

Sinco Signature Gas Rotating Pizza Oven SC-9



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A GENERAL INFORMATION

PLEASE READ THE OPERATING AND MAINTENANCE INSTRUCTIONS CAREFULLY BEFORE INSTALLING THIS DEVICE. IMPROPER INSTALLATION AND REPLACEMENT OF PARTS MAY DAMAGE THE PRODUCT OR CAUSE INJURY TO PERSONS. OUR COMPANY IS NOT RESPONSIBLE FOR INTENTIONAL DAMAGE TO THE DEVICE, DAMAGES CAUSED BY NEGLIGENCE, FAILURE TO COMPLY WITH THE INSTRUCTIONS AND REGULATIONS, OR INCORRECT CONNECTIONS. UNAUTHORIZED INTERFERENCE WITH THE DEVICE WILL VOID THE PRODUCT WARRANTY.

1. Keep this booklet safe to hand for future reference for other operators.
2. **The device must be installed in accordance with the current regulations and instructions in the country of use.**
3. This device must be used by trained persons.
4. In case of device malfunction, turn off the device.

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DESCRIPTION

*This high-efficiency device is produced for use in industrial kitchens.

It is a professional gas pizza oven.

Home	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
SC-9	1965x2127x2113	1500	2050x2210x2230

A2 TECHNICAL INFORMATION

HOME	SC-9
OVEN INTERNAL HEIGHT (mm)	450
CAPACITY	Ø300 * 9 PIECE 130 pizzas/in
GAS POWER (KW)	OF 48 / LPG 52
ELECTRIC POWER (KW)	2
WORKING VOLTAGE (IN)	220
WORKING PRESSURE (mbar)	21
SUPPLY CABLE (mm ²)	3*2,5

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A3 TRANSPORT

*This device cannot be handheld. Therefore, use a lifting vehicle (forklift or pallet truck) to transport the device. (The lifting arms of the forklift or pallet truck must reach more than half of the bottom of the device).

A4 OPENING THE PACKAGE

*The device must be opened and its packaging must be destroyed in accordance with the regulations in the country of use. Food contact parts are stainless steel. All plastic parts are marked with the symbol of the material.

*Check that the parts of the device are complete and that there is no damage during transportation.

B ASSEMBLY

*Place the product on a flat and solid ground, take necessary precautions against risks of tipping over.

*The personnel who will provide installation and service to the device must be experts in their field and have an installation-service license issued by our company.

*All adjustments and changes to the gas installation and electrical connection of the device must be made by an authorized person.

*The environment where the gas appliance is located must be adequately ventilated and must have air vents.

*The device must be connected in accordance with the national and local gas standards of the relevant country.

*Device gas inlets are marked on the body with the "G" label.



The grounding connection of the device must be made in accordance with standards and safety rules.

*The grounding of the device must be connected to the grounding line of the electrical installation on the nearest panel.

*The device's electrical connection, main fuse and residual current fuse must be made in accordance with the current regulations and rules.

*Connection to the gas installation must be made with a metal flexible pipe of appropriate diameter and a ball valve.

The ball valve in question should be fixed in a place away from heat and easily accessible in case of danger.

After the gas inlet connection is made, possible gas leaks should be checked.











*Gas and pressure must be adjusted according to the data on the device data plate. If the gas type to which the device is set is not suitable for the gas type at the installation site, follow the written instructions for adjusting it to a different gas type.

(Topic: G)

*For ease of maintenance and cleaning of pizza ovens, a space of at least 50 cm should be left on the right and left.

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C GENERAL WARNINGS

-  *Do not use the device in facilities without adequate lighting.
-  *Do not touch any moving parts while using the device.
-  *Do not install the device near flammable or explosive materials. There should be a minimum distance of 10 cm between oven surfaces and flammable materials.
-  *Do not operate the device idle.
-  *Do not load too much below or above the capacity of the device.
-  *Do not intervene in the device without using appropriate protective equipment.
-  *In case of a fire or flash of flame for any reason in the area where the device is used, immediately turn off the gas valves and electrical switches (if any) and use a fire extinguisher. Never use water to extinguish the flame.
-  *If there is a gas leak in the environment where gas ovens are located, do not light a fire or play with electricity.
-  *Never allow the tightness check to be carried out with flame.
-  *A hood large enough to completely cover the oven must be installed. Hood pipes can be used without fans up to a maximum of 3 meters. If the hood pipe distance is more than 3 meters, a fan must be installed.

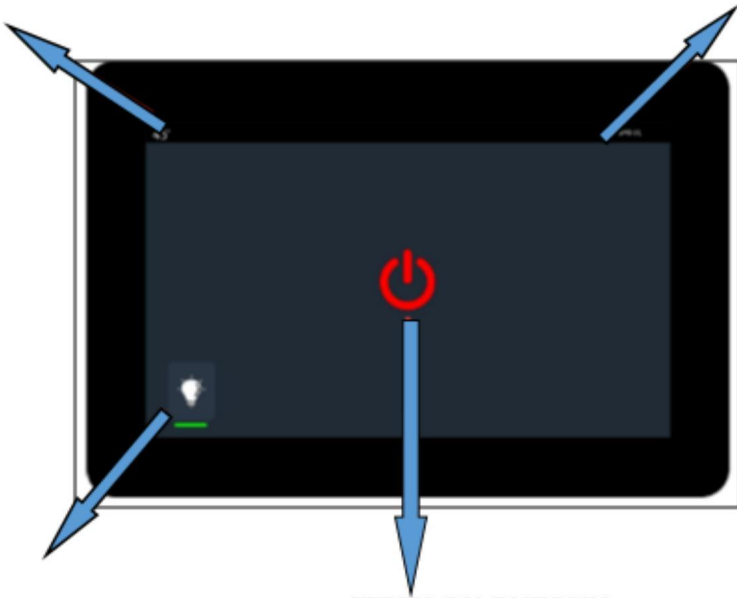
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D USE OF THE DEVICE

*Control Panel:

AMBIENT TEMPERATURE

OVEN CODE



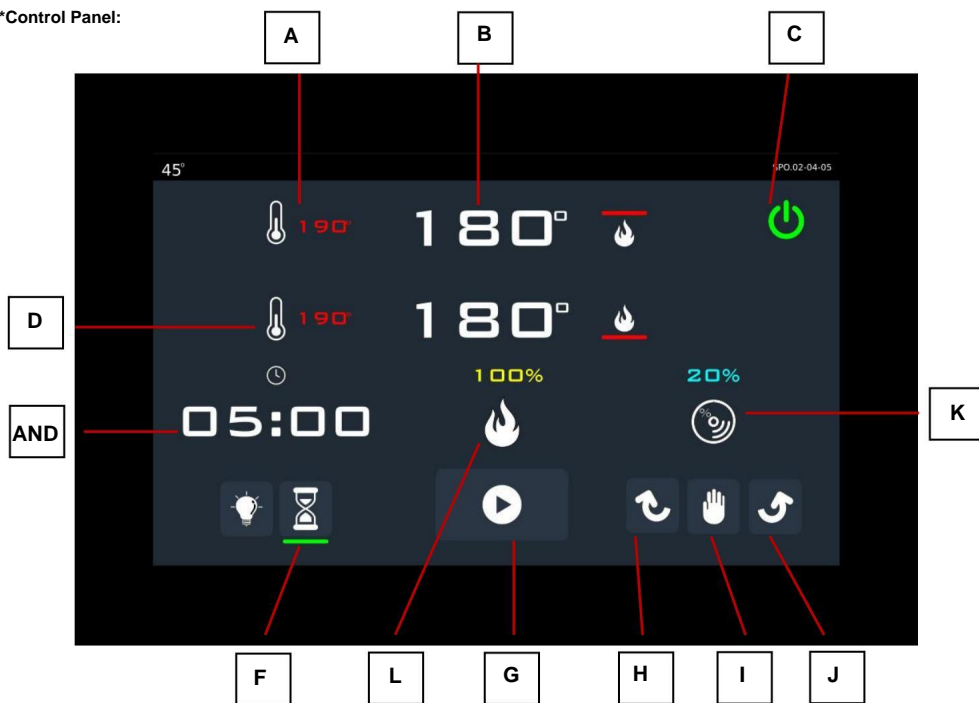
LIGHTS ON/OFF BUTTON

OVEN OPEN BUTTON

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D USE OF THE DEVICE

*Control Panel:



A: UPPER ZONE SET TEMPERATURE

It is the target temperature value for the upper zone of the oven. This value can be changed by clicking here.

B: UPPER REGION INSTANT TEMPERATURE

It is the instantaneous temperature value of the upper zone of the oven.

C: OVEN OFF BUTTON

It is the oven turn off button.

D: LOWER ZONE SET TEMPERATURE

It is the target temperature value for the upper zone of the oven. This value can be changed by clicking here. **E: COOKING TIME**

The time countdown can be watched here. Duration can be adjusted by clicking here.

F: COOKING TIME START BUTTON

By clicking this button, the time countdown is started.

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G: COOKING START / STOP

The oven cooking system is started with this button.

H: TURN RIGHT BUTTON

Click here to make the turntable rotate to the right.

I: TABLE STOP BUTTON

Click here to stop the turntable.

J: TURN LEFT BUTTON

Click to make the turntable rotate in the left direction.

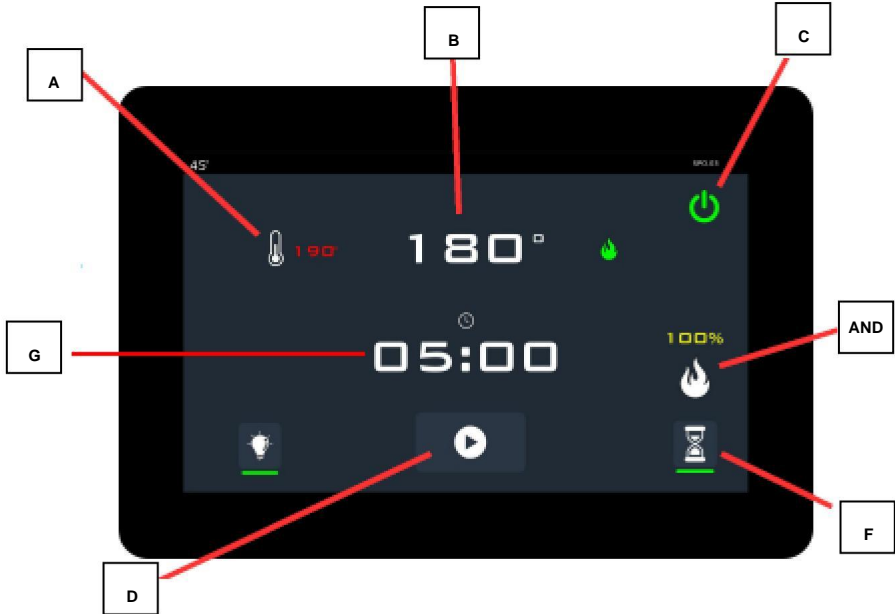
K: TURNTABLE SPEED

You can adjust the turntable speed by clicking here.

L: FLAME LENGTH

The intensity of the flame in the upper area of the oven is adjusted here.

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A: TEMPERATURE SET VALUE

It is the target temperature value for the upper zone of the oven. This value can be changed by clicking here.

B: INSTANT TEMPERATURE

It is the instant temperature value of the upper area of the oven.

C: OVEN OFF BUTTON

It is the oven turn off button.

D: COOKING START / STOP

The oven cooking system is started with this button.

E: FLAME LENGTH

The intensity of the flame in the upper area of the oven is adjusted here.

F: COOKING TIME START BUTTON

By clicking this button, the time countdown is started.

G: COOKING TIME

The time countdown can be viewed here. Duration can be adjusted by clicking here.

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AND CLEANING and MAINTENANCE

What to Do After Each Use:

While cleaning the device, make sure that the gas and electricity connections are turned off.

- After each use, clean the dirt on the inner surfaces of the oven with a soft cloth.
Clean before it cools completely.
- Do not use acid or similar materials when cleaning the device.
Do not use pressurized water or steam when cleaning the device.
- Do not clean the device with materials that may scratch the chrome material, such as steel wool.

Things to be Done Periodically

Maintenance should only be performed by trained persons.

- Perform periodic maintenance of the device every 15 days.
- Check the lighting lamp according to the frequency of use.
- Check the cooking stones at regular intervals.

Broken or deformed stones change it.

Check the gas connection hoses at regular intervals. Tears, holes etc. In such cases, replace the hoses.

Check the ventilation of the environment where the device is located at regular intervals.

F TROUBLESHOOTING

THE DEVICE DOES NOT WORK	<ol style="list-style-type: none">1. Check whether the gas connection of the device is made.2. Gas inlet hoses may have tears, holes, etc. If gas is leaking for some reason the device will not work.3. Check the electrical connection.4. Check whether the fuse is open.
IT DOES NOT COOK WELL	<ol style="list-style-type: none">1. Check whether it is operated at the correct gas setting.2. Check the temperature setting.
DEVICE STOPPED	<ol style="list-style-type: none">1. When the oven operating temperature exceeds the maximum degree, the oven automatically switches to "Stop" position.2. In case of gas leakage, if there is a solenoid gas cutter alarm in the environment, the gas flow will be cut off and the device will not work. Ventilate the environment with air vents.3. Check the burners.

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RÉSET BUTTON LIGHT ON FIRE	<ol style="list-style-type: none"> 1. Gas may not be coming to the device, check it. 2. The spark plug may be touching the body, check it. 3. The spark plug may not be igniting, check it.
LAMP NOT ON	<ol style="list-style-type: none"> 1. The lamp may have exploded. Replace it.

APPLICATION	DESCRIPTION	NOT
E01 – CONNECTION FAILURE	It is a fault related to the connection between the display card and the relay card.	Check the connection cable and connections.
E02 – TC1 APPLICATION	TOP thermocouple failure.	Check the thermocouple and its connection.
E03 – TC2 APPLICATION	ALT thermocouple failure.	Check the thermocouple and its connection.
E06 – ENVIRONMENT SENSOR APPLICATION	The sensor that measures the ambient temperature <small>There is a malfunction.</small>	On-board environmental sensor Please check.
E07 – TOP BURNER GAS NO FAILURE	Gas malfunction in the upper burner.	Check the gas flow.
E08 – BOTTOM BURNER NO GAS APPLICATION	Gas malfunction in lower burner.	Check the gas flow.

APPLICATION	DESCRIPTION It	NOT
E01 – CONNECTION FAILURE	is a fault related to the connection between the display card and the relay card.	Check the connection cable and connections.
E02 – TC1 APPLICATION	TOP thermocouple failure.	Check the thermocouple and its connection.
E06 – ENVIRONMENT SENSOR APPLICATION	The sensor that measures the ambient temperature <small>There is a malfunction.</small>	Check the environmental sensor on the card.
E07 – TOP BURNER GAS NO FAILURE	Gas malfunction in the burner.	Check the gas flow.

•If baking in ovens is not done at appropriate quality,
 •If any of the security functions are not working,
 Do not use the device.

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G INJECTOR CHANGE AND GAS ADJUSTMENT

BURNER - INJECTOR CHANGE CHART FOR GAS PIZZA OVENS

Gas Family	Gas&Pressure	SC-9
		Injector \bar{y} mm
2.ALE 2H and 2E GROUP	G20 – 21 mbar LOWER and UPPER BURNER	NG $\bar{\varnothing}$ 4.00 LPG $\bar{\varnothing}$ 3.00

Replacement of Burner Injectors; 1.

Ovens are shipped from the factory to operate on natural gas.

2. Increase the gas by turning the flat screwdriver-shaped yellow part on the gas block in the (+) direction.

When turned in the (-) direction, the amount of gas decreases. **(Figure 1)**

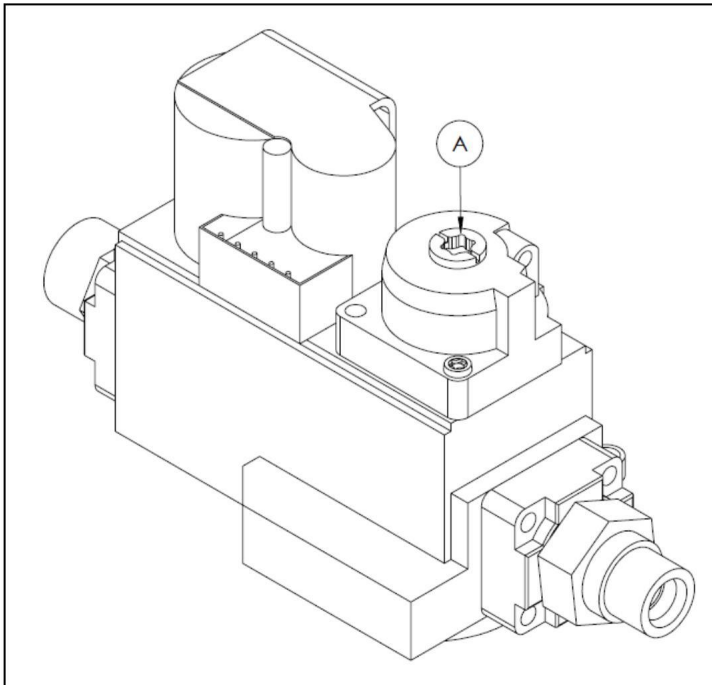
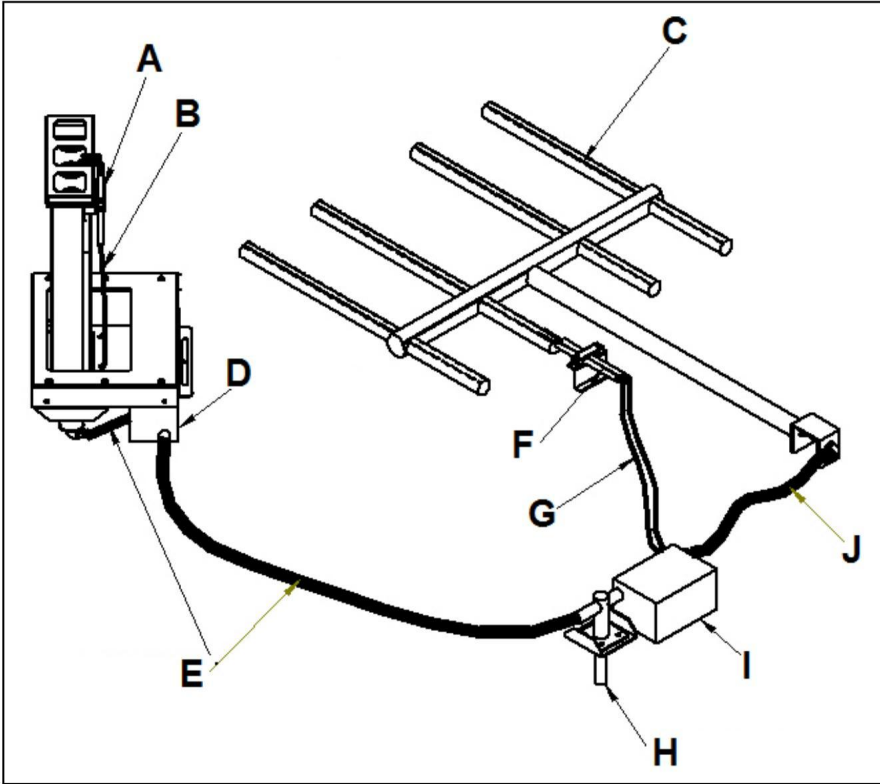


Figure 1

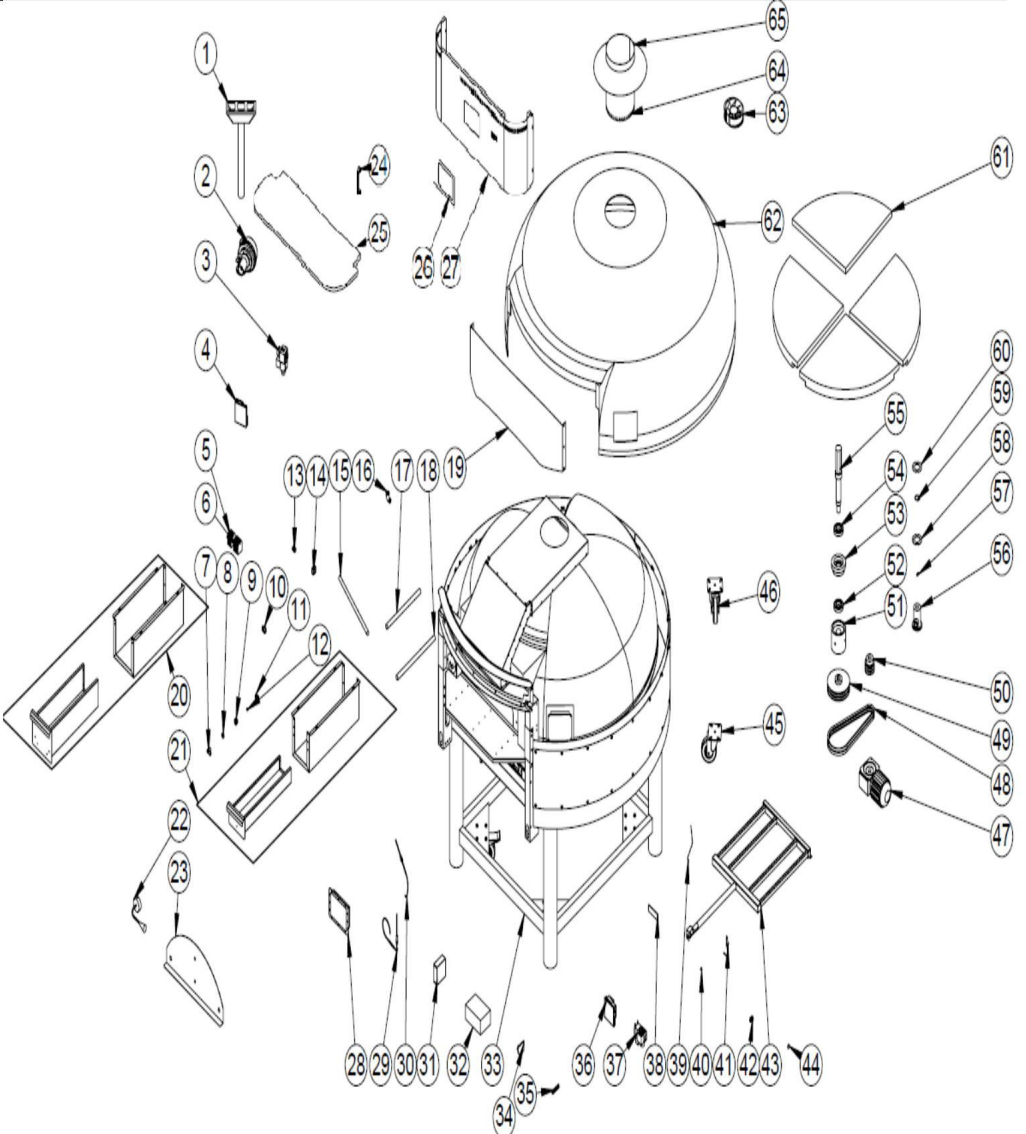
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H GAS CONNECTION PICTURES



A	IGNITION PLUG
B	SPARK PLUG WIRE
C	ATMOSPHERIC BOTTOM BURNER
D	GAS BLOCK
AND	GAS FLEX
F	IGNITION PLUG
G	SPARK PLUG WIRE
H	GAS INLET
I	GAS BLOCK
J	GAS FLEX

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SPARE PARTS LIST - DISASSEMBLED VIEW

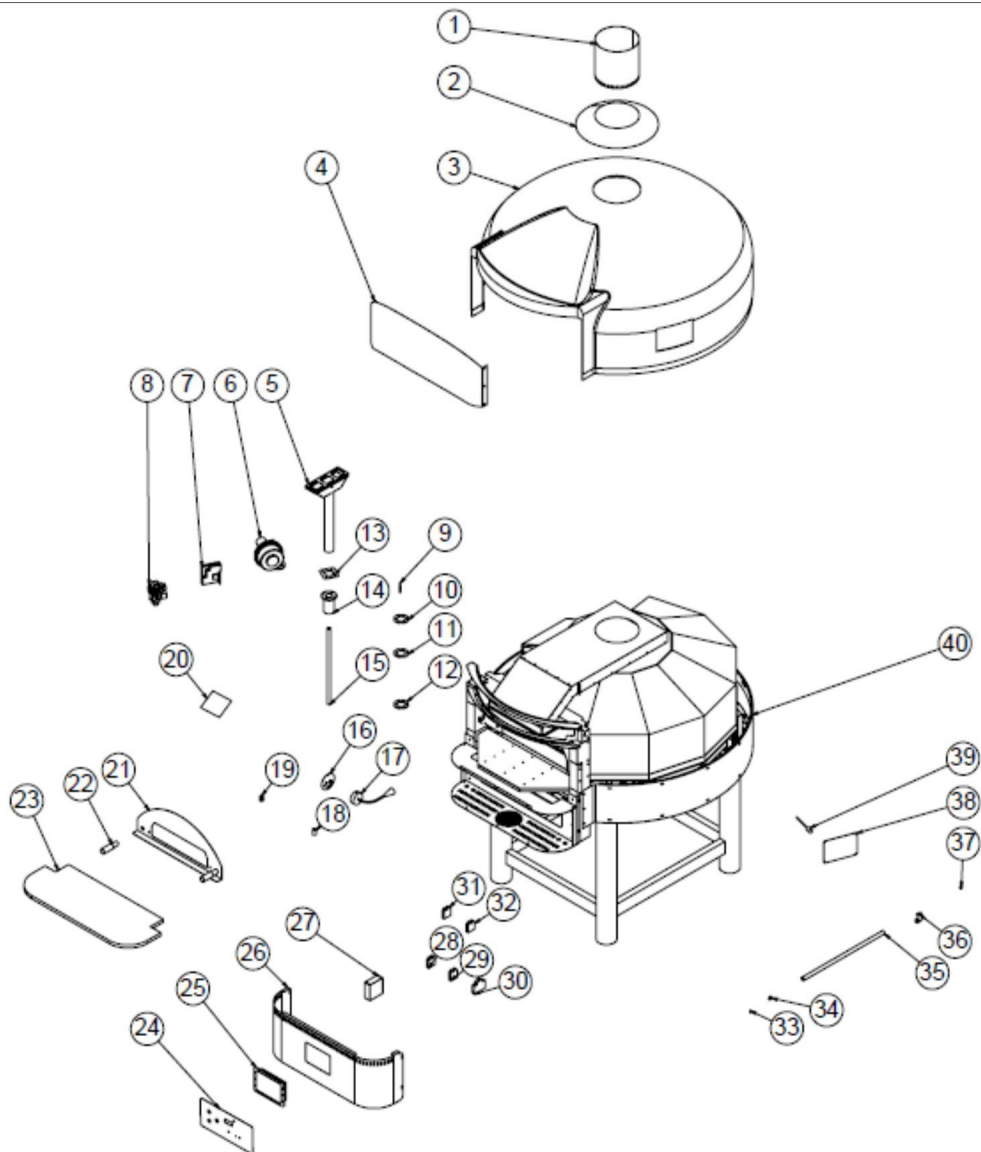
PRODUCT CODE:SC-9		
NO	NAME OF THE PRODUCT	U. CODE
1	BURNER	M.GAZ-BRL-INX-004
2	230V-50HZ 80W FAN	M.GAZ-BLK-HNW-019
3	GAS VALVE VK4115V2012B	M.GAZ-BLK-HNW-016
4	IGNITION BOARD S4565A2019B	M.GAZ-BLK-HNW-002
5	CLEMEN	JP.M.ELK-KLM-033
6	CLEMEN	JP.M.ELK-KLM-034
7	3/8 16*1.5 M.8 0.75 L ELBOW 8	M.GAZ-TES-SRI-023
8	CONNECTION NUT 9	YTL-KNX.PLF-KS-0001
9	REDUCTION BRASS 3/4-1/2 10	M.GAZ-PLT-PLC-006
10	CLAMP INJECTOR	JP.M.MEK-TES-KLP-
11	M8*0.75 Ø 3.00 MM.	005 M.GAZ-ENJ-NG-009
12	REDUCTION 3/8 - 1/2 13	M.GAZ-TES-SRI-013
13	NIPPLE 1/2 14	JP.M.MEK-TES-SRI-
14	1/2 FLANGE 45900400-102B 15 1/2-1/2	014 M.GAZ-BLK-HNW-003
15	40 CM GAS FLEX 16 ELBOW 17 3/4-	M.GAZ-TES-SPR-003
16	3/4 60 CM	JP.M.GAZ-TES-GLV-
17	GAS FLEX 18 1 /2-1/2 60 CM GAS	002 M.GAZ-TES-SPR-004
18	FLEX 19 FRONT PANEL	M.GAZ-TES-SPR-006
19		YSC-KNX.SPO-LZ-
20	DRAWERS	0011 DAY-KNX.SPOE-0014
21	DRAWERS	DAY-KNX.SPOE-0013
22	LIGHTING LAMPS	M.ELK-LMB-SPR-001
23	OVEN CONTINUE	YSC-KNX.SPO-LZ-
24	NO:2 BAKELITE HANDLE	0024 M.AKS-KLP-BKL-003
25	GRANITE 1116*400	JP.M.TAS-GRN-010
26	LABELS	M.AKS-ETK-LKS-095
27	DIGITAL YOU PANO SACI	YSC-KNX.SPOE-LZ-
28	CONTROL CARD 7 INCH	0085 M.ELK-BRL-SPO-002
29	TY P E THERMOCULP 13 CM	M.ELK-EDM-JKT-015
30	J TYPE THERMOCOUPLE 15 CM	M.ELK-EDM-JKT-017
31	MDR 20-12 POWER SUPPLY	JP.M.ELK-EDM-ERK-

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32	FR-CS82S-042-60 MOTOR DRIVE	JP.M.ELK-SRC-006
33	CHASIS	
34	EZ9F43110 10A FUSE	JP.M.ELK-SGR-013
35	YAY 35*17	M.YAY-MUH-005
36	IGNITION CARD S4965V3075B	M.GAZ-BLK-HNW-014
37	GAS BLOCK VK4105A1001B	M.GAZ-BLK-HNW-001
38	110MM*35MM*3 MM CAM	M.CAM-SRM-001
39	SPARK PLUG WIRE 1350 MM	M.GAZ-CKM-KBL-001
40	10*10*60 LIKE	JP.M.MUH-003
41	IGNITION PLUG	M.GAZ-CKM-BUJI-
42	PG-11 CABLE GLAND	001 M.ELK-RKR-PLS-003
43	BURNER	M.GAZ-BRL-SMC-013
44	TYPE	M.PLS-OZL-004
45	125*40 WHEEL	M.AKS-TKR-PS-001
46	125*40 FRENCH TIRE 47	M.AKS-TKR-PSF-001
47	0.55 KW TRF. 15 D/DK. ESM-63 REDUCER 48 17*925	M.ELK-MTR-RMB-001
48	V-BELT	M.MUH-KYS-002
49	17-190-2V PULLEY	M. MUH-KSN-002
50	17-80-2V PULLEY	M. MUH-KSN-001
51	BEARING LOCATION	YTL-KNX.SPO-KS-
52	6208 ZZ BEARING	0004 M.RLM-ISI-007
53	BEARING LOCATIONS	YTL-KNX.SPO-KS-
54	6208 ZZ BEARING	0003 M.RLM-ISI-007
55	ADJUSTMENT SHAFT	YTL-KNX.SPO-KS-
56	MANIFOLD	0002 M.GAZ-BLK-HNW-017
57	GREASE POINT	M.MUH-034
58	ACCOUNT	M.CNT-PLS-KLN-001
59	SEKMAN	M.SKM-001-40
60	ACCOUNT	M.CNT-PLS-KLN-002
61	BAKING STONE	M.TAS-FRN-SPO.03-
62	FIBER DOME	006 M.AKS-FBR-SYH-SPO-001
63	FAN (BEARING)	M.ELK-HVL-KFN-003 YSC-
64	CHIMNEY OUTLET PLATE-3	KNX.SPO-PN-
65	FLANGE BEARING	0010 YSC-KNX.SPO-LZ-0048

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SPARE PARTS LIST - DISASSEMBLED VIEW



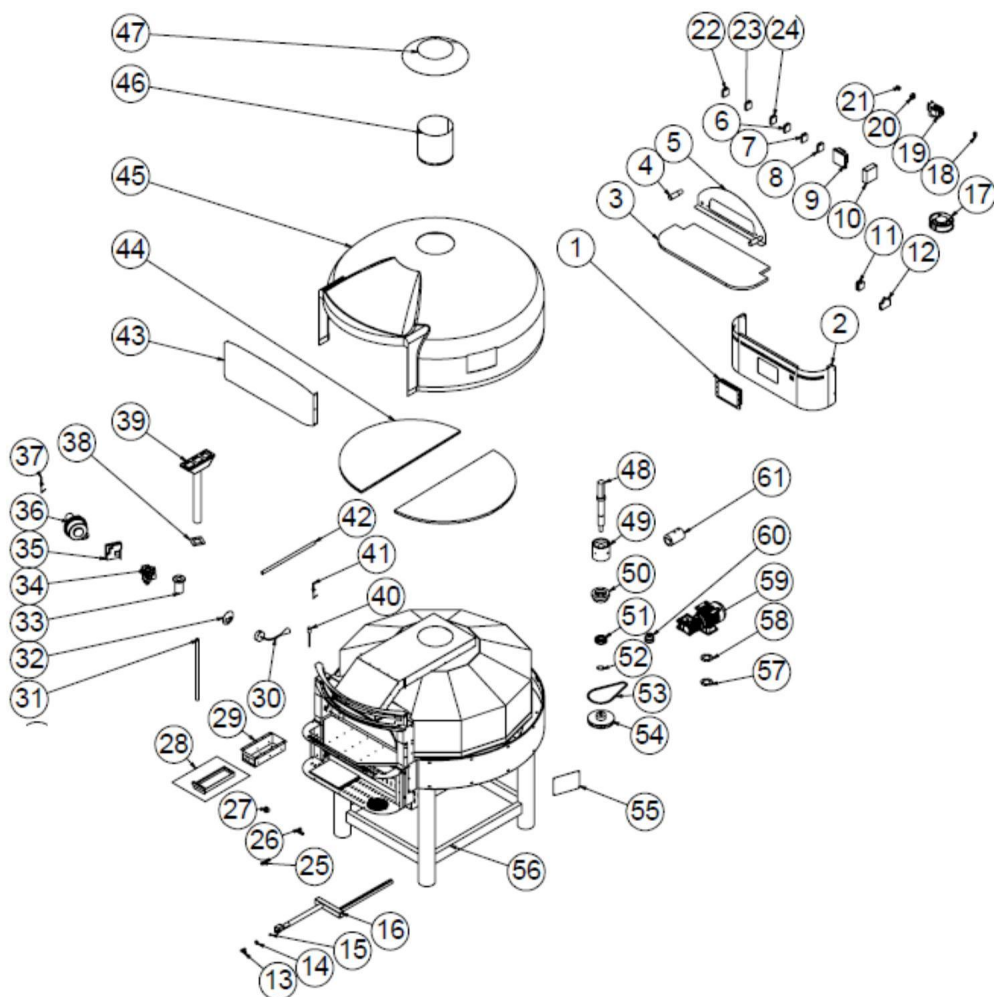
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SPARE PARTS LIST - DISASSEMBLED VIEW

PRODUCT CODE:		
NO	NAME OF THE PRODUCT	U. CODE
1	CHIMNEY OUTLET PLATE 2 FLANGE	YSC-KNX.SPO-PN-0056
2	BEARING	YSC-KNX.SPO-LZ-0048
3	FIBER DOME	M.AKS-FBR-SYH-SPO-
4	FRONT PANEL	YSC-KNX.SPO-LZ-0076
5	BURNER	M.GAZ-BRL-INX-004
6	230V-50HZ 80W FAN	M.GAZ-BLK-HNW-019
7	IGNITION CARD S4965V3075B 8 GAS VALVE	M.GAZ-BLK-HNW-014
8	VK4115V2012B	M.GAZ-BLK-HNW-016
9	IGNITION PLUG	M.GAZ-CKM-BUJI-001
10	ACCOUNT	M.CNT-PLS-KLN-001
11	ACCOUNT	M.CNT-PLS-KLN-005
12	ACCOUNT	M.CNT-PLS-KLN-
13	BURNER CONNECTION PLATE	YSC-KNX.PLS-LZ-0015-
14	MANIFOLD	BLK-HNW-017 M.GAZ-
15	3/4- 3/4 60 CM GAZ FLEXI	TES-SPR-004 YSC-
16	LAMP CONNECTION SHEET	KNX SPO-LZ-0051
17	LIGHTING LAMPS	M.FI.K-I.MB-SPR-001
18	MASHON 3/4	M.MEK-TES-SYH-001
19	PG-11 CABLE GLAND	M.FI.K-RKR-PLS-003
20	25 MM*2 MM CAM	M.CAM-TMP-032
21	OVEN CONTINUE	YSC-KNX.SPO-LZ-0064
22	M8 KULP	JP.M.AKS-KLP-BKL-002
23	GRANITE 890*350	JP.M.TAS-GRN-001
24	LABELS	M.AKS-FTK-IKS-095
25	CONTROL CARD 7 INCH	M.FI.K-BRL-SPO-003
26	DIGITAL FRONT PANEL SHEET	YSC-KNX.SPO-LZ-0084
27	MDR 20-12 POWER SUPPLY	JP.M.FI.K-EDM-ERK-
28	AVK4 KLEMENS	JP.M.ELK-KLM-021
29	CLEMENS	JP.M.ELK-KLM-033
30	E79F43104 4A FUSE	JP.M.ELK-SGR-012
31	CLEMENS	JP.M.ELK-KLM-046
32	CLEMENS	JP.M.ELK-KLM-034
33	END SHAFT	YTL-KNX.SPOE-KS-0007
34	TYPE	M.PLS-OZL-004
35	GAS PIPE 650 MM	YBR-KNX.PLF-KS-0006
36	ELBOW 3/4	M.MEK-TES-GLV-007
37	CLAMPS	JP.M.MEK-TES-KLP-005
38	SERVICE BAGS	YSC-KNX.SPO-LZ-0206
39	J TYPE THERMOCUPL 10 CM 40 SIX	M.ELK-EDM-JKT-016

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SPARE PARTS LIST - DISASSEMBLED VIEW



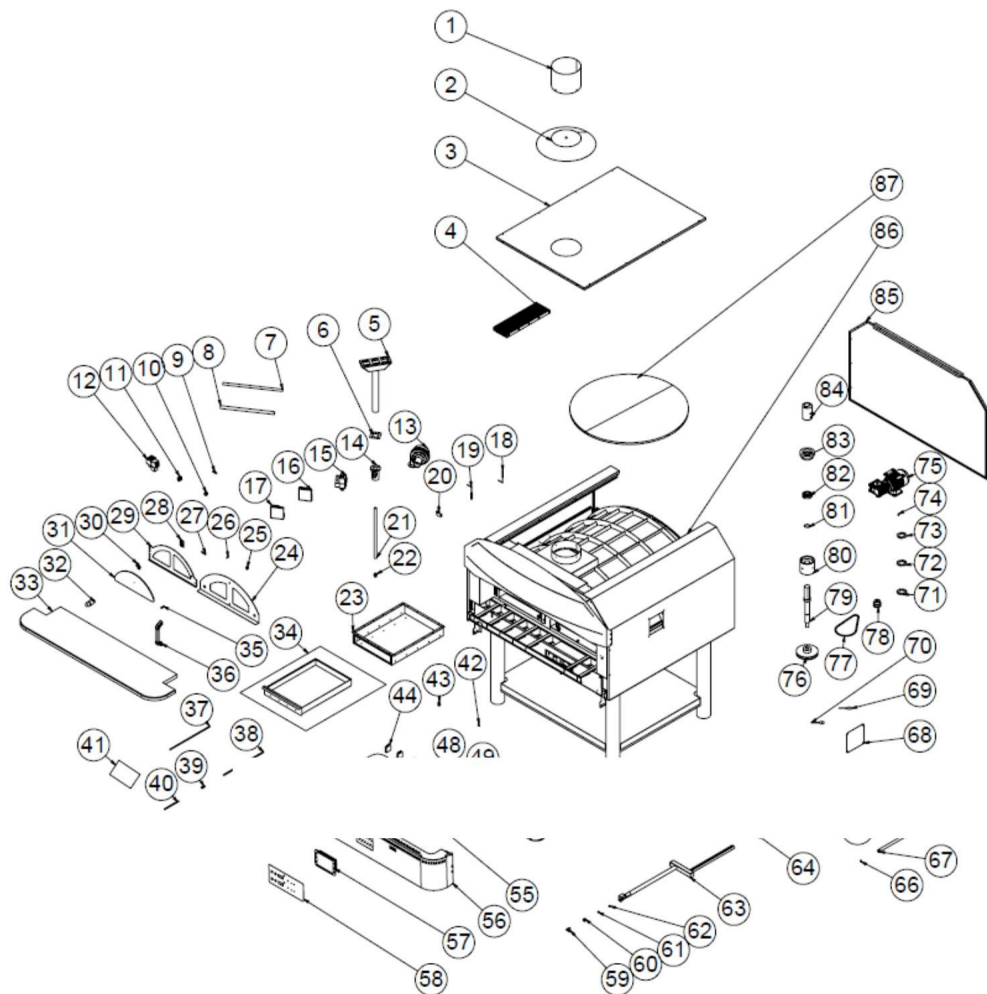
SPARE PARTS LIST - DISASSEMBLED VIEW

PRODUCT CODE:		
NO	NAME OF THE PRODUCT	U. CODE
1	CONTROL CARD 7 INCH	M.ELK-BRL-SPO-002
2	DIGITAL FRONT PANEL SHEET	YSC-KNX.SPOE-LZ-
		0086 JP.M.TAS-GRN-001
3	GRANITE 890*350	JP.M.AKS-KLP-BKL-
4	M8 KULP	002 YSC-KNX.SPO-LZ-0064
5	OVEN CONTINUE	JP.M.ELK-KLM-001
6	AVK4 KLEMENS	JP.M.ELK-KLM-008
7	AVK 6 KLEMENS	JP.M.ELK-KLM-024
8	CLEMEN	M.GAZ-BLK-HNW-014
9	IGNITION CARD S4965V3075B 10 MDR 20-12 POWER	JP.M.ELK-EDM-ERK-
10	SUPPLY 11 8A 230V AC RELAY	004 JP.M.ELK-KNT-ROLL-
11	EZ9F43110 10A FUSE	001 JP.M.ELK-SGR-013
12	3/8 16*1.5 M.8 0.75 L ELBOW 14 CONNECTION NUT	M.GAZ-TES-SRI-023
13	INJECTOR M8*0.75 Ø 3.00 MM.	YTL-KNX.PLF-KS-0001
14	BURNER FAN (BEARING)	M.GAZ-ENJ-NG-009
15	PG-11 CABLE GLAND	M.GAZ-BRL-SMC-026
16	GAS BLOCK VK4105A1001B 20 1/2 FLANGE	M.ELK-HVL-KFN-003
17	45900400-102B 21 NIPPLE 1/2	M.ELK-RKR-PLS-003
18	CLEMENS	M.GAZ-BLK-HNW-001
19	CLEMENS	M.GAZ-BLK-HNW-003
20	AVK 10 KLEMENS	JP.M.MEK-TES-SRI-
21	YAY 35*17	014 JP.M.ELK-KLM-028
22	1/2-3/4-1/2 T BORON	JP.M.ELK-KLM-034
23	ELBOW	JP.M.ELK-KLM-038
24	DRAWERS	M.YAY-MUH-005
25	DRAWER SHEET	M.GAZ-TES-SYH-001
		JP.M.GAZ-TES-GLV-
		002 DAY-KNX.SPOE-0015
		YSC-KNX.SPO-LZ-0081

26	LIGHTING LAMPS	M.ELK-LMB-SPR-001
27	1/2-1/2 40 CM GAZ FLEXI	M.GAZ-TES-SPR-003
28	LAMP CONNECTION SHEET	YSC-KNX.SPO-LZ-0051
29	MANIFOLD	M.GAZ-BLK-HNW-017
30	GAS VALVE VK4115V2012B	M.GAZ-BLK-HNW-016
31	IGNITION CARD S4565A2019B	M.GAZ-BLK-HNW-002
32	230V-50HZ 80W FAN	M.GAZ-BLK-HNW-019
33	IGNITION PLUG	M.GAZ-CKM-BUJI-001
34	BURNER CONNECTION PLATE	YSC-KNX.PLS-LZ-0015
35	3BURNER	M.GAZ-BRL-INX-004
36	J TYPE THERMOCULP 15 CM	M.ELK-EDM-JKT-017
37	J TYPE THERMOCULP 10 CM	M.ELK-EDM-JKT-016
38	3/4- 3/4 60 CM GAZ FLEXI	M.GAZ-TES-SPR-004
39	YOU PANEL	YSC-KNX.SPO-LZ-0076
40	975*487*12+3 MM PIZZA TASHI	M.TAS-FRN-PZ-004
41	FIBER DOME	M.AKS-FBR-SYH-SPO-
42	CHIMNEY OUTLET PLATE	003 YSC-KNX.SPO-PN-
43	FLANGE BEARING	0056 YSC-KNX.SPO-LZ-0048
44	ADJUSTMENT SHAFT	YTL-KNX.SPOE-KS-
45	BEARING LOCATIONS	0002 YTL-KNX.SPO-KS-0004
46	BEARING LOCATIONS	YTL-KNX.SPO-KS-0003
47	6208 ZZ BEARING	M.RLM-HSI-007
48	SEKMAN	M.SKM-001-40
49	17*800 V-BELT	M.MUH-KYS-001
50	17*180*1 V-PULLEY	M. MUH-KSN-004
51	SERVICE BAGS	YSC-KNX.SPO-LZ-0206
52	CHASSIS	
53	ACCOUNT	M.CNT-PLS-KLN-001
54	ACCOUNT	M.CNT-PLS-KLN-005
55	0.18 KW900 MTR S41/60 TRF.15 D/DK ESM-40 REDUCER	M.ELK-MTR-RMB-002
56	17*60*1 V-PULLEY	M. MUH-KSN-003
57	HOROSCOPE	YTL-KNX.SPOE-KS-

0001

SPARE PARTS LIST - DISASSEMBLED VIEW



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SPARE PARTS LIST - DISASSEMBLED VIEW

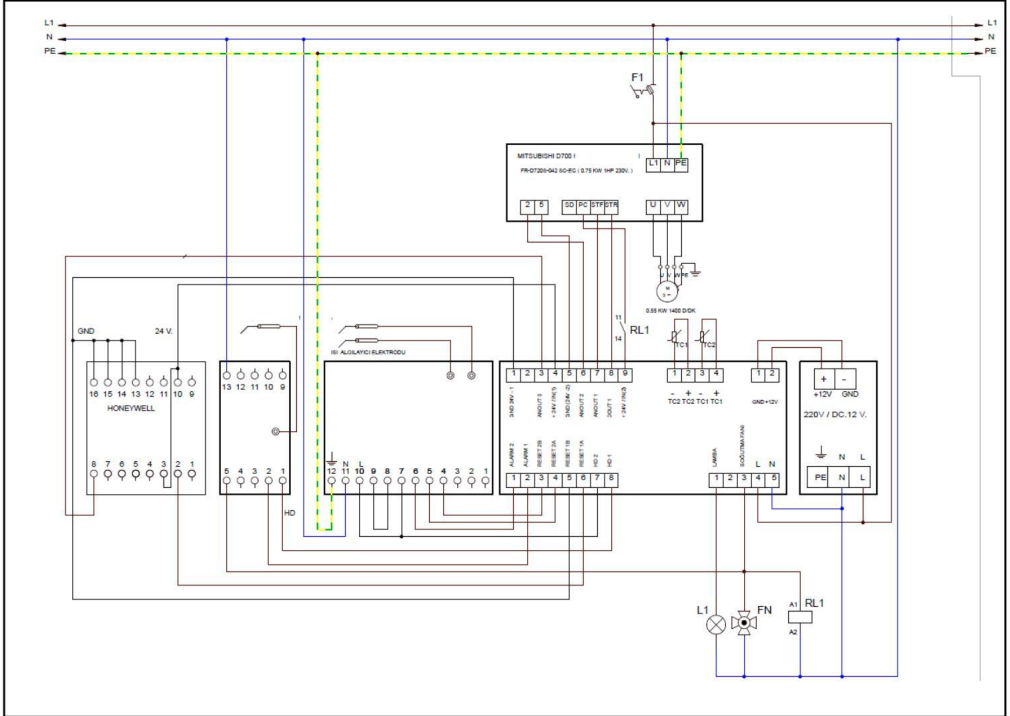
PRODUCT CODE:		
NO		U. CODE
1	CHIMNEY OUTLET PLATE	YSC-KNX.SPO-PN-
2	CHIMNEY FLANGE	YSC-KNX.SPOE-
3	TOP CLOSING PLATE	LZ-0056 YSC-
4	498*160 CAST GRILL	KNX.SPO-LZ-0082
5	BURNER	M.AKS-DKM-SPO-0184 M.GAZ-001
6	BURNER CONNECTION PLATE	YSC-KNX.PLS-LZ-
7	1/2-1/2 40 CM GAZ FLEXI	M.GAZ- TES -SPR-003
8	3/4- 3/4 60 CM GAS FLEXI	M.GAZ- TES -SPR-004
9	1/2-3/4-1/2 T BORON	M.GAZ- TES -SYH-001
10	REDUCTION 3/8 - 1/2	M.GAZ- TES -SRI-013
11	1/2 FLANGE 45900400-102B	M.GAZ-BLK-HNW-
12	GAS BLOCK VK4105A1001B	M.GAZ-BLK-
13	230V-50HZ 80W FAN	HNW-003 M.GAZ-
14	MANIFOLD	HNW-001 M.GAZ-
15	GAS VALVE VK4115V2012B	HNW-019 M.GAZ-
16	IGNITION BOARD S4565A2019B	HNW-017 M.GAZ-
17	IGNITION CARD S4965V3075B	HNW-016 M.GAZ-
18	SPARK PLUG WIRE 1350 MM	-HNW-002 M. GAZ-
19	IGNITION PLUG	CKM-KBL-014
20	ELBOW 3/4	M.GAZ-CKM-BUJI-001 M.MEK-
21	1/2-1/2 60 CM GAZ FLEXI	M.GAZ- TES -SPR-006
22	PIPE NIPPLE 1/2	JP.M.MEK- TES -SRI-
23	DRAWER OUTER PLATE	YSC-KNX.SPO-
24	OVEN CONTINUE	PN-014 YSC-
25	CLIPS	KNX.SPO-LZ-0090
26	CLIP	JP.M.AKS-KLT-
27	MIDDLE GLASS HOLDER SHEET	GNL-0024
28	HINGE	JP.M.AKS-KLT-
29	COVER SHEET	GNL-007 YSC-
30	CORNER GLASS HOLDER SHEET	KNX.SPO-LZ-006
31	457*171,5 6MM CAM	JP.M.AKS-MNT-INX-0147 YSC-0148
32	NO:3 GUILTY	M.AKS-KLP-BKL-020
33	1650*411*30 MM GRANITE 34	M.TAS-GRN-015
34	DRAWERS	DAY-KNX.SPOE-0016
35	SHELF HANGER PIN	YTL-KNX.KFR-FS-
36	NO:2 BAKELITE HANDLE	M.AKS-KLP-BKL-003
37	SLIDE SHAFT	YTL-KNX.SPO-KS-
38	SLIDE SHAFT	YTL-KNX.SPO-
39	AS	KS-0010 M.MUH-002-0008
40	SLIDE SHAFT	YTL-KNX.SPO-KS-
41	110MM*35MM*3 MM CAM	M.CAM-SRM-001-0059
42	GREASE POINT	M.MUH-034

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43	PG-11 CABLE GLAND	M.ELK-RKR-PLS-003
44	AVK4 TERMINAL	JP.M.ELK-KLM-001
45	AVK4 TERMINAL	JP.M.ELK-KLM-021
46	TERMINAL	JP.M.ELK-KLM-028
47	TERMINAL	JP.M.ELK-KLM-033
48	TERMINAL	JP.M.ELK-KLM-034
49	EZ9F43110 10A FUSE MDR	JP.M.ELK-SGR-013
50	20-12 POWER SUPPLY FR-CS82S-042-60 MOTOR	JP.M.ELK-EDM-ERK-
51	DRIVE F AN	JP.M.ELK-SRC-006
52	(BEARING)	M.ELK-HVL-KFN-003
53	LIGHTING LAMP 54 PLUG	M.ELK-LMB-SPR-001
54	8A 230	M.PLS-OZL-004
55	V AC RELAY DIGITAL	JP.M.ELK-KNT-ROLE-
56	FRONT PANEL SHEET	YSC-KNX.SPOE-
57	CONTROL CARD 7 INCH	LZ-001 M.ELK-BRL-SPO-002
58	LABEL	M.AKS-ETK-LKS-095
59	3/8 16*1.5 M.8 0.75 L ELBOW 60 CONNECTION NUT	M.GAZ-TES-SRI-023
60	INJECTOR M8*0.75 Ø 3.00 MM.	YTL-KNX.PLF-KS-
61	INJECTOR M8*0.75 Ø2.00 MM.	M.GAS-ENG-NG-009
62	BURNER	M.GAZ-ENJ-NG-010
63	125*40 WHEEL	M.GAZ-BRL-SMC-
64	125*40 WHEEL WITH BRAKE	M.AKS-TKR-PS-001
65	CLAMP	M.AKS-TKR-PSF-001
66	GAS PIPE 1420 MM SIDE	JP.M.MEK-TES-KLP-
67	COVER SHEET J	YBR-KNX.SPO-
68	TYPE THERMOCUILE 13.CMJ TYPE THERMOCUILE 15	KS-005 YSC-
69	CM	KNX.SPO-LZ-0004 M.ELK-ED
70	GASKET	M.ELK-EDM-JKT-017
71	GASKET	M.CNT-PLS-KLN-001
72	GASKET	M.CNT-PLS-KLN-005
73	END LAMP SHAFT 0.18	M.CNT-PLS-KLN-
74	KW900 MTR S41/60 TRF.15 RPM ESM-40 REDUCER 17*180*1 V-	YTL-KNX.SPOE-
75	PULLEY 17*800 V-BELT	M.ELK-MTR-
76	17*60*1 V-BELT	RAMB-0007 M.MUH-KSN-004
77	ADJUSTING SHAFT	M.MUH-KYS-001
78	BEARING	M. MUH-KSN-003
79	LOCATION RING	YTL-KNX.SPOE-KS-
80	6208 ZZ	YTL-KNX.SPO-
81	BEARINGBEARING	KS-0002 M.SKM-001-40
82	LOCATION	M.RLM-HSI-007
83	BUSHING	YTL-KNX.SPO-KS-
84	REAR CLOSING PLATE	YTL-KNX.SPOE-
		KS-0003 YSC-
85	CHASSIS 87 975*487*12+3 MM PIZZA STONE	
		KNX.SPO-LZ-0001 0187 M.TA

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J ELECTRICAL CIRCUIT DIAGRAM



L1	INTERIOR LIGHT 220 VAC
TC1	UPPER TEMOCOUPLE (TC.M06-L50-K01K)
TC2	ALT TEMOKUPL (TC.M06-L50-K01K)
FN1	COOLING FAN 220 VAC
F1	CONTROL CIRCUIT AND SPEED CONTROL DEVICE FUSE 10 A
M	MOTOR 0.55 KW 1400 D/DK 220 /380 V.
RL1	SPEED CONTROL RELAY 220 AC

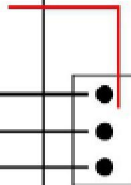
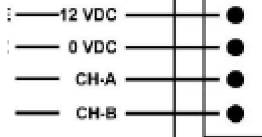
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ELECTRICAL CIRCUIT DIAGRAM

PANEL CONNECTION

BROWN
WHITE
GREEN
YELLOW



THIS PART
IS THE BACK UP
CONNECTION.
DO NOT CONNECT.