



# ELECTRIC CONVEYOR PIZZA OVENS

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# ELECTRIC CONVEYOR PIZZA OVENS

## 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.

## ELECTRIC CONVEYOR PIZZA OVENS

### A1 PRODUCT DESCRIPTION

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\*The Professional Pizza Ovens (Electric), that provides high efficiency has been designed to be used in industrial kitchen.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
<b>EMP.50E-1340</b>	1710x1146x452	141	1770x1206x630
<b>EMP.60E-1530</b>	1965x1236x452	192	1830x1280x630

### A2 TECHNICAL INFORMATION

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Product Code	Band Dimension	Electric Inlet (V)	Cable (mm <sup>2</sup> )	Power (KW)	Fuse (A)
<b>EMP.50E-1340</b>	535x1357	400	5x2,5	12,5	3x32A
<b>EMP.60E-1530</b>	610x1575	400	5x2,5	13	3x32A

### 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.

# ELECTRIC CONVEYOR PIZZA OVENS

## **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.

## ELECTRIC CONVEYOR PIZZA 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 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.

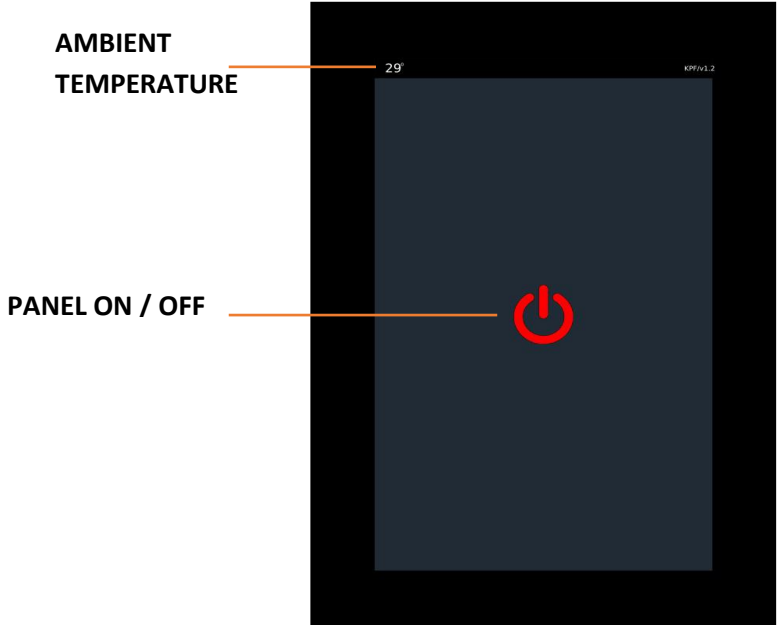


# ELECTRIC CONVEYOR PIZZA OVENS

## D OPERATION

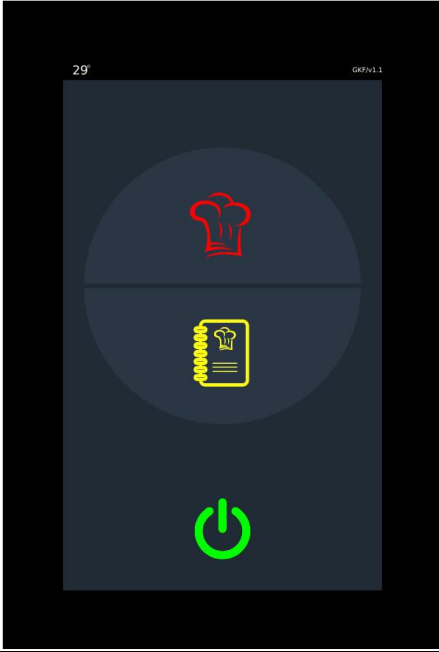
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\* Control Panel:  
OFF MODE SCREEN



# ELECTRIC CONVEYOR PIZZA OVENS

**\*Use of  
MAIN MENU**



**MANUEL COOKING**



If you want to cook manually, click here.

**RECEIPT**



If you want to cook a recipe or create a recipe, click here.

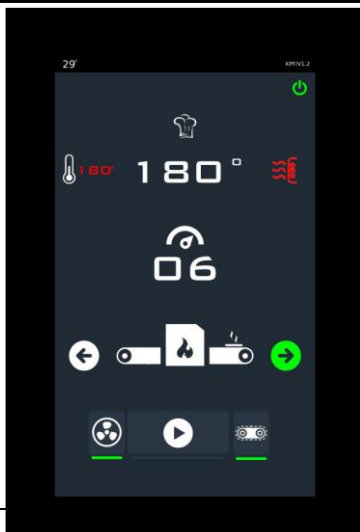
**ON / OFF BUTTONU**



Click here to turn the device on or off.

# ELECTRIC CONVEYOR PIZZA OVENS

## COOKING SCREEN



### ON / OFF BUTTONU



If this button is clicked, cooking ends, the oven turns off and returns to the main menu.

### TEMPERATURE



The instantaneous temperature of the furnace, the set value and the status of the heaters are displayed here. If the heater icon is red, the heater output is passive, if the heater icon is green, the heater is active.

### CONVEYOR SPEED



Conveyor speed is set here.

### CONVEYOR FORWARD AND BACK BUTTON



When these keys are clicked, the conveyor moves forward or backward.

### FAN BUTTONU



When the button in the figure is clicked, the fan is activated. Clicking again turns off the fan.

### OVEN START / STOP BUTTONU



When the button in the figure is clicked, the furnace operation is started and stopped.

### CONVEYOR START / STOP BUTTONU

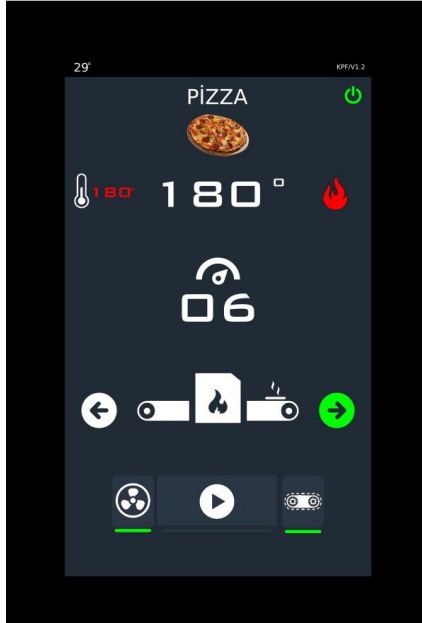


Conveyor operation can be started and stopped by clicking the button in the figure.



# ELECTRIC CONVEYOR PIZZA OVENS

## RECIPE COOKING SCREEN



### RECIPE NAME

PIZZA

If this button is clicked, cooking ends, the oven turns off and returns to the main menu.

### RECIPE IMAGE



Recipe photo can be edited by clicking here.

# ELECTRIC CONVEYOR PIZZA OVENS

## **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.
- Check the lighting lamp according to frequency of use.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use. (EMP.6+6 - EMP.9+9)

# ELECTRIC CONVEYOR PIZZA OVENS

## F TROUBLESHOOTING

<b>THE APPLIANCE DOESN'T OPERATE</b>	<ol style="list-style-type: none"> <li>1. Check if the appliance is plugged in.</li> <li>2. Check the electrical connections and voltage.</li> <li>3. Check if the fuse is on or off.</li> <li>4. Check the resistances.</li> </ol>
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<b>THE APPLIANCE DOESN'T COOK WELL</b>	<ol style="list-style-type: none"> <li>1. Check the heat settings.</li> <li>2. Do not overload the oven.</li> </ol>
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<b>THE APPLIANCE STOPPED</b>	<ol style="list-style-type: none"> <li>1. The appliance can stop due to low voltage. In this situation check the voltage.</li> <li>2. When the oven operating temperature is more than maximum temperature, the oven will get STOP position automatically.</li> </ol>
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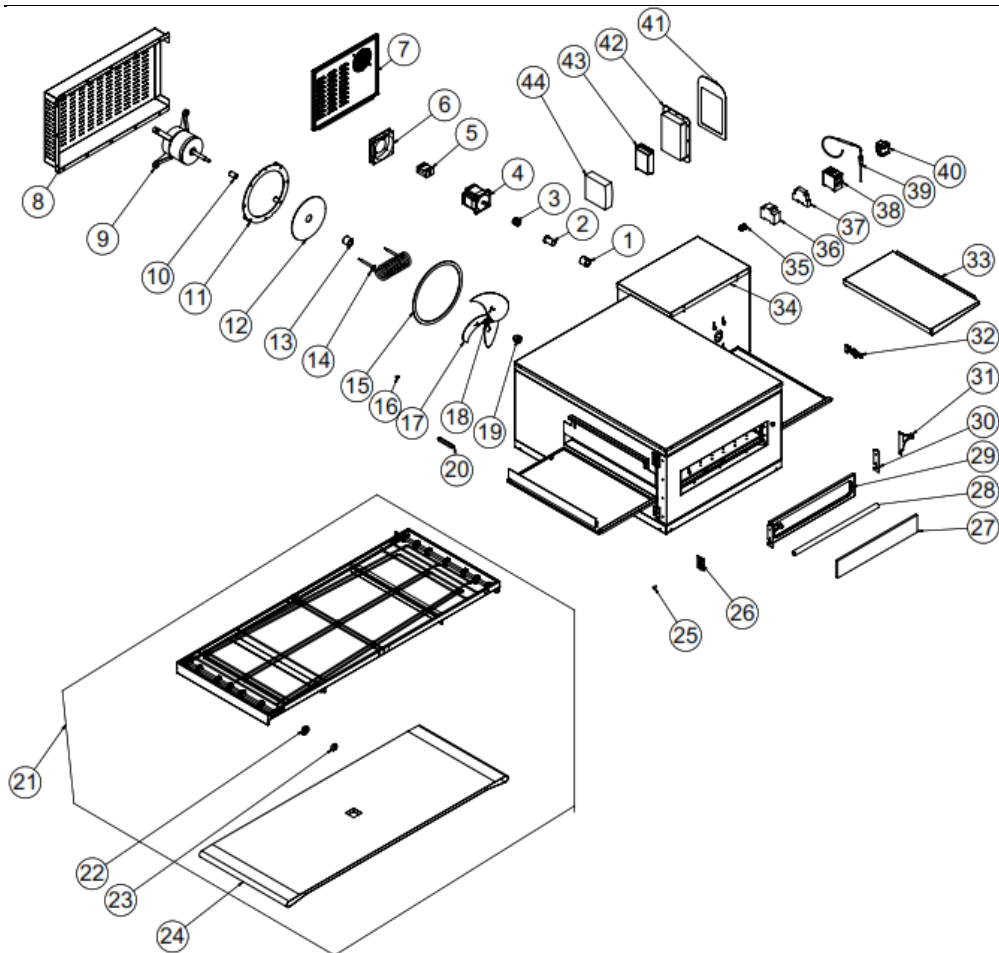
ERR	EXPLANATION	NOTE
<b>E01</b>	It is a fault related to the connection between the display card and the relay card..	Check the connecting cable and connections.
<b>E02</b>	Oven thermocouple failure.	Check the thermocouple and its connection.
<b>E05</b>	There is a malfunction in the sensor that measures the ambient temperature.	Check the ambient sensor on the card.
<b>E06</b>	Determined by the firm.	Currently passive
<b>E07</b>	It is the fault signal coming from the burner.	Reset the burner.

- If cooking at Pizza Ovens (Electric) is not done at suitable quality
- If any function of security doesn't work
  - Do not use the appliance.

**\*If these problems are still going on, contact with our authorized services.**

# ELECTRIC CONVEYOR PIZZA OVENS

## G SPARE PART LIST- EXPLODING DRAWINGS



EMP.50E-1340



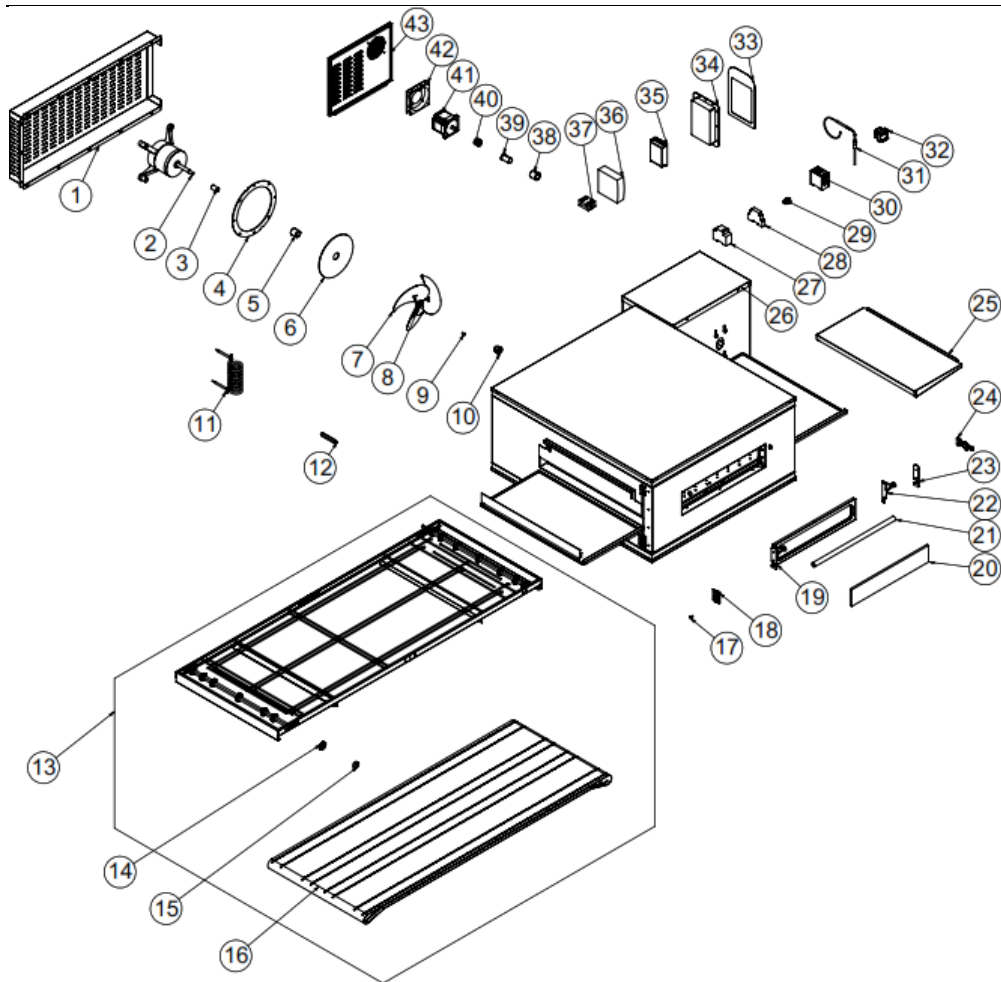
# ELECTRIC CONVEYOR PIZZA OVENS

## G SPARE PART LIST- EXPLODING DRAWINGS

<b>PRODUCT CODE: EMP.50E-1340</b>		
<b>NO</b>	<b>PRODUCT NAME</b>	<b>P.CODE</b>
1	CONVEYOR SHAFT LOCATION	YTL-KNX.EPZ-KS-0031
2	SPRING PART	YTL-KNX.EPZ-KS-0030
3	SPRING Ø 29*1.6	M.YAY-MUH-009
4	86MC45-S 4.5 NM STEP ENGINE	M.ELK-MTR-PZ-001
5	3X50A SSR RELAY	JP.M.ELK-KNT-ROL-010
6	FAN 120*120*38 220V AC	M.ELK-HVL-KFN-004
7	PANEL SHEET	YSC-KNX.EPZ-PN-0557
8	ENGINE SHEET	YSC-KNX.EPZ-PN-0565
9	3000 RPM -250W ENGINE	JP.M.ELK-MTR-FMT-014
10	ENGINE CONNECTION BUSH	YTL-KNX.EPZ-KS-0026
11	FLANGE SHEET	YSC-KNX.EPZ-LZ-0157
12	COVER SHEET	YSC-KNX.GPZ-LZ-0185
13	ENGINE CENTERING BUSH	YTL-KNX.EPZ-KS-0027
14	220V 2400W RESISTANCE	M.ELK-RZS-BRU-PZ4-003
15	FAN CIRCLE BELT	YSC-KNX.EPZ-LZ-0209
16	FAN BUSH	YTL-KNX.GPZ-KS-0021
17	FAN SHEET	YSC-KNX.EPZ-LZ-0185
18	CONEXION SHEET	YSC-KNX.EPZ-LZ-0158
19	FAN BLADE CONNECTION BUSH	YTL-KNX.EPZ-KS-0028
20	FITTING	YTL-KNX.EPZ-KS-0025
21	CONVEYOR	ARA-KNX.EPZ-0055
22	CONVEYOR SHEET	YSC-KNX.EPZ-LZ-0161
23	CONVEYOR SHAFT BUSH	YTL-KNX.GPZ-KS-0011
24	535MM*2.7 MT CONVEYOR BELT	M.AKS-SPT-TEL-018
25	COVER PIN	YTL-KNX.EPZ-KS-0029
26	HINGE	JP.M.AKS-MNT-INX-002
27	489*91*10MM GLASS	M.CAM-TMP-051
28	HANDLE PIPE	YBR-KNX.EPZ-KS-0009
29	COVER SHEET	YSC-KNX.EPZ-LZ-0131
30	HINGE SHEET	YSC-KNX.EPZ-LZ-0160
31	COVER SHEET	YSC-KNX.EPZ-LZ-0138
32	LOCK	JP.M.AKS-KLT-GNL-002
33	CONVEYOR SHEET	YSC-KNX.EPZ-PN-0531
34	CHASSIS	-
35	PG-16 CABLE FITTING	JP.M.ELK-RKR-PLS-001
36	EZ9F43110 10A FUSE	JP.M.ELK-SGR-013
37	8A 230 V AC RELAY	JP.M.ELK-KNT-ROL-001
38	LC1D38M7 CONTACTOR	JP.M.ELK-KNT-KNT-024
39	J TYPE THERMOCULP 15 CM	M.ELK-EDM-JKT-018
40	350 °C LIMITOR	M.ELK-MEK-LMT-014
41	TICKET	M.AKS-ETK-LKS-094
42	ELECTRONIC CARD	M.ELK-BRL-KPFE-001
43	CWD556 STEP MOTOR DRIVE	JP.M.ELK-SRC-005
44	EDR 120-24 POWER SOURCE	JP.M.ELK-EDM-ERK-007

# ELECTRIC CONVEYOR PIZZA OVENS

## G SPARE PART LIST- EXPLODING DRAWINGS



EMP.60E-1530



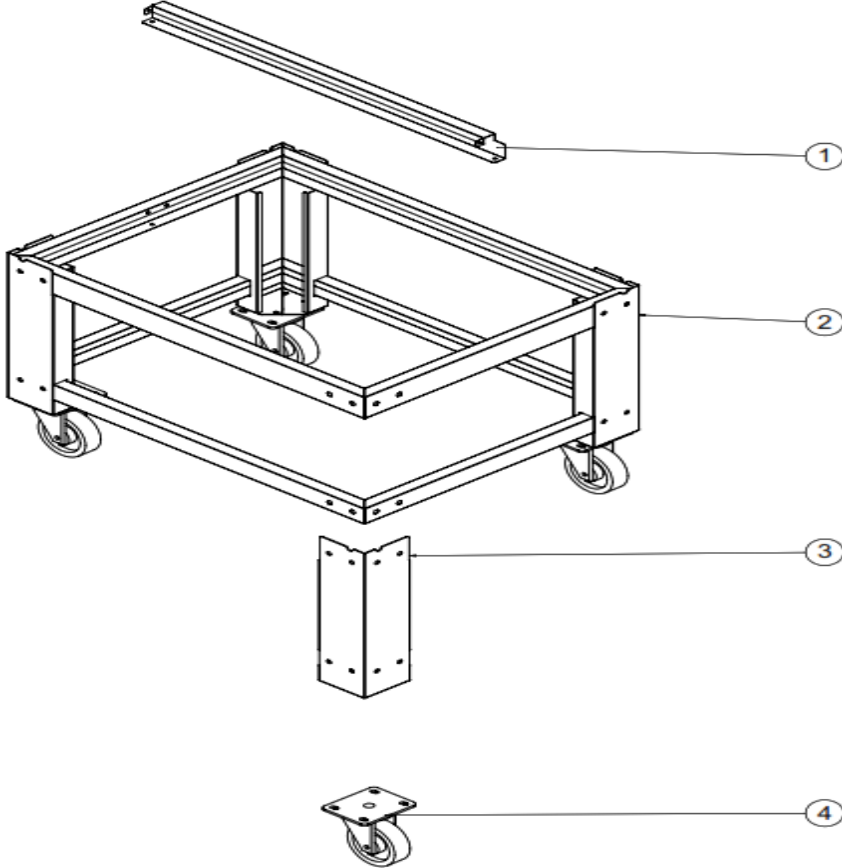
# ELECTRIC CONVEYOR PIZZA OVENS

## G SPARE PART LIST- EXPLODING DRAWINGS

<b>PRODUCT CODE: EMP.60E-1530</b>		
<b>NO</b>	<b>PRODUCT NAME</b>	<b>P.CODE</b>
1	ENGINE SHEET	YSC-KNX.EPZ-PN-0606
2	3000 RPM -250W ENGINE	JP.M.ELK-MTR-FMT-014
3	ENGINE CONNECTION BUSH	YTL-KNX.EPZ-KS-0026
4	FLANGE SHEET	YSC-KNX.EPZ-LZ-0157
5	ENGINE CENTERING BUSH	YTL-KNX.EPZ-KS-0027
6	COVER SHEET	YSC-KNX.EPZ-LZ-0154
7	FAN SHEET	YSC-KNX.EPZ-LZ-0185
8	CONEXION SHEET	YSC-KNX.EPZ-LZ-0158
9	FAN PIN	YTL-KNX.GPZ-KS-0021
10	FAN BLADE CONNECTION BUSH	YTL-KNX.EPZ-KS-0028
11	220V 2400W RESISTANCE	M.ELK-RZS-BRU-PZ4-003
12	FITTING	YTL-KNX.EPZ-KS-0025
13	CONVEYOR	ARA-KNX.EPZ-0056
14	CONVEYOR SHEET	YSC-KNX.GPZ-LZ-0104
15	CONVEYOR SHAFT BUSH	YTL-KNX.GPZ-KS-0011
16	610MM*3,16 MT CONVEYOR BELT	M.AKS-SPT-TEL-019
17	COVER PIN	YTL-KNX.EPZ-KS-0029
18	HINGE	JP.M.AKS-MNT-INX-002
19	COVER SHEET	YSC-KNX.EPZ-LZ-0131
20	489*91*10MM GLASS	M.CAM-TMP-051
21	HANDLE PIPE	YBR-KNX.EPZ-KS-0009
22	COVER SHEET	YSC-KNX.EPZ-LZ-0138
23	HINGE SHEET	YSC-KNX.EPZ-LZ-0160
24	LOCK	JP.M.AKS-KLT-GNL-002
25	CONVEYOR SHEET	YSC-KNX.GPZ-PN-0376
26	CHASSIS	-
27	EZ9F43110 10A FUSE	JP.M.ELK-SGR-013
28	8A 230 V AC RELAY	JP.M.ELK-KNT-ROL-001
29	PG-16 CABLE FITTING	JP.M.ELK-RKR-PLS-001
30	LC1D38M7 CONTACTOR	JP.M.ELK-KNT-KNT-024
31	J TYPE THERMOCULP 15 CM	M.ELK-EDM-JKT-018
32	350 °C LIMITOR	M.ELK-MEK-LMT-014
33	TICKET	M.AKS-ETK-LKS-094
34	ELECTRONIC CARD	M.ELK-BRL-KPFE-001
35	CWD556 STEP MOTOR DRIVE	JP.M.ELK-SRC-005
36	EDR 120-24 POWER SOURCE	JP.M.ELK-EDM-ERK-007
37	3X50A SSR RELAY	JP.M.ELK-KNT-ROL-010
38	CONVEYOR SHAFT LOCATION	YTL-KNX.EPZ-KS-0031
39	SPRING PART	YTL-KNX.EPZ-KS-0030
40	SPRING $\varnothing$ 29*1.6	M.YAY-MUH-009
41	86MC45-S 4.5 NM STEP ENGINE	M.ELK-MTR-PZ-001
42	FAN 120*120*38 220V AC	M.ELK-HVL-KFN-004
43	PANEL SHEET	YSC-KNX.EPZ-PN-0557

# ELECTRIC CONVEYOR PIZZA OVENS

## G SPARE PART LIST- EXPLODING DRAWINGS



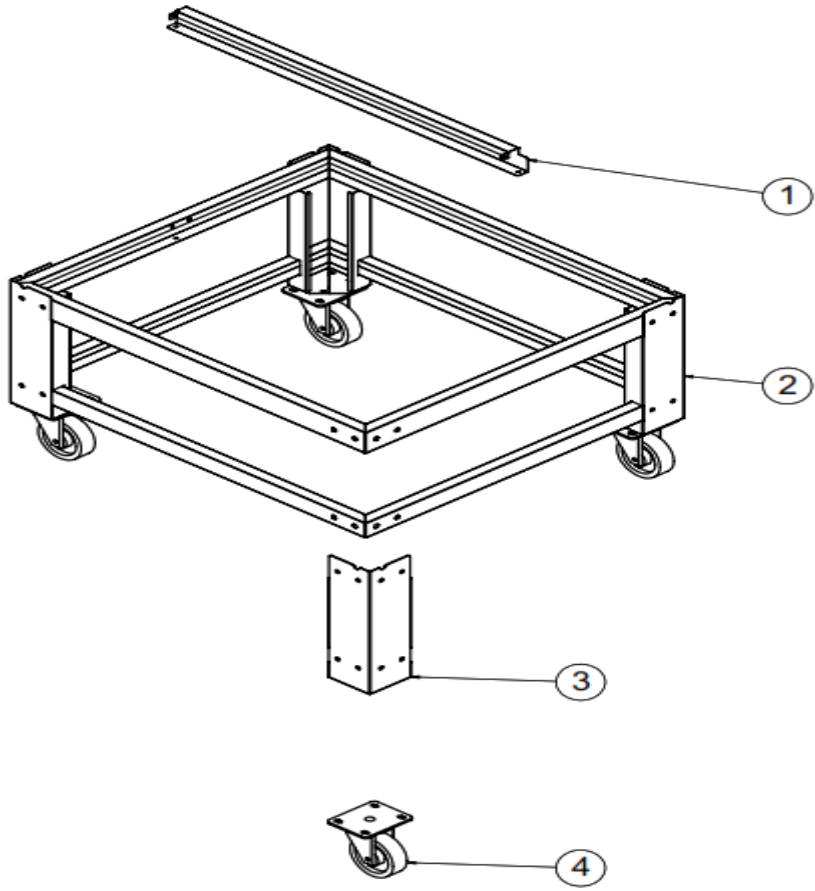
**P.CODE: EMP.50E-1340-AS**

NO	PRODUCT NAME	P.CODE
1	TIE SHEET	YSC-KNX.EPZ-LZ-0166
2	CHASSIS	-
3	CORNER SHEET	YSC-KNX.EPZ-LZ-0163
4	WHEEL WITH BRAKE	JP.M.AKS-TKR-PSF-008



# ELECTRIC CONVEYOR PIZZA OVENS

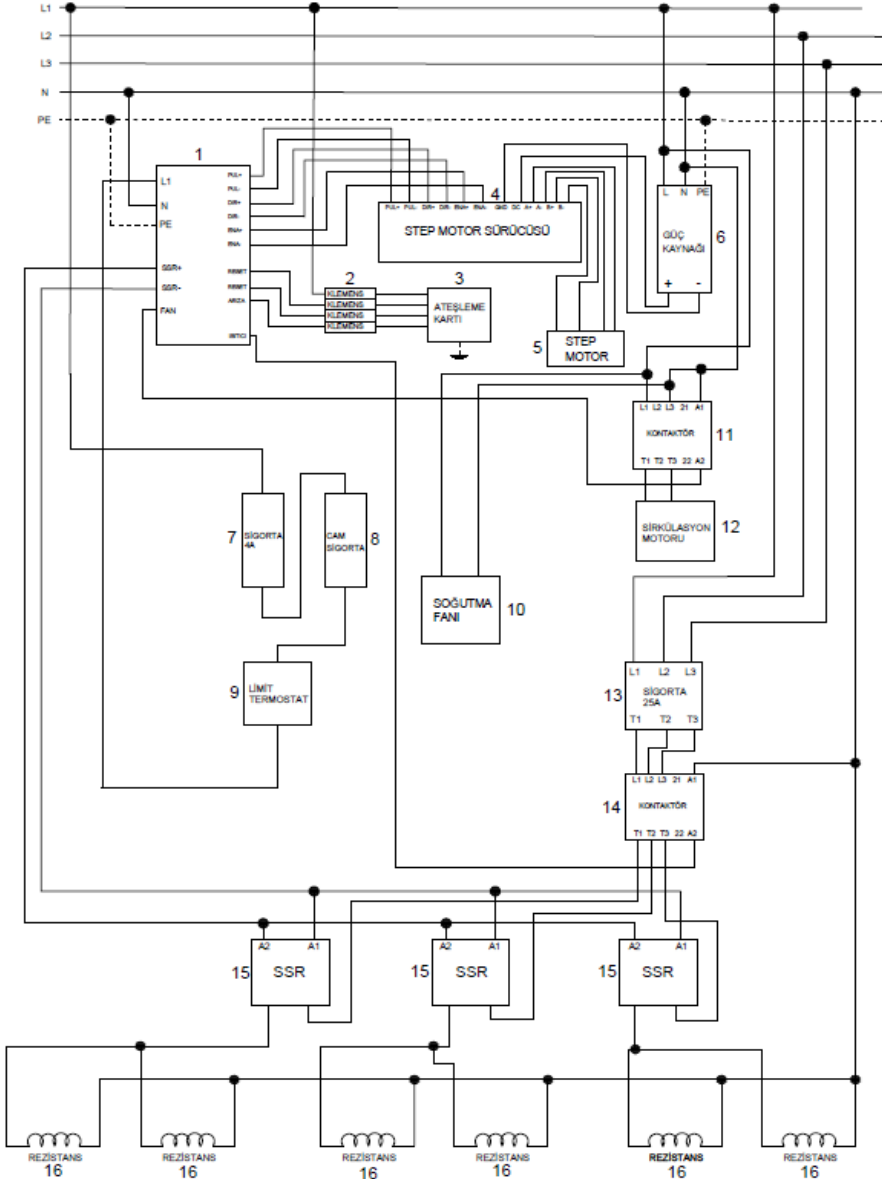
## G SPARE PART LIST- EXPLODING DRAWINGS



P.CODE: EMP.60E-1530-AS		
NO	PRODUCT NAME	P.CODE
1	TIE SHEET	YSC-KNX.GPZ-LZ-0124
2	CHASSIS	-
3	CORNER POLE SHEET	YSC-KNX.GPZ-LZ-0127
4	WHEEL WITH BRAKE	JP.M.AKS-TKR-PSF-008

# ELECTRIC CONVEYOR PIZZA OVENS

## H ELECTRIC CIRCUIT SCHEMA



## ELECTRIC CONVEYOR PIZZA OVENS

1	Digital Display
2	Connector
3	Ignition Card
4	Step Motor Driver
5	Step Motor
6	Power Supply
7	Fuse 4A
8	Glass Fuse
9	Limit Thermostat
10	Cooling fan
11	Contactora
12	Circulation Engine
13	Fuse 25A
14	Contactora
15	SSR
16	Resistans



# ELECTRIC CONVEYOR PIZZA OVENS

## H ELECTRIC CIRCUIT SCHEMA

### PANNEL CONNECTION

