

CONVECTION OVEN (ELECTRICAL)

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A GENERAL INFORMATION

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.

CONVECTION OVEN (ELECTRICAL)

A1 PRODUCT DESCRIPTION

*The Professional Convection Ovens ,that provides high efficiency has been designed to be used in industrial kitchen.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.EKF-6	800x855x721	106	830x890x730

A2 TECHNICAL INFORMATION

Product Code	Capacity	Electric Inlet (V)	Cable (mm ²)	Power (KW)	Fuse (A)
EMP.EKF-6	6 ad.GN 1/1	400	5x2,5	10	32

A3 TRANSPORTATION

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

A4 UNPACKING

*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

*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. There must be clean water inlet and waste water outlet. Water inlet hose must be connected to the oven. Water outlet must be connected to waste water outlet. The appliance should be operated under the chimney hood.

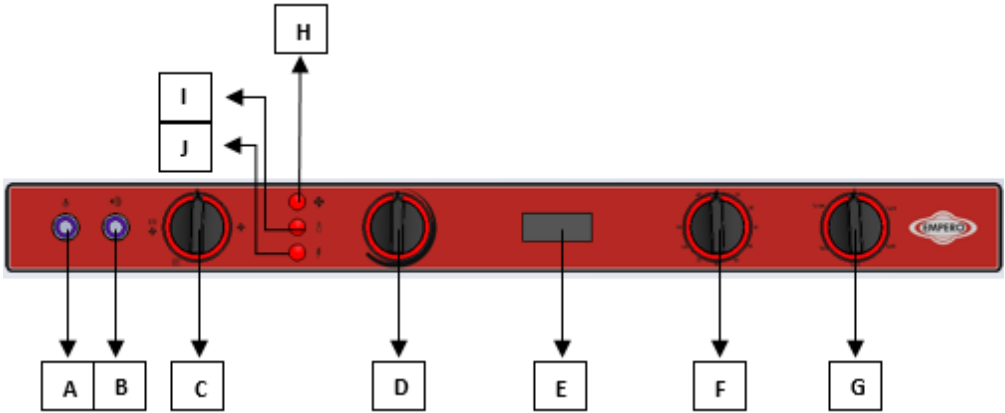
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C SAFETY INSTRUCTIONS

-  *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

*Control Panel;



A : ON/OFF button

B : LAMP BUTTON

C : STAGE CHARTER

* FAN STAGE

* FAN COOKING STAGE

* FAN STEAM COOKING

D : INDICATOR SET POT

E : HEAT TIME (INDICATOR)

F : TIMER (MACHINE MIN SETTING)

G : STEAM REGULATOR BUTTON

* 20% 40% 60% 80% 100% TO THE STAGE, THE STEP IS STEAMED.

H: FAN SIGNAL LAMP

I: RESISTANCE SIGNAL LAMP

J: ENERGY SIGNAL LAMP

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*Operating;

- Connect the appliance to a clean water source , then open the tap.
- Connect the plug to the electricity,then press the(energy inlet) button , then (ON) button.
- There may be smell and smoke in the first time of installation , because the material inside are heating for the first time , so , adjust the temperature 240 °C and let it work for 30 minutes while it's empty .
- For better cooking, keep the oven on 60 °C for 5-10 minutes before inserting anything inside .
- According to type of product that will be cooked make time settings by using up down arrows and check from time indicator.
- The appliance spreads the temperature homogeneous with a fan that can turn both sides.
- Then insert the product tray into the oven.
- The vapor can be given after 150 °C by pressing steaming button , and see that "steaming signal lamp " is on.
- In order to see the product during the cooking without opening the lid,press inner lighting button.
- When you finish cooking open the lid and take the ready product.
- When you finish using the oven , press-OFF-button.

E CLEANING & MAINTENANCE

➤ 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. Waste water will flow through waster water outlet after cleaning.
- In order to clean oven glasses, open the lid's inner glass. For this unlock the mechanism at top and bottom.
- 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.

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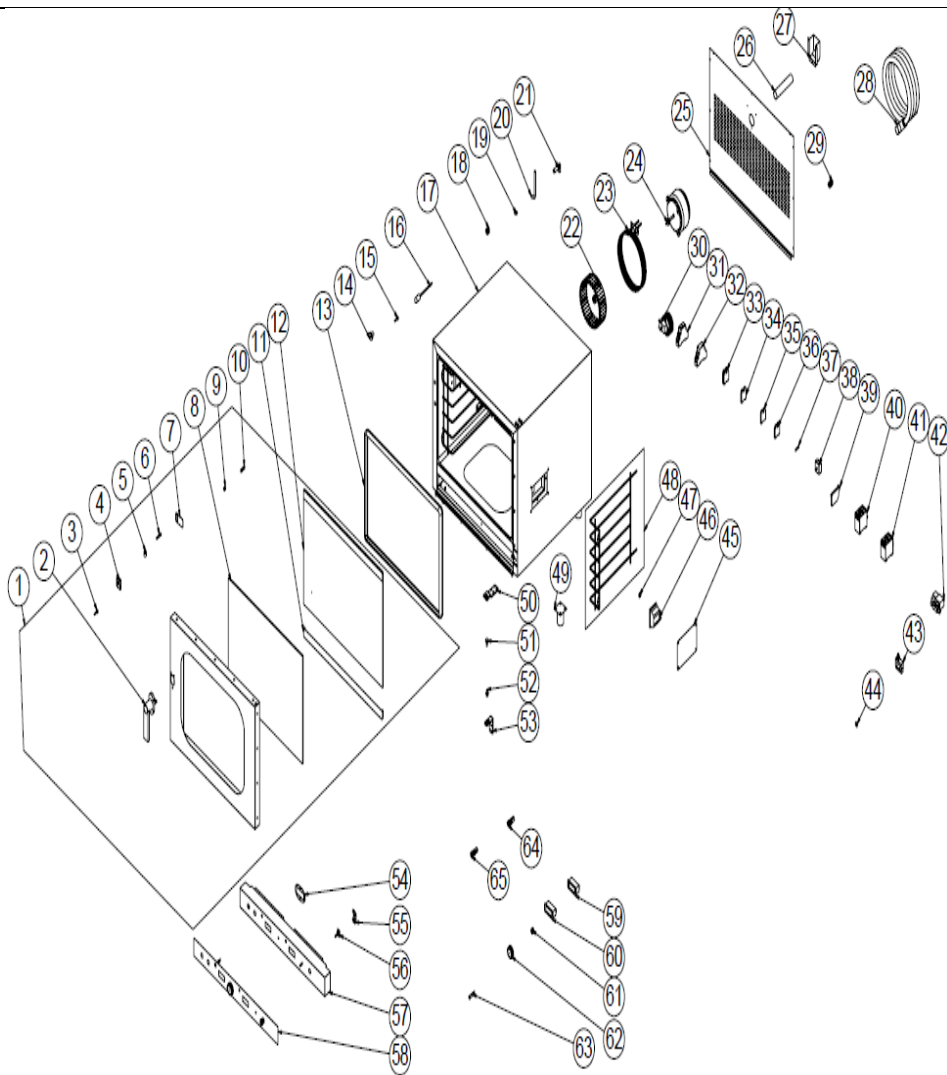
F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	<ol style="list-style-type: none">1. Check if the appliance is plugged in.2. Check the electrical connections and voltage.3. Check if the fuse is on or off.4. Check the oven's lid.
THE APPLIANCE DOESN'T COOK WELL	<ol style="list-style-type: none">1. Check the heat settings.2. Check the water connection if the injection system doesn't operate.3. If there is not homogen heat distribution,check the fan.
THE APPLIANCE STOPPED	<ol style="list-style-type: none">1. The appliance can stop due to low voltage.In this situation check the voltage.2. When the oven operating temperature is more than maximum temperature,the oven will get STOP position automatically.
<ul style="list-style-type: none">• If cooking at Convection Ovens (Electric) is not done at suitable quality• If any function of security doesn't work<ul style="list-style-type: none">➤ Do not use the appliance.	

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

CONVECTION OVEN (ELECTRICAL)

G SPARE PART LIST- EXPLODING DRAWINGS



CONVECTION OVEN (ELECTRICAL)

G SPARE PART LIST- EXPLODING DRAWINGS

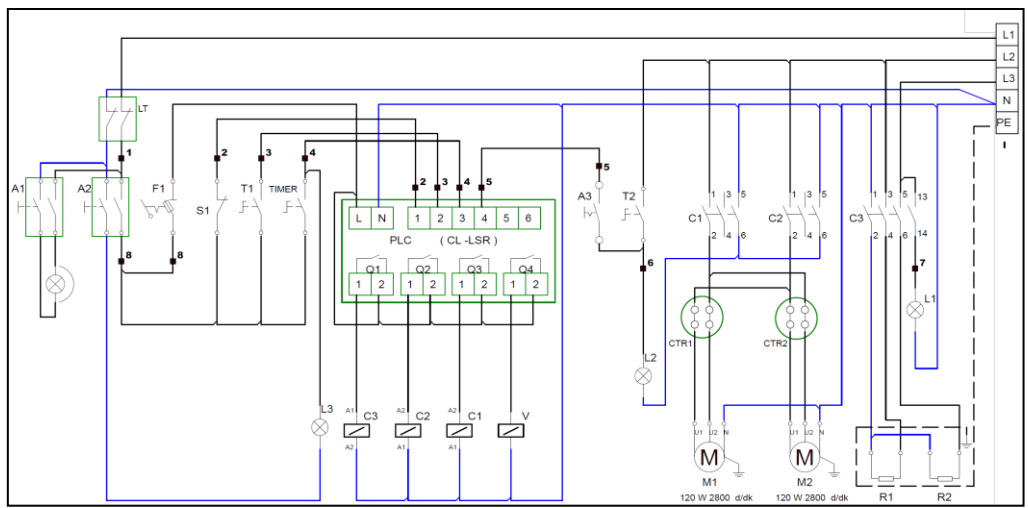
PRODUCT CODE: EMP.EKF-6		
NO	PRODUCT NAME	P.CODE
1	COVER	ARA-KNX.KFR-0005
2	HANDLE AND LOCK SET	M.AKS-KLP-KPK-001
3	SHELF HANGER PIN	YTL-KNX.KFR-FS-0003
4	HINGE	JP.M.AKS-MNT-INX-001
5	LID FITTING	YTL-KNX.KFR-KS-0039
6	GLASS OPEN PIN	YTL-KNX.KFR-KS-0045
7	GLASS HOLDER	YSC-KNX.KFR-LZ-0130
8	512MM*745MM*6 MM CAM	M.CAM-BTMP-004
9	Ø 12 STRAP PIECES	M.PLS-SLK-002
10	INNER GLASS OPEN SPRING	M.YAY-KNV-001
11	GLASS SHAFT	YSC-KNX.KFR-LZ-0046
12	480MM*700MM *6 MM GLASS	M.CAM-TMP-019
13	GASKET	M.CNT-KFR-006
14	CONNECTION SCREW	YTL-KNX.KFR-KS-0023
15	BUSH	M.GAZ-TES-SZD-001
16	J TYPE THERMOCOUPLE 10 CM	M.ELK-EDM-JKT-019
17	CHASSIS	-
18	REDUCTION BRASS 3/4-1/2	M.GAZ-PLT-PLC-006
19	NOZZLE	M.AKS-NZL-SRI-001
20	WATER PIPE Ø 10*1 CR-Ni 260 MM	YBR-KNX.KFR-KS-0047
21	HOSE KIT	M.MEK-TES-HRT-009
22	200*50 FAN	M.FAN-PTS-200*50-001
23	230 V 4500 W 4.5 KW RESISTANCE	M.ELK-RZS-BRU-KFR-005
24	HZ50-60 RPM 2800/3450C/C MT ENGINE	M.ELK-MTR-FMT-002
25	BACK SHEET METAL	YSC-KNX.KFR-PN-0029
26	DRAIN PIPE	YBR-KNX.KFR-KS-0028
27	CHIMNEY SHEET	YSC-KNX.KFR-PN-0028
28	1.5 METER HOSE	M.MEK-TES-HRT-006
29	PG-16 CABLE FITTING	JP.M.ELK-RKR-PLS-001
30	110 °C THERMOSTAT	JP.M.ELK-MEK-TRM1-019

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31	TIMING RELAY	JP.M.ELK-KNT-ROL-005
32	TIMING RELAY	JP.M.ELK-KNT-ROL-006
33	AVK 6 TERMINAL	JP.M.ELK-KLM-040
34	AVK 6 TERMINAL	JP.M.ELK-KLM-008
35	AVK4 TERMINAL	JP.M.ELK-KLM-021
36	TERMINAL	JP.M.ELK-KLM-024
37	GLASS FUSE 2A	JP.M.ELK-SGR-010
38	360°C LIMITOR	JP.M.ELK-MEK-LMT-004
39	TERMINAL 6.3A	JP.M.ELK-KLM-041
40	LC1K0901M7 CONTACTOR	JP.M.ELK-KNT-KNT-020
41	LC1D09M7 CONTACTOR	JP.M.ELK-KNT-KNT-027
42	SOLENOID VALVE 230VAC 1/4 T-GM	M.ELK-SLN-MTL-001
43	CZ-7310 SWITCH	M.ELK-SWC-MINI-001
44	GASKET	M.PLS-SLK-003
45	LAMP COVER	YSC-KNX.KFR-PN-0302
46	LAMP	JP.M.ELK-LMB-AMP-002
47	SILICON	M.PLS-SLK-007
48	SHELF	ARA-KNX.KFR-0044
49	ROLLER FOOT	JP.M.AKS-AYK-NKL-001
50	JOINT RESISTANCE	YSC-KNX.KFR-LZ-0026
51	TOP HINGE PIN	YTL-KNX.KFR-KS-0016
52	BOTTOM HINGE PIN	YTL-KNX.KFR-KS-0017
53	CONEXION SHEET	YSC-KNX.KFR-LZ-0034
54	THERMOSTAT CONNECTION SHEET METAL	YSC-KNX.SPOE-LZ-0090
55	SHEET METAL	YSC-KNX.SPO-LZ-0193
56	ENCODER	JP.M.ELK-EDM-DGT-010
57	PANEL SHEET	YSC-KNX.KFR-LZ-0231
58	TICKET	M.AKS-ETK-LKS-085
59	DIGITAL THERMOSTAT	JP.M.ELK-EDM-DGT-001
60	DIGITAL TIMER 230V	M.ELK-EDM-DGT-012
61	BUTTON SOCKET	M.AKS-DGM-SKT-004
62	BUTTON	JP.M.AKS-DGM-MUH-005
63	SIGNAL LAMP	M.ELK-LMB-SNY-002
64	BUTTON	JP.M.ELK-SLT-BTL-003
65	BUTTON	M.ELK-SLT-BTL-011

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H ELECTRIC CIRCUIT SCHEMA



A1	Large lighted 0-1 inner lighting switch
A2	Control panel ON/OFF switch
A3	Vapor switch
C1.C2	Fan motor contactor 230V
C3	Heater resistance contactor 230V
V	Vapor valve 230V
CTR1.CTR2	Condenser
M1.M2	Inner air circulation fan motor 120W 2800d/dk 230V
L1	Thermostat signal lamp
L2	Vapor signal lamp
L3	Timer signal lamp
T1	Thermostat 50-250°C
T2	Thermostat 50-400°C
LT	Limit thermostat 320°C
R1.R2	Heater resistance 3000W 230V
S1	Door switch