



CONVECTION PATISSERIE OVENS (ELECTRIC)

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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 PATISSERIE OVENS (ELECTRIC)

A1 PRODUCT DESCRIPTION

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

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.PFE423-U	512x738x559	45	600x820x740

A2 TECHNICAL INFORMATION

Product Code	Capacity	Electric Inlet (V)	Cable (mm ²)	Power (KW)	Fuse (A)
EMP.PFE423-U	4 X(2/3 GN)	230	3x1,5	3	25

CONVECTION PATISSERIE OVENS (ELECTRIC)

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.


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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.

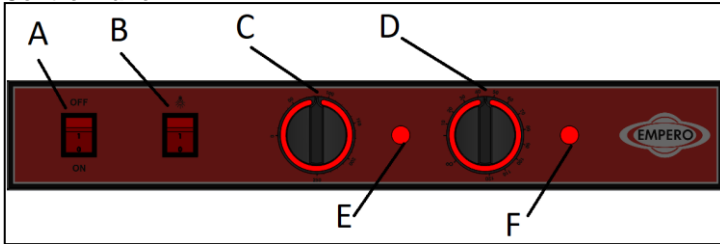
-  *Do not operate the appliance when the machine is empty.

-  *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 : Lighting button
C : Thermostat
D : Time setting button
E: Thermostat Signal Lamp
F : Timer Signal Lamb

***Operating:**

- Plug in the appliance.
- When you start the appliance for the first time, a smell, a smoke can be occur from the insulation material and heater elements. For this reason, before starting to use, turn the thermostat to 240°C and run the appliance empty for 30 minutes.
- Adjust the time according to the cooking time of the product and see the "timer signal lamp is working.
- Set the thermostat (cooking temperature) to the desired degree.
- Switch on the device by pressing the On-Off button.
- Preheat the appliance before placing the product. To do this, set the device to a value above 60 °C for 5-10 minutes.
- Until it reaches the set temperature the device distributes the temperature evenly with the fan which can rotate in a double direction
- Then, place the product tray in the oven.
- After cooking, open the lid and remove the product from the oven.
- When you are finished with the device, press the "on / off" button to turn the device off.



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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 waste water outlet after cleaning.
- 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.
- 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.
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THE APPLIANCE DOESN'T COOK WELL	<ol style="list-style-type: none">1. Check the heat settings.
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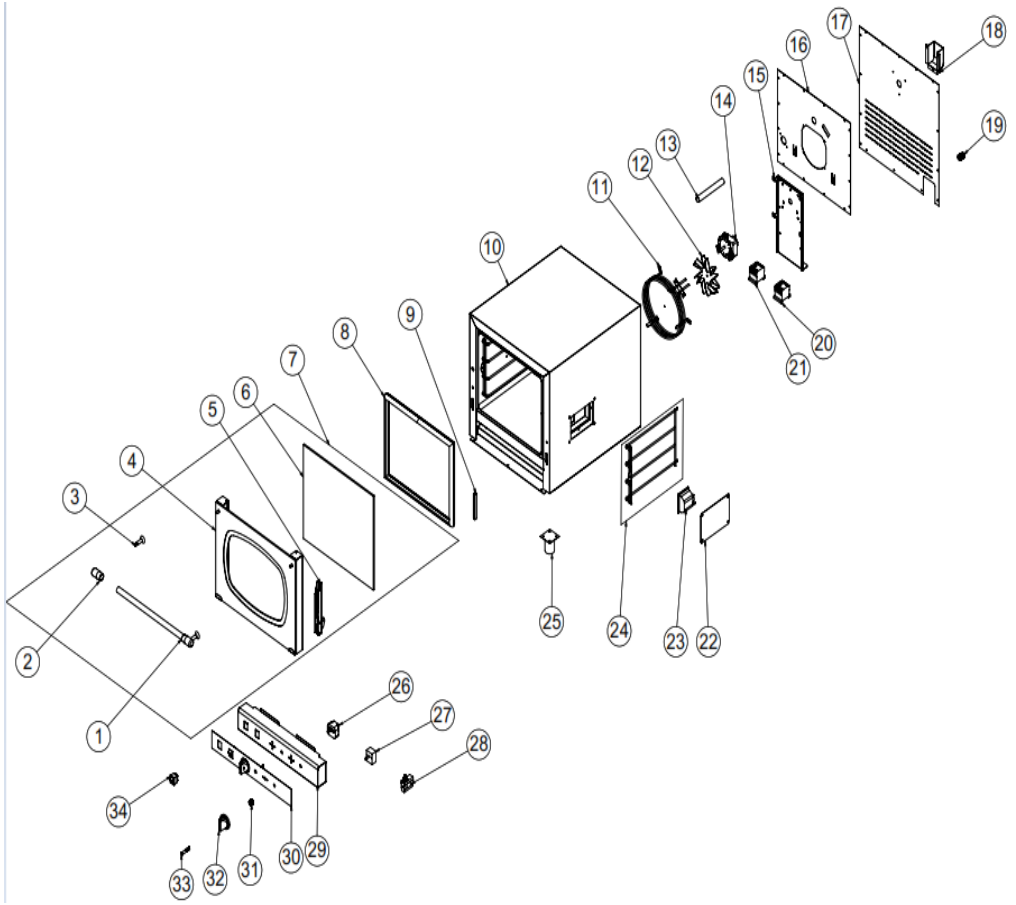
THE APPLIANCE STOPPED	<ol style="list-style-type: none">1. The appliance can stop due to low voltage. In this situation check the voltage.
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- If cooking at Convection Patisserie Ovens (Electric) is not done at suitable quality
- If any function of security doesn't work
 - Do not use the appliance.

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

CONVECTION PATISSERIE OVENS (ELECTRIC)

G SPARE PART LIST- EXPLODING DRAWINGS



EMP.PFE423-U

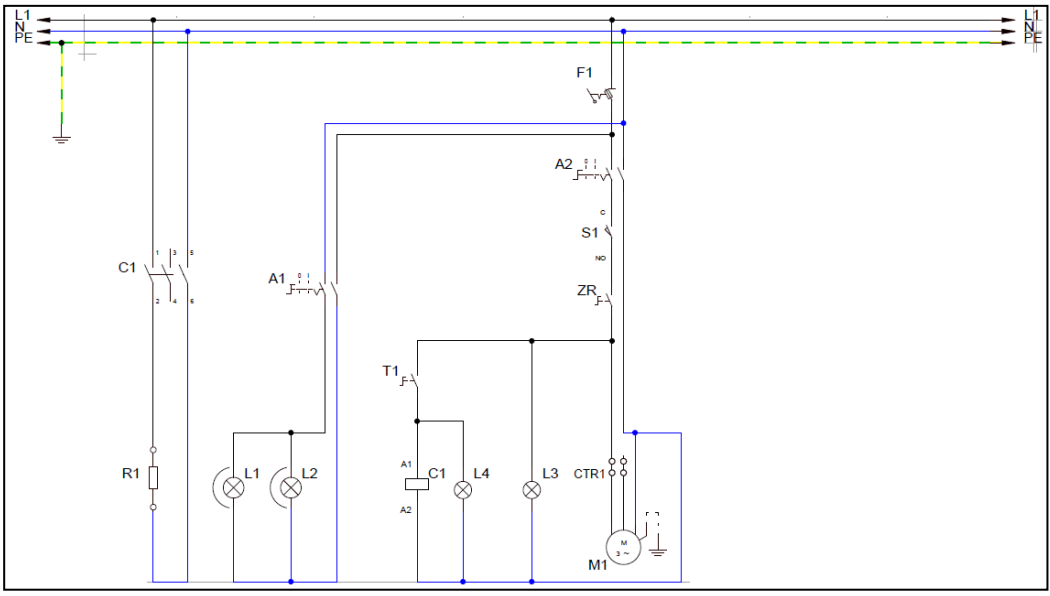
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G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE:EMP.PFE423-U		
NO	PRODUCT NAME	P.CODE
1	HANDLE PIPE (433mm)	YBR-KNX.KFR-KS-0051
2	HANDLE BODY	YTL-KNX.KFR-KS-0104
3	HANDLE FOOT	YTL-KNX.KFR-KS-0105
4	407*508*6MM GLASS	M.CAM-BTMP-018
5	HINGE	M.AKS-MNT-KZN-008
6	405*447*6MM GLASS	M.CAM-BTMP-019
7	COVER	ARA-KNX.KFR-0040
8	GASKET	M.CNT-KFR-013
9	P1716B0 Hinge Slot	M.AKS-MNT-KZN-007
10	CHASSIS	-
11	230 W 3000 W RESISTANCE	M.ELK-RZS-BRU-KFR-004
12	FAN SHEET	YSC-KNX.KFR-LZ-0431
13	FLUE PIPE 1/2 160 MM	YBR-KNX.KFR-KS-0053
14	FAN MOTOR	M.ELK-MTR-FMT-004
15	ENGINE FIXING SHEET	YSC-KNX.KFR-PN-0655
16	INSULATION SHEET	YSC-KNX.KFR-PN-0667
17	BACK SHEET METAL	YSC-KNX.KFR-PN-0661
18	CHIMNEY SHEET	YSC-KNX.KFR-PN-0028
19	PG-11 CABLE FITTING	M.ELK-RKR-PLS-003
20	LC1K0901M7 CONTACTOR	JP.M.ELK-KNT-KNT-020
21	EZ9F43104 4A FUSE	JP.M.ELK-SGR-012
22	LAMP COVER	YSC-KNX.KFR-PN-0302
23	LAMP	JP.M.ELK-LMB-AMP-002
24	SHELF	ARA-KNX.KFR-0042
25	ROLLER FOOT	JP.M.AKS-AYK-NKL-001
26	TIME CLOCK	M.ELK-MEK-MTM-001
27	50-250 °C THERMOSTAT	M.ELK-MEK-TRM1-004
28	CZ-7310 SWITCH	M.ELK-SWC-MINI-001
29	PANEL SHEET	YSC-KNX.KFR-LZ-0443
30	TICKET	JP.M.AKS-ETK-STK-009
31	BUTTON SOCKET	M.AKS-DGM-SKT-004
32	BUTTON	JP.M.AKS-DGM-MUH-005
33	SIGNAL LAMP	M.ELK-LMB-SNY-002
34	0-1 KEY	M.ELK-SLT-ANL-003

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H ELECTRICAL CIRCUIT DIAGRAM



A1	Interior light switch
A2	On-off switch
C1	Heater resistance contactor 220V
R1	Heater resistance Group 3000W. 230V
CTR1	Capacitor
M1	Interior air circulation fan motor 240W 2800 r / min 220V
L1- L2	Interior lighting 220V.
L3	Time switching lamp 220V.
L4	Heater switching lamp 220V."
T1	Thermostat 50-250°C
F1	Control circuit fuse 4A
ZR	Time clock 120 dk.
S1	Door switch