

PIZZA OVEN (GAS)

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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 (GAS)

A1 PRODUCT DESCRIPTION

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

| Product Code | Dimensions (mm) | Weight (kg) | Packaging Dimensions (mm) |
|--------------|-----------------|-------------|---------------------------|
| PFG-4 | 1100x950x520 | 125 | 1120x960x660 |
| PFG-6 | 1400x950x520 | 161 | 1450x1000x660 |
| PFG-9 | 1400x1250x520 | 200 | 1470x1280x660 |

A2 TECHNICAL INFORMATION

| PRODUCT CODE | PFG-4 | PFG-6 | PFG-9 |
|----------------------------------|----------------------|----------------------|----------------------|
| INNER DIMENSIONS (mm) | 615x615x150 | 915x615x150 | 915x915x150 |
| CAPACITY | Ø300 mm x 4 pizza | Ø300 mm x 6 pizza | Ø300 mm x 9 pizza |
| GAS POWER (KW) | 14 | 15 | 19 |
| ELECTRIC POWER (KW) | 12 | 18 | 24 |
| OPERATING VOLTAGE (V) | 1x230 | 1x230 | 1x230 |
| GAS CONSUMPTION (NG) | 1,42 m³/h | 1,56 m³/h | 1,98 m³/h |
| GAS CONSUMPTION (LPG) | 1,27 kg/h | 1,72 kg/h | 1,83 kg/h |
| OPERATING PRESSURE (mbar) | 30 | 30 | 30 |
| FEEDING CABLE | 3x2,5 | 3x2,5 | 3x2,5 |

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.



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.












*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 at least 50 cm spaces both right and left side of the appliance.

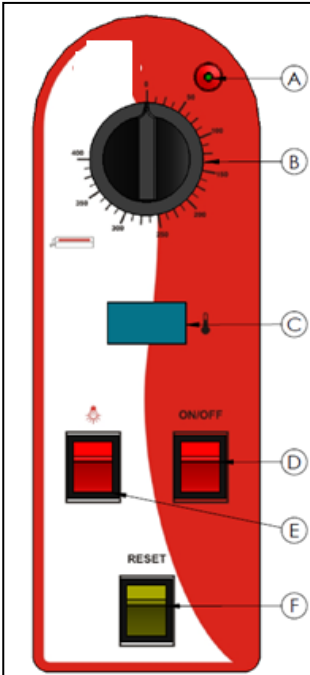
PIZZA OVEN (GAS)

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.
-  *Do not open the oven lid when the cooking compartment is hot.
-  *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 chimney hood must be installed to the oven as it covers over the oven completely. The chimney hood pipes can be used without fan till maximum 3 metres. If the chimney hood pipe distance is more than 3 metres, the fan must be used.

D OPERATION

*Control Panel;



- A : Indicator lamp
- B : Heat setting button
- C : Digital indicator
- D : ON/OFF button
- E : Inner lighting button
- F : Reset button

PIZZA OVEN (GAS)

D OPERATION

*Operating;

- Clean the inner and outer surface of the appliance with warm moist cloth and then dry before operating.
- Plug in the appliance and turn on the gas valve.
- Switch ON.
- Adjust the thermostat heat setting to desired heat.
- Before inserting the products to the appliance,preheat it.For this operate the appliance over 60°C for 5-10 min.
- Place the pizzas to the oven and close the lid.
- In order to see the product without opening the lid,press lighting button.
- When the operation is completed ,switch the thermostat to OFF position and unplug the appliance.

E CLEANING & MAINTENANCE

➤ CLEANING AND MAINTENANCE AFTER EVERY USE

- Be sure that gas and electric connections are off before cleaning.
- Clean the inside of the oven with soft cloth by using oil solvent spray, before the appliance gets cooled exactly.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not use pressure water or vapor during the cleaning.
- 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.
- Check the lighting lamp according to frequency of use.
- Check the cooking stones in periodic times. Change the broken and deformed stones.
- 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.

PIZZA OVEN (GAS)

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 the hoses that have gas entrance lose gas due to slit,hole.etc.,the appliance is not operated. 3. Check the electrical connections and voltage. 4. Check if the fuse is on or off. |
|--------------------------------------|--|

| | |
|--|---|
| THE APPLIANCE DOESN'T COOK WELL | <ol style="list-style-type: none"> 1. Check if it is operated at suitable gas setting or not. 2. Check the heat settings. |
|--|---|

| | |
|------------------------------|---|
| THE APPLIANCE STOPPED | <ol style="list-style-type: none"> 1. When the oven operating temperature is more than maximum temperature,the oven will get STOP position automatically. 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. 3. Check the burner. |
|------------------------------|---|

| | |
|--|--|
| RESET BUTTON LIGHT DOESN'T SIGNAL | <ol style="list-style-type: none"> 1. Check if the gas comes to the appliance. 2. Check if the sparking plug contacts with body or not. 3. Check if the sparking plug can fire or not.Lamp is not on. |
|--|--|

| | |
|------------------------|--|
| LAMP IS NOT ON. | <ol style="list-style-type: none"> 1. The lamp may be broken.Change it. |
|------------------------|--|

| |
|--|
| <ul style="list-style-type: none"> • If cooking at pizza ovens (gas) 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

PIZZA OVENS (GAS) BURNER-INJECTOR CHANGE CHART

| Gas Group | Gas | | PFG-4 | PFG-6 | PFG-9 |
|-----------|-----|---------|---------------|---------------|---------------|
| | | | Injector Ø mm | Injector Ø mm | Injector Ø mm |
| 2 | G20 | | 2,2 | 2,2 | 2,2 |
| | G25 | | 2,2 | 2,2 | 2,2 |
| 3 | G30 | 30 mbar | 1,3 | 1,3 | 1,3 |
| | | 50 mbar | 1,3 | 1,3 | 1,3 |
| | G31 | 37 mbar | 1,3 | 1,3 | 1,3 |
| | | 50 mbar | 1,3 | 1,3 | 1,3 |

Change of the burner injector

1. The oven must be dispatched from the factory as it works with NG. The injectors of the ovens that will be worked with LPG must be changed by authorized service according to data on the chart.
2. Increase the gas by turning yellow part on the gas block. If it is turned (-) direction, the gas is reduced. (Image 1)

PIZZA OVEN (GAS)

H GAS CONNECTION IMAGES

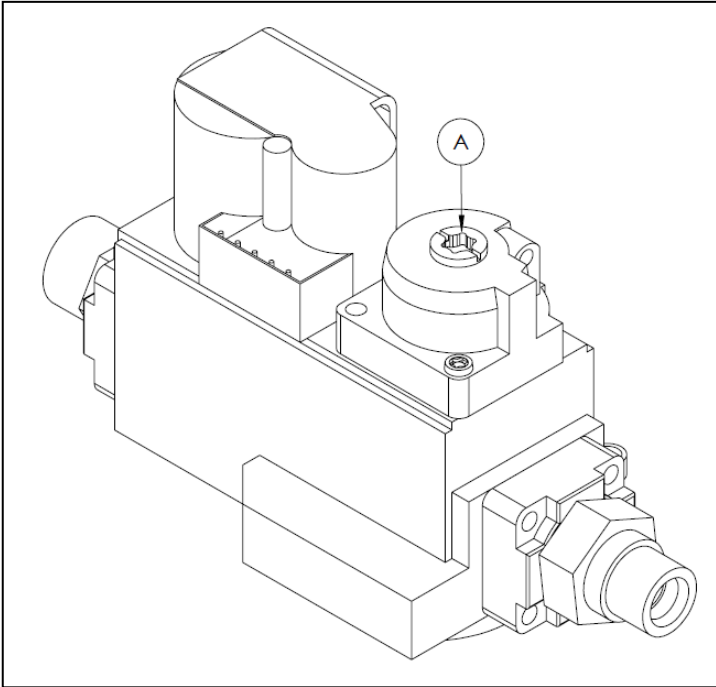
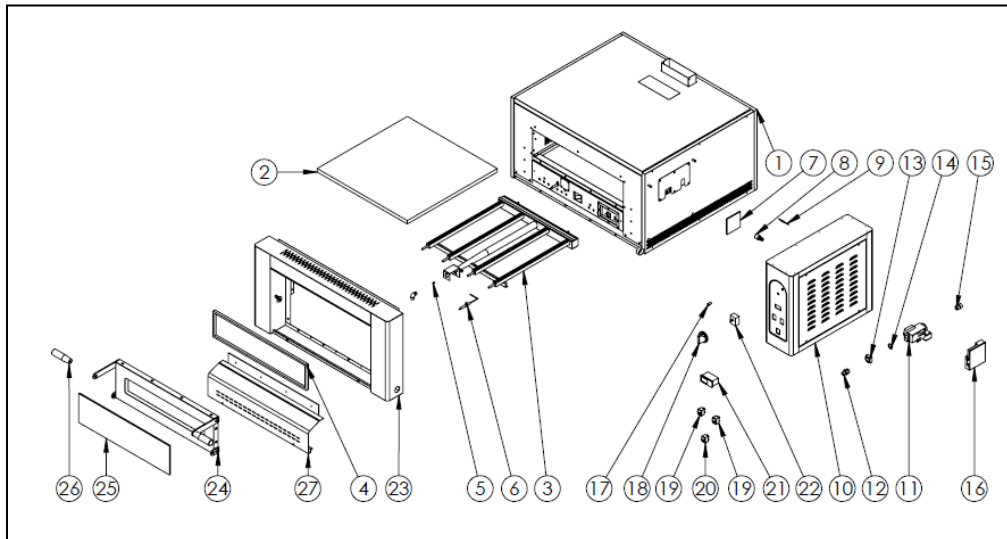


Image 1

I SPARE PART LIST-EXPLODING DRAWING



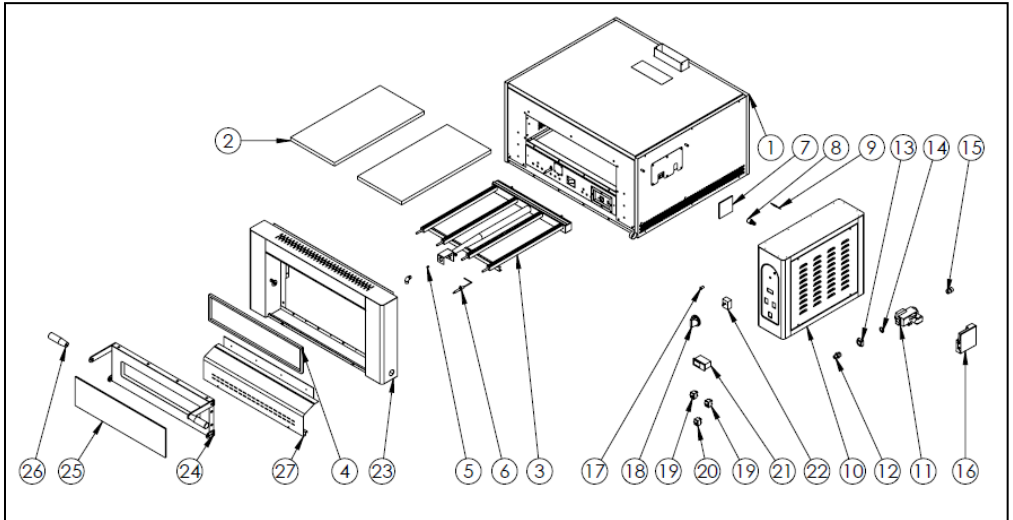
PFG-4

PIZZA OVEN (GAS)

I SPARE PART LIST-EXPLODING DRAWING

| PRODUCT CODE : PFG-4 | | |
|----------------------|------------------------------|--------------|
| NUMBER | PRODUCT NAME | PRODUCT CODE |
| 1 | BASE FRAME | PFG-4.1001 |
| 2 | PIZZA STONE | PFG-4.1002 |
| 3 | BURNER | PFG-4.1003 |
| 4 | WICK | PFG-4.1004 |
| 5 | INJECTOR GROUP | PFG-4.1005 |
| 6 | SPARKING PLUG | PFG-4.1006 |
| 7 | LAMP GLASS | PFG-4.1007 |
| 8 | LAMP | PFG-4.1008 |
| 9 | THERMO PART | PFG-4.1009 |
| 10 | ELECTRIC PANEL | PFG-4.1010 |
| 11 | GAS BLOCK | PFG-4.1011 |
| 12 | GAS PASS | PFG-4.1012 |
| 13 | LID | PFG-4.1013 |
| 14 | ORING | PFG-4.1014 |
| 15 | 1/2 NIPPLE | PFG-4.1015 |
| 16 | FIRING CARD | PFG-4.1016 |
| 17 | WARNING LAMP | PFG-4.1017 |
| 18 | THERMOSTAT BUTTON | PFG-4.1018 |
| 19 | SWITCH (ON-OFF) | PFG-4.1019 |
| 20 | SWITCH (RESET) | PFG-4.1020 |
| 21 | THERMOSTAT | PFG-4.1021 |
| 22 | TERMOSTAT (50-400) | PFG-4.1022 |
| 23 | PANEL | PFG-4.1023 |
| 24 | LID | PFG-4.1024 |
| 25 | GLASS | PFG-4.1025 |
| 26 | HANDLE | PFG-4.1026 |
| 27 | AIR CONDITIONING SHEET METAL | PFG-4.1027 |

I SPARE PART LIST-EXPLODING DRAWING



PF-6

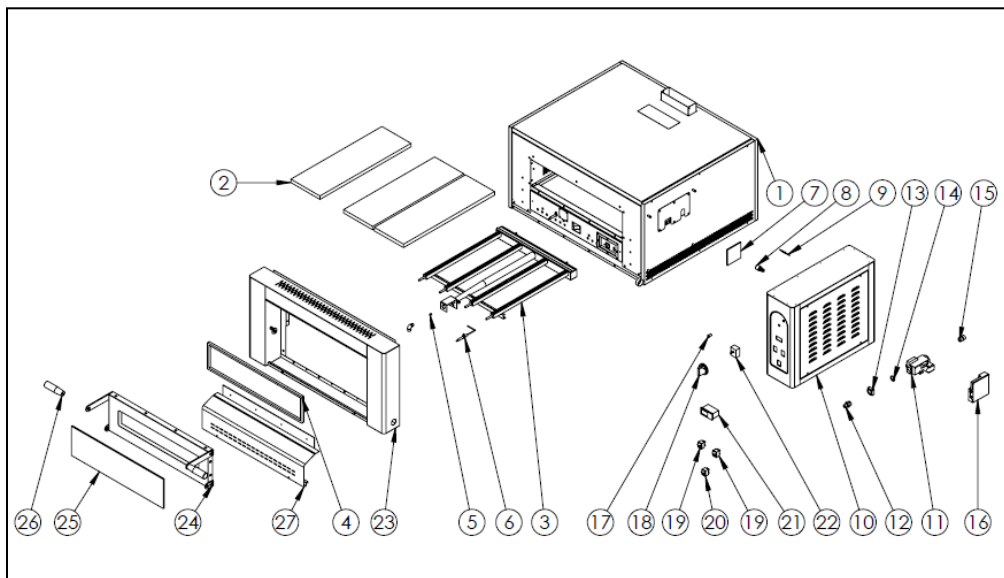
PIZZA OVEN (GAS)

I SPARE PART LIST-EXPLODING DRAWING

| PRODUCT CODE :PFG-6 | | |
|---------------------|------------------------------|--------------|
| NUMBER | PRODUCT NAME | PRODUCT CODE |
| 1 | BASE FRAME | PFG-6.1001 |
| 2 | PIZZA STONE | PFG-6.1002 |
| 3 | BURNER | PFG-6.1003 |
| 4 | WICK | PFG-6.1004 |
| 5 | INJECTOR GROUP | PFG-6.1005 |
| 6 | SPARKING PLUG | PFG-6.1006 |
| 7 | LAMP GLASS | PFG-6.1007 |
| 8 | LAMP | PFG-6.1008 |
| 9 | THERMO PART | PFG-6.1009 |
| 10 | ELECTRIC PANEL | PFG-6.1010 |
| 11 | GAS BLOCK | PFG-6.1011 |
| 12 | GAS PASS | PFG-6.1012 |
| 13 | LID | PFG-6.1013 |
| 14 | ORING | PFG-6.1014 |
| 15 | 1/2 NIPPLE | PFG-6.1015 |
| 16 | FIRING CARD | PFG-6.1016 |
| 17 | WARNING LAMP | PFG-6.1017 |
| 18 | THERMOSTAT BUTTON | PFG-6.1018 |
| 19 | SWITCH (ON-OFF) | PFG-6.1019 |
| 20 | SWITCH (RESET) | PFG-6.1020 |
| 21 | THERMOSTAT | PFG-6.1021 |
| 22 | TERMOSTAT (50-400) | PFG-6.1022 |
| 23 | PANEL | PFG-6.1023 |
| 24 | LID | PFG-6.1024 |
| 25 | GLASS | PFG-6.1025 |
| 26 | HANDLE | PFG-6.1026 |
| 27 | AIR CONDITIONING SHEET METAL | PFG-6.1027 |

PIZZA OVEN (GAS)

I SPARE PART LIST-EXPLODING DRAWING



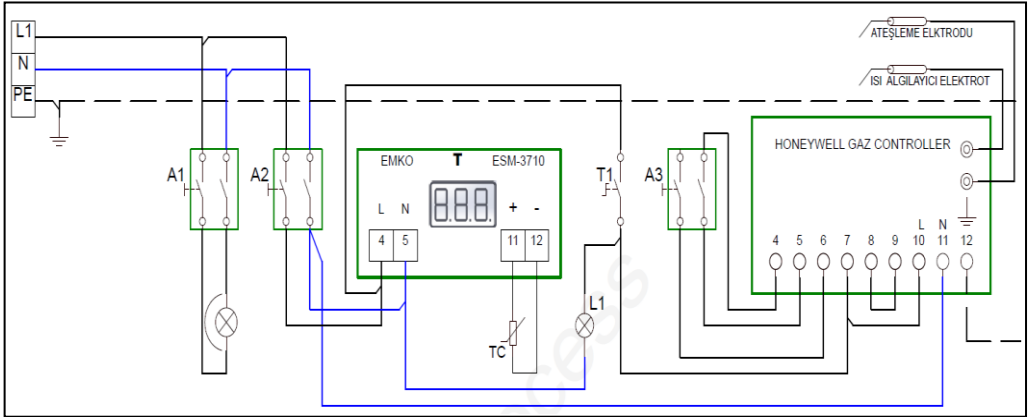
PFG-9

PIZZA OVEN (GAS)

I SPARE PART LIST-EXPLODING DRAWING

| PRODUCT CODE :PFG-9 | | |
|---------------------|------------------------------|--------------|
| NUMBER | PRODUCT NAME | PRODUCT CODE |
| 1 | BASE FRAME | PFG-9.1001 |
| 2 | PIZZA STONE | PFG-9.1002 |
| 3 | BURNER | PFG-9.1003 |
| 4 | WICK | PFG-9.1004 |
| 5 | INJECTOR GROUP | PFG-9.1005 |
| 6 | SPARKING PLUG | PFG-9.1006 |
| 7 | LAMP GLASS | PFG-9.1007 |
| 8 | LAMP | PFG-9.1008 |
| 9 | THERMO PART | PFG-9.1009 |
| 10 | ELECTRIC PANEL | PFG-9.1010 |
| 11 | GAS BLOCK | PFG-9.1011 |
| 12 | GAS PASS | PFG-9.1012 |
| 13 | LID | PFG-9.1013 |
| 14 | ORING | PFG-9.1014 |
| 15 | 1/2 NIPPLE | PFG-9.1015 |
| 16 | FIRING CARD | PFG-9.1016 |
| 17 | WARNING LAMP | PFG-9.1017 |
| 18 | THERMOSTAT BUTTON | PFG-9.1018 |
| 19 | SWITCH (ON-OFF) | PFG-9.1019 |
| 20 | SWITCH (RESET) | PFG-9.1020 |
| 21 | THERMOSTAT | PFG-9.1021 |
| 22 | TERMOSTAT (50-400) | PFG-9.1022 |
| 23 | PANEL | PFG-9.1023 |
| 24 | LID | PFG-9.1024 |
| 25 | GLASS | PFG-9.1025 |
| 26 | HANDLE | PFG-9.1026 |
| 27 | AIR CONDITIONING SHEET METAL | PFG-9.1027 |

J ELECTRIC CIRCUIT SCHEMA



| | |
|-----------|-----------------------------------|
| A1 | Inner lighting switch |
| A2 | Digital indicator switch |
| A3 | HONEYWEL card reset switch |
| L1 | Thermostat signal lamp |
| T1 | Thermostat (50-400 °C) |
| TC | Thermocouple (TC-M06-L080-K01.J) |
| T | Digital Indicator (EMKO ESM-3710) |