



# GAS CONVEYOR PIZZA OVENS

## CONTENTS

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|          |  |                |
|----------|--|----------------|
| <b>A</b> | <b>GENERAL INFORMATION.....</b>                | <b>Page 2</b>  |
| A1       | PRODUCT DESCRIPTION .....                      | Page 3         |
| A2       | TECHNICAL INFORMATION .....                    | Page 3         |
| A3       | TRANSPORTATION .....                           | Page 4         |
| A4       | UNPACKING .....                                | Page 4         |
| <b>B</b> | <b>INSTALLATION .....</b>                      | <b>Page 4</b>  |
| <b>C</b> | <b>SAFETY INSTRUCTIONS.....</b>                | <b>Page 5</b>  |
| <b>D</b> | <b>OPERATION .....</b>                         | <b>Page 6</b>  |
| <b>E</b> | <b>CLEANING &amp; MAINTENANCE .....</b>        | <b>Page 10</b> |
| <b>F</b> | <b>TROUBLESHOOTING .....</b>                   | <b>Page 11</b> |
| <b>G</b> | <b>INJECTOR CHANGE AND GAS SETTING .....</b>   | <b>Page 13</b> |
| <b>H</b> | <b>GAS CONNECTION IMAGES .....</b>             | <b>Page 14</b> |
| <b>I</b> | <b>SPARE PART LIST- EXPLODING DRAWING.....</b> | <b>Page 15</b> |
| <b>J</b> | <b>ELECTRIC CIRCUIT SCHEMA .....</b>           | <b>Page 18</b> |

## 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.

# GAS CONVEYOR PIZZA OVENS

## A1 PRODUCT DESCRIPTION

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

| Product Code | Dimensions (mm) | Weight (kg) | Packaging Dimensions (mm) |
|--------------|-----------------|-------------|---------------------------|
| EMP.50G-1340 | 1710x1075x575   | 141         | 1770x1155x755             |
| EMP.60G-1530 | 1965x1185x575   | 200         |                           |

## A2 TECHNICAL INFORMATION

| PRODUCT CODE                     | EMP.50G-1340 | EMP.60G-1530 |
|----------------------------------|--------------|--------------|
| BAND DIMENSIONS (mm)             | 535 x 1357   | 610 x 1575   |
| GAS POWER LPG (KW)               | 18           | 18           |
| GAS POWER NG (KW)                | 18           | 18           |
| ELECTRIC POWER (KW)              | 2            | 2            |
| OPERATING VOLTAGE (V)            | 220          | 220          |
| GAS CONSUMPTION (NG)             | 1,90 m3/h    | 1,90 m3/h    |
| GAS CONSUMPTION (LPG)            | 1,41 kg/h    | 1,41 kg/h    |
| OPERATING PRESSURE (mbar)        | 21           | 21           |
| FEEDING CABLE (mm <sup>2</sup> ) | 3x1,5        | 3x1,5        |

### 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 Gas Fitment must be done by authorized person.

\*The area where the appliance is must have enough ventilation and vent-hole.

\*The appliance must be connected correctly according to local and national gas standards of your country.

\*The appliance gas entrances are indicated with "G" label on the body.



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.

\*Connection to gas fitment must be done with suitable diameter metal flex pipe and spheric valve. The spheric valve must be immobilized to a place that is far away from heat and accessible during the danger. After gas entrance connection done, gas leakages must be checked.












\*According to the datas on appliance information plate, gas and pressure must be adjusted. If the gas type that is adjusted is not the suitable with gas type that is at installation place, apply the instructions that is about adjustment of different gas type (**Event :G**)

\*For easy cleaning and maintenance of the appliance, there must be at least 50 cm spaces both right and left side of the appliance.

# GAS 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.
-  \*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.
-  \*Do not open the oven lid when the cooking compartment is hot.
-  \*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.
-  \*If there is gas leakage where the appliance is, do not fire absolutely and do not use electric.
-  \*Definitely do not allow to check the sealing with flame.
-  \*The chimney hood must be installed to the oven as it covers over the oven completely. The chimney hood pipes can be used without fan till maximum 3 metres. If the chimney hood pipe distance is more than 3 metres, the fan must be used.



# GAS CONVEYOR PIZZA OVENS

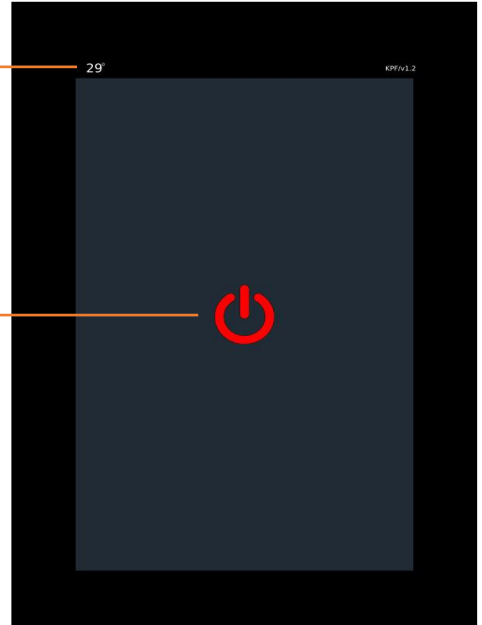
## D OPERATION

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\* Control Panel:  
OFF MODE SCREEN

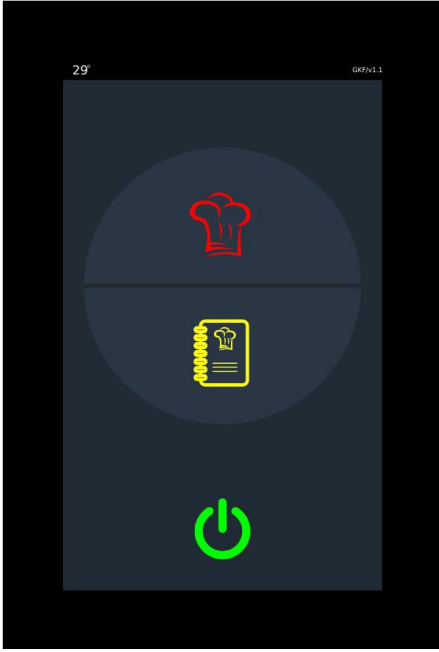
AMBIENT  
TEMPERATURE

PANEL ON / OFF



# GAS CONVEYOR PIZZA OVENS

**\*Use of  
MAIN MENU**



## MANUEL COOKING



If you want to cook manually, click here.

## RECIPE



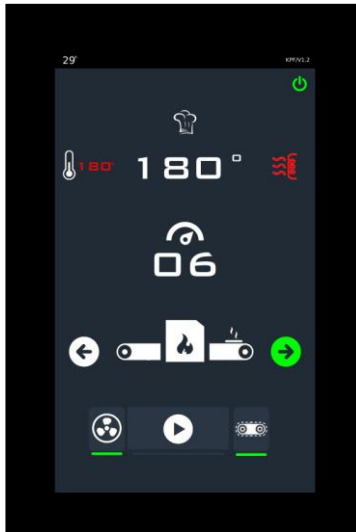
If you want to cook a recipe or create a recipe, click here.

## ON / OFF BUTTONU



Click here to turn the device on or off.

## 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

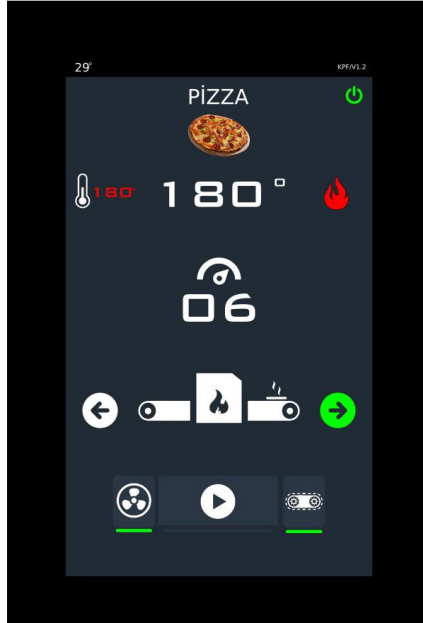


Conveyor operation can be started and stopped by clicking the button in the figure.

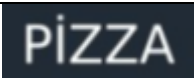


# GAS CONVEYOR PIZZA OVENS

## RECIPT COOKING SCREEN



### RECIPT NAME



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

### RECIPT IMAGE



Recipe photo can be edited by clicking here.

## **E      CLEANING & MAINTENANCE**

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

- Be sure that gas and electric connections are off 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 use pressure water or vapor during the cleaning.
- 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.
- Check the cooking stones in periodic times. Change the broken and deformed stones.
- Check the gas connection hoses in periodic time. If there is slit, hole..etc, change the hoses.
- Ventilate the area where the appliance is in periodic times.



# GAS CONVEYOR PIZZA OVENS

## F TROUBLESHOOTING

|                             |  |
|-----------------------------|--|
| <b>DEVICE DOES NOT WORK</b> | <ol style="list-style-type: none"> <li>1. Check if the gas connection of the device has been made.</li> <li>2. If the hoses with gas inlet leak gas due to tears, holes, etc., the device will not work..</li> <li>3. Check the electrical connection.</li> <li>4. Check if the fuse is open</li> </ol>  |
| <b>DOESN'T COOK WELL</b>    | <ol style="list-style-type: none"> <li>1. Check if it is operated with correct gas setting.</li> <li>2. Check the temperature setting..</li> </ol>   |
| <b>DEVICE STOPPED</b>       | <ol style="list-style-type: none"> <li>1. When the oven operating temperature exceeds the maximum degree, the oven automatically switches to "Stop" position.</li> <li>2. In case of gas leakage, if there is a solenoid gas shut-off alarm in the environment, the gas flow is stopped and the device does not operate. Ventilate the environment with air vents.</li> <li>3. Check the burner</li> </ol> |

| 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 (Gas) 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.**

## G INJECTOR CHANGE AND GAS SETTING

### PIZZA OVENS (GAS ) BURNER-INJECTOR CHANGE CHART

| NG / LPG |     | EMP.50G-1340 |           | EMP.60G-1530 |           |           |
|----------|-----|--------------|-----------|--------------|-----------|-----------|
|          |     | Ø mm         | X         | Ø mm         | X         |           |
| 2        | G20 | <u>3</u>     | <u>1x</u> | <u>3,5</u>   | <u>1x</u> |           |
|          | G25 | <u>3</u>     | <u>1x</u> | <u>3,5</u>   | <u>1x</u> |           |
| 3        | G30 | 30 mbar      | <u>2</u>  | <u>1x</u>    | <u>2</u>  | <u>1x</u> |
|          |     | 50 mbar      | <u>2</u>  | <u>1x</u>    | <u>2</u>  | <u>1x</u> |
|          | G31 | 37 mbar      | <u>2</u>  | <u>1x</u>    | <u>2</u>  | <u>1x</u> |
|          |     | 50 mbar      | <u>2</u>  | <u>1x</u>    | <u>2</u>  | <u>1x</u> |

#### Change of the burner injector

1. The oven must be dispatched from the factory as it works with NG. The injectors of the ovens that will be worked with LPG must be changed by authorized service according to datas on the chart.
2. Increase the gas by turning yellow part on the gas block. If it is turned (-) direction, the gas is reduced. (Image 1)

# GAS CONVEYOR PIZZA OVENS

## H GAS CONNECTION IMAGES

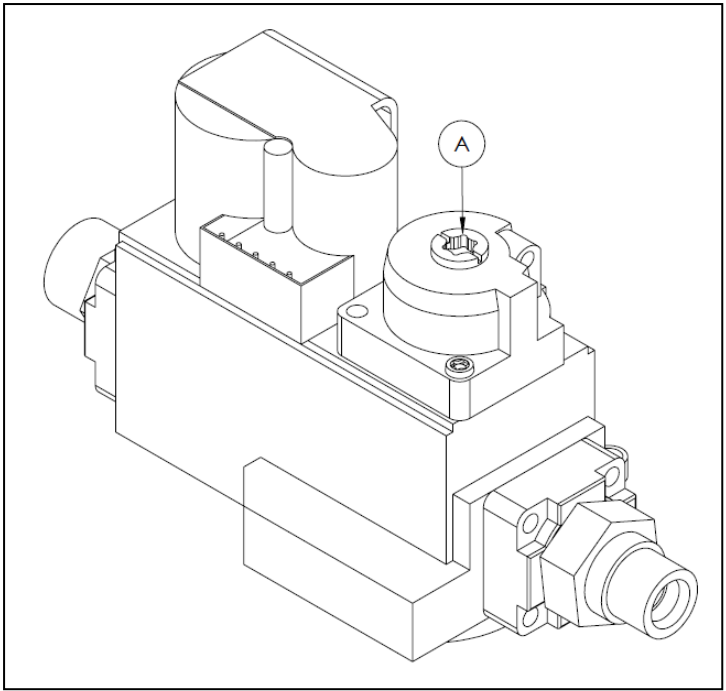


Image 1



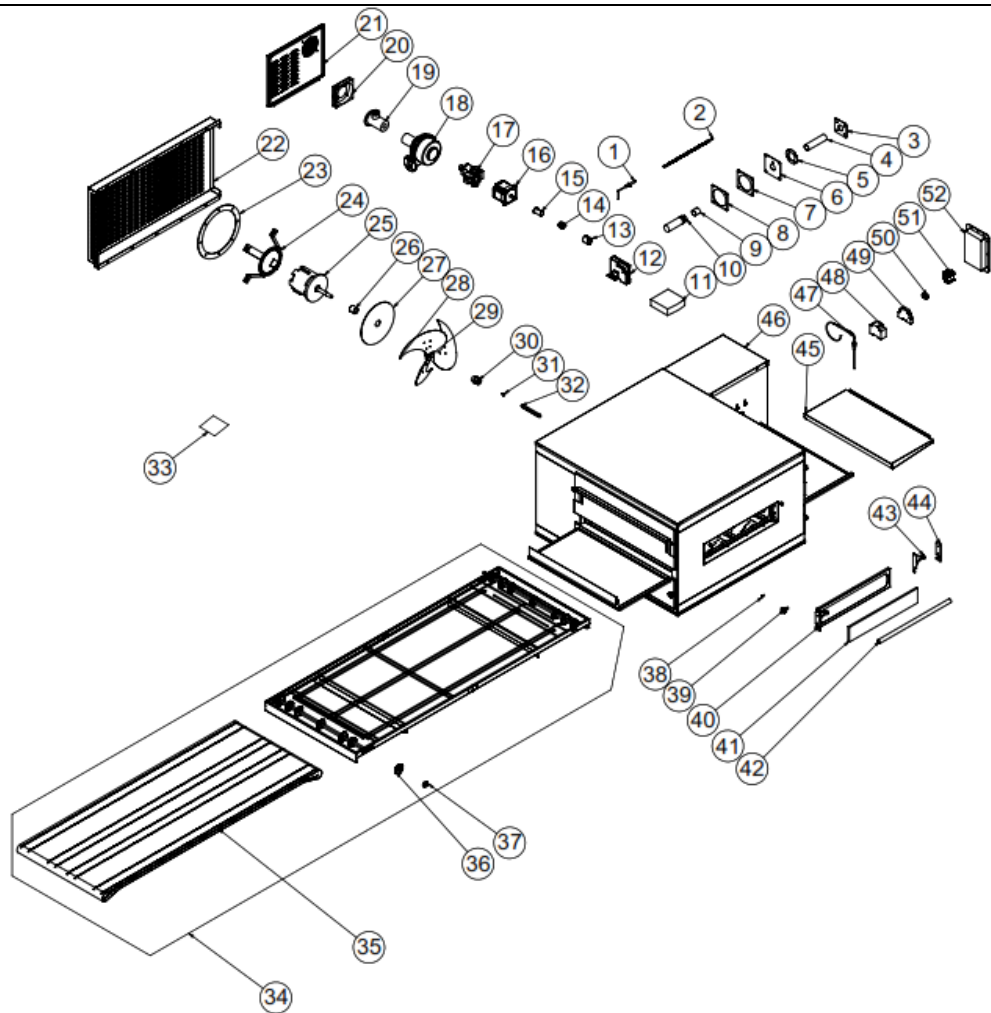


# GAS CONVEYOR PIZZA OVENS

## I SPARE PART LIST-EXPLODING DRAWING

| PRODUCT CODE: EMP.50G-1340 |  |                      |
|----------------------------|--|----------------------|
| NO                         | PRODUCT NAME                                     | P.CODE               |
| 1                          | 8A 230 V AC RELAY                                | JP.M.ELK-KNT-ROL-001 |
| 2                          | J TYPE THERMOCULP 15 CM                          | M.ELK-FDM-JKT-018    |
| 3                          | IGNITION PLUG                                    | M.GAZ-CKM-BUJI-001   |
| 4                          | PG-11 CABLE FITTING                              | M.FLK-RKR-PLS-003    |
| 5                          | 350 °C LIMITOR                                   | M.FLK-MEK-LMT-014    |
| 6                          | FDR 120-24 POWER SOURCE                          | JP.M.ELK-FDM-ERK-007 |
| 7                          | IGNITION BOARD S4965V3075B                       | M.GAZ-BLK-HNW-014    |
| 8                          | SPRING Ø 29*1.6                                  | M.YAY-MUH-009        |
| 9                          | CONVEYOR SHAFT LOCATION                          | YTL-KNX.EPZ-KS-0031  |
| 10                         | SPRING PART                                      | YTL-KNX.EPZ-KS-0030  |
| 11                         | 86MC45-S 4.5 NM STEP ENGINE                      | M.FLK-MTR-PZ-001     |
| 12                         | GAS VALVE VK4115V2012B                           | M.GAZ-BLK-HNW-016    |
| 13                         | 230V-50HZ 80W FAN                                | M.GAZ-BLK-HNW-019    |
| 14                         | MANIFOLD   | M.GAZ-BLK-HNW-017    |
| 15                         | FAN 120*120*38 220V AC                           | M.ELK-HVL-KFN-004    |
| 16                         | PANEL SHEET                                      | YSC-KNX.EPZ-PN-0557  |
| 17                         | FITTING FITTING                                  | YTL-KNX.GPZ-KS-0007  |
| 18                         | FAN PIN  | YTL-KNX.GPZ-KS-0021  |
| 19                         | FAN BUSH   | YTL-KNX.GPZ-KS-0019  |
| 20                         | CONEXION SHEET                                   | YSC-KNX.GPZ-LZ-0103  |
| 21                         | FAN SHEET  | YSC-KNX.GPZ-LZ-0151  |
| 22                         | COVER SHEET                                      | YSC-KNX.GPZ-LZ-0098  |
| 23                         | ENGINE CENTERING BUSH                            | YTL-KNX.EPZ-KS-0027  |
| 24                         | 1079M4152 1079*V220-240V 50*60HZ V200/280 ENGINE | M.ELK-MTR-FMT-015    |
| 25                         | CONEXION SHEET                                   | YSC-KNX.GPZ-LZ-0102  |
| 26                         | FLANGE SHEET                                     | YSC-KNX.GPZ-LZ-0101  |
| 27                         | COVER SHEET                                      | YSC-KNX.GPZ-PN-0418  |
| 28                         | 90MM*90MM*6MM GLASS                              | M.CAM-TMP-002        |
| 29                         | 3/4- 3/4 30 CM GAS FLEX                          | M.GAZ-TES-SPR-026    |
| 30                         | CONVEYOR   | ARA-KNX.GPZ-0011     |
| 31                         | 535MM*2.73 MT CONVEYOR BELT                      | M.AKS-SPT-TEL-020    |
| 32                         | CONVEYOR SHAFT BUSH                              | YTL-KNX.GPZ-KS-0011  |
| 33                         | CONVEYOR SHEET                                   | YSC-KNX.GPZ-LZ-0104  |
| 34                         | CHASSIS  | -                    |
| 35                         | COVER PIN  | YTL-KNX.EPZ-KS-0029  |
| 36                         | 6*25 HANDLE                                      | M.AKS-KLP-BKL-012    |
| 37                         | COVER SHEET                                      | YSC-KNX.EPZ-LZ-0130  |
| 38                         | 489*91*10MM GLASS                                | M.CAM-TMP-051        |
| 39                         | HANDLE PIPE                                      | YBR-KNX.EPZ-KS-0009  |
| 40                         | HINGE SHEET                                      | YSC-KNX.EPZ-LZ-0160  |
| 41                         | COVER SHEET                                      | YSC-KNX.EPZ-LZ-0138  |
| 42                         | CONVEYOR SHEET                                   | YSC-KNX.EPZ-PN-0531  |
| 43                         | Ø 36-27 KW NOZZLE                                | M.GAZ-BRL-NZI-003    |
| 44                         | MASON 3/4  | M.MEK-TES-SYH-001    |
| 45                         | FLANGE SHEET                                     | YSC-KNX.GPZ-PN-0390  |
| 46                         | GASKET   | M.CNT-PLS-KLN-003    |
| 47                         | FLANGE SHEET                                     | YSC-KNX.GPZ-LZ-0110  |
| 48                         | BURNER PIPE 32*2 130MM                           | YBR-KNX.GPZ-KS-0008  |
| 49                         | GASKET   | M.CNT-PLS-KLN-001    |
| 50                         | CONEXION SHEET                                   | YSC-KNX.GPZ-LZ-0112  |
| 51                         | F79F43110 10A FUSE                               | JP.M.FLK-SGR-013     |
| 52                         | ELECTRONIC CARD                                  | M.FLK-BRL-KPEG-002   |

## I SPARE PART LIST-EXPLODING DRAWING



EMP.60G-1530



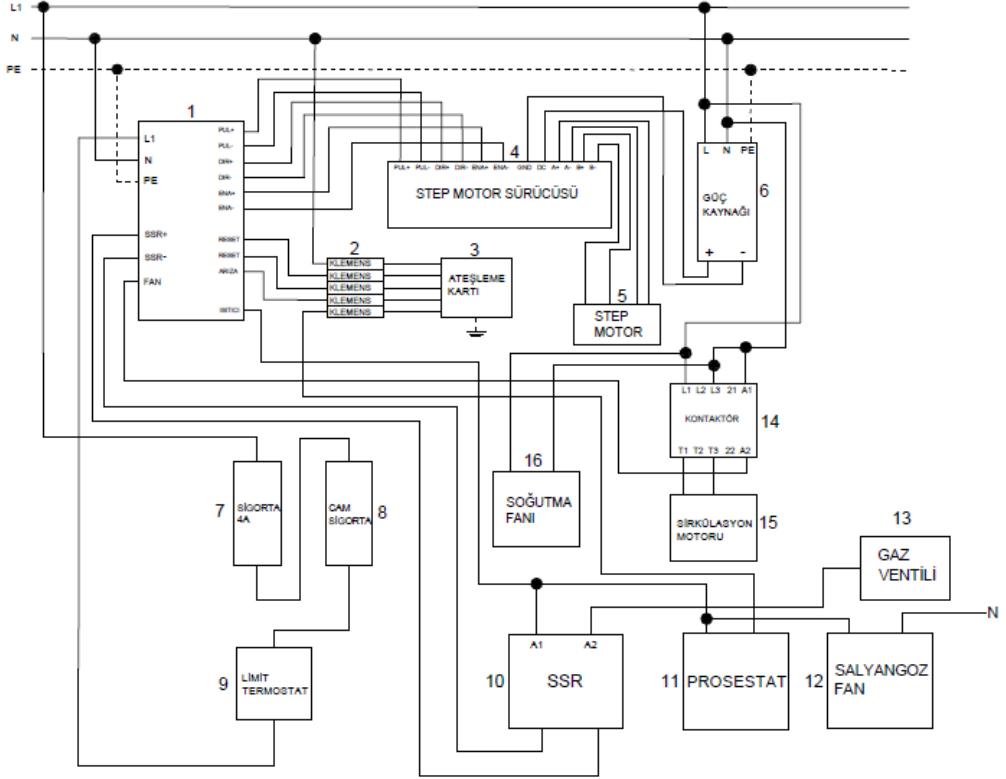


# GAS CONVEYOR PIZZA OVENS

## I SPARE PART LIST-EXPLODING DRAWING

| PRODUCT CODE: FMP.60G-1530 |  |                      |
|----------------------------|--|----------------------|
| NO                         | PRODUCT NAME                                     | P CODE               |
| 1                          | IGNITION PLUG                                    | M.GAZ-CKM-BUJI-001   |
| 2                          | 3/4- 3/4 30 CM GAS FLEX                          | M.GAZ-TES-SPR-026    |
| 3                          | CONEXION SHEET                                   | YSC-KNX.GPZ-LZ-0112  |
| 4                          | BURNER PIPE 32*2 130MM                           | YBR-KNX.GPZ-KS-0008  |
| 5                          | GASKET   | M.CNT-PLS-KLN-001    |
| 6                          | FLANGE SHEET                                     | YSC-KNX.GPZ-LZ-0110  |
| 7                          | GASKET   | M.CNT-PLS-KLN-003    |
| 8                          | FLANGE SHEET                                     | YSC-KNX.GPZ-PN-0390  |
| 9                          | MASON 3/4  | M.MEK-TES-SYH-001    |
| 10                         | Ø 36-27 KW NOZZLE                                | M.GAZ-BRI-NZL-003    |
| 11                         | FDR 120-24 POWER SOURCE                          | JP.M.ELK-EDM-ERK-007 |
| 12                         | IGNITION BOARD S4965V3075B                       | M.GAZ-BLK-HNW-014    |
| 13                         | CONVEYOR SHAFT LOCATION                          | YTL-KNX.EPZ-KS-0031  |
| 14                         | SPRING Ø 29*1.6                                  | M.YAY-MUH-009        |
| 15                         | SPRING PART                                      | YTL-KNX.EPZ-KS-0030  |
| 16                         | 86MC45-S 4.5 NM STEP ENGINE                      | M.ELK-MTR-PZ-001     |
| 17                         | GAS VALVE VK4115V2012B                           | M.GAZ-BLK-HNW-016    |
| 18                         | 230V-50HZ 80W FAN                                | M.GAZ-BLK-HNW-019    |
| 19                         | MANIFOLD   | M.GAZ-BLK-HNW-017    |
| 20                         | FAN 120*120*38 220V AC                           | M.ELK-HVL-KFN-004    |
| 21                         | PANEL SHEET                                      | YSC-KNX.EPZ-PN-0557  |
| 22                         | COVER SHEET                                      | YSC-KNX.GPZ-PN-0383  |
| 23                         | FLANGE SHEET                                     | YSC-KNX.GPZ-LZ-0101  |
| 24                         | CONEXION SHEET                                   | YSC-KNX.GPZ-LZ-0102  |
| 25                         | 1079M4152 1079*V220-240V 50*60HZ V200/280 ENGINE | M.ELK-MTR-FMT-015    |
| 26                         | ENGINE CENTERING BUSH                            | YTL-KNX.EPZ-KS-0027  |
| 27                         | COVER SHEET                                      | YSC-KNX.GPZ-LZ-0184  |
| 28                         | FAN SHEET  | YSC-KNX.GPZ-LZ-0151  |
| 29                         | CONEXION SHEET                                   | YSC-KNX.GPZ-LZ-0103  |
| 30                         | FAN BUSH   | YTL-KNX.GPZ-KS-0019  |
| 31                         | FAN PIN  | YTL-KNX.GPZ-KS-0021  |
| 32                         | FITTING FITTING                                  | YTL-KNX.GPZ-KS-0007  |
| 33                         | 90MM*90MM*6MM GLASS                              | M.CAM-TMP-002        |
| 34                         | CONVEYOR   | ARA-KNX.GPZ-0012     |
| 35                         | 610MM*3.21 MT CONVEYOR BELT                      | M.AKS-SPT-TEL-021    |
| 36                         | CONVEYOR SHEET                                   | YSC-KNX.GPZ-LZ-0104  |
| 37                         | CONVEYOR SHAFT BUSH                              | YTL-KNX.GPZ-KS-0011  |
| 38                         | COVER PIN  | YTL-KNX.EPZ-KS-0029  |
| 39                         | 6*25 HANDLE                                      | M.AKS-KLP-BKI-012    |
| 40                         | COVER SHEET                                      | YSC-KNX.GPZ-LZ-0131  |
| 41                         | 489*91*10MM GLASS                                | M.CAM-TMP-051        |
| 42                         | HANDLE PIPE                                      | YBR-KNX.EPZ-KS-0009  |
| 43                         | COVER SHEET                                      | YSC-KNX.GPZ-LZ-0138  |
| 44                         | HINGE SHEET                                      | YSC-KNX.GPZ-LZ-0160  |
| 45                         | CONVEYOR SHEET                                   | YSC-KNX.GPZ-PN-0376  |
| 46                         | CHASSIS  | -                    |
| 47                         | J TYPE THERMOGULP 15 CM                          | M.ELK-EDM-JKT-018    |
| 48                         | FZ9F43110 10A FUSE                               | JP.M.ELK-SGR-013     |
| 49                         | 8A 230 V AC RELAY                                | JP.M.ELK-KNT-ROI-001 |
| 50                         | PG-11 CABLE FITTING                              | M.ELK-RKR-PLS-003    |
| 51                         | 350 °C LIMITOR                                   | M.ELK-MEK-1MT-014    |
| 52                         | ELECTRONIC CARD                                  | M.ELK-BRI-KPEG-002   |

## J ELECTRIC CIRCUIT SCHEMA



|   |                   |    |                    |
|---|-------------------|----|--------------------|
| 1 | Digital indicator | 9  | Limit Termostat    |
| 2 | terminal          | 10 | SSR                |
| 3 | Ignition Card     | 11 | Prosestat          |
| 4 | Step Motor Driver | 12 | Snail Fan          |
| 5 | Step Motor        | 13 | Gas Valve          |
| 6 | Power Supply      | 14 | Contactor          |
| 7 | Fuse 4 A          | 15 | Circulation Engine |
| 8 | Glass Fuse        | 16 | Cooling fan        |



**J ELECTRIC CIRCUIT SCHEMA**

**PANNEL CONNECTION**

