

ELECTRIC COUNTERTOP DECK OVEN INSTALLATION & OPERATING MANUAL

MODELS: CT-301 and CT-302



FOR YOUR SAFETY

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

WARNING

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

NOTES

THE INFORMATION CONTAINED IN THIS MANUAL IS IMPORTANT FOR THE PROPER INSTALLATION, USE, AND MAINTENANCE OF THIS OVEN. ADHERENCE TO THESE PROCEDURES AND INSTRUCTIONS WILL RESULT IN SATISFACTORY BAKING RESULTS AND LONG, TROUBLE FREE SERVICE. PLEASE READ THIS MANUAL CAREFUL AND RETAIN IT FOR FUTURE REFERENCE.

DESCRIPTIVE, TYPOGRAPHIC OR PICTORIAL ERRORS ARE SUBJECT TO CORRECTION. SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

OVEN MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES!

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. INTENDED FOR OTHER THAN HOUSEHOLD USE





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INSTALLATION

OVEN DESCRIPTION AND SPECIFICATIONS

Marsal Pizza Ovens manufacture exclusive, innovative restaurant equipment, including commercial deck pizza ovens and refrigeration prep tables that have revolutionized the pizza industry.

The CT series takes the ideas behind the revolutionary engineering of Marsal gas-fired ovens and incorporates them in an innovative electric countertop oven. Expect the same quality bake of the SD Series or EDO Series oven in the new best of countertop ovens. The CT Series features a .625" thick brick cooking surface on "Quick Heat Technology" cooking stones, along with a revolutionary electric coil heating system, ensuring an even distribution of heat throughout the baking deck. Pizza pies are crispier and tastier.

SPECIFICATIONS

MODEL	CT-301	CT-302
Total 18" Pizza Pie Capacity	2	4
Height	19"	32.25"
Depth x Length	28.25" X 30.25"	28.25" X 30.25"
Cooking Surface	21"W x 21" D x .625" Thick	21"W x 21" D x .625" Thick (x 2)
Height Between Decks	3.875"	3.875"

POWER SUPPLY

MODEL CT-301						
Voltage	208	220	240	208	220	240
Phase	1	1	1	3	3	3
Amperage	18*	17*	16*	11*	10*	9*
Power (KW)	3.75	3.75	3.75	3.75	3.75	3.75

MODEL CT-301						
Voltage	208	220	240	208	220	240
Phase	1	1	1	3	3	3
Amperage	36	34	32	21	20*	18*
Power (KW)	7.5	7.5	7.5	7.5	7.5	7.5

* For models 20A or less, connect to dedicated branch circuit only.

DELIVERY AND INSPECTION

All Marsal ovens are shipped in containers to prevent damage. Upon delivery of your new oven:

- Read the notice on the outside carton regarding damage in transit.
- Inspect the shipping container for external damage. Any evidence of damage should be noted on the delivery receipt which must be signed by the driver.
- Uncrate the oven and check for internal damage. "Concealed Damage", damage discovered after opening the crate(s), must be reported immediately to the carrier. The carrier will perform an inspection of the damage and furnish forms for the consignee's claim against the carrier. Retain all packing material including outer carton until the inspection has been completed.

Marsal Pizza Ovens cannot assume responsibility for loss or damage suffered in transit. The carrier assumed full responsibility for delivery in good order when the shipment was accepted. We are, however, prepared to assist you if filing a claim is necessary.

OVEN LOCATION

The well planned and proper placement of your oven will result in long term operator convenience and satisfactory performance. Adequate air space must be provided for proper venting of the controls and provisions must be made for venting of the cooking vapors. The oven must be installed in a well-ventilated area and following minimum clearances must be maintained at all times:

- **A 2" minimum air space MUST be left between BOTH SIDES and REAR of the unit and any wall to allow adequate ventilation for the cooling of the controls.**
- Be sure to place the oven in an area which is accessible for proper operation and servicing.
- Keep the area around your oven free and clear of all combustible materials.

ELECTRICAL CONNECTION

Ovens are supplied for operation on 208 volt or 220-240 volt installation. The thermostat, indicator light and related switches are interconnected through one power source supplied to the oven.

Before making any connection to this oven, check the rating plate attached to the body back to assure that the voltage, phase and KW rating are compatible with the electrical supply.

All ovens, when installed, must be connected and electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-Latest Edition and/or Canadian Electric Code CSA C22.1 as applicable.

For 302 model 208V or 220V single phase, field wiring must use 6 AWG stranded wire only.

Wiring diagrams are located on the body back.

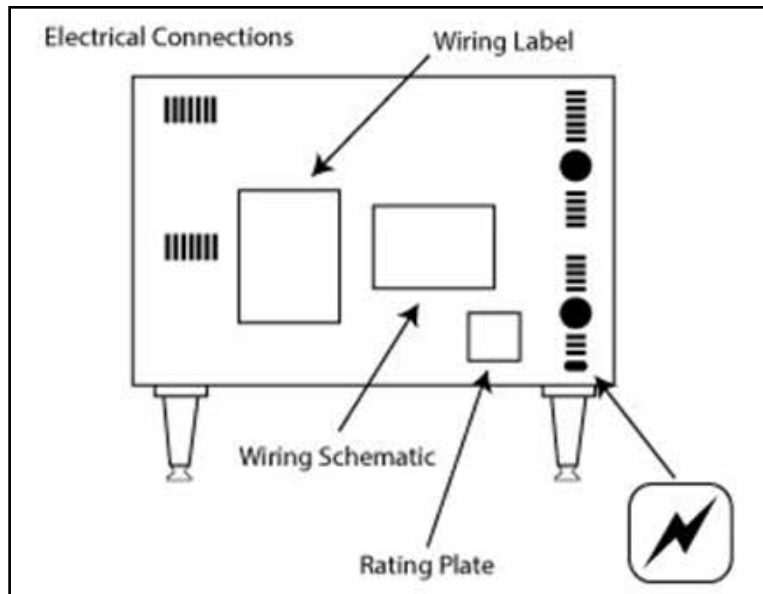


Figure 1

PACKAGING

Before assembly and installation of the oven, check that all components have been received. In addition to the oven, legs, decks, and/or other accessories may be required.

- 4" legs are shipped inside the oven, packed in a separate carton.
- The decks are individually packaged and secured to the oven top.

OVEN ASSEMBLY

LEG ATTACHMENT

1. Tip oven backward.
2. Attach each of the four legs into the nuts secured in the oven bottom.
3. Tighten each leg and adjust the leg feet to approximately the same height.

NOTE: Final leg feet adjustment will be required during the leveling operation.

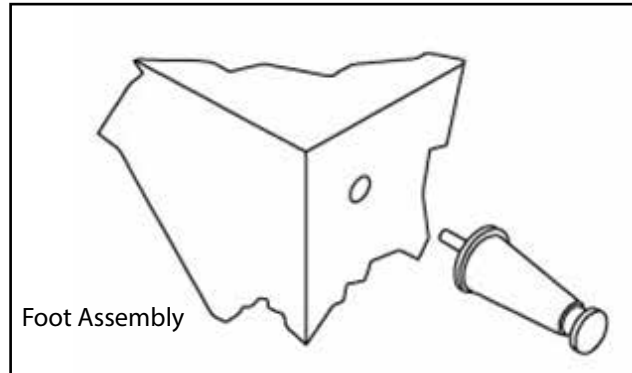


Figure 2

DOUBLE STACKING (CT302 ONLY)

- Legs should only be used on the bottom oven.
- Align corners of top oven with the bottom oven.

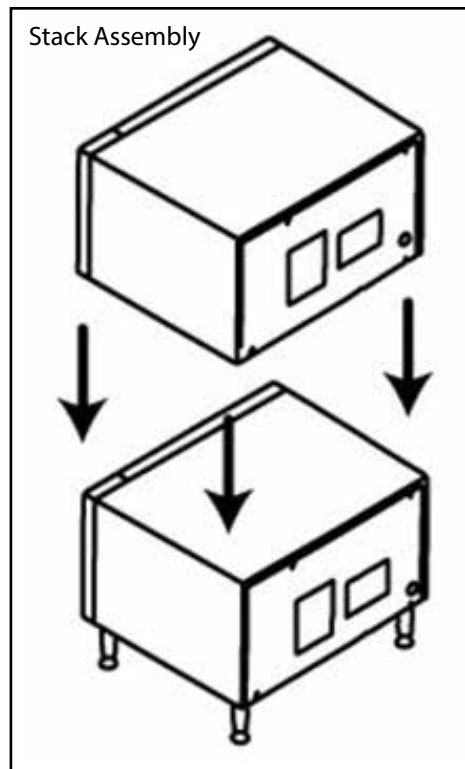


Figure 3

DECK INSTALLATION

1. Remove the decks from the carton package.

NOTE: Handle shelves carefully to avoid damage.

2. Open the oven door.
3. Install the decks in the bottom position rough side up. The deck should rest on the angles above the element and should be positioned in contact with the liner back.
4. Install the other decks in the same fashion as above.



Figure 4

LEVELING THE OVEN

Ovens are equipped with NSF listed adjustable sanitary legs.

1. Level the oven side to side and front to back by placing a spirit level on the base frame of the lower section.
2. Adjust the leg feet in or out as necessary.

OPERATION

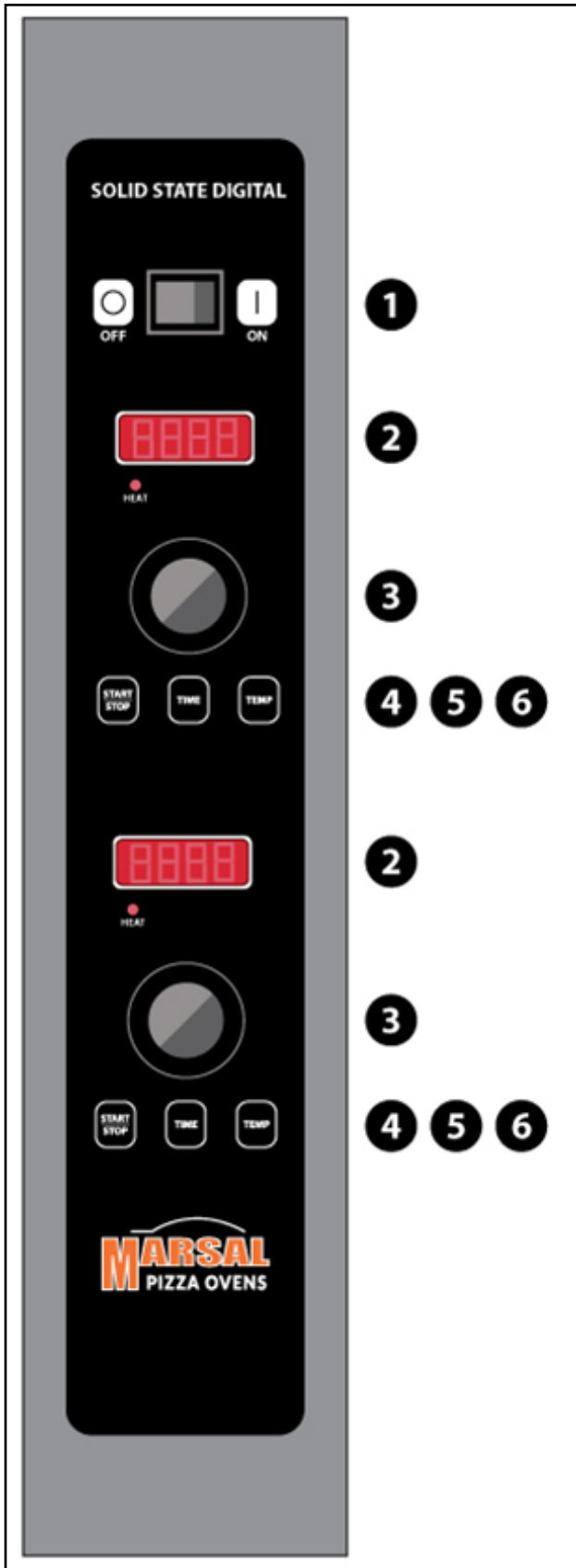


Figure 5

COMPONENT DESCRIPTION

1. POWER SWITCH – Controls the power to the oven.
2. DIGITAL DISPLAY – Displays the time, temperature and controller related information.
3. DIAL – Turn to set the cook time and temperature.
4. START/STOP KEY – Press to start and stop the timing cycle.
5. TIME KEY – Press to enter the cook time.
6. TEMP KEY – Press to enter the cook temperature.

OPERATION

1. Toggle the POWER SWITCH (1) to OVEN ON.
2. Press the TEMP KEY (6) and turn the DIAL (3) to select the desired cook temperature.
3. When the display reads LOAD, press the TIME KEY (5) and turn the DIAL (3) to select the desired cook time.

4. Load product into the oven.

NOTE: The oven's cooking surface is for pizza and bread only. All other products must be placed in pans.

5. Press START/STOP KEY (4). The timer counts down the set time. Upon completion of the set time, the buzzer sounds and the display reads DONE.
6. Press the START/STOP KEY (4) to silence the buzzer.
7. To shut the oven off, toggle the POWER SWITCH (1) to OFF.

CURING THE DECK STONES

NOTE: Only necessary before initial use.

1. Set the oven temperature to 250 °F.
2. Run the oven for one hour.
3. Set the oven to 350 °F.
4. Run for one half hour.
5. Set the oven to 450 °F.
6. Run for one half hour.
7. Set the oven to 550 °F.
8. Run for one half hour to cure the stones.

CLEANING

EXTERIOR SURFACE CLEANING

Stainless steel surface may be kept clean and in good condition with mineral oil:

1. Allow the oven to cool.
2. Saturate a cloth with mineral oil and wipe the oven.
3. Wipe dry with a clean cloth.

Baked-on splatter on the stainless steel exterior may be removed with any non-toxic stainless steel cleaner:

1. Follow directions on your cleaning agent.
2. Apply with a cloth, rubbing with the grain of the metal.



CAUTION!!

DO NOT use abrasive cleaning cloths as this will scratch the finish of the stainless steel.

INTERIOR CLEANING

Deck Surface:

1. Using a scraper/brush, scrape the decks to remove baked on splatter.
2. Using a damp cloth, lightly wipe down the surface of the deck.



CAUTION!!

Stones must be at room temperature before cleaning.



CAUTION!!

Excessive water will be absorbed into the stone and risk of cracking may result. In the event of water absorption, see Deck Stone Dry-Out Procedure on the following page to avoid cracking.

Oil Spills:

If oil spills on deck, DO NOT WIPE:

1. Pour Kosher salt on the spill.
2. Allow to absorb.
3. Follow steps 1-4 under Deck Surface to remove the Kosher salt residue.

Interior Walls:

The aluminized surface may be kept clean and in good condition with mineral oil:

1. Allow the oven to cool.
2. Large amounts of baked on splatter may be removed with a brass scraper, gently applied.
3. Saturate a cloth with mineral oil and wipe the oven.
4. Mild dish detergent and water may also be used to clean the interior walls but be careful not to split water on the stone decks.

5. Wipe dry with a clean cloth.
6. Remove residue from beneath the oven door with a small brush.

 **CAUTION!!**

DO NOT use caustic solutions such as ammonia, lye or soda ash. DO NOT use domestic oven cleaners. Any of these products will damage the aluminum coating.

Deck Stone Dry-Out Procedure:

If excess water is absorbed by the stone and then quickly heated, the boiling water expands and may crack the stone. To prevent cracking perform one of the following dry-out procedures:

1. Dry stones overnight at room temperature with the door open.
2. Set oven to 150°F for 2 hours to slowly dry out the stone.

WEEKLY CLEANING

- Brush out the control area.

6 MONTH CLEANING

- Clean secondary air ducts and air entry ports.

PREVENTATIVE MAINTENANCE

The best preventative maintenance measures are the proper installation of the equipment and a program for routinely cleaning the ovens.

This oven requires no lubrication, however, the venting system should be checked annually for possible deterioration resulting from moisture and corrosive flue products.

If maintenance or repairs are required, contact the factory, the factory representative or a local Marsal service company.

 **WARNING!!**

Disconnect the oven from the power supply before servicing. It is not necessary to unplug the oven when cleaning.

TROUBLESHOOTING GUIDE

POSSIBLE CAUSE(S)	SUGGESTED REMEDY
SYMPTOM: Strong bottoms on the bakes	
<ul style="list-style-type: none"> • Too much bottom heat • Product left in the oven too long 	<ul style="list-style-type: none"> • Reduce cook temperature and increase time • Shorten cook time
SYMPTOM: Uneven bakes	
<ul style="list-style-type: none"> • Oven doors left open too long • Improper scaling of dough • Warped pans • Uneven product loading 	<ul style="list-style-type: none"> • Do not open door unnecessarily • Scale dough consistently • Change pans • Be sure to load the product evenly in pans
SYMPTOM: Product burning	
<ul style="list-style-type: none"> • Thermostat set too high • Product left in the oven too long • Thermostat out of calibration 	<ul style="list-style-type: none"> • Reduce cook temperature • Shorten cook time • *
SYMPTOM: Product dried out	
<ul style="list-style-type: none"> • Thermostat set too high • Product left in the oven too long • Thermostat out of calibration 	<ul style="list-style-type: none"> • Reduce cook temperature • Shorten cook time • *
SYMPTOM: Extended baking times	
<ul style="list-style-type: none"> • Temperature setting too low • Excessive door openings 	<ul style="list-style-type: none"> • Increase cook time • Do not open door unnecessarily
<p><i>*Denotes remedy is a difficult operation and should be performed by qualified personnel only. It is recommended, however, that ALL repairs and/or adjustments be done by your local Marsal service agency and not by the owner/operator. Marsal cannot assume responsibility for damage as a result of servicing done by unqualified personnel.</i></p>	