



# REFRIGERATED PIZZA AND SALAD PREPARATION COUNTER

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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.



## REFRIGERATED PIZZA AND SALAD PREPARATION COUNTER

### A1 PRODUCT DESCRIPTION

\*The Professional Refrigerated Pizza and Salad Preparation Counter, that provides high efficiency has been designed to be used in industrial kitchen.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.150.80.01-PSY	1500x800x850/1350	170	1620x1050x1550
EMP.200.80.01-PSY	2000x800x850/1350	210	2120x1050x1550
EMP.150.80.01-PSYG	1500x800x850/1350	236	1620x1050x1550
EMP.200.80.01-PSYG	2000x800x850/1350	297	2120x1050x1550

### A2 TECHNICAL INFORMATION

Kodu	EMP.150.80.01-PSY	EMP.200.80.01-PSY	EMP.150.80.01-PSYG	EMP.200.80.01-PSYG
Capacity (Lt)	300	500	300	500
Gas Type	R290	R290	R290	R290
Gas weight (gr)	100	100	100	100
Power (Kw)	0,14	0,17	0,14	0,17
Operat. Voltage (V)	220-230	220-230	220-230	220-230
Cable (mm <sup>2</sup> )	3x1,5	3x1,5	3x1,5	3x1,5
Fuse (A)	25	25	25	25
Operat. Range (°C)	0 / +5	0 / +5	0 / +5	0 / +5
Density (kg/m <sup>3</sup> )	40	40	40	40

PRODUCT CODE	MODEL
EMP.150.80.01-PSY	8 pieces of 1/4-100 gastronom container
EMP.200.80.01-PSY	11 pieces of 1/4-100 gastronom container
EMP.150.80.01-PSYG	8 pieces of 1/4-100 gastronom container
EMP.200.80.01-PSYG	11 pieces of 1/4-100 gastronom container

**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 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 standard.

\*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.

\*If the 2 appliance will be placed adjacently, there must be at least 2 cm space between them. The Condensation is prevented .

## REFRIGERATED PIZZA AND SALAD PREPARATION COUNTER

### C SAFETY INSTRUCTIONS

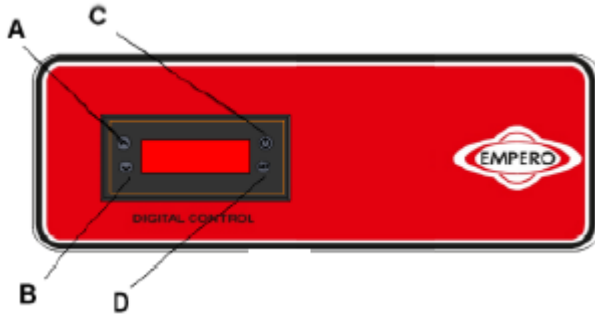
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-  \*Do not use the appliance in insufficient lighted place.
-  \*Do not touch the moving attachments while the appliance operates.
-  \*Do not install the appliance in the presence of flammable or explosive materials.
-  \*Do not operate the appliance 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.
-  \*All the damages because of not having earthing connection will not be on warranty.
-  \*Prevent the appliance to take sunshine directly.
-  \*Do not place heavy objects on to the appliance.

## D OPERATION

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### \*Control Panel;



- A : Degree increase
- B : Degree reduce
- C : Indicator ON/OFF
- D : SET approval button

### \*Operating;

- Clean the inner and outer surface of the appliance with warm cloth before first use. Then clean with wet cloth and dry. Wash the preparation tanks and dry.
- Plug in the appliance.
- Activate ON/OFF button at control panel.
- Set the temperature of the appliance with up-down arrows.
- Operate the appliance for 12 hours at first use when it is empty. Do not open the lids in this time.
- After inserting the materials into the preparation tanks, close the lids.
- Cooling of the materials will get effected, if the lids are opened often or if the lids are left opened.
- When the appliance is not needed to be used, switch OFF and unplug the appliance.

## REFRIGERATED PIZZA AND SALAD PREPARATION COUNTER

### **E      CLEANING & MAINTENANCE**

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

- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean the inner surfaces of the cabinets with moist soapy cloth after every evacuation of material. Then clean with wet cloth and dry.
- Clean the preparation tanks and dry after every use.
- Clean the control panel with dry cloth.
- Pay attention the cleaning materials to be hygienic.
- 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.

#### ➤ **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 condenser with plastic brush once in a month.
- Clean the fan in periodic times.
- Make periodic maintenance of the fire-extinguisher.



## REFRIGERATED PIZZA AND SALAD PREPARATION COUNTER

### 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></ol>
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<b>THE APPLIANCE IS NOISY</b>	<ol style="list-style-type: none"><li>1. Check the motor.</li><li>2. If the connection pipes contact with compressor,remove it.</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. If there is any leakage current at electric connections,the appliance stops.In this situation call the authorized service.</li></ol>
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<b>INNER TEMPERATURE IS TOO HIGH</b>	<ol style="list-style-type: none"><li>1. Clean the condenser.</li><li>2. Check the air conditioning.</li><li>3. If the hot product is inserted,take it off.</li><li>4. If the door is opened,close it.</li></ol>
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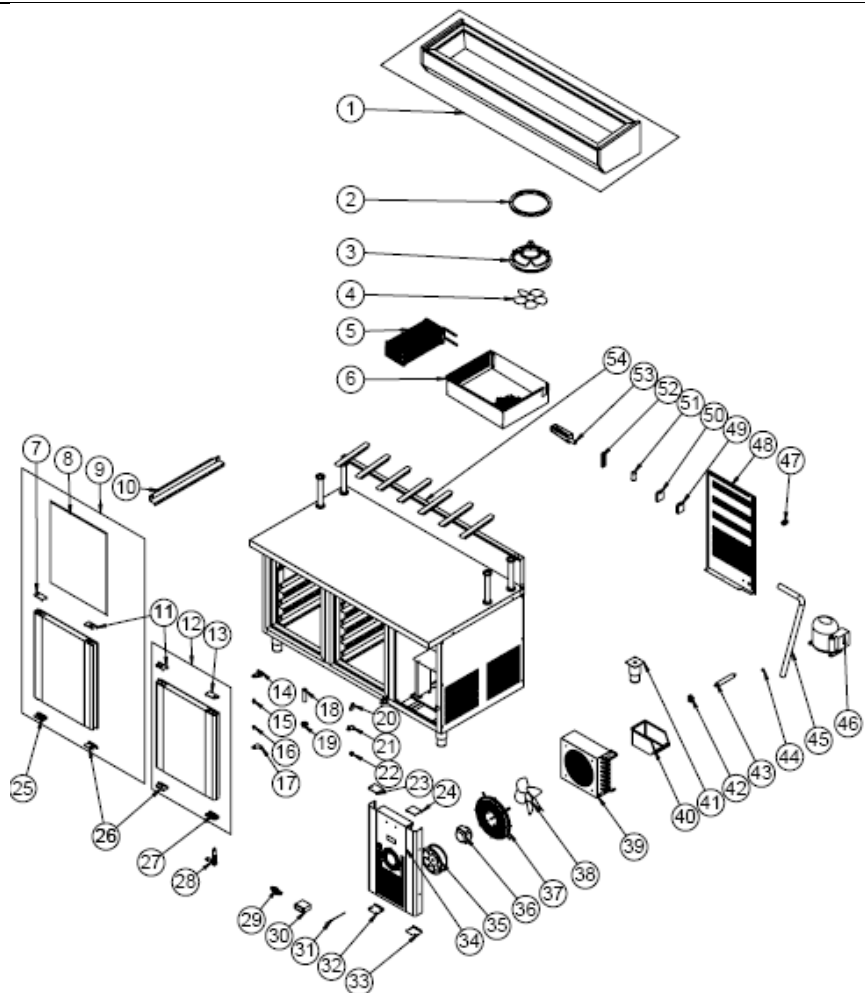
<ul style="list-style-type: none"><li>• If cooling is not done at suitable quality</li><li>• If any function of security doesn't work<ul style="list-style-type: none"><li>➤ Do not use the appliance.</li></ul></li></ul>
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**\*If these problems are still going on,contact with our authorized services.**



# REFRIGERATED PIZZA AND SALAD PREPARATION COUNTER

## G SPARE PART LIST- EXPLODING DRAWINGS



PRODUCT CODE : EMP.150.80.01-PSY		
NO	PRODUCT NAME	P.CODE
1	POOL	ARA-ERK.1580-0003
2	SUPPOSITORY	M.CNT-ERK-002
3	FAN CIRCLE PLASTIC	M.ENJ-ERK-PLS-001
4	WING	M.ELK-HVL-FKN-004
5	EVAP	M.SOG-EVP-001
6	HOOD SHEET	YSC-ERK.1680-PN-0111

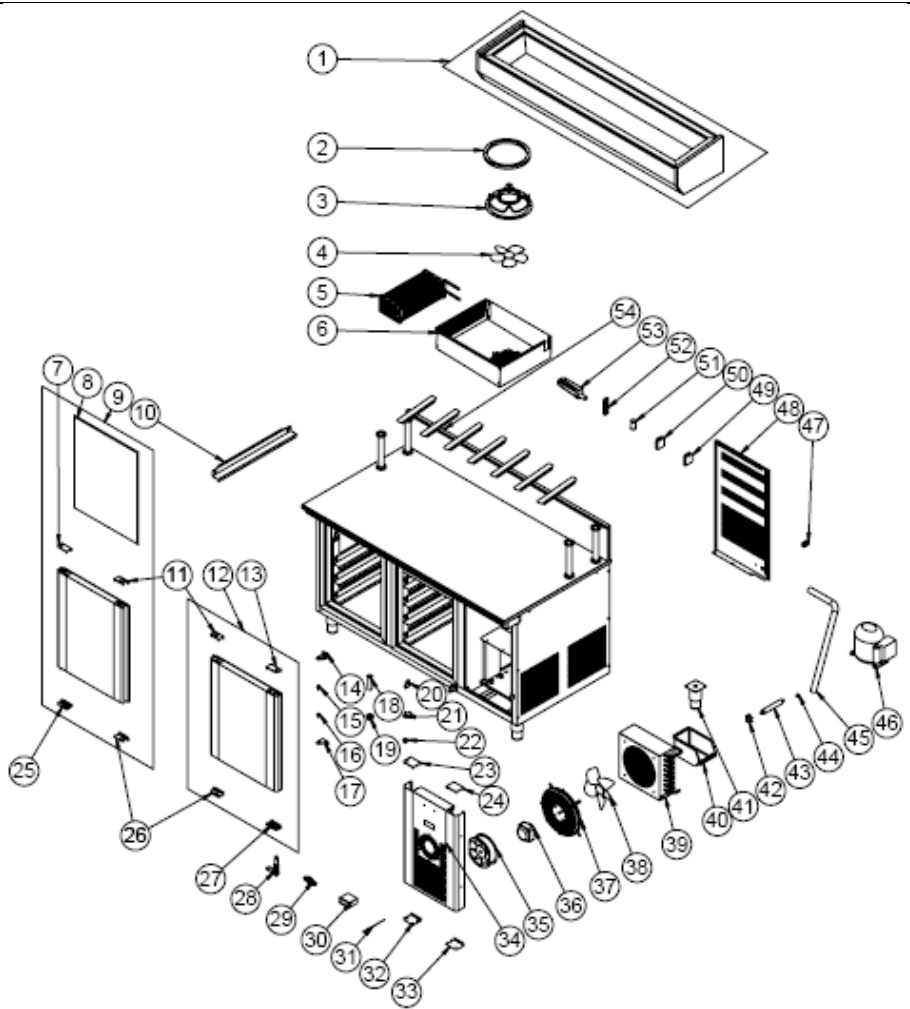


## REFRIGERATED PIZZA AND SALAD PREPARATION COUNTER

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 TEZGAH KAPAK-430S
10	SLIDE SHEET	YSC-ERK.1680-PN-0077
11	HAND PLASTIC TOP	M.PLS-ERK-029
12	COVER RIGHT	ARA-ERK.1560-TEZGAH KAPAK-SAG-430S
13	HINGE TOP PLASTIC RIGHT	M.ENJ-ERK-PLS-108
14	UPPER RIGHT HINGE SHEET	M.AKS-MNT-SC-001
15	PIN	M.AKS-MNT-SC-005
16	BUSH PLASTIC	M.ENJ-ERK-PLS-022
17	BOTTOM LEFT HINGE SHEET	M.AKS-MNT-SC-002
18	PIPE	M.ENJ-ERK-PLS-002
19	NUT	M.ENJ-ERK-PLS-024
20	HOLDER PLASTIC	M.ENJ-ERK-PLS-009
21	HINGE	M.ENJ-ERK-PLS-010
22	MAGNET	M.MIK-SRT-ERK-001
23	TOP PLASTIC LEFT	M.ENJ-ERK-PLS-111
24	TOP 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	M.ELK-MTR-FMT-014
37	FAN CIRCLE WIRE	ERK.M.MUH-001
38	WING	M.ELK-HVL-FKN-002
39	1/3 CONDENSER	M.SOG-KDS-002
40	TOOLS	M.PLS-ERK-038
41	FOOT	ERK.M.AKS-AYK-INX-001
42	HANDCUFF	M.PLS-ERK-003
43	DRAZER	M.SOG-DRY-004
44	SIBO	M.SOG-MUH-001
45	HOSE	HTS-HRT-001
46	COMPRESSOR	M.SOG-KMS-018
47	CABLE GLAND	ERK.M.ELK-RKR-PLS-003
48	ENGINE BACK COVER SHEET	YSC-ERK.1560-PN-0122
49	TERMINAL	M.ELK-KLM-013
50	TERMINAL	M.ELK-KLM-018
51	GASKET	M.CNT-ERK-006
52	PROP PLASTIC	M.ENJ-ERK-PLS-017
53	LEECH	M.ENJ-ERK-PLS-003
54	CHASSIS	-

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1	POOL	ARA-ERK.1580-0003
2	SUPPOSITORY	M.CNT-ERK-002
3	FAN CIRCLE PLASTIC	M.ENJ-ERK-PLS-001
4	WING	M.ELK-HVL-FKN-004
5	EVAP	M.SOG-EVP-001
6	HOOD SHEET	YSC-ERK.1680-PN-0111

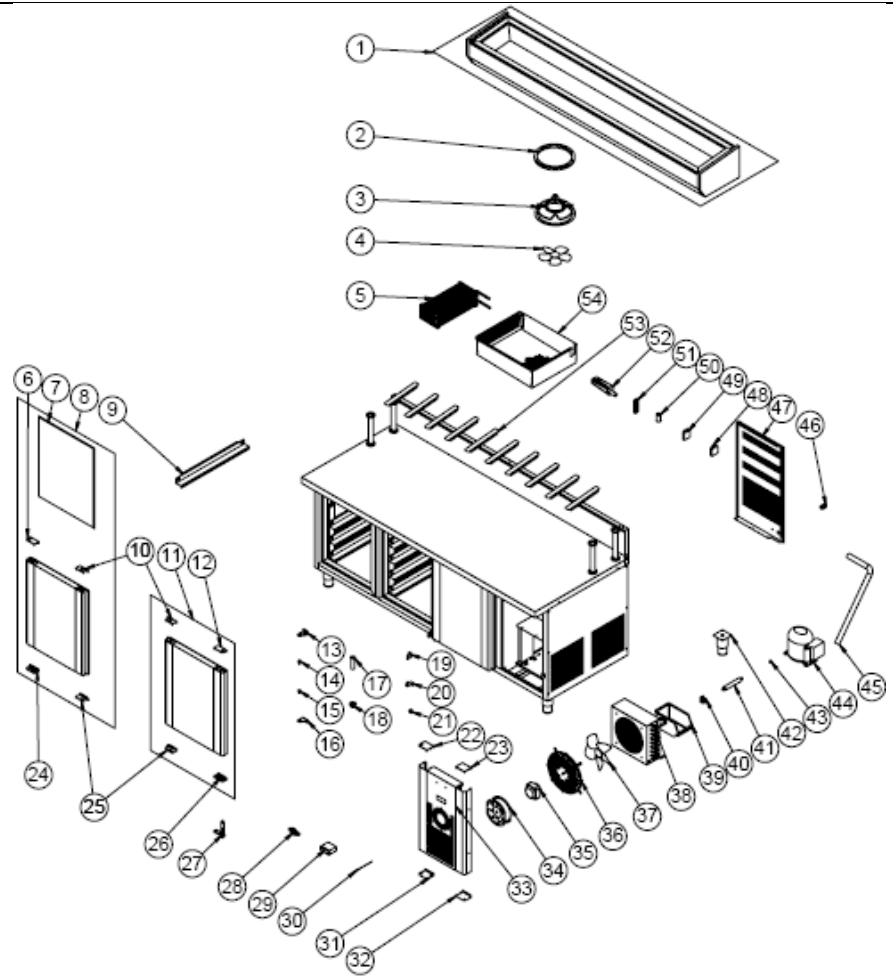


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7	HINGE TOP PLASTIC LEFT	M.ENJ-ERK-PLS-110
8	GASKET ( 590 - 472)	M.CNT-ERK-001
9	COVER LEFT	ARA-ERK.1560-AKB TEZGAH KAPAK-
10	SLIDE SHEET	YSC-ERK.1680-PN-0077
11	HAND PLASTIC TOP	M.PLS-ERK-029
12	COVER RIGHT	ARA-ERK.1560-TEZGAH KAPAK-SAG-
13	HINGE TOP PLASTIC RIGHT	M.ENJ-ERK-PLS-108
14	UPPER RIGHT HINGE SHEET	M.AKS-MNT-SC-001
15	PIN	M.AKS-MNT-SC-005
16	BUSH PLASTIC	M.ENJ-ERK-PLS-022
17	BOTTOM LEFT HINGE SHEET	M.AKS-MNT-SC-002
18	PIPE	M.ENJ-ERK-PLS-002
19	NUT	M.ENJ-ERK-PLS-024
20	HOLDER PLASTIC	M.ENJ-ERK-PLS-009
21	HINGE	M.ENJ-ERK-PLS-010
22	MAGNET	M.MIK-SRT-ERK-001
23	TOP PLASTIC LEFT	M.ENJ-ERK-PLS-111
24	TOP 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	M.ELK-MTR-FMT-014
37	FAN CIRCLE WIRE	ERK.M.MUH-001
38	WING	M.ELK-HVL-FKN-002
39	1/3 CONDENSER	M.SOG-KDS-002
40	TOOLS	M.PLS-ERK-038
41	FOOT	ERK.M.AKS-AYK-INX-001
42	HANDCUFF	M.PLS-ERK-003
43	DRAYER	M.SOG-DRY-004
44	SIBO	M.SOG-MUH-001
45	HOSE	HTS-HRT-001
46	COMPRESSOR	M.SOG-KMS-018
47	CABLE GLAND	ERK.M.ELK-RKR-PLS-003
48	ENGINE BACK COVER SHEET	YSC-ERK.1560-PN-0122
49	TERMINAL	M.ELK-KLM-013
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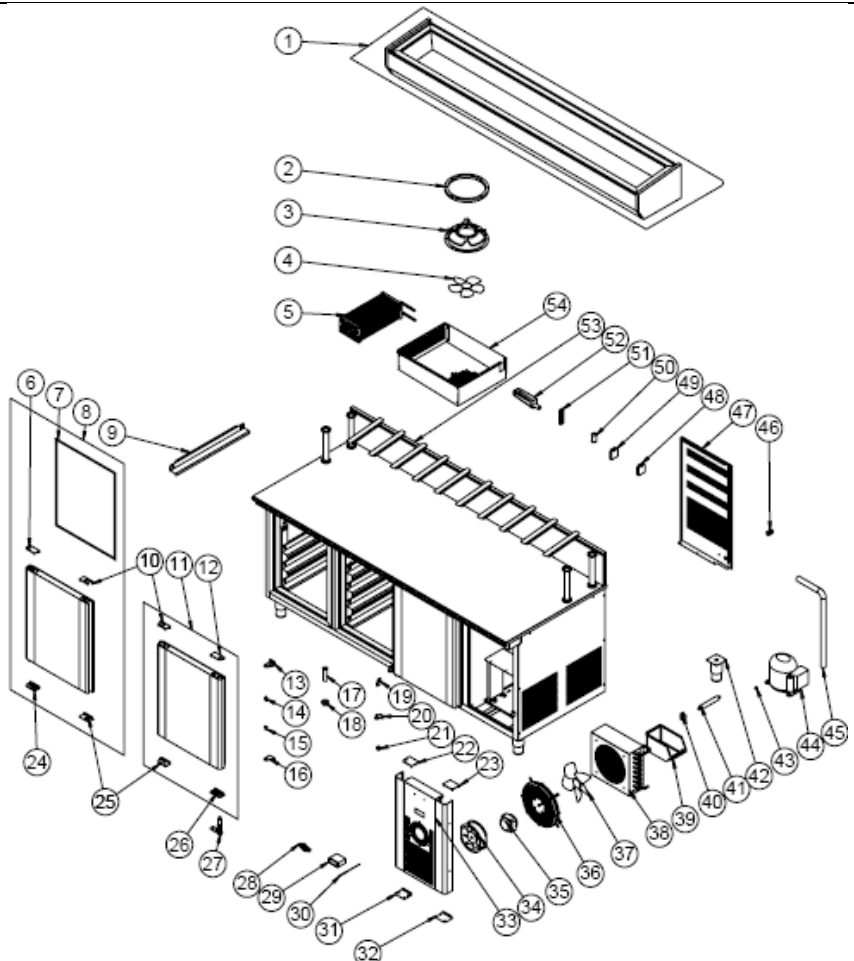
PRODUCT CODE : EMP.200.80.01-PSY		
NO	PRODUCT NAME	P.CODE
1	POOL	ARA-ERK.2080-0001
2	SUPPOSITORY	M.CNT-ERK-002
3	FAN CIRCLE PLASTIC	M.ENJ-ERK-PLS-001
4	WING	M.ELK-HVL-FKN-004
5	EVAP	M.SOG-EVP-001
6	HINGE TOP PLASTIC LEFT	M.ENJ-ERK-PLS-110
7	GASKET ( 590 - 472)	M.CNT-ERK-001

## REFRIGERATED PIZZA AND SALAD PREPARATION COUNTER

8	COVER LEFT	ARA-ERK.1560-AKB TEZGAH KAPAK-
9	SLIDE SHEET	YSC-ERK.1680-PN-0077
10	HAND PLASTIC TOP	M.PLS-ERK-029
11	COVER RIGHT	ARA-ERK.1560-TEZGAH KAPAK-SAG-
12	HINGE TOP PLASTIC RIGHT	M.ENJ-ERK-PLS-108
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	PIPE	M.ENJ-ERK-PLS-002
18	NUT	M.ENJ-ERK-PLS-024
19	HOLDER PLASTIC	M.ENJ-ERK-PLS-009
20	HINGE	M.ENJ-ERK-PLS-010
21	MAGNET	M.MIK-SRT-ERK-001
22	TOP PLASTIC LEFT	M.ENJ-ERK-PLS-111
23	TOP LEFT PLASTIC	M.PLS-ERK-031
24	HINGE BOTTOM PLASTIC LEFT	M.ENJ-ERK-PLS-109
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29	THERMOSTAT	M.ELK-EDM-DGT-043
30	PROP	ERK.M.ELK-EDM-DGT-012
31	BOTTOM PLASTIC LEFT	M.ENJ-ERK-PLS-112
32	BOTTOM LEFT PLASTIC	M.PLS-ERK-032
33	ENGINE DOOR SHEET	YSC-ERK.1560-PN-0128
34	FAN	ERK.M.ELK-HVL-KFN-001
35	FAN MOTOR	M.ELK-MTR-FMT-014
36	FAN CIRCLE WIRE	ERK.M.MUH-001
37	WING	M.ELK-HVL-FKN-002
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52	LEECH	M.ENJ-ERK-PLS-003
53	CHASSIS	-
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3	FAN CIRCLE PLASTIC	M.ENJ-ERK-PLS-001
4	WING	M.ELK-HVL-FKN-004
5	EVAP	M.SOG-EVP-001
6	HINGE TOP PLASTIC LEFT	M.ENJ-ERK-PLS-110
7	GASKET ( 590 - 472)	M.CNT-ERK-001

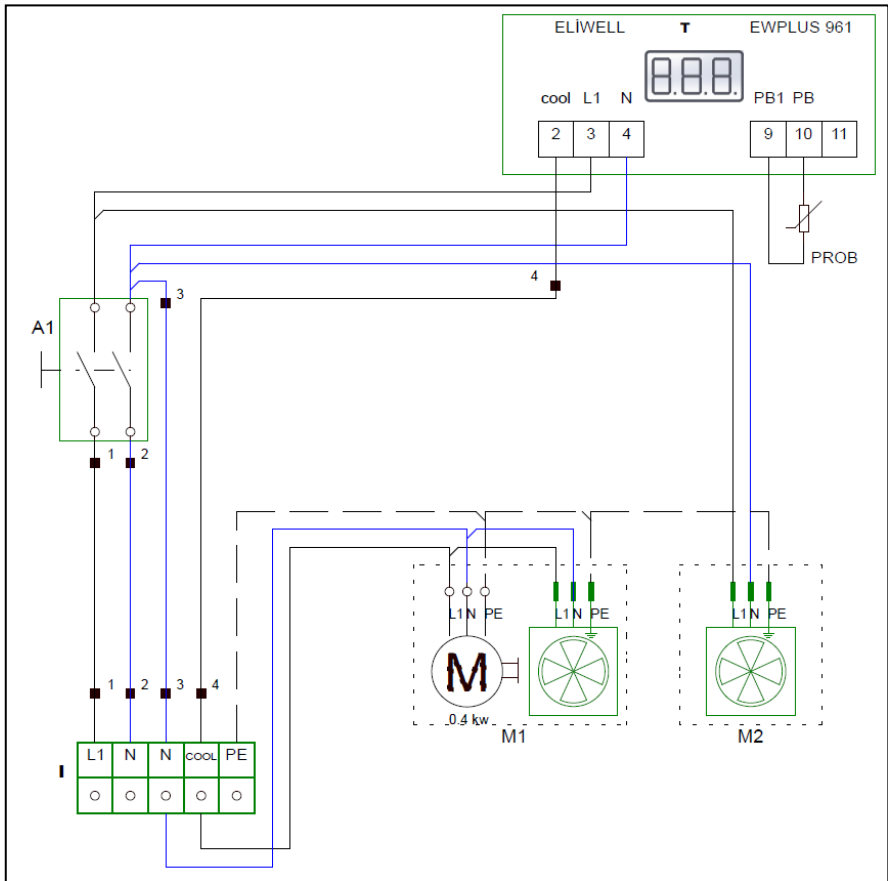
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11	COVER RIGHT	ARA-ERK.1560-TEZGAH KAPAK-SAG-
12	HINGE TOP PLASTIC RIGHT	M.ENJ-ERK-PLS-108
13	UPPER RIGHT HINGE SHEET	M.AKS-MNT-SC-001
14	PIN	M.AKS-MNT-SC-005
15	BUSH PLASTIC	M.ENJ-ERK-PLS-022
16	BOTTOM LEFT HINGE SHEET	M.AKS-MNT-SC-002
17	PIPE	M.ENJ-ERK-PLS-002
18	NUT	M.ENJ-ERK-PLS-024
19	HOLDER PLASTIC	M.ENJ-ERK-PLS-009
20	HINGE	M.ENJ-ERK-PLS-010
21	MAGNET	M.MIK-SRT-ERK-001
22	TOP PLASTIC LEFT	M.ENJ-ERK-PLS-111
23	TOP LEFT PLASTIC	M.PLS-ERK-031
24	HINGE BOTTOM PLASTIC LEFT	M.ENJ-ERK-PLS-109
25	HAND PLASTIC BOTTOM	M.PLS-ERK-030
26	HINGE BOTTOM PLASTIC RIGHT	M.ENJ-ERK-PLS-107
27	HINGE	M.AKS-MNT-SC-007
28	METAL LABEL	M.AKS-OZL-MTL-002
29	THERMOSTAT	M.ELK-EDM-DGT-043
30	PROP	ERK.M.ELK-EDM-DGT-012
31	BOTTOM PLASTIC LEFT	M.ENJ-ERK-PLS-112
32	BOTTOM LEFT PLASTIC	M.PLS-ERK-032
33	ENGINE DOOR SHEET	YSC-ERK.1560-PN-0128
34	FAN	ERK.M.ELK-HVL-KFN-001
35	FAN MOTOR	M.ELK-MTR-FMT-014
36	FAN CIRCLE WIRE	ERK.M.MUH-001
37	WING	M.ELK-HVL-FKN-002
38	1/3 CONDENSER	M.SOG-KDS-002
39	TOOLS	M.PLS-ERK-038
40	HANDCUFF	M.PLS-ERK-003
41	DRAYER	M.SOG-DRY-004
42	FOOT	ERK.M.AKS-AYK-INX-001
43	SIBO	M.SOG-MUH-001
44	COMPRESSOR	M.SOG-KMS-018
45	HOSE	HTS-HRT-001
46	CABLE GLAND	ERK.M.ELK-RKR-PLS-003
47	ENGINE BACK COVER SHEET	YSC-ERK.1560-PN-0122
48	TERMINAL	M.ELK-KLM-013
49	TERMINAL	M.ELK-KLM-018
50	GASKET	M.CNT-ERK-006
51	PROP PLASTIC	M.ENJ-ERK-PLS-017
52	LEECH	M.ENJ-ERK-PLS-003
53	CHASSIS	-
54	HOOD SHEET	YSC-ERK.1680-PN-0111



# REFRIGERATED PIZZA AND SALAD PREPARATION COUNTER

## H ELECTRIC CIRCUIT SCHEMA



I	A1	T	M1	M2
Terminal	Large lighted 0-1 switch	Digital Indicator	Compressor and condenser fan	Refrigerator inner cooling fan