



HOT ROCKS

Owner's Manual

This manual should remain with the oven. It is the property of the end user



Serial
number



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CONGRATULATIONS!

YOU ARE NOW THE OWNER OF A HOT ROCKS OVEN

As a restaurant professional, you have made an excellent choice to meet your business needs.

Your new Hot Rocks oven was built using the latest technology and designed with production proven reliability. A team of experienced technicians, committed to excellence, completed the construction of this certified equipment.

Rugged, efficient and easy to use, the Hot Rocks Oven is well known for its reliability.

Its unique conception provides long term use with minimum maintenance.

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	31-03-2017	New owner's manual
2	13-12-2017	New interface and connexion
3	16-05-2018	Add section 4.3.4 & 4.3.5
4	13-08-2018	Gas connection modified

1.2 Warnings

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



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

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

- Read, understand, and follow all instructions in the manual and on the oven before starting. Keep this manual in a safe place for further and regular reference and for ordering replacement parts.
- 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 your hands near moving parts.
- Only allow qualified individuals for the maintenance of your oven.
- Remove all obstacles, which may interfere with the oven functions.
- Clear the work area such as electrical wires, buckets, knives, etc.
- Be sure that everyone else is clear of your work area before operating the oven.
- Do not sit or stand on the oven.
- Always turn off the oven after your work is done. Never leave a running oven unattended.
- Always disconnect and wait until the oven has cooled before attempting any maintenance.
- Do not wear loose fitting clothes or jewelry as they may get caught in moving parts of the oven.
- Always wear appropriate shoes, to prevent injury caused by moving the oven or hot objects falling from the oven.
- Work only in daylight or good artificial light.
- Do not operate the oven while under the influence of alcohol or drugs.



Services

- Use proper containers when draining the oil. Do not use food or beverage containers that may mislead someone into drinking from them. Properly dispose of the containers, or store them in a safe place immediately after draining the oil.
- Prior to disposal, determine the proper method to dispose of waste from your local office of 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 can read, understand and respect warnings and instructions regarding this oven in the owner's 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 OF THE CONTROL SYSTEM WHICH WERE SPRAYED OR SUBMERGED UNDER WATER.



1. GENERALITIES

1.3 Authorized technician

WARNING

All installation and/or service on this HOT ROCKS OVEN must be performed by qualified, certified, licensed and/or authorized installation or 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 customer service, a sales representative or a local service agency.

DEFINITIONS

QUALIFIED AND/OR AUTHORIZED GAS TECHNICIAN

Qualified or authorized operating personnel are those who have carefully read the information in this manual and are familiar with the equipment's functions or have had previous experience operating the type of equipment covered in this manual.

QUALIFIED INSTALLATION PERSONNEL

Qualified installation personnel can be represented by: an individual, a firm, a corporation or a company which, either in person or through a representative, is involved 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, be familiar with all required precautions, and have complied 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, be familiar with all required precautions, and have complied with all requirements of state or local authorities having jurisdiction.
3. The appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code ANSI/NFPA 70, or the Canadian Electrical code, CSA 22.1 No 109 or conform to UL STD 197.



1. GENERALITIES

1.4 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.

ATTENTION BRÛLANT
CAUTION HOT

	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
 QUÉBEC, CANADA
 WWW.PICARDOVENS.COM

TUNNEL OVEN / FOUR TUNNEL

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.
- SUITABLE FOR INSTALLATION ON COMBUSTIBLE FLOOR.

- POUR UTILISATION AUTRE QUE DOMESTIQUE.
- POUR INSTALLATION SOUS UNE HOTTE DE VENTILATION SEULEMENT.
- PEUT ÊTRE INSTALLÉ SUR UN PLANCHER COMBUSTIBLE.

CERTIFIED TO / CERTIFIÉ À
 CSA Std. 1.8-2006(R2012)

CONFORM TO / CONFORME À
 ANSI Std. Z83. 11-2006(R2012)
 ANSI/NSF Std. 4-2009


 Intertek
 9700551

GAS FOOD SERVICE EQUIPMENT
 ÉQUIPEMENT DE RESTAURATION À GAZ


 Intertek

MADE IN CANADA / FAIT AU CANADA F053-0097 REV 00

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.

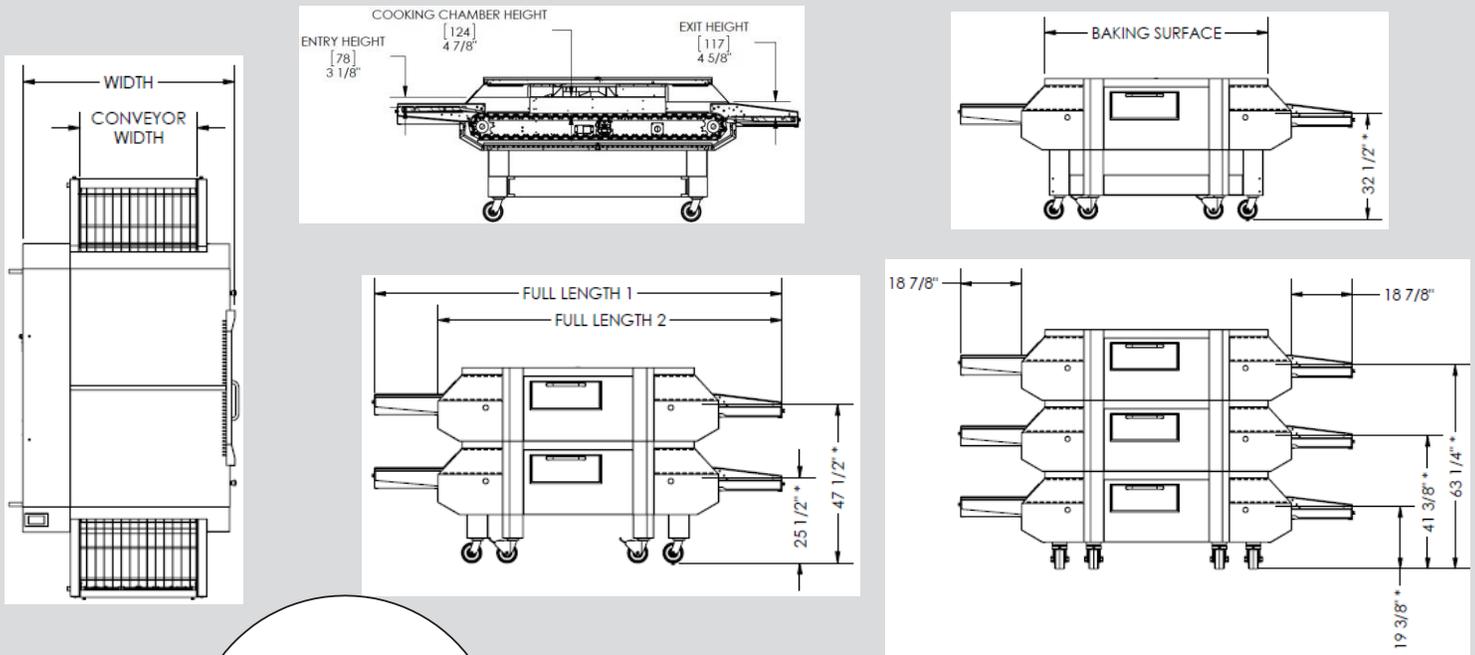
CUIRE SEULEMENT LES PIZZAS OU LES PAINS DIRECTEMENT SUR LA SOLE.
 TOUTES AUTRES NOURRITURES DOIVENT ÊTRE CUITES DANS UN RÉCIPIENT APPROPRIÉ



2. SPECIFICATIONS AND INSTALLATION

2.1 Overall Dimensions

	HR-70-22		HR-70-33		HR-93-33	
BAKING SURFACE	70"	(178 cm)	70"	(178 cm)	93"	(236 cm)
CONVEYOR WIDTH	22"	(56 cm)	33"	(84 cm)	33"	(84 cm)
FULL LENGTH 1	122"-123 ½"	(310-314 cm)	122"-123 ½"	(310-314 cm)	145"-146 ½"	(368-372 cm)
FULL LENGTH 2	103"-104 ½"	(262-265 cm)	103"-104 ½"	(262-265 cm)	136"-137 ½"	(345-349 cm)
WIDTH	50 ½"	(128 cm)	61 ½"	(156 cm)	61 ½"	(156 cm)



* Please note that the conveyor heights specified on the drawings are relative to the top of the stone conveyor and may vary by ±3" depending on entry/exit conveyor model chosen.

** When stacking multiple ovens, you must apply silicone between them to provide a proper seal, please refer to section 2.6.



Electrical Rating (per deck)

Model	Voltage	Phase	Hertz	Amps	Supplier
HR-70-22	208-240V	1PH	60Hz	10A	3 wires (2 hot, 1 ground)
HR-70-33				10A	3 wires (2 hot, 1 ground)
HR-93-33				10A	3 wires (2 hot, 1 ground)



2. SPECIFICATIONS AND INSTALLATION

2.2 Installation requirements



WARNING

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

Prior to the installation, you should make sure that:

- You have a clear way in your building to the desired location that respects the overall dimensions of your model as shown in section 2.1.
- The oven is not enclosed and there is a venting hood.
- A qualified technician will be in charge of the installation and first start up.
- The connections required to start the oven are already in place (see section 2.3)
- Minimal distances must be respected (see table below)

MINIMAL DISTANCES	
Oven sides	2 inches of clearance
Back of oven	6 inches of clearance
End of entry/exit conveyors	No clearance required
Oven entrance (without conveyor)	18 inches to put in the oven directly on the stone

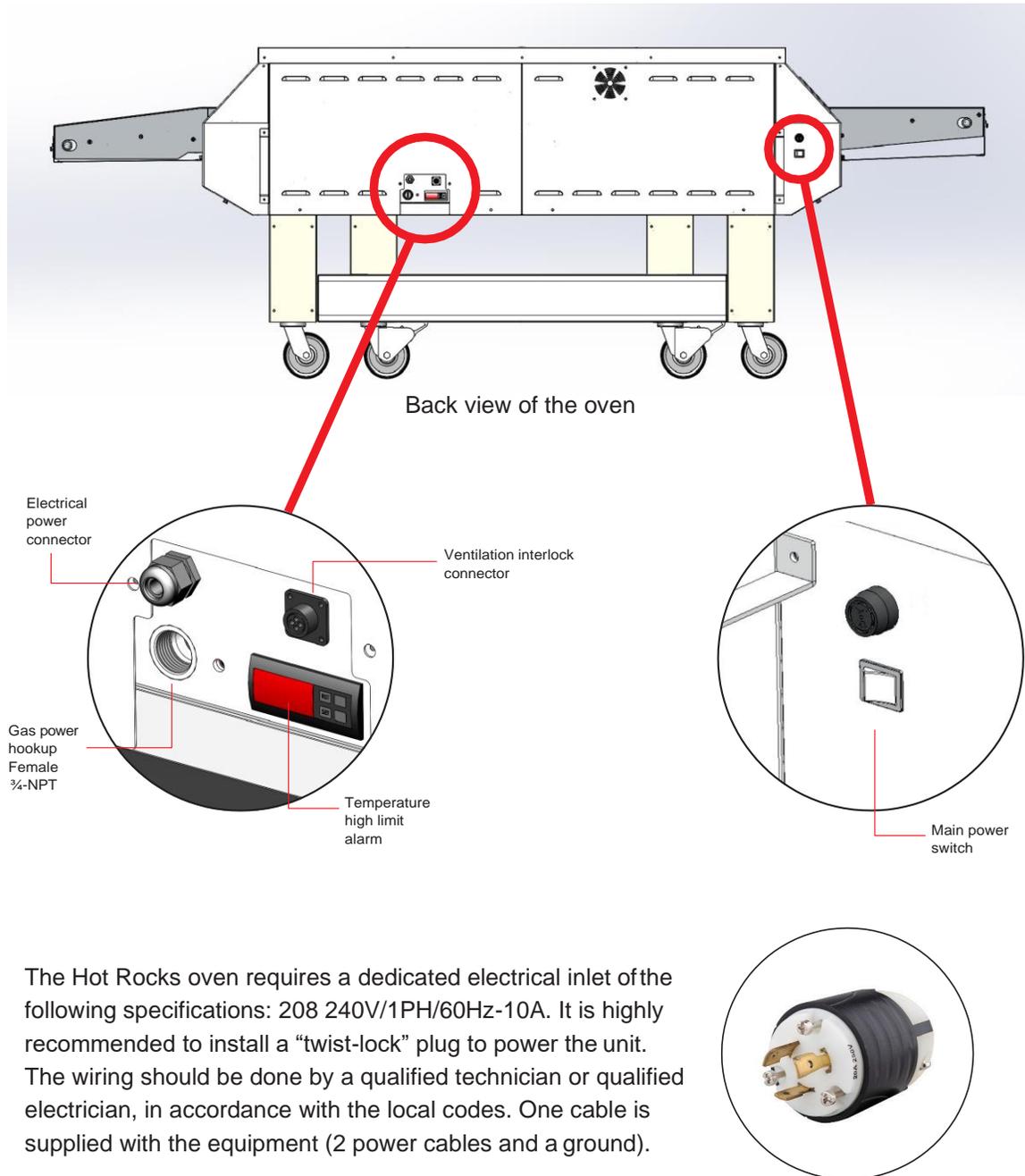
For additional details, refer to the following documents:

- 3-0026-EA - Hot Rocks - Specification Sheet
- 7-0051-EA - Hot Rocks - Installation Requirements
- 7-0055-EA - Hot Rocks - Maintenance Guide
- 7-0048-EA - Hot Rocks - Startup Guide



2. SPECIFICATIONS AND INSTALLATION

2.3 Connections



2. SPECIFICATIONS AND INSTALLATION

2.3 Connections



WARNING

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

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



WARNING

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



WARNING

A gas pressure regulator (supplied with the oven) must be installed for each oven to avoid severe damage to the equipment. The pressure must be adjusted between 6” and 8” water column or 15 mBar to 20 mBar for international.

GAS ENTRY CONNECTION

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



2. SPECIFICATIONS AND INSTALLATION

2.4 Exhaust and ventilation

For installation under a ventilation hood only.



ATTENTION

The areas surrounding the front, rear and sides of the unit should be kept clear so that the necessary air flow, which is required for proper combustion and operation, is not blocked. Unit should also be positioned for easy maintenance.



WARNING

The oven must be interlocked with the venting hood, using a differential pressure switch, a vacuum switch or other approved devices, if you need more information, you can ask for document “7 0025-EA_Ventilation Interlock for gas ovens”.



ATTENTION

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

Do not have fans blowing directly on the oven and, wherever possible, avoid opening windows next to the oven sides or back or using wall type fans, which create crosscurrents of air within the room.

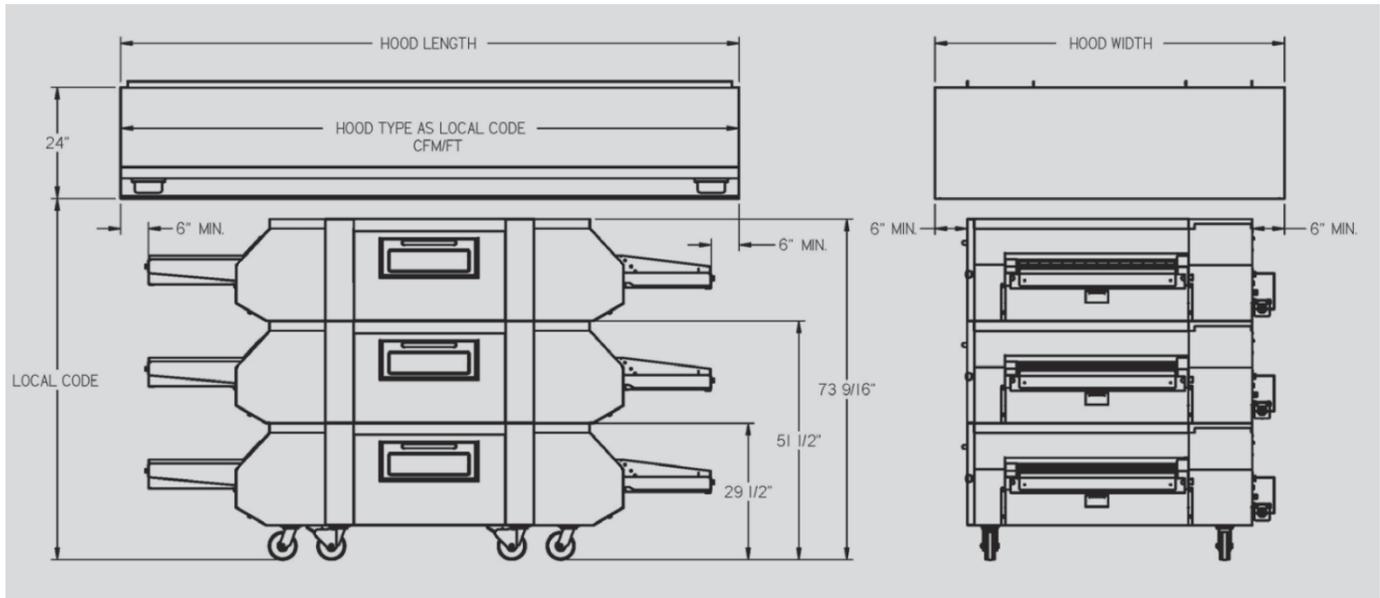


ATTENTION

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

2. SPECIFICATIONS

2.5 Type of flue installation



See local regulations.



ATTENTION

The drawing above is used as an example to illustrate how the oven should be properly vented.

Or you could also use two small hoods. One at the entry and the other at the exit.



WARNING

This oven generates a lot of heat and should not be enclosed.



3. SAFETY PRECAUTIONS

FOR YOUR SAFETY, READ BEFORE OPERATING



WARNING

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

1. This appliance does not have a pilot. It is equipped with an ignition device which automatically lights the burner. Do not try to light the burner manually.
2. BEFORE OPERATING, smell all around the appliance for gas. Be sure to smell close to the floor because some gases are heavier than air and will settle on the floor.

WHAT TO DO IF YOU SMELL GAS

- Immediately close the manual main gas valve.
- Do not try to turn on any appliances.
- Do not touch any electric switch; do not use any phones in your building.
- Immediately contact your gas supplier using a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, contact the fire department.

NOTE

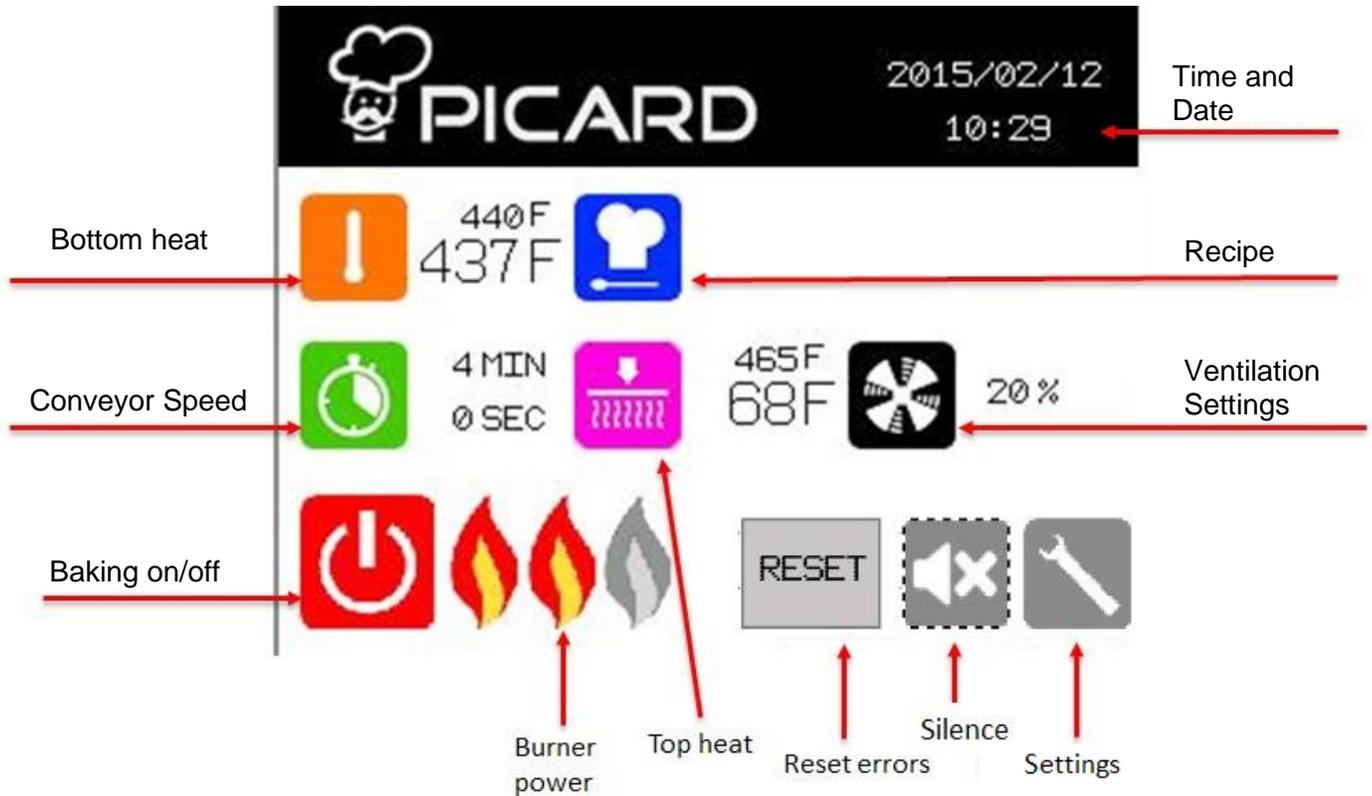
IF YOU HAVE TO RESTART THE APPLIANCE, YOU MUST WAIT 5 MINUTES IN ORDER TO CLEAR OUT ANY REMAINING GAS IN THE OVEN.



4. OPERATION

4.1 User interface

MAIN DISPLAY SCREEN



4. OPERATION

4.1 User interface

TOP HEAT

This button opens the “Baking temp” display. This allows to control the temperature of the stone conveyor. It is possible to enter the desired temperature using the arrows or by manually entering the value of the desired temperature. Range from 0 to 600°F.



CONVEYOR SPEED

This button opens the “Cooking time” display. This allows to set the time the product will spend inside the oven. Range from 2 minutes to 29 minutes 59 seconds.



4. OPERATION

4.1 User interface

BAKING ON/OFF

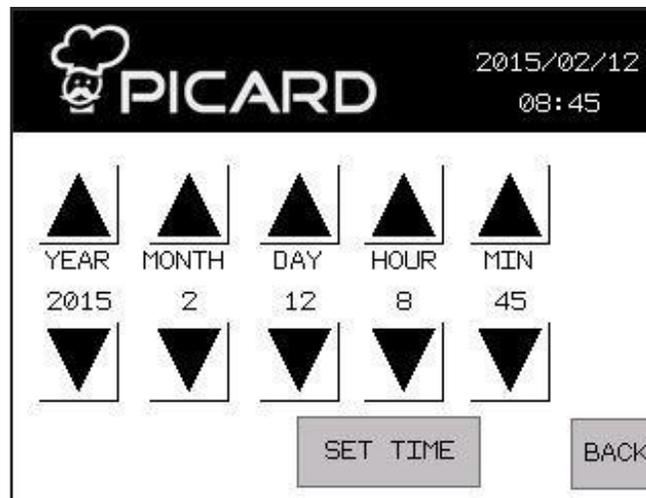
This button turns on the conveyor's rotation and starts the burner.

SILENCE

This button silences the horn.

TIME AND DATE

Pressing on this area will allow you to adjust the time and date.



RECIPE

This button allows the user to choose one of the recipes that he pre-programmed.

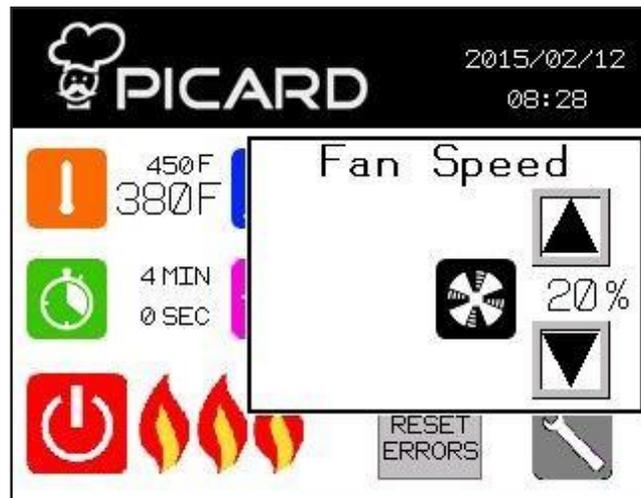


4. OPERATION

4.1 User interface

VENTILATION SETTING

This button opens the “Fan speed” display. The convection fan speed is adjustable from 20% to 100%. Please note that the higher that value is (90-100%) the better the temperature control is, and the more you will get a consistent product.



BURNER POWER

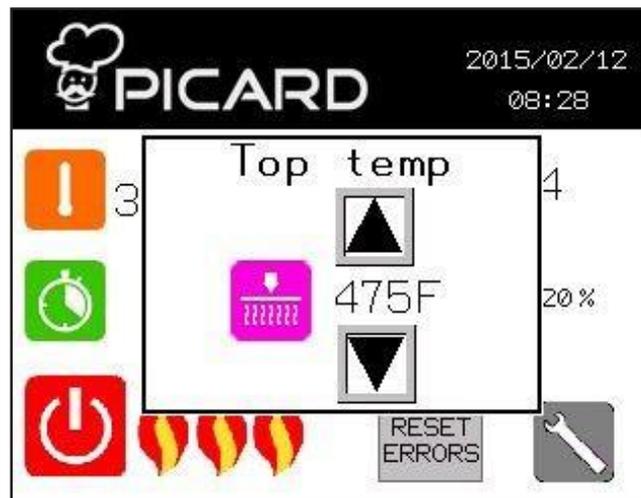
The more flames that are lit, the more heat that is generated.

4. OPERATION

4.1 User interface

TOP HEAT

This button opens the “Top temp” display. This allows to control the temperature of the hot air coming from the top. This value depends on the bottom temperature. It must always be higher than the stone temperature, and can be set to a maximum of 200°F (93°C) over the bottom temperature. For more stability, and a more even product, we recommend setting the top temperature around 150°F (85°C) over the bottom temperature. Maximum temperature is 750°F.



RESETTING THE ALARMS

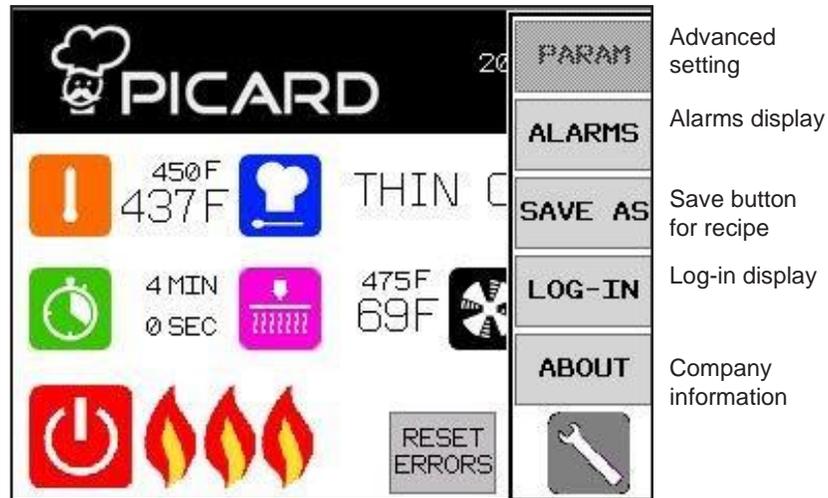
If the source of the alarm is resolved, this button will reset the alarms and will allow the oven to start again. (i.e. Emergency stop buttons pulled).

4. OPERATION

4.1 User interface

CONFIGURATIONS

This button opens the configurations menu.



ADVANCED SETTINGS

This button opens the “PARAM” display and is reserved for service companies. Users should not enter this menu.

SAVE BUTTON FOR RECIPE

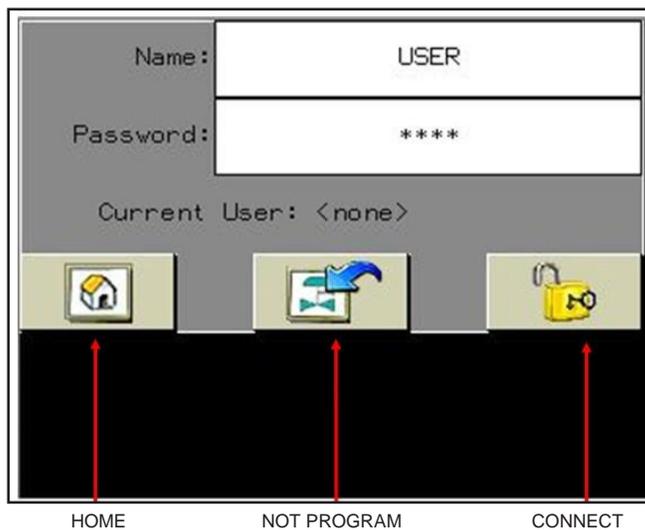
This button allows the user to save the recipe with the current parameters on the screen.

4. OPERATION

4.1 User interface

LOG-IN DISPLAY

This opens the “log-in” display. To log in, press on the white rectangle, “NAME” and then input your username. Then press on the white rectangle, “PASSWORD” and then input your password. Once back to this screen, press on the “Connect” button (padlock). Then “Current User:” should display your username.

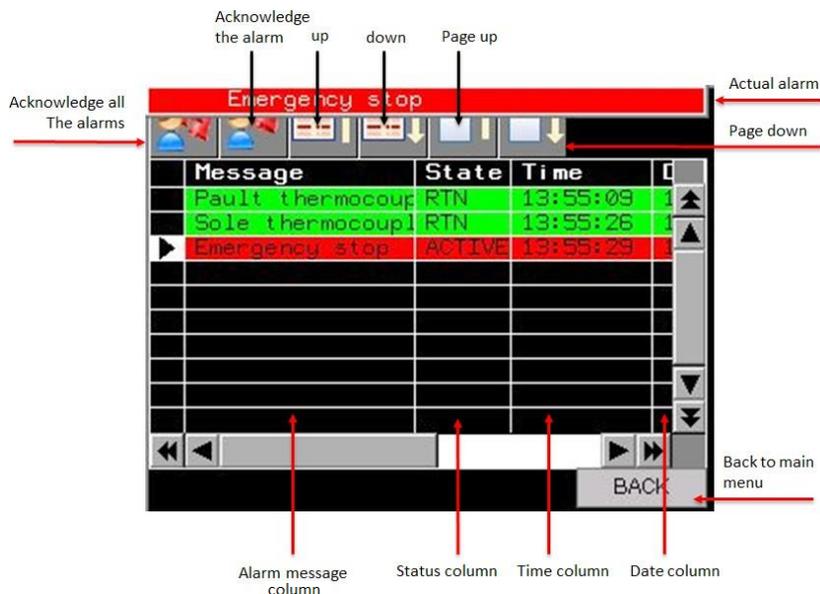


Name
Username: USER
Password: USER

Note that both are all CAPITAL LETTERS.

ALARM DISPLAY

This button opens the “ALARMS” display and can be used to diagnose recurrent problems. See section 6.1 for more details.



4. OPERATION

4.1 User interface

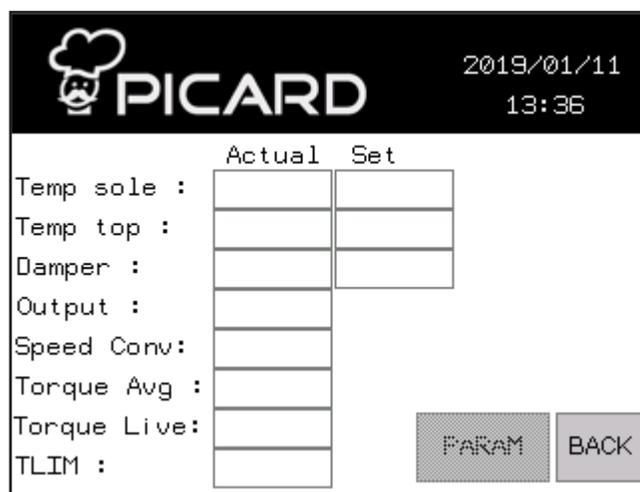
ABOUT

This button opens the “about” display and will show you information about the version of the software you have in your oven.



MONITOR

This button opens the “Monitor” display and will show you information about the oven. This screen is intended for diagnostic purposes for technicians to troubleshoot problems.

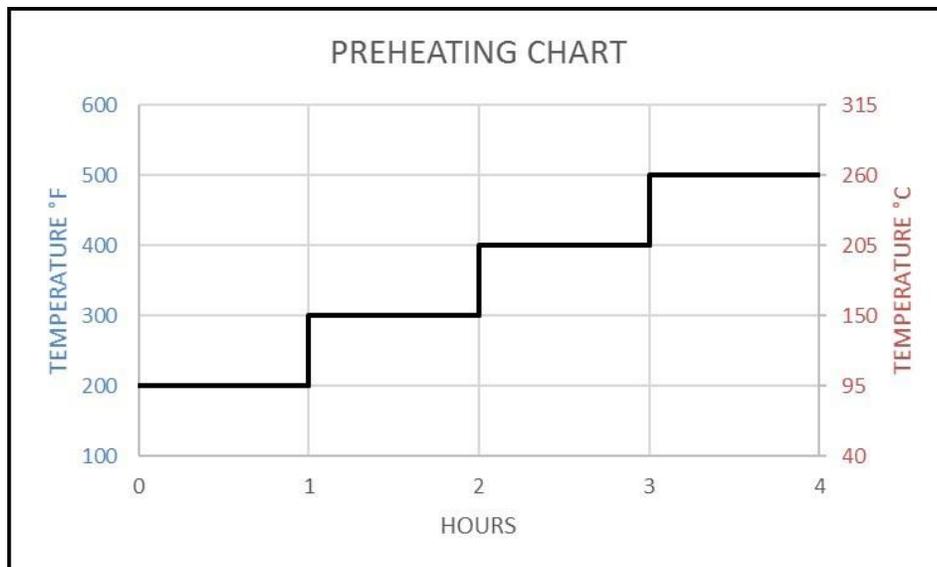


4. PRODUCTION

4.2 Preheating the stones

If the oven was turned off for more than 2 days, you will need to dry out the stones.

1. To do so, set the bottom temperature at 200°F (95°C) with the ventilation at 30% and baking time at 4 minutes.
2. Allow around 60 minutes of preheating.
3. Then raise the temperature by 100°F (55°C) every hour until you reach a temperature of 500°F (260°C)
4. Then leave it for 60 minutes, and adjust the oven as needed for your recipe. If it is not the first start-up and your normal baking temperature is under 400°F (205°C), you can stop the procedure after the third step (1h at 400°F).



4. OPÉRATION

4.3 Start-up

The following procedure is the recommended usage for any normal production day. It should be done by a competent and responsible operator aware of the possible dangers.

1. Power up the Hot Rocks oven and let the screen finish loading.
2. Verify that you have the correct recipe on the screen then press the “Baking ON/OFF” button.
3. Once the temperature inside the oven has reached the required temperature, wait from 60 minutes for it to stabilize and for the stones to absorb the heat before starting production.

4.4 Production



WARNING

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

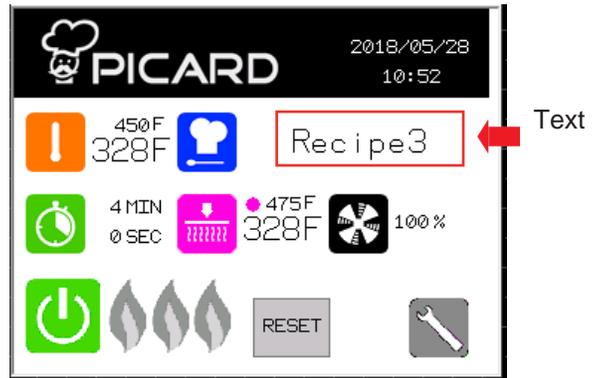
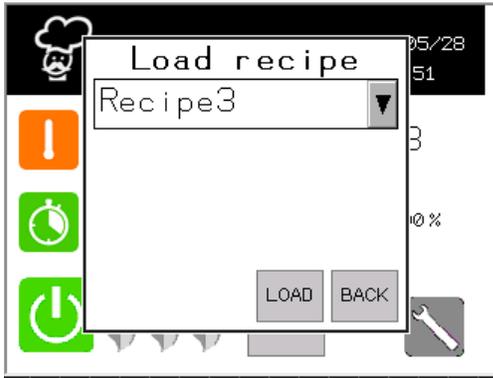
1. Place the food on the entry conveyor (if equipped) and collect it at the end, on the exit conveyor. Never collect the product inside the oven with your hands; use a proper tool for that purpose.
2. To save energy, you can reduce the top temperature and the ventilation speed when the oven is running empty.

4. OPERATION

4.5 Creating a pre-programmed recipe

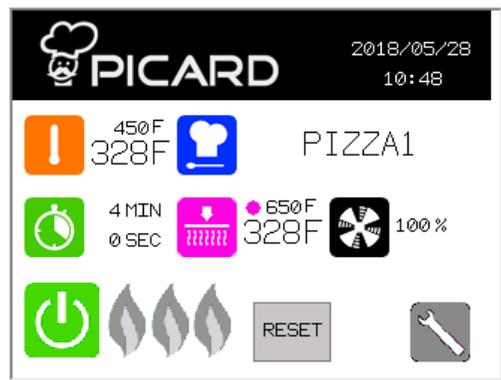
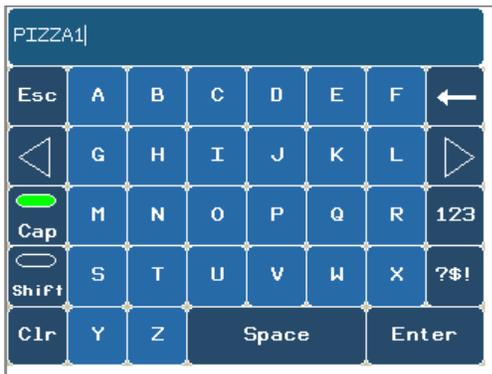
To create a recipe, you should be logged in with the user "User" (see section 4.1). Then, press on the preset recipe choice button and load an existing recipe.

To rename the recipe, press on the text zone on the right of the preset recipe choice button.



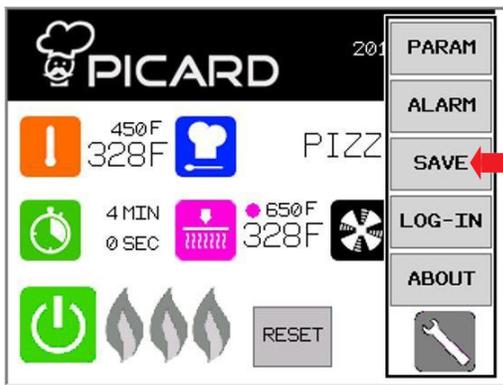
Rename the recipe with the desired name, then press **Enter**.

Then, adjust the parameters to the desired values.



To save the recipe, press the **Save** button on the configuration menu.

The recipe will be available for a later use.



4. OPERATION

4.6 Shutdown

1. Press the “Baking ON/OFF” button on the MAIN MENU.
2. Close the main switch behind the oven.
3. Let the oven cool down.
4. Do your daily maintenance. If the oven is too hot to do the maintenance for too long, you can do it before starting the oven the next day.

4.7 Emergency

In case of emergency during the production:

1. Press one of the emergency buttons and address the problem if it is minor.
2. Call your local service company or your local dealer if you cannot identify without any doubt the problem or if you need help.



5. MAINTENANCE

5.1 Customer maintenance

IT IS VERY IMPORTANT TO DISCONNECT THE POWER SUPPLY BEFORE SERVICING AND MAINTENANCE

REFERENCE	MAINTENANCE	EVERY DAY	MONTHLY
1	Clean up the small conveyor(s) and the main conveyor.		
2	Clean up the crumb drawers, entry, exit and main conveyors.		
3	Lubricate the main conveyor chain with Extreme temperature food grade lubricant (FO75 0050).		



WARNING

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



5. MAINTENANCE

CLEANING UP THE STONE CONVEYOR

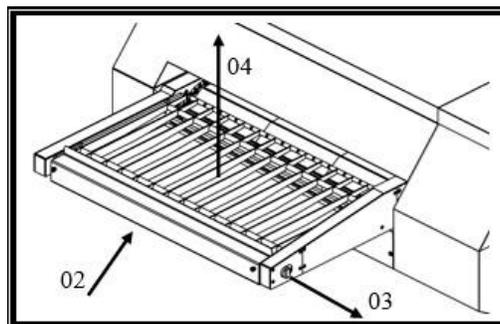
1. Lower the oven internal temperature to 150°F or 65°C.
2. If required, remove the end cap and/or the entry conveyor.
3. Turn ON the stone conveyor and adjust to 1 minute baking time.
4. Clean up the stones with one of the razor blade scrapers that came with the oven. If something cannot be removed using a scraper like hardened sauce, cheese or anything similar, use a damp hot towel with as little water as possible, then you will need to go through the preheating sequence to avoid stone cracking, see section 4.3.1. It is best to avoid liquid all together.

WARNING

Use water to clean the stone or it could crack.

CLEANING UP THE EXIT AND/OR ENTRY CONVEYOR

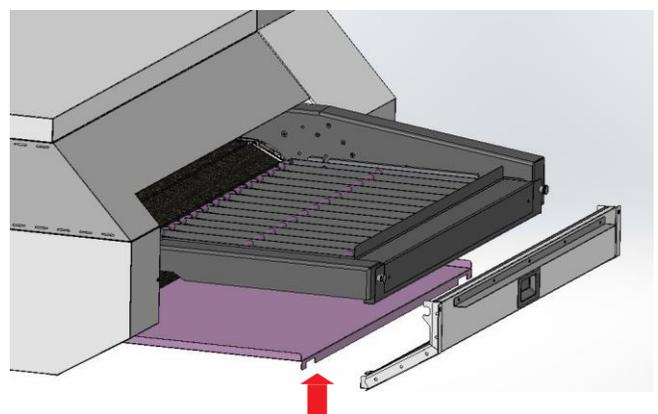
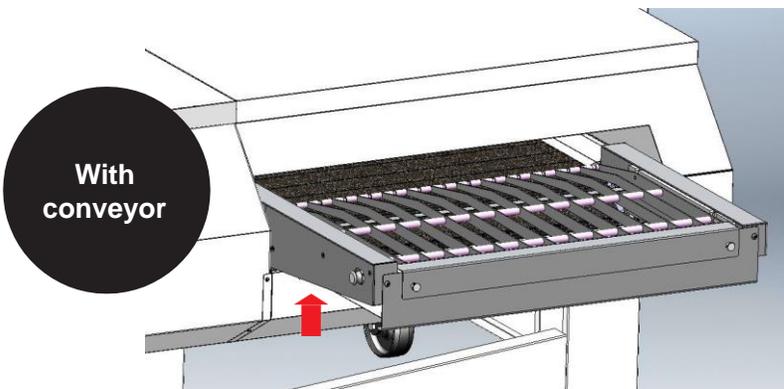
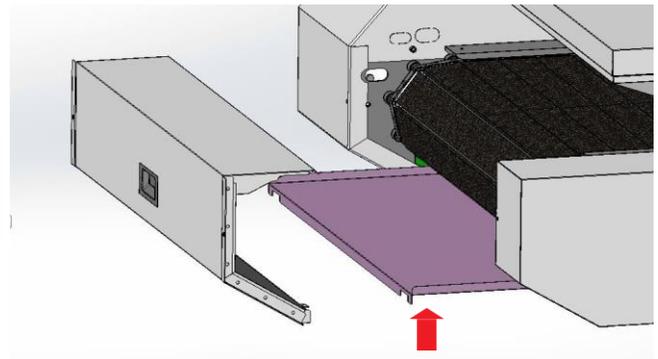
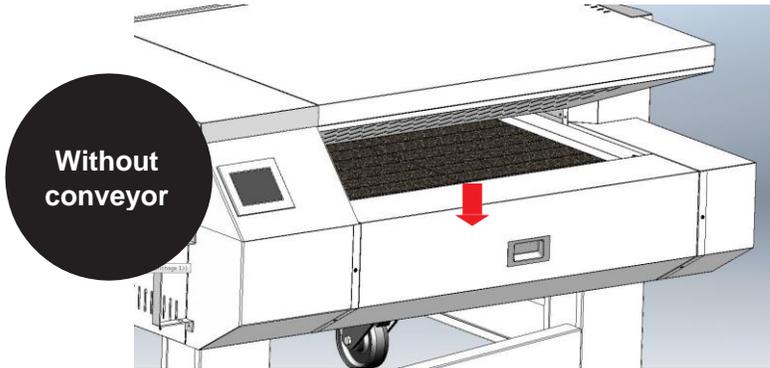
1. Turn OFF the main burners' ignition switch.
2. Clean up the wire belt with a rag and warm water. To ease the cleaning process, pull the wire belt upwards. Start by removing the crumb drawer sheet metal (02). After that pull the knob (03) to disengage the wire belt, then you only have to pull the wire belt (04) upwards.



5. MAINTENANCE

CLEANING UP THE MAIN CONVEYOR CRUMB DRAWER

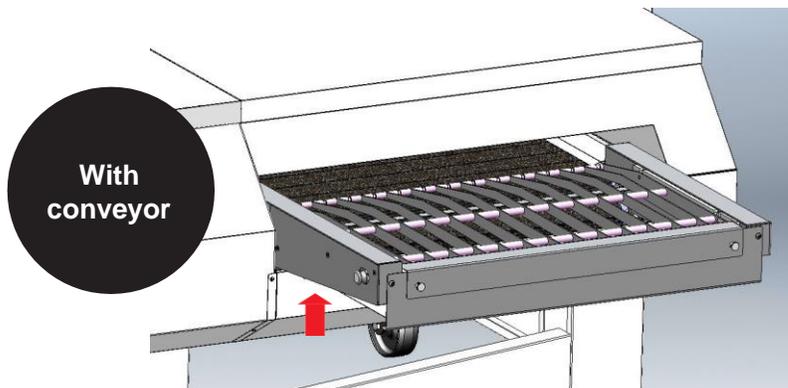
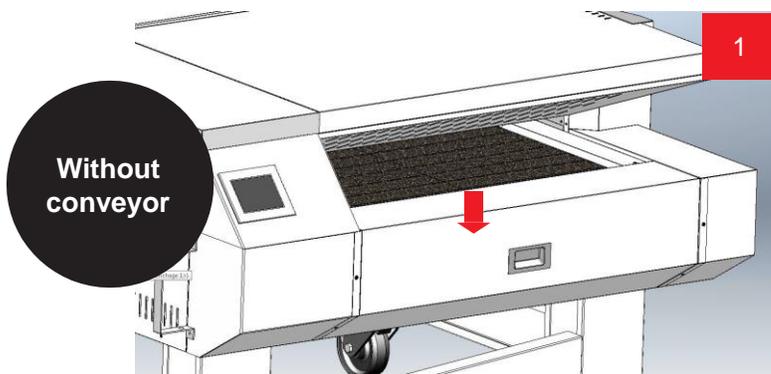
1. Turn OFF the main burners' ignition switch.
2. Remove the end cap of the main conveyor.
3. Remove the main conveyor crumb drawer by pulling on it. If stuck, use a flat screwdriver to gently pry it out will help.
4. Vacuum/clean the crumb drawer and put it back in place.
5. Put the end cap back.
6. Repeat previous steps at the other end.



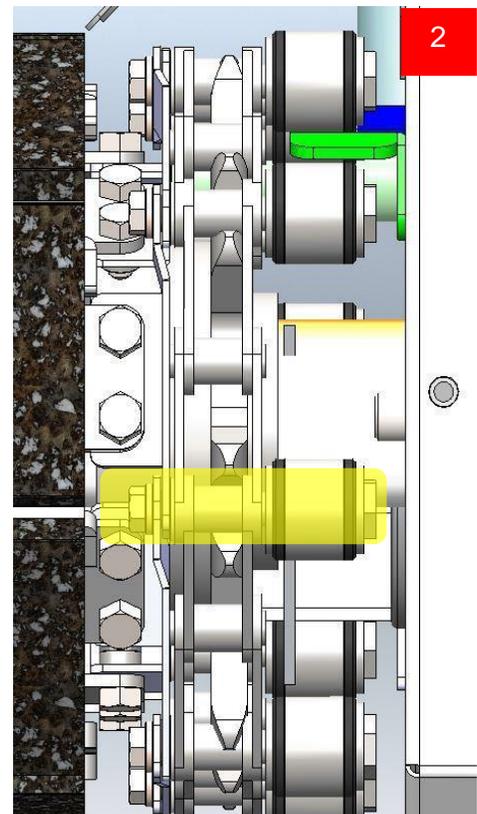
5. MAINTENANCE

LUBRICATING THE MAIN CONVEYOR CHAIN

1. Remove the end cover and the conveyor if equipped.
2. Set the bottom temperature of the oven at 190°F (88°C) the ventilation at 30% and the cooking time at 4 minutes on the touchscreen.
3. Apply lubricant (FO75-0050) to each link of the chain, between each moving parts of a link. Put a strip of lubricant where there is a yellow strip.



The arms must be removed when there is a conveyor.



5. MAINTENANCE

5.2 Technician maintenance

IT IS VERY IMPORTANT TO DISCONNECT THE POWER SUPPLY BEFORE SERVICING AND MAINTENANCE

REFERENCE	MAINTENANCE	6 MONTHS	12 MONTHS
1	Lubricate the main conveyor's chain with the Food Grade Lubricant (code F075-0050).		
2	Inspect the main conveyor chain for any wear.		
3	Grease the drive chain with grease (code F075-0015).		
4	Grease the ball bearings with grease (code F075-0015).		
5	Replace Spark and flame rod combo and high voltage wires.		
6	Inspect and clean the burner.		
7	Inspect and clean the motors fans.		
8	Verify temperature differences between setpoints and measured temperatures.		
9	Verify amperage of the conveyor's motor.		
10	Measure the ground conductivity on the spark system.		
11	Verify the gas pressure at the burner's manifold.		
12	Adjust the main conveyor's tension.		
13	Verify if in and out conveyors are correctly adjusted.		

***Refer to document "7-0055-EA - Hot Rocks - Maintenance guide" for the complete procedure.**

Before contacting any food service company, you should call your local dealer and order the Hot Rocks Oven maintenance kit for the appropriate maintenance. You will save a lot of time by giving the right tools to the technician from the start.

6 month Maintenance Kit: TO0000610

The 6 month kit includes 6 months worth of Extreme temperature lubricant for the customer's monthly maintenance. We also supply the 6 first months with the oven's purchase.

12 month Maintenance Kit: TO0000611

For repair or maintenance, contact the factory's customer service department, your sales representative or a local agency.



APPENDIX I – Limited warranty and sales conditions





USA & Canada Sales Conditions and Limited Warranty

Hot Rocks Ovens inc. warrants to the original owner that this equipment is to be free from material or manufacturing defect under normal use for a period of (1) one year from the date of the original installation at the end user location. All warranty service must be performed by a Hot Rocks Ovens pre-approved service company.

Warranty call procedures:

Business hours are from 8h30 am to 5pm (Eastern Time): (please note our office close at 4pm on Friday)

Please call our office and ask for the service department (1-855-395-5252 or service@hotrocksoven.com). The service department will issue a work order number and will then contact one of our pre-approved service company.

Outside Business hours and holidays:

Please call the factory (1-855-395-5252). You will be redirected to a service company of your region or to our 24/7 technical support.

Customer's responsibilities:

- The customer must inspect the equipment and crates when they are delivered.
- Damage during transportation must be reported directly to the freight company and to Hot Rocks Ovens.
- The original owner must be present on site during installation day. Any damage to the oven during installation must be reported to Hot Rocks Ovens in a timely manner. Damages during installation will be claimed to the installation company. Hot Rocks Ovens has no obligation to cover those damages.
- When the installation of the Hot Rocks Ovens equipment is made by an authorized dealer or any other person than one of Hot Rocks Ovens employees, even in the presence of a Hot Rocks Ovens supervisor, the dealer or person installing shall be the only person responsible of any faulty installation of the equipment, no warranty being given by Hot Rocks Ovens on an installation performed by any person other than one of Hot Rocks Ovens' own employees. No labor warranty applies in such cases.
- All necessary utilities must be installed in respect of the local building code by a licensed contractor and ready at start up.
- All installations must be made by Hot Rocks Ovens' authorized service technicians and in accordance to the instructions supplied with the unit.

Precisions and limitations of liability:

This warranty is valid only upon the following terms:

- Terms of payment have been met.
- The equipment has not been accidentally or intentionally damaged, altered, misused or abused.
- Warranty coverage is at the sole discretion and is the exclusive right of Hot Rocks Ovens.
- Warranty replacement parts will be sent out under the authority of Hot Rocks Ovens, prepaid freight, expedited in the most rapid manner possible. It is the responsibility of the customer to return all defective parts as requested by Hot Rocks Ovens, prepaid freight, for proper warranty credit to be issued.

In the event of a warranty claim, the sole obligation of Hot Rocks Ovens shall be to repair and / or replace equipment or equipment components, at their own discretion. Such repair or replacement shall be at the expense of Hot Rocks Ovens with the exception of travel over 160 miles or two hours, overtime and holiday charges which shall be at the customer's expense. Any repairs or replacement of parts or equipment, under this warranty does not constitute an extension of the original warranty for any period.

Hot Rocks Ovens liability on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

Damages are limited to the original purchase price of the equipment.



USA & Canada Sales Conditions and Limited Warranty

Exclusions:

- Any damage incurred during freight.
- Use of any high pressure or hose cleaning equipment will void this warranty.
- Air and gas burner adjustments.
- Fuse replacement.
- Retightening of screws and fasteners;
- Normal cleaning and maintenance functions: including lubrication and greasing.
- Parts that would normally wear or need replacement under normal use (example: fuses, thermo-couples).
- In the event that:
 - There is failure or malfunction of the equipment or any components caused by abnormal or improper use of said equipment or if the failure is otherwise not attributable to a material or manufacture defect.
 - Any failure caused by improper use.
 - The equipment has been altered from its original factory condition.
 - The rating plate has been removed, altered or obliterated.
 - The equipment has been improperly maintained. Proper maintenance is the responsibility of the customer.
 - Any parts that become defective because of utilities services including, but not limited to power surges, out of range voltage, out of range gas pressure, contaminated fuel, improper utility connections, improper ventilation / makeup air.

This warranty shall not apply if the equipment or any part is damaged as a result of accident, casualty, alteration, misuse, abuse, improper cleaning, improper installation, improper operation including, but not limited to improper tray loading resulting in shelf jams, natural or manmade disasters. In no event shall Hot Rocks Ovens be held liable for direct, incidental or consequential damages arising out of or resulting from the operation of this equipment.

Hot Rocks Ovens assumes no liability for any contingent or consequential damages incurred by the customer, including but not limited to down time, loss of business, damage or product loss.

In the event that the customer denies access to an authorized technician, whom has been scheduled to make a service call, upon their arrival, the customer releases Hot Rocks Ovens from of any and all warranted obligations and all expenses incurred from that date forward are the sole responsibility of the customer.

Note: Oven facades, windows and granite stones are not covered under this warranty.

In case of any litigation or claim whatsoever regarding this Limited Warranty, the only competent courts shall be the ones of the judicial district of Drummondville, province of Quebec, Canada. This Limited Warranty and all sales agreements for the equipment shall be construed, interpreted and executed in accordance with the laws in force in the province of Quebec, Canada.

Contact information:

Telephone: 819-395-5151
Toll Free: 855-395-5252
Fax: 819-395-5343
Email: info@hotrocksoven.com

APPENDICE II – Electrical drawings



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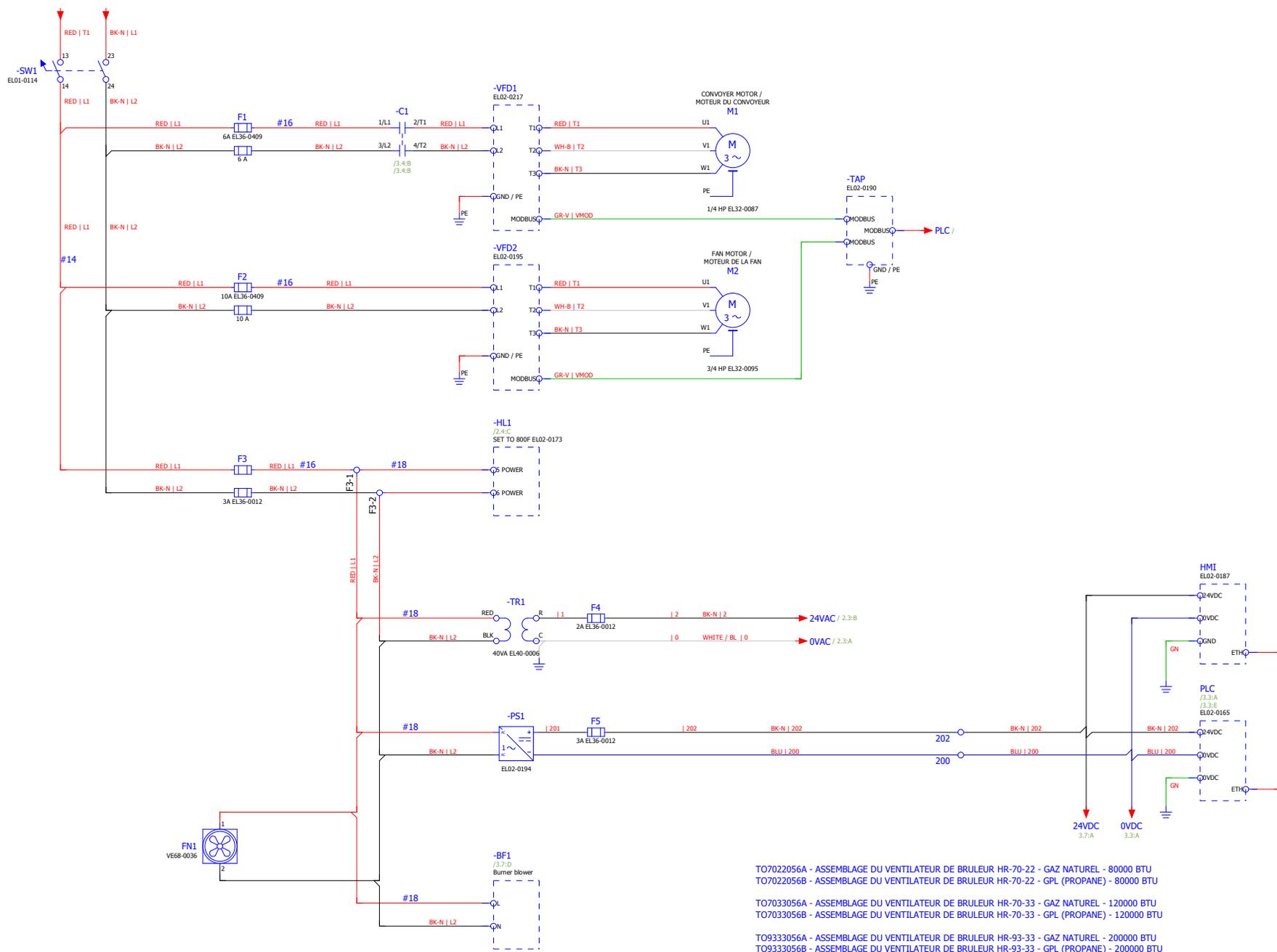
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- TO7022056A - ASSEMBLAGE DU VENTILATEUR DE BRULEUR HR-70-22 - GAZ NATUREL - 80000 BTU
- TO7022056B - ASSEMBLAGE DU VENTILATEUR DE BRULEUR HR-70-22 - GPL (PROPANE) - 80000 BTU
- TO7033056A - ASSEMBLAGE DU VENTILATEUR DE BRULEUR HR-70-33 - GAZ NATUREL - 120000 BTU
- TO7033056B - ASSEMBLAGE DU VENTILATEUR DE BRULEUR HR-70-33 - GPL (PROPANE) - 120000 BTU
- TO9333056A - ASSEMBLAGE DU VENTILATEUR DE BRULEUR HR-93-33 - GAZ NATUREL - 200000 BTU
- TO9333056B - ASSEMBLAGE DU VENTILATEUR DE BRULEUR HR-93-33 - GPL (PROPANE) - 200000 BTU

WIRE COLORS / COULEURS DE FILS	
BK-N	BLACK / NOIR
BLU	BLUE / BLEU
BR	BROWN / BRUN
GR-V	GREEN / VERT
NJ	NUDE / NU
OR	ORANGE / ORANGE
RISBK-RN	RED-BLACK / ROUGE-NOIR
RED	RED / ROUGE
TN-BE	TAN / BEIGE
YL-J	YELLOW / JAUNE
WG-BV	WHITE-GREEN / BLANC-VERT
WH-B	WHITE / BLANC
WHBK-BN	WHITE-BLACK / BLANC-NOIR

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TYPE	POWER/PUISSANCE	PROGRAM	BY	J.COSSETTE	DATE	2017-03-20
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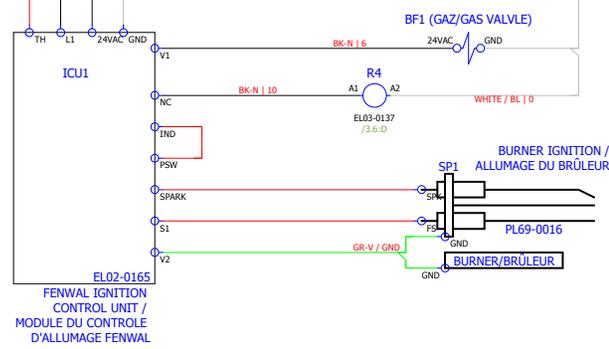
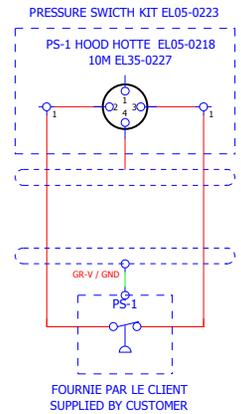
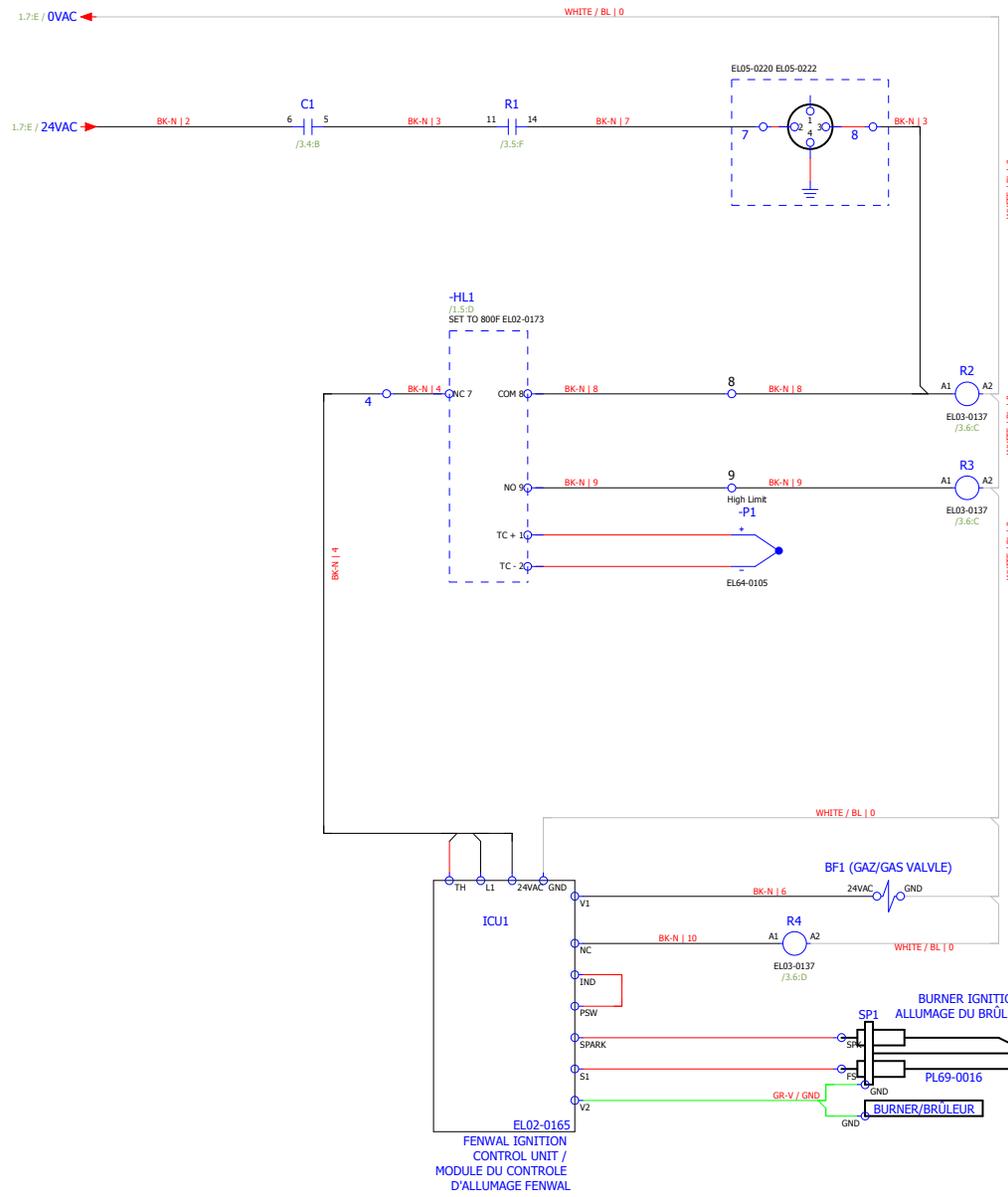
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					DATE	NA		



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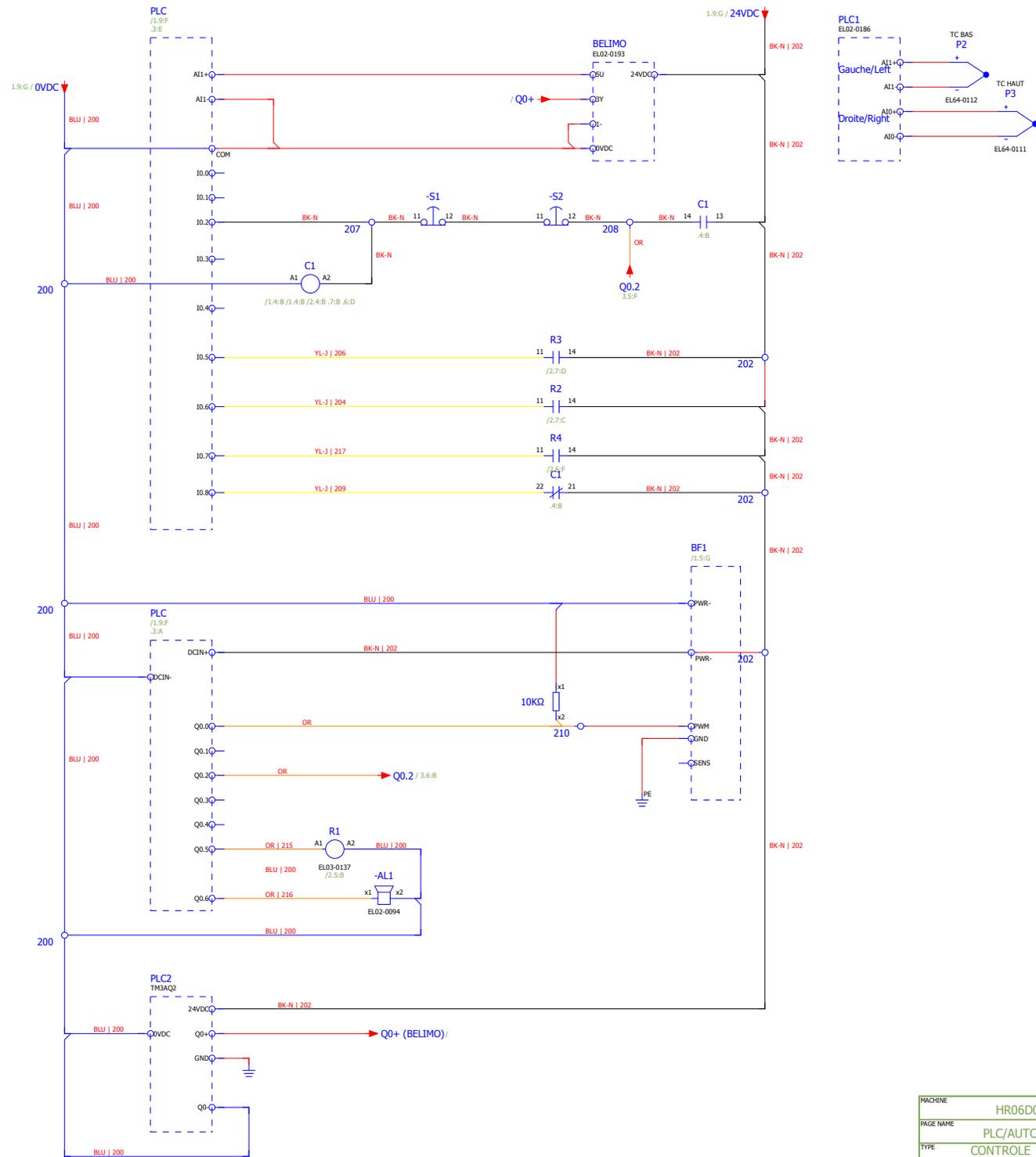
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APPENDICE III – Recipes



PIZZA RECIPES



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

NEW YORK STYLE

- / Topping temperature: 570°F
- / Crust temperature: 420°F
- / Convection speed: 80%
- / Cooking time: 5:30 minutes



NEAPOLITAN STYLE

- / Topping temperature: 720°F
- / Crust temperature: 600°F
- / Convection speed: 90%
- / Cooking time: 3:00 minutes



CALZONE

- / Topping temperature: 570°F
- / Crust temperature: 420°F
- / Convection speed: 80%
- / Cooking time: 5:30 minutes



STROMBOLI

- / Topping temperature: 570°F
- / Crust temperature: 420°F
- / Convection speed: 80%
- / Cooking time: 5:30 minutes



SCREEN PIZZA

- / Topping temperature: 580°F
- / Crust temperature: 510°F
- / Convection speed: 85%
- / Cooking time: 6:10 minutes



PAN PIZZA

- / Topping temperature: 510°F
- / Crust temperature: 380°F
- / Convection speed: 70%
- / Cooking time: 12:00 minutes



DETROIT STYLE

- / Topping temperature: 510°F
- / Crust temperature: 380°F
- / Convection speed: 70%
- / Cooking time: 10:00 minutes



GRANDMA SICILIAN PIZZA

- / Topping temperature: 510°F
- / Crust temperature: 380°F
- / Convection speed: 60%
- / Cooking time: 10:45 minutes



CHICAGO THIN CRUST

- / Topping temperature: 530°F
- / Crust temperature: 380°F
- / Convection speed: 70%
- / Cooking time: 6:10 minutes



CHICAGO DEEP DISH

- / Topping temperature: 530°F
- / Crust temperature: 380°F
- / Convection speed: 70%
- / Cooking time: 15:00 minutes



2555, Alfred Nobel, Drummondville
(Québec) Canada J2A 0L5

T : 819 395-5151/855 395-5252

F : 819 395-5343

hotrocksoven.com

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