

# CONVECTION ROTARY OVEN (ELECTRICAL)

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# CONVECTION ROTARY OVEN (ELECTRICAL)

## 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.

# CONVECTION ROTARY OVEN (ELECTRICAL)

## A1 PRODUCT DESCRIPTION

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

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
<b>EMP.EDKF-10</b>	990x1160x2254	427	1320x1060x2390
<b>EMP.EDKF-10-B</b>	990x1160x2254	427	1320x1060x2390

## A2 TECHNICAL INFORMATION

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Product Code	Capacity	Electric Inlet (V)	Cable (mm <sup>2</sup> )	Power (KW)	Fuse (A)
<b>EMP.EDKF-10</b>	10 ad.40X60	380 / 50-60 HZ	5x6	26,5	50
<b>EMP.EDKF-10-B</b>	10 ad.40X60	380 / 50-60 HZ	5x6	26,5	50

## 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.

## CONVECTION ROTARY OVEN (ELECTRICAL)

### 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. There must be clean water inlet and waste water outlet. Water inlet hose must be connected to the oven. Water outlet must be connected to waste water outlet. The appliance should be operated under the chimney hood.

## CONVECTION ROTARY OVEN (ELECTRICAL)

### 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.

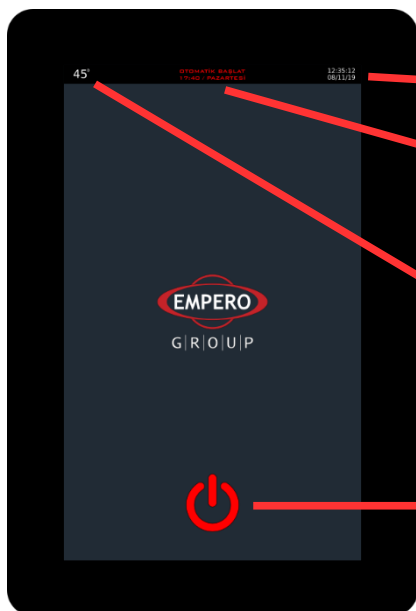


\*All the damages because of not having earthing connection will not be on warranty.

## CONVECTION ROTARY OVEN (ELECTRICAL)

### D OPERATION

\*Control Panel;  
**OFF MOD SCREEN**



CLOCK / DATE

AUTOMATIC STARTING  
WARNING

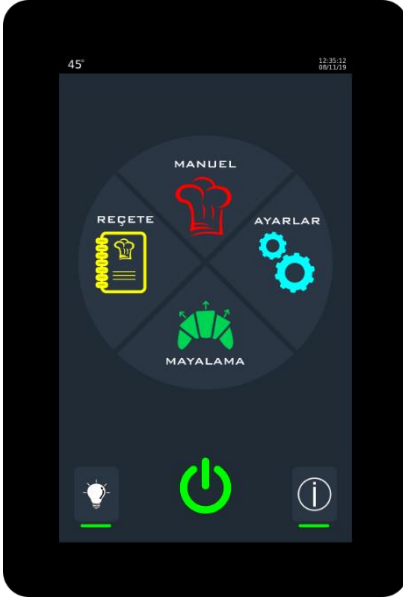
If any of the autostarts are active, it is shown here.  
If there is more than one automatic opening, the  
next start time is shown.

AMBIENT TEMPERATURE

PANEL ON / OFF

# CONVECTION ROTARY OVEN (ELECTRICAL)

## MAIN SCREEN



### MANUEL COOKING

If cooking will be done manually, click here

### RECIPE COOKING

If recipe cooking or recipe creation is to be click here.

### SETTINGS

The parameters, Time / date setting and Auto are set here.

### FERMENTATION

Only the fermentation is done here without operating the oven.

### INFO BUTTON

Contact information and installation information about the manufacturer company can be accessed by clicking here



made,



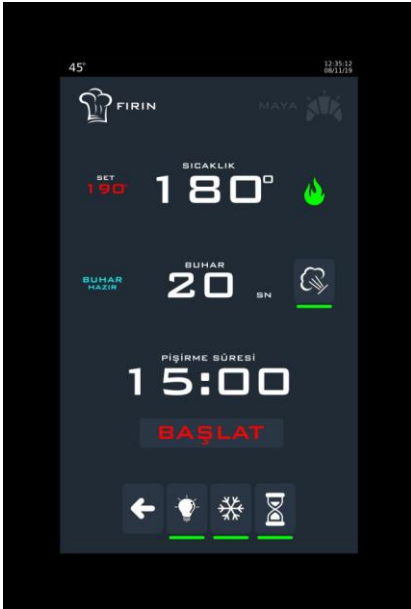
start



### LAMB BUTTON

It is a lamp on / off button.

## CONVECTION ROTARY OVEN (ELECTRICAL)

**MANUEL COOKING SCREEN****SELECT OVEN**

If cooking will be done manually, click here

**SELECT FERMENTATION**

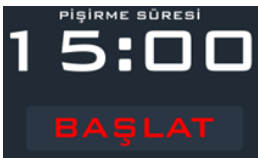
Click to switch to the fermentation screen from the oven.

**TEMPERATURE**

Oven temperature, set value and heaters status are shown here. If the heater icon is red, the heater output is passive, if the heater icon is green, the heater is active.

**STEAM**

Steam quantity and steam status are shown here. Steaming is started with the steam button on the right.

**COOKING TIME**

From here, cooking time can be set and started. At the end of this period, the alarm is activated and the expiration warning appears on the screen. At the end of the period, the countdown can be continued with additional time if desired.

**BACK BUTTON**

Exit button from manual cooking.

**COOLING BUTTON:**

Turns the fan on when the door is open. When the furnace reaches parametric temperature, cooling is turned off.

**TIME START BUTTON**

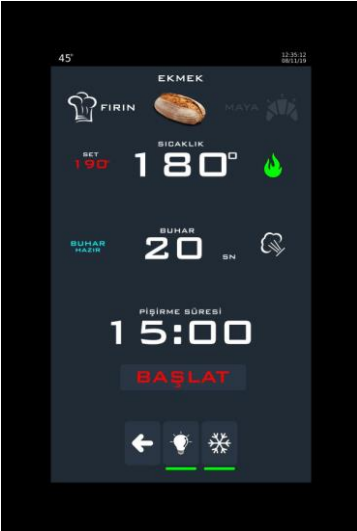
**It is a time start and end button**





# CONVECTION ROTARY OVEN (ELECTRICAL)

## RECIPE COOKING SCREEN



EKMEK

### RECIPE NAME

The recipe name can be changed by clicking here.

### RECIPE PHOTO



### FIRIN SEÇ

Mayalamadan fırın ekranına geçmek için tıklayınız.



### MAYALAMA SEÇ

Fırından mayalama ekranına geçmek için tıklayınız.

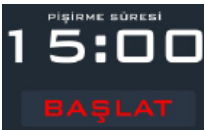


için



### TEMPERATURE

The temperature value of the selected step or preheating is set here.



### COOKING TIME

Cooking time can be set and started here. At the end of this period, the alarm is activated and the expiration warning is displayed on the screen. At the end of the time, the countdown can be continued with additional time if desired.



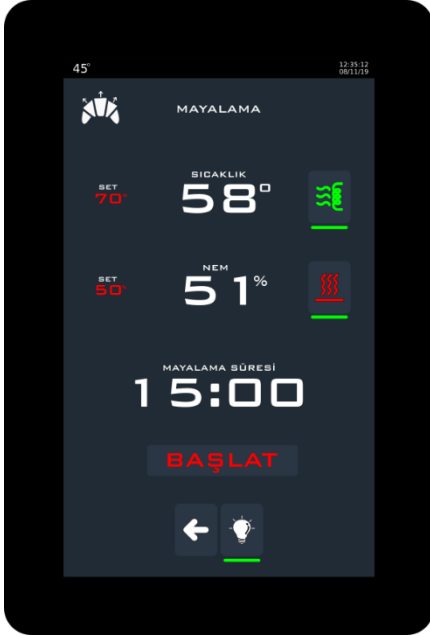
### STEAM

The amount of steam and the steam status are shown here.

Steaming is started with the steam button on the right. Steaming will

not start if steam is not ready.

## CONVECTION ROTARY OVEN (ELECTRICAL)

**FERMENTATION SCREEN****FERMENTATION TEMPERATURE**

The instantaneous temperature and set temperature of the fermentation section are shown here.

**FERMENTATION HUMUDITY**

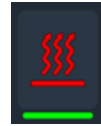
The instantaneous humidity and set temperature of the fermentation section are shown here.

**HEATER BUTTON**

Starts the heater in the fermentation section. The heater icon is active if green, and red is passive.

**HUMUDITY BUTTON**

Starts the steam heater in the fermentation section. If the icon is the heater is active, and the red is passive.



green,

**EXIT FROM FERMENTATION**

This button is only visible while brewing. It is used for exiting fermentation.

**FERMENTATION LAMP BUTTON**

Fermentation Lamp is on / off button.

# CONVECTION ROTARY OVEN (ELECTRICAL)

## OTOMATIC START SCREEN

Using the auto start function, the oven can start automatically on the set day and time.



### OTOMATIC START TIME

The time of auto start is set here.



### RECIPE / MANUEL SELECT

Whether the auto start is started manually or as a recipe is selected by clicking here.

### UP-DOWN TEMPERATURE

If manual cooking is selected, the lower and upper set temperature the automatic start is set here.



### OTOMATIC START ON/OFF

Auto start is activated by clicking this button.



## PARAMETERS

### 01-) LAMB TIME

It is the period of stay on after the lamp is activated. It can be adjusted from 0 to 99 seconds. If the setting is set to zero, the lamp will not automatically turn off.

### 02-) LAMBA FLASHER

If it is desired to operate the lamp with flash in case of alarm or malfunction, this parameter should be selected as "ON". When the alarm or fault has ended, the lamp becomes active or passive, depending on the state of the lamp button.

### 03-) FLASHER ON TIME (sn)

It is the time that the lamp stays on during flash operation. This time can be set between 1 and 10 seconds.

### 04-) FLASHER OFF TIME (sn)

It is the time for the lamp to remain off in flash operation. This time can be set between 1 and 10 seconds.

### 05-) BUTTON SOUND

The button sound heard when we click on the screen for any operation is activated or passive here.

### 06-) ALARM

The horn sound at the end of the period is activated or passive here. In case of failure, the horn is output even if the alarm is off.

### 07-) LANGUAGE

Device language option is set here. It can be set to TURKISH or ENGLISH.

### 08-) CODE

## CONVECTION ROTARY OVEN (ELECTRICAL)

It is the password that is asked when entering the parameters.

### **09-) STEAM MAX. SET**

The maximum setpoint that can be set as the setpoint is set here. This parameter can be set between 0 and 99.

### **10-) STEAM READY TEMPERATURE**

If the oven steam sensor is selected as "THERMOCUPL", the set temperature required for steam preparation is set here. This parameter can be set between 0 and 200.

### **11-) MAXIMUM SET TIME**

The countdown times on the device can be set up to the time set here. This parameter can be adjusted between 0 and 999 minutes.

### **12-) COOLANT TEMPERATURE**

After the cooler has been activated, after the oven temperature reaches the temperature set here, cooling will be disabled.

### **13-) FAN DIRECTION**

Single or bidirectional operation of the fan can be adjusted here.

### **14-) FAN RIGHT TIME (sec)**

It is the time of turning right from the moment the fan is active. At the end of this period, the fan becomes passive and starts to wait to turn in the other direction. This parameter can be adjusted between 5 and 999 seconds.

### **15-) FAN LEFT TIME (sec)**

It is the left rotation time from the moment the fan is active. At the end of this period, the fan becomes passive and starts to wait to return to the other direction. This parameter can be adjusted between 5 and 999 seconds.

### **16-) FAN WAITING TIME (sec)**

It is the time the fan waits before changing direction. The purpose of the waiting period is to prevent the fan from being damaged while changing its direction. This parameter can be adjusted between 1 and 99 seconds.

### **17-) ASPIRATOR TIME (sec)**

If this parameter is not selected from zero, after the fan is activated, it runs for the time set here and becomes passive.

### **18-) ROTARY TABLE**

The rotary table function can be turned on and off with this parameter.

### **19-) ROTARY DIRECTION**

Unidirectional or bidirectional operation of the turntable can be set here.

### **20-) ROTARY TABLE RIGHT TIME (min)**

It is the time to turn right from the moment the turntable is active. At the end of this period, the turntable becomes passive and starts to wait to turn in the other direction. This parameter can be set between 1 and 999 minutes.

### **21-) ROTARY TABLE LEFT TIME (min)**

It is the time to turn left from the moment the turntable is active. At the end of this period, the turntable becomes passive and starts to wait to turn in the other direction. This parameter can be set between 1 and 999 minutes.

### **22-) WAITING TIME FOR ROTARY TABLE (sec)**

## CONVECTION ROTARY OVEN (ELECTRICAL)

It is the time the fan waits before changing direction. The purpose of the waiting period is to prevent the fan from being damaged while changing its direction. This parameter can be adjusted between 1 and 99 seconds.

### **23-) ROTARY TABLE SENSOR**

If this parameter is active (ON), the turntable continues to rotate when the door is opened until it sees the position sensor and stops when it sees the sensor. If the position sensor is not used, this parameter is switched off. In this case, the turntable stops when the door is opened and it can be moved manually with the button.

### **24-) ELECTRIC / GAS**

The heating system of the oven should be set as ELECTRIC or GAS from here.

### **25-) HEATING HYSTERESIS**

As soon as the instantaneous temperature value reaches the set value, the heater switches to passive mode. According to the set value of the heater, how many degrees Celsius the heater will be active again is adjusted here. This parameter can be set between 1 and 10. For example; This parameter is 2 ° C and the temperature set value is 250 ° C. When the instantaneous temperature reaches 250 ° C, the heater switches to passive mode. After a while, the instantaneous temperature value starts to decrease. As soon as the instantaneous temperature value drops below  $250 - 2 = 248$  ° C, that is, when it is 247 ° C, the heater becomes active again and tries to bring the temperature value to 250 ° C.

### **26-) OVEN TEMPERATURE MAXIMUM SET**

It is the maximum value that can be adjusted for the set temperature. This parameter can be adjusted between 0 and 500.

### **27-) BURNER RESET PERIOD**

When the furnace heating system is GASED, if a burner failure occurs, the burner must be reset by clicking the "RESET" button. When we click on the "RESET" button, the "BURNER RESET" output on the relay card becomes active for the time set here, and at the end of the time it becomes passive again. This parameter can be adjusted between 1 and 99 seconds.

### **28-) LEGGING**

If this parameter is activated, all units related to fermentation are removed from the screens and their outputs remain inactive.

### **29-) FLANGING SENSOR**

Yeast sensor can be set as "THERMOCOUPLE" or "MOISTURE SENSOR" with this parameter. If the fermentation sensor "THERMOCOUPLE" is selected, only temperature control is performed in fermentation, if the fermentation sensor "MOISTURE SENSOR" is selected, TEMPERATURE and MOISTURE control is made in the brewing.

### **30-) FERTILIZER LAMP**

If the lamp in the fermentation section will not be used, this parameter is turned OFF.

### **31-) HOPPER FILLING TIME (sec)**

It is the maximum filling time of the chamber in the fermentation section. If the reservoir does not fill in the time set here, it is considered to be a malfunction and a malfunction occurs on the screen.

## CONVECTION ROTARY OVEN (ELECTRICAL)

### **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 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.
- In order to clean oven glasses, open the lid's inner glass. For this unlock the mechanism at top and bottom.
- 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.
- These parts ;Relay, Control Device, Balance, Magnetic Filter, Fan, Switch and Lamp Parts are changed when there is malfunction due to not having maintenance.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.

# CONVECTION ROTARY OVEN (ELECTRICAL)

## F TROUBLESHOOTING

### POSSIBLE FAULTS

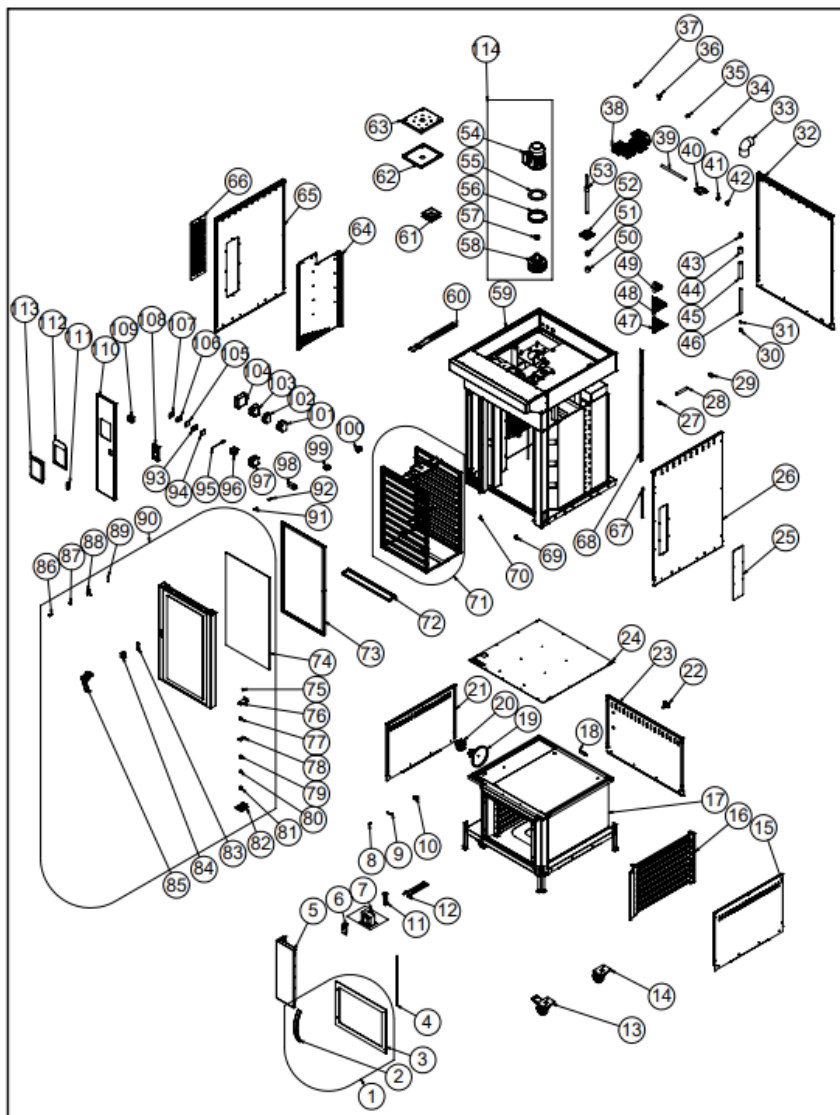
FAULT	EXPLANATION	NOT
<b>E01 - CONNECTION FAULT</b>	It is a malfunction related to the connection between the video card and the relay card.	Check the connection cable and its connections..
<b>E02 - TC1 FAULT</b>	Oven thermocouple failure.	Check the thermocouple and its connection.
<b>E03 –</b>		
<b>E04 - TC3 FAULT</b>	Fermenting thermocouple is a malfunction	Check the thermocouple and its connection
<b>E05 - MEDIA SENSOR FAULT</b>	There is a malfunction in the sensor measuring the ambient temperature	Check the ambient sensor on the card.
<b>E06 - GENERAL FAULT</b>	It is determined by the company.	NOW PASSIVE
<b>E07 - BURNER FAULT</b>	Malfunction from burner is the signal.	Reset the burner.
<b>E08 - SENSOR FAULT</b>	It is a brewing sensor failure.	Check the proofer.
<b>E09 - HOPPER FILLING FAULT</b>	The fermentation chamber could not be filled .	Check the tank and water connection.

- If cooking at Convection 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 ROTARY OVEN (ELECTRICAL)

### G SPARE PART LIST- EXPLODING DRAWINGS





# CONVECTION ROTARY OVEN (ELECTRICAL)

## G YEDEK PARÇA LİSTESİ-DEMONTAGE GÖRÜNÜŞÜ

EMP.GDKF-10		
NO	TRACK NAME	PART CODE
1	FERMENT CABINET COVER INSTALLATION	ARA-KNX.KFR-0031
2	CHROMATED HANDLE-310 MM. (CHROMATED)	M.AKS-KLP-END-001
3	647*485*6 MM PRINTED TEMPERED GLASS MAYA ROOM GLASS	M.CAM-BTMP-009
4	YEAST CHAMBER COVER SHAFT DIAMETER 4-550 MM(304) (CUTTING)	YTL-KNX.KFR-KS-0067
5	YEAST ROOM FRONT PANEL LEFT SHEET	YSC-KNX.KFR-LZ-0322
6	LH901K G9 25W 230V RECTANGULAR CASED LAMP+BULB	M.ELK-LMB-AMP-002
7	EDK ELECTRICAL PANEL AKE VERSION 2 (MANUAL)	M.ELK-AKE-EDKF-001
8	G9-25W BULB SILICONE 80*70mm	M.PLS-SLK-007
9	FERMENT SENSOR	M.ELK-EDM-ETR-004
10	ORTAÇ PG-11 GRAY CABLE GLAND WITH NUT	M.ELK-RKR-PLS-003
11	WATER LEVEL FLOAT 33*11G THREAD 140 CM CABLE	M.TES-SMD-001
12	114522 2000W-220V EDKF-10 STEAM TANK RESISTANCE	M.ELK-RZS-BRU-KFR-012
13	HEAVY SERIES 4102RPB100 WHITE POLYM DROP WHEEL WITH BRAKES	M.AKS-TKR-PSF-005
14	4102 RPB 100 WHITE POLYAMIDE DRUNK WHEEL WITHOUT BRAKES HEAVY SERIES	M.AKS-TKR-PS-004
15	YEAST ROOM RIGHT-LEFT SIDE SHEET	YSC-KNX.KFR-PN-0582
16	YEAST ROOM LEFT SHELF SHEET	YSC-KNX.KFR-LZ-0318
17	SUBFRAME	-
18	1/2 STRAINER FILTER 3545-6B	M.MEK-TES-FLT-001
19	R2060 1500W-220V YEAST CHAMBER INTERNAL RESISTANCE	M.ELK-RZS-BRU-KFR-011
20	EMF25-TURBO-106 SHAFT FAN MOTOR FERMENT FAN	M.ELK-MTR-FMT-004
21	YEAST ROOM RIGHT-LEFT SIDE SHEET	YSC-KNX.KFR-PN-0582
22	VALVE ES180/88 0,02/1MPA 0,2/10 BAR 50-60HZ	M.TES-SU-VTL-001
23	YEAST CHAMBER BACK SHEET	YSC-KNX.KFR-PN-0583
24	YEAST CHAMBER TOP SHEET	YSC-KNX.KFR-PN-0585
25	LAMP SERVICE COVER SHEET	YSC-KNX.KFR-PN-0548
26	RIGHT SIDE BODY SHEET	YSC-KNX.KFR-PN-0544
27	21.3*2 MM INOX PATENT ELBOW	M.MEK-TES-INX-007
28	WATER DRAIN PIPE (DIAMETER 21.3*2-135 MM)	YBR-KNX.KFR-KS-0039
29	1/2 TAIL ELBOW YELLOW	M.GAZ-TES-SRI-001
30	NOZZLE	M.AKS-NZL-SRI-001
31	5*5*120 A FORM WEDGE INTERS WITH RADIUS	M.MUH-001
32	REAR BODY SHEET	YSC-KNX.KFR-PN-0542
33	1/2 STEAM MULTIFORM 13*23 HOSE (EDKF)	M.MEK-TES-HRT-015
34	19-26 HOSE CLAMP 14MM	M.MEK-TES-KLP-003
35	1/2 OUTER GROOVED OUTER DIAMETER: 16 INNER DIAMETER: 12 YELLOW HOSE RECORD	M.GAZ-TES-SRI-031
36	1/2 YELLOW T	M.MEK-TES-SRI-001-001

# CONVECTION ROTARY OVEN (ELECTRICAL)

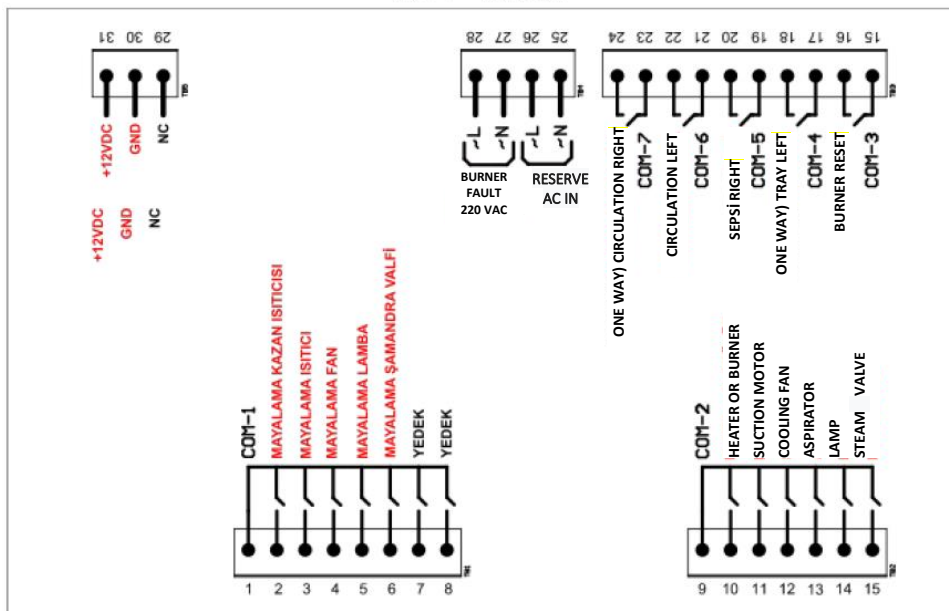
37	MAŞON KROM 3/4 304K	M.MEK-TES-INO-010
38	ESV30+ESV30 OVEN REDUCER 0,12KW 380 V3,5D/D AKUP	M.ELK-MTR-RMB-003
39	UPPER CASSETTE WATER COLLECTION PIPE (DIAMETER 76.1*1.5-43 MM) (CUTTING)	YBR-KNX.KFR-KS-0038
40	TORQUE SOLENOID VALVE 220V 1/2 T-GM 103 14,5 MM	M.ELK-SLN-MTL-002
41	REDUCTION YELLOW 3/4-1/2	M.GAZ-PLT-PLC-006
42	YELLOW NIPPLE 1/2 (THICK ONE)	M.MEK-TES-SRI-014
43	COIL CHROME 1/2 304 QUALITY	M.MEK-TES-INO-002
44	COIL CHROME 304 (1" INCH)	M.MEK-TES-INO-009
45	WATER INLET OUTER BR5 SINGLE SIDE GROOVED (32*2-170 MM 304)	YBR-KNX.KFR-KS-0042
46	WATER INLET PIPE (DIAMETER 21.3*2-290 MM) 304	YBR-KNX.KFR-KS-0041
47	SULUK SUZEK SHEET	YSC-KNX.KFR-PN-0591
48	DRINKING SHEET	YSC-KNX.KFR-LZ-0308
49	GRAIN BALL Ø31,75mm 1-1/4 (EDKF-10 DRINKER BALLS)	M.MUH-022
50	REDUCER SHAFT BUSHING BEARING	YTL-KNX.KFR-KS-0069
51	REDUCER SHAFT BUSH	YTL-KNX.KFR-KS-0070
52	BEARING UCF 205 (Ø25MM)	M.RLM-YRL-002
53	REDUCER SHAFT	YTL-KNX.KFR-KS-0071
54	B35 71 TYPE VOLT 0,37 KW 3000 RPM.MNF.SIEVE	M.ELK-MTR-RMB-008
55	CIRCULATION FAN MOTOR FLANGE	YSC-KNX.KFR-LZ-0452
56	CIRCULATION FAN ENGINE INTERMEDIATE FLANGE PLATE	YSC-KNX.KFR-LZ-0447
57	CIRCULATION FAN ENGINE INTERMEDIATE TEFLON TURNING PART	YTL-KNX.KFR-KS-0107
58	TRB1 0160x62/14 RADIAL FAN CONSISTS OF 3 PIECES	M.FAN-KON-001
59	CHASSIS	-
60	R2063-1P 1280W-220V RESISTANCE-114354	M.ELK-RZS-BRU-KFR-013
61	FAN 120*120*38 220V AC	M.ELK-HVL-KFN-004
62	CIRCULATION FAN MOTOR TABLE BOTTOM PLATE	YSC-KNX.KFR-LZ-0449
63	CIRCULATION FAN MOTOR TABLE TOP SHEET	YSC-KNX.KFR-LZ-0448
64	CLOSING SHEET	YSC-KNX.KFR-LZ-0494
65	LEFT SIDE BODY SHEET	YSC-KNX.KFR-PN-0543
66	RESISTANCE SERVICE COVER SHEET	YSC-KNX.KFR-PN-0547
67	CURTAIN ADJUSTMENT PLATE	YSC-KNX.KFR-LZ-0281
68	SULUK CURTAIN SHEET	YSC-KNX.KFR-LZ-0274
69	MAGNET WITH PLASTIC BED DOUBLE MAGNET	M.MIK-KFR-001
70	TRAY RACK LOWER CENTERING PIN	YTL-KNX.KFR-KS-0073
71	TRAY RACK MOUNTING	ARA-KNX.KFR-0036
72	COVER LOWER DRINKER PLATE	YSC-KNX.KFR-PN-0565
73	(544*984)MM SILICONE DOOR SEAL	M.CNT-KFR-008
74	1025*558*8 MM PRINTED TEMPERED GLASS	M.CAM-BTMP-010
75	COVER STOP SHAFT	YTL-KNX.KFR-KS-0076

# CONVECTION ROTARY OVEN (ELECTRICAL)

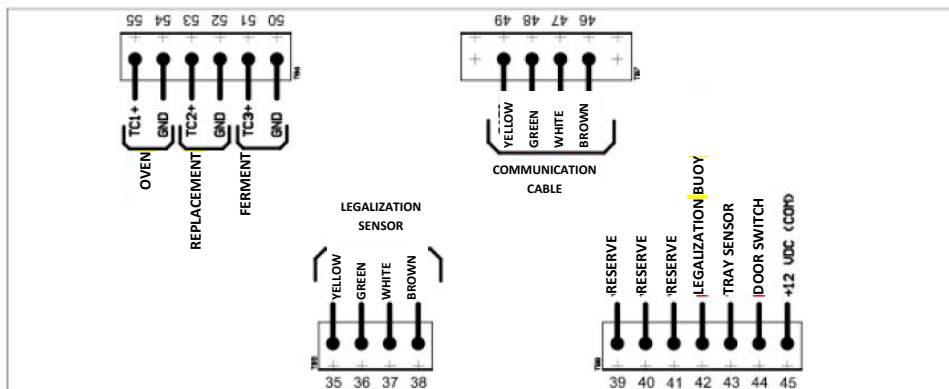
76	TOP HINGE SHEET	YSC-KNX.KFR-LZ-0301
77	DOOR TOP HINGE PIN	YTL-KNX.KFR-KS-0074
78	COVER INTERNAL SUPPORT SHEET	YSC-KNX.KFR-LZ-0287
79	COVER HINGE BUSH	YTL-KNX.KFR-KS-0075
80	COVER ADJUSTMENT WASHER	YSC-KNX.KFR-LZ-0379
81	DOOR LOWER HINGE PIN	YTL-KNX.KFR-KS-0077
82	LOWER HINGE SHEET	YSC-KNX.KFR-LZ-0300
83	COVER MATCH INNER SHEET	YSC-KNX.KFR-LZ-0302
84	COVER COMMITMENT SHEET	YSC-KNX.KFR-LZ-0303
85	COVER T HANDLE	M.AKS-KLP-LUX-005
86	(F1) OVEN SHELF HANGER PIN -30 MM	YTL-KNX.KFR-FS-0003
87	20 MM METAL FURNITURE PLUG	M.PLS-OZL-004
88	FLAT COVER HINGE WITH BRAKE PISTON	M.AKS-MNT-MTL-002
89	CLAMP HINGE SHAFT (DIATER 6-45 MM 304)	YTL-KNX.KFR-KS-0072
90	COVER MOUNTING	ARA-KNX.KFR-0035
91	SWITCH INTERCONNECTION BOLT	YTL-KNX.KFR-KS-0111
92	OMRON E2B-S08KS02-WP-B1-2M INDUCTIVE SENSOR M8 PNP	M.ELK-SNS-EDKF-001
93	RAIL TERMINAL-AVK4 KLEMSAN - GRAY	M.ELK-KLM-001
94	RAIL TERMINAL-AVK 6 KLEMSAN-BLUE	M.ELK-KLM-008
95	TCM-M03-L080-K1,20.J M12*1,5 120 CM J TYPE THERMOCOUPLE	M.ELK-EDM-JKT-001
96	SCHNEIDER LC1K0901M7 MINI CONCACTOR	M.ELK-KNT-KNT-020
97	SCHNEIDER LC1D38M7 CONTACTOR	M.ELK-KNT-KNT-024
98	XCK-P2102P 16 AC 240V 1-6KW SWITCH WITH TELEMCHANICAL WHEELS	M.ELK-SWC-EMAS-003
99	ORTAÇ PG-21 GRAY CABLE GLAND WITH NUT	M.ELK-RKR-PLS-008
100	ORTAÇ PG-29 GRAY CABLE GLAND WITH NUT	M.ELK-RKR-PLS-006
101	SCHNEIDER EZ9F43110 10A SINGLE PHASE FUSE	M.ELK-SGR-013
102	SCHNEIDER EZ9F43350 50A THREE PHASE FUSE	M.ELK-SGR-016
103	SCHNEIDER GZ1E05 ENGINE PROTECTION SWITCH	M.ELK-SLT-MK-009
104	MDR 20-12 POWER SUPPLY (MEAN WELL)	M.ELK-EDM-ERK-004
105	RAIL TERMINAL-AVK 4- BLUE	M.ELK-KLM-021
106	RAIL TERMINAL-AVK 6 KLEMSAN-RED	M.ELK-KLM-024
107	RAIL TERMINAL TERMINAL	M.ELK-KLM-061
108	HINGE CONNECTION SHEET	YSC-KNX.KFR-LZ-0270
109	MMG LIMITER 360 DEGREE (55.13562.010) EGO MONOFAZE EQUIVALENT	M.ELK-MEK-LMT-004
110	FRONT PANEL SHEET	YSC-KNX.KFR-LZ-0264
111	359-LANGUAGE PANEL PLASTIC LOCK	M.AKS-KLT-GNL-004
112	275*169 MM EMP.EDKF-10 LEKSAN LABEL (3545-6)	M.AKS-ETK-LKS-094
113	CONTROL CARD	M.ELK-BRL-SLV-002
114	EMP.EDKF/GDKF CIRCULATION FAN + MOTOR ASSEMBLY INSTALLATION	ARA-KNX.KFR-0063

## CONVECTION ROTARY OVEN (ELECTRICAL)

### H ELECTRIC CIRCUIT SCHEMA



### TOP CARD



# CONVECTION ROTARY OVEN (ELECTRICAL)

## H ELECTRIC CIRCUIT SCHEMA

