

# CONVECTION ROTARY OVEN (GAS)

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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.

## CONVECTION ROTARY OVEN (GAS)

### A1 PRODUCT DESCRIPTION

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\*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.GDKF-10	990x1160x2254	427	1320x1060x1390
EMP.GDKF-10-B	990x1160x2254	427	1320x1060x1390

### A2 TECHNICAL INFORMATION

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CODE	EMP.GDKF-10	EMP.GDKF-10-B
CAPACITY	10 – 40x60	10 – 40x60
POWER (KW)	46,43	46,43
OPERATING VOLTAGE (V)	220	220
GAS CONSUMPTION (NG)	4,9 m <sup>3</sup> /h	4,9 m <sup>3</sup> /h
GAS CONSUMPTION (LPG)	3,65 kg/h	3,65 kg/h

### 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. 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.

## CONVECTION ROTARY OVEN (GAS)

### C SAFETY INSTRUCTIONS

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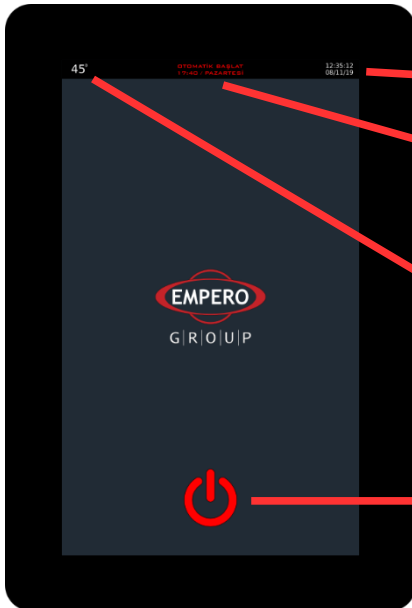
-  \*Do not use the appliance in insufficient lighted place.
-  \*Do not touch the moving attachments while the appliance operates.
-  \*Do not install the appliance in the presence of flammable or explosive materials. The distance between oven surface and flammable material must be minimum 10 cm.
-  \*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

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\*Control Panel:

### OFF MOD SCREEN



CLOCK / DATE

AUTOMATIC STARTING  
WARNING

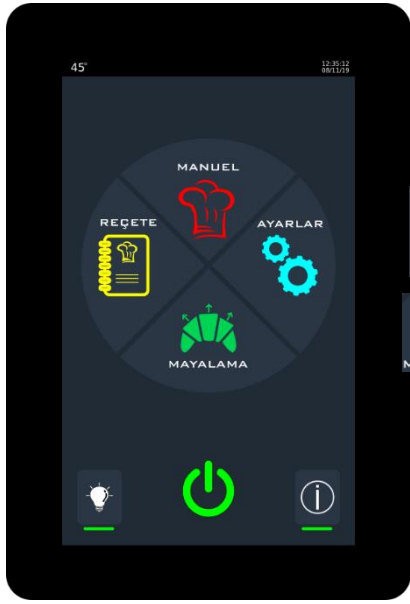
If any of the autostarts are active, it is shown here. If there is more than one automatic opening, the next start time is shown.

AMBIENT  
TEMPERATURE

PANEL ON / OFF

# CONVECTION ROTARY OVEN (GAS)

## 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 company can

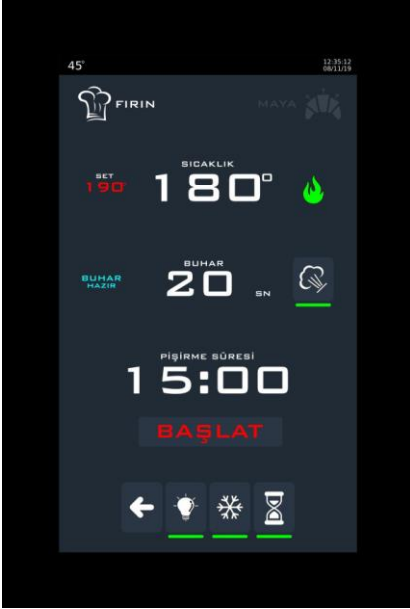


information and installation about the manufacturer be accessed by clicking here



### LAMP 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.

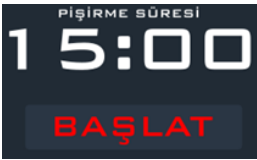
**TEMPERATURE**

Oven 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.

**BACK BUTTON**

Exit button from manual cooking.

**COOLING BUTTON:**

Turns the fan on when the door is open. When the furnace reaches parametric temperature, cooling is turned off.

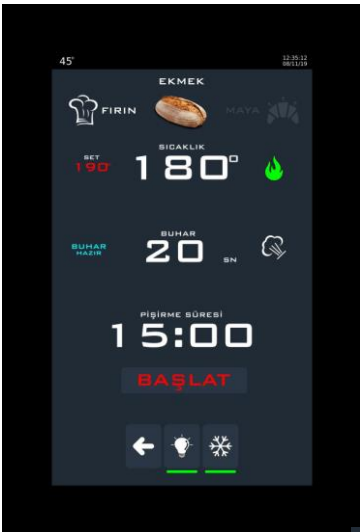
**TIME START BUTTON**

**It is a time start and end button**



# CONVECTION ROTARY OVEN (GAS)

## RECIPE COOKING SCREEN



### EKMEK

#### RECIPE NAME

The recipe name can be changed by clicking here.



#### RECIPE PHOTO



#### Oven Selected

Click to switch from the fermentation screen to the oven screen.



#### Fermentation Selected

Click to switch from the oven screen to the fermentation screen.

### TEMPERATURE

The temperature value of the set here.



selected step or preheating is



### COOKING TIME

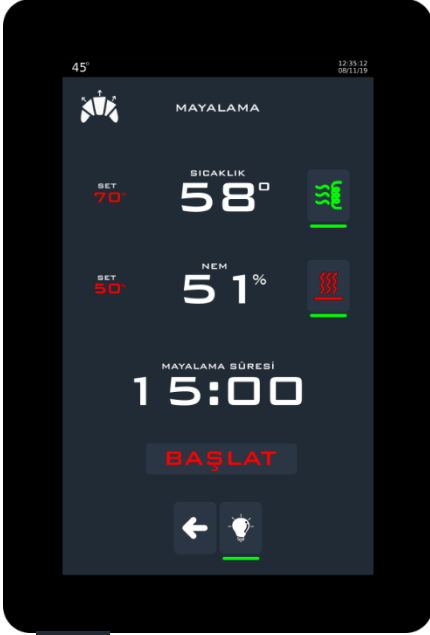
Cooking time can be set and started here. At the end of this period, the alarm is activated and the expiration warning is displayed on the screen. At the end of the time, the countdown can be continued with additional time if desired.



### STEAM

The amount of steam and the steam status are shown here. Steaming is started with the steam button on the right.

Steaming will not start if steam is not ready.

**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.

# CONVECTION ROTARY OVEN (GAS)

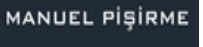
## OTOMATIC START SCREEN

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

### 01-) 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.

### 02-) 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.

### 03-) 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.

### 04-) 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.

### 05-) BUTTON SOUND

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

### 06-) ALARM

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.

### 07-) LANGUAGE

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

## CONVECTION ROTARY OVEN (GAS)

### **08-) CODE**

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

### **09-) 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.

### **10-) 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.

### **11-) MAXIMUM SET TIME**

The countdown times on the device can be set up to the time set here. This parameter can be adjusted between 0 and 999 minutes.

### **12-) COOLANT TEMPERATURE**

After the cooler has been activated, after the oven temperature reaches the temperature set here, cooling will be disabled.

### **13-) FAN DIRECTION**

Single or bidirectional operation of the fan can be adjusted here.

### **14-) FAN RIGHT TIME (sec)**

It is the time of turning right from the moment the fan is active. At the end of this period, the fan becomes passive and starts to wait to turn in the other direction. This parameter can be adjusted between 5 and 999 seconds.

### **15-) FAN LEFT TIME (sec)**

It is the left rotation time from the moment the fan is active. At the end of this period, the fan becomes passive and starts to wait to return to the other direction. This parameter can be adjusted between 5 and 999 seconds.

### **16-) FAN WAITING TIME (sec)**

It is the time the fan waits before changing direction. The purpose of the waiting period is to prevent the fan from being damaged while changing its direction. This parameter can be adjusted between 1 and 99 seconds.

### **17-) ASPIRATOR TIME (sec)**

If this parameter is not selected from zero, after the fan is activated, it runs for the time set here **and** becomes passive.

### **18-) ROTARY TABLE**

The rotary table function can be turned on and off with this parameter.

### **19-) ROTARY DIRECTION**

Unidirectional or bidirectional operation of the turntable can be set here.

### **20-) ROTARY TABLE RIGHT TIME (min)**

It is the time to turn right from the moment the turntable is active. At the end of this period, the turntable becomes passive and starts to wait to turn in the other direction. This parameter can be set between 1 and 999 minutes.

### **21-) ROTARY TABLE LEFT TIME (min)**

It is the time to turn left from the moment the turntable is active. At the end of this period, the turntable becomes passive and starts to wait to turn in the other direction. This parameter can be set between 1 and 999 minutes.

## CONVECTION ROTARY OVEN (GAS)

### **22-) WAITING TIME FOR ROTARY TABLE (sec)**

It is the time the fan waits before changing direction. The purpose of the waiting period is to prevent the fan from being damaged while changing its direction. This parameter can be adjusted between 1 and 99 seconds.

### **23-) ROTARY TABLE SENSOR**

If this parameter is active (ON), the turntable continues to rotate when the door is opened until it sees the position sensor and stops when it sees the sensor. If the position sensor is not used, this parameter is switched off. In this case, the turntable stops when the door is opened and it can be moved manually with the button.

### **24-) ELECTRIC / GAS**

The heating system of the oven should be set as ELECTRIC or GAS from here.

### **25-) HEATING HYSTERESIS**

As soon as the instantaneous temperature value reaches the set value, the heater switches to passive mode. According to the set value of the heater, how many degrees Celsius the heater will be active again is adjusted here. 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 mode. After a while, the instantaneous temperature value starts to decrease. As soon as the instantaneous temperature value drops below  $250 - 2 = 248$  ° C, that is, when it is 247 ° C, the heater becomes active again and tries to bring the temperature value to 250 ° C.

### **26-) OVEN TEMPERATURE MAXIMUM SET**

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

### **27-) BURNER RESET PERIOD**

When the furnace heating system is GASED, if a burner failure occurs, the burner must be reset by clicking the "RESET" button. When we click on the "RESET" button, the "BURNER RESET" output on the relay card becomes active for the time set here, and at the end of the time it becomes passive again. This parameter can be adjusted between 1 and 99 seconds.

### **28-) LEGGING**

If this parameter is activated, all units related to fermentation are removed from the screens and their outputs remain inactive.

### **29-) FLANGING SENSOR**

Yeast sensor can be set as "THERMOCOUPLE" or "MOISTURE SENSOR" with this parameter. If the fermentation sensor "THERMOCOUPLE" is selected, only temperature control is performed in fermentation, if the fermentation sensor "MOISTURE SENSOR" is selected, TEMPERATURE and MOISTURE control is made in the brewing.

### **30-) FERTILIZER LAMP**

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

### **31-) HOPPER FILLING TIME (sec)**

It is the maximum filling time of the chamber in the fermentation section. If the reservoir does not fill in the time set here, it is considered to be a malfunction and a malfunction occurs on the screen.

## **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. 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.
- ◆ These parts ; 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.
- ◆ 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 use.

# CONVECTION ROTARY OVEN (GAS)

## F TROUBLESHOOTING

### POSSIBLE FAULTS

FAULT	EXPLANATION	NOT
E01 - CONNECTION FAULT	It is a malfunction related to the connection between the video card and the relay card.	Check the connection cable and its connections..
E02 - TC1 FAULT	Oven thermocouple failure.	Check the thermocouple and its connection.
E03 -		
E04 - TC3 FAULT	Fermenting thermocouple is a malfunction	Check the thermocouple and its connection
E05 - MEDIA SENSOR FAULT	There is a malfunction in the sensor measuring the ambient temperature	Check the ambient sensor on the card.
E06 - GENERAL FAULT	It is determined by the company.	NOW PASSIVE
E07 - BURNER FAULT	Malfunction from burner is the signal.	Reset the burner.
E08 - SENSOR FAULT	It is a brewing sensor failure.	Check the proofer.
E09 - HOPPER FILLING FAULT	The fermentation chamber could not be filled .	Check the tank and water connection.

- ◆ If cooking at Convection 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.**

## CONVECTION ROTARY OVEN (GAS)

**G INJECTOR CHANGE AND GAS SETTING****OVEN BURNER-INJECTOR CHANGE CHART**

Gas Group	Gas		GDKF-10/10B
			Injector → mm
2	G20		1,8
	G25		1,8
3	G30	30 mbar	1,2
		50 mbar	1,2
	G31	37 mbar	1,2
		50 mbar	1,2

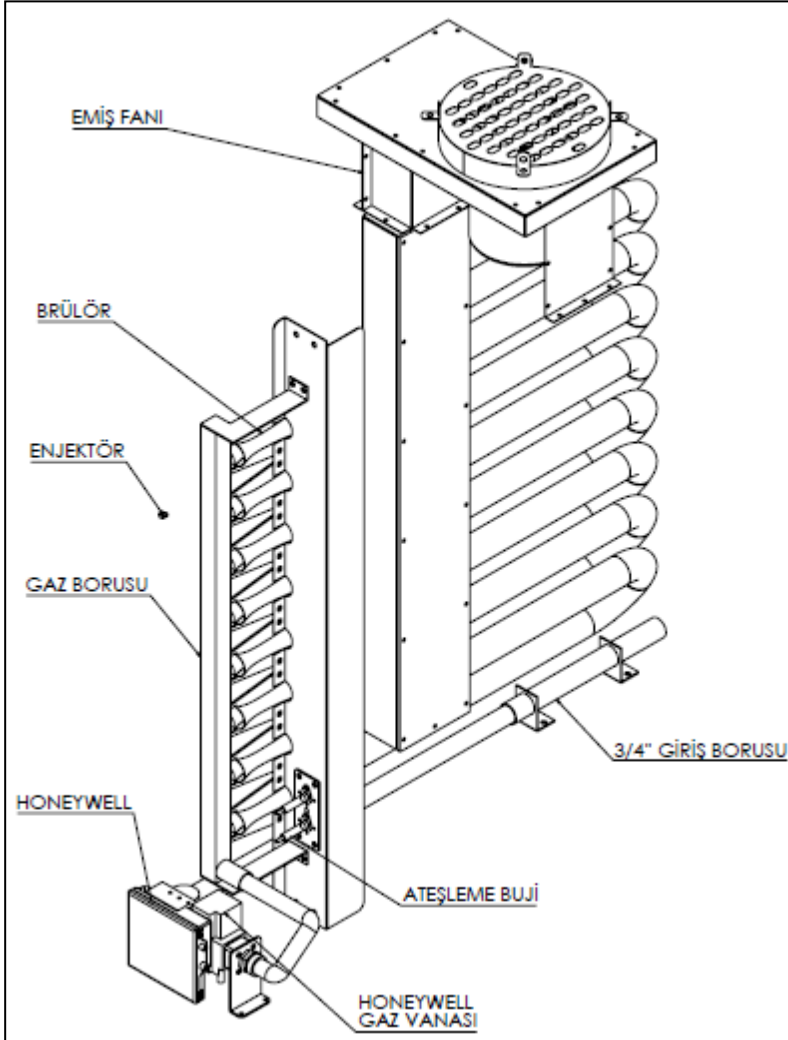
**Change of Burner Injector;**

1. Gas block that is connected to gas inlet is connected with spiral connection hose (Image1)
2. Honeywell gas block connected to gas storage with injector. (Image 1)
3. The burner is connected to the oven chamber with 3 screws. (Image 1)
4. Change the oven injector according to injector that is suitable to gas type and datas at the chart.



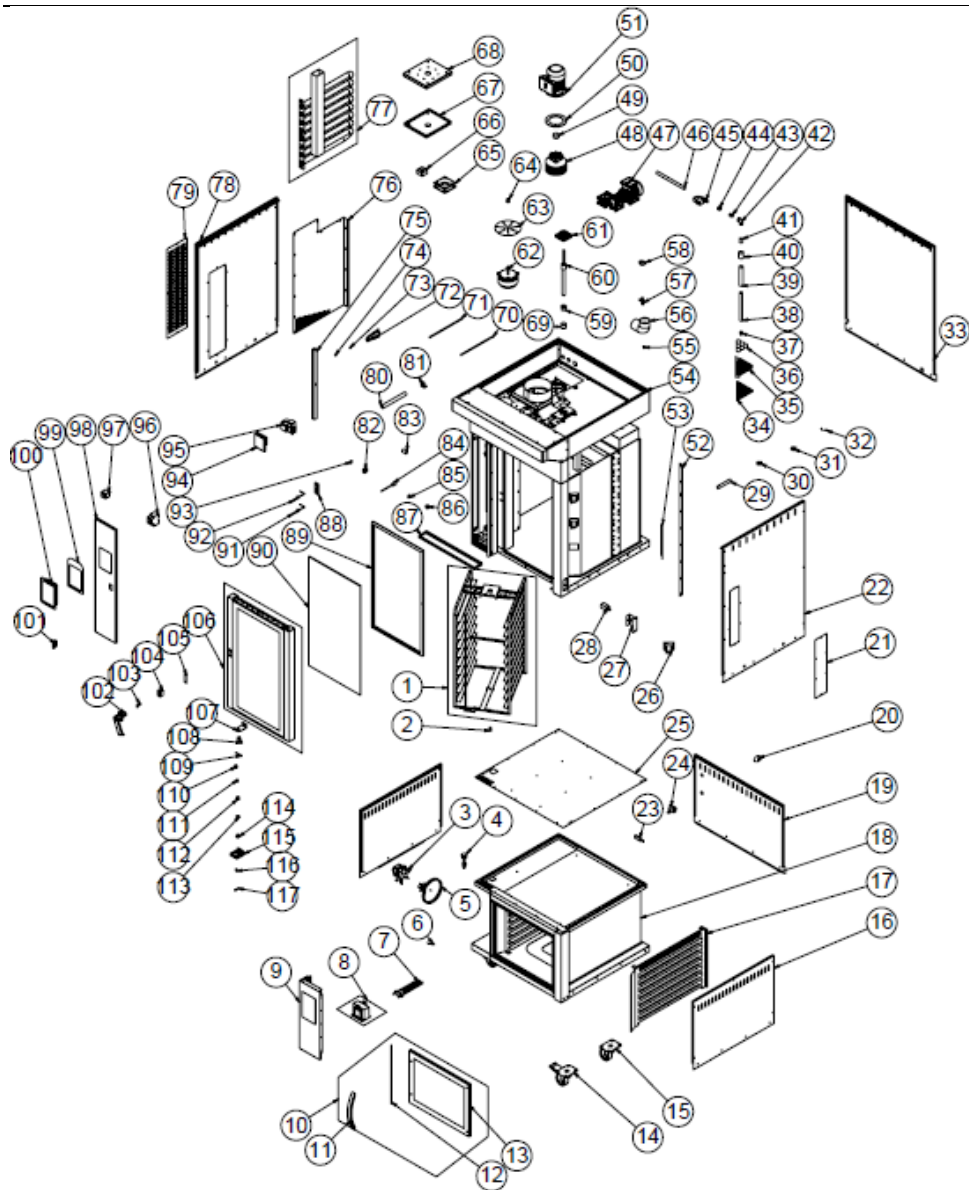
# CONVECTION ROTARY OVEN (GAS)

## H GAS CONNECTION IMAGES



# CONVECTION ROTARY OVEN (GAS)

## I SPARE PART LIST- EXPLODING DRAWINGS



# CONVECTION ROTARY OVEN (GAS)

## I SPARE PART LIST- EXPLODING DRAWINGS

PRODUC CODE: EMP.GDKF-10/10B		
NO	PRODUCT NAME	P.CODE
1	SHELF	ARA-KNX.KFR-0036
2	LOWER CENTERING PIN	YTL-KNX.KFR-KS-0073
3	FAN MOTOR	M.ELK-MTR-FMT-004
4	WATER LEVEL FLOAT	M.TES-SMD-001
5	1500W-220V RESISTANCE	M.ELK-RZS-BRU-KFR-011
6	CENSOR	M.ELK-EDM-ETR-004
7	2000W-220V RESISTANCE	M.ELK-RZS-BRU-KFR-012
8	ELECTRIC PANEL	M.ELK-AKE-GDKF-001
9	FRONT PANEL LEATHER	YSC-KNX.KFR-LZ-0322
10	COVER	ARA-KNX.KFR-0031
11	HANDLE-310 MM	M.AKS-KLP-END-001
12	COVER SHAFT	YTL-KNX.KFR-KS-0067
13	647*485*6MM GLASS	M.CAM-BTMP-009
14	DRUNK WHEEL	JP.M.AKS-TKR-PSF-005
15	DRUNK WHEEL	JP.M.AKS-TKR-PS-004
16	SIDE SHEET	YSC-KNX.KFR-PN-0582
17	SHELF SHEET METAL	YSC-KNX.KFR-LZ-0318
18	CHASSIS	-
19	BACK SHEET METAL	YSC-KNX.KFR-PN-0583
20	32*2MM ELBOW	M.MEK-TES-INX-005
21	COVER SHEET	YSC-KNX.KFR-PN-0548
22	SIDE BODY SHEET	YSC-KNX.KFR-PN-0544
23	1/2 FILTER	M.MEK-TES-FLT-001
24	VALVE ES180/88 0.02/1MPA 0.2/10 BAR 50-60HZ	M.TES-SU-VTL-001
25	TOP SHEET	YSC-KNX.KFR-PN-0585
26	LAMP	JP.M.ELK-LMB-AMP-002
27	CONEXION SHEET	YSC-KNX.KFR-LZ-0271
28	16 AC 240V 1-6KW SWITCH	M.ELK-SWC-EMAS-003
29	DRAIN PIPE	YBR-KNX.KFR-KS-0039
30	PG-16 CABLE FITTING	JP.M.ELK-RKR-PLS-001
31	PG-11 CABLE FITTING	M.ELK-RKR-PLS-003
32	CENSOR	M.ELK-SNS-EDKF-001
33	REAR BODY SHEET	YSC-KNX.KFR-PN-0620
34	FILTER SHEET	YSC-KNX.KFR-PN-0591
35	DRINKER SHEET METAL	YSC-KNX.KFR-LZ-0308
36	BALL Ø31.75mm	M.MUH-022

## CONVECTION ROTARY OVEN (GAS)

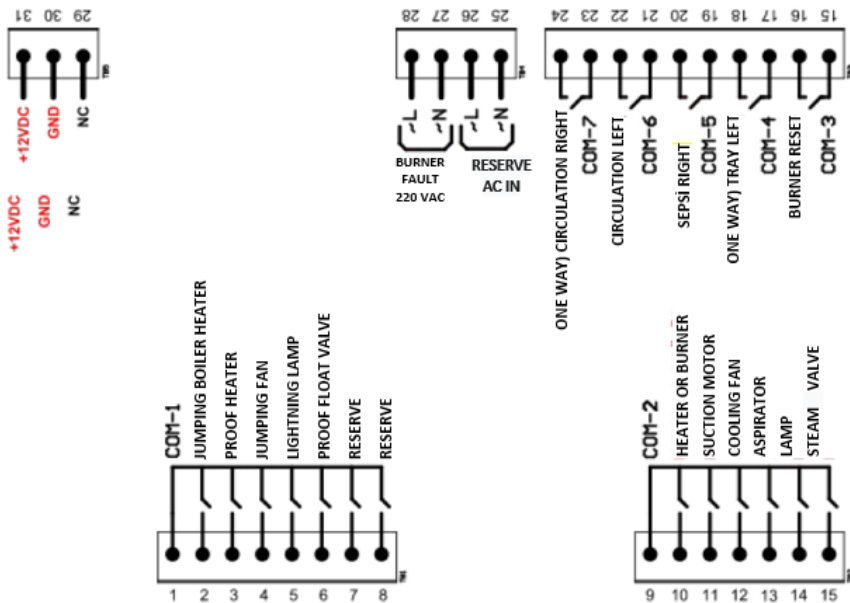
37	NOZZLE	M.AKS-NZL-SRI-001
38	WATER INLET PIPE	YBR-KNX.KFR-KS-0041
39	WATER INLET PIPE (32*2-170 MM 304)	YBR-KNX.KFR-KS-0042
40	MUFF 1"	M.MEK-TES-INX-009
41	MASON 1/2	M.MEK-TES-INX-002
42	1/2 BRASS ELBOW	M.GAZ-TES-SRI-001
43	CONNECTION 1/2	JP.M.MEK-TES-SRI-014
44	REDUCTION BRASS 3/4-1/2	M.GAZ-PLT-PLC-006
45	VALVE 220V 1/2 T-GM 103	M.ELK-SLN-MTL-002
46	WATER PIPE	YBR-KNX.KFR-KS-0038
47	ESV30+ESV30 REDUCER	M.ELK-MTR-RMB-003
48	FAN	M.FAN-KON-001
49	SPACER	YTL-KNX.KFR-KS-0107
50	FLANGE SHEET	YSC-KNX.KFR-LZ-0452
51	0,37 KW 3000 RPM ENGINE	M.ELK-MTR-RMB-008
52	CURTAIN SHEET	YSC-KNX.KFR-LZ-0274
53	CURTAIN SETTING SHEET METAL	YSC-KNX.KFR-LZ-0281
54	CHASSIS	-
55	HOSE COUPLING	M.GAZ-TES-SRI-031
56	13*23 PIPE	M.MEK-TES-HRT-015
57	1/2 BRASS T PIPE	M.MEK-TES-SRI-001-001
58	19-26 HOSE CLAMP 14MM	M.MEK-TES-KLP-003
59	REDUCER SHAFT BUSH	YTL-KNX.KFR-KS-0070
60	REDUCER SHAFT	YTL-KNX.KFR-KS-0071
61	BEARING UCF 205 (Ø25MM)	M.RLM-YRL-002
62	HZ50-60 RPM 2800/3450C/C MT ENGINE	M.ELK-MTR-FMT-002
63	FAN BLADE	YSC-KNX.KFR-LZ-0383
64	FAN CENTER	YTL-KNX.KFR-KS-0110
65	FAN 120*120*38 220V AC	M.ELK-HVL-KFN-004
66	PRESSURESTAT LGW3A2 0.4-3 mBAR	M.GAZ-TES-MUH-004
67	ENGINE CONNECTION SHEET	YSC-KNX.KFR-LZ-0449
68	ENGINE CONNECTION SHEET	YSC-KNX.KFR-LZ-0448
69	REDUCER SHAFT BUSH LOCATION	YTL-KNX.KFR-KS-0069
70	1/2-1/2 50 CM GAS FLEX PIPE	M.GAZ-TES-SPR-002
71	3/4- 3/4 30 CM GAS FLEX	M.GAZ-TES-SPR-004
72	BURNER	M.GAZ-BRL-PNR-001
73	INJECTOR M6*0.75 Ø1.20 MM	M.GAZ-ENJ-NG-002
74	INJECTOR M6*0.75 Ø1.80 MM	M.GAZ-ENJ-NG-005
75	ANGELED PIPE	M.GAZ-DPO-KFR-001
76	COVER SHEET	YSC-KNX.KFR-LZ-0363
77	HELL	ARA-KNX.KFR-0058

## CONVECTION ROTARY OVEN (GAS)

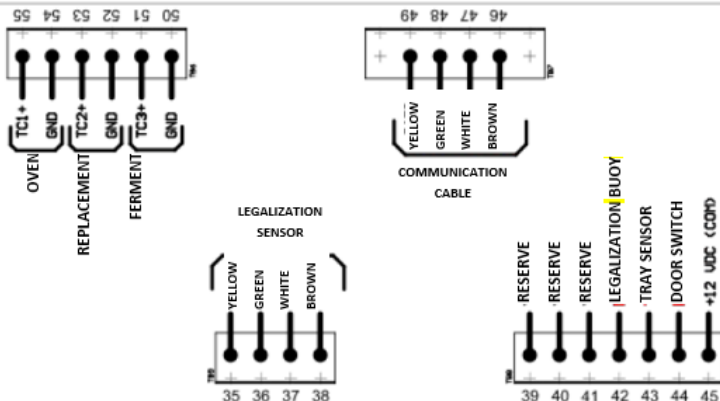
78	SIDE BODY SHEET	YSC-KNX.KFR-PN-0621
79	COVER SHEET	YSC-KNX.KFR-PN-0622
80	GAS INLET PIPE ( $\varnothing$ 26,7*2-250 MM)	YBR-KNX.KFR-KS-0043
81	CONEXION SHEET	YSC-KNX.KFR-PN-0625
82	1/2 FLANGE 45900400-102B	M.GAZ-BLK-HNW-003
83	MASON 3/4	M.MEK-TES-SYH-001
84	120 CM J TYPE THERMOCOUPLE	M.ELK-EDM-JKT-001
85	GASKET	M.CNT-PLS-KLN-002
86	MAGNET	M.MIK-KFR-001
87	DRINKER SHEET METAL	YSC-KNX.KFR-PN-0565
88	Spark Plug Connection Plate	YSC-KNX.KFR-LZ-0364
89	GASKET	M.CNT-KFR-008
90	1025*558*8 MM GLASS	M.CAM-BTMP-010
91	IGNITION PLUG	M.GAZ-CKM-BUJI-001
92	Spark Plug Cable 1350 MM	M.GAZ-CKM-KBL-001
93	GASKET	M.CNT-PLS-KLN-14*24*2
94	IGNITION BOARD S4565A2019B	M.GAZ-BLK-HNW-002
95	GAS BLOCK VK4105A1001B	M.GAZ-BLK-HNW-001
96	SWITCH	JP.M.ELK-SLT-MK-009
97	360°C LIMITOR	JP.M.ELK-MEK-LMT-004
98	FRONT PANEL LEATHER	YSC-KNX.KFR-LZ-0264
99	TICKET	M.AKS-ETK-LKS-094
100	CONTROL CARD	M.ELK-BRL-SLV-002
101	LOCK	JP.M.AKS-KLT-GNL-004
102	T TYPE HANDLE	M.AKS-KLP-LUX-005
103	LOCK MATE	M.AKS-KLT-GNL-003
104	COVER RESISTANCE SHEET METAL	YSC-KNX.KFR-LZ-0303
105	COVER INNER SHEET METAL	YSC-KNX.KFR-LZ-0302
106	COVER	ARA-KNX.KFR-0035
107	HINGE SHEET	YSC-KNX.KFR-LZ-0301
108	HINGE	M.AKS-MNT-MTL-002
109	HINGE SHAFT	YTL-KNX.KFR-KS-0072
110	COVER TOP HINGE PIN	YTL-KNX.KFR-KS-0074
111	COVER STOP SHAFT	YTL-KNX.KFR-KS-0076
112	COVER HINGE BUSH	YTL-KNX.KFR-KS-0075
113	STAMP	YSC-KNX.KFR-LZ-0379
114	COVER BOTTOM HINGE PIN	YTL-KNX.KFR-KS-0077
115	HINGE SHEET	YSC-KNX.KFR-LZ-0300
116	PLUG	M.PLS-OZL-004
117	SHELF HANGER PIN	YTL-KNX.KFR-FS-0003
118	FAN AND MOTOR	ARA-KNX.KFR-0063

# CONVECTION ROTARY OVEN (GAS)

## J ELECTRIC CIRCUIT SCHEMA

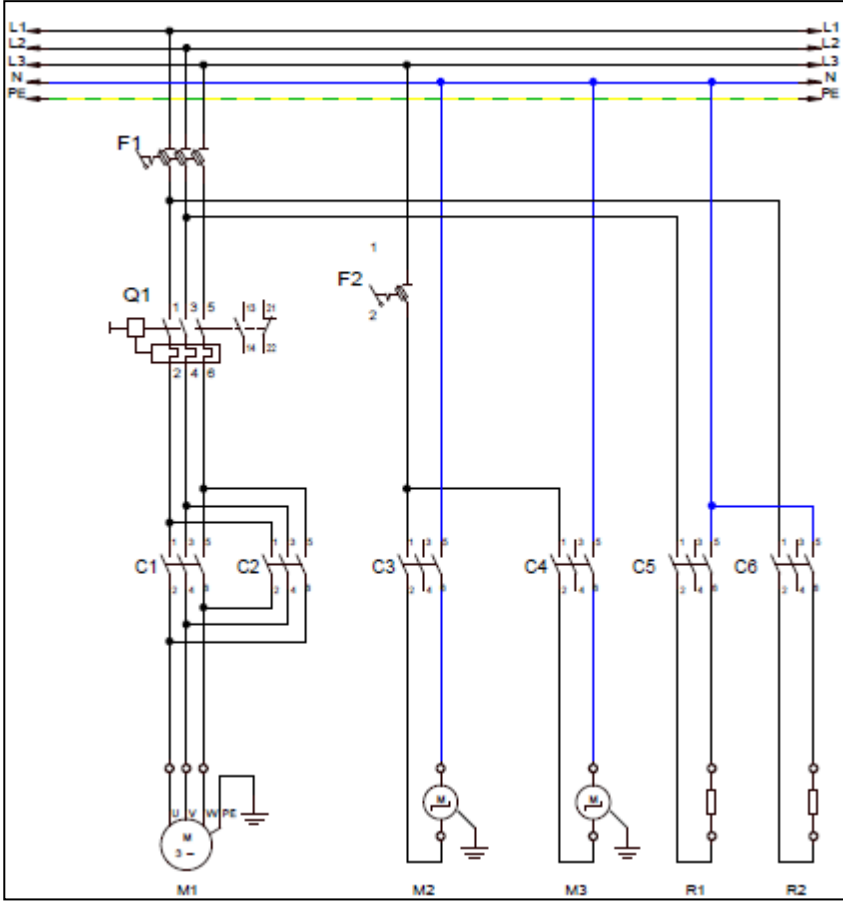


## TOP CARD



# CONVECTION ROTARY OVEN (GAS)

## J ELECTRIC CIRCUIT SCHEMA





## CONVECTION ROTARY OVEN (GAS)

### DESCRIPTIONS

C1 – OVEN INNER AIR CIRCULATION MOTOR CONTACTOR  
C2 – TRAY MOTOR LEFT CONTACTOR  
C3 – TRAY MOTOR RIGHT CONTACTOR  
C4 – GAS SUCTION MOTOR CONTACTOR  
C5 – FERMANTATION ROOM RESISTANCE CONTACTOR  
C6 – VAPOR ROOM RESISTANCE CONTACTOR  
Q1 - M1 MOTOR SAFETY THERMIC 0.63 - 1.0 A.  
M1 – TRAY MOTOR  
M2 - OVEN INNER AIR CIRCULATION MOTOR  
M3 – GAS SUCTION FAN MOTOR  
R1 – FERMANTATION ROOM RESISTANCE  
R2 – VAPOR ROOM RESISTANCE  
LT - LIMIT THERMOSTAT 360 °C  
S1 – DOOR ALARM SWITCH  
S2 – TRAY SENSOR  
S3 – WATER LEVEL SENSOR  
V1 – OVEN VAPOR VALVE 220V  
V2 – FERMANTATION ROOM WATER VALVE 220V  
FN2 – CHIMNEY HOOD FAN 220V  
FN1 – PANEL COOLING FAN 220V  
FN3 – FERMANATATION ROOM AIR CIRCULATION FAN 220V  
TC - THERMOCUPL ( TC.M06-L100- J01J )  
F1 – MAIN FUSE  
F2 – CONTROL PANEL FUSE  
TR - TRANSFORMER  
L1.L2.L3 – INNER LIGHTING LAMP