



PIZZA OVEN

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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.

PIZZA OVEN

A1 PRODUCT DESCRIPTION

*The Professional Pitta and Pizza Ovens ,that provides high efficiency has been designed to be used in industrial kitchen.

Product Code	Dimensions (mm)	weight (kg)	Packaging Dimensions (mm)
EMP.SPO.H-60	755x814x776	88	950x1000x1000
EMP.SPO.H-60-AS	711x704x822	26	830x900x190
EMP.SPO.H-70	857x922x829	110,5	950x1000x1000
EMP.SPO.H-70-AS	780x780x822	29	830x900x190
EMP.SPO.H-60-W	755x814x775	88	950x1000x1000
EMP.SPO.H-70-W	857x922x828	110,5	950x1000x1000

A2 TECHNICAL INFORMATION

Product Code	Operating Range (°C)	Power NG (KW)	Gas Consumption (NG)	Power LPG (KW)	Gas Consumption (LPG)
EMP.SPO.H-60	500	11,00	1,16	11	-
EMP.SPO.H-70	500	11,00	1,16	11	-

A3 TRANSPORTATION

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

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)**

*If the location where Pitta and Pizza Ovens placed is covered with nonflammable heat insulation material, the distance between them must be 5 cm. Otherwise it should be at least 20 cm. The appliance should be operated under the chimney hood.

C SAFETY INSTRUCTIONS



PIZZA OVEN

*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 cover must remain open for stable temperatures above 300 ° C and proper operation of burners.



*This equipment should be used when the cover is open. When the lid is closed, the flame will go out because the oxygen in the equipment will be depleted.

*If the product is used without a bottom stand, a gap of 20-30 cm should be left between it and the counter on which it will be mounted.

D OPERATION

*Control Panel;



A



B



C

A : Flame Setting

B : Lighter

C : 0-500°C Thermostat Indicator

*Operating;

- According to type of use, make gas entrance connection from behind the grill. Because the machine is operated with LPG and NG.
- Turn on the gas valves.
- After the pilot is fired, keep pressing the button in order to heat thermostat's edge.
- Adjust the gas according to desired heat.
- If the appliance is operated for the first time, keep pressing the button at pilot position to evacuate the air from gas fitment.
- After the operation is completed, turn off the gas valve.

E CLEANING & MAINTENANCE

➤ CLEANING AND MAINTENANCE AFTER EVERY USE

- Turn off the gas connection before cleaning.
- Clean the outer surface of the appliance with moist cloth.
- Clean the inner surface of the appliance with moist cloth after every use.
- 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.
- These parts ;Sit, Pilot, Thermo Parts, Taps, 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.

F TROUBLESHOOTING

- | |
|--|
| 1. Check if the gas connection is done or not. |
|--|

PIZZA OVEN

THE APPLIANCE DOESN'T OPERATE	<ol style="list-style-type: none"> If there is no gas entrance to pilot, the appliance is not operated. If the hoses that have gas entrance lose gas due to slit, hole, etc., the appliance is not operated. • This equipment should be used when the cover is open. When the lid is closed, the flame will go out because the oxygen in the equipment will be depleted.
THE APPLIANCE DOESN'T COOK WELL	<ol style="list-style-type: none"> Leave the oven door open. Check the oven heat setting. If the product is used without a bottom stand, a gap of 20-30 cm should be left between it and the counter on which it will be mounted.
THE APPLIANCE STOPPED	<ol style="list-style-type: none"> If the flame is off because of any reason, the gas flow will be stopped automatically due to the appliance's having safety valve. 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.
<ul style="list-style-type: none"> If cooking at Pitta and Pizza Ovens is not done at suitable quality If any function of security doesn't work <ul style="list-style-type: none"> ➤ Do not use the appliance. 	

***If these problems are still going on, contact with our authorized services.**

G INJECTOR CHANGE AND GAS SETTING

PITTA AND PIZZA OVENS BURNER-INJECTOR CHANGE CHART

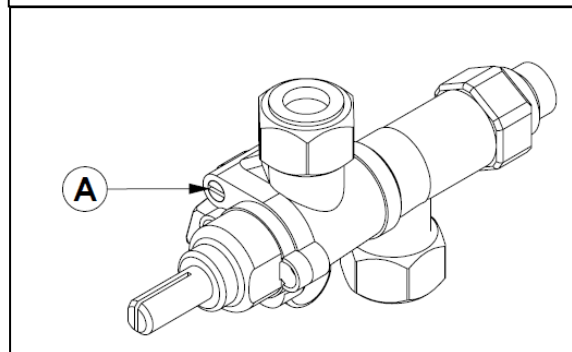
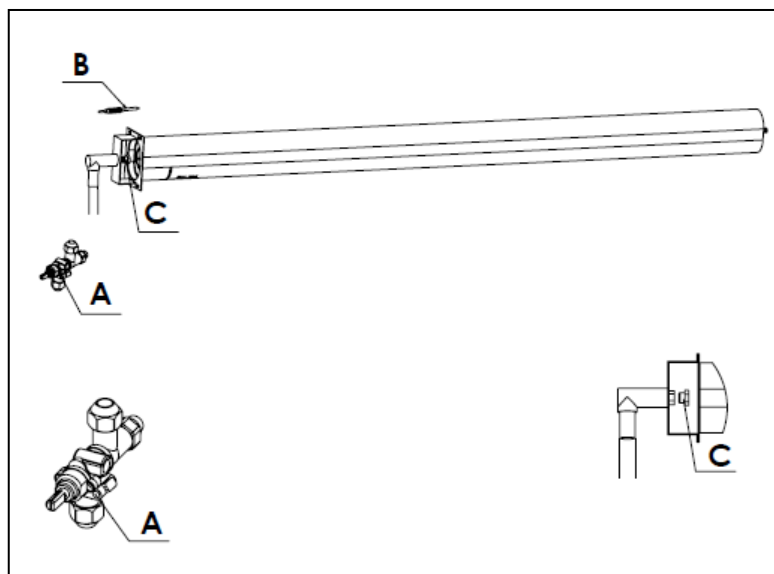
NG / LPG		G20	G25	G30	G31
				30/50 mbar	30/50 mbar
EMP.SPO.H-60	Ø mm	Ø 2,50	Ø 2,50	Ø 1,50	Ø 1,50
	X	1x	1x	1x	1x
EMP.SPO.H-70	Ø mm	Ø 2,50	Ø 2,50	Ø 1,50	Ø 1,50
	X	1x	1x	1x	1x

Change of oven injectors;

- 'C' injector and change by paying attention the datas on the chart. (Image 1).
- If the flame is OFF involuntarily, 'B' thermo part will not see the flame that is ON and 'A' safety valve will stop the gas circulation.

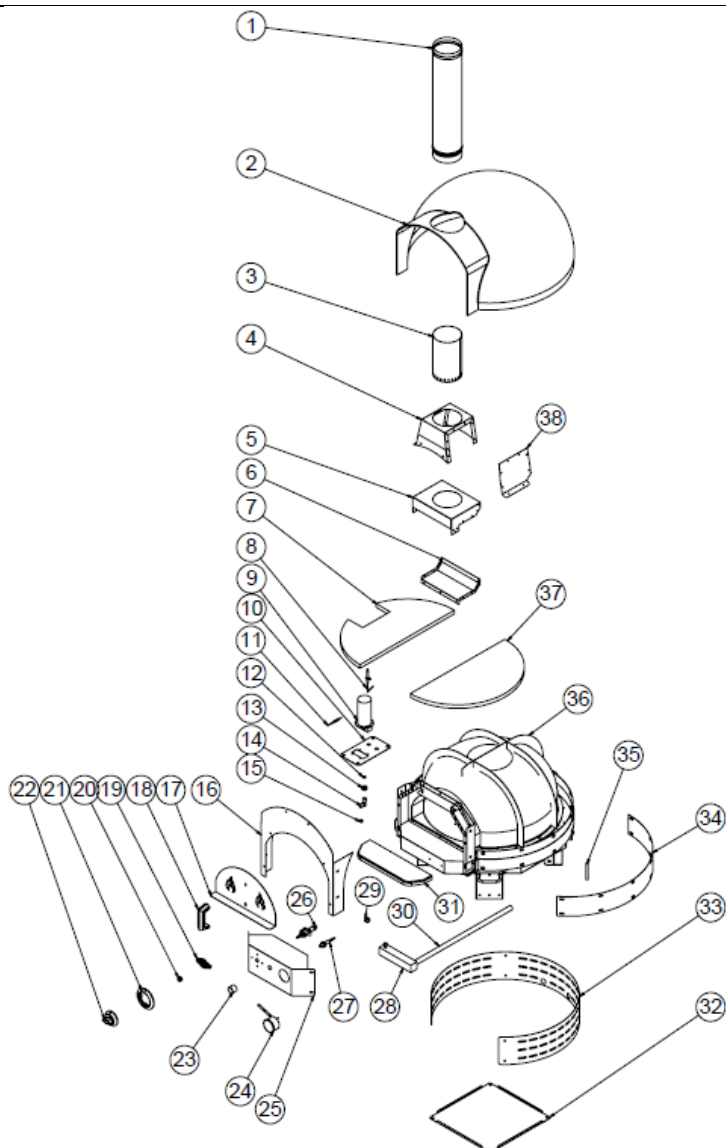
Setting of Half Flame;

1. Take off the tap button. Turn the half flame screw 'A' that is at the left of gas tap with screwdriver. (Image 2). In order to switch from LPG to NG turn to the left, in order to switch from NG to LPG turn it to the right.

H GAS CONNECTION IMAGES

PIZZA OVEN

I SPARE PART LIST-EXPLODING DRAWING



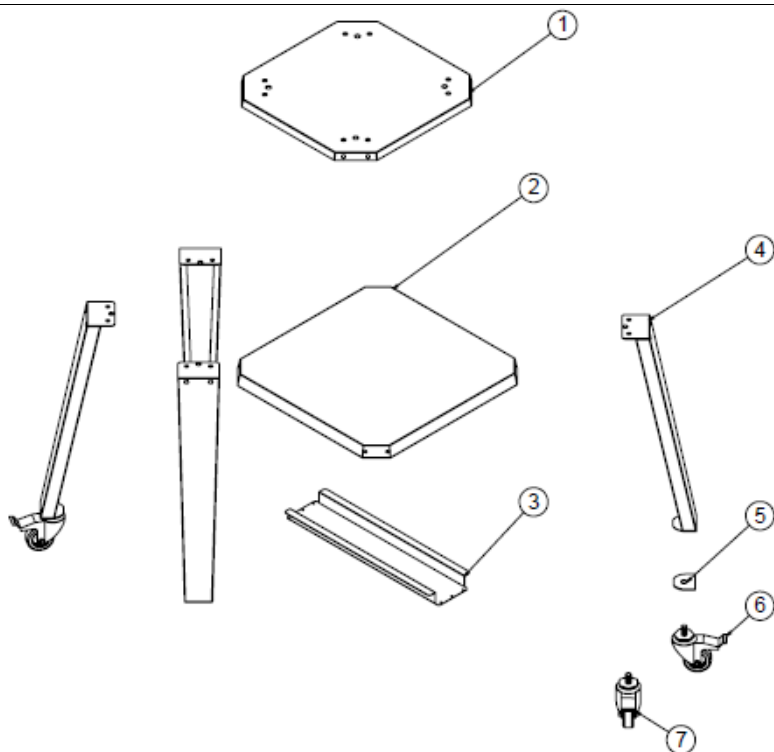
EMP.SPO.H-60

I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : EMP.SPO.H-60		
NO	PRODUCT NAME	P.CODE
1	CHIMNEY PIPE	M.MUH-SPO.H-BCA-001
2	FIBER CUPOLA	M.AKS-FBR-SYH-SPO-006
3	CHIMNEY EXITS SHEET 1	YSC-KNX.SPO-LZ-0211
4	CHIMNEY EXITS SHEET 2	YSC-KNX.SPO-LZ-0215
5	CHIMNEY EXITS TOP SHEET	YSC-KNX.SPO-LZ-0217
6	CHIMNEY EXITS BOTTOM SHEET	YSC-KNX.SPO-PN-0108
7	299*598*20MM PIZZA STONE	M.TAS-FRN-PZ-017
8	IGNITION PLUG	M.GAZ-CKM-BUJI-001
9	atmospheric BURNER	M.GAZ-BRL-INX-013
10	BURNER CONNECTING SHEET	YSC-KNX.SPO-LZ-0231
11	M8*1200 MM NO:19 THERMOCOUPLE	M.GAZ-TRL-005
12	INJECTOR M8*0.75 Ø 1.50 MM.	JP.M.GAZ-ENJ-LPG-012
13	CONEXION NUT	YTL-KNX.PLF-KS-0001
14	3/8 16*1.5 M.8 0.75 L SHAPED PIPE	M.GAZ-TES-SRI-023
15	ENJEKTOR M8*0.75 Ø 2.50 MM.	M.GAZ-ENJ-NG-008
16	FRONT BODY SHEET	YSC-KNX.SPO-LZ-0212
17	OVEN COVER SHEET	YSC-KNX.SPO-LZ-0237
18	HANDLE	M.AKS-KLP-BKL-010
19	TICKET	M.AKS-OZL-MTL-006
20	BUTTON SOCKET 8 MM	M.AKS-DGM-SKT-001
21	BUTTON BUFFER	M.AKS-DGM-EMP-016
22	BUTTON	M.AKS-DGM-EMP-024
23	LIGHTER GUARD	M.GAZ--PIEZ-KRM
24	Ø 60 0-500 °C THERMOMETER	M.ELK-EDM-DGT-006
25	FRONT PANEL SHEET	YSC-KNX.SPO-LZ-0210
26	GAS VALVE	M.GAZ-VNA-ECA-006
27	BATTERY LIGHTER	M.GAZ-CKM-PIL-001
28	GAS TANK	M.GAZ-DPO-SPO-001
29	GAS VALVE	M.GAZ-VNA-ECA-007
30	GAS FLEX Ø10 MM 50 CM 3/8	M.GAZ-TES-SPR-017
31	GRANITE 399*120	M.TAS-GRN-019
32	TOP SHELF SHEET	YSC-KNX.SPO-LZ-0289
33	BODY CIRCLE SHEET	YSC-KNX.SPO-PN-0111
34	OUTER CIRCLE SHEET	YSC-KNX.SPO-PN-0110
35	GIJON	YMH-KNX.SPOE-KS-0001
36	CHASSIS	-
37	299*598*20MM PIZZA STONE	M.TAS-FRN-PZ-016
38	CHIMNEY EXITS LEFT SHEET	YSC-KNX.SPO-LZ-0244

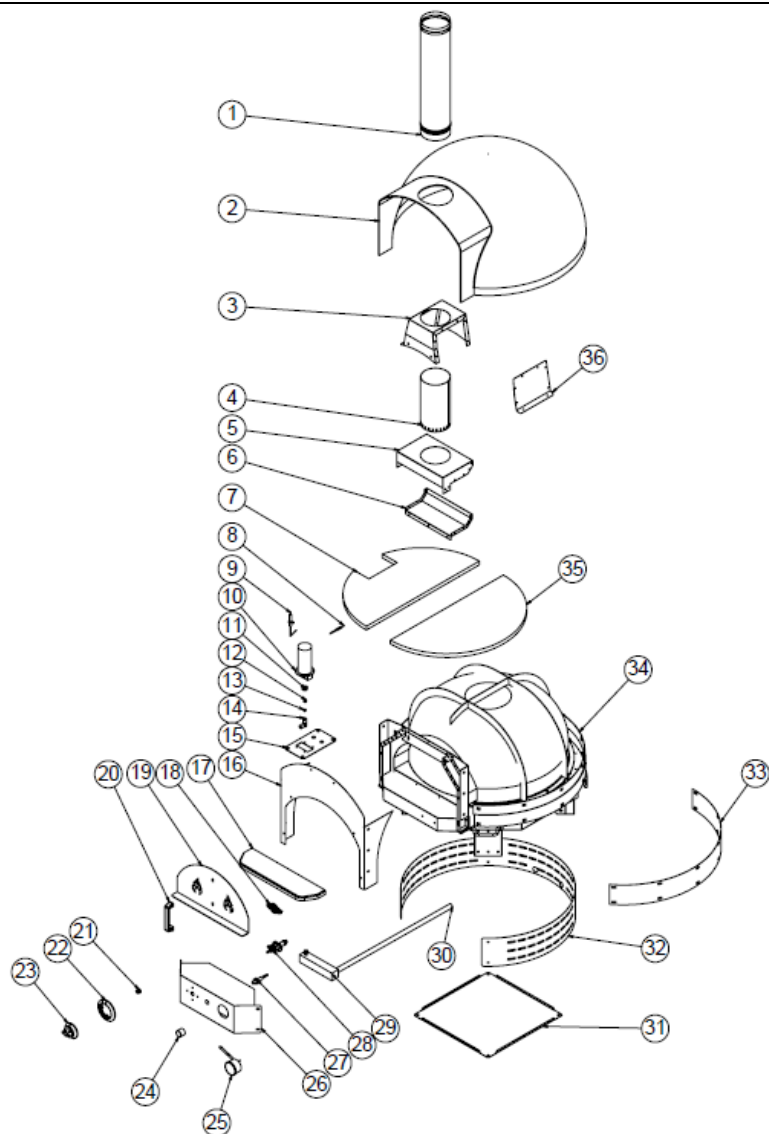
PIZZA OVEN

I SPARE PART LIST-EXPLODING DRAWING



PRODUCT CODE : EMP.SPO.H-60-AS		
NO	PRODUCT NAME	P.CODE
1	ASH-BIN SHEET	YSC-KNX.SPO-LZ-0273
2	BOTTOM SHELF SHEET	YSC-KNX.SPO-LZ-0290
3	BOTTOM SHELF REINFORCE SHEET	YSC-KNX.SPO-PN-0121
4	BOTTOM FOOTSHEET	YSC-KNX.SPO-LZ-0233
5	FOOT SUPPORT SHEET	YSC-KNX.SPO-LZ-0286
6	80*30 WHEEL WITH BRAKE	JP.M.AKS-TKR-KS-005
7	80*30 WHEEL	JP.M.AKS-TKR-KS-006

I SPARE PART LIST-EXPLODING DRAWING

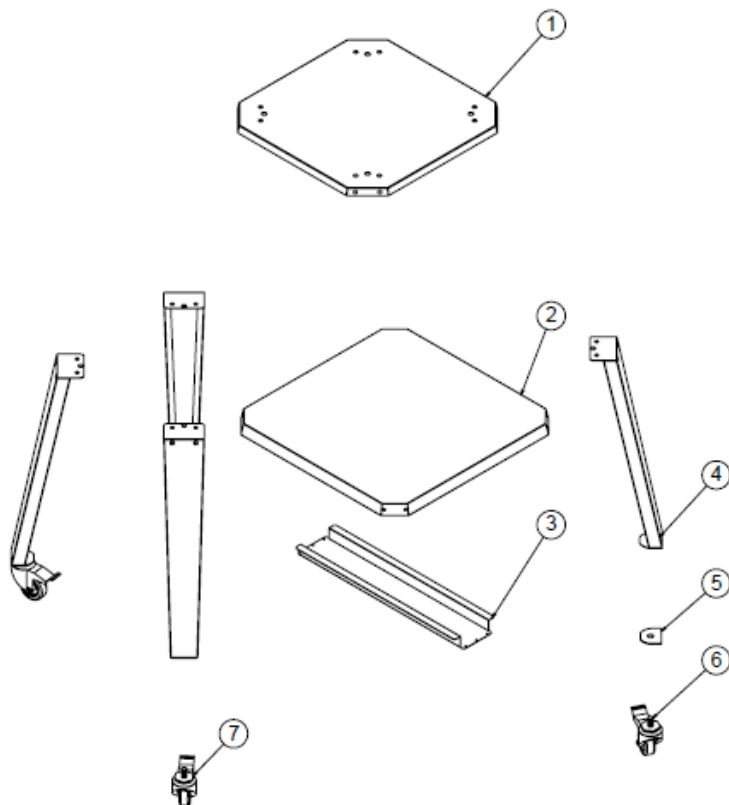


PIZZA OVEN

I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : EMP.SPO.H-70		
NO	PRODUCT NAME	P.CODE
1	CHIMNEY PIPE	M.MUH-SPO.H-BCA-001
2	FIBER CUPOLA	M.AKS-FBR-SYH-SPO-007
3	CHIMNEY EXITS SHEET 1	YSC-KNX.SPO-LZ-0253
4	CHIMNEY EXITS SHEET 2	YSC-KNX.SPO-LZ-0275
5	CHIMNEY EXITS TOP SHEET	YSC-KNX.SPO-LZ-0257
6	CHIMNEY EXITS BOTTOM SHEET	YSC-KNX.SPO-LZ-0258
7	698*349*20MM PIZZA STONE	M.TAS-FRN-PZ-018
8	M8*1200 MM NO:19 THERMOCOUPLE	M.GAZ-TRL-005
9	IGNITION PLUG	M.GAZ-CKM-BUJI-001
10	atmospheric BURNER	M.GAZ-BRL-INX-013
11	CONEXION NUT	YTL-KNX.PLF-KS-0001
12	INJECTOR M8*0.75 Ø 1.50 MM.	JP.M.GAZ-ENJ-LPG-012
13	ENJEKTOR M8*0.75 Ø 2.50 MM.	M.GAZ-ENJ-NG-008
14	3/8 16*1.5 M.8 0.75 L SHAPED PIPE	M.GAZ-TES-SRI-023
15	BURNER CONNECTING SHEET	YSC-KNX.SPO-LZ-0231
16	FRONT BODY SHEET	YSC-KNX.SPO-LZ-0247
17	GRANITE 459*120	M.TAS-GRN-020
18	TICKET	M.AKS-OZL-MTL-006
19	OVEN COVER SHEET	YSC-KNX.SPO-LZ-0260
20	NO:2 BAKALIT HANDLE	M.AKS-KLP-BKL-003
21	BUTTON SOCKET 8 MM	M.AKS-DGM-SKT-001
22	BUTTON BUFFER	M.AKS-DGM-EMP-016
23	BUTTON	M.AKS-DGM-EMP-024
24	LIGHTER GUARD	M.GAZ--PIEZ-KRM
25	Ø 60 0-500 °C THERMOMETER	M.ELK-EDM-DGT-006
26	FRONT PANEL SHEET	YSC-KNX.SPO-LZ-0246
27	BATTERY LIGHTER	M.GAZ-CKM-PIL-001
28	GAS VALVE	M.GAZ-VNA-ECA-006
29	GAS TANK	M.GAZ-DPO-SPO-002
30	GAS FLEX Ø10 MM 50 CM 3/8	M.GAZ-TES-SPR-017
31	TOP SHELF SHEET	YSC-KNX.SPO-LZ-0251
32	BODY CIRCLE SHEET	YSC-KNX.SPO-PN-0117
33	OUTER CIRCLE SHEET	YSC-KNX.SPO-PN-0119
34	CHASSIS	-
35	698*349*20MM PIZZA STONE	M.TAS-FRN-PZ-019
36	CHIMNEY EXITS LEFT SHEET	YSC-KNX.SPO-LZ-0254

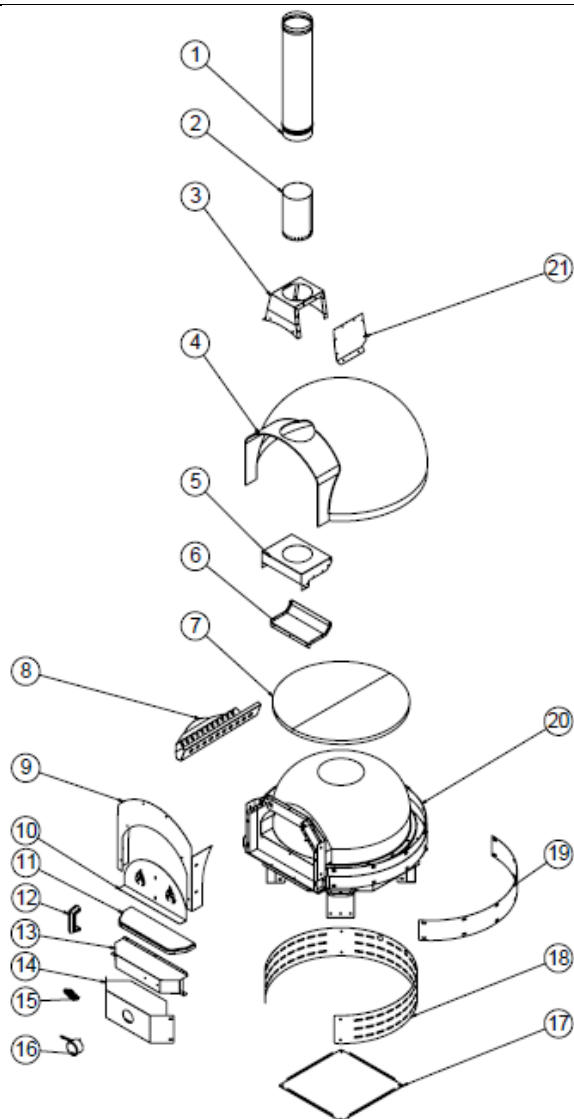
I SPARE PART LIST-EXPLODING DRAWING



PRODUCT CODE : EMP.SPO.H-70-AS		
NO	PRODUCT NAME	P.CODE
1	ASH-BIN SHEET	YSC-KNX.SPO-LZ-0277
2	BOTTOM SHELF SHEET	YSC-KNX.SPO-LZ-0252
3	BOTTOM SHELF REINFORCE SHEET	YSC-KNX.SPO-PN-0122
4	BOTTOM FOOTSHEET	YSC-KNX.SPO-LZ-0233
5	FOOT SUPPORT SHEET	YSC-KNX.SPO-LZ-0286
6	80*30 WHEEL WITH BRAKE	JP.M.AKS-TKR-KS-005
7	80*30 WHEEL	JP.M.AKS-TKR-KS-006

PIZZA OVEN

I SPARE PART LIST-EXPLODING DRAWING



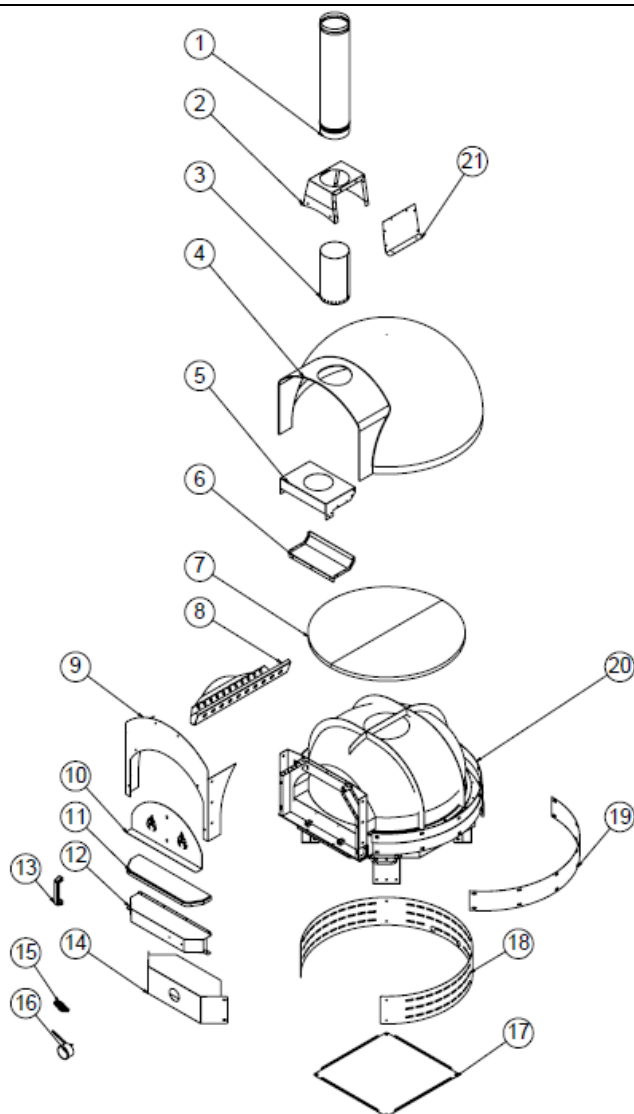
EMP.SPO.H-60-W

I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : EMP.SPO.H-60-W		
NO	PRODUCT NAME	P.CODE
1	CHIMNEY PIPE	M.MUH-SPO.H-BCA-001
2	CHIMNEY EXITS SHEET 1	YSC-KNX.SPO-LZ-0211
3	CHIMNEY EXITS SHEET 2	YSC-KNX.SPO-LZ-0215
4	FIBER CUPOLA	M.AKS-FBR-SYH-SPO-009
5	CHIMNEY EXITS TOP SHEET	YSC-KNX.SPO-LZ-0217
6	CHIMNEY EXITS BOTTOM SHEET	YSC-KNX.SPO-PN-0108
7	299*598*20MM PIZZA STONE	M.TAS-FRN-PZ-016
8	WOODHOUSE SHEET	YSC-KNX.SPO-LZ-0243
9	FRONT BODY SHEET	YSC-KNX.SPO-LZ-0212
10	OVEN COVER SHEET	YSC-KNX.SPO-LZ-0237
11	GRANITE 399*120	M.TAS-GRN-019
12	HANDLE	M.AKS-KLP-BKL-010
13	GRANITE BASE SHEET	YSC-KNX.SPO-LZ-0268
14	FRONT PANEL SHEET	YSC-KNX.SPO-LZ-0270
15	TICKET	M.AKS-OZL-MTL-006
16	Ø 60 0-500 °C THERMOMETER	M.ELK-EDM-DGT-006
17	TOP SHELF SHEET	YSC-KNX.SPO-LZ-0289
18	BODY CIRCLE SHEET	YSC-KNX.SPO-PN-0111
19	OUTER CIRCLE SHEET	YSC-KNX.SPO-PN-0110
20	CHASSIS	-
21	CHIMNEY EXITS LEFT SHEET	YSC-KNX.SPO-LZ-0244

PIZZA OVEN

I SPARE PART LIST-EXPLODING DRAWING



EMP.SPO.H-70-W

I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : EMP.SPO.H-70-W		
NO	PRODUCT NAME	P.CODE
1	CHIMNEY PIPE	M.MUH-SPO.H-BCA-001
2	CHIMNEY EXITS SHEET 1	YSC-KNX.SPO-LZ-0253
3	CHIMNEY EXITS SHEET 2	YSC-KNX.SPO-LZ-0275
4	FIBER CUPOLA	M.AKS-FBR-SYH-SPO-011
5	CHIMNEY EXITS TOP SHEET	YSC-KNX.SPO-LZ-0257
6	CHIMNEY EXITS BOTTOM SHEET	YSC-KNX.SPO-LZ-0258
7	698*349*20MM PIZZA STONE	M.TAS-FRN-PZ-019
8	WOODHOUSE SHEET	YSC-KNX.SPO-LZ-0285
9	FRONT BODY SHEET	YSC-KNX.SPO-LZ-0247
10	OVEN COVER SHEET	YSC-KNX.SPO-LZ-0260
11	GRANITE 459*120	M.TAS-GRN-020
12	GRANITE BASE SHEET	YSC-KNX.SPO-LZ-0276
13	NO:2 BAKALIT HANDLE	M.AKS-KLP-BKL-003
14	FRONT PANEL SHEET	YSC-KNX.SPO-LZ-0284
15	TICKET	M.AKS-OZL-MTL-006
16	Ø 60 0-500 °C THERMOMETER	M.ELK-EDM-DGT-006
17	TOP SHELF SHEET	YSC-KNX.SPO-LZ-0251
18	BODY CIRCLE SHEET	YSC-KNX.SPO-PN-0117
19	OUTER CIRCLE SHEET	YSC-KNX.SPO-PN-0119
20	CHASSIS	-
21	CHIMNEY EXITS LEFT SHEET	YSC-KNX.SPO-LZ-0254