

PASTRY OVEN (WITH SAFETY VALVE)

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A GENERAL INFORMATION

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.

PASTRY OVEN (WITH SAFETY VALVE)

A1 PRODUCT DESCRIPTION

*The Professional Pastry Ovens (With Safety Valve) ,that provides high efficiency has been designed to be used in industrial kitchen.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
PBF.D1	950x950x1700	142	970x1050x1770

A2 TECHNICAL INFORMATION

Product Code	Capacity (Grill Shelf)	Güç (Kw)	Gas Consumption LPG	Gas Consumption (NG)	Model
PBF.D1	5 Row	17,41	1.31	1,84 m³/h	With Safety Valve

A3 TRANSPORTATION

*This appliance can not be moved by hand from area to area.It must be moved on pallet with forklift truck.

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A4 UNPACKING

*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

*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.

*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, there must be 50 cm spaces both right and left side of the appliance. The appliance should be operated under the chimney hood.

PASTRY OVEN (WITH SAFETY VALVE)

C SAFETY INSTRUCTIONS



*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.

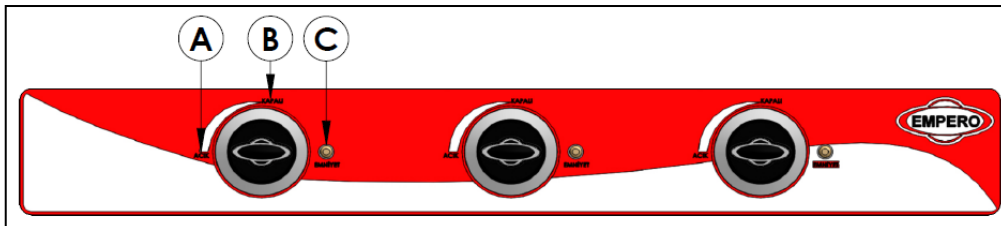


*Definitely do not allow to check the sealing with flame.

PASTRY OVEN (WITH SAFETY VALVE)

D OPERATION

*Control Panel;



- A : Gas ON position
- B : Gas OFF position
- C : Safety valve

*Operating;

- Make the appliance's NG entrance connection.
- Turn on the gas valve.
- Provide the pilot to be at flame position and fire the pilot from a hole that is at side of burner.
- Keep pressing the button in order to heat thermocouple's edge after the pilot is fired.
- Adjust it by turning according to desired position. (Half or Full Flame)
- Keep pressing the button at pilot position in order to remove the air from gas fitment, if it is operated for the first time.
- After inserting the pastries, close the lid.
- After the operation is completed, turn off the gas valve.

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E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Turn off the gas connection before cleaning.
- Clean the inner and outer surface of the appliance with moist cloth and then dry.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not wash the appliance with pressure water.
- 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.
- Gas tank, sit, pilot, thermo parts, tap, burner, lighter and sparking plug's cable are changed when there is malfunction due to not having maintenance.
- 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.



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F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	<ol style="list-style-type: none">1. Check if the gas connection is done or not.2. If there is no gas entrance to pilot,the appliance is not operated.3. If the hoses that have gas entrance lose gas due to slit,hole.etc.,the appliance is not operated.
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THE APPLIANCE DOESN'T COOK WELL	<ol style="list-style-type: none">1. Check the oven's lid.2. Check the oven heat settings.
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THE APPLIANCE STOPPED	<ol style="list-style-type: none">1. The appliance's gas taps have safety valves,so if the flame is off due to any reason,gas flow will be stopped automatically.In this situation the appliance is not operated.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.
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- If cooking at pastry ovens (with safety valve) 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.**

PASTRY OVEN (WITH SAFETY VALVE)

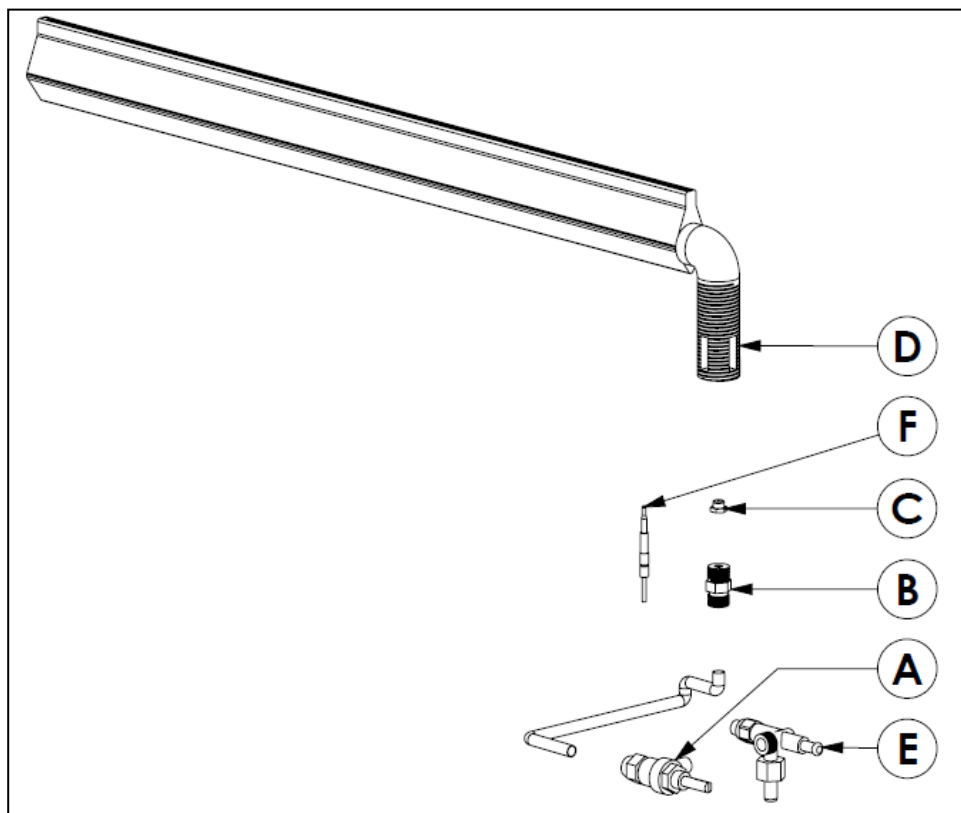
G INJECTOR CHANGE AND GAS SETTING

PASTRY OVENS (WITH SAFETY VALVE) BURNER-INJECTOR CHANGE CHART

Gas Group	Gas	PBF.D1	
		Injector Ø mm	
2	G20	1,8 – 2,0	3x
	G25	1,8 – 2,0	3x

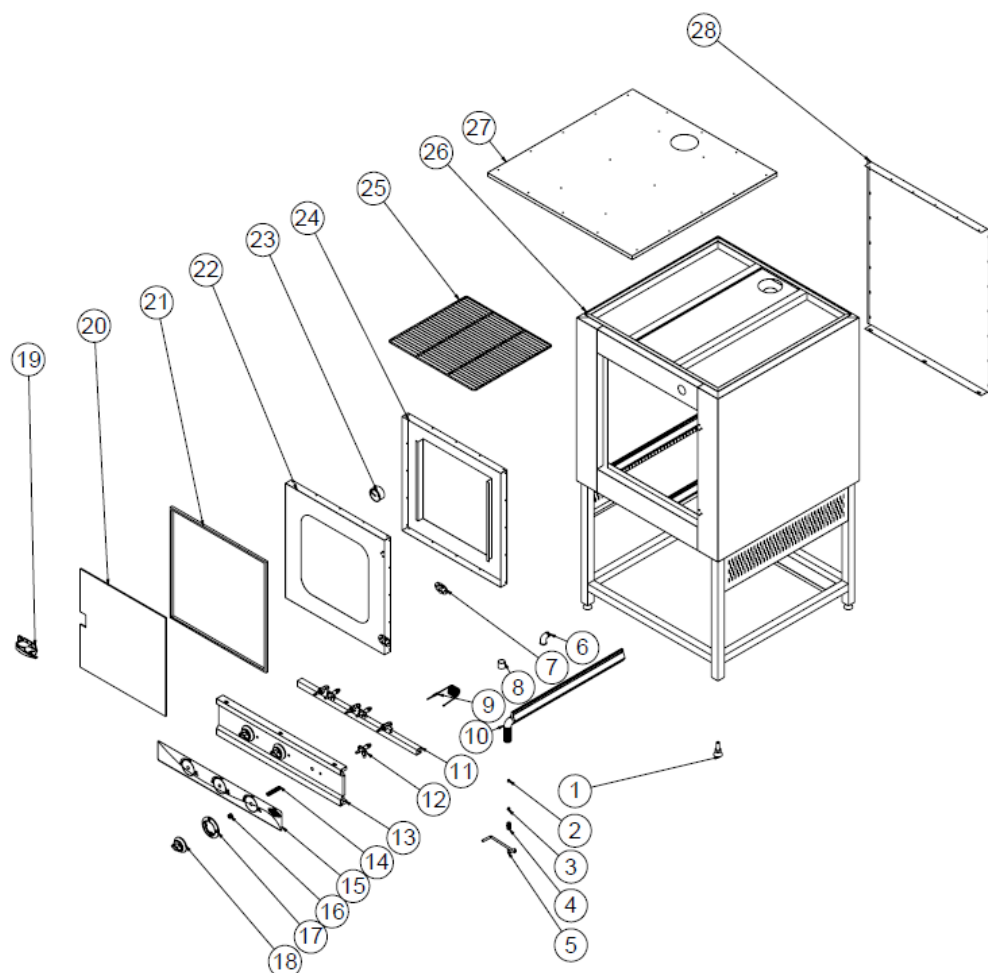
Change of burner injectors.

1. Separate the inion 'B' from 'D' gas inlet pipe Take off the 'C' injector and change by paying attention the datas on the chart. (Image 1)
2. If the flame is OFF involuntarily, the thermo part 'F' will not see the flame that is ON and 'E' safety valve will stop gas circulation. (Image 1)

PASTRY OVEN (WITH SAFETY VALVE)**H GAS CONNECTION IMAGES****Image 1**

PASTRY OVEN (WITH SAFETY VALVE)

I SPARE PART LIST-EXPLODING DRAWING



PASTRY OVEN (WITH SAFETY VALVE)

I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EMP.PBF D1		
NO	NAME OF THE PRODUCT	PRODUCT CODE
1	40×40 ROTIL ALUMINUM FEET	M.MUH-AYK-40*40-001
2	INJECTOR M8*0.75 Q 1.20 MM.	M.GAZ-ENJ-LPG-011
3	INJECTOR M8*0.75 Q 1.80 MM.	M.GAZ-ENJ-NG-006
4	AK16 L:34 3/8 3/8 RING NIPPLE OVEN BURNER INLET	M.GAZ-TES-SRI-024
5	STAINLESS FLEXIBLE GAS FLEX Q10 MM 30 CM 3/8	M.GAZ-TES-SPR-020
6	1/2 TAIL ELBOW GALVANIZED	M.GAZ-TES-GLV-002
7	METAL COVER LEAF HINGE (BRASS)	M.AKS-MNT-PBF-001
8	MULTI BLACK 1/2	M.MEK-TES-GLV-008
9	T91-40 SU/-M8*1200 MM LONG END NO:19 THERMOCOUPLE	M.GAZ-TRL-005
10	HONEYCOMB BURNER 70 CM 5/8 INLET	M.GAZ-BRL-MEV-001
11	GAS TANK D-1 PASTA BOREK NATURAL GAS	M.GAZ-DPO-PG-026
12	M8 THREAD ECA-117 LIVA 19.70DVGW GAS VALVE	M.GAZ-VNA-ECA-008
13	LOWER CASE FRONT PANEL SHEET	YSC-KNX.PBF-LZ-0002
14	M4 THREADED BUTTON FRAME SPRING	M.YAY-PG-004
15	FRONT LABEL	M.AKS-ETK-LKS-035
16	FAUCET BUTTON SOCKET 8 MM GAS Ü.	M.AKS-DGM-SKT-001
17	NEW FULL&HALF TAP BUTTON BLACK/WHITE BUMPER	M.AKS-DGM-EMP-016
18	EMP BUTTON PRINTED BLACK ARROW	M.AKS-DGM-EMP-024
19	SHORT HANDLE DISPLAY LOCK İ.06	M.AKS-KLP-INX-002
20	H:532 MM * 534 MM * 6 MM TEMPERED GLASS	M.CAM-BTMP-007
21	14*14 MM SQUARE FLAMMABLE GLASS WICK (WHITE) 0,273 GR	HCN-ELY-PZ-002
22	COVER OUTER SHEET	YSC-KNX.PBF-LZ-0003
23	DIAMETER 63 0-350 PAKKENS THERMOMETER LENGTH 10 CM	M.GAZ-TES-TRM-001
24	COVER INNER SHEET	YSC-KNX.PBF-LZ-0004
25	WIRE SHELF CHASSIS	-
26	CHASSIS	-
27	TOP SHEET	YSC-KNX.PBF-LZ-0001
28	BACK SHEET	YSC-KNX.PBF-PN-0003