



# GOLD MAXI PIZZA OVENS (ELECTRICAL)

## 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 8</b>
<b>F</b>	<b>TROUBLESHOOTING.....</b>	<b>Page 9</b>
<b>G</b>	<b>SPARE PART LIST- EXPLODING DRAWING .....</b>	<b>Page 10</b>
<b>H</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.

## GOLD MAXI PIZZA OVENS (ELECTRICAL)

### A1 PRODUCT DESCRIPTION

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

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.GF.01-S	1134x1091x710	60	1160x1180x850
EMP.GF.02-S	1486x1091x710	105	1540x1180x850
EMP.GF.01-D	1134x1091x1032	120	1160x1180x1160
EMP.GF.02-D	1486x1091x1032	249	1540x1180x1170

### A2 TECHNICAL INFORMATION

Product Code	Capacity	Electric Inlet (V)	Cable (mm <sup>2</sup> )	Power (KW)	Fuse (A)
EMP.GF.01-S	Ø340 mm x 4 ad. pizza	400	5x2,5	7,5	32
EMP.GF.02-S	Ø340 mm x 6 ad. pizza	400	5x2,5	10	32
EMP.GF.01-D	Ø340 mm x 4+4 ad. pizza	400	5x4	15	32
EMP.GF.02-D	Ø340 mm x 6+6 ad. pizza	400	5x4	20	40

#### OPTIONAL

#### LOWER STAND

- \*Bottom and intermediate shelf
- \*2 castors with brake
- \*2 castors without brake

## **GOLD MAXI PIZZA OVENS (ELECTRICAL)**

### **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.

## GOLD MAXI PIZZA OVENS (ELECTRICAL)

### C SAFETY INSTRUCTIONS

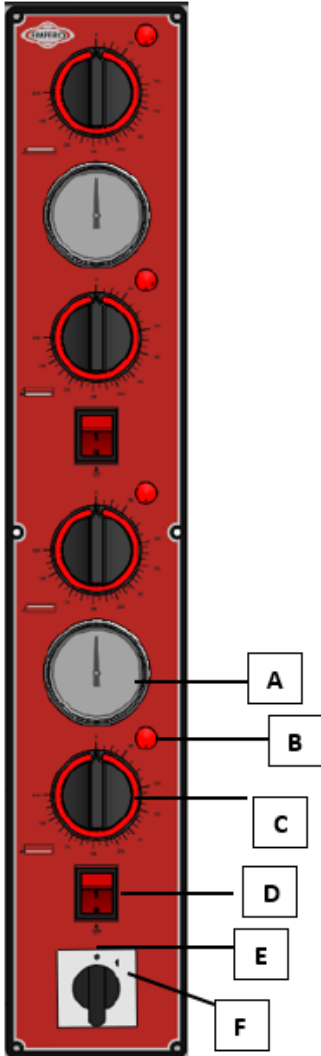
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-  \*Do not use the appliance in insufficient lighted place.
-  \*Do not touch the moving attachments while the appliance operates.
-  \*Do not install the appliance in the presence of flammable or explosive materials. The distance between oven surface 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;



- A : Inner Temperature Indicator
- B : Thermostat Control Lamp
- C : Thermostat Button (0-400°C)
- D : Inner Lighting Button
- E : Switch OFF Position
- F : Switch ON Position



## GOLD MAXI PIZZA OVENS (ELECTRICAL)

### \*Operating;

- Clean the inner and outer surface of the appliance with warm moist cloth and dry before the operation.
- Plug in the appliance and switch the thermostat to desired heat.
- There may be fog and smell due to isolation material and heater during first use. Therefore switch the thermostat to 400°C and operate it for 30 min when it is empty.
- Before inserting product to the appliance, preheat it. Operate the appliance over 60°C for 5-10 min.
- Adjust the upper and lower thermostats according to the chart at below due to products having different cooking time.
- In order to see the products without opening the lid during the cooking, press lighting button.
- When the operation is completed switch the thermostat to (0) position and unplug the appliance.

PRODUCT CODE	PIZZA	PITTA AND TURKISH PIZZA
	1.ALTERNATIVE Lower thermostat : 280°C Upper thermostat : 300°C Cooking time : 7-8 min.  2. .ALTERNATIVE Lower thermostat : 300°C Upper thermostat : 330°C Cooking time : 5-6 min.	Lower Thermostat : 260°C Upper Thermostat : 280°C Cooking Time : 3-4 min.

### **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.



## GOLD MAXI PIZZA OVENS (ELECTRICAL)

### 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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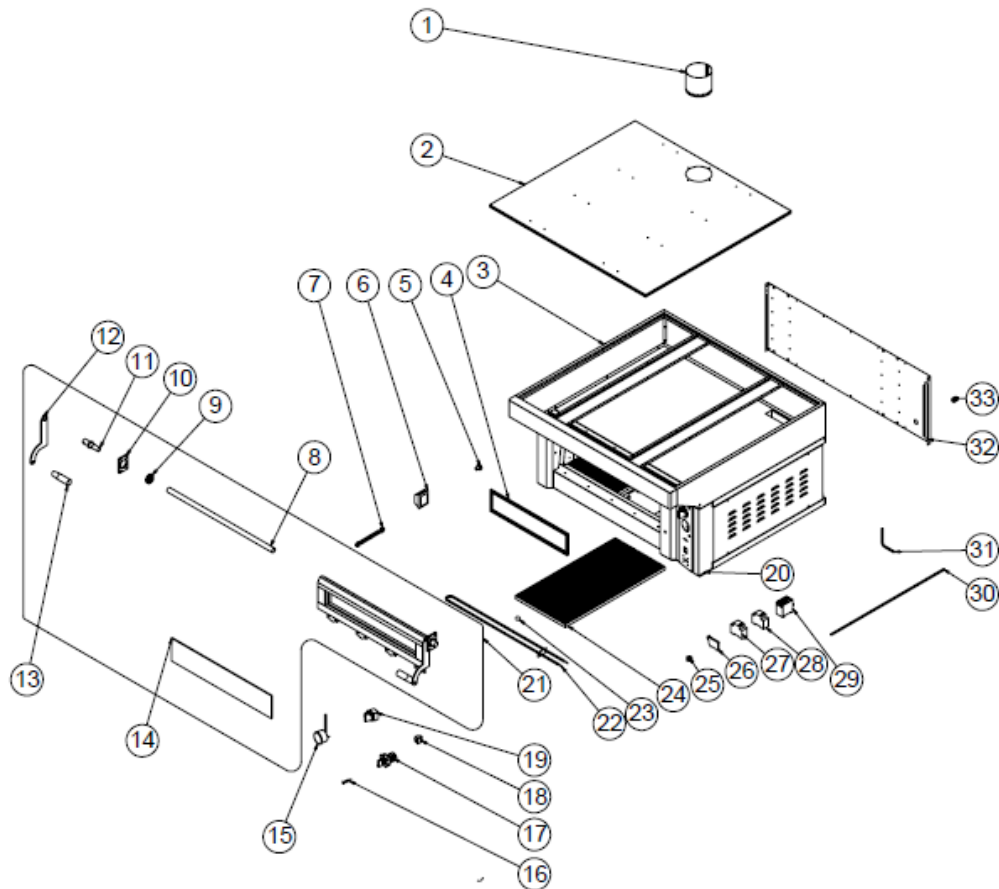
<b>THE APPLIANCE STOPPED</b>	<ol style="list-style-type: none"><li>1. The appliance can stop due to low voltage. In this situation check the voltage.</li><li>2. When the oven operating temperature is more than maximum temperature, the oven will get STOP position automatically.</li></ol>
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<ul style="list-style-type: none"><li>• If cooking at Gold Maxi Pizza Ovens is not done at suitable quality</li><li>• If any function of security doesn't work<ul style="list-style-type: none"><li>➤ Do not use the appliance.</li></ul></li></ul>
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**\*If these problems are still going on, contact with our authorized services.**

# GOLD MAXI PIZZA OVENS (ELECTRICAL)

## G SPARE PART LIST- EXPLODING DRAWINGS



EMP.GF.01-S

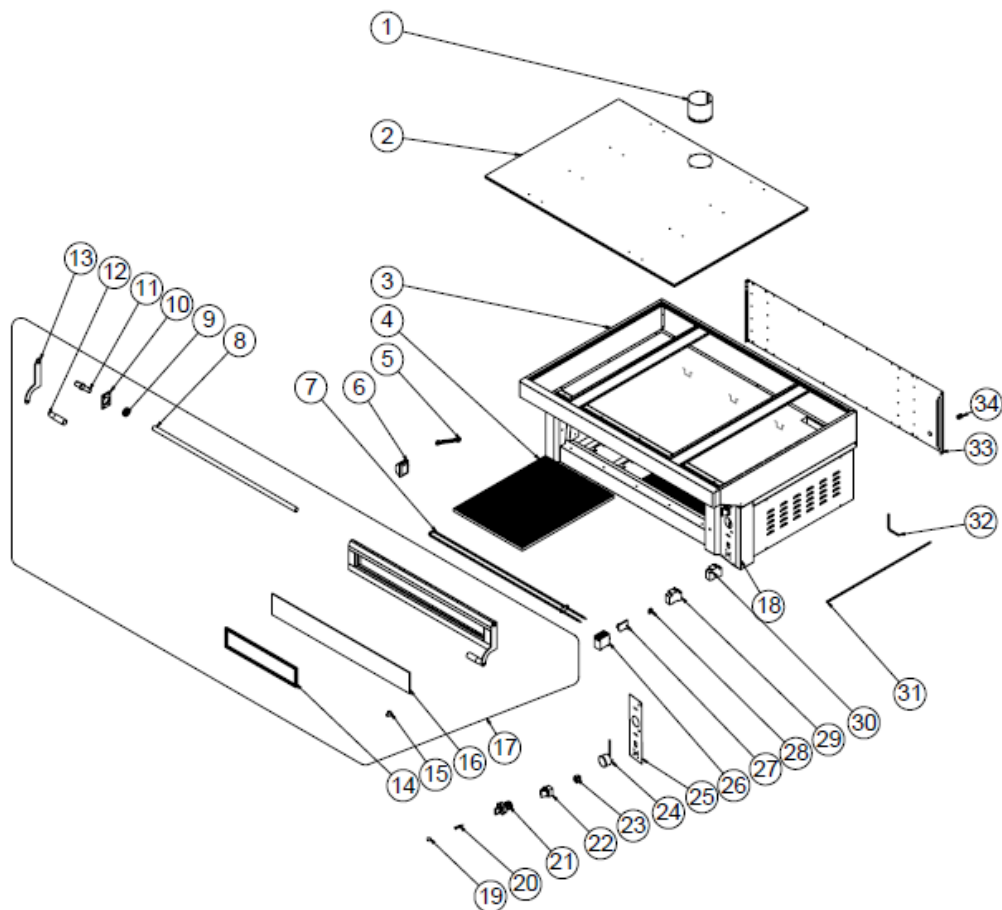
# GOLD MAXI PIZZA OVENS (ELECTRICAL)

## G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: EMP.GF.01-S		
NO	PRODUCT NAME	P.CODE
1	HOOD SHEET	YSC-KNX.EPZ-PN-0405
2	HOOD SHEET	YSC-KNX.EPZ-PN-0444
3	CHASSIS	-
4	GLASS WICK	HCN-ELY-KZ-001
5	CONNECTION SCREW	YTL-KNX.KFR-KS-0023
6	LAMP	JP.M.ELK-LMB-AMP-002
7	COVER SPRING	M.YAY-GLD-001
8	PIPE Ø 25 - 735 MM	YBR-KNX.EPZ-KS-0008
9	BEARING 6005 ZZ	M.RLM-ISI-001
10	BEARING PLACE	YSC-KNX.EPZ-LZ-0126
11	COVER BEARING LOCATION	YTL-KNX.EPZ-KS-0017
12	COVER HANDLE	YSC-KNX.EPZ-LZ-0076
13	M8 HANDLE	JP.M.AKS-KLP-BKL-002
14	700*137*6MM GLASS	M.CAM-TMP-040
15	Ø 60 0-500 °C THERMOMETER	M.ELK-EDM-DGT-006
16	SIGNAL LAMP	M.ELK-LMB-SNY-002
17	3LF0122-4AC00 0-1 3*20A SWITCH	JP.M.ELK-SLT-PKO-003
18	0-1 KEY	M.ELK-SLT-ANL-003
19	85-450 °C THERMOSTAT	M.ELK-MEK-TRM1-002
20	PANEL SHEET	YSC-KNX.EPZ-LZ-0105
21	COVER	ARA-KNX.EPZ-0020
22	115957 220V 500W RESISTORS	M.ELK-RZS-BRU-GF1-002
23	NO:1 BAKALIT HANDLE	M.AKS-KLP-BKL-001
24	350*700*18 MM PIZZA STONE	M.TAS-FRN-PZ-012
25	AVK 6/10 GROUNDING TERMINAL	JP.M.ELK-KLM-009
26	AVK 10 TERMINAL	JP.M.ELK-KLM-038
27	5SL63 MCB C32 3*32 A FUSE	JP.M.ELK-SGR-003
28	5SL6104-7 MCB C4 1*4 A 6KA FUSE	JP.M.ELK-SGR-007
29	LC1K0901M7 CONTACTOR	JP.M.ELK-KNT-KNT-020
30	CLACK OPEN-CLOSE SHAFT	YTL-KNX.EPZ-KS-0021
31	KLAPE SHAFT	YTL-KNX.EPZ-KS-0022
32	BACK SHEET METAL	YSC-KNX.EPZ-PN-0454
33	PG-16 CABLE FITTING	JP.M.ELK-RKR-PLS-001

# GOLD MAXI PIZZA OVENS (ELECTRICAL)

## G SPARE PART LIST- EXPLODING DRAWINGS



EMP.GF.02-S

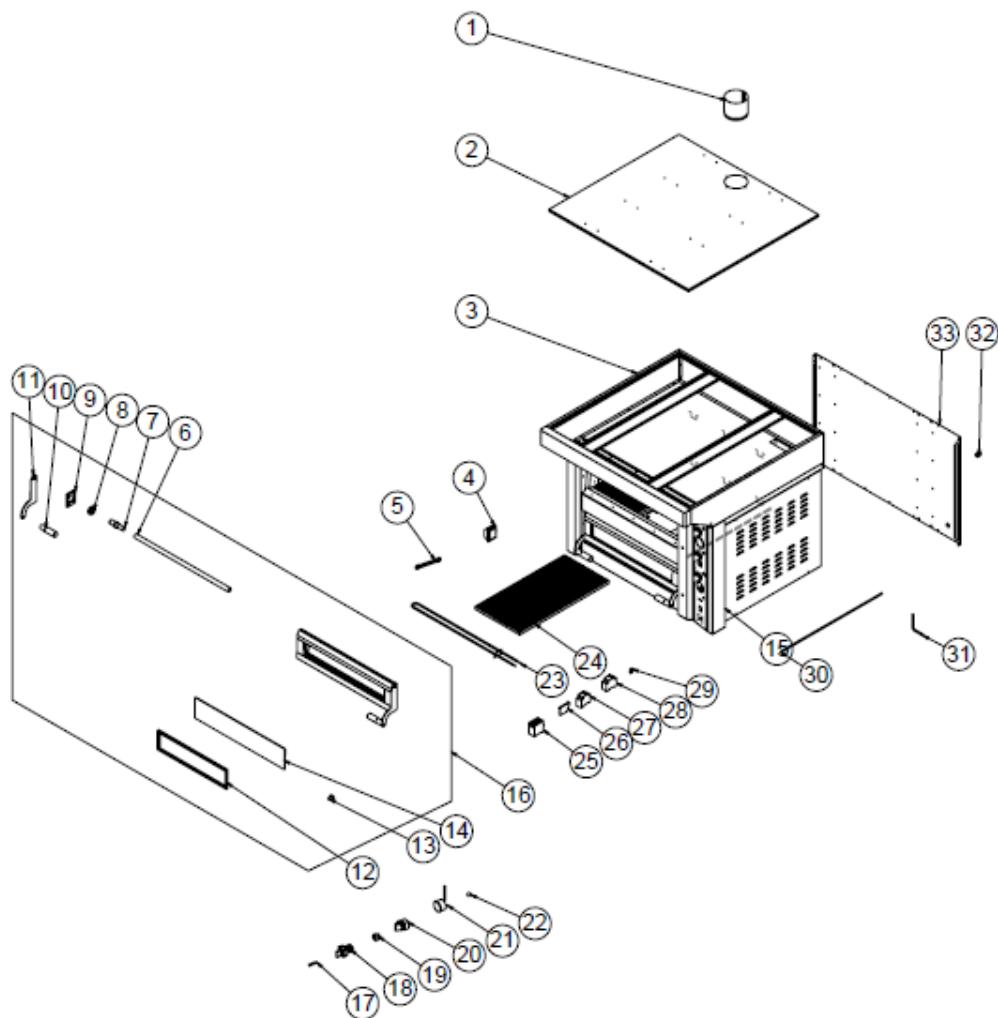
# GOLD MAXI PIZZA OVENS (ELECTRICAL)

## G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE:EMP.GF.02-S		
NO	PRODUCT NAME	P.CODE
1	HOOD SHEET	YSC-KNX.EPZ-PN-0405
2	HOOD SHEET	YSC-KNX.EPZ-PN-0403
3	CHASSIS	-
4	525*700*13+3 MM PIZZA STONE	M.TAS-FRN-PZ-009
5	COVER SPRING	M.YAY-GLD-001
6	LAMP	JP.M.ELK-LMB-AMP-002
7	113725 220V 650W RESISTORS	M.ELK-RZS-BRU-GF3-001
8	BORING Ø 25 - 1060 MM	YBR-KNX.EPZ-KS-0007
9	BEARING 6005 ZZ	M.RLM-ISI-001
10	BEARING PLACE	YSC-KNX.EPZ-LZ-0126
11	COVER BEARING LOCATION	YTL-KNX.EPZ-KS-0017
12	M8 HANDLE	JP.M.AKS-KLP-BKL-002
13	COVER HANDLE	YSC-KNX.EPZ-LZ-0076
14	GLASS WICK	HCN-ELY-KZ-001
15	CONNECTION SCREW	YTL-KNX.KFR-KS-0023
16	1050*137*6MM GLASS	M.CAM-TMP-039
17	COVER	ARA-KNX.EPZ-0017
18	PANEL SHEET	YSC-KNX.EPZ-LZ-0105
19	NO:1 BAKALIT HANDLE	M.AKS-KLP-BKL-001
20	SIGNAL LAMP	M.ELK-LMB-SNY-002
21	3LF0122-4AC00 0-1 3*20A SWITCH	JP.M.ELK-SLT-PKO-003
22	85-450 °C THERMOSTAT	M.ELK-MEK-TRM1-002
23	0-1 KEY	M.ELK-SLT-ANL-003
24	Ø 60 0-500 °C THERMOMETER	M.ELK-EDM-DGT-006
25	TICKET	M.AKS-ETK-ALM-012
26	LC1K0901M7 CONTACTOR	JP.M.ELK-KNT-KNT-020
27	AVK 10 TERMINAL	JP.M.ELK-KLM-038
28	AVK 6/10 GROUNDING TERMINAL	JP.M.ELK-KLM-009
29	5SL63 MCB C32 3*32 A FUSE	JP.M.ELK-SGR-003
30	5SL6104-7 MCB C4 1*4 A 6KA FUSE	JP.M.ELK-SGR-007
31	CLACK OPEN-CLOSE SHAFT	YTL-KNX.EPZ-KS-0021
32	KLAPE SHAFT	YTL-KNX.EPZ-KS-0022
33	BACK SHEET METAL	YSC-KNX.EPZ-PN-0445
34	PG-16 CABLE FITTING	JP.M.ELK-RKR-PLS-001

# GOLD MAXI PIZZA OVENS (ELECTRICAL)

## G SPARE PART LIST- EXPLODING DRAWINGS



EMP.GF.01-D

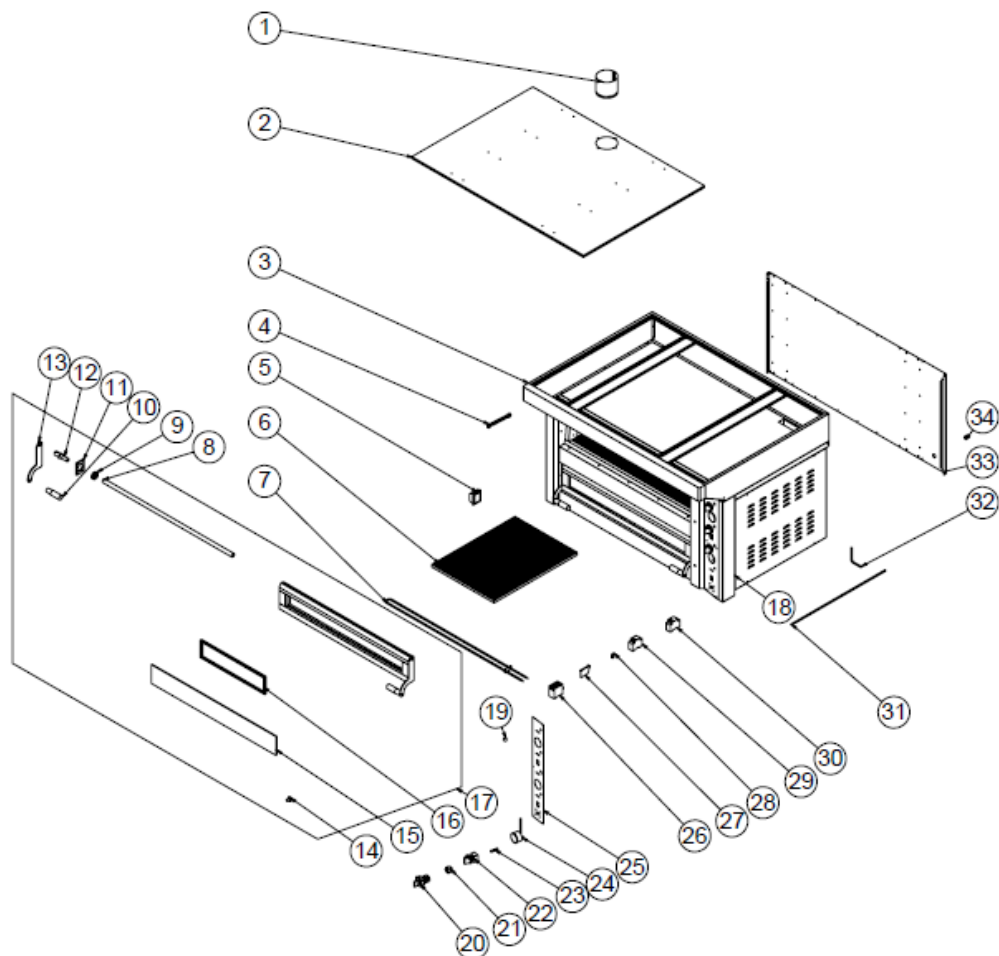
# GOLD MAXI PIZZA OVENS (ELECTRICAL)

## G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE:EMP.GF.01-D		
NO	PRODUCT NAME	P.CODE
1	HOOD SHEET	YSC-KNX.EPZ-PN-0405
2	HOOD SHEET	YSC-KNX.EPZ-PN-0444
3	CHASSIS	-
4	LAMP	JP.M.ELK-LMB-AMP-002
5	COVER SPRING	M.YAY-GLD-001
6	PIPE Ø 25 - 735 MM	YBR-KNX.EPZ-KS-0008
7	COVER BEARING LOCATION	YTL-KNX.EPZ-KS-0017
8	BEARING 6005 ZZ	M.RLM-ISI-001
9	BEARING PLACE	YSC-KNX.EPZ-LZ-0126
10	M8 HANDLE	JP.M.AKS-KLP-BKL-002
11	COVER HANDLE	YSC-KNX.EPZ-LZ-0076
12	GLASS WICK	HCN-ELY-KZ-001
13	CONNECTION SCREW	YTL-KNX.KFR-KS-0023
14	700*137*6MM GLASS	M.CAM-TMP-040
15	PANEL SHEET	YSC-KNX.EPZ-LZ-0073
16	COVER	ARA-KNX.EPZ-0020
17	SIGNAL LAMP	M.ELK-LMB-SNY-002
18	3LF0122-4AC00 0-1 3*20A SWITCH	JP.M.ELK-SLT-PKO-003
19	0-1 KEY	M.ELK-SLT-ANL-003
20	85-450 °C THERMOSTAT	M.ELK-MEK-TRM1-002
21	Ø 60 0-500 °C THERMOMETER	M.ELK-EDM-DGT-006
22	NO:1 BAKALIT HANDLE	M.AKS-KLP-BKL-001
23	115957 220V 500W RESISTORS	M.ELK-RZS-BRU-GF1-
24	350*700*18 MM PIZZA STONE	M.TAS-FRN-PZ-012
25	LC1K0901M7 CONTACTOR	JP.M.ELK-KNT-KNT-020
26	AVK 10 TERMINAL	JP.M.ELK-KLM-038
27	ABB A9K24340 3K 6KA C 3*40 A FUSE	JP.M.ELK-SGR-001
28	5SL6104-7 MCB C4 1*4 A 6KA FUSE	JP.M.ELK-SGR-007
29	AVK 6/10 GROUNDING TERMINAL	JP.M.ELK-KLM-009
30	CLACK OPEN-CLOSE SHAFT	YTL-KNX.EPZ-KS-0021
31	KLAPE SHAFT	YTL-KNX.EPZ-KS-0022
32	PG-16 CABLE FITTING	JP.M.ELK-RKR-PLS-001
33	BACK SHEET METAL	YSC-KNX.EPZ-PN-0435

# GOLD MAXI PIZZA OVENS (ELECTRICAL)

## G SPARE PART LIST- EXPLODING DRAWINGS



EMP.GF.02-D



# GOLD MAXI PIZZA OVENS (ELECTRICAL)

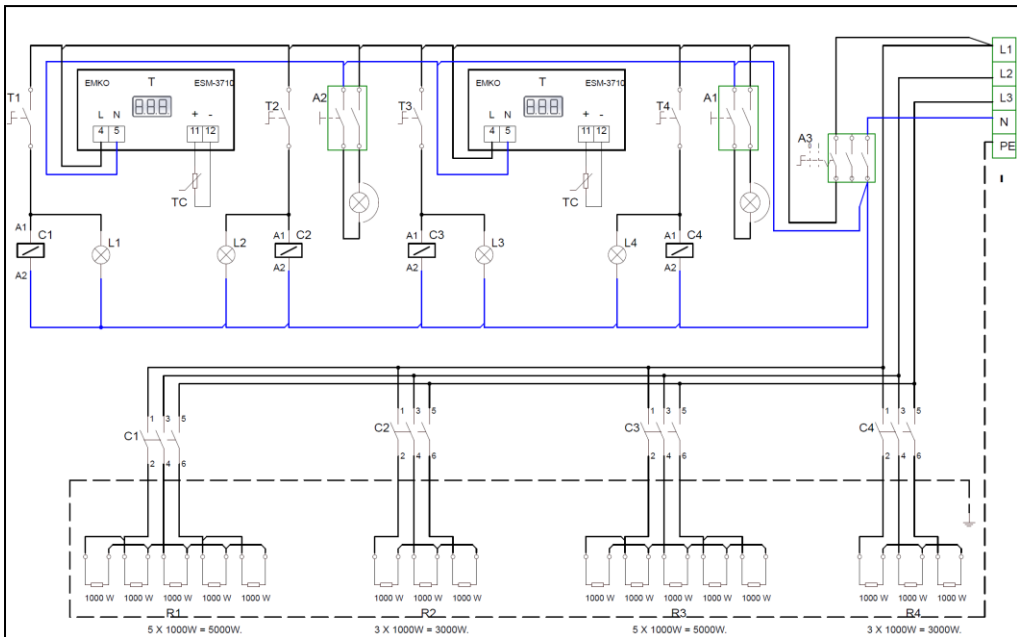
## G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE :EMP.GF.02-D		
NO	PRODUCT NAME	P.CODE
1	HOOD SHEET	YSC-KNX.EPZ-PN-0405
2	HOOD SHEET	YSC-KNX.EPZ-PN-0403
3	CHASSIS	-
4	COVER SPRING	M.YAY-GLD-001
5	LAMP	JP.M.ELK-LMB-AMP-002
6	525*700*13+3 MM PIZZA STONE	M.TAS-FRN-PZ-009
7	113725 220V 650W RESISTORS	M.ELK-RZS-BRU-GF3-001
8	BORING Ø 25 - 1060 MM	YBR-KNX.EPZ-KS-0007
9	BEARING 6005 ZZ	M.RLM-ISI-001
10	M8 HANDLE	JP.M.AKS-KLP-BKL-002
11	BEARING PLACE	YSC-KNX.EPZ-LZ-0126
12	COVER BEARING LOCATION	YTL-KNX.EPZ-KS-0017
13	COVER HANDLE	YSC-KNX.EPZ-LZ-0076
14	CONNECTION SCREW	YTL-KNX.KFR-KS-0023
15	1050*137*6MM GLASS	M.CAM-TMP-039
16	GLASS WICK	HCN-ELY-KZ-001
17	COVER	ARA-KNX.EPZ-0017
18	PANEL SHEET	YSC-KNX.EPZ-LZ-0073
19	NO:1 BAKALIT HANDLE	M.AKS-KLP-BKL-001
20	3LF0122-4AC00 0-1 3*20A SWITCH	JP.M.ELK-SLT-PKO-003
21	0-1 KEY	M.ELK-SLT-ANL-003
22	85-450 °C THERMOSTAT	M.ELK-MEK-TRM1-002
23	SIGNAL LAMP	M.ELK-LMB-SNY-002
24	Ø 60 0-500 °C THERMOMETER	M.ELK-EDM-DGT-006
25	TICKET	M.AKS-ETK-ALM-015
26	LC1K0901M7 CONTACTOR	JP.M.ELK-KNT-KNT-020
27	AVK 10 TERMINAL	JP.M.ELK-KLM-038
28	AVK 6/10 GROUNDING TERMINAL	JP.M.ELK-KLM-009
29	ABB A9K24340 3K 6KA C 3*40 A FUSE	JP.M.ELK-SGR-001
30	5SL6104-7 MCB C4 1*4 A 6KA FUSE	JP.M.ELK-SGR-007
31	CLACK OPEN-CLOSE SHAFT	YTL-KNX.EPZ-KS-0021
32	KLAPE SHAFT	YTL-KNX.EPZ-KS-0022
33	BACK SHEET METAL	YSC-KNX.EPZ-PN-0384
34	PG-16 CABLE FITTING	JP.M.ELK-RKR-PLS-001



# GOLD MAXI PIZZA OVENS (ELECTRICAL)

## H ELECTRIC CIRCUIT SCHEMA



I	TERMINAL
A1.A2	INNER LIGHTING SWITCH
A3	ON/OFF SWITCH (0-1) 3 PHASES
TC	THERMOCOUPLE (TC-M06-L080-K01.J)
T	DIGITAL INDICATOR EMKO ESM -3710
C1	STAGE 2 UPPER HEATER CONTACTOR 20A. 220V
C2	STAGE 2 LOWER HEATER CONTACTOR 20A. 220V
C3	STAGE 1 UPPER HEATER CONTACTOR 20A. 220V
C4	STAGE 1 LOWER HEATER CONTACTOR 20A. 220V
L1.L2.L3.L4	SIGNAL LAMP
T1	STAGE 2 UPPER HEATER THERMOSTAT (50-400°C)
T2	STAGE 2 LOWER HEATER THERMOSTAT (50-400°C)
T3	STAGE 1 UPPER HEATER THERMOSTAT (50-400°C)
T4	STAGE 1 LOWER HEATER THERMOSTAT (50-400°C)
R1	STAGE 2 UPPER HEATER RESISTANCE 1000W 230V
R2	STAGE 2 LOWER HEATER RESISTANCE 1000W 230V
R3	STAGE 1 UPPER HEATER RESISTANCE 1000W 230V
R4	STAGE 1 LOWER HEATER RESISTANCE 1000W 230V