



# ROTATING AND NON ROTATING GAS PIZZA OVEN

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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.

# ROTATING AND NON ROTATING GAS PIZZA OVEN

## A1 PRODUCT DESCRIPTION

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

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
<b>EMP.SPO.02</b>	1965x2127x2113	1500	2050x2210x2230
<b>EMP.SPO.03</b>	1480x1724x1855	755	1550x1820x2040
<b>EMP.SPO.04</b>	1480x1724x1855	764	1550x1820x2040
<b>EMP.SPO.05</b>	1650x1705x1970	865	1680x1735x2120

## A2 TECHNICAL INFORMATION

PRODUCT CODE	EMP.SPO.02	EMP.SPO.03	EMP.SPO.04	EMP.SPO.05
<b>INNER DIMENSIONS (mm)</b>	450	450	450	515
<b>CAPACITY</b>	Ø300 * 9 pieces 130 pizza/h	Ø300 * 9 pieces 130 pizza/h	Ø300 * 6 ADET 130 pizza/h	Ø300 * 6 pcs 75 pizza/h
<b>GAS POWER (KW)</b>	NG 48 / LPG 52	NG 28,7 / LPG 34,8	41,2	41,2
<b>ELECTRIC POWER (KW)</b>	2	2	2	2
<b>OPERATING VOLTAGE (V)</b>	220	220	220	220
<b>OPERATING PRESSURE (mbar)</b>	21	21	21	21
<b>FEEDING CABLE</b>	3*2,5	3*2,5	3*2,5	3*2,5

# ROTATING AND NON ROTATING GAS PIZZA OVEN

## 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 Gas Fitment must be done by authorized person.

\*The area where the appliance is must have enough ventilation and vent-hole.

\*The appliance must be connected correctly according to local and national gas standards of your country.

\*The appliance gas entrances are indicated with "G" label on the body.

 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.

\*Connection to gas fitment must be done with suitable diameter metal flex pipe and spheric valve. The spheric valve must be immobilized to a place that is far away from heat and accessible during the danger. After gas entrance connection done, gas leakages must be checked.

\*According to the datas on appliance information plate, gas and pressure must be adjusted. If the gas type that is adjusted is not the suitable with gas type that is at installation place, apply the instructions that is about adjustment of different gas type (**Event :G**)

\*For easy cleaning and maintenance of the appliance.

## ROTATING AND NON ROTATING GAS 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.



\*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.



\*If there is gas leakage where the appliance is, do not fire absolutely and do not use electric.



\*Definitely do not allow to check the sealing with flame.

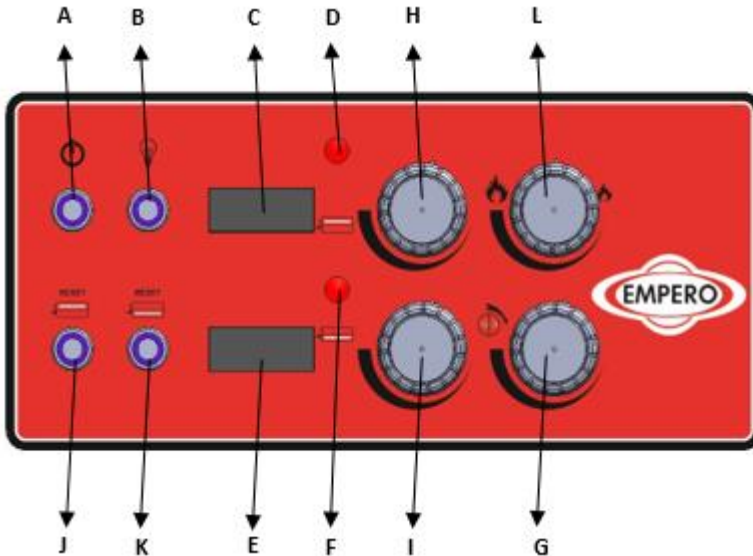


\*The chimney hood must be installed to the oven as it covers over the oven completely. The chimney hood pipes can be used without fan till maximum 3 metres. If the chimney hood pipe distance is more than 3 metres, the fan must be used.

## D OPERATION

\* Control Panel:

SPO.02-SPO.03-SPO.05

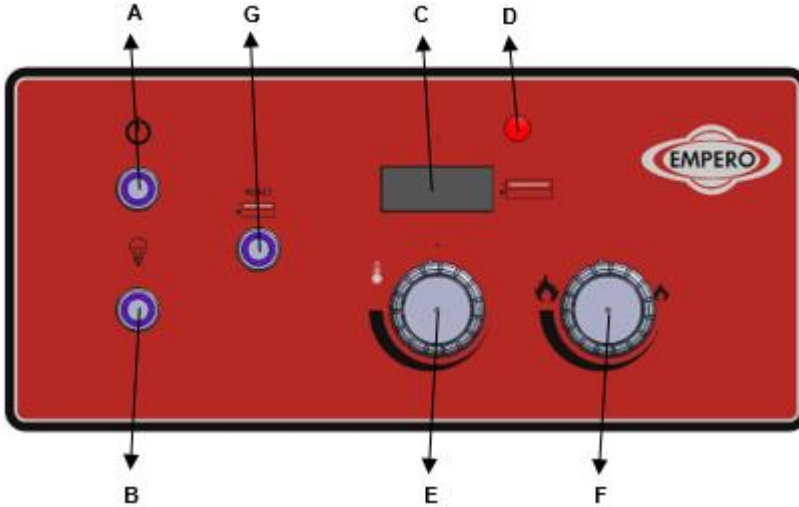


- A: ON-OFF
- B: LAMP
- C: TOP DIGITAL
- D: TOP DIGITAL SIGNAL LAMP
- E: SUB DIGITAL
- F: SUB DIGITAL SIGNAL LAMP
- G: TANBUR SPEED ADJUSTMENT
- H: TOP DIGITAL HEAT ADJUSTMENT
- I: SUB DIGITAL HEAT ADJUSTMENT
- J: TOP BURNER RESET
- K: LOWER BURNER RESET
- L: FLAME INCREASE AND DECREASE ADJUSTMENT

## ROTATING AND NON ROTATING GAS PIZZA OVEN

## D OPERATION

\*Kontrol Panosu: SPO.04



- A: ON-OFF
- B: LAMP
- C: DIGITAL INDICATOR
- D: DIGITAL SIGNAL LAMP
- E: DIGITAL HEAT ADJUSTMENT
- F: FLAME ADJUSTMENT
- G: BURNER RESET

## ROTATING AND NON ROTATING GAS PIZZA OVEN

### \*Operating:

- Before you operate the engine , clean inside off oven with a wet cloth or fabric and dry it. Cihazı çalıştırmadan önce fırın iç yüzeyini ılık nemli bir bez ile temizleyiniz ve kurulayınız.
- Plug the device outlet, open the gas valve and start it by pressing ON/OFF buttons.
- Start the device up by pressing START/STOP buttons.
- When you start the device for first time there maybe smell and smoke inflicted by izolation materials and heater stof. That is why before you operate make oven temperature 350°C (top/bot) and run it for 30 minutes inside empty.
- Before you place the product in device, pre-heat inside on the needed temperature for 5-10 minutes.
- determine the cooking time.
- Depending on Pizza cooking time set values of bot/top temperatures.
- To set rotary table speed use (rabbit)fast and (turtle)slow buttons.
- To see the product without opening the lid while cooking, Press inside light button..
- When you have done working with device, turn it off by pressing ON/OFF buttons.



## ROTATING AND NON ROTATING GAS PIZZA OVEN

### **E      CLEANING & MAINTENANCE**

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#### ➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Be sure that gas and electric connections are off 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 use pressure water or vapor during the cleaning.
- 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.
- Check the cooking stones in periodic times. Change the broken and deformed stones.
- 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.

# ROTATING AND NON ROTATING GAS PIZZA OVEN

## F TROUBLESHOOTING

<b>THE APPLIANCE DOESN'T OPERATE</b>	<ol style="list-style-type: none"> <li>1. Check if the gas connection is done or not.</li> <li>2. If the hoses that have gas entrance lose gas due to slit,hole.etc.,the appliance is not operated.</li> <li>3. Check the electrical connections and voltage.</li> <li>4. Check if the fuse is on or off.</li> </ol>
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<b>THE APPLIANCE DOESN'T COOK WELL</b>	<ol style="list-style-type: none"> <li>1. Check if it is operated at suitable gas setting or not.</li> <li>2. Check the heat settings.</li> </ol>
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<b>THE APPLIANCE STOPPED</b>	<ol style="list-style-type: none"> <li>1. When the oven operating temperature is more than maximum temperature,the oven will get STOP position automatically.</li> <li>2. When there is gas leakage,if there is solenoid gas stopper alarm in the area,gas flow is stopped and the appliance is not operated.Ventilate the area with air vent.</li> <li>3. Check the burner.</li> </ol>
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<b>RESET BUTTON LIGHT DOESN'T SIGNAL</b>	<ol style="list-style-type: none"> <li>1. Check if the gas comes to the appliance.</li> <li>2. Check if the sparking plug contacts with body or not.</li> <li>3. Check if the sparking plug can fire or not.Lamp is not on.</li> </ol>
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<b>LAMP IS NOT ON.</b>	<ol style="list-style-type: none"> <li>1. The lamp may be broken.Change it.</li> </ol>
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- If cooking at pizza ovens (gas) 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.**

# ROTATING AND NON ROTATING GAS PIZZA OVEN

## G INJECTOR CHANGE AND GAS SETTING

### PIZZA OVENS (GAS ) BURNER-INJECTOR CHANGE CHART

Gas Group	Gas&Pressure	EMP.SPO.02	EMP.SPO.04
		Injector Ø mm	Injector Ø mm
2.Group 2H and 2E GROUP	G20 – 21 mbar BOTTOM and TOP BURNER	NG Ø 4,00 LPG Ø 3,00	NG Ø 2,50 LPG Ø 2,00

#### Change of the burner injector

1. The oven must be dispatched from the factory as it works
2. Increase the gas by turning yellow part on the gas block.If it is turned (-) direction,the gas is reduced. (Image 1)

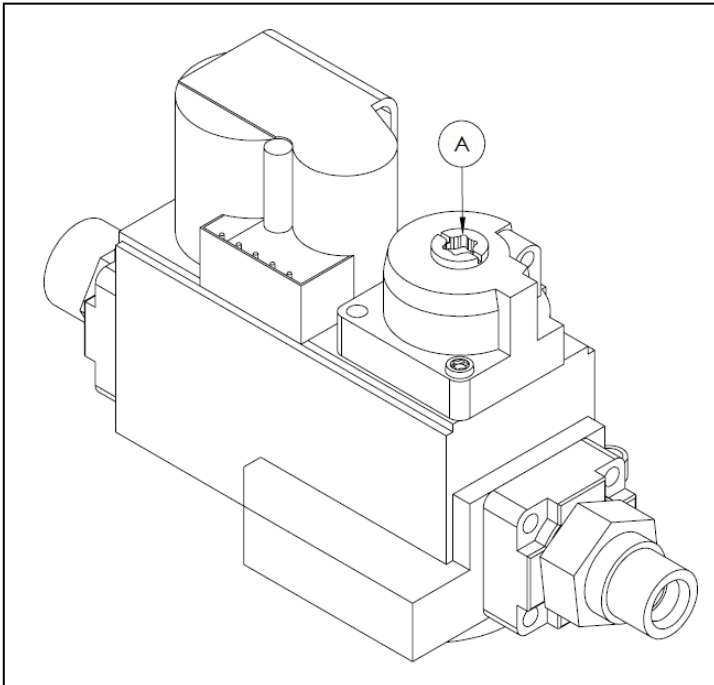
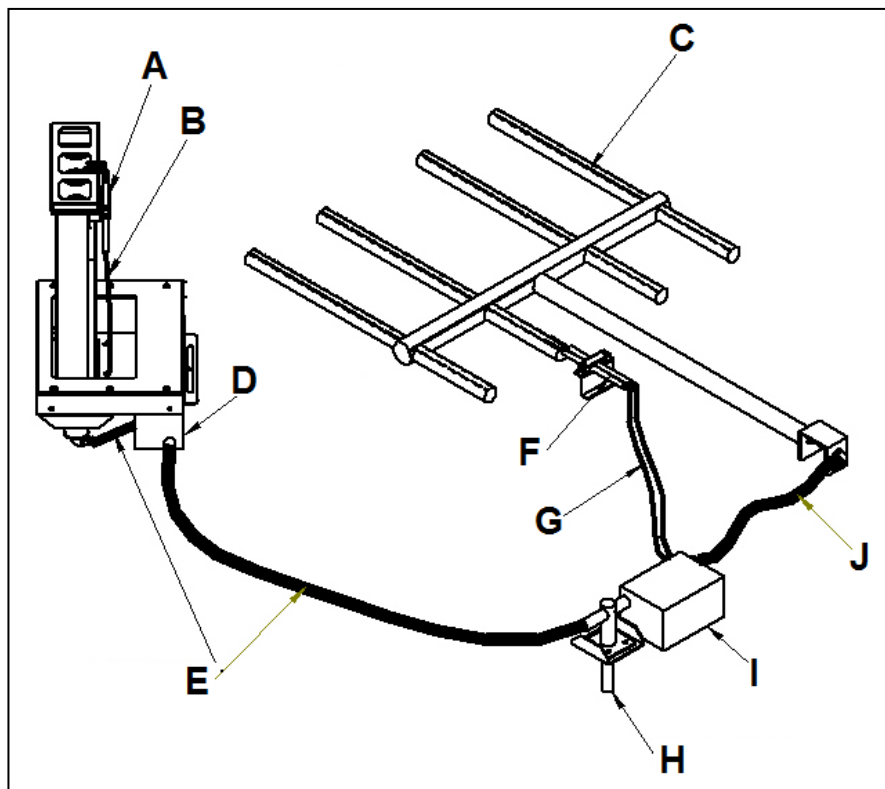


Image 1

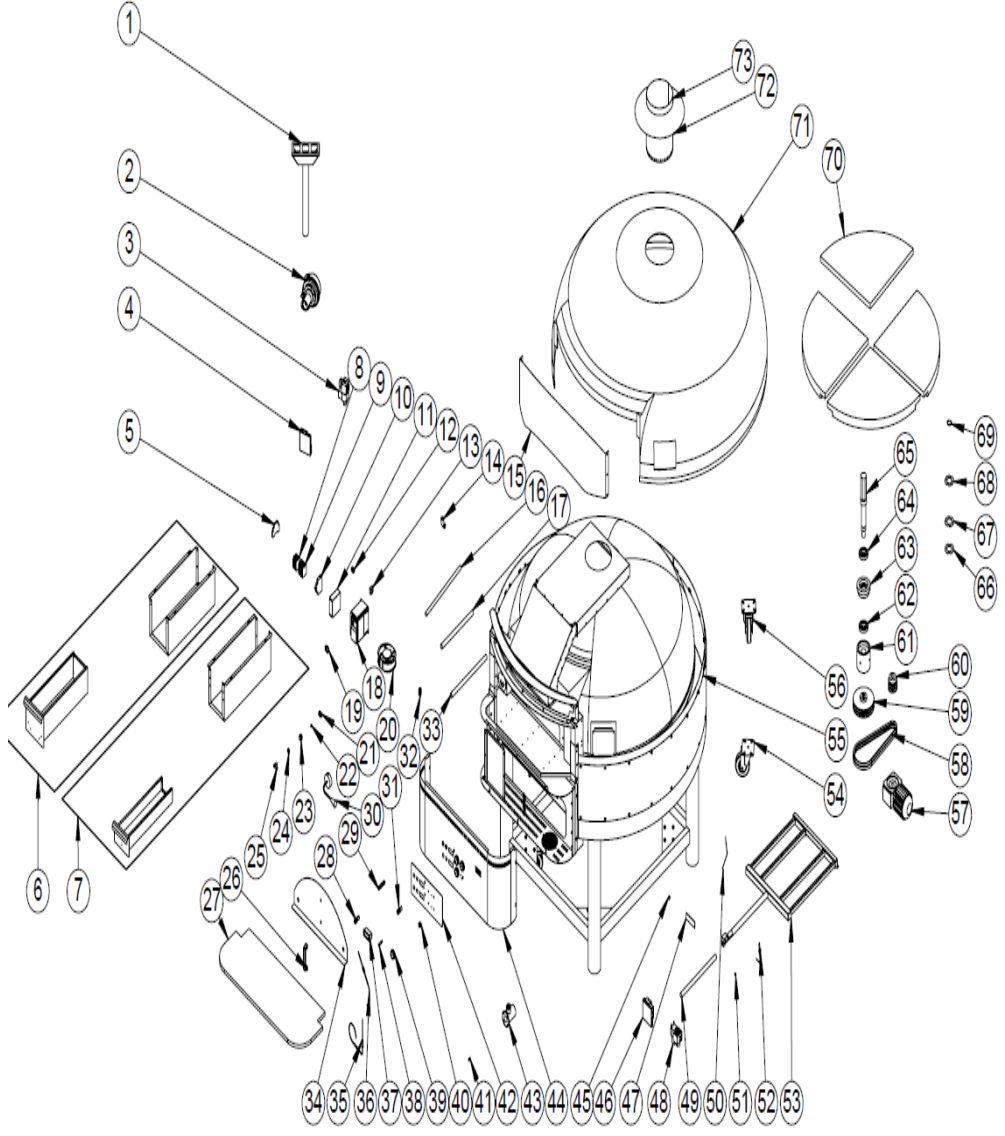
## H GAS CONNECTION IMAGES



<b>A</b>	FIRING SPARKING PLUG
<b>B</b>	SPARKING PLUG CABLE
<b>C</b>	BURNER
<b>D</b>	GAS BLOCK
<b>E</b>	GAS FLEX
<b>F</b>	FIRING SPARKING PLUG
<b>G</b>	SPARKING PLUG CABLE
<b>H</b>	GAS ENTRANCE
<b>I</b>	GAS BLOCK
<b>J</b>	GAS FLEX

# ROTATING AND NON ROTATING GAS PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING



# ROTATING AND NON ROTATING GAS PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING

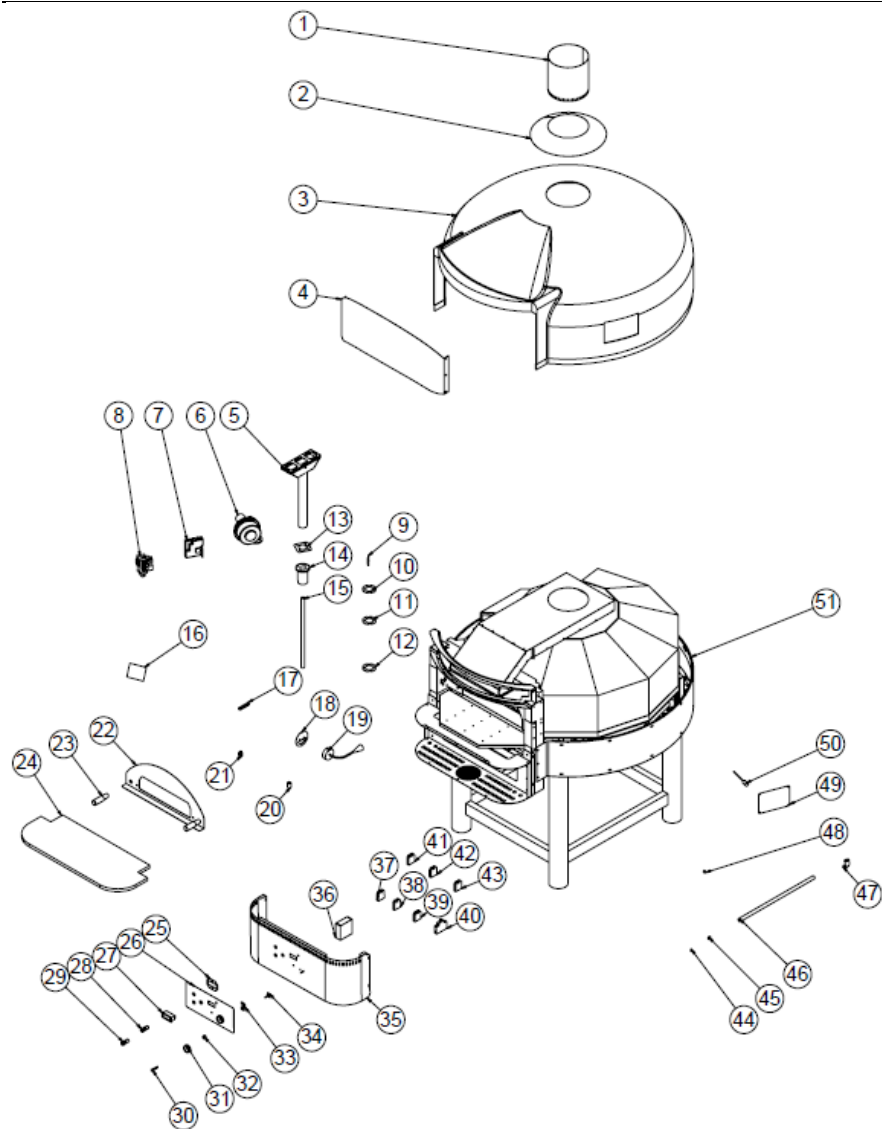
PRODUCT CODE:EMP.SPO.02		
NO	PRODUCT NAME	P.CODE
1	BURNER	M.GAZ-BRL-INX-004
2	230V-50HZ 80W FAN	M.GAZ-BLK-HNW-019
3	GAS VALVE VK4115V2012B	M.GAZ-BLK-HNW-016
4	IGNITION BOARD S4565A2019B	M.GAZ-BLK-HNW-002
5	8A 230 V AC RELAY	JP.M.ELK-KNT-ROL-001
6	DRAWER	ARA-KNX.SPOE-0014
7	DRAWER	ARA-KNX.SPOE-0013
8	TERMINAL	JP.M.ELK-KLM-027
9	TERMINAL	JP.M.ELK-KLM-035
10	EZ9F43110 10A FUSE	JP.M.ELK-SGR-013
11	MDR 20-12 POWER SOURCE	JP.M.ELK-EDM-ERK-004
12	CONNECTION 1/2	JP.M.MEK-TES-SRI-014
13	1/2 FLANGE 45900400-102B	M.GAZ-BLK-HNW-003
14	BRACKET	JP.M.GAZ-TES-GLV-002
15	FRONT PANEL	YSC-KNX.SPO-LZ-0011
16	1/2-1/2 40 CM GAS FLEX	M.GAZ-TES-SPR-003
17	3/4- 3/4 30 CM GAS FLEX	M.GAZ-TES-SPR-004
18	FR-CS82S-042-60 ENGINE (ENGINE) DRIVER	JP.M.ELK-SRC-006
19	HANDCUFF	JP.M.MEK-TES-KLP-005
20	FAN (BEARING)	M.ELK-HVL-KFN-003
21	REDUCTION 3/8 - 1/2	M.GAZ-TES-SRI-013
22	INJECTOR M8*0.75 Ø 3.00 MM.	M.GAZ-ENJ-NG-009
23	REDUCTION BRASS 3/4-1/2	M.GAZ-PLT-PLC-006
24	CONEXION NUT	YTL-KNX.PLF-KS-0001
25	3/8 16*1.5 M.8 0.75 L SHAPED PIPE	M.GAZ-TES-SRI-023
26	NO:2 BAKALIT HANDLE	M.AKS-KLP-BKL-003
27	GRANITE 1116*400	JP.M.TAS-GRN-010
28	BUTTON	JP.M.ELK-SLT-BTL-003
29	SPRING 35*17	M.YAY-MUH-005
30	LIGHTING LAMP	M.ELK-LMB-SPR-001
31	BUTTON	M.ELK-SLT-BTL-011
32	PG-11 CABLE FITTING	M.ELK-RKR-PLS-003
33	1/2-1/2 60 CM GAS FLEX PIPE	M.GAZ-TES-SPR-006
34	OVEN COVER	YSC-KNX.SPO-LZ-0024
35	J TYPE TERMOHANDLE 13 CM	M.ELK-EDM-JKT-015

# ROTATING AND NON ROTATING GAS PIZZA OVEN

36	J TYPE TERMOHANDLE 15 CM	M.ELK-EDM-JKT-017
37	DIGITAL THERMOSTAT	JP.M.ELK-EDM-DGT-001
38	SIGNAL LAMP	M.ELK-LMB-SNY-002
39	BUTTON	JP.M.AKS-DGM-MUH-005
40	BUTTON SOCKET	M.AKS-DGM-SKT-004
41	GREASE SUPPORT	M.MUH-034
42	TICKET	M.AKS-ETK-LKS-086
43	MANIFOLD	M.GAZ-BLK-HNW-017
44	FRONT PANEL SHEET	YSC-KNX.SPO-LZ-0075
45	PLUG	M.PLS-OZL-004
46	IGNITION BOARD S4965V3075B	M.GAZ-BLK-HNW-014
47	110MM*35MM*3 MM GLASS	M.CAM-SRM-001
48	GAS BLOCK VK4105A1001B	M.GAZ-BLK-HNW-001
49	GAS PIPEWATER 1420 MM	YBR-KNX.SPO-KS-0004
50	Spark Plug Cable 1350 MM	M.GAZ-CKM-KBL-001
51	GASKET	M.CNT-PLS-KLN-14*24*2
52	IGNITION PLUG	M.GAZ-CKM-BUJI-001
53	BURNER	M.GAZ-BRL-SMC-013
54	125*40 WHEEL	M.AKS-TKR-PS-001
55	CHASSIS	-
56	125*40 WHEEL WITH BRAKE	M.AKS-TKR-PSF-001
57	0,55 KW TRF. 15 D/DK. ESM-63 REDUCER	M.ELK-MTR-RMB-001
58	17*925 V-BELT	M.MUH-KYS-002
59	17-190-2V TAMBOUR	M.MUH-KSN-002
60	17-80-2V TAMBOUR	M.MUH-KSN-001
61	BEARING PLACE	YTL-KNX.SPO-KS-0004
62	BEARING 6208 ZZ	M.RLM-ISI-007
63	BEARING PLACE	YTL-KNX.SPO-KS-0003
64	BEARING 6208 ZZ	M.RLM-ISI-007
65	ADJUST AXLE	YTL-KNX.SPO-KS-0002
66	GASKET	M.CNT-PLS-KLN-001
67	GASKET	M.CNT-PLS-KLN-005
68	GASKET	M.CNT-PLS-KLN-002
69	RING	M.SKM-001-40
70	OVEN STONE	M.TAS-FRN-SPO.03-006
71	FIBER CUPOLA	M.AKS-FBR-SYH-SPO-001
72	CHIMNEY FLANGE	YSC-KNX.SPO-LZ-0048
73	CHIMNEY EXITS SHEET-3	YSC-KNX.SPO-PN-0010

# ROTATING AND NON ROTATING GAS PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING



EMP.SPO.03



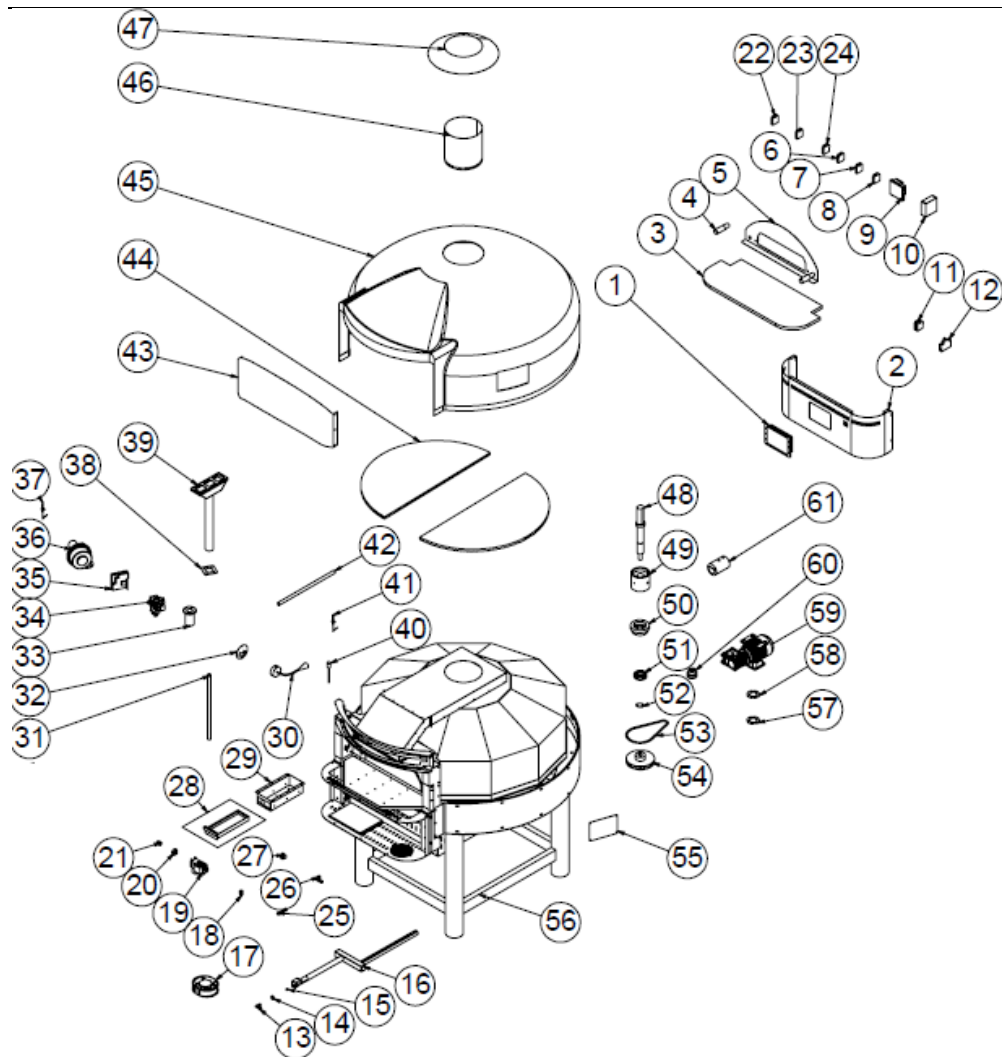
# ROTATING AND NON ROTATING GAS PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE:EMP.SPO.03		
NO	PRODUCT NAME	P.CODE
1	CHIMNEY OUTLET SHEET	YSC-KNX.SPO-PN-0056
2	CHIMNEY FLANGE	YSC-KNX.SPO-LZ-0048
3	FIBER CUPOLA	M.AKS-FBR-SPO-008
4	FRONT PANEL	YSC-KNX.SPO-LZ-0076
5	BURNER	M.GAZ-BRL-INV-004
6	230V-50HZ 80W FAN	M.GAZ-BLK-HNW-019
7	IGNITION BOARD S4965V3075B	M.GAZ-BLK-HNW-014
8	GAS VALVE VK4115V2012B	M.GAZ-BLK-HNW-016
9	IGNITION PLUG	M.GAZ-CKM-BUJI-001
10	GASKET	M.CNT-PLS-KLN-001
11	GASKET	M.CNT-PLS-KLN-005
12	GASKET	M.CNT-PLS-KLN-14*24*2
13	BURNER CONEXION SHEET	YSC-KNX.PLS-LZ-0015
14	MANIFOLD	M.GAZ-BLK-HNW-017
15	3/4- 3/4 30 CM GAS FLEX	M.GAZ-TEF-SPR-004
16	25MM *2MM GLASS	M.CAM-TMP-032
17	SPRING 35*17	M.YAY-MUH-005
18	LAMBA CONEXION SHEET	YSC-KNX.SPO-LZ-0051
19	LIGHTING LAMP	M.ELK-LMB-SPR-001
20	MASON 3/4	M.MEK-TEF-SYH-001
21	PG-11 CABLE FITTING	M.ELK-RKR-PLS-003
22	OVEN COVER	YSC-KNX.SPO-LZ-0064
23	M8 HANDLE	JP.M.AKS-KLP-BKL-002
24	GRANITE 890*350	JP.M.TAS-GRN-001
25	THERMOSTAT CONNECTION SHEET METAL	YSC-KNX.SPOE-LZ-0090
26	TICKET	M.AKS-ETK-LKS-081
27	DIGITAL THERMOSTAT	JP.M.ELK-EDM-DGT-001
28	BUTTON	JP.M.ELK-SLT-BTL-003
29	BUTTON	M.ELK-SLT-BTL-011
30	SIGNAL LAMP	M.ELK-LMB-SNY-002
31	BUTTON	JP.M.AKS-DGM-MUH-005
32	BUTTON SOCKET	M.AKS-DGM-SKT-004
33	SHEET METAL	YSC-KNX.SPO-LZ-0193
34	10K POTANSIYOMETER	M.ELK-PTM-SPO-002
35	FRONT PANEL SHEET	YSC-KNX.SPO-LZ-0128
36	MDR 20-12 POWER SOURCE	JP.M.ELK-EDM-ERK-004
37	AVK4 TERMINAL	JP.M.ELK-KLM-001
38	AVK4 TERMINAL	JP.M.ELK-KLM-021
39	8A 230 V AC RELAY	JP.M.ELK-KNT-ROI-001
40	EZ9F43104 4A FUSE	JP.M.ELK-SGR-012
41	TERMINAL	JP.M.ELK-KLM-034
42	TERMINAL	JP.M.ELK-KLM-036
43	TERMINAL	JP.M.ELK-KLM-046
44	SONLANDIRMA AXLE	YTL-KNX.SPOE-KS-0007
45	PLUG	M.PLS-OZI-004
46	GAS PIPEWATER 650 MM	YBR-KNX.PLF-KS-0006
47	BRACKET 3/4	M.MEK-TEF-GLV-007
48	HANDCUFF	JP.M.MEK-TEF-KLP-005
49	SERVICE SHEET	YSC-KNX.SPO-LZ-0206
50	J TYPE THERMOCOUPLE 10 CM	M.ELK-EDM-JKT-016
51	CHASSIS	-

# ROTATING AND NON ROTATING GAS PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING



# ROTATING AND NON ROTATING GAS PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING

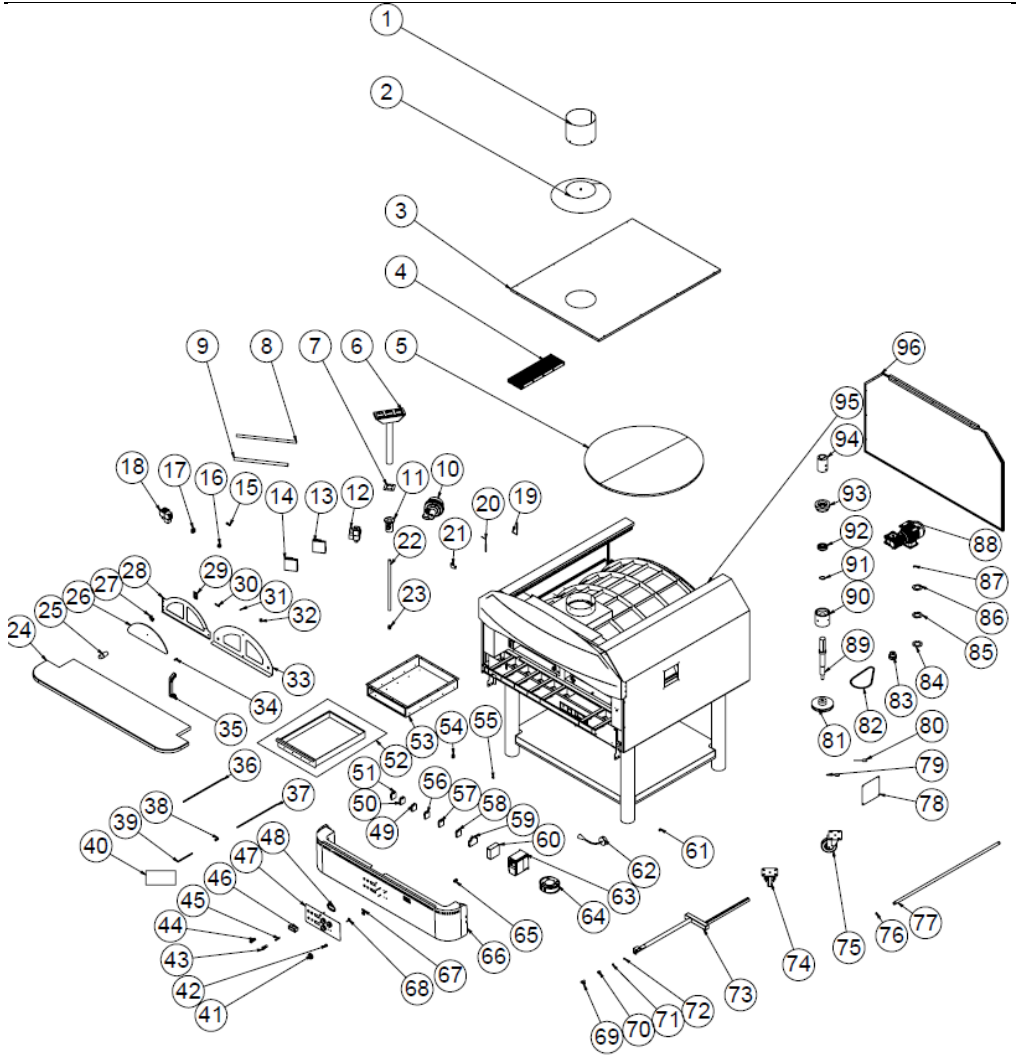
PRODUCT CODE: EMP.SPO.04		
NO	PRODUCT NAME	P.CODE
1	EZ9F43110 10A FUSE	JP.M.ELK-SGR-013
2	SHEET METAL	YSC-KNX.SPO-LZ-0193
3	THERMOSTAT CONNECTION SHEET METAL	YSC-KNX.SPOE-LZ-0090
4	10K POTANSİYOMETER	M.ELK-PTM-SPO-002
5	DIGITAL THERMOSTAT	JP.M.ELK-EDM-DGT-001
6	BUTTON SOCKET	M.AKS-DGM-SKT-004
7	BUTTON	JP.M.AKS-DGM-MUH-005
8	SIGNAL LAMP	M.ELK-LMB-SNY-002
9	BUTTON	JP.M.ELK-SLT-BTL-003
10	BUTTON	M.ELK-SLT-BTL-011
11	ENCODER	JP.M.ELK-EDM-DGT-010
12	TICKET	M.AKS-ETK-LKS-086
13	FRONT PANEL SHEET	YSC-KNX.SPO-LZ-0207
14	GRANITE 890*350	JP.M.TAS-GRN-001
15	M8 HANDLE	JP.M.AKS-KLP-BKL-002
16	OVEN COVER	YSC-KNX.SPO-LZ-0064
17	AVK4 TERMINAL	JP.M.ELK-KLM-001
18	AVK4 TERMINAL	JP.M.ELK-KLM-021
19	TERMINAL	JP.M.ELK-KLM-027
20	TERMINAL	JP.M.ELK-KLM-028
21	8A 230 V AC RELAY	JP.M.ELK-KNT-ROL-001
22	8A 230 V AC RELAY SOCKET	JP.M.ELK-KNT-ROL-002
23	IGNITION BOARD S4965V3075B	M.GAZ-BLK-HNW-014
24	MDR 20-12 POWER SOURCE	JP.M.ELK-EDM-ERK-004
25	FR-CS82S-042-60 ENGINE (ENGINE) DRIVER	JP.M.ELK-SRC-006
26	FAN (BEARING)	M.ELK-HVL-KFN-003
27	3/8 16*1.5 M.8 0.75 L SHAPED PIPE	M.GAZ-TES-SRI-023
28	CONEXION NUT	YTL-KNX.PLF-KS-0001
29	INJECTOR M8*0.75 Ø 3.00 MM.	M.GAZ-ENJ-NG-009
30	BURNER	M.GAZ-BRL-SMC-026
31	SPRING 35*17	M.YAY-MUH-005
32	PG-11 CABLE FITTING	M.ELK-RKR-PLS-003
33	GAS BLOCK VK4105A1001B	M.GAZ-BLK-HNW-001
34	1/2 FLANGE 45900400-102B	M.GAZ-BLK-HNW-003

# ROTATING AND NON ROTATING GAS PIZZA OVEN

35	CONNECTION 1/2	JP.M.MEK-TES-SRI-014
36	1/2-3/4-1/2 T PIPE	M.GAZ-TES-SYH-001
37	BRACKET	JP.M.GAZ-TES-GLV-002
38	DRAWER	ARA-KNX.SPOE-0015
39	DRAWERSHEET	YSC-KNX.SPO-LZ-0081
40	J TYPE THERMOCOUPLE 10 CM	M.ELK-EDM-JKT-016
41	LIGHTING LAMP	M.ELK-LMB-SPR-001
42	25MM *2MM GLASS	M.CAM-TMP-032
43	1/2-1/2 40 CM GAS FLEX	M.GAZ-TES-SPR-003
44	LAMBA CONEXION SHEET	YSC-KNX.SPO-LZ-0051
45	MANIFOLD	M.GAZ-BLK-HNW-017
46	GAS VALVE VK4115V2012B	M.GAZ-BLK-HNW-016
47	IGNITION BOARD S4565A2019B	M.GAZ-BLK-HNW-002
48	230V-50HZ 80W FAN	M.GAZ-BLK-HNW-019
49	IGNITION PLUG	M.GAZ-CKM-BUJI-001
50	J TYPE TERMOHANDLE 15 CM	M.ELK-EDM-JKT-017
51	3/4- 3/4 30 CM GAS FLEX	M.GAZ-TES-SPR-004
52	BURNER CONEXION SHEET	YSC-KNX.PLS-LZ-0015
53	BURNER	M.GAZ-BRL-INX-004
54	975*487*12+3 MM PIZZA STONE	M.TAS-FRN-PZ-004
55	FRONT PANEL	YSC-KNX.SPO-LZ-0076
56	FIBER CUPOLA	M.AKS-FBR-SYH-SPO-003
57	CHIMNEY OUTLET SHEET	YSC-KNX.SPO-PN-0056
58	CHIMNEY FLANGE	YSC-KNX.SPO-LZ-0048
59	ADJUST AXLE	YTL-KNX.SPOE-KS-0002
60	BEARING PLACE	YTL-KNX.SPO-KS-0004
61	BEARING PLACE	YTL-KNX.SPO-KS-0003
62	BEARING 6208 ZZ	M.RLM-ISI-007
63	RING	M.SKM-001-40
64	17*800 V-BELT	M.MUH-KYS-001
65	17*180*1 V-TAMBOUR	M.MUH-KSN-004
66	SERVICE SHEET	YSC-KNX.SPO-LZ-0206
67	CHASSIS	-
68	GASKET	M.CNT-PLS-KLN-001
69	GASKET	M.CNT-PLS-KLN-005
70	0,18 KW900 MTR S41/60 TRF.15 D/DK ESM-40 REDUCER	M.ELK-MTR-RMB-002
71	17*60*1 V-TAMBOUR	M.MUH-KSN-003
72	BUSH	YTL-KNX.SPOE-KS-0001

# ROTATING AND NON ROTATING GAS PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING



# ROTATING AND NON ROTATING GAS PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING

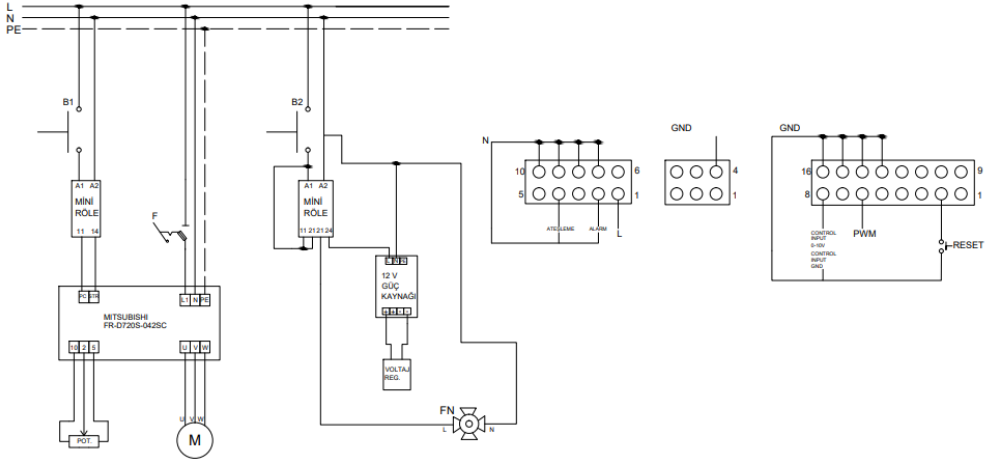
PRODUCT CODE: EMP.SPO.05		
NO	PRODUCT NAME	P.CODE
1	TOP CHIMNEY SHEET	YSC-KNX.SPO-LZ-0204
2	CHIMNEY FLANGE	YSC-KNX.SPOE-LZ-0082
3	TOP CLOSING SHEET	YSC-KNX.SPO-LZ-0184
4	498*160 CASTING INTERMEDIATE	M.AKS-DKM-SPO-001
5	975*487*12+3 MM PIZZA STONE	M.TAS-FRN-PZ-004
6	BURNER	M.GAZ-BRL-INX-004
7	BURNER CONEXION SHEET	YSC-KNX.PLS-LZ-0015
8	1/2-1/2 40 CM GAS FLEX	M.GAZ-TES-SPR-003
9	3/4- 3/4 30 CM GAS FLEX	M.GAZ-TES-SPR-004
10	230V-50HZ 80W FAN	M.GAZ-BLK-HNW-019
11	MANIFOLD	M.GAZ-BLK-HNW-017
12	GAS VALVE VK4115V2012B	M.GAZ-BLK-HNW-016
13	IGNITION BOARD S4565A2019B	M.GAZ-BLK-HNW-002
14	IGNITION BOARD S4965V3075B	M.GAZ-BLK-HNW-014
15	1/2-3/4-1/2 T PIPE	M.GAZ-TES-SYH-001
16	REDUCTION 3/8 - 1/2	M.GAZ-TES-SRI-013
17	1/2 FLANGE 45900400-102B	M.GAZ-BLK-HNW-003
18	GAS BLOCK VK4105A1001B	M.GAZ-BLK-HNW-001
19	Spark Plug Cable 1350 MM	M.GAZ-CKM-KBL-001
20	IGNITION PLUG	M.GAZ-CKM-BUJI-001
21	BRACKET 3/4	M.MEK-TES-GLV-007
22	1/2-1/2 60 CM GAS FLEX PIPE	M.GAZ-TES-SPR-006
23	CONNECTION 1/2	JP.M.MEK-TES-SRI-014
24	1650*411*30 MM GRANITE	M.TAS-GRN-015
25	NO:3 HANDLE	M.AKS-KLP-BKL-020
26	457*171.5 6MM GLASS	M.CAM-TMP-052
27	CORNER GLASS HOLDERSHEET	YSC-KNX.SPO-LZ-0146
28	COVER SHEET	YSC-KNX.SPO-LZ-0148
29	HINGE	JP.M.AKS-MNT-INX-002
30	MIDDLE GLASS HOLDERSHEET	YSC-KNX.SPO-LZ-0147
31	CLIP	JP.M.AKS-KLT-GNL-006
32	CLIP	JP.M.AKS-KLT-GNL-007
33	OVEN COVER	YSC-KNX.SPO-LZ-0024
34	SHELF HANGER PIN	YTL-KNX.KFR-FS-0003
35	NO:2 BAKALIT HANDLE	M.AKS-KLP-BKL-003
36	SLIDE AXLE	YTL-KNX.SPO-KS-0010
37	SLIDE AXLE	YTL-KNX.SPO-KS-0008
38	M8*40 MM NUT	M.AKS-OZL-MTL-015
39	SLIDE AXLE	YTL-KNX.SPO-KS-0009
40	110MM*35MM*3 MM GLASS	M.CAM-SRM-001
41	BUTTON	JP.M.AKS-DGM-MUH-005
42	BUTTON SOCKET	M.AKS-DGM-SKT-004
43	BUTTON	JP.M.ELK-SLT-BTL-003
44	BUTTON	M.ELK-SLT-BTL-011
45	SIGNAL LAMP	M.ELK-LMB-SNY-002
46	DIGITAL THERMOSTAT	JP.M.ELK-EDM-DGT-001

# ROTATING AND NON ROTATING GAS PIZZA OVEN

47	TICKET	M.AKS-ETK-LKS-086
48	THERMOSTAT CONNECTION SHEET METAL	YSC-KNX.SPOE-LZ-0090
49	AVK4 TERMINAL	JP.M.ELK-KLM-001
50	AVK4 TERMINAL	JP.M.ELK-KLM-021
51	TERMINAL	JP.M.ELK-KLM-027
52	DRAWER	ARA-KNX.SPOE-0016
53	DRAWER OUTER SHEET	YSC-KNX.SPO-PN-0090
54	PG-11 CABLE FITTING	M.ELK-RKR-PLS-003
55	GREASE SUPPORT	M.MUH-034
56	TERMINAL	JP.M.ELK-KLM-028
57	TERMINAL	JP.M.ELK-KLM-033
58	TERMINAL	JP.M.ELK-KLM-034
59	FZ9F43110 10A FUSE	JP.M.ELK-SGR-013
60	MDR 20-12 POWER SOURCE	JP.M.ELK-EDM-ERK-004
61	PLUG	M.PLS-OZL-004
62	LIGHTING LAMP	M.ELK-LMB-SPR-001
63	FR-CS82S-042-60 ENGINE (ENGINE) DRIVER	JP.M.ELK-SRC-006
64	FAN (BEARING)	M.ELK-HVL-KFN-003
65	8A 230 V AC RELAY	JP.M.ELK-KNT-ROL-001
66	PANEL FRONT SHEET	YSC-KNX.SPO-LZ-0179
67	SHEET METAL	YSC-KNX.SPO-LZ-0193
68	10K POTANSIYOMETER	M.ELK-PTM-SPO-002
69	3/8 16*1.5 M.8 0.75 L SHAPED PIPE	M.GAZ-TESSRI-023
70	CONEXION NUT	YTL-KNX.PLF-KS-0001
71	INJECTOR M8*0.75 Ø 3.00 MM.	M.GAZ-ENJ-NG-009
72	INJECTOR M8*0.75 Ø2.00 MM.	M.GAZ-ENJ-NG-010
73	BURNER	M.GAZ-BRL-SMC-031
74	125*40 WHEEL	M.AKS-TKR-PS-001
75	125*40 WHEEL WITH BRAKE	M.AKS-TKR-PSF-001
76	HANDCUFF	JP.M.MEK-TESSKL-005
77	GAS PIPEWATER 1420 MM	YBR-KNX.SPO-KS-0004
78	SIDE COVER SHEET	YSC-KNX.SPO-LZ-0192
79	J TYPE TERMOHANDLE 13 CM	M.ELK-EDM-JKT-015
80	J TYPE TERMOHANDLE 15 CM	M.ELK-EDM-JKT-017
81	17*180*1 V-TAMBOUR	M.MUH-KSN-004
82	17*800 V-BELT	M.MUH-KYS-001
83	17*60*1 V-TAMBOUR	M.MUH-KSN-003
84	GASKET	M.CNT-PLS-KLN-001
85	GASKET	M.CNT-PLS-KLN-005
86	GASKET	M.CNT-PLS-KLN-14*24*2
87	SONLANDIRMA AXLE	YTL-KNX.SPOE-KS-0007
88	0.18 KW900 MTR S41/60 TRF.15 D/DK ESM-40 REDUCER	M.ELK-MTR-RMB-002
89	ADJUST AXLE	YTL-KNX.SPOE-KS-0002
90	BEARING PLACE	YTL-KNX.SPO-KS-0004
91	RING	M.SKM-001-40
92	BEARING 6208 ZZ	M.RLM-ISI-007
93	BEARING PLACE	YTL-KNX.SPO-KS-0003
94	BUSH	YTL-KNX.SPOE-KS-0001
95	CHASSIS	-
96	BACK CLOSING SHEET	YSC-KNX.SPO-LZ-0187

# ROTATING AND NON ROTATING GAS PIZZA OVEN

## J ELECTRIC CIRCUIT SCHEMA

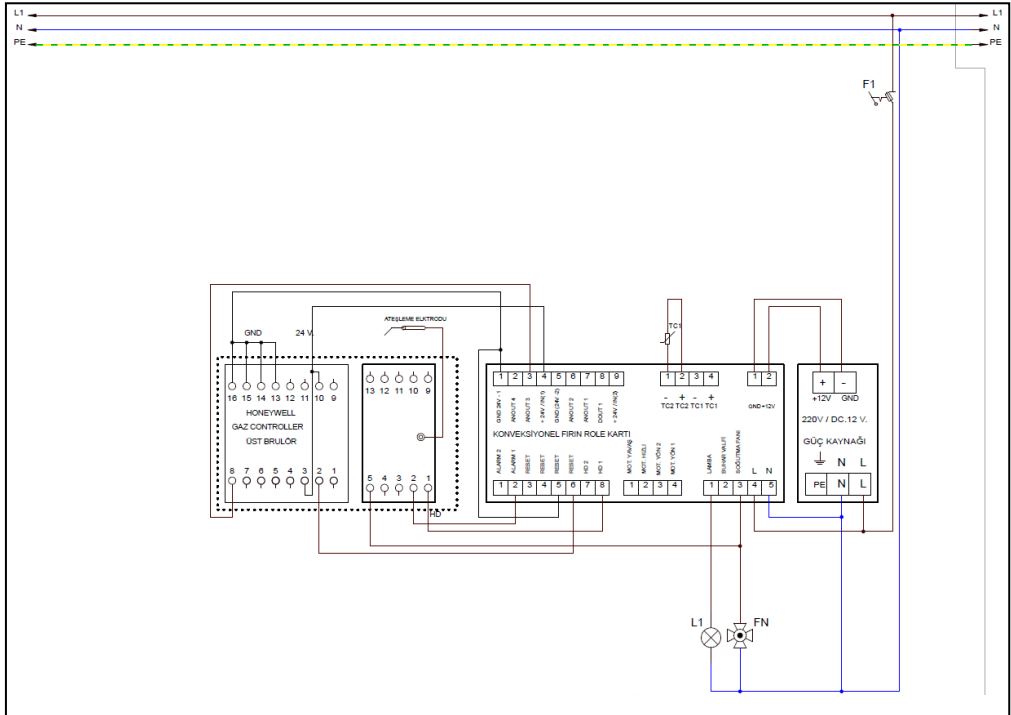


EMP.SPO.02- SPO.04-SPO.05



# ROTATING AND NON ROTATING GAS PIZZA OVEN

## J ELECTRIC CIRCUIT SCHEMA



EMP.SPO.03

<b>L1</b>	INNER LIGHTING LAMP 220 VAC
<b>TC1</b>	TOP THERMOCOUPLE (TC.M06-L50-K01K)
<b>FN1</b>	COOLING FAN 220 VAC
<b>F1</b>	CONTROL CIRCUIT AND SPEED CONTROL DEVICE FUSE 16 A
<b>R2</b>	TOP HEATER BURNER RELAY 220 VAC