



HOT ROCKS

USER MANUAL

Keep this manual with the oven. This is the property of the end user.



SERIAL NUMBER



FOR SUPPORT
service@hotrocksoven.com
1 800 668-1883

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CONGRATULATIONS!

YOU ARE NOW THE OWNER OF A HOT ROCKS OVEN!

Thank you for choosing us and giving us a chance to do what we love.

You are part of the innovators who are revolutionizing the way pizza is baked. From managing your staff, better customer reviews, superior quality product, less waste & mistakes, increased profits, both you and your business will benefit from your leading edge.

You're on your way to Rocking Everyday Life.



Join the Hot Rocks Pizza Ovens Community on Facebook.
You'll get to share your success and passion with other Hot Rockers.

FOR YOUR SAFETY, THIS OVEN CONFORMS TO

CSA Std. 1.8-2006 (R2012)
ANSI Std. Z83.11-2006 (2012)
ANSI/NSF STD. 4-2009



NOTE :
THIS MANUAL SHOULD BE KEPT FOR FUTURE REFERENCE.
STORE IT SOMEWHERE EASILY ACCESSIBLE.

1. GENERALITIES

1.1 Revisions

Revision	Date	Modifications
0	2017-03-31	New owner manual
1	2017-07-18	Table modification
2	2017-12-13	New interface and connections
3	2018-05-16	Updated manual format
4	2018-08-13	Gas connection modified
5	2020-02-06	Modified for GEN 3 ovens
6	2020-11-02	Updated manual format

1.2 Warnings

DO NOT USE OR STORE GASOLINE, PRODUCTS WITH FLAMMABLE VAPORS / LIQUIDS WITHIN THE VICINITY OF THIS, OR ANY OTHER APPLIANCE.



WARNING

This symbol specifies important safety instructions which, if not followed, could endanger personal safety and/or property. Read and follow all instructions in this manual before attempting to operate the oven.

Failure to comply with these instructions may result in personal injury.

- Read, comprehend, and follow all instructions in this manual before starting. Keep this manual in a safe place for regular reference.
- Only allow responsible individuals familiar with the instructions to operate the oven. Be sure to know the controls, and how to stop the oven quickly.
- Never put hands near moving parts.
- Only allow authorized technicians to perform the maintenance of the oven.
- Remove all obstacles which may interfere with the oven's function.
- Clear the work area of any items such as electrical wires, buckets, knives, etc.
- Do not sit or stand on the oven.

- Always turn off the oven with the main switch or leave it on standby mode after the work is done. Never leave a running oven unattended.
- Always disconnect the electric plug and wait until the oven has cooled before attempting any maintenance.
- Do not wear loose-fitting clothes or jewellery as they may get caught in the moving parts of the oven.
- Always wear appropriate shoes to prevent, to prevent injury caused by moving the oven or hot objects falling from the oven.
- Work only in full daylight or with sufficient artificial light.
- Do not operate the oven while under the influence of alcohol, drugs or any illegal substance.

1.3 Service

Prior to determine the proper method to dispose of waste from the local office of the Environmental Protection Agency. Recycling centers are established to properly dispose of materials in an environmentally safe fashion.



WARNING

This oven should only be operated by staff that has read, understood and will respect warnings and instructions regarding this oven in the user manual. Save these instructions for future reference.

**DO NOT SPRAY LIQUIDS OR VAPORS ON, OR NEAR, ELECTRICAL EQUIPMENT.
DO NOT USE THIS APPLIANCE IF ANY OF ITS PARTS HAVE BEEN UNDER WATER.**

**IMMEDIATELY CONTACT A QUALIFIED SERVICE TECHNICIAN TO INSPECT THE
APPLIANCE AND TO REPLACE ANY PARTS WHICH WERE SPRAYED OR
SUBMERGED UNDER WATER.**

1.4 Authorized technician

All installations and/or service on any Hot Rocks ovens must be performed by qualified, certified, licensed and/or authorized installers and technical service personnel. All electrical, gas and plumbing connections must be made by authorized technicians and in compliance with all electrical, gas, plumbing and safety requirements.

It is possible to obtain these services by contacting Hot Rocks customer service or a local service companies. Refer to the Hot Rocks website for a list.

1.5 Definitions

USER

A user is those who will operate the oven. There are two different levels of users; basic user and advanced user.

BASIC USER

Basic users are those who will work everyday with the oven to cook pizza. A basic user has been trained by an advanced user or an authorized technician to safely operate the oven. They can also perform daily and weekly operator maintenance.

ADVANCED USER

Advanced users are those who received the proper training from the authorized technician to perform monthly operator maintenances. They can lock cooking parameters from the basic user.

QUALIFIED AND/OR AUTHORIZED TECHNICIAN

Qualified or authorized operating personnel are those who have carefully read the information in this manual and are familiar with the oven's functions or have had previous experience operating Hot Rocks ovens.

QUALIFIED INSTALLATION PERSONNEL

Qualified installation personnel can be represented by an individual, a firm, a corporation or a company which will perform and is responsible for:

1. The installation of gas piping from the outlet side of the gas meter or service regulator when the meter is not provided, and the connection and installation of the gas appliance. The qualified installation technician must be experienced in such work, familiar with all required precautions, and comply with all requirements of state or local authorities having jurisdiction. Reference in Canada: Canadian Standard CAN/ CSA-B149.1 and Z223.1 / NFPA 54 (Natural and/or propane gas installation code)
2. The installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance. The qualified installation technician must be experienced in such work, familiar with all required precautions, and comply with all requirements of state or local authorities having jurisdiction.
3. The appliance, when installed, must properly be electrically grounded in accordance with local codes. In the absence of local codes, it needs to respect the National Electrical code ANSI/NFPA 70, or the Canadian Electrical code, CSA 22.1 No 109 or conform to UL STD 197.

1.6 Labels

EACH HOT ROCKS OVEN CONTAINS THE FOLLOWING LABELS (NOT TO SCALE).
THEY SHOULD NEVER BE REMOVED.

DANGER-WARNING

Never put your hands inside the oven while the conveyor is moving.

MODEL / MODÈLE:		GAS / GAZ:	
SERIAL / SÉRIE:		MAN. PRESSURE/ PRESSION D'ÉCHAP. :	
ELECTRICITY / ÉLECTRICITÉ:		LINE PRESSURE / PRESSION D'ENTRÉE :	
AMPS / AMPÈRE:		NOZZLE / ORIFICE :	
HP / CV:		INPUT / DÉBIT (BTU / H) :	



PICARD OVENS • FOUR PICARD
HOT ROCKS OVENS • FOUR HOT ROCKS

EDMONT, CANADA
WWW.PICARDOVENS.COM
WWW.HOTROCKSOVENS.COM

HOT ROCKS OVEN (GAS) / FOUR HOT ROCKS (GAZ)

CLEARANCES TO COMBUSTIBLES / DÉGAGEMENTS AUX COMBUSTIBLES

COMBUSTIBLE AND NON-COMBUSTIBLE MATERIAL	MATÉRIEL COMBUSTIBLE ET NON-COMBUSTIBLE
2"	2"

- INTENDED FOR OTHER THAN HOUSEHOLD USE.
- FOR INSTALLATION UNDER A VENTILATION HOOD ONLY.
- S'ADAPTE POUR INSTALLATION SOUS HOTTE DE VENTILATION SEULEMENT.
- POUR L'INSTALLATION AUTRE QUE DOMESTIQUE.
- POUR INSTALLATION SOUS UNE HOTTE DE VENTILATION SEULEMENT.
- PEUT ÊTRE INSTALLÉ SUR UN PLANCHER COMBUSTIBLE.

CERTIFIED TO / CERTIFIÉ À
EISA 156, 1.6-2006(R01.1)



MADE IN CANADA / FAIT AU CANADA

CONFORME TO / CONFORME À
AMSA 156, 091, 1.5-2006(R01.1)
AMSA/NSA 156, 1.5-2015



7200-4149-001-10

WARNING

**DISCONNECT POWER
SUPPLY BEFORE SERVICING
AND MAINTENANCE.**

AVERTISSEMENT

**COUPER L'ALIMENTATION AVANT
L'ENTRETIEN ET LE DÉPANNAGE.**

IMPORTANT

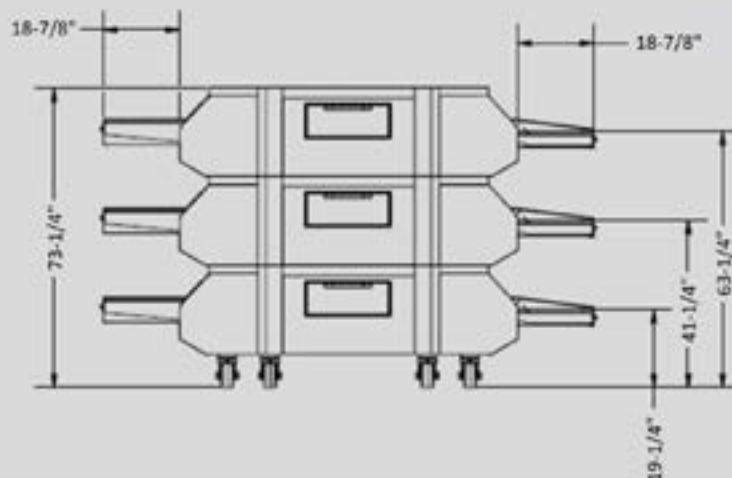
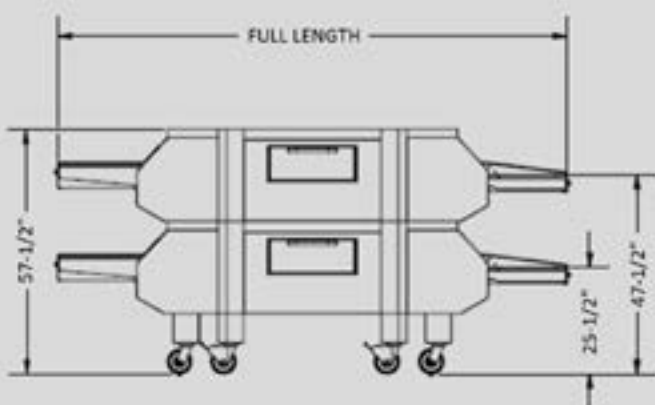
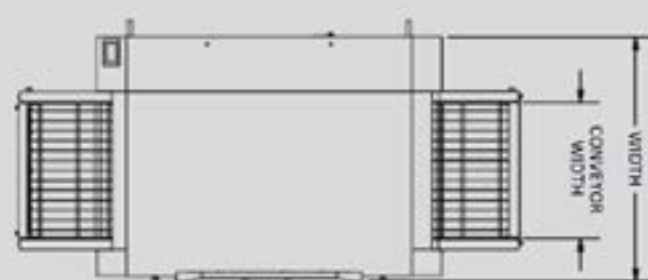
**COOK ONLY PIZZAS AND / OR BREADS DIRECTLY UPON THE BAKING STONE.
ALWAYS COOK ALL OTHER FOODSTUFF IN PROPER COOKING RECEPTACLES.**

**CUIRE SEULEMENT LES PIZZAS OU LES PAINS DIRECTEMENT SUR LA SOLE.
TOUTES AUTRES NOURRITURES DOIVENT ÊTRE CUITES DANS UN RÉCIPIENT APPROPRIÉ**

2. SPECIFICATIONS AND INSTALLATION

2.1 Overall Dimensions

	HR-70-22		HR-70-33		HR-93-33	
BAKING SURFACE	70 inch	178 cm	70 inch	178 cm	93 inch	236 cm
CONVEYOR WIDTH	22 inch	56 cm	33 inch	84 cm	33 inch	84 cm
FULL LENGTH	123 1/2 inch	314 cm	123 1/2 inch	314 cm	146 1/2 inch	372 cm
WIDTH	50 1/2 inch	128 cm	61 1/2 inch	156 cm	61 1/2 inch	156 cm



* When stacking multiple ovens, a high temperature silicone must be applied between each unit to ensure a proper seal. Refer to section 2.7.

2.2 Electrical Rating (per oven)

Electrical Rating (per deck)

	Voltage	Amps	Volt-Ampere	Phase	Hertz	Cabling
All Models	208-240V	10A	2400V-A maximum	1PH	60Hz	3 wire cord



WARNING

Improper installation, adjustments, alteration, service or maintenance could result in property damage, injury or even death.

2.3 Installation

Prior to the installation, make sure that:

- Entrance of the building all the way to the desired location respects the overall dimensions of the oven model. See section 2.1 for measurements.
- The oven will not be enclosed, and there is a proper venting hood.
- The connections required to start the oven are already installed and verified to be working.
- A minimum of 6 inches of clearance all around the oven.

Refer to the Hot Rocks specification sheet to be informed of the installation requirements.

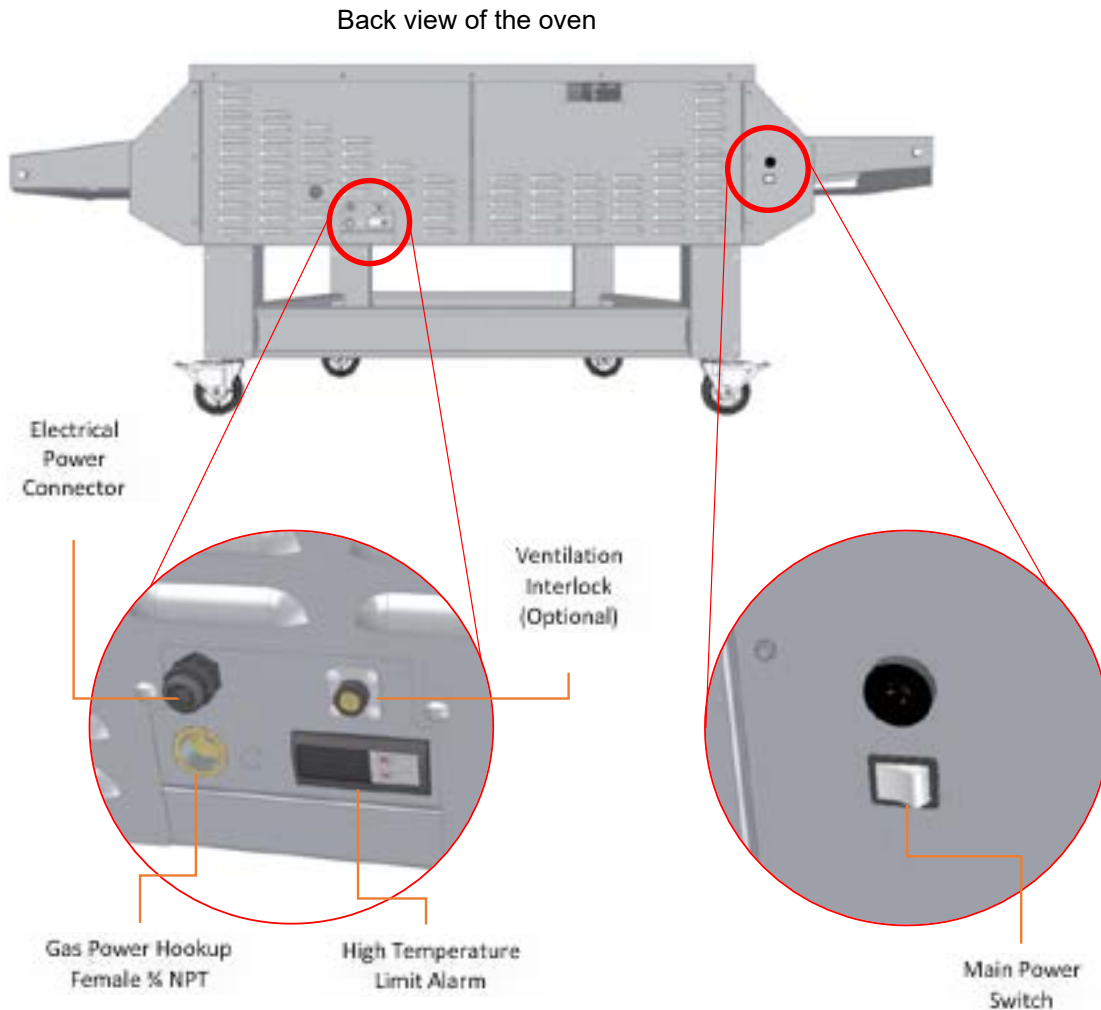
For additional details, refer to the following documents:

- 3-0026-EA - Hot Rocks - Specification Sheet
- 7-0055-EA - Hot Rocks - Technician Manual

These documents are available on the Hot Rocks website.



2.4 Connections



2.4.1 Electrical Plug

The Hot Rocks oven requires a dedicated electrical inlet to the following specifications: 208-240V/1PH/60Hz-10A. It is highly recommended to install a “twist-lock” plug. The wiring should be done by a qualified electrician, in accordance with the local codes.

*** Note that the plug and receptacle are not included, only the power cord.**



Example of a recommended twist lock plug

2.4.2 Plumbing



WARNING

Always turn off the main power switch before plugging or unplugging the oven. See section 2.4 for location of the switch.

The Hot Rocks oven requires a gas inlet of either natural or propane gas, depending on the model purchased. It is mandatory to install a gas valve to safely shutoff gas to the appliance. It is highly recommended to install a quarter turn gas valve and a “quick connect” plug, for ease of maintenance. The connection must be done by a qualified technician who has proper certification in the area and in accordance with local codes.



*** Note that the gas hose does not come with the unit. The customer must purchase one and have it available on site for the installation day.**



WARNING

Always turn off the gas when plugging or unplugging the oven.



WARNING

The gas pressure must be adjusted between 6” and 8” W.C. or 15 mBar to 20 mBar for internationals.

GAS ENTRY CONNECTION

The Hot Rocks oven is on casters and is to be connected to the gas line by flexible tubing. A safety chain must retain the Hot Rocks oven to the wall to prevent it from moving. The length of the safety chain must stop the flexible hose from completely straightening.



2.5 Exhaust and ventilation

A Hot Rocks oven requires a ventilation hood to operate correctly and safely.



WARNING

The areas surrounding the unit should be kept clear to allow necessary air flow; which is required for proper combustion and operation. The unit should also be positioned for easy maintenance access.



WARNING

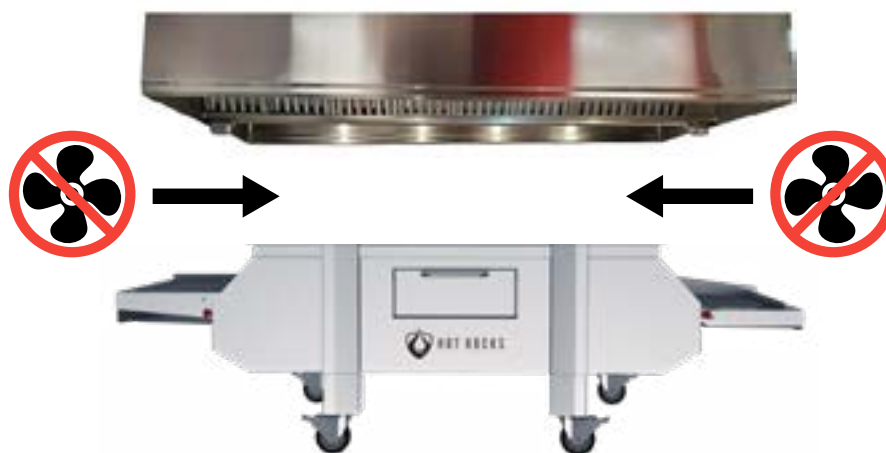
According to local code, this oven could be interlocked with the venting hood. Contact Hot Rocks customer service for document 7 0025 EA VENTILATION INTERLOCK FOR GAS OVENS.



WARNING

All exhaust systems are required to have an air make-up system that replaces 100% of the exhausted air. Windows, doors, and other openings into the establishment cannot be used for the purposes of providing air make-up. A separate duct providing air into the building is required.

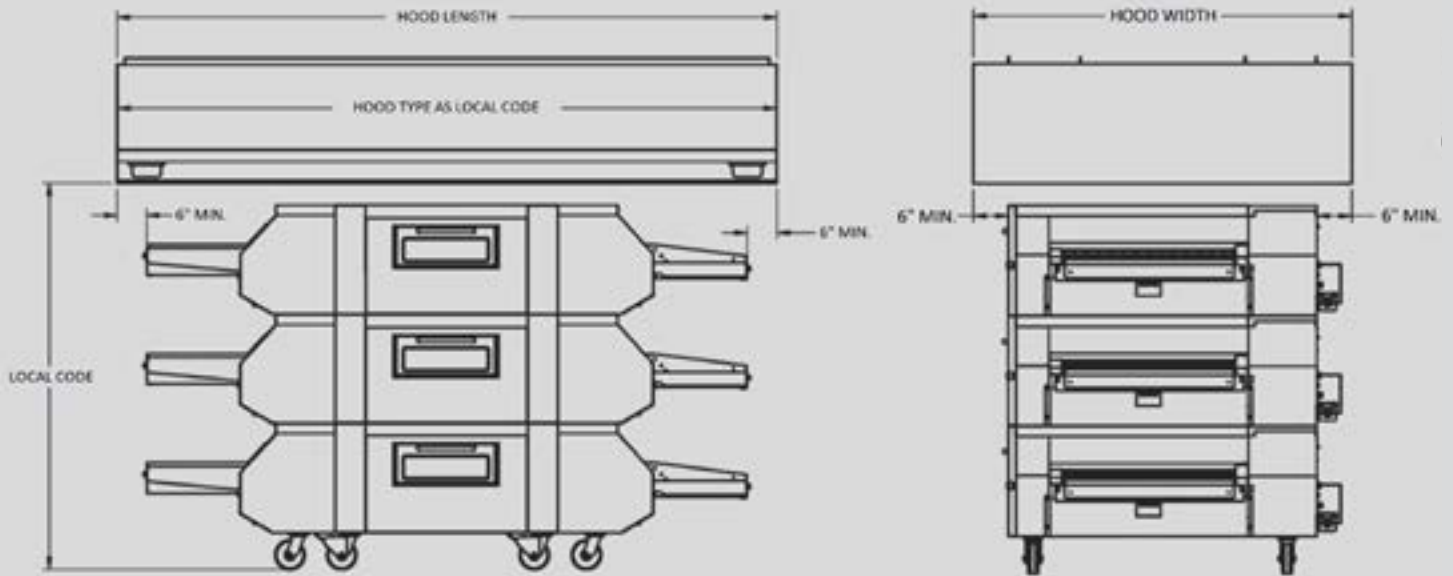
Do not have fans blowing directly onto the oven and wherever possible avoid opening windows next to the oven sides, or using wall type fans. Draft passing directly through the oven could cause severe inconsistencies and cooking problems.



WARNING

This oven is to be installed in an area with adequate air supply and clearance for air openings into the combustion chamber of the unit.

2.6 Type of Ventilation Installation



* Verify local regulations for hood specifications.

** The drawing above is used as an example to illustrate how the oven is to be properly vented. Actual installs may look different, but must respect the minimum values.



WARNING

This oven generates a lot of heat and must never be enclosed.

2.7 Stacking Multiple Ovens



When stacking multiple ovens, a high temperature silicone must be applied between each unit to ensure a proper seal (shown in red). The seal must go all the way around the ovens with no gaps.



WARNING

Make sure that the silicone seal is smooth with no bubbles; it must not allow food particles in between units.

3. SAFETY PRECAUTIONS

For Safety Read Before Operating



WARNING

Failure to follow these instructions could result in a fire or explosion that may cause property damage, personal injury or death.

This appliance does not have a pilot. it is equipped with an ignition device which automatically lights the burner. **DO NOT LIGHT THE BURNER MANUALLY.**

Before operating, smell around the oven for gas be sure to smell close to the floor as some gases are heavier than air and will settle on the floor.

What to do if there is a smell of gas

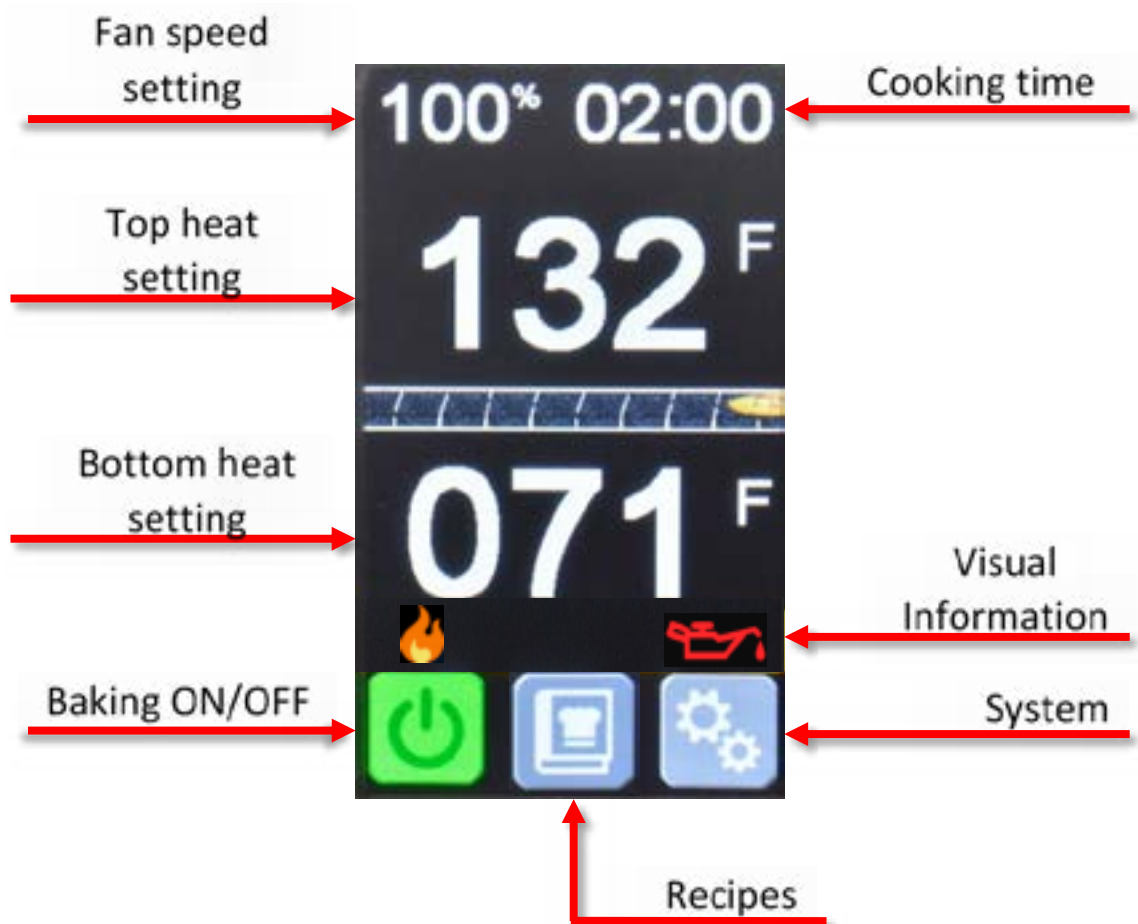
1. Immediately close the main manual gas valve.
2. Do not turn on any appliances.
3. Do not touch any electric switch.
4. Immediately contact the gas supplier using a neighbor's phone.
Do not use any phones in the building.
5. Follow the gas supplier's instructions.
6. If it is not possible to reach the gas supplier, contact the fire department.

*** Note that to restart the oven, wait 5 minutes in order to clear out any remaining gas in the oven.**



4. OPERATION

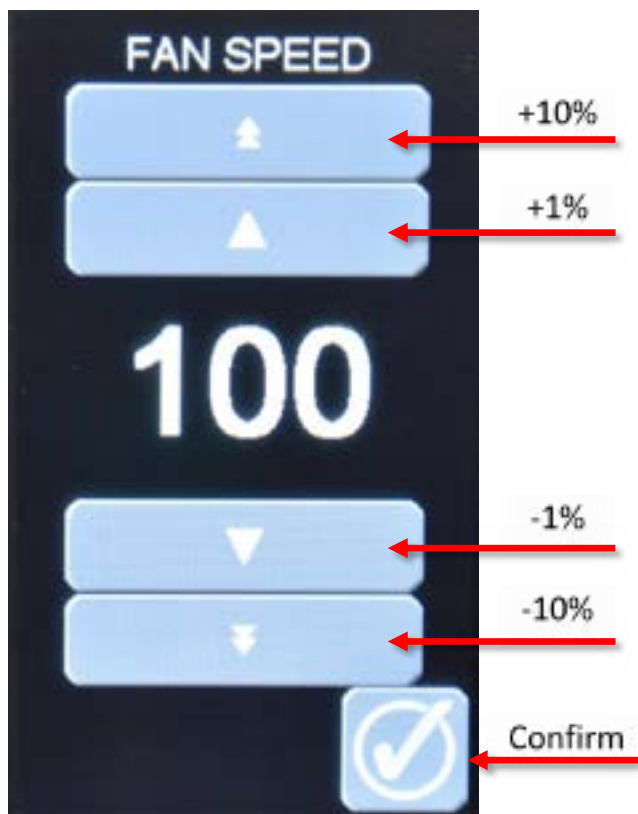
4.1 User interface



* Note that this is referred as the “main screen.”

4.1.1 Fan Speed Setting

Pressing the fan percentage opens the “FAN SPEED” page.



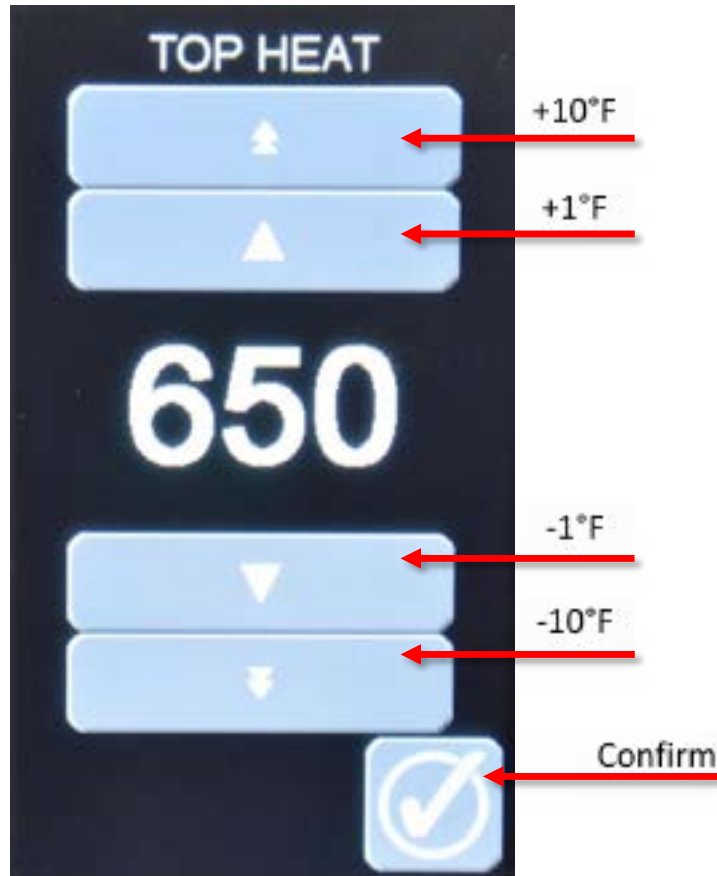
Pressing the single large arrow will increase or decrease the fan speed by 1%. Pressing the double arrows, will increase or decrease by 10%.

Touch the confirm button to return to the main screen. The fan speed is adjustable from 20% to 100%.

*** Note that this page can be password protected by the advanced user. See section 4.2 for options.**

4.1.2 Top Heat Setting

Pressing the top temperature display opens the “TOP HEAT” page.



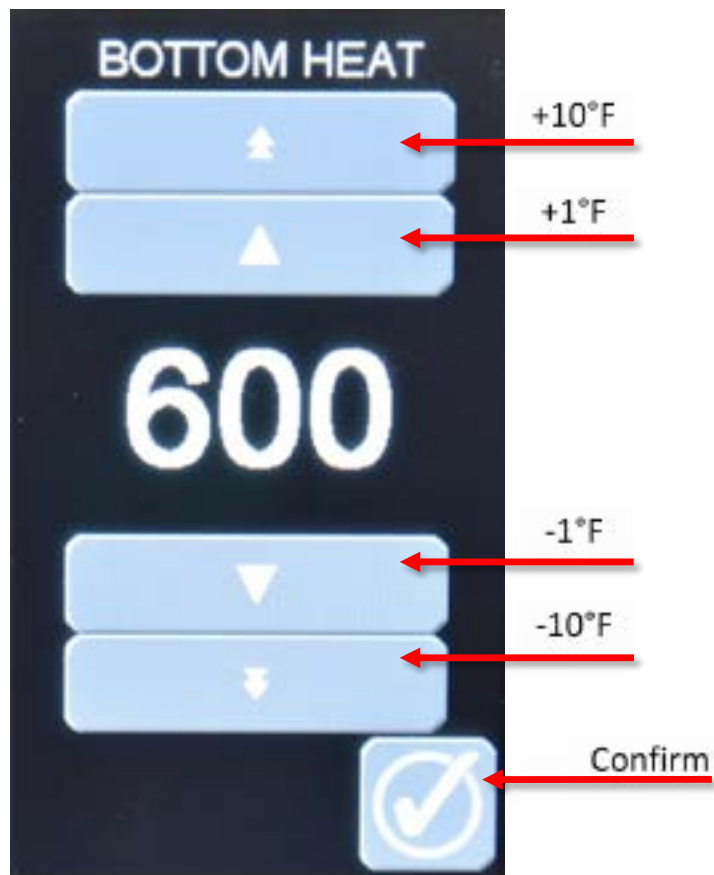
Pressing the single large arrow will increase or decrease the top heat by 1°F. Pressing the double arrows, will increase or decrease by 10°F.

Touch the confirm button to return to the main screen. The selected value will automatically be applied. The top heat is adjustable between 0 and 750°F. The top temperature must be higher up to a maximum of 150°F (65°C) more than the bottom temperature. For more stability and an even product, we recommend setting the top temperature between 60°F (15°C) and 150°F (85°C) higher than the bottom temperature.

*** Note that this page can be password protected by the advanced user. See section 4.2 for options.**

4.1.3 Bottom Heat Setting

Pressing the bottom temperature display opens the “BOTTOM HEAT” page.



Pressing the single large arrow will increase or decrease the bottom heat by 1°F. Pressing the double arrows, will increase or decrease by 10°F.

Touch the confirm button to return to the main screen. The selected value will automatically be applied. The bottom heat is adjustable between 0 and 600°F.

*** Note that this page can be password protected by the advanced user. See section 4.2 for options.**

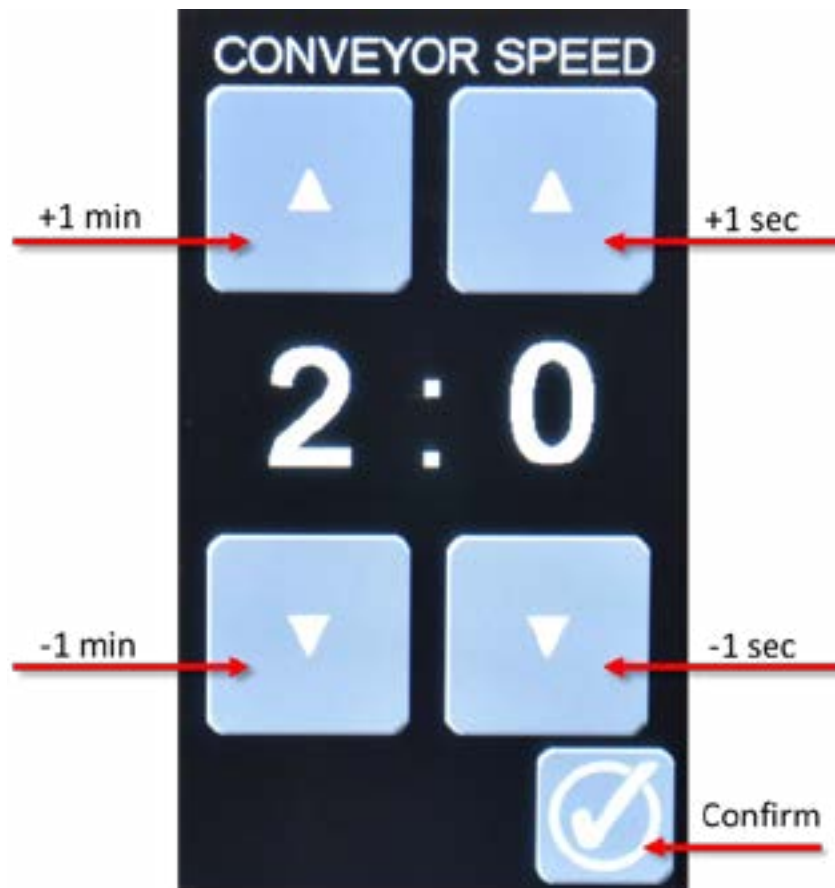
4.1.4 Baking On/Off

The Baking ON/OFF button starts and stops the oven. When the button is green, the unit is running. When the button is grey, the unit is in standby mode. Use the standby mode overnight to let the electrical panel cool down. The oven can be completely shut off with the main power switch in the back of the oven. See section 2.4 for button location.



4.1.5 Cooking Time

Pressing the cooking time opens the “CONVEYOR SPEED” menu.






Adjust the cooking time by using the arrows. The left number shows minutes and the right number seconds. All arrows increase or decrease the number by increments of one unit.

Touch the confirm button to return to the main screen. The cooking time runs between 2 to 30 minutes.

*** Note that this page can be password protected by the advanced user. See section 4.2 for options.**

4.1.6 Visual Information

This section provides important information about the state of the oven.

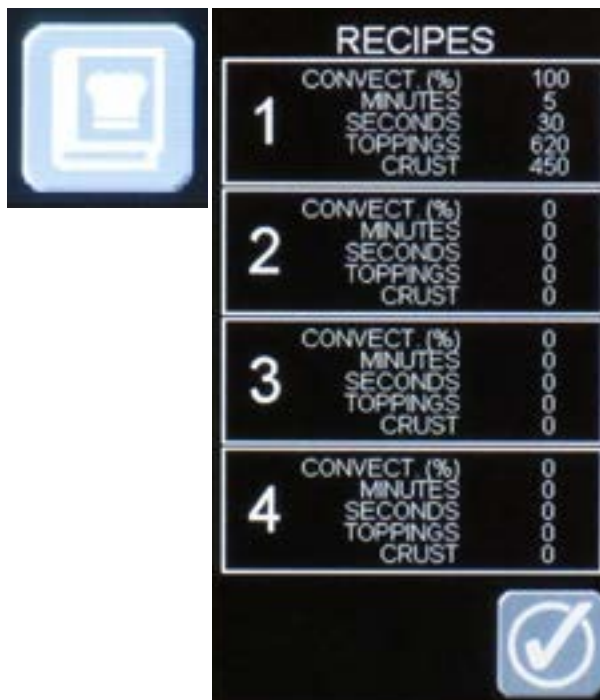
ICON DISPLAYED	DESCRIPTION
	Shown during start-up to inform that the oven is rising in temperature to reach the selected set point. Once the bottom temperature reaches over 250°F for 5 minutes, the icon will disappear.
	Icon shown during the standby mode to cooldown the oven rapidly. Once the bottom temperature cools under 250°F for 5 minutes, the icon will disappear.
	Icon shown when the lubrication of the main conveyor chains is due. Once the lubrication is done, the icon will disappear.

4.1.7 System

Opens the “SYSTEM” menu of the oven. Refer to section 4.2 for details.

4.1.8 Recipes

Opens the “RECIPES” menu. This menu allows the user to select a pre-programmed recipe or allows the user to save a new recipe.



It is possible to save up to four recipes. Selecting a recipe button applies the shown values to the actual settings. Holding the recipe button for 5 seconds will save the current setting values of the main screen to the memory of that recipe.

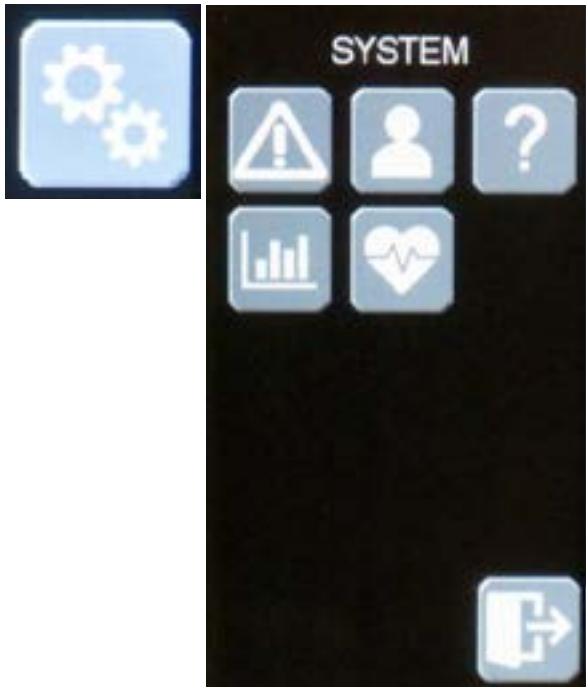
4.2 System

The system button opens the “SYSTEM” menu of the oven. Depending on the authorization level, some icons will not be shown.

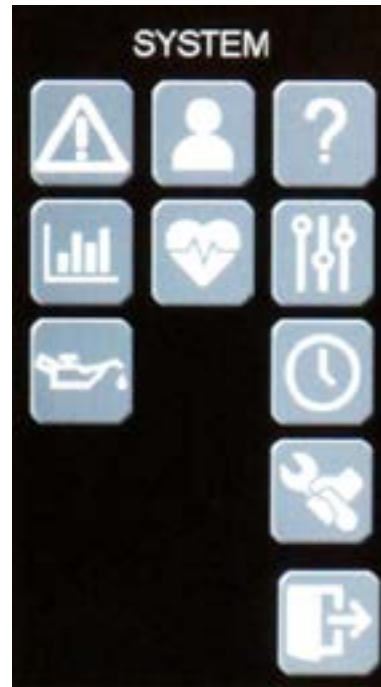
Users have 2 authorization levels. For the basic user, the system page shows the icons on left picture. For the advanced user, the system page shows the icons on the right picture.

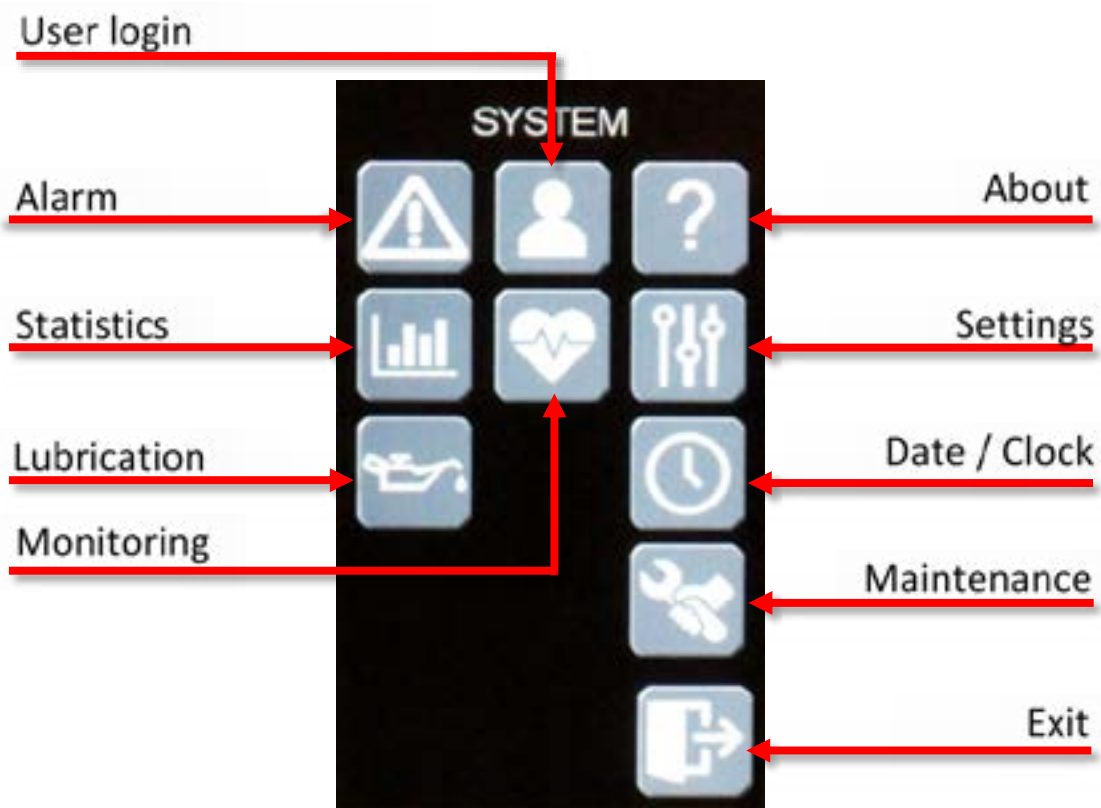
See section 4.2.1 to know how to access the advanced user.

Basic User



Advanced User





Labels of all available sections. (access is limited by user)

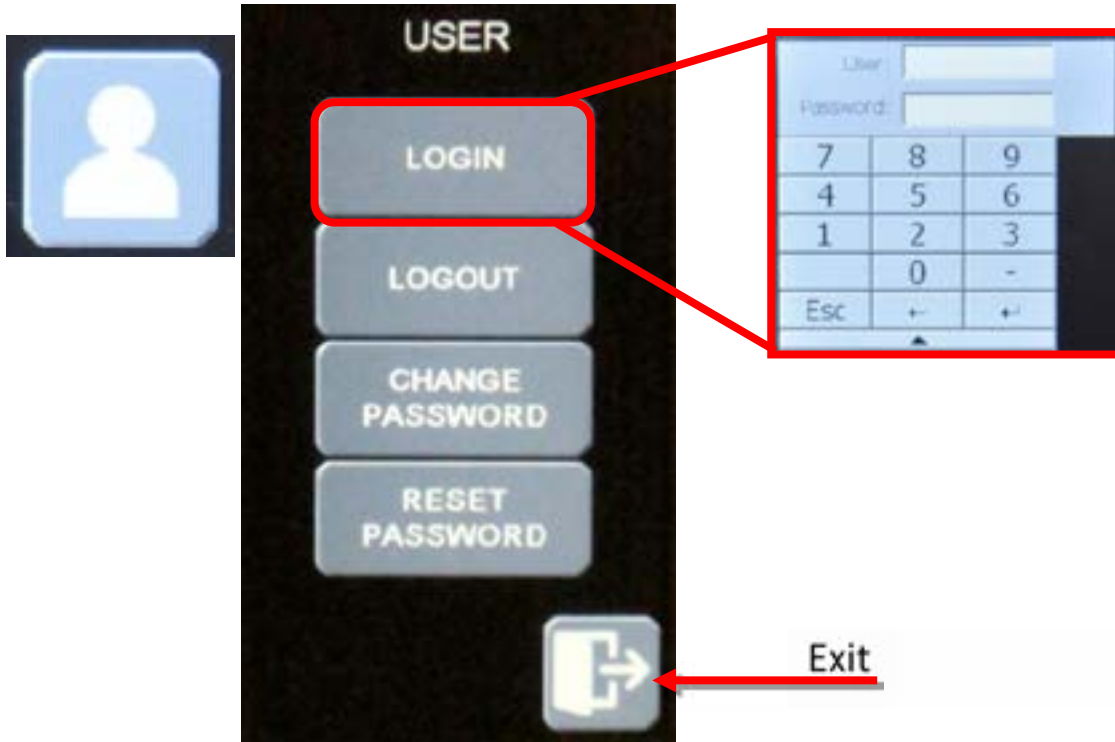
Default settings do not allow the basic user to modify any of the oven's parameters. It is possible to automatically enable the advanced user's authorizations when the oven is powered on. See section 4.2.7 on how to set authorizations.

PERMISSIONS	BASIC USER	ADVANCED USER
Set Cooking time	X*	X
Set Top Temperature	X*	X
Set Bottom Temperature	X*	X
Set Fan Speed	X*	X
Load Recipe	X	X
Save Recipe		X
Alarm page	X	X
User Login Page	X	X
Statistics page	X	X
About page	X	X
Monitoring page	X	X
Lubrication page		X
Setting page		X
Date and Clock page		X
Maintenance page		X

* Authorizations can be granted by the Advanced User. See section 4.2.7 for more information.

4.2.1 User login

Pressing the user login button opens the “USER” menu.



By default, the basic user is logged in unless the advanced user had already granted additional authorization. See section 4.2.3. The basic user will never need to log in. When the advanced user logs out, the system will automatically swap to the basic user.

Advanced users can login using the following credentials:

User: 1

Password: 1234

This menu also allows an advanced user to change their password or reset it. The advanced user can also log out to be sure that their settings cannot be changed.

After 15 minutes without touching the screen, the advanced user will be automatically logged out.

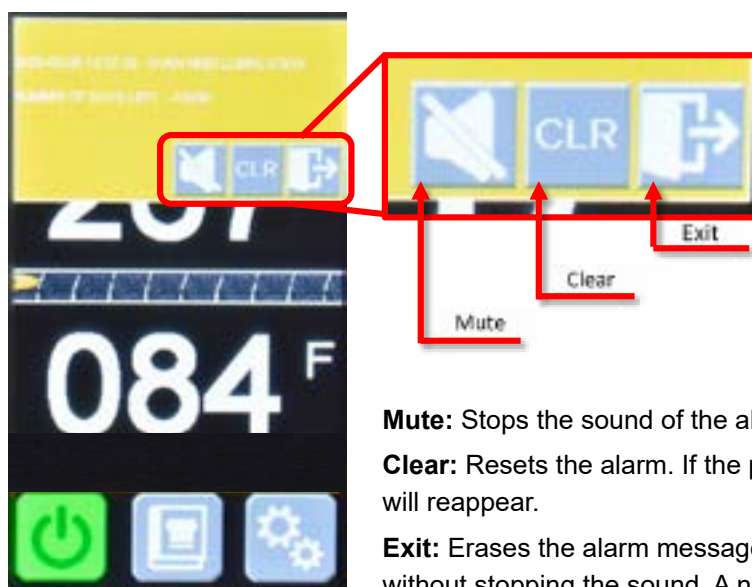
4.2.2 Alarm

The alarm button opens the “ALARMS LOG”. In this page, the last 100 alarms are recorded.

If alarms are still active, a button will appear on the top right corner of the screen allowing them to be reset. If the alarm remains, escalate the problem. The double arrows button allows to scroll through the log.



Alarms appear on the main screen of the oven as shown below.



Mute: Stops the sound of the alarm but the messages will remain.

Clear: Resets the alarm. If the problem is not solved, the alarm will reappear.

Exit: Erases the alarm message without clearing the alarm and without stopping the sound. A new icon will appear for any user under the system menu allowing them to silence the alarm.



4.2.3 About

Shows Hot Rocks contact information, the oven's serial number and the last maintenance date.

*** Note that the last maintenance date can be inaccurate if time was not set properly.**



4.2.4 Monitoring

Allows the user to view the parameter of the oven in real time. This page is essential for diagnostics.



4.2.5 Running Stats

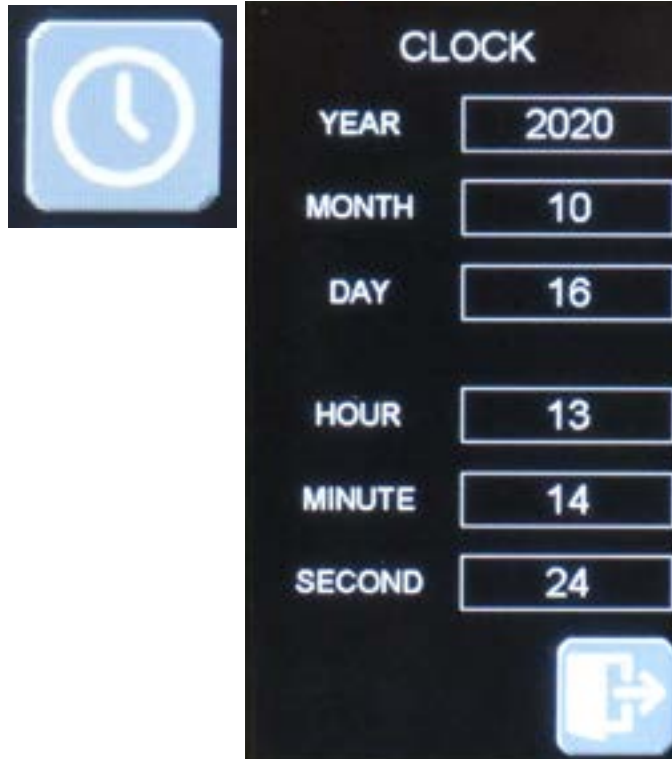
Shows the performance of the oven to reach each temperature step. The first row shows the time required for the oven to raise the bottom temperature from 100°F to 200°F. This information is refreshed on every start up.

*** Note that this is an example is an example and will not be the exact details for every oven.**



4.2.6 Date / Clock

The “CLOCK” page allows the advanced user to change the date and the time.



* Note that the oven works with 24 hour time.

4.2.7 Conveyor Chain Lubrication

The “LUBRICATION” menu allows the user to easily monitor and perform the lubrication of the oven. The advanced user can see how many days are left before the next lubrication. A reminder will appear on the main screen when the lubrication is due.

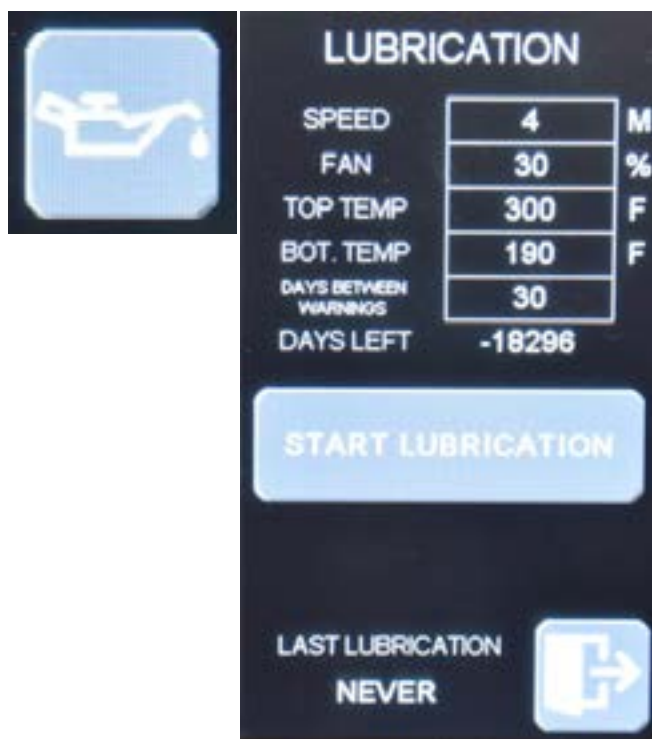
The lubrication of the stone conveyor chain every 30 days is an essential part of the maintenance to keep the oven working optimally. It also extends the lifespan of the oven.



WARNING

**Always perform this maintenance while the oven is cool.
Do not forget to start the hood ventilation in the kitchen.**

Pressing the “START LUBRICATION” button, will temporarily change settings of the oven to optimize lubrication. Always perform this maintenance while the oven is cool. See section 5.1.8 for details on how to perform the lubrication. When the lubrication is due, an alarm will pop-up on the main screen every time the oven is started.



4.2.8 Settings

The “SETTINGS” page allows the advanced user to set language, temperature units and the authorizations for the basic user.

The languages available are English, French and Spanish.

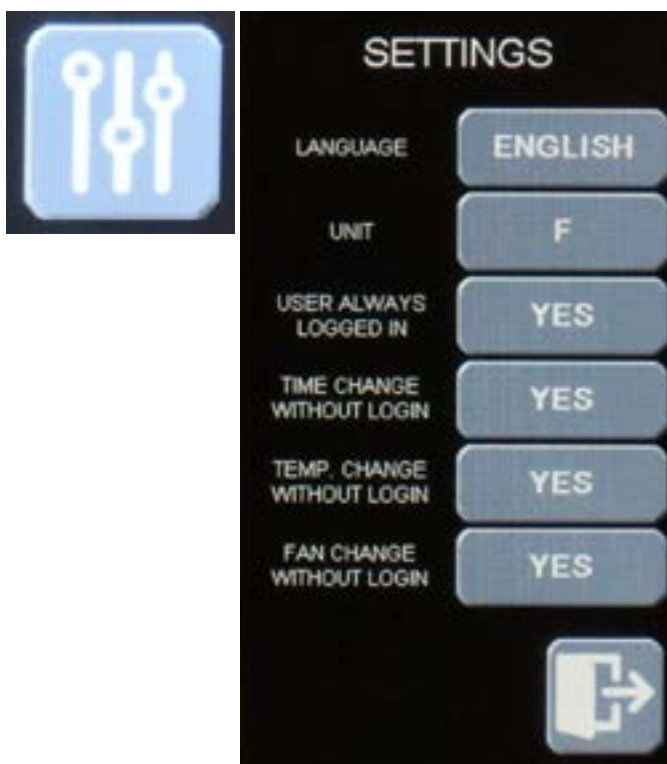
The temperature units are Celsius or Fahrenheit.

Selecting YES for the “USER 1 ALWAYS LOGGED IN” will automatically log in the advanced user when the oven is powered up. The default setting is YES.

Selecting YES for the “TIME CHANGE WITHOUT LOGIN” will allow the basic user to change the cooking time.

Selecting YES for the “TEMP. CHANGE WITHOUT LOGIN” will allow the basic user to change top and bottom cooking temperatures.

Selecting YES for the “FAN CHANGE WITHOUT LOGIN” will allow the basic user to change the fan speed.



4.2.9 Maintenance

The maintenance menu has 2 pages. Use the arrow right button to access the next page.

The first page has information on the due date of the maintenance. Once the maintenance is done, the technician presses the check button to reinitialized the due date. When the maintenance is due, an alarm will pop-up on the main screen every time the oven is started.

For more information on this maintenance refer to document 7-0055-EA - Hot Rocks - Technician Manual. This manual is available on the Hot Rocks website.



The second page allows the advanced user access to start the stone drying process. When the oven has been stopped for more than two consecutive days, the stones will absorb humidity. If the oven is started as usual after a long pause, the humidity built up in the stone may cause them to crack. See section 4.5 to view the process to dry the stones.



4.3 Initial Start-up

The following procedure is only for the initial start up and must to be done with the assistance of a authorized technician. It could be performed by the technician on site during the installation, a Hot Rocks sales representative or by Hot Rocks customer service technician.

The user must fully understand how to lubricate the chains by themselves and how to perform all other user maintenance.



WARNING

Never put hands in the oven at any time while it is running.

1. Make sure that electric and gas connections are connected and that nothing is in the way of the conveyors or inside the tunnel. Once everything is verified, turn on the oven using the main power switch on the back of the oven. See section 2.4 for location.
2. Verify that the language and temperature are set properly for the user.
3. Explain to any users how the main screen works and refer them to the operation section of this manual for complete details.
4. Make sure the physical emergency stop buttons are not engaged and start the oven by pressing the Baking ON/OFF button on the main screen. Test both emergency buttons to verify they work.
5. Let the oven run for 10 minutes, during that time visually inspect moving parts and pay attention to any suspicious noises. The graphite bushings are likely to emit a small but tolerable noise.
6. After 10 minutes, perform the lubrication of the stone conveyor chains. See section 5.1.8.
7. Show users how to clean the stones with a scraper. Do not use liquid.
8. Explain to the users how to perform daily/weekly maintenance.
9. Perform the stone preheat procedure, see section 4.5.
10. Confirm with the user that they understand whom to call in case of emergency and what information is needed. They must also understand how to start, operate, shut-down and maintain the oven. Leave the maintenance schedule with the oven.
11. Ready to cook.



4.4 Basic Troubleshooting Guide

PROBLEMS	CAUSES	SOLUTIONS
THE HOT ROCKS OVEN WON'T START.	There is an electricity issue.	Make sure the oven is plugged in. Make sure the breakers of the electrical panel are not tripped.
THE MAIN CONVEYOR IS MOVING IN THE WRONG DIRECTION.	The oven parameter is not setup properly.	Contact a service company.
THE ENTRY/EXIT CONVEYORS ARE NOT MOVING.	The handle is not engaged.	Push the handle in place. See section 5.1.2 for details.
IGNITION FAILURE	There is not enough gas.	Make sure the gas valve is open.
PRESSURE SWITCH SIGNAL LOST	The oven is not receiving the confirmation that the hood is working.	Verify that the hood is working. Contact a service company.
CONVEYOR STUCK	Something has blocked the stone conveyor mechanism.	Verify if there are debris that blocking the conveyor movement.
EMERGENCY STOP ENGAGED	The emergency stop button(s) have been pushed.	Inform the manager to make sure the oven can be restarted safely. Released the emergency stop button(s) by twisting them.
HIGH TEMPERATURE LIMIT	The bottom temperature reached 800°F. The oven will automatically start the cool down process.	Do not use the oven. Contact a service company.
DAMPER STUCK	The damper that controls the top temperature is stuck.	Do not use the oven. Contact a service company.
FV1 ALARM: COMM LOSS	The communication between PLC and motor 1 Drive is lost.	Try to restart the oven. If error persists,contact a service company.
FV2 ALARM: COMM LOSS	The communication between PLC and motor 2 Drive is lost.	Try to restart the oven. If error persists,contact a service company.
FV1 ALARM: FEEDBACK BAD	The feedback between PLC and motor 1 Drive is lost.	Try to restart the oven. If error persists,contact a service company.
FV2 ALARM: FEEDBACK BAD	The feedback between PLC and motor 2 Drive is lost.	Try to restart the oven. If error persists,contact a service company.
FV1_FAULT	The drive that controls the stone conveyor motor has an issue.	Read the message and contact a service company.
FV2_FAULT	The drive that controls the convection fan motor has an issue.	Read the message and contact a service company.
TORQUE TOO HIGH	The stone conveyor has difficulty to move.	Lubricate the main conveyor chains. Contact a service company.
OVEN NEEDS LUBRICATION	The oven is due to lubricate every month.	Lubricate the main conveyor chains.

Hot Rocks alarm

***If the oven is covered by the Hot Rocks warranty, contact the Hot Rocks customer service instead of a service company.**



4.5 Preheating the Stones

If the oven has been turned off for more than 2 consecutive days, we recommend to dry out the stones before use.

Go to the second page of the maintenance menu to start the heating ramp of the oven.

This process will gradually increase the temperature of the stones to 500°F by five steps of 45 minutes each. This process will take about 4 hours. Each step will turn blue in order to visually follow the progression.

To start the process, select the “INITIAL HEATING RAMP” button and to interrupt the process, select the “INITIAL HEATING RAMP ACTIVATED” button. When the process has ended, the oven will turn off by itself.



WARNING

If the oven is started as usual after more than two consecutive days, the humidity built up in the stones may cause them to crack.

4.6 Start-up

The following procedure is the recommended usage for any normal production day. It should be done by a knowledgeable and properly trained user.

1. Perform the daily maintenance.
2. Select the recipe or set the desired settings then press the “Baking ON/OFF” button.
3. Once the temperature inside the oven has reached the required temperature, wait 30 to 60 minutes for it to stabilize and the stones to absorb the heat before starting production.

4.7 Production



WARNING

Never put hands in the oven at any time while it is running.

1. Place the food on the entry conveyor and collect it on the exit conveyor. Never collect the product inside the oven with hands; use a proper tool for that purpose.
2. To save energy, reduce the top temperature and the ventilation speed when the oven is not being used.

4.8 Shutdown

1. Press the “Baking ON/OFF” button on the user interface.
2. Let the oven cool down until the snow flake disappears from the main screen.
3. Turn off the main power switch on the back of the oven. See section 2.4 for location.

4.9 Emergencies

In case of emergency during the production:

1. Press one of the emergency buttons and address the problem if it is minor.
2. Call local service company if the problem cannot be identify or if assistance is required.
3. If the oven is covered by a Hot Rocks warranty, contact Hot Rocks customer service for assistance.



5. MAINTENANCE

5.1 User Maintenance

5.1.1 Schedule

<u>DAILY</u>	<u>WEEKLY</u>
 Clean wire mesh of entry and exit conveyors	 Clean both main conveyor crumb trays
 Maintain stone conveyor with scraper	<u>MONTHLY</u>
 Clean entry and exit conveyor crumb trays	 Lubricate both main conveyor chains with lubricant F075 0050 found in semi-annual maintenance kit T00000610
 Keep the oven clean	<u>EVERY 6 MONTHS</u>
 Visually inspect the oven	 Contact your local service company for maintenance and have kit T00000610 on hand
	<u>EVERY 12 MONTHS</u>
	 Contact your local service company for maintenance and have kit T00000611 on hand



WARNING

Depending on baking temperature, daily operating hours and conveyor speed; chain lubrication may be required every 2 weeks or more often.

The Hot Rocks oven requires regular maintenance to prevent premature failure. The following pages show the maintenance requirements of the oven for optimal operation. It is the user's responsibility to ensure the maintenance is performed as required. It is also up to the user to schedule the maintenance that requires a qualified technician.

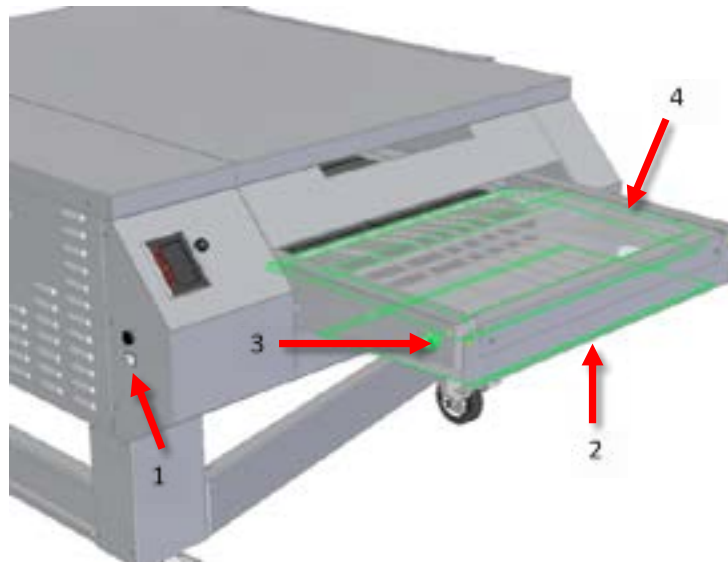
* Note that the qualified technician is not responsible to perform the user maintenance.



5.1.2 Maintenance of wire mesh entry and exit conveyors

1. Turn OFF the main power switch on the back of the oven.
2. Remove the crumb tray.
3. Pull the handle to remove the wire belt.
4. Pull the wire belt up.
5. Clean the wire belt with a cloth and warm water.

Removing wire mesh conveyor



5.1.3 Maintenance of stone conveyor

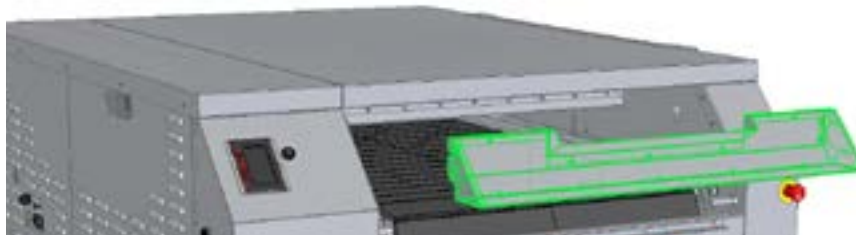


WARNING

Do NOT clean stones with liquids or it could crack.

1. Remove the cover.

Removing covers



2. Press "Baking ON/OFF" to start the stone conveyor rolling and adjust the baking time to 2 minutes.
3. Clean the stones with a metal scraper and wipe the stones with a clean dry cloth.

5.1.4 Maintenance of entry and exit conveyor crumb trays

1. Remove the crumb tray under the entry and exit conveyors by sliding them out towards the entry/exit of the oven.
2. Wipe crumbs into a garbage bin with a dry cloth.

5.1.5 General maintenance of the exterior

1. Wipe all surfaces with a clean dry cloth.
2. Cleaning liquids to shine stainless steel can be used on the external stainless steel parts of the oven.

5.1.6 Visually inspect the oven

1. Look around the oven for broken or worn parts.
2. Escalade if any unusual findings are discovered.

5.1.7 Maintenance of main conveyor crumb trays

1. Turn OFF main power switch in the back of the oven. See section 2.4 for location.
2. Remove the crumb tray by pulling forward.
3. Vacuum/clean the crumb drawer and put it back in place. Use a wet cloth to clean the crumb tray if there are stuck particles.
4. Repeat steps on other side of the oven.

Removing stone conveyor crumb trays



5.1.8 Lubricate both main conveyor chains

1. Go to the "LUBRICATION" setup page and start the lubrication. The oven will adjust itself to the proper settings for the lubrication.

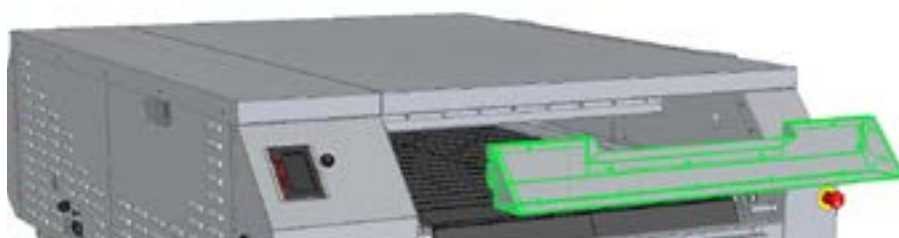


2. Wait about 30 minutes to let the oven reach these settings.
3. Shake the lubricant bottle for 2 minutes (FO75-0050). This lubricant is food grade and is designed for Hot Rocks application. No other lubricant will provide adequate lubrication. Using a different lubricant will void the warranty on parts that require FO75-0050 lube.



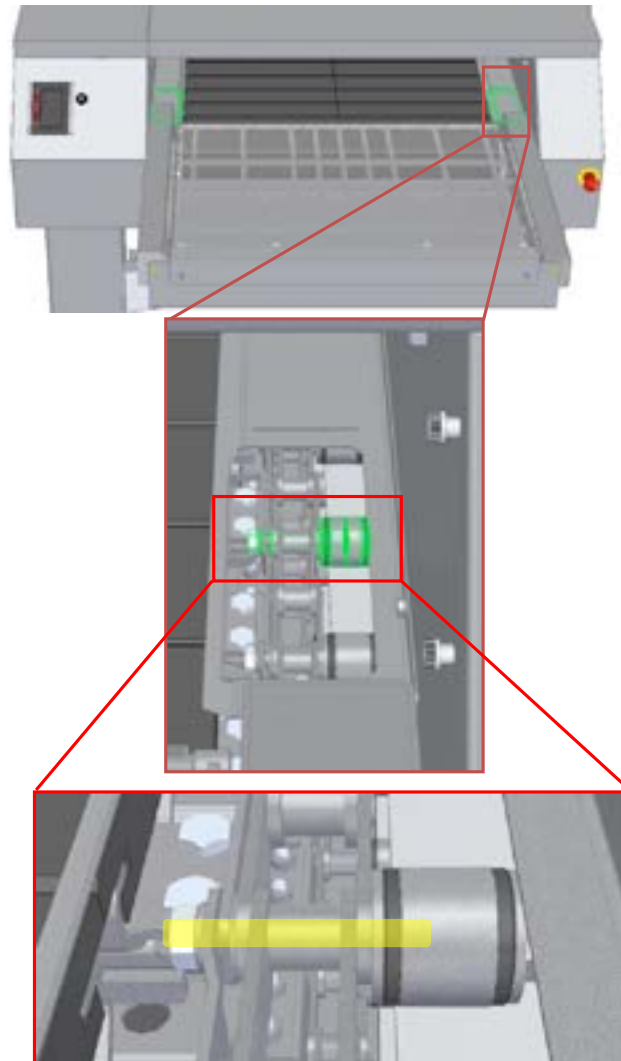
4. Make sure the oven is cool before starting this procedure.
5. Remove the end cover and the entry/exit conveyor.

Removing covers



6. Apply lubricant (FO75-0050) to each link of the chain as shown by the yellow strip in the illustration below. Repeat the process for the other side of the stone conveyor. There are 6 months worth of lubricant in each bottle.






Lubrication illustration








7. After applying lubricate to both sides of the conveyor, leave the oven working 30 minutes to let the oil evaporate.
8. Reinstall the removed panels and operate the oven as usual. Depending on the amount of lubricate applied the excess lubricant will evaporate. The evaporation will produce a temporary odorous non-toxic smell and vapor.

6. PIZZA RECIPES

All kinds of pizzas can be baked in the Hot Rocks oven. Here are some recipes that can use as a guideline to find the perfect baking setup for your own style of pizza.

	Topping temperature	Crust temperature	Convection speed	Cooking time
NEW YORK STYLE				
	570°F	420°F	80%	6:30 minutes
NEAPOLITAN STYLE				
	690°F	540°F	100%	5:00 minutes
CALZONE				
	570°F	420°F	80%	8:00 minutes
STROMBOLI				
	570°F	420°F	80%	8:30 minutes
SCREEN PIZZA				
	580°F	510°F	85%	7:15 minutes



	Topping temperature	Crust temperature	Convection speed	Cooking time
PAN PIZZA 	530°F	380°F	70%	9:00 minutes
DETROIT STYLE 	520°F	450°F	75%	12:30 minutes
GRANDMA SICILIAN PIZZA 	510°F	380°F	60%	10:45 minutes
CHICAGO THIN CRUST 	530°F	380°F	70%	7:30 minutes
CHICAGO DEEP DISH 	530°F	380°F	70%	15:00 minutes

[illegible]

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