



COMBI OVEN

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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.

COMBI OVEN

A1 PRODUCT DESCRIPTION

*The Professional Combi Oven , that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.PFE.4+5.Y-B	1043x1151x1203	196	1120x1270x1370
EMP.PFE.4+5.Y-K	1040x961x1203	172	1120x1070x1370

A2 TECHNICAL INFORMATION

Product Code	Convection Oven Capacity	Pizza Oven Capacity	Electric Inlet (V)	Cable (mm ²)	Power (Kw)	Fuse (A)
EMP.PFE.4+5.Y-B	400x600 mm 4 trays	400x600 mm 2 trays. Ø250 7 piece pizza	400	5x4	14.5	40
EMP.PFE.4+5.Y-K	400x600 mm 4 trays	400x600 mm 1 tray. Ø250 mm 5 piece pizza	400	5x4	13	40

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.


*There must be at least 50 cm space both right and left side of the appliance in order to provide easy cleaning and maintenance for combi ovens. The appliance should be operated under chimney hood.


COMBI OVEN


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. Minimum distance between oven surfaces and flammable materials should be 10 cm.

-  *Do not operate the appliance when the machine is empty.

-  *Do not load so less or more than appliance's capacity .

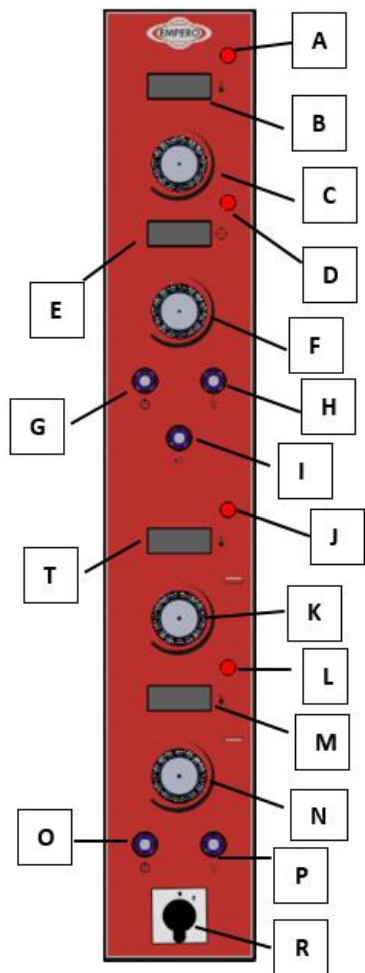
-  *Do not attempt to use the appliance without suitable protective equipments.

-  *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 : Top oven signal lamp
- B : Top oven digital indicator
- C : Heat increase button
- C : Heat reduce button
- D : Time indicator signal lamp
- E-M : Time Indicator
- F-N : Time adjustment buton (up)
- F-N : Time adjustment buton (down)
- G : Top oven ON/OFF button
- H : Top oven inner lighthing button
- I : Steaming button
- J : Bottom oven top indicator signal lamp
- K : Heat increase button
- K : Heat reduce button
- L : Bottom oven bottom indicator signal lamp
- O : Bottom oven ON/OFF button
- P : Bottom oven iner lighting lamp
- R : Bottom oven energy inlet.



COMBI OVEN

* Operating;

- Clean the inner and outer surface of the appliance with warm moist cloth and dry before operating the appliance.
- Make the clean water connection to the appliance and turn on the tap.
- Plug in the appliance.
- In order to use patisserie oven, turn on the "energy entrance" at control panel and press "top oven ON/OFF". Then adjust the desired heat with up down. See that "top oven" is on use.
- There may be a smell and fog due to insulation material heating elements when it is operated for the first time. So before using, adjust the thermostat to 240 °C and operate the appliance for 30 minutes when it is empty.
- Preheat the appliance before inserting anything. For this operate the appliance over 60 °C for 5-10 minutes.
- According to type of product that will be cooked make time settings by using up down and check from time indicator.
- The appliance spreads the temperature homogeneous with a fan that can turn both side. Then insert the product tray into the oven.
- The vapor can be given after 150 °C by pressing spray button if it is required. For this, see the 'spray signal lamp' is on
- In order to see the product during the cooking without opening the lid, press inner lighting button.
- In order to use pizza oven, turn on the "energy entrance" at control panel and press "bottom oven ON/OFF". Then adjust the desired heat with up down. See that 'bottom oven' is on use.
- You can use top and bottom heaters of pizza oven separately. For this adjust the temperature of top and bottom heaters by using up down according to the chart at below.
- After the operation turn off the appliance by using "oven ON/OFF" and "energy entrance" buttons.

PIZZA

1.ALTERNATİF

Bottom thermostat: 350°C
Top thermostat: 320°C
Cooking time: 5-6 dakika

2.ALTERNATİF

Bottom thermostat : 300°C
Top thermostat: 280°C
Cooking time: 7-8 dakika

E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Always turn off the appliance and disconnect from the power supply before cleaning.
- After every use, clean the inner surfaces of the oven with oil solvent spray and soft cloth before the appliance is not cooled exactly.
- In order to clean the dirt from the oven's glass, open the inner glass of the lid. For this open the lock mechanism.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- While cleaning the appliance do not use vapor and pressure water.
- Do not clean the appliance with wire wool or something like that. Because chrome materials may damage the appliance.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- Clean the wick and oven's inner glass according to frequency of use.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.
- Check the oven's lighting lamp according to frequency of use.

COMBI OVEN

F TROUBLESHOOTING

THE APPLIANCE IS NOT OPERATED	<ol style="list-style-type: none">1. Check if the appliance is plugged in or not.2. Check the electric connections.3. Check if the fuse is on or off.4. Check the resistances.5. The appliance is not operated if the lid of patisserie oven's lid is opened.
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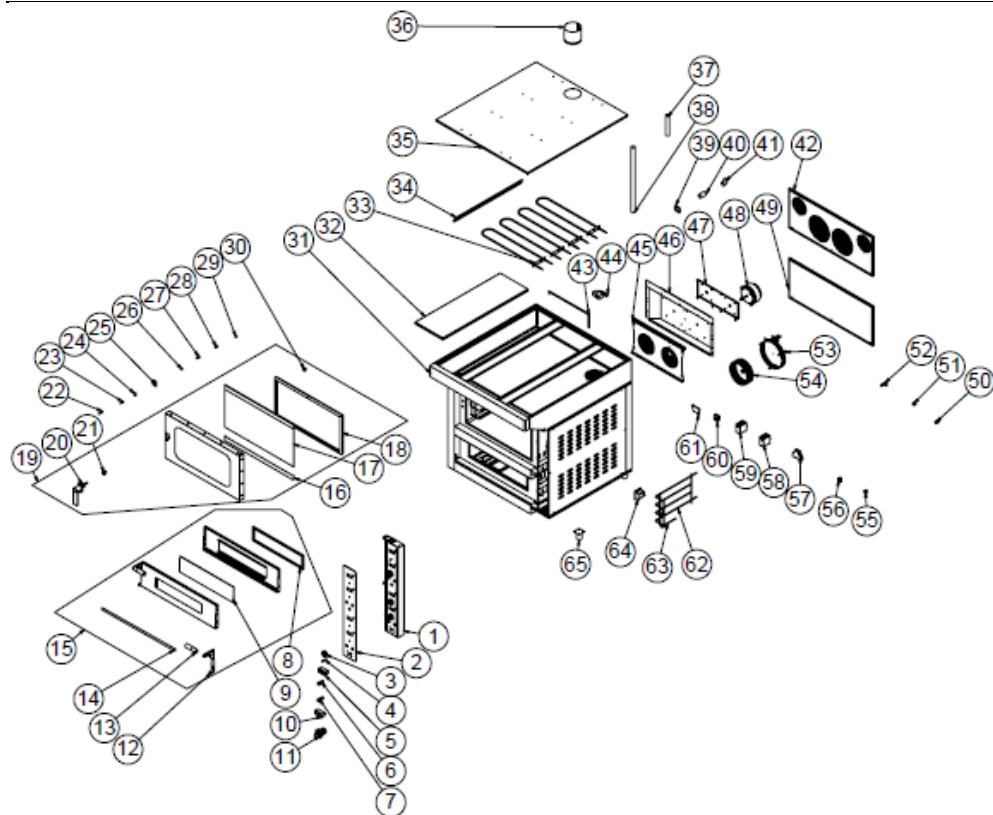
THE APPLIANCE DOESN'T COOK WELL	<ol style="list-style-type: none">1. Check the temperature setting.2. Do not overload the oven.3. If the water injection system that provides humidity to the cooked product in the patisserie oven is not operated, check the water connection.
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THE 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.
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- If cooking at Combi Ovens 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 SPARE PART LIST- EXPLODING DRAWINGS



EMP.PFE.4+5-Y-B

COMBI OVEN

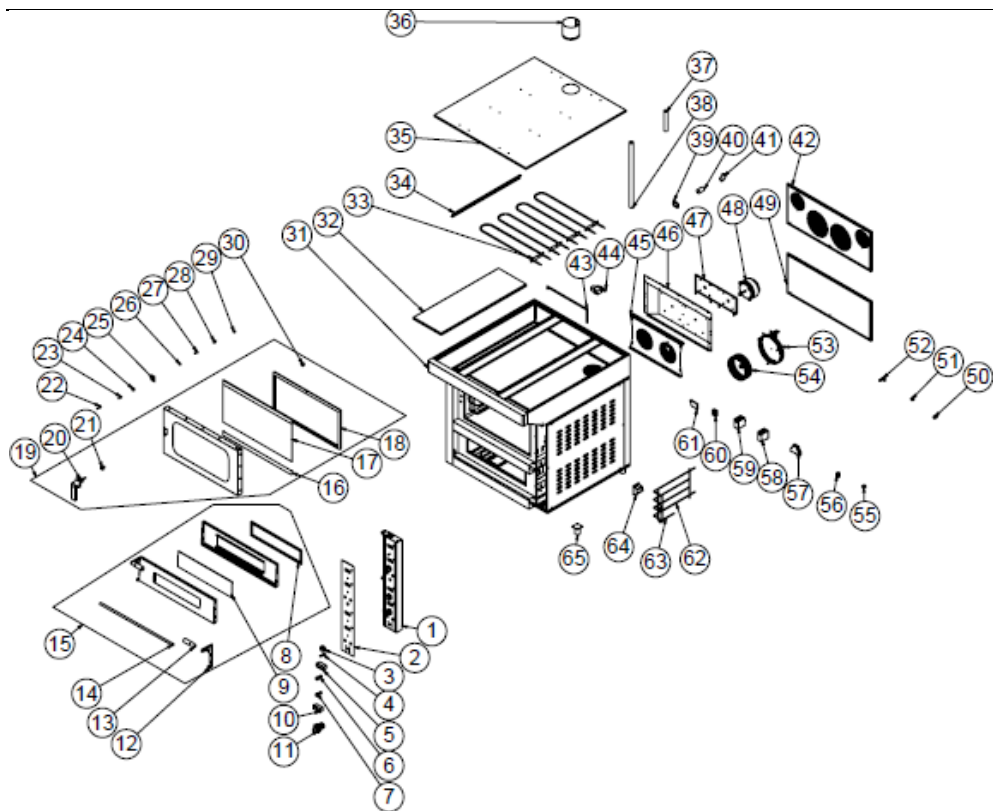
G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: EMP.PFE.4+5-Y-B		
NO	PRODUCT NAME	P.CODE
1	PANEL SHEET	YSC-KNX.KMB-LZ-0017
2	LEKSAN LABEL MANUAL (136*836 MM)	M.AKS-ETK-LKS-092
3	OVEN BUTTON METAL	M.AKS-DGM-MUH-
4	SOCKET RED SIGNAL LAMP (Q10,0.8-3MM)TM2.103	M.ELK-LMB-SNY-002
5	EV3301J7VRX01 SINGLE RELAY THERMOSTAT WITH 2 DIGITAL INPUT TCJ 230V VIT	M.ELK-EDM-DGT-001
6	19 MM MOMENTARY 220V GREEN LIGHT METAL BUTTON	M.ELK-SLT-BTL-003
7	19 MM PERMANENT 220V GREEN LIGHTED METAL BUTTON	M.ELK-SLT-BTL-011
8	10*10 SQUARE FLAMMABLE GLASS WICK (WHITE) 0,130 GR/1MT	HCN-ELY-KZ-001
9	580MM*140MM*6MM TEMPERED GLASS	M.CAM-TMP-012
10	EV3701D7VRX01 SINGLE RELAY 2 DIGITAL INPUT TIMER DIG 230V VIT RD 5A BU	M.ELK-EDM-DGT-012
11	SIEMENS 3LF0122-4AC00 0-1 3*20A SMALL SWITCH THREE-PHASE	M.ELK-SLT-PKO-003
12	COVER HANDLE 5MM	YSC-KNX.EPZ-LZ-0058
13	M8 NO:5 BAKALIT OVAL 11 CM ARMUDI HANDLE	M.AKS-KLP-BKL-002
14	COVER WEIGHT SHAFT 784MM	YTL-KNX.KMB-KS-0001
15	COMBI PIZZA COVER	ARA-KNX.EPZ-0006
16	WINDOW MILL	YSC-KNX.KFR-LZ-0046
17	745MM*390MM*6 MM PRINTED TEMPERED	M.CAM-BTMP-003
18	PERFORATED 715*355 OVEN DOOR GASKET	M.CNT-KFR-005
19	COVER ASSEMBLY	ARA-KNX.KFR-0004
20	PATISERİ OVEN HANDLE + LOCK PROTECTION (COMPLETE)	M.AKS-KLP-KPK-001
21	COVER STOCK CONNECTION SCREW INTERNAL OUTER THREADED	YTL-KNX.KFR-KS-0023
22	OVEN INNER WINDOW OPEN PIN 40 MM	YTL-KNX.KFR-KS-0045
23	(F1) OVEN SHELF HANGER PIN -30 MM	YTL-KNX.KFR-FS-0003
24	(F1) COVER BRACKET 2.2 CM	YTL-KNX.KFR-KS-0039
25	64*40*1.5 MM HINGES STAINLESS	M.AKS-MNT-INX-001
26	DIAMETER 12 GRAY SILICONE BACK	M.PLS-SLK-002
27	(F1)COVER TOP HINGE PIN 25MM	YTL-KNX.KFR-KS-0016
28	(F1) COVER BOTTOM HINGE PIN-3 CM	YTL-KNX.KFR-KS-0017
29	U RUBBER GASKET 5*9	HCN-LAS-PG-001
30	GAS PIZZA COVER CONNECTION YELLOW PART 2,5 CM	YTL-KNX.GPZ-KS-0002
31	CHASSIS	-

32	915*305*18 MM PIZZA STONE YELLOW	M.TAS-FRN-PZ-003
33	108513 RESISTANT PIZZA OVEN 940 W	M.ELK-RZS-BRU-PZ5-
34	UPPER RESISTANCE HOLDER	YSC-KNX.KMB-PN-
35	HOOD TOP SHEET	YSC-KNX.KMB-PN-
36	HOOD CHIMNEY OUTLET SHEET	YSC-KNX.KMB-PN-
37	COMBI FLUE OUTLET PIPE 180 MM WITH SHORT	YBR-KNX.KMB-KS-
38	COMBI TOP OVEN CHIMNEY OUTLET PIPE LONG 600 MM (CUT)	YBR-KNX.KMB-KS-
39	CHIMNEY FLANGE	YSC-KNX.KFR-PN-0090
40	COMBI PIZZA CHIMNEY OUTLET PIPE LONG 40 MM (CUT)	YBR-KNX.KMB-KS-
41	32*2 MM CR-NI PATENT ELBOW	M.MEK-TE5-INX-005
42	REAR TOP SHEET	YSC-KNX.KMB-PN-
43	1.5 MT WATER INLET HOSE WITH FITTING (030)	M.MEK-TE5-HRT-006
44	TORK SOLENOID VALVE 230VAC 1/4 T-GM S101001018 NC 1,8MM 0-16BAR	M.ELK-SLN-MTL-001
45	CURTAIN SHEET	YSC-KNX.KFR-LZ-0260
46	INTERIOR BACK SHEET	YSC-KNX.KFR-PN-0053
47	ENGINE CONNECTION SHEET	YSC-KNX.KFR-PN-0166
48	MFA80H25 VA230 HZ50-60 RPM 2800/3450C/C MT PATIZER OVEN MOTOR	M.ELK-MTR-FMT-002
49	REAR LOWER SHEET	YSC-KNX.KMB-PN-
50	ORTAÇ PG-16 GRAY NUT CABLE GLAND	M.ELK-RKR-PLS-001
51	REDUCTION YELLOW 3/4-1/2	M.GAZ-PLT-PLC-006
52	COMBI OVEN SHOPPING HOSE SET	M.MEK-TE5-HRT-010
53	R2074 230 W 3000 W RESISTANCE	M.ELK-RZS-BRU-KFR-
54	200*50 PATIZER OVEN FAN CPRR0200-050BD38P	M.FAN-PTS-200*50-
55	AVK 6/10 GROUND TERMINAL 6 MM YELLOW-GREEN	M.ELK-KLM-009
56	1 NO 12 PLASTIC TERMINAL BLUE	M.ELK-KLM-PLS-001
57	T1-30S TIME RELAY	M.ELK-KNT-ROL-006
58	SCHNEIDER LC1K0901M7 MINI CONTACTOR	M.ELK-KNT-KNT-020
59	SCHNEIDER LC1D09M7 CONTACTOR	M.ELK-KNT-KNT-027
60	320 DEGREES LIMIT SAFETY THERMOSTAT (MMC TC-15B21KM)	M.ELK-MEK-LMT-004
61	SCHNEIDER E29F43104 4A SINGLE PHASE FUSE	M.ELK-SGR-012
62	WIRE SHELF ASSEMBLY	ARA-KNX.KFR-0043
63	OM-9/00069 1,20 MT J TYPE THERMOCULP 10 CM FLAT	M.ELK-EDM-JKT-019
64	LH901K G9 25W 230V RECTANGULAR HEATED LAMP + BULB	M.ELK-LMB-AMP-002
65	METAL DIAMETER 42 CONICAL BOOSTER FEET 6 CM	M.AKS-AYK-NKL-001

COMBI OVEN

G SPARE PART LIST- EXPLODING DRAWINGS



EMP.PFE.4+5.Y-K

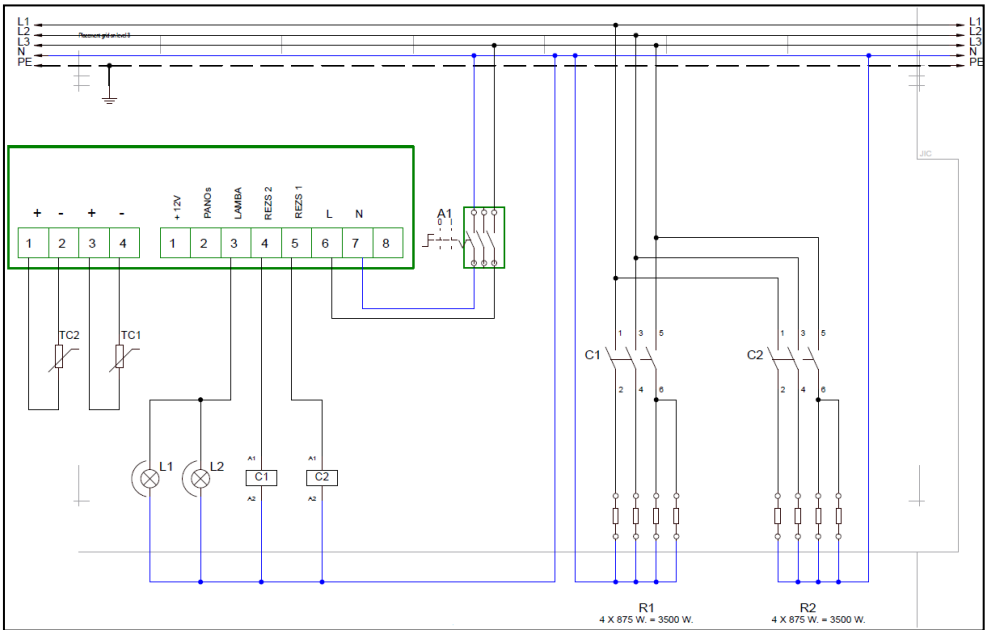
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PRODUCT CODE: EMP.PFE.4+5.Y-K		
NO	PRODUCT NAME	P.CODE
1	PANEL SHEET	YSC-KNX.KMB-LZ-0017
2	TICKET	M.AKS-ETK-LKS-092
3	BUTTON	JP.M.AKS-DGM-MUH-005
4	SIGNAL LAMP	M.ELK-LMB-SNY-002
5	DIGITAL THERMOSTAT	JP.M.ELK-EDM-DGT-001
6	BUTTON	JP.M.ELK-SLT-BTL-003
7	BUTTON	M.ELK-SLT-BTL-011
8	GLASS WICK	HCN-ELY-KZ-001
9	580MM*140MM*6MM GLASS	M.CAM-TMP-012
10	DIGITAL TIMER 230V	M.ELK-EDM-DGT-012
11	3LF0122-4AC00 0-1 3*20A SWITCH	JP.M.ELK-SLT-PKO-003
12	COVER HANDLE	YSC-KNX.EPZ-LZ-0058
13	M8 HANDLE	JP.M.AKS-KLP-BKL-002
14	COVER WEIGHT SHAFT 784MM	YTL-KNX.KMB-KS-0001
15	COVER	ARA-KNX.EPZ-0006
16	GLASS SHAFT	YSC-KNX.KFR-LZ-0046
17	745MM*390MM*6MM GLASS	M.CAM-BTMP-003
18	GASKET	M.CNT-KFR-005
19	COVER	ARA-KNX.KFR-0004
20	HANDLE AND LOCK SET	M.AKS-KLP-KPK-001
21	CONNECTION SCREW	YTL-KNX.KFR-KS-0023
22	GLASS OPEN PIN	YTL-KNX.KFR-KS-0045
23	SHELF HANGER PIN	YTL-KNX.KFR-FS-0003
24	LID FITTING	YTL-KNX.KFR-KS-0039
25	HINGE	JP.M.AKS-MNT-INX-001
26	∅ 12 STRAP PIECES	M.PLS-SLK-002
27	TOP HINGE PIN	YTL-KNX.KFR-KS-0016
28	BOTTOM HINGE PIN	YTL-KNX.KFR-KS-0017
29	GASKET	HCN-LAS-PG-001
30	LID FITTING	YTL-KNX.GPZ-KS-0002

COMBI OVEN

31	CHASSIS	-
32	615*606*18 MM PIZZA STONE	M.TAS-FRN-PZ-001
33	940 W RESISTANCE	M.ELK-RZS-BRU-PZ5-002
34	RESISTANCE SHEET METAL	YSC-KNX.EPZ-PN-0006
35	HOOD SHEET	YSC-KNX.KMB-PN-0046
36	HOOD CHIMNEY SHEET	YSC-KNX.KMB-PN-0032
37	FLUE PIPE 180 MM	YBR-KNX.KMB-KS-0003
38	FLUE PIPE 600 MM	YBR-KNX.KMB-KS-0001
39	CHIMNEY FLANGE	YSC-KNX.KFR-PN-0090
40	FLUE PIPE 40 MM	YBR-KNX.KMB-KS-0002
41	32*2MM ELBOW	M.MEK-TES-INX-005
42	TOP SHEET	YSC-KNX.KMB-PN-0008
43	1.5 METER HOSE	M.MEK-TES-HRT-006
44	SOLENOID VALVE 230VAC 1/4 T-GM	M.ELK-SLN-MTL-001
45	CURTAIN SHEET	YSC-KNX.KFR-LZ-0260
46	BACK SHEET METAL	YSC-KNX.KFR-PN-0053
47	ENGINE CONNECTION SHEET	YSC-KNX.KFR-PN-0166
48	HZ50-60 RPM 2800/3450C/C MT ENGINE	M.ELK-MTR-FMT-002
49	BOTTOM SHEET	YSC-KNX.KMB-PN-0007
50	PG-16 CABLE FITTING	JP.M.ELK-RKR-PLS-001
51	REDUCTION BRASS 3/4-1/2	M.GAZ-PLT-PLC-006
52	HOSE KIT	JP.M.MEK-TES-HRT-010
53	230 W 3000 W RESISTANCE	M.ELK-RZS-BRU-KFR-004
54	200*50 FAN	M.FAN-PTS-200*50-001
55	AVK 6/10 GROUNDING TERMINAL	JP.M.ELK-KLM-009
56	TERMINAL	M.ELK-KLM-PLS-001
57	TIMING RELAY	JP.M.ELK-KNT-ROL-006
58	LC1K0901M7 CONTACTOR	JP.M.ELK-KNT-KNT-020
59	LC1D09M7 CONTACTOR	JP.M.ELK-KNT-KNT-027
60	360°C LIMITOR	JP.M.ELK-MEK-LMT-004
61	EZ9F43104 4A FUSE	JP.M.ELK-SGR-012
62	SHELF	ARA-KNX.KFR-0043
63	J TYPE THERMOCOUPLE 10 CM	M.ELK-EDM-JKT-019
64	LAMP	JP.M.ELK-LMB-AMP-002
65	ROLLER FOOT	JP.M.AKS-AYK-NKL-001

H ELECTRIC CIRCUIT SCHEMA

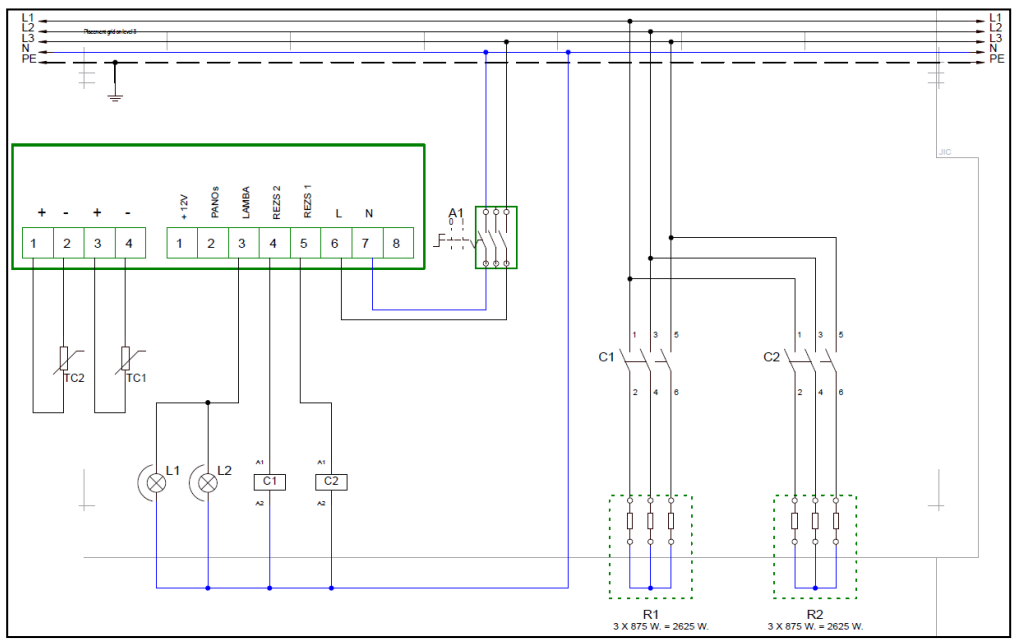


EMP.PFE.4+5-Y-B

A1	ON OFF MAIN SWITCH 0-1 THREE PHASES
C1	TOP RESISTANCE CONTACTOR 20A (220V)
C2	BOTTOM RESISTANCE CONTACTOR 20A (220V)
R1	TOP HEATER RESISTANCE GROUP 875W 230V
R2	BOTTOM HEATER RESISTANCE GROUP 875W 230V
TC1	TOP (TC-M06-L 150-K01.K)
TC2	BOTTOM THERMOCOUPLE (TC-M06-L 150-K01.K)

COMBI OVEN

H ELECTRIC CIRCUIT SCHEMA



EMP.PFE.4+5.Y-K

A1	ON OFF MAIN SWITCH 0-1 THREE PHASES
C1	TOP RESISTANCE CONTACTOR 20A (220V)
C2	BOTTOM RESISTANCE CONTACTOR 20A (220V)
R1	TOP HEATER RESISTANCE GROUP 875W 230V
R2	BOTTOM HEATER RESISTANCE GROUP 875W 230V
TC1	TOP (TC-M06-L 150-K01.K)
TC2	BOTTOM THERMOCOUPLE (TC-M06-L 150-K01.K)