

GUIDE TO RESTARTING YOUR EQUIPMENT



Pizza Ovens

All Vesuvio, Vulcano, Stromboli & Lipari models

Safely restarting your equipment after a shutdown.



Following a long period of your Sirman Pizza Oven being in a state of non-use, it is possible that the pizza stones may absorb moisture. This document outlines the steps to be followed to burn off this moisture safely.

Failure to follow these guidelines may likely result in the stones cracking and replacements required at an unnecessary cost.

1. Check the power cable for any signs of damage – If any damage is noted, do not use the unit until a qualified engineer has repaired.
2. Ensure the unit is plugged in & all necessary breakers & electrical cut-offs are turned on
3. Close all oven doors, and set the temperature on all elements to approx. 120° c
4. When the oven has reached 120°c leave standing for about 30 minutes.
5. Open the oven door to allow the escape of any moisture build-up inside the chamber standing well out of direct contact to avoid injury, wipe inside of glass clean of any moisture, then re-close the door.
6. Increase the temperature on all elements to 200°c. Let the oven stay like this for about 15 minutes after reaching temperature.
7. Increase the temperature to 250°c, and let the oven stay at this temperature for 2 hours.
8. Your oven is now ready for normal operation.

In the case of machine failure, please contact the **FEM Service Team**.

HOW TO GET IN TOUCH

T: 01355 244 111 | E: service@fem.co.uk | W: www.fem.co.uk/contact