

# PIZZA and SALAD PREPARATION REFRIGERATORS

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# PIZZA and SALAD PREPARATION REFRIGERATORS

## A GENERAL INFORMATION

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**READ THE OPERATION AND MAINTENANCE INSTRUCTIONS CAREFULLY BEFORE INSTALLING THIS APPLIANCE. INCORRECT INSTALLATION AND REPLACEMENT OF PARTS MAY DAMAGE THE PRODUCT OR INJURY PERSONS. OUR COMPANY IS NOT RESPONSIBLE FOR INTENTIONAL DAMAGE TO THE DEVICE, DAMAGES CAUSED BY NEGLIGENCE, FAILURE TO COMPLY WITH THE INSTRUCTIONS AND REGULATIONS, OR INCORRECT CONNECTIONS. UNAUTHORIZED INTERFERENCE WITH THE DEVICE WILL VOID THE PRODUCT WARRANTY.**

1. Keep this booklet in a safe place at hand for future reference to other operators.
2. **The device must be installed by authorized personnel in accordance with the current regulations and instructions in the country where it will be used.**
3. This device should be used by trained persons.
4. In case of malfunction of the device, turn off the device. Only a service center authorized by the manufacturer should service the device. Ask for original spare parts.

# PIZZA and SALAD PREPARATION REFRIGERATORS

## A1 DESCRIPTION

\*This high-efficiency device is a professional preparation refrigerator produced for use in industrial kitchens.

Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.150.70.01-PS	1500x700x850/1050	143	1600x950x1300
EMP.200.70.01-PS	2000x700x850/1050	178	2100x950x1300
EMP.150.70.01-PSO	1500x700x850	110	1600x950x1300
EMP.200.70.01-PSO	2000x700x850	135	2100x950x1300

## A2 TECHNICAL INFORMATION

Code	EMP.150.70.01-PS	EMP.200.70.01-PS	EMP.150.70.01-PSO	EMP.200.70.01-PSO
Capacity (Lt)	300	500	300	500
Gas Type	R290	R290	R290	R290
Gas Weight (gr)	one hundred	one hundred	110	110
Power (Kw)	0.13	0.18	0.6	0.6 _
Operating Voltage (V)	220-230	220-230	220-230	220-230
Cable Cross Section (mm <sup>2</sup> )	3x1.5	3x1.5	3x1.5	3x1.5
Fuse Selection (A)	25	25	25	25
Operating Range (°C)	0 / +5	0 / +5	0 / +5	0 / +5
Density (kg/m <sup>3</sup> )	40	40	40	40

CODE	MODEL
EMP.150.70.01-PS	1/4-150 8 GN tub capacity
EMP.200.70.01-PS	1/4-150 10 GN tub capacity
EMP.150.70.01-PSO	1/4-150 6 GN tub capacity
EMP.200.70.01-PSO	1/4-150 8 GN tub capacity

# PIZZA and SALAD PREPARATION REFRIGERATORS

## A3 TRANSPORT

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\*This device cannot be handheld. Therefore, use a forklift truck (forklift or pallet truck) to transport the device. (The lift arms of the forklift or pallet truck should reach more than halfway from the bottom of the device).

## OPENING THE A4 PACKAGE

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\*The device should be opened and its packaging should be destroyed according to the regulations of the country of use. Food contact parts are stainless steel. All plastic parts are marked with the symbol of the material.

\*Check that the parts of the device are complete and not damaged during transportation.

## B INSTALLATION

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\*Place the product on a flat and solid surface, take the necessary precautions against the risks of tipping.

\*The personnel who will provide installation and service to the device must be experts in their fields and have an installation-service license by our company.

\*Connection to the electrical power source must be made by an authorized person.

\*Make sure that the voltage you connect the device to is the same as the voltage value written on the device label.



grounding connection of the device must be made in accordance with standards and safety rules.

\*The grounding of the device must be connected to the grounding line of the electrical installation on the nearest panel.

\*The device's electrical connection, main fuse and residual current fuse must be made in accordance with the applicable regulations and rules.

\* If two devices are to be placed side by side, at least 2 cm space should be left between them. This way you avoid condensation.

# PIZZA and SALAD PREPARATION REFRIGERATORS

## C GENERAL WARNINGS

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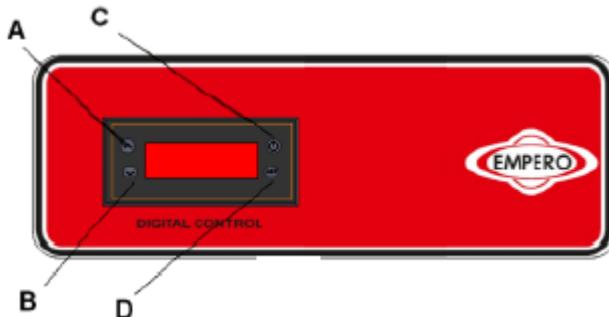
-  \*Do not use the device in facilities without adequate lighting.
-  \* Never touch the moving parts while using the device.
-  Do not install the device close to flammable and explosive materials . Place the device at least 50 cm away from devices with heat sources.
-  \*Do not operate the device idle.
-  \*Do not load too much below or above the capacity of the device.
-  \*Do not intervene in the device without using appropriate protective equipment.
-  In case of a fire or flash of flame for any reason in the area where the device is used, immediately turn off the gas valves and electrical switches (if any) and use a fire extinguisher. Never use water to extinguish the flame.
-  \*Damages caused by lack of grounding connection will not be covered by the warranty.
-  \*The device should not be exposed to direct sunlight.
-  \* Do not place heavy objects on the device.

# PIZZA and SALAD PREPARATION REFRIGERATORS

## D USE OF THE DEVICE

---

### \*Control Panel:



- A : Rank increase**
- B : Degree reduction**
- C : Indicator on/off**
- D : "SET" confirmation button**

### \*Use of:

- Before first use, clean the interior and exterior surfaces of the device with a cloth dipped in warm soapy water. Then wipe it again with a wet cloth and dry it.
- Plug the device into the socket.
- Adjust the temperature value of the device with the up and down arrow keys.
- When first use, let the device run idle for 12 hours. Do not open the cabinet doors at this stage.
- Close the refrigerator doors after placing your food or drinks.
- Opening the cabinet doors frequently or leaving them open will affect the cooling of the food.

# PIZZA and SALAD PREPARATION REFRIGERATORS

## E CLEANING and MAINTENANCE

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### ➤ What to Do After Each Use:

- While cleaning the device, make sure that the plug is not in the socket or the switch is turned off.
- Clean the inner surfaces of the cabinets with a damp, soapy cloth every time you empty the materials inside the appliance. Then wipe again with a wet cloth and dry.
- Wash and dry the preparation tubs after each use.
- Wipe the control panel of the device with a dry cloth.
- Make sure that the cleaning products used during the cleaning of the device are hygienic.
- Do not use acid or similar materials when cleaning the device.
- While cleaning the device, do not wash the device with water. Otherwise, water will leak into the electrical installation and cause it to burn.

### ➤ What to do periodically;

- Maintenance should only be performed by trained people.
- Perform periodic cleaning of the device every 15 days.
- Once a month, clean the condenser located in the motor part of the device with a stiff plastic brush.
- Clean the fan at regular intervals.
- Be sure to have periodic maintenance of the fire extinguisher, which should be kept near the device.

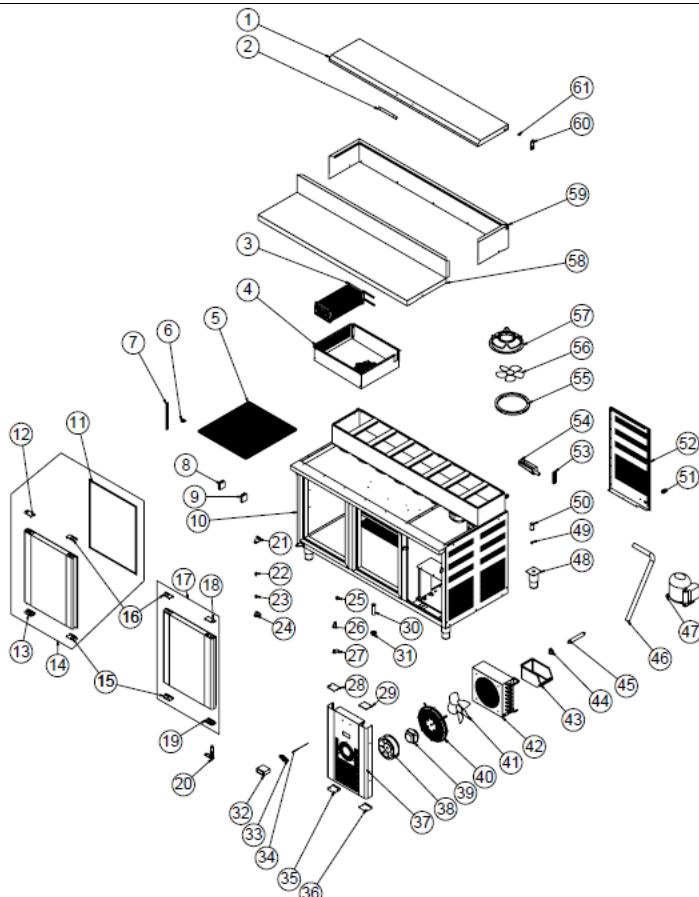
# PIZZA and SALAD PREPARATION REFRIGERATORS

## F TROUBLESHOOTING

<b>THE DEVICE DOES NOT WORK</b>	1. Check whether the device is plugged into the socket. 2. Check the electrical connections. 3. Check whether the fuse is open.
<b>SOUND IS COMING FROM THE DEVICE</b>	1. Check the engine. 2. If the connection pipes touch the compressor, remove them .
<b>DEVICE STOPPED</b>	1. The device may stop due to low voltage. In this case, check the voltage. 2. In case of any leakage current in the electrical connections, the device stops. In this case, contact the service technician.
<b>INTERNAL TEMPERATURE IS TOO HIGH</b>	1. Clean the condenser. 2. Check ventilation. 3. If hot product has been placed in the refrigerator, remove it. 4. If the cabinet door is left open, close it.
<ul style="list-style-type: none"><li>• If the cooling is not done in appropriate quality,</li><li>• If any of the security functions are not working,<ul style="list-style-type: none"><li>➤ Do not use the device.</li></ul></li></ul>	

\*If the above problems still persist, contact our authorized services.

## PIZZA and SALAD PREPARATION REFRIGERATORS

**G SPARE PARTS LIST - DISASSEMBLED VIEW**

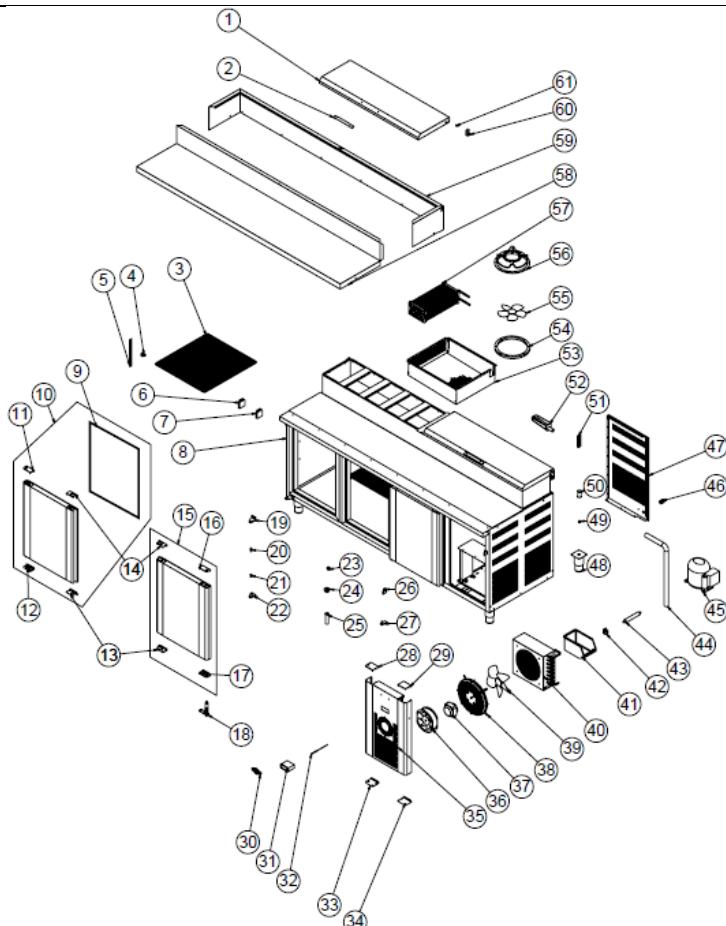
PRODUCT CODE: EMP.150.70.01-PS

NO	NAME OF THE PRODUCT	U.CODE
1	TOP COVER SHEET	YSK-ERK.1570-LZ-0052
2	HANDLE	ERK.M.AKS-KLP-INX-001
3	EVAP	M.SOG-EVP-001
4	COUNTERTOP HOOD SHEET	YSK-ERK.1570-PN-0283
5	49*52 SHELF	M.RAF-ERK-003
6	SHELF NAIL	M.RAF-ERK-002
7	SHELF POST	ERK.M.MUH-002
8	TERMINAL	M.ELK-KLM-013
9	TERMINAL	M.ELK-KLM-018
10	CHASSIS	-

## PIZZA and SALAD PREPARATION REFRIGERATORS

11	GASKET ( 590 - 472)	M.CNT-ERK-001
12	HINGE TOP PLASTIC LEFT	M.ENJ-ERK-PLS-110
13	HINGE BOTTOM PLASTIC LEFT	M.ENJ-ERK-PLS-109
14	COVER LEFT	ARA-ERK.1560-AKB LOOP COVER-430S
15	HAND PLASTIC BOTTOM	M.PLS-ERK-030
16	HAND PLASTIC TOP	M.PLS-ERK-029
17	COVER RIGHT	ARA-ERK.1560- COUNTER COVER-SAG-430S
18	HINGE TOP PLASTIC RIGHT	M.ENJ-ERK-PLS-108
19	HINGE BOTTOM PLASTIC RIGHT	M.ENJ-ERK-PLS-107
20	HINGE	M.AKS-MNT-SC-007
21	RIGHT UPPER HINGE PLATE	M.AKS-MNT-SC-001
22	PIN	M.AKS-MNT-SC-005
23	BUSH PLASTIC	M.ENJ-ERK-PLS-022
24	BOTTOM LEFT HINGE SHEET	M.AKS-MNT-SC-002
25	MAGNET	M.MIK-SRT-ERK-001
26	HOLDER PLASTIC	M.ENJ-ERK-PLS-009
27	HINGE	M.ENJ-ERK-PLS-010
28	TOP PLASTIC LEFT	M.ENJ-ERK-PLS-111
29	TOP LEFT PLASTIC	M.PLS-ERK-031
30	PIPE	M.ENJ-ERK-PLS-002
31	NUT	M.ENJ-ERK-PLS-024
32	THERMOSTAT	M.ELK-EDM-DGT-043
33	METAL LABEL	M.AKS-OZL-MTL-002
34	PROP	ERK.M.ELK-EDM-DGT-012
35	BOTTOM PLASTIC LEFT	M.ENJ-ERK-PLS-112
36	LOWER LEFT PLASTIC	M.PLS-ERK-032
37	ENGINE DOOR SHEET	YSC-ERK.1560-PN-0128
38	FAN	ERK.M.ELK-HVL-KFN-001
39	FAN MOTOR	M.ELK-MTR-FMT-014
40	FAN CIRCLE WIRE	ERK.M.MUH-001
41	WING	M.ELK-HVL-FKN-002
42	1/3 CONDENSER	M.SOG-KDS-002
43	TOOLS	M.PLS-ERK-038
44	HANDCUFF	M.PLS-ERK-003
45	DRAYER	M.SOG-DRY-004
46	HOSE	HTS-HRT-001
47	COMPRESSOR	M.SOG-KMS-018
48	FOOT	ERK.M.AKS-AVK-INX-001
49	SIBO	M.SOG-MUH-001
50	GASKET	M.CNT-ERK-006
51	CABLE GLAND	ERK.M.ELK-RKR-PLS-003
52	ENGINE REAR COVER SHEET	YSC-ERK.1560-PN-0122
53	PROP PLASTIC	M.ENJ-ERK-PLS-017
54	LEECH	M.ENJ-ERK-PLS-003
55	SUPPOSITORY	M.CNT-ERK-002
56	WING	M.ELK-HVL-FKN-004
57	FAN CIRCLE PLASTIC	M.ENJ-ERK-PLS-001
58	TOP TABLE SHEET	YSC-ERK.1570-LZ-0050
59	TOP TABLE REAR ADDITIONAL SHEET	YSC-ERK.1570-LZ-0051
60	HINGE SHEET	YSC-ERK.1570-LZ-0053
61	COVER PIN	TRY-ERK.1570-KS-0001

## PIZZA and SALAD PREPARATION REFRIGERATORS

**G SPARE PARTS LIST - DISASSEMBLED VIEW**

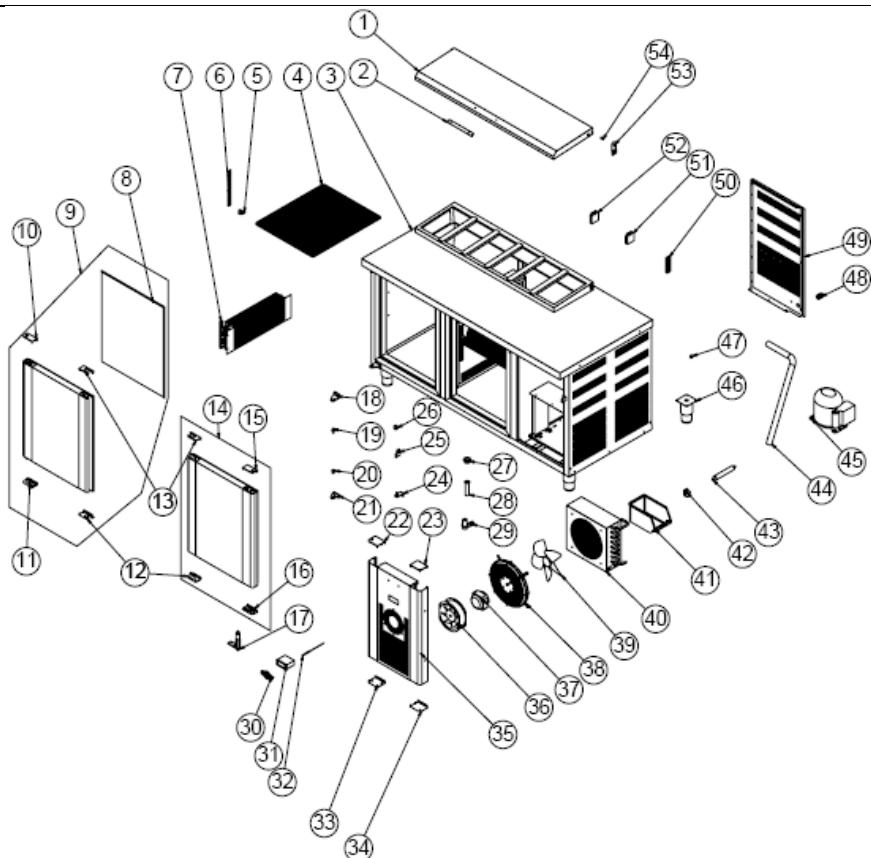
PRODUCT CODE: EMP.200.70.01-PS

NO	NAME OF THE PRODUCT	U.CODE
1	TOP COVER SHEET	YSC-ERK.2070-LZ-0015
2	HANDLE	ERK.M.AKS-KLP-INX-001
3	49*52 RAF	M.RAF-ERK-003
4	SHELF NAIL	M.RAF-ERK-002
5	SHELF STRUT	ERK.M.MUH-002
6	TERMINAL	M.ELK-KLM-013
7	TERMINAL	M.ELK-KLM-018
8	CHASSIS	-
9	GASKET ( 590 - 472)	M.CNT-ERK-001

## PIZZA and SALAD PREPARATION REFRIGERATORS

10	COVER LEFT	ARA-ERK.1560-AKB BENCH COVER-430S
11	HINGE TOP PLASTIC LEFT	M.ENJ-ERK-PLS-110
12	HINGE BOTTOM PLASTIC LEFT	M.ENJ-ERK-PLS-109
13	HAND PLASTIC BOTTOM	M.PLS-ERK-030
14	HAND PLASTIC TOP	M.PLS-ERK-029
15	COVER RIGHT	ARA-ERK.1560-COUNTER COVER-SAG-430S
16	HINGE TOP PLASTIC RIGHT	M.ENJ-ERK-PLS-108
17	HINGE BOTTOM PLASTIC RIGHT	M.ENJ-ERK-PLS-107
18	HINGE	M.AKS-MNT-SC-007
19	RIGHT UPPER HINGE PLATE	M.AKS-MNT-SC-001
20	PIN	M.AKS-MNT-SC-005
21	BUSH PLASTIC	M.ENJ-ERK-PLS-022
22	LOWER LEFT HINGE PLATE	M.AKS-MNT-SC-002
23	MAGNET	M.MIK-SRT-ERK-001
24	NUT	M.ENJ-ERK-PLS-024
25	PIPE	M.ENJ-ERK-PLS-002
26	HOLDER PLASTIC	M.ENJ-ERK-PLS-009
27	HINGE	M.ENJ-ERK-PLS-010
28	TOP PLASTIC LEFT	M.ENJ-ERK-PLS-111
29	TOP LEFT PLASTIC	M.PLS-ERK-031
30	METAL LABEL	M.AKS-OZL-MTL-002
31	THERMOSTAT	M.ELK-EDM-DGT-043
32	PROP	ERK.M.ELK-EDM-DGT-012
33	BOTTOM PLASTIC LEFT	M.ENJ-ERK-PLS-112
34	BOTTOM LEFT PLASTIC	M.PLS-ERK-032
35	ENGINE DOOR SHEET	YSC-ERK.1560-PN-0128
36	FAN	ERK.M.ELK-HVL-KFN-001
37	FAN MOTOR	M.ELK-MTR-FMT-014
38	FAN STRAP WIRE	ERK.M.MUH-001
39	WING	M.ELK-HVL-FKN-002
40	1/3 CONDENSER	M.SOG-KDS-002
41	TOOLS	M.PLS-ERK-038
42	HANDCUFF	M.PLS-ERK-003
43	DRAYER	M.SOG-DRY-004
44	HOSE	HTS-HRT-001
45	COMPRESSOR	M.SOG-KMS-018
46	CABLE GLAND	ERK.M.ELK-RKR-PLS-003
47	ENGINE BACK COVER SHEET	YSC-ERK.1560-PN-0122
48	FOOT	ERK.M.AKS-AYK-INX-001
49	SIBO	M.SOG-MUH-001
50	GASKET	M.CNT-ERK-006
51	PROP PLASTIC	M.ENJ-ERK-PLS-017
52	LEECH	M.ENJ-ERK-PLS-003
53	BENCH HOOD SHEET	YSC-ERK.1570-PN-0283
54	SUPPOSITORY	M.CNT-ERK-002
55	WING	M.ELK-HVL-FKN-004
56	FAN CIRCLE PLASTIC	M.ENJ-ERK-PLS-001
57	EVAP	M.SOG-EVP-001
58	TOP TABLE SHEET	YSC-ERK.2070-LZ-0028
59	TOP TABLE REAR ADDITIONAL SHEET	YSC-ERK.2070-LZ-0029
60	INTERMEDIATE HINGE SHEET	YSC-ERK.2070-LZ-0031
61	COVER PIN	TRY-ERK.1570-KS-0001

## PIZZA and SALAD PREPARATION REFRIGERATORS

**G SPARE PARTS LIST - DISASSEMBLED VIEW**

PRODUCT CODE: EMP.150.70.01-PSO

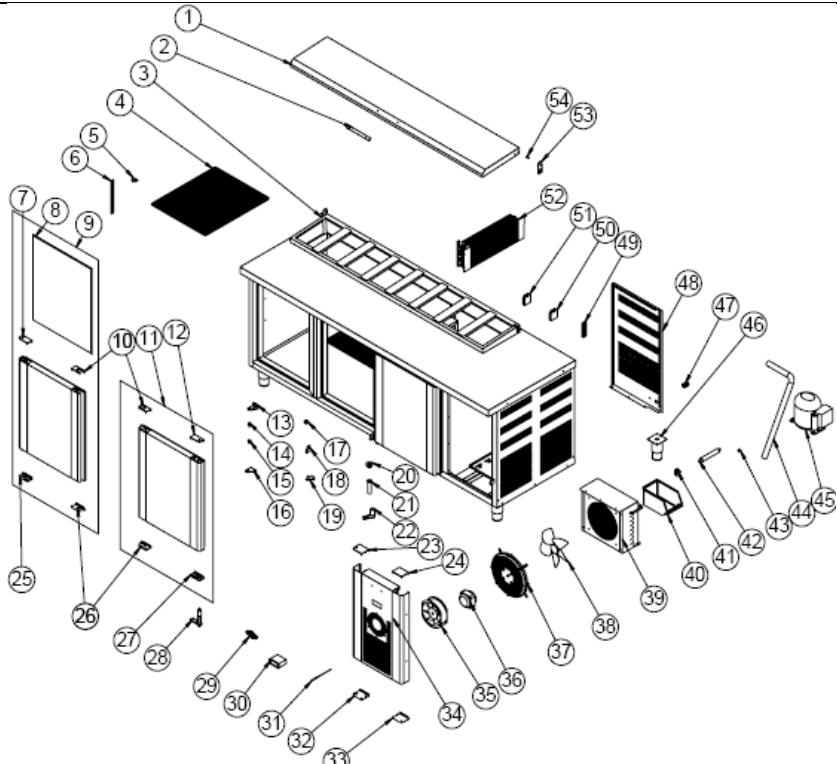
NO	NAME OF THE PRODUCT	U.CODE
1	TOP COVER SHEET	YSC-ERK.1570-LZ-0056
2	HANDLE	ERK.M.AKS-KLP-INX-001
3	CHASSIS	-
4	44*52 WIRE SHELF	M.RAF-ERK-004
5	SHELF NAIL	M.RAF-ERK-002
6	SHELF STRUT	ERK.M.MUH-002
7	EVAP	M.SOG-EVP-002
8	GASKET ( 590 - 472 )	M.CNT-ERK-001
9	COVER LEFT	ARA-ERK.1560-AKB BENCH COVER-430S
10	HINGE TOP PLASTIC LEFT	M.ENJ-ERK-PLS-110

## PIZZA and SALAD PREPARATION REFRIGERATORS

11	HINGE BOTTOM PLASTIC LEFT	M.ENJ-ERK-PLS-109
12	HAND PLASTIC BOTTOM	M.PLS-ERK-030
13	HAND PLASTIC TOP	M.PLS-ERK-029
14	COVER RIGHT	ARA-ERK.1560- COUNTER COVER-SAG-430S
15	HINGE TOP PLASTIC RIGHT	M.ENJ-ERK-PLS-108
16	HINGE BOTTOM PLASTIC RIGHT	M.ENJ-ERK-PLS-107
17	HINGE	M.AKS-MNT-SC-007
18	RIGHT UPPER HINGE PLATE	M.AKS-MNT-SC-001
19	PIN	M.AKS-MNT-SC-005
20	BUSH PLASTIC	M.ENJ-ERK-PLS-022
21	BOTTOM LEFT HINGE SHEET	M.AKS-MNT-SC-002
22	TOP PLASTIC LEFT	M.ENJ-ERK-PLS-111
23	TOP LEFT PLASTIC	M.PLS-ERK-031
24	HINGE	M.ENJ-ERK-PLS-010
25	HOLDER PLASTIC	M.ENJ-ERK-PLS-009
26	MAGNET	M.MIK-SRT-ERK-001
27	NUT	M.ENJ-ERK-PLS-024
28	PIPE	M.ENJ-ERK-PLS-002
29	DRAIN PLASTIC	M.ENJ-ERK-PLS-030
30	METAL LABEL	M.AKS-OZL-MTL-002
31	THERMOSTAT	M.ELK-EDM-DGT-043
32	PROP	ERK.M.ELK-EDM-DGT-012
33	BOTTOM PLASTIC LEFT	M.ENJ-ERK-PLS-112
34	LOWER LEFT PLASTIC	M.PLS-ERK-032
35	ENGINE DOOR SHEET	YSC-ERK.1560-PN-0128
36	FAN	ERK.M.ELK-HVL-KFN-001
37	FAN MOTOR	ERK.M.ELK-MTR-FMT-002
38	FAN CIRCLE WIRE	ERK.M.MUH-001
39	WING	M.ELK-HVL-FKN-004
40	1/2 CONDENSER	M.SOG-KDS-007
41	TOOLS	M.PLS-ERK-038
42	HANDCUFF	M.PLS-ERK-003
43	DRAYER	M.SOG-DRY-004
44	HOSE	HTS-HRT-001
45	COMPRESSOR	M.SOG-KMS-022
46	FOOT	ERK.M.AKS-AYK-INX-001
47	VALVE	M.SOG-MUH-001
48	CABLE GLAND	ERK.M.ELK-RKR-PLS-003
49	ENGINE BACK COVER SHEET	YSC-ERK.1560-PN-0122
50	PROP PLASTIC	M.ENJ-ERK-PLS-017
51	TERMINAL	M.ELK-KLM-013
52	TERMINAL	M.ELK-KLM-018
53	HINGE SHEET	YSC-ERK.1570-LZ-0053
54	COVER PIN	YTL-ERK.1570-KS-0001

## PIZZA and SALAD PREPARATION REFRIGERATORS

## G SPARE PARTS LIST - DISASSEMBLED VIEW



PRODUCT CODE: EMP.200.70.01-PSO

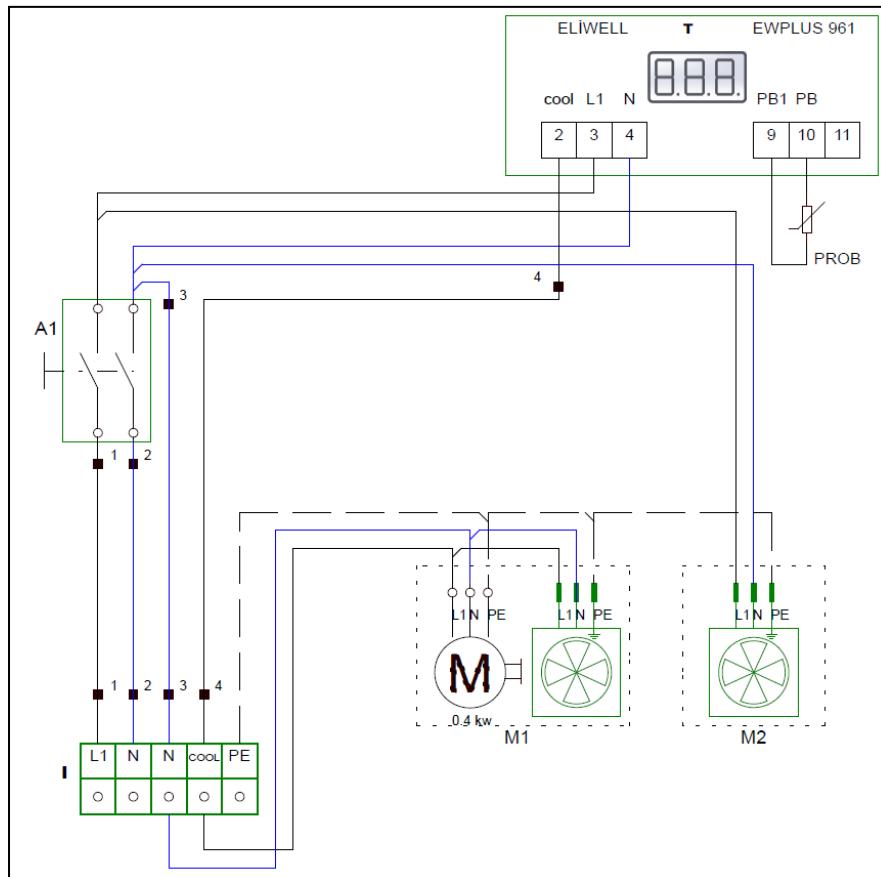
NO	NAME OF THE PRODUCT	U.CODE
1	TOP COVER SHEET	YSC-ERK.2070-LZ-0036
2	HANDLE	ERK.M.AKS-KLP-INX-001
3	CHASSIS	-
4	49*52 SHELF	M.RAF-ERK-003
5	SHELF NAIL	M.RAF-ERK-002
6	SHELF POST	ERK.M.MUH-002
7	HINGE TOP PLASTIC LEFT	M.ENJ-ERK-PLS-110
8	GASKET ( 590 - 472)	M.CNT-ERK-001
9	COVER LEFT	ARA-ERK.1560-AKB BENCH COVER-430S
10	HAND PLASTIC TOP	M.PLS-ERK-029
11	COVER RIGHT	ARA-ERK.1560- BENCH COVER-SAG-430S
12	HINGE TOP PLASTIC RIGHT	M.ENJ-ERK-PLS-108

## PIZZA and SALAD PREPARATION REFRIGERATORS

13	UPPER RIGHT HINGE SHEET	M.AKS-MNT-SC-001
14	PIN	M.AKS-MNT-SC-005
15	BUSH PLASTIC	M.ENJ-ERK-PLS-022
16	BOTTOM LEFT HINGE SHEET	M.AKS-MNT-SC-002
17	MAGNET	M.MIK-SRT-ERK-001
18	HOLDER PLASTIC	M.ENJ-ERK-PLS-009
19	HINGE	M.ENJ-ERK-PLS-010
20	NUT	M.ENJ-ERK-PLS-024
21	PIPE	M.ENJ-ERK-PLS-002
22	DRAIN PLASTIC	M.ENJ-ERK-PLS-030
23	TOP PLASTIC LEFT	M.ENJ-ERK-PLS-111
24	UPPER LEFT PLASTIC	M.PLS-ERK-031
25	HINGE BOTTOM PLASTIC LEFT	M.ENJ-ERK-PLS-109
26	HAND PLASTIC BOTTOM	M.PLS-ERK-030
27	HINGE BOTTOM PLASTIC RIGHT	M.ENJ-ERK-PLS-107
28	HINGE	M.AKS-MNT-SC-007
29	METAL LABEL	M.AKS-OZL-MTL-002
30	THERMOSTAT	M.ELK-EDM-DGT-043
31	PROP	ERK.M.ELK-EDM-DGT-012
32	BOTTOM PLASTIC LEFT	M.ENJ-ERK-PLS-112
33	BOTTOM LEFT PLASTIC	M.PLS-ERK-032
34	ENGINE DOOR SHEET	YSC-ERK.1560-PN-0128
35	FAN	ERK.M.ELK-HVL-KFN-001
36	FAN MOTOR	ERK.M.ELK-MTR-FMT-002
37	FAN STRAP WIRE	ERK.M.MUH-001
38	WING	M.ELK-HVL-FKN-004
39	1/2 CONDENSER	M.SOG-KDS-007
40	TOOLS	M.PLS-ERK-038
41	HANDCUFF	M.PLS-ERK-003
42	DRAYER	M.SOG-DRY-004
43	SIBO	M.SOG-MUH-001
44	HOSE	HTS-HRT-001
45	COMPRESSOR	M.SOG-KMS-022
46	FOOT	ERK.M.AKS-AYK-INX-001
47	CABLE GLAND	ERK.M.ELK-RKR-PLS-003
48	ENGINE BACK COVER SHEET	YSC-ERK.1560-PN-0122
49	PROP PLASTIC	M.ENJ-ERK-PLS-017
50	TERMINAL	M.ELK-KLM-013
51	TERMINAL	M.ELK-KLM-018
52	EVAP	M.SOG-EVP-002
53	HINGE SHEET	YSC-ERK.1570-LZ-0053
54	COVER PIN	TRY-ERK.1570-KS-0001

# PIZZA and SALAD PREPARATION REFRIGERATORS

## H ELECTRICAL CIRCUIT DIAGRAM



I	A1	T	M1	M2
Terminal	Wide illuminated 0-1 key	digital display	Compressor and condenser fan	Refrigerator indoor cooling fan