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## A GENERAL INFORMATION

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Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

## BAKERY PRODUCTS AND SWEET PASTRY OVENS

### A1 PRODUCT DESCRIPTION

\*The Professional Bakery Products and Sweet Pastry Ovens ,that provides high efficiency has been designed to be used in industrial kitchen.

| Product Code | Dimensions (mm) | Weight (kg) | Packaging Dimensions (mm) |
|--------------|-----------------|-------------|---------------------------|
| EMP.3545-6   | 1800x1305x376   | 279         | 1730x1520x600             |
| EMP.3545-6M  | 1800x1120x376   | 180         | 1730x1520x1000            |

### A2 TECHNICAL INFORMATION

| Product Code | Capacity                                       | Electric Inlet (V) | Cable (mm <sup>2</sup> ) | Power (KW) | Fuse (A) |
|--------------|--|--------------------|--------------------------|------------|----------|
| EMP.3545-6   | 6 ad.(35x45 cm) tepsi<br>4 ad.(40x60 cm) tepsi | 380                | 5x2,5                    | 12         | 40       |
| EMP.3545-6M  |  | 380                | 5x2,5                    | 2          | 25       |

\*The boiler generator can be connected according to customer demands.In this situation there must be clean water inlet and waste water outlet where the appliance is connected.

## **BAKERY PRODUCTS AND SWEET PASTRY OVENS**

### **A3 TRANSPORTATION**

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\*This appliance can not be moved by hand from area to area.It must be moved on pallet with forklift truck.

### **A4 UNPACKING**

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\* Please unpack the package according to the security codes and ordinances of current country and get rid from the pack.Parts which contacts with food are produced by stainless steel.All plastic parts are marked by material's symbol.

\*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

### **B INSTALLATION**


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\*Please place the product to straight and sturdy ground,please take necessary steps against possibility of overturn.

\*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

\*Connection to Electric Power Supply must be done by authorized person.

\*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.

 This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

\*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

\*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

\*For easy cleaning and maintenance of the appliance,there must be at least 50 cm space at right and left side of the appliance. The appliance should be operated under the chimney hood.

## BAKERY PRODUCTS AND SWEET PASTRY OVENS

### C SAFETY INSTRUCTIONS

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\*Do not use the appliance in insufficient lighted place.



\*Do not touch the moving attachments while the appliance operates.



\*Do not install the appliance in the presence of flammable or explosive materials. The distance between oven surface and flammable material must be minimum 10 cm.



\*Do not operate the appliance when the machine is empty.



\*Do not load so less or more than appliance's capacity.



\*Do not attempt to use the appliance without suitable protective equipments.



\*Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.

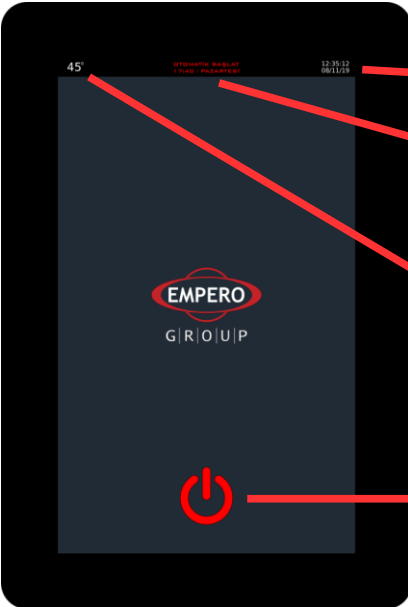


\*All the damages because of not having earthing connection will not be on warranty.

## D OPERATION 3545-6

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### \*Control Panel; OFF MOD SCREEN



CLOCK / DATE

AUTOMATIC STARTING  
WARNING

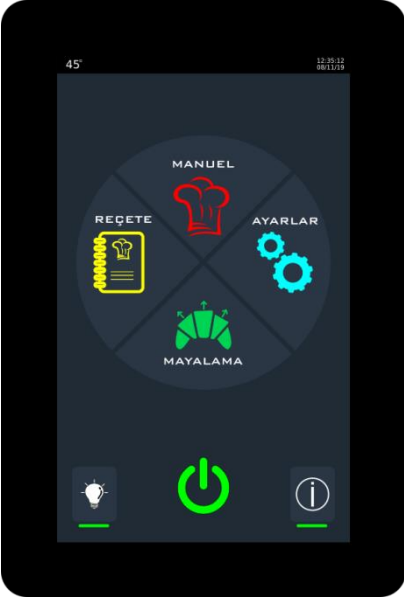
If any of the autostarts are active, it is shown here.  
If there is more than one automatic opening, the  
next start time is shown.

AMBIENT TEMPERATURE

PANEL ON / OFF

# BAKERY PRODUCTS AND SWEET PASTRY OVENS

## MAIN SCREEN



### MANUEL COOKING

If cooking will be done manually, click here



### RECIPE COOKING

If recipe cooking or recipe creation is to be made, click here.



### SETTINGS

The parameters, Time / date setting and Auto start are set here.



### FERMENTATION

Only the fermentation is done here without operating the oven.



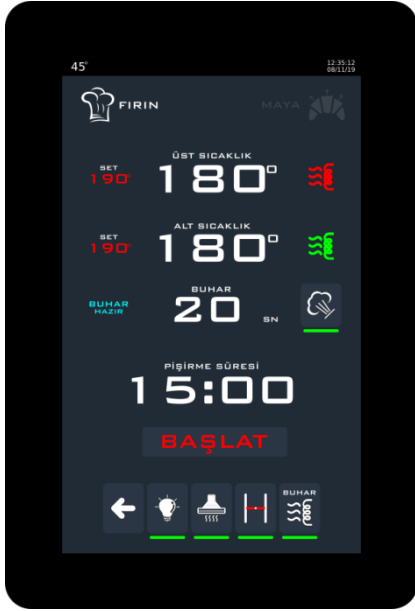
### INFO BUTTON

Contact information and installation information about the manufacturer company can be accessed by clicking here



### LAMB BUTTON

It is a lamp on / off button.

**MANUEL COOKING SCREEN****SELECT OVEN**

If cooking will be done manually, click here

**SELECT FERMENTATION**

Click to switch to the fermentation screen

from the oven.

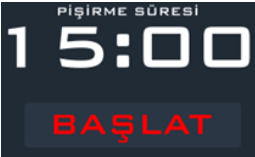
**UP-DOWN TEMPERATURE**

Oven lower and upper temperature, set value and heaters status are shown here. If the heater icon is red, the heater output is passive, if the heater icon is green, the heater is active.

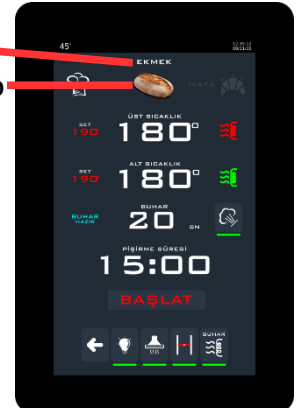
**STEAM**

Steam quantity and steam status are shown here. Steaming is

started with the steam button on the right.

**COOKING TIME**

From here, cooking time can be set and started. At the end of this period, the alarm is activated and the expiration warning appears on the screen. At the end of the period, the countdown can be continued with additional time if desired..

**RECIPE COOKING SCREEN****RECIPE NAME****RECIPE PHOTO****BACK BUTTON**

Exit button from manuel cooking.

**ASPIRATOR BUTTON**

Aspiratör on/off button. It s parametric.

**KLAPE BUTTON**

Klape on/off button. It s parametric.

**STEAM HEAT BUTTON**

Steam heater is on / off button.



# BAKERY PRODUCTS AND SWEET PASTRY OVENS

## RECIPE CREATING SCREEN



**EKMEK**

### RECIPE NAME

The recipe name can be changed by clicking here.



### RECIPE PHOTO

The recipe icon can be changed by clicking here..



### SUBTRACT STEP

By clicking this button, the step can be deleted. The steps are deleted from the end.



### ADD STEP

Step can be added by clicking this button. A maximum of 5 steps can be added. The steps are added from the

end.



### UP-DOWN TEMPERATURE

The upper and lower zone temperature value of the selected step or preheating is set here.



### COOKING TIME

Cooking can be adjusted for each step

|              | ZAMANI (DK) | MIKTARI (SN) |
|--------------|-------------|--------------|
| 1.BUHAR      | 0           | 3            |
| 2.BUHAR      | 5           | 2            |
| + BUHAR EKLE |             |              |

### STEAM

A total of five steams can be set for a recipe. The time and amount of each steam are set individually. The steam setting must be adjusted over the total recipe time.



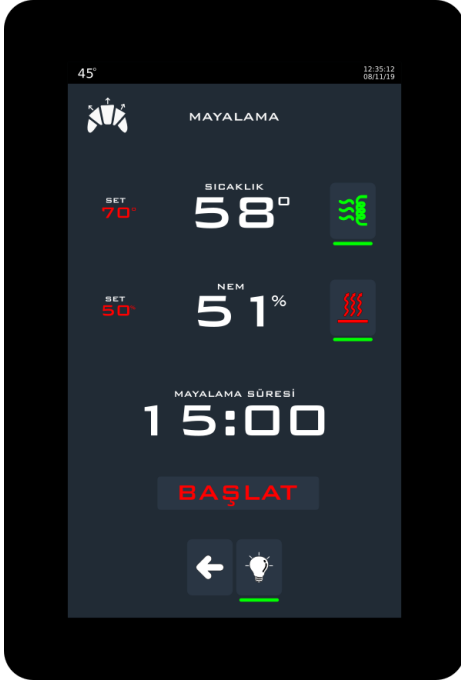
### SAVE AND EXIT RECIPE

It saves the recipe and exits.



### EXIT WIHTOUT SAVE THE RECIPE

Exits without saving the recipe.

**FERMENTATION SCREEN****FERMENTATION TEMPERATURE**

The instantaneous temperature and set temperature of the fermentation section are shown here.

**FERMENTATION HUMUDITY**

The instantaneous humidity and set temperature of the fermentation section are shown here.

**HEATER BUTTON**

Starts the heater in the fermentation section. The heater icon is active if green, and red is passive.

**HUMUDITY BUTTON**

Starts the steam heater in the fermentation section. If the icon is green, the heater is active, and the red is passive.

**EXIT FROM FERMENTATION**

This button is only visible while brewing. It is used for exiting fermentation.

**FERMENTATION LAMP BUTTON**

Fermentation Lamp is on / off button.

# BAKERY PRODUCTS AND SWEET PASTRY OVENS

## OTOMATIC START SCREEN

Using the auto start function, the oven can start automatically on the set day and time.



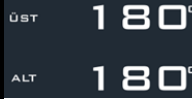
### OTOMATIC START TIME

The time of auto start is set here.



### RECIPE / MANUEL SELECT

Whether the auto start is started manually or as a recipe is selected by clicking here.



### UP-DOWN TEMPERATURE

If manual cooking is selected, the lower and upper set temperature of the automatic start is set here.



### OTOMATIC START ON/OFF

Auto start is activated by clicking this button.

## PARAMETERS

### P00-) LAMB TIME

It is the period of stay on after the lamp is activated. It can be adjusted from 0 to 99 seconds. If the setting is set to zero, the lamp will not automatically turn off.

### P01-) LAMBA FLASHER

If it is desired to operate the lamp with flash in case of alarm or malfunction, this parameter should be selected as "ON". When the alarm or fault has ended, the lamp becomes active or passive, depending on the state of the lamp button.

### P02-) FLASHER ON TIME (sn)

It is the time that the lamp stays on during flash operation. This time can be set between 1 and 10 seconds.

### P03-) FLASHER OFF TIME (sn)

It is the time for the lamp to remain off in flash operation. This time can be set between 1 and 10 seconds.

### P04-) BUTTON SOUND

The button sound heard when we click on the screen for any operation is activated or passive here.

### P05-) ALARM

## BAKERY PRODUCTS AND SWEET PASTRY OVENS

The horn sound at the end of the period is activated or passive here. In case of failure, the horn is output even if the alarm is off.

### **P06-) LANGUAGE**

Device language option is set here. It can be set to TURKISH or ENGLISH.

### **P07-) CODE**

It is the password that is asked when entering the parameters.

### **P08-) STEAM MAX. SET**

The maximum setpoint that can be set as the setpoint is set here. This parameter can be set between 0 and 99.

### **P09-) STEAM READY TEMPERATURE**

If the oven steam sensor is selected as "THERMOCUPL", the set temperature required for steam preparation is set here. This parameter can be set between 0 and 200.

### **P10-) STEAM READY SENSOR**

The sensor of the Oven Steaming system is adjusted with this parameter. "THERMOSTAT" or "THERMOCUPL" can be selected as the steam sensor.

### **P11-) STEAM PRE HEAT**

If this parameter is activated, the steam heater is activated as soon as the device is energized, and no matter which screen we are on, it keeps the steam ready at a temperature of 15 degrees below the ready temperature, for example, if the steam ready temperature is set to 100 degrees, steam is always  $100 - 15 = 85$  temperature and the user reaches the steam ready temperature more quickly when the user clicks the heat button. For this parameter to work, the steam sensor parameter must be set to THERMOCUPL.

### **P12-) ASPIRATOR**

If this parameter is activated, the aspirator button appears on the cooking screen and the aspirator operates according to the button.

### **P13-) ASPIRATOR TIME (sn)**

If this parameter is selected as non-zero, the aspirator operates for the time set here after it is activated and passes to the passive position.

### **P14-) HEATERS**

As soon as the instantaneous temperature reaches the set point, the heater switches to the passive position. It is set here how many degrees Celsius will be active again according to the set value of the heater. This parameter can be set between 1 and 10. For example; this parameter is 2 ° C and the temperature set value is 250 ° C. When the instantaneous temperature reaches 250 ° C, the heater switches to passive position. After a while, the instantaneous temperature value starts to decrease. As soon as the instantaneous temperature drops below  $250 - 2 = 248$  ° C, that is 247 ° C, the heater becomes active again and tries to increase the temperature to 250 ° C.

### **P15-) OVEN TEMPERATURE MAX. SET**

It is the maximum value that can be set for the set temperature. This parameter can be set between 0 and 500..

### **P16-) HEATER OFFSET**

It is the parameter related to the regulation of the temperature set value in the background. This parameter can be set between -20 and +20. For example; Let this parameter be +5 and the upper

# BAKERY PRODUCTS AND SWEET PASTRY OVENS

temperature set value should be 200. Temperature control will operate according to  $200 + 5 = 205 \text{ }^\circ\text{C}$ , that is, although the set value is  $200 \text{ }^\circ\text{C}$  on the screen, the oven will work according to  $205 \text{ }^\circ\text{C}$  set in the background.

## **P17-) OBLIGATED PRE HEATING**

If this parameter is activated, recipe cooking cannot be started before the pre-heating has ended while the recipe is cooking, that is, pre-heating is made compulsory.

## **P18-) FERMENTATION**

If this parameter is activated, all fermentation units are removed from the screens and their output remains inactive.

## **P19-) FERMENTATION LAMB**

If the lamp in the fermentation section will not be used, this parameter is OFF.

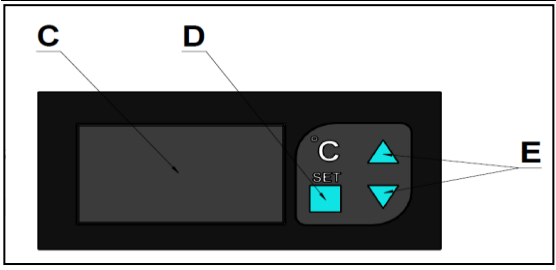
## **P20-) CHAMBER FILLING TIME (sn)**

It is the maximum filling time of the chamber in the fermentation section. If the chamber does not fill within the time set here, a fault condition is assumed and a malfunction occurs on the screen.

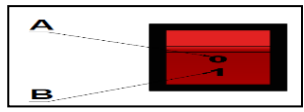
## **P21-) KLAPE**

If this parameter is activated, the flap button appears on the cooking screen and the flap works according to the button.

## **D OPERATION 3545-6M**



- A : Off position
- B : open position
- C : temperature display
- D : Up-down temperature keys
- E : Temperature confirmation



### **\*Use of:**

- Plug the device into the socket and turn the switch on the front of the device to the on position.
- Put water into the tray at the bottom of the device.
- With the heating of the resistance, the fan will start to operate.
- Adjust the temperature according to the fermentation time of the dough. For this, press the "SET" button and determine the desired temperature value with the up-down arrow keys.
- Place the trays containing the dough to be fermented inside the cabinet.
- After the fermentation process is finished, remove the trays containing the dough from the cabinet.
- After you are finished with the device, turn the breaker switch to the off position.
- Unplug it from the socket.

### **E      CLEANING & MAINTENANCE**

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#### ➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean the inside of the oven with soft cloth by using oil solvent spray, before the appliance gets cooled exactly.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.
- Do not clean the appliance with the materials that may damage to chrome material.

#### ➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- These parts ;Relay,Control Device,Balance, Magnetic Filter,Fan,Switch and Lamp Parts are changed when there is malfunction due to not having maintenance.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.

# BAKERY PRODUCTS AND SWEET PASTRY OVENS

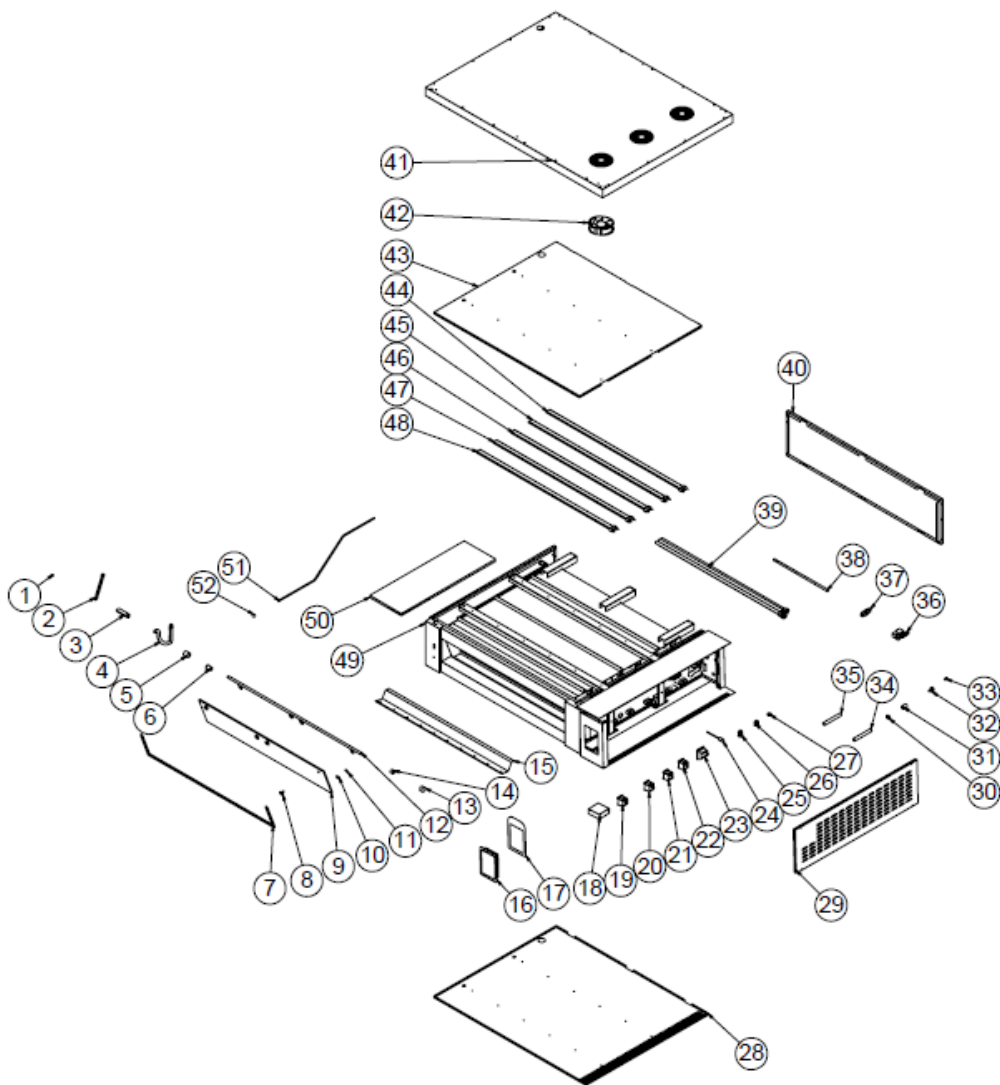
## F TROUBLESHOOTING

### POSSIBLE FAILURES

| FAILURE                       | EXPLANATION  | NOT   |
|-------------------------------|--|---|
| E01 – CONNECTION FAILURE      | It is the malfunction related to the connection between the video card and the relay card. | Check the connecting cable and its connections. |
| E02 – TC1 FAILURE             | ÜST-1 termokupl failure  | Check thermocouple and connection.              |
| E03 – TC2 FAILURE             | ALT termokupl failure.   | Check thermocouple and connection.              |
| E04 – TC3 FAILURE             | BUHAR termokupl failure.   | Check thermocouple and connection.              |
| E05 – AMBIENT SENSOR FAILURE  | There is a malfunction in the sensor measuring the ambient temperature.                    | Check the media sensor on the card.             |
| E06 – GENERAL FAILURE         | It is determined by the company.   | PASSIVE FOR NOW                                 |
| E07 –                         |  |   |
| E08 – SENSOR FAILURE          | Fermentation sensor malfunction.   | Check the fermentation sensor.                  |
| E09 – CHAMBER FILLING FAILURE | The fermentation chamber did not fill in parametric time.                                  | Check the tank and water connection.            |

# BAKERY PRODUCTS AND SWEET PASTRY OVENS

## G SPARE PART LIST- EXPLODING DRAWINGS





# BAKERY PRODUCTS AND SWEET PASTRY OVENS

## G SPARE PART LIST- EXPLODING DRAWINGS

| PRODUCT CODE: EMP.3545-6 |                                 |                      |
|--------------------------|---------------------------------|----------------------|
| NO                       | PRODUCT NAME                    | P.CODE               |
| 1                        | BUSH                            | YBR-KNX.SLV-KS-0021  |
| 2                        | COVER SPRING                    | M.YAY-GLD-001        |
| 3                        | HANDLE                          | M.PLS-OZL-009        |
| 4                        | COVER HANDLE                    | YSC-KNX.SLV-LZ-0095  |
| 5                        | CONNECTION BUSH                 | YTL-KNX.SLV-KS-0018  |
| 6                        | BRASS CONNECTION BUSH           | YTL-KNX.SLV-KS-0020  |
| 7                        | GLASS WICK                      | HCN-ELY-KZ-001       |
| 8                        | FIXING SCREW                    | YTL-KNX.SLV-KS-0017  |
| 9                        | 1210*235*8MM GLASS              | M.CAM-TMP-023        |
| 10                       | GASKET                          | M.PLS-SLK-005        |
| 11                       | GASKET                          | M.PLS-SLK-006        |
| 12                       | CONNECTION SHAFT                | YTL-KNX.SLV-KS-0016  |
| 13                       | CONNECTION BUSH                 | YTL-KNX.SLV-KS-0019  |
| 14                       | BRASS CONNECTION BUSH           | YTL-KNX.SLV-KS-0021  |
| 15                       | STONE FRONT SHEET               | YSC-KNX.SLV-PN-0250  |
| 16                       | ELECTRONIC CARD                 | M.ELK-BRL-SLV-001    |
| 17                       | TICKET                          | M.AKS-ETK-LKS-094    |
| 18                       | MDR 20-12 POWER SOURCE          | JP.M.ELK-EDM-ERK-004 |
| 19                       | CONTACTOR                       | JP.M.ELK-KNT-KNT-002 |
| 20                       | LC1K0901M7 CONTACTOR            | JP.M.ELK-KNT-KNT-020 |
| 21                       | 5SL63 MCB C32 3*32 A FUSE       | JP.M.ELK-SGR-003     |
| 22                       | 5SL6104-7 MCB C4 1*4 A 6KA FUSE | JP.M.ELK-SGR-007     |
| 23                       | LAMP                            | JP.M.ELK-LMB-AMP-002 |
| 24                       | J TYPE THERMOCULP 15 CM         | M.ELK-EDM-JKT-018    |
| 25                       | PG-16 CABLE FITTING             | JP.M.ELK-RKR-PLS-001 |

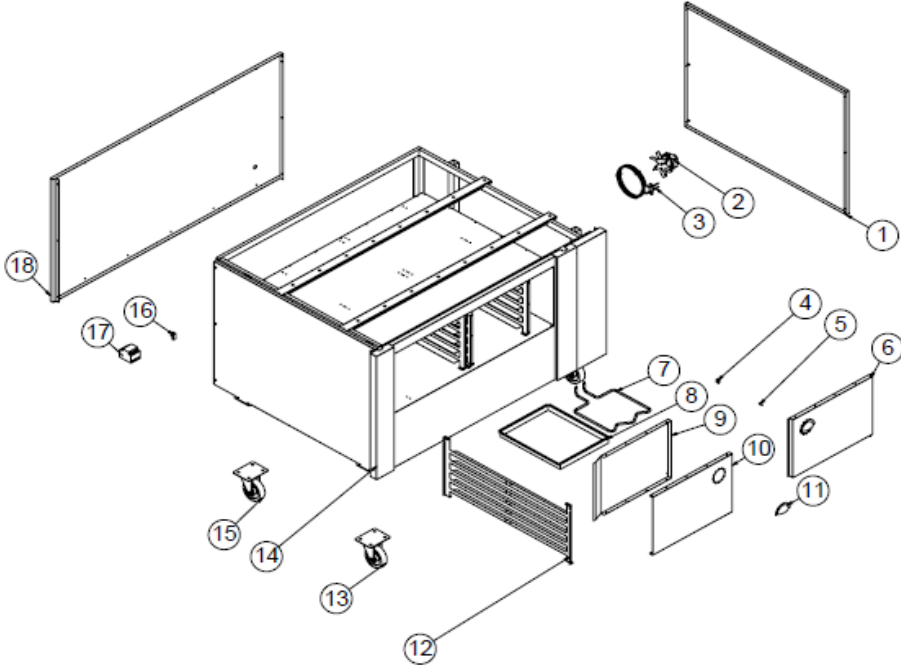


## BAKERY PRODUCTS AND SWEET PASTRY OVENS

|    |   |                      |
|----|---|----------------------|
| 26 | TERMINAL                                    | JP.M.ELK-KLM-020     |
| 27 | AVK 6/10 GROUNDING TERMINAL                 | JP.M.ELK-KLM-009     |
| 28 | BOTTOM INSULATION SHEET                     | YSC-KNX.SLV-PN-0303  |
| 29 | PANEL LID SHEET                             | YSC-KNX.SLV-PN-0301  |
| 30 | 12-20 PIPE CLAMP 8.50 MM                    | M.MEK-TES-KLP-002    |
| 31 | MASON 1/2                                   | M.MEK-TES-GLV-008    |
| 32 | Ø 10 PIPE TIP                               | JP.M.MEK-TES-SRI-002 |
| 33 | CONNECTION 1/2                              | YTL-KNX.SLV-KS-0031  |
| 34 | 13*23 PIPE                                  | M.MEK-TES-HRT-015    |
| 35 | WATER PIPE 10                               | M.MEK-TES-HRT-016    |
| 36 | VALVE ES180/88 0.02/1MPA 0.2/10 BAR 50-60HZ | M.TES-SU-VTL-001     |
| 37 | WATER INLET FLANGE                          | YSC-KNX.SLV-LZ-0064  |
| 38 | WATER PIPE                                  | YBR-KNX.SLV-KS-0018  |
| 39 | 400V 1300W 1200/1050 RESISTANCE             | M.ELK-RZS-TAS-008    |
| 40 | BODY REAR SHEET                             | YSC-KNX.SLV-PN-0254  |
| 41 | HOOD BOTTOM SHEET                           | YSC-KNX.SLV-LZ-0096  |
| 42 | FAN (BEARING)                               | M.ELK-HVL-KFN-003    |
| 43 | TOP INSULATION SHEET                        | YSC-KNX.SLV-PN-0296  |
| 44 | 400V 550W-1300/1230 RESISTANCE              | M.ELK-RZS-TAS-003    |
| 45 | 400V 650W-1300/1230 RESISTANCE              | M.ELK-RZS-TAS-004    |
| 46 | 400V 750W-1300/1230 RESISTANCE              | M.ELK-RZS-TAS-005    |
| 47 | 400V 550W-1300/150/1130/150 RESISTANCE      | M.ELK-RZS-TAS-006    |
| 48 | 400V 650W-1300/150/1130/150 RESISTANCE      | M.ELK-RZS-TAS-007    |
| 49 | CHASSIS                                     | -                    |
| 50 | 915*305*18 MM PIZZA STONE                   | M.TAS-FRN-PZ-003     |
| 51 | SLIDING SHAFT Ø8                            | YTL-KNX.SLV-KS-0027  |
| 52 | NO:1 BAKALIT HANDLE                         | M.AKS-KLP-BKL-001    |

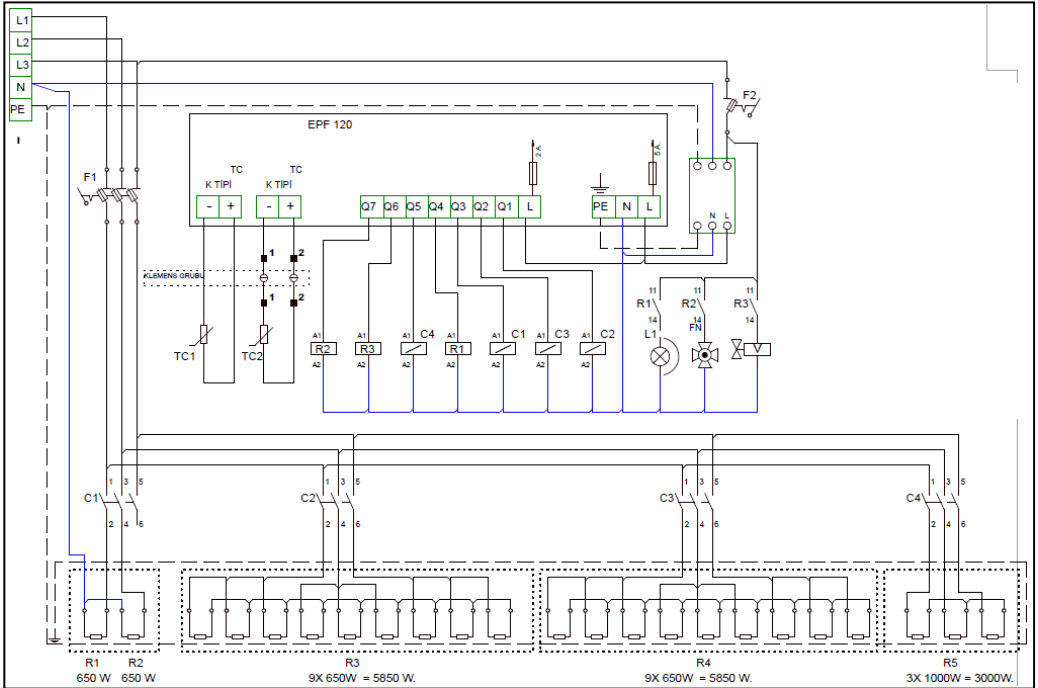
# BAKERY PRODUCTS AND SWEET PASTRY OVENS

## G SPARE PART LIST- EXPLODING DRAWINGS



| PRODUCT CODE: EMP.3545-6M-2017 |                         |                       |
|--------------------------------|-------------------------|-----------------------|
| NO                             | PRODUCT NAME            | P.CODE                |
| 1                              | SIDE BODY SHEET         | YSC-KNX.SLV-PN-0306   |
| 2                              | FAN MOTOR               | M.ELK-MTR-FMT-004     |
| 3                              | 230V-1700W RESISTANCE   | M.ELK-RZS-BRU-IE-001  |
| 4                              | CLIP                    | JP.M.AKS-KLT-GNL-007  |
| 5                              | CLIP                    | JP.M.AKS-KLT-GNL-006  |
| 6                              | RIGHT LID SHEET         | YSC-KNX.SLV-PN-0294   |
| 7                              | 1000 W RESISTANCE       | M.ELK-RZS-BRU-MAY-002 |
| 8                              | evaporation pan         | YSC-KNX.SLV-PN-0076   |
| 9                              | COVER INTERNAL SHEET    | YSC-KNX.SLV-PN-0283   |
| 10                             | LEFT LID SHEET          | YSC-KNX.SLV-PN-0293   |
| 11                             | HANDLE                  | M.AKS-KLP-CRNI-001    |
| 12                             | TRAY RACK               | YSC-KNX.SLV-LZ-0072   |
| 13                             | 125*40 WHEEL            | M.AKS-TKR-PS-001      |
| 14                             | CHASSIS                 | -                     |
| 15                             | 125*40 WHEEL WITH BRAKE | M.AKS-TKR-PSF-001     |
| 16                             | TERMINAL                | JP.M.ELK-KLM-028      |
| 17                             | LC1K0910M7 CONTACTOR    | JP.M.ELK-KNT-KNT-021  |
| 18                             | REAR BODY SHEET         | YSC-KNX.SLV-PN-0305   |

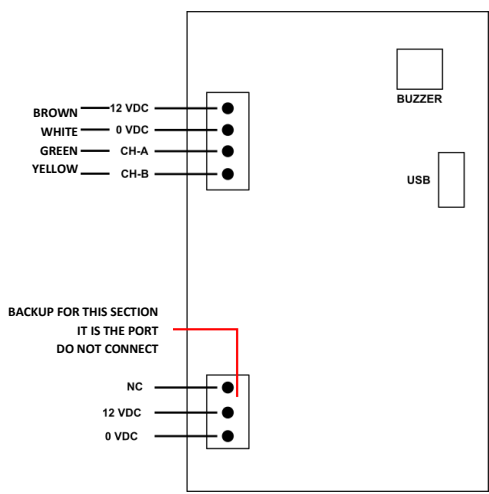
## H ELECTRIC CIRCUIT SCHEMA



# BAKERY PRODUCTS AND SWEET PASTRY OVENS

## H ELECTRIC CIRCUIT SCHEMA

|            |  |
|------------|--|
| <b>I</b>   | Terminal                                   |
| <b>F1</b>  | 3x40 A Automat fuse                        |
| <b>F2</b>  | 1x6 A Automat fuse                         |
| <b>R1</b>  | Inner lighting relay 220V                  |
| <b>R2</b>  | Cooling fan relay 220V                     |
| <b>R3</b>  | Vapor valve relay 220V                     |
| <b>C1</b>  | Front heater resistance contactor 220V     |
| <b>C2</b>  | Lower heater resistance contactor 220V     |
| <b>C3</b>  | Upper heater resistance contactor 220V     |
| <b>C4</b>  | Vapor unit resistance contactor 220V       |
| <b>V</b>   | Vapor valve 220V                           |
| <b>FN</b>  | Cooling fan 220V                           |
| <b>L1</b>  | Inner lighting lamp 220V                   |
| <b>R1</b>  | Front lower heater resistance 650W 230V    |
| <b>R2</b>  | Front upper heater resistance 650W 230V    |
| <b>R3</b>  | Lower heater resistance 650W 230V          |
| <b>R4</b>  | Upper heater resistance 650W 230V          |
| <b>R5</b>  | Vapor unit resistance 1000W 230V           |
| <b>TC1</b> | Oven unit thermocouple (TC.M06-L150-K01K)  |
| <b>TC2</b> | Vapor unit thermocouple (TC.M06-L150-K01K) |





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