



# ROTATING ELECTRIC PIZZA OVEN

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# ROTATING ELECTRIC PIZZA OVEN

## 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.

# ROTATING ELECTRIC PIZZA OVEN

## A1 DESCRIPTION

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\*This appliance-professional pizza oven electrical - provides high efficiency, designed to be used in industrial kitchens .

CODE	DIMENSIONS(mm)	WEIGHT(kg)	PACKED DIMENSIONS
EMP.SPO.01	1200x1384x1980	331	1310x1550x2220

## A2 TECHNICAL INFORMATION

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CODE	CAPACITY	ELECTRIC INLET (V)	CABLE (mm <sup>2</sup> )	POWER (Kw)	FUSE (A)
EMP.SPO.01	Ø300 mm x 6 pieces Pizza 75 Pizza / H	400	5x4	17	3*32 A 1*10 A

**A3 TRANSPORTATION**

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\*This appliance can't be moved from area to area by hands, it must be on a 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.

# ROTATING ELECTRIC PIZZA OVEN

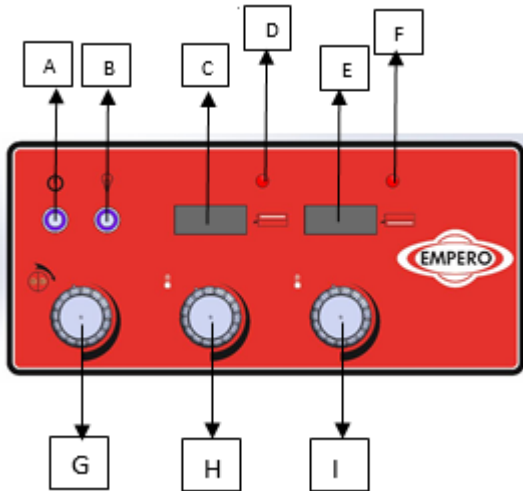
## C SAFETY INSTRUCTIONS

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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**

\*CONTROL PANEL :



- A: ON-OFF
- B: LAMP
- C: TOP DIGITAL THERMOMETER
- D: TOP DIGITAL SIGNAL LAMP
- E: SUB DIGITAL THERMOMETER
- F: SUB DIGITAL SIGNAL LAMP
- G: TANBUR SPEED ADJUSTMENT
- H: TOP DIGITAL HEAT ADJUSTMENT
- I: SUB DIGITAL HEAT ADJUSTMENT



# ROTATING ELECTRIC PIZZA OVEN

## \*OPERATING :

- Clean the inner and outer surface of the appliance with warm moist cloth and dry before the operation.
- Put the pluge in electrical source and press ON button
- There maybe smoke and smell, it's because of that the metal parts are heating for the first time. so adjust the temperature to 350°C (top and low ) and keep it working empty for 30 minutes.
- For better cooking, keep the oven on the degree you want to cook, for 5-10 minutes before inserting anything inside.
- Adjust the time by timer buttons according to the cooking time.
- For cooking pizza you have to adjust the temperature and you can use the chart below.
- To adjust the speed of the rotary table press up – down buttons.
- To see the product while cooking, press the inner lamp button, and don't open the lid.
- When you finish, press OFF button to switch it off.

CODE	PIZZA
EMP.SPO.01	1.ALTERNATIVE BUTTOM DEGREE : 300°C UPPER DEGREE : 280°C COOKING TIME: 7-8 minute  2.ALTERNATIVE BUTTOM DEGREE: 350°C UPPER DEGREE : 320°C COOKING TIME : 5-6 minute

## **E      CLEANING & MAINTENANCE**

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### ➤ **AFTER EACH USE YOU HAVE TO :**

- Turn off the appliance and disconnect it from the electric before cleaning.
- Clean the inside of the oven with soft cloth by using oil solvent spray, before the appliance gets cooled exactly.
- Try not to use the chemicals materials for cleaning , it may harm the appliance .
- Don't pour the water directly to the appliance .
- Do not clean the appliance with the materials that may affect the chrome material.

### ➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance every 15 days.
- Check the lighting lamp according to frequency of use.



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## 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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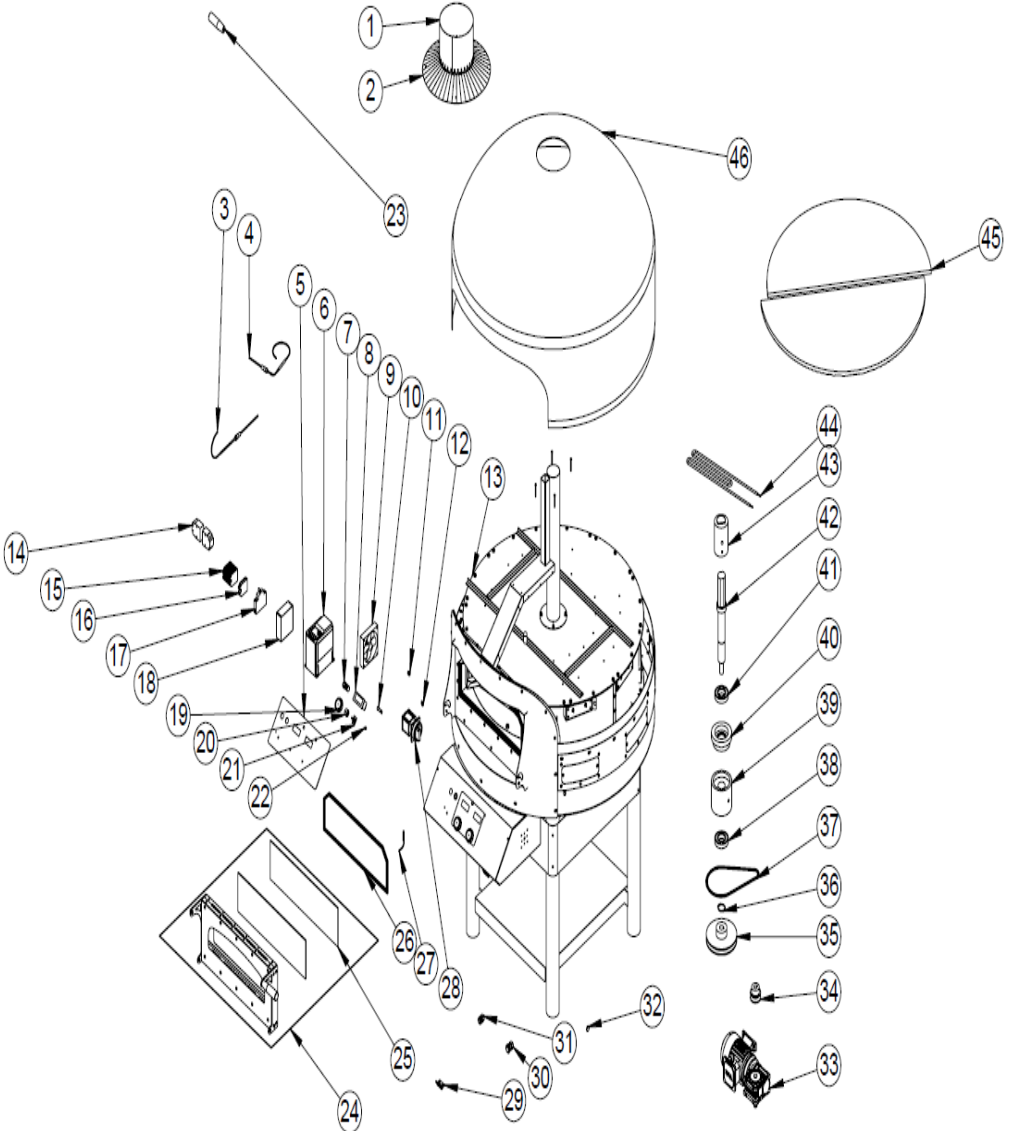
<b>THE APPLIANCE STOPPED</b>	<ol style="list-style-type: none"><li>1. The appliance can stop due to low voltage. In this situation check the voltage.</li><li>2. When the oven operating temperature is more than maximum temperature, the oven will get STOP position automatically.</li></ol>
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<ul style="list-style-type: none"><li>• If cooking at Pizza Ovens (Electric) 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 our authorized services.**

# ROTATING ELECTRIC PIZZA OVEN

## G SPARE PART LIST- EXPLODED DRAWING



# ROTATING ELECTRIC PIZZA OVEN

## G SPARE PART LIST- EXPLODED DRAWING

PRODUCT CODE:EMP.SPO.01		
NO	PRODUCT NAME	P.CODE
1	CHIMNEY EXITS SHEET-3	YSC-KNX.SPOE-PN-0005
2	CHIMNEY EXITS SHEET-6	YSC-KNX.SPOE-LZ-0044
3	J TYPE THERMOCOUPLE 10 CM	M.ELK-EDM-JKT-016
4	J TYPE TERMOHANDLE 15 CM	M.ELK-EDM-JKT-017
5	TICKET	M.AKS-ETK-LKS-089
6	D700-SC FR-D720S-025SC-EC - DRIVER	JP.M.ELK-SRC-001
7	BUTTON	M.ELK-SLT-BTL-011
8	DIGITAL THERMOSTAT	JP.M.ELK-EDM-DGT-001
9	FAN 120*120*38 220V AC	M.ELK-HVL-KFN-004
10	SIGNAL LAMP	M.ELK-LMB-SNY-002
11	ADJUST SCREW	YTL-KNX.SPOE-KS-0005
12	GASKET	M.CNT-PLS-KLN-005
13	CHASSIS	-
14	3X50A SSR RELAY	JP.M.ELK-KNT-ROL-010
15	TERMINAL	JP.M.ELK-KLM-027
16	TERMINAL	JP.M.ELK-KLM-028
17	EZ9F43110 10A FUSE	JP.M.ELK-SGR-013
18	MDR 20-12 POWER SOURCE	JP.M.ELK-EDM-ERK-004
19	BUTTON	JP.M.AKS-DGM-MUH-005
20	BUTTON SOCKET	M.AKS-DGM-SKT-004
21	10K POTANSİYOMETER	M.ELK-PTM-SPO-002
22	SONLANDIRMA AXLE	YTL-KNX.SPOE-KS-0007



## ROTATING ELECTRIC PIZZA OVEN

23	M8 HANDLE	JP.M.AKS-KLP-BKL-002
24	COVER	ARA-KNX.SPOE-0002
25	565MM*160MM*4 MM GLASS	M.CAM-TMP-034
26	GLASS WICK	HCN-ELY-KZ-001
27	ENCODER	JP.M.ELK-EDM-DGT-010
28	0-1 SWITCH	JP.M.ELK-SLT-PKO-004
29	HINGE	M.AKS-MNT-PLC-001
30	PG-16 CABLE FITTING	JP.M.ELK-RKR-PLS-001
31	PG-11 CABLE FITTING	M.ELK-RKR-PLS-003
32	PLUG	M.PLS-OZL-004
33	0,18 KW900 MTR S41/60 TRF.15 D/DK ESM-40 REDUCER	M.ELK-MTR-RMB-002
34	17*60*1 V-TAMBOUR	M.MUH-KSN-003
35	17*180*1 V-TAMBOUR	M.MUH-KSN-004
36	RING	M.SKM-001-40
37	17*800 V-BELT	M.MUH-KYS-001
38	BEARING 6208 ZZ	M.RLM-ISI-007
39	BEARING PLACE	YTL-KNX.SPO-KS-0004
40	BEARING PLACE	YTL-KNX.SPO-KS-0003
41	BEARING 6208 ZZ	M.RLM-ISI-007
42	ADJUST AXLE	YTL-KNX.SPOE-KS-0002
43	BUSH	YTL-KNX.SPOE-KS-0001
44	230V 1250W RESISTANCE	M.ELK-RZS-BRU-SPO-001
45	975*487*12+3 MM PIZZA STONE	M.TAS-FRN-PZ-004
46	FIBER CUPOLA	M.AKS-FBR-KAH-001

# ROTATING ELECTRIC PIZZA OVEN

## H ELECTRIC CIRCUIT SCHEMA

