechanical/electronic version), but the indications are also valid for the other versions.





IMI0100

Figure 10-1. Electrical diagram for Citizen 6+6/MC at 400 Vac 3N-electromechanical version

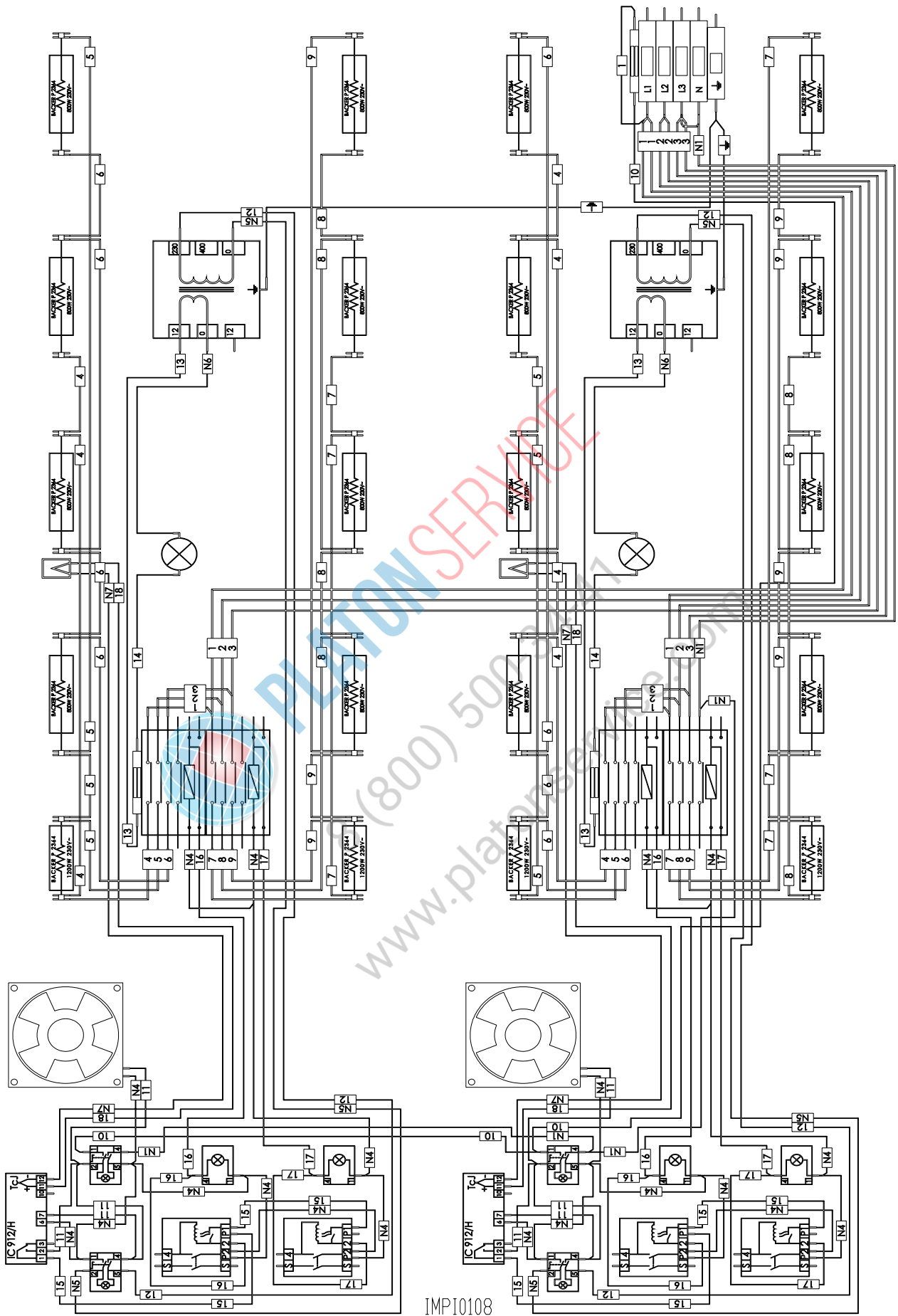
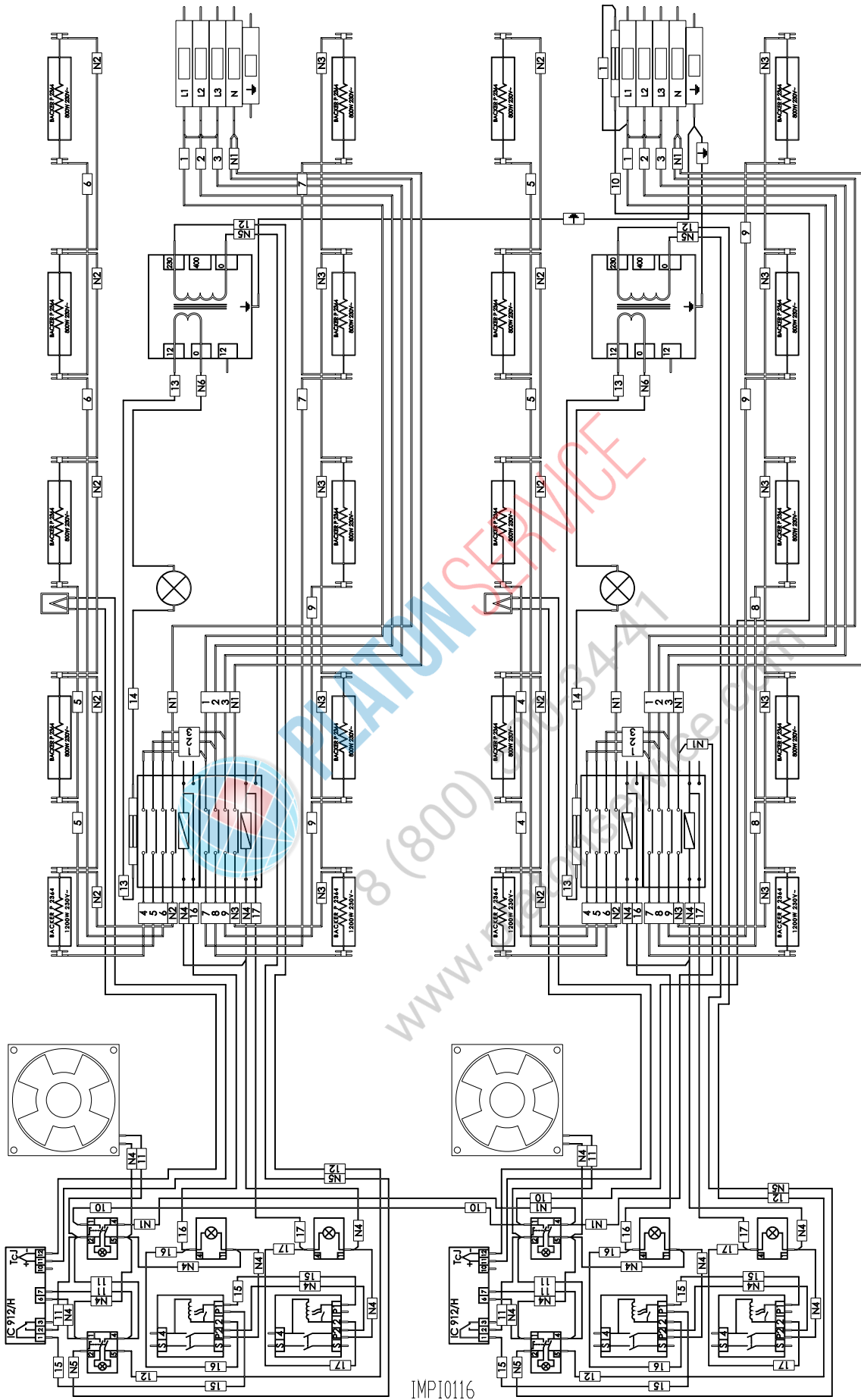
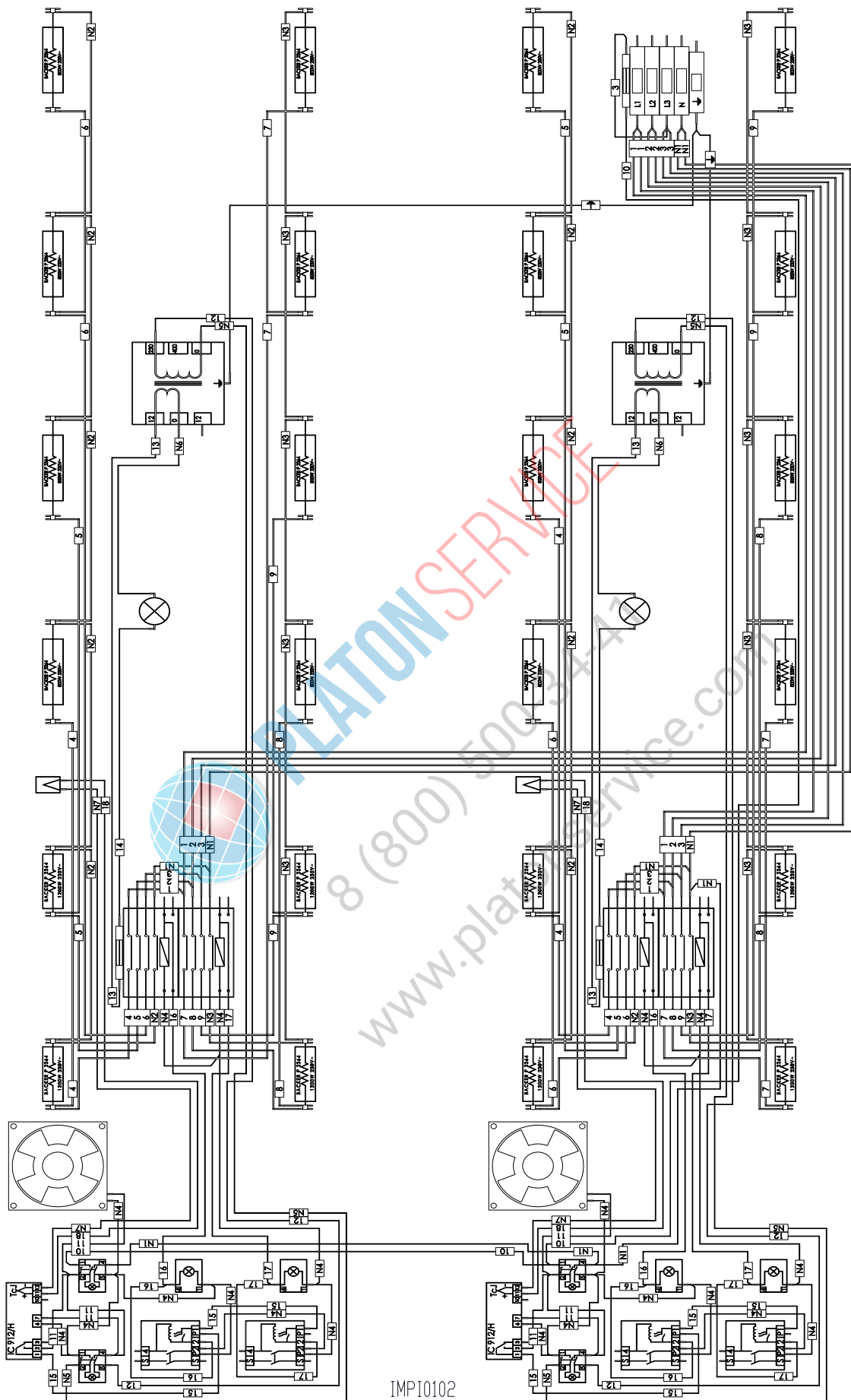


Figure 10-2. Electrical diagram for Citizen 6+6/MC at 230 Vac 3-electromechanical version



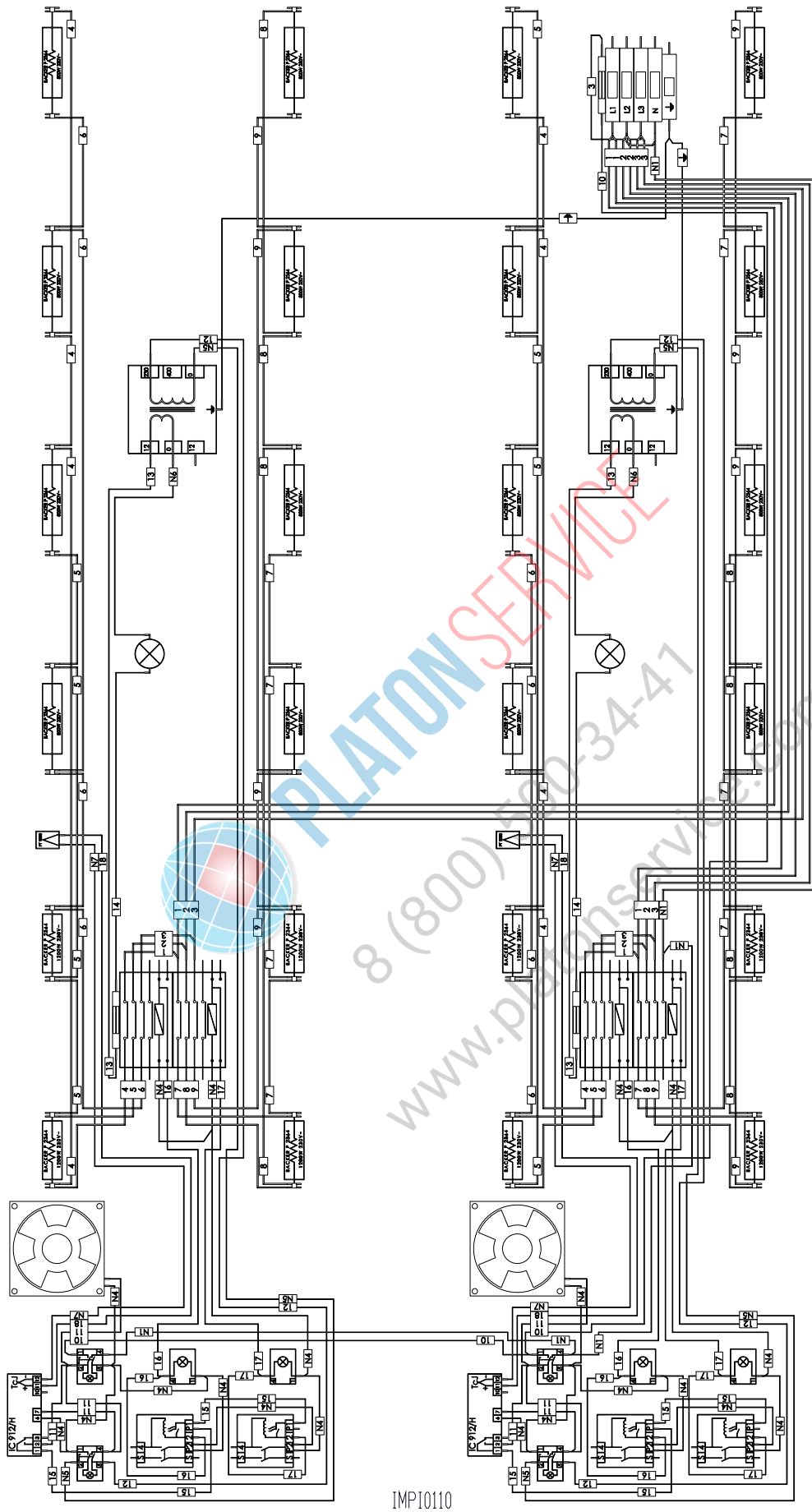
IMP10116

Figure 10-3. Electrical diagram for Citizen 6+6/MC at 230 Vac 1N-electromechanical version



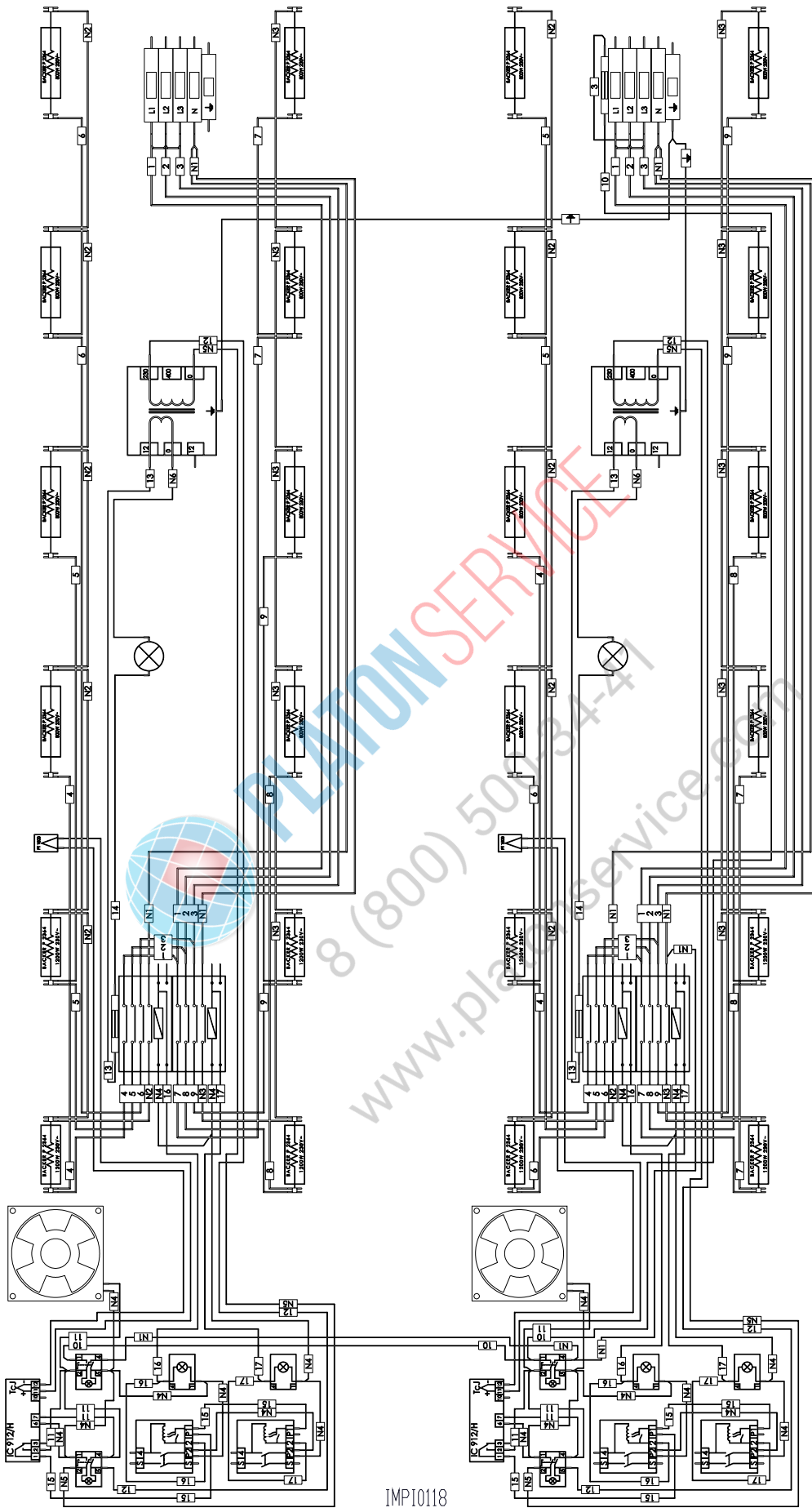
IMPI0102

Figure 10-4. Electrical diagram for Citizen 9+9/MC at 400 Vac 3N-electromechanical version



IMP10110

Figure 10-5. Electrical diagram for Citizen 9+9/MC at 230 Vac 3-electromechanical version



IMP10118

Figure 10-6. Electrical diagram for Citizen 9+9/MC at 230 Vac 1N-electromechanical version

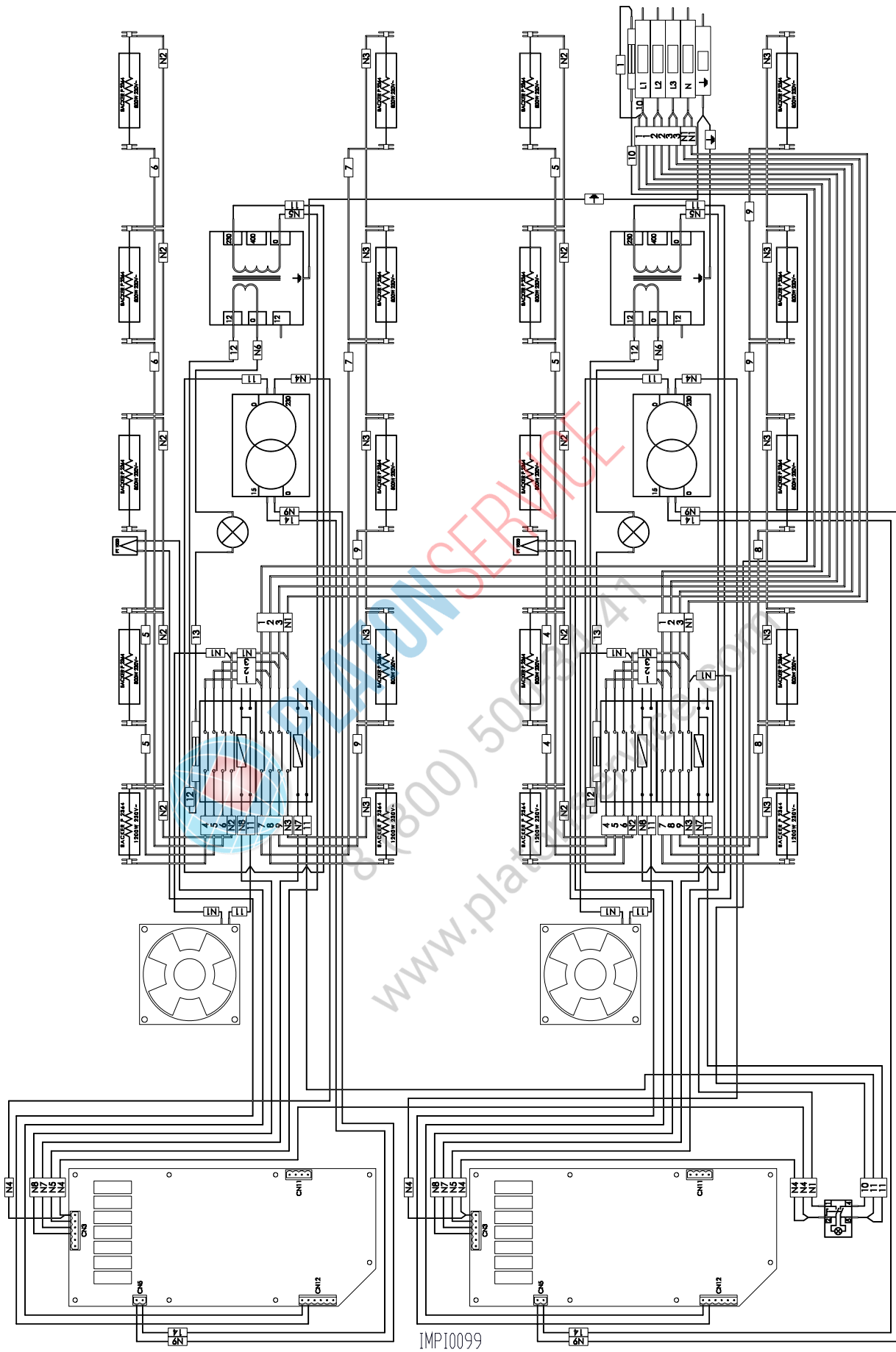


Figure 10-7. Electrical diagram for Citizen 6+6/MC at 400 Vac 3N-electronic version



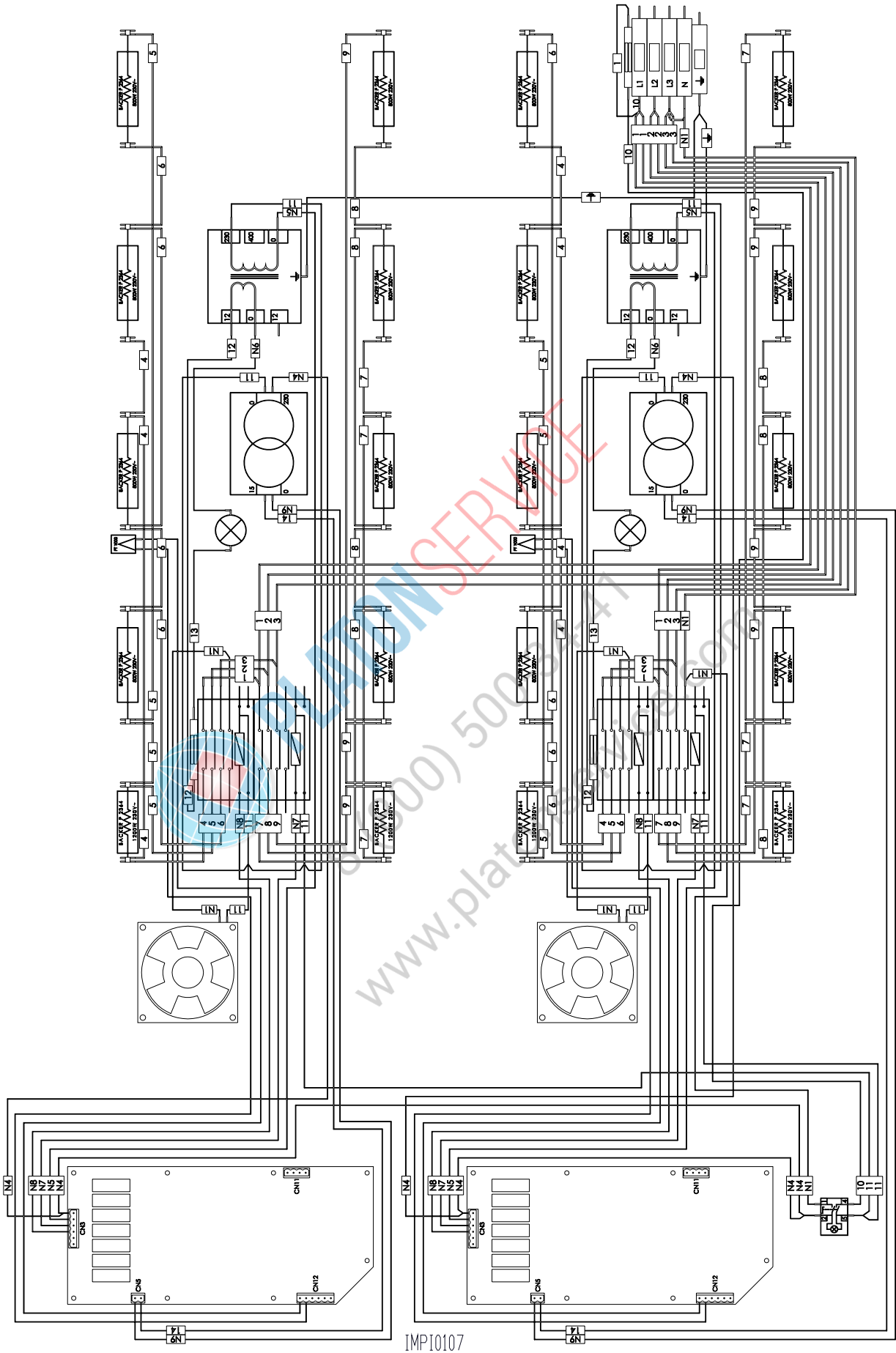


Figure 10-8. Electrical diagram for Citizen 6+6/MC at 230 Vac 3-electronic version

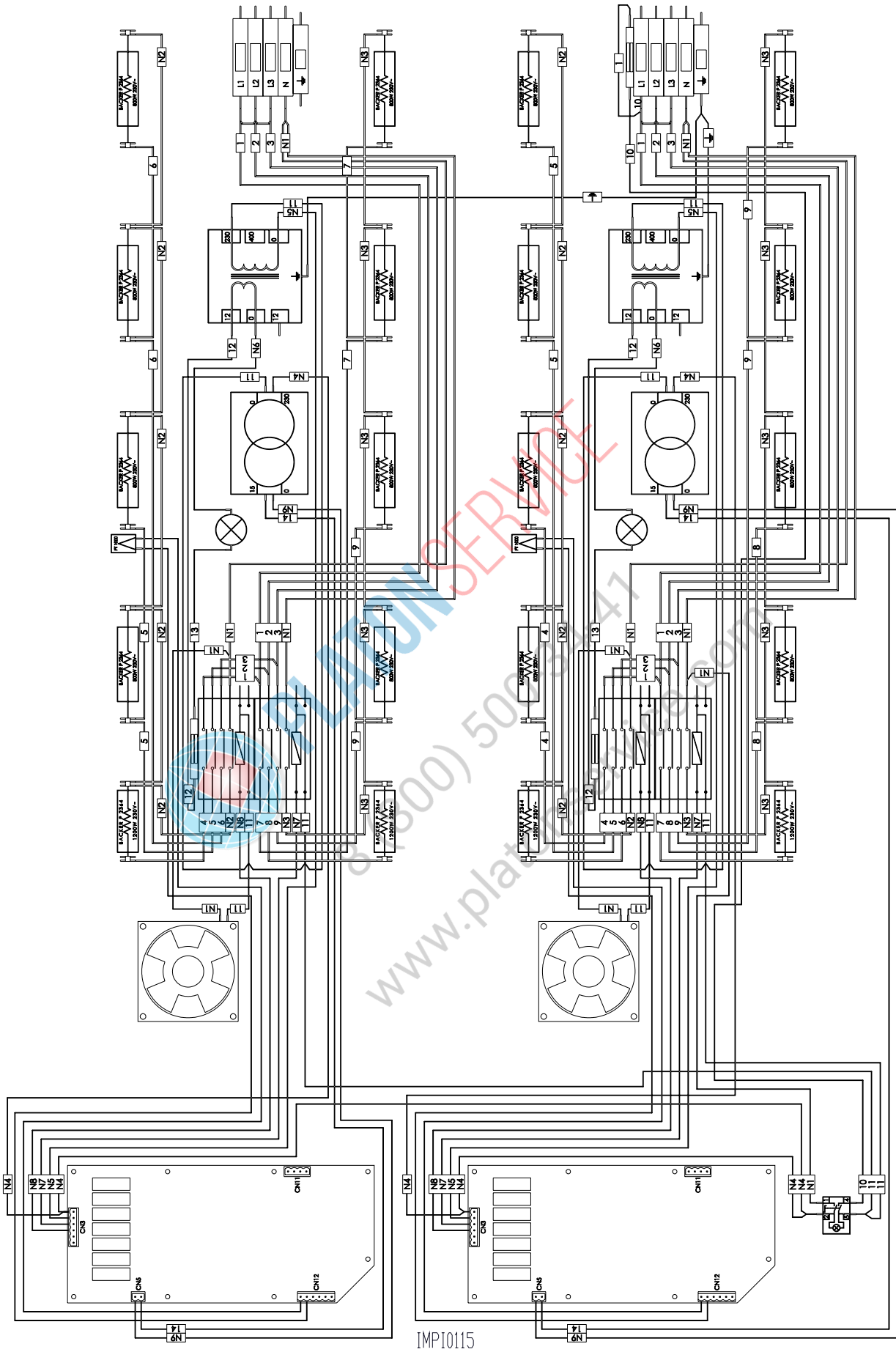


Figure 10-9. Electrical diagram for Citizen 6+6/MC at 230 Vac 1N-electronic version

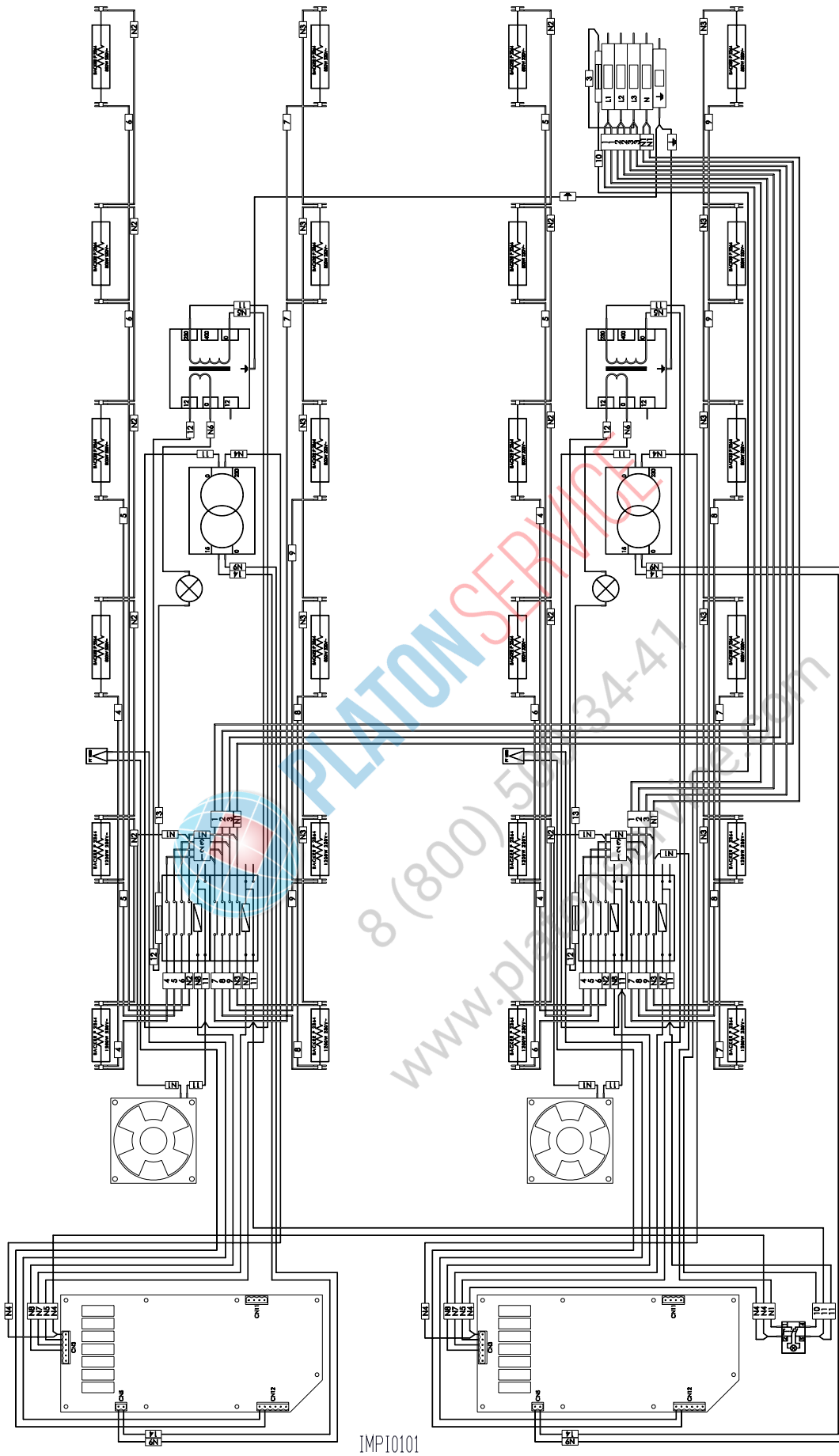


Figure 10-10. Electrical diagram for Citizen 9+9/MC at 400 Vac 3N-electronic version

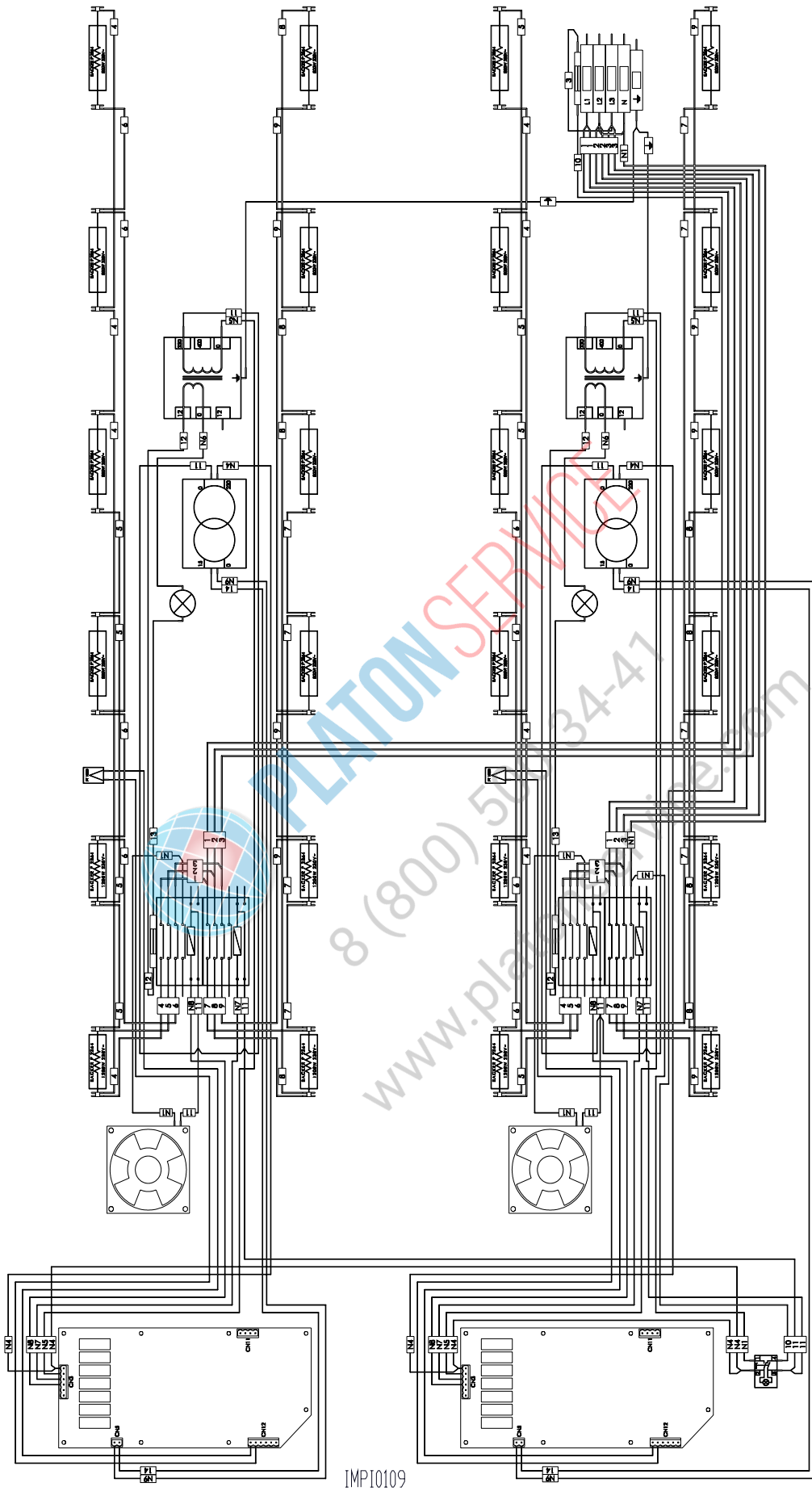
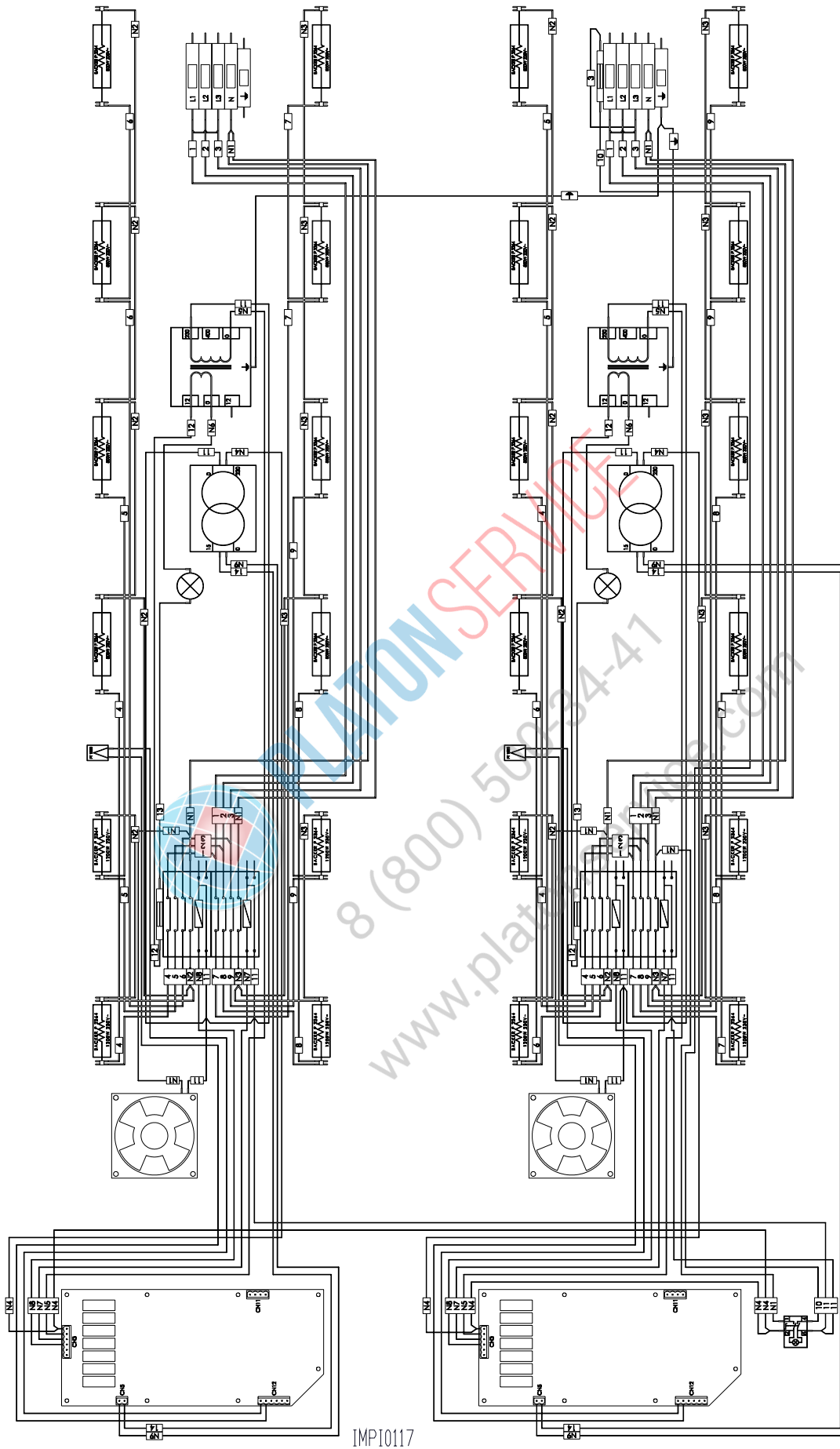


Figure 10-11. Electrical diagram for Citizen 9+9/MC at 230 Vac 3-electronic version



IMI10117

Figure 10-12. Electrical diagram for Citizen 9+9/MC at 230 Vac 1N-electronic version

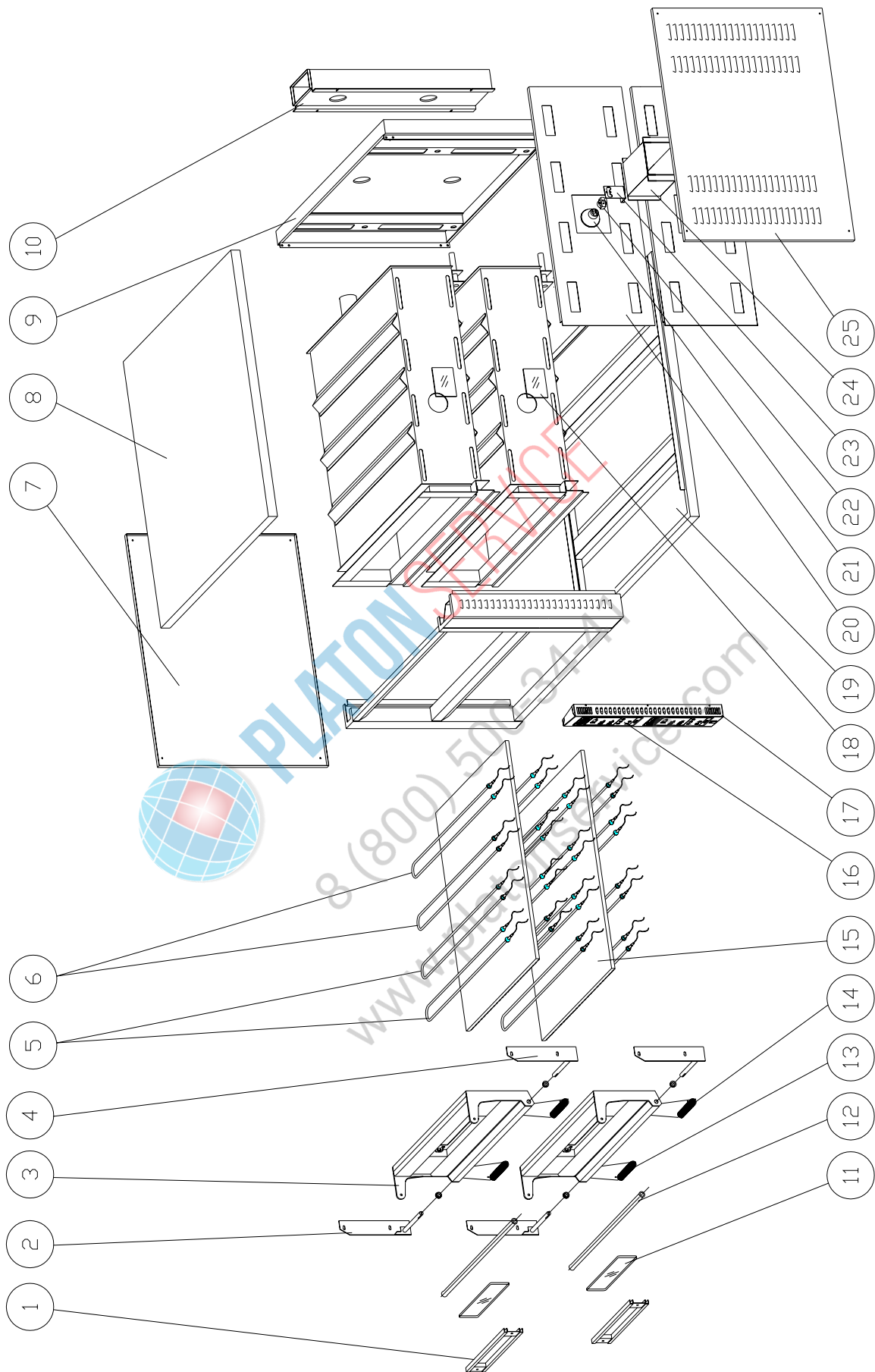


Figure 10-13 Exploded view electromechanical/electronic version

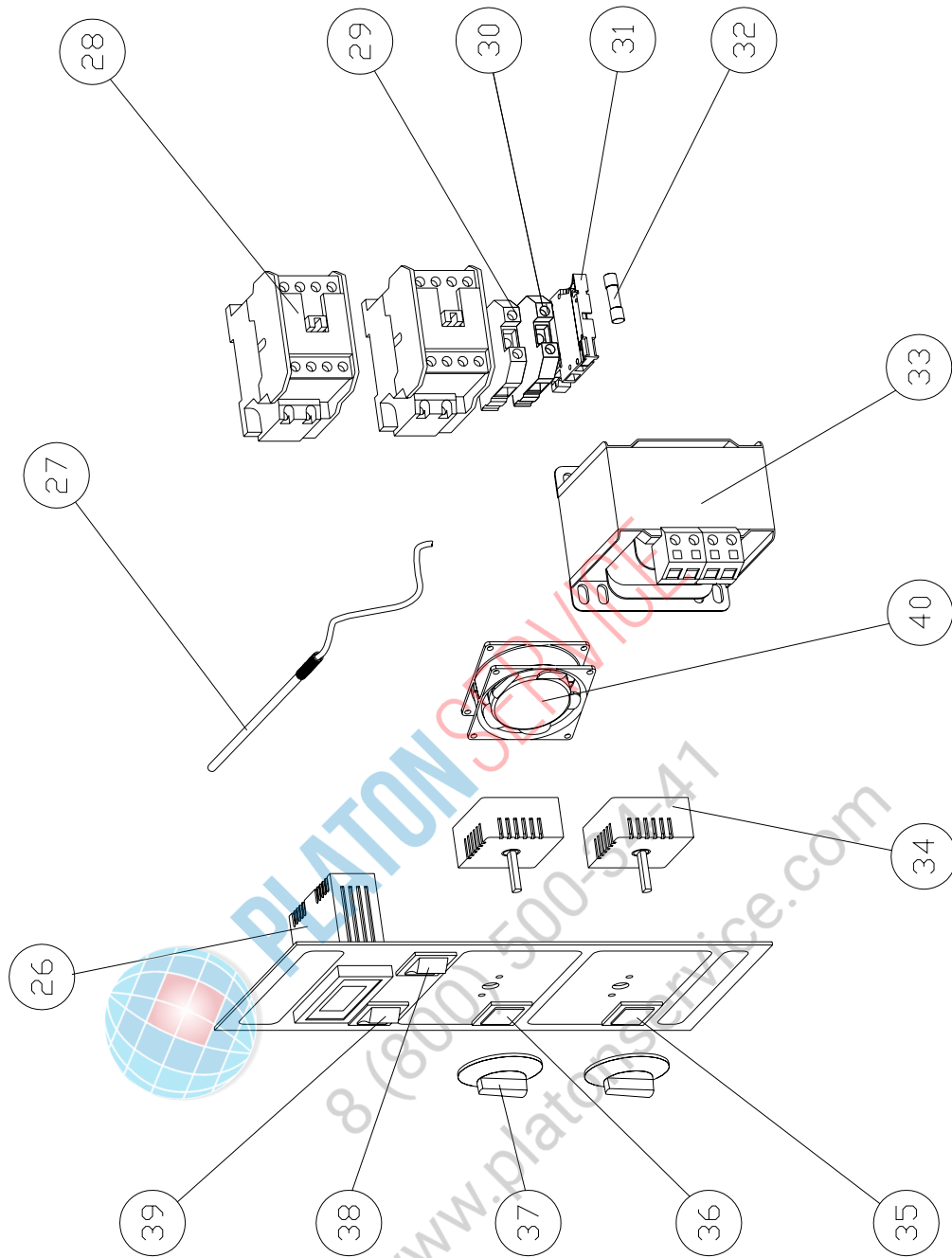


Figure 10-14 Exploded view of electrical parts electromechanical version

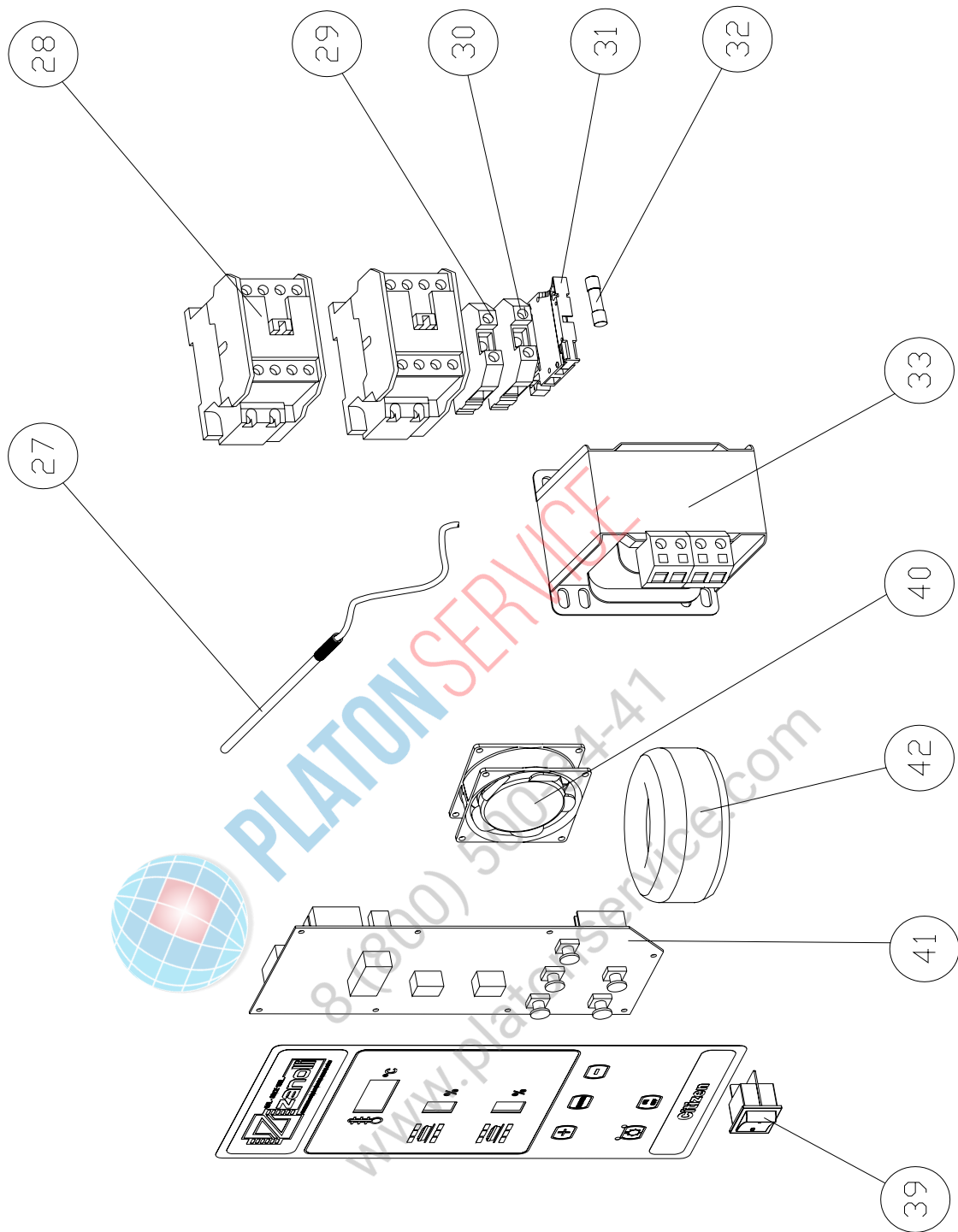


Figure 10-15 Exploded view of electrical parts electronic version



N°.	Description	Codes	
		Citizen 6+6/MC	Citizen 9+9/MC
1	GLASS RESTRAINING FRAME	CARP0111	CARP0111
2	LEFT STIRRUP	SUPP0206	SUPP0206
3	DOOR FRAME	PORT0202	PORT0202
4	RIGHT STIRRUP	SUPP0207	SUPP0207
5	RESISTANCE FRONT	RESI0077	RESI0077
6	RESISTANCE REAR	RESI0078	RESI0078
7	LEFT SIDE	FIAN0189	FIAN0177
8	TOP PANEL	CARP1368	CARP1366
9	REAR PANEL	FIAN0309	FIAN0309
10	FLUE	TUBO0055	TUBO0055
11	DOOR GLASS	CRIS0028	CRIS0028
12	HANDLE TUBE	MANI0063	MANI0063
13	SPRING DOOR LEFT	SPRI0009	SPRI0009
14	SPRING DOOR RIGHT	SPRI0010	SPRI0010
15	REFRACTORY SURFACE	REFR0031	REFR0032
16A	MEMBRANE ADHESIVE (electromechanical version)	PANN0235	PANN0235
16B	MEMBRANE ADHESIVE (electronic version)	PANN0234	PANN0234
17A	CARTER CONTROLS (electromechanical version)	CART0178	CART0178
17B	CARTER CONTROLS (electronic version)	CART0163	CART0163
18	CRYSTAL LIGHT	CRIS0027	CRIS0027
19	BASE	CARP01369	CARP1367
20	SHEET OF CONTAINMENT	CARP0641	CARP0583
21	HALOGEN LAMP	LAMP0020	LAMP0020
		LAMP0047	LAMP0047
22	LAMPHOLDER BISPINA	LAMP0021	LAMP0021
23	BRACKET SUPPORT LAMP HOLDER	CARP1276	CARP1276
24	COLLECTING LIGHT	CARP0581	CARP0581
25	RIGHT SIDE	FIAN0304	FIAN0306
26	THERMOREGULATION DIGITAL	TERM0012	TERM0012
		TERM0060	TERM0060
27A	PROBE (electromechanical version)	TERM0020	TERM0020
27B	PROBE (electronic version)	TERM0049	TERM0049
28	CONTROL SWITCH 32A	ELET0432	ELET0432
		ELET0160	ELET0160
		ELET0002	ELET0002
29	FUSE PORTGRAY 16 MMQ or FUSE PORTGRAY 35 MMQ	ELET0438	ELET0438
		ELET0049	ELET0049
30	EARTH PORT 16 MMQ or EARTH PORT 35 MMQ	ELET0439	ELET0439
		ELET0054	ELET0054
31	TERMINAL FUSE	ELET0440	ELET0440
32	FUSE	ELET0204	ELET0204
33	TRANSFORMER HALOGEN LAMP	ELET0433	ELET0433

N°.	Description	Codes	
		Citizen 6+6/MC	Citizen 9+9/MC
34	ENERGY REGULATOR	TERM0014	TERM0014
		TERM0050	TERM0050
35	GREEN LIGHT LAMP	LAMP0006	LAMP0006
36	YELLOW LIGHT LAMP	LAMP0002	LAMP0002
37	ENERGY REGULATOR KNOB	MANI0021	MANI0021
38	BEEP SWITCH BRIGHT YELLOW 0-1	INTE0009	INTE0009
39	BEEP SWITCH BRIGHT GREEN 0-1	INTE0010	INTE0010
40	GREEN SWITCH	VENT0024	VENT0024
41	DETAILS BASE	ELET0391	ELET0391
42	TOROIDAL TRASFORMER FOR DETAILS	ELET0420	ELET0420

Tab.10.1.List of spare parts electromechanical/electronic version



**PLATON SERVICE**

8 (800) 500-34-41

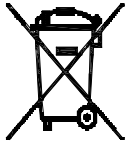
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## 11.DECOMMISSIONING AND DEMOLITION

Before proceeding with the decommissioning disconnect the electrical supplies to the equipment and any other connections there may be and then move the machines using suitable means such as: forklift trucks, hoists, etc... keeping in mind the position of the centres of gravity (see table 5.1.) indicated in the chapter INSTALLATION (5).

The machines are made up of the following materials: stainless steel, coated steel sheets, plastic material, and electrical parts. For the purposes of demolition therefore the materials have to be separated in observance with the norms in force in the place where machine is being dismantled.

In any case do not dispose of into the environment.



Separate collection: This product must not be disposed of with normal household waste. Local regulations may provide for separate collection of this kind of product.



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## 12. DECLARATION OF CONFORMITY



### DECLARATION OF CONFORMITY

We: Dr. ZANOLLI s.r.l. via Casa Quindici, 22  
37060 Caselle di Sommacampagna VR  
declare under our sole responsibility that the equipment:

Manufactured by Dr. ZANOLLI s.r.l.

Model

Serial number

Year of construction

is in conformity with the following European Directives:

- Electromagnetic Compatibility Directive 2004/108/CE
- Low Tension Directive 2006/95/CE

and with the compulsory regulations of the Directives.

Caselle di Sommacampagna

**Dr. Zanolli s.r.l.**  
**Tester**

**Dr. ZANOLLI s.r.l.**  
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Organizzazione con  
Sistema di Gestione per  
la Qualità certificato  
**UNI EN ISO 9001:2008**