

# Sinco Signature 68" Gas Pizza Oven SC-11



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## A GENERAL INFORMATION

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**READ THE OPERATING AND MAINTENANCE INSTRUCTIONS BEFORE INSTALLING THIS DEVICE. READ CAREFULLY. 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 PRO WARRANTY.**

1. Keep this booklet safe to hand for future reference for other operators.  
Keep it somewhere.
2. **The device must be installed in accordance with the current regulations and instructions in the country of use. must be done by authorized personnel.**
3. This device must be used by trained persons.
4. In case of device malfunction, turn off the device. The device must only be installed by the manufacturer.  
An authorized service center must provide service. Ask for original spare parts.

# Sinco Signature 68" Gas Pizza Oven SC-11

## A1 DESCRIPTION

\*This high-efficiency device is produced for use in industrial kitchens.  
It is a professional pita and lahmacun bakery.

Home	Dimensions (mm)	Internal Dimensions (mm)	Packaging Dimensions
SC-11	1265X1730X800	950x1250	1300X1790X970

## A2 TECHNICAL INFORMATION

Home	Study Range °C	of (Kw)	Gas Consumption m <sup>3</sup> /h (NG)	LPG	Gas Consumption kg/h (LPG)
				(Kw)	
SC-11	400	34,00	3,59	26,8	2,1

## A3 TRANSPORT

\*This device cannot be handheld. Therefore, a lifting device (forklift or Use pallet truck. (The lifting arms of the forklift or pallet truck are placed more than half way below the device.) must reach the part).

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## OPENING THE A4 PACKAGE

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\*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

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

\*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 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.

\*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 pita and lahmacun ovens, a space of at least 50 cm should be left on the right and left. The device should be operated under a hood.

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## C GENERAL WARNINGS

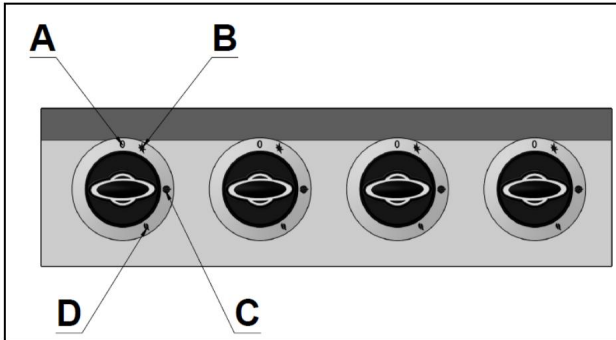
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-  \*Do not use the device in facilities without adequate lighting.
-  \*Do not touch any moving parts while using the device.
-  \*Do not install the device near flammable or explosive materials.
-  \*Do not operate the device idle.
-  \*Do not load 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.
-  \*This device should be used with the cover open. When the lid is closed, the flame will go out because the oxygen inside the device will be depleted.
-  \*If there is a gas leak in the environment where gas pita and lahmacun ovens are located, do not light a fire or play with electricity.
-  \*Never allow the tightness check to be carried out with flame.
-  \*For constant temperatures above 300°C and proper operation of the burners, the lid must remain open.
-  \*If the product is used without a bottom stand, a space of 20-30cm should be left between it and the counter where it will be mounted.

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## D USE OF THE DEVICE

### \*Control Panel:



- A : Off position
- B : Cigarette lighter position
- C : Full flame
- D : Half flame

### \*Use of:

- Since pita and lahmacun ovens work with LPG and NG (natural gas), depending on how they are used, Connect the gas inlet from the back of the oven.
  - Open the main gas valve.
  - Press the gas knob of the oven inwards to the pilot flame position and ignite the pilot with the ignition rod through the hole on the side of the burner.
  - After the pilot is ignited, keep the button pressed for a few seconds (min. 10) to allow the safety thermocouple tip to heat up sufficiently. •
- Then turn it to the desired position (half or full flame marked on the button).  
Adjust by turning. • If
- the device is being operated for the first time, keep the button pressed in the pilot flame position for a while before igniting to evacuate the air in the gas installation.
- Close the door after placing the Pita or Pizza in the oven. • Close the gas valve when you are finished using the device.

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AND **CLEANING and MAINTENANCE**

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## • **What to Do After Each Use:**

- Disconnect the gas connection before cleaning the device.
- Clean the outer surface of the device with a damp cloth.
- Clean the internal surfaces of the device with a damp cloth after each use.
- Do not use acid or similar materials when cleaning the device.
- When cleaning the device, do not wash it with pressurized water.
- 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. • Gas tank, seat

pilot, thermo elements, taps, burner, lighter and spark plug cables

Since they are not maintained, they are replaced when they break down.

- 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.

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## F TROUBLESHOOTING

<b>THE DEVICE DOES NOT WORK</b>	<ol style="list-style-type: none"><li>1. Check whether the gas connection of the device is made.</li><li>2. If there is no gas flow to the pilots, the device will not work.</li><li>3. If the gas inlet hoses leak gas due to tears, holes, etc., the device will not work.</li><li>4. When the lid is closed, the flame will go out because the oxygen inside the device will be exhausted.</li></ol>
<b>IT DOES NOT COOK WELL</b>	<ol style="list-style-type: none"><li>1. Leave the oven door open.</li><li>2. Check the oven temperature setting. 3.</li></ol> <p>If the product is used without a bottom stand, a space of 20-30 cm should be left between it and the counter where it will be mounted.</p>
<b>DEVICE STOPPED</b>	<ol style="list-style-type: none"><li>1. Since the gas taps of pita and pizza ovens have safety valves, if the flame goes out for any reason, the gas flow will be automatically cut off. In this case, the device will not work.</li><li>2. In case of gas leakage, If there is a solenoid gas cutter alarm in the environment, the gas flow is cut off and the device does not work. Ventilate the environment with air vents.</li></ol>
<p>• If pita, pizza or lahmacun cooking is not done at the appropriate quality, • If any of the security functions are not working, ÿ Do not use the device.</p>	

**\*If the above problems still persist, contact our authorized services.**



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## G INJECTOR CHANGE AND GAS ADJUSTMENT

### GAS OVENS BURNER - INJECTOR CHANGE TABLE

NG / LPG		G20	G25	G30	G31
				30/50 mbar	30/50 mbar
SC-11	ø mm 1,8-2,5		1,8-2,5	1,1-1,5	1,1-1,5
	x	4x	4x	4x	4x

#### Replacement of Oven Injectors;

1. Remove the "C" injector and replace it considering the values in the table. (Shape 1)
2. In case of unintentional flame extinguishment, when the "B" thermo element cannot see the burning flame Gas cock with safety valve "A" will cut off the gas flow. (Figure 1)

#### Making Half Flame Settings;

1. Remove the faucet knob. Turn the half flame screw "A" on the left side of the gas tap flat. Turn it with a slotted screwdriver. (Figure 2). Left direction for LPG to natural gas conversions, Turn it to the right for conversion from natural gas to LPG.

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## H GAS CONNECTION PICTURES

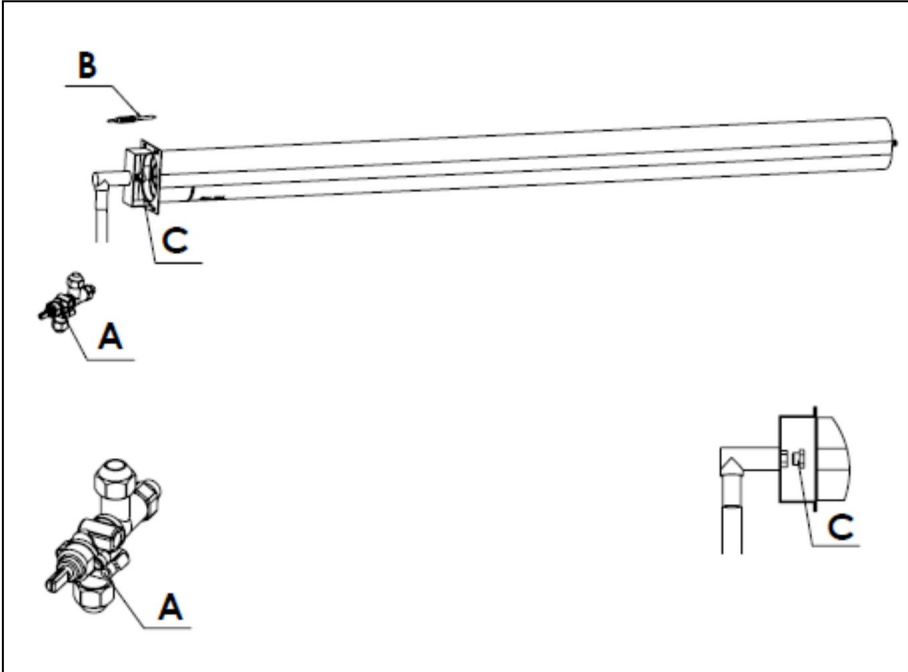


Figure 1

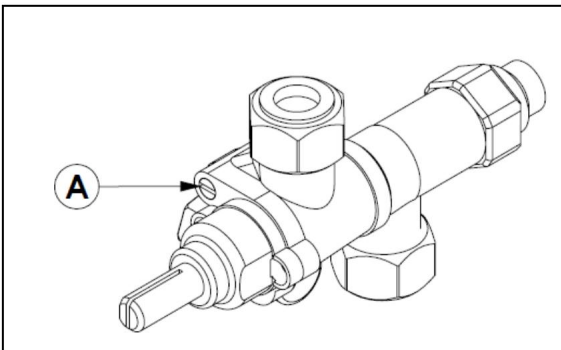
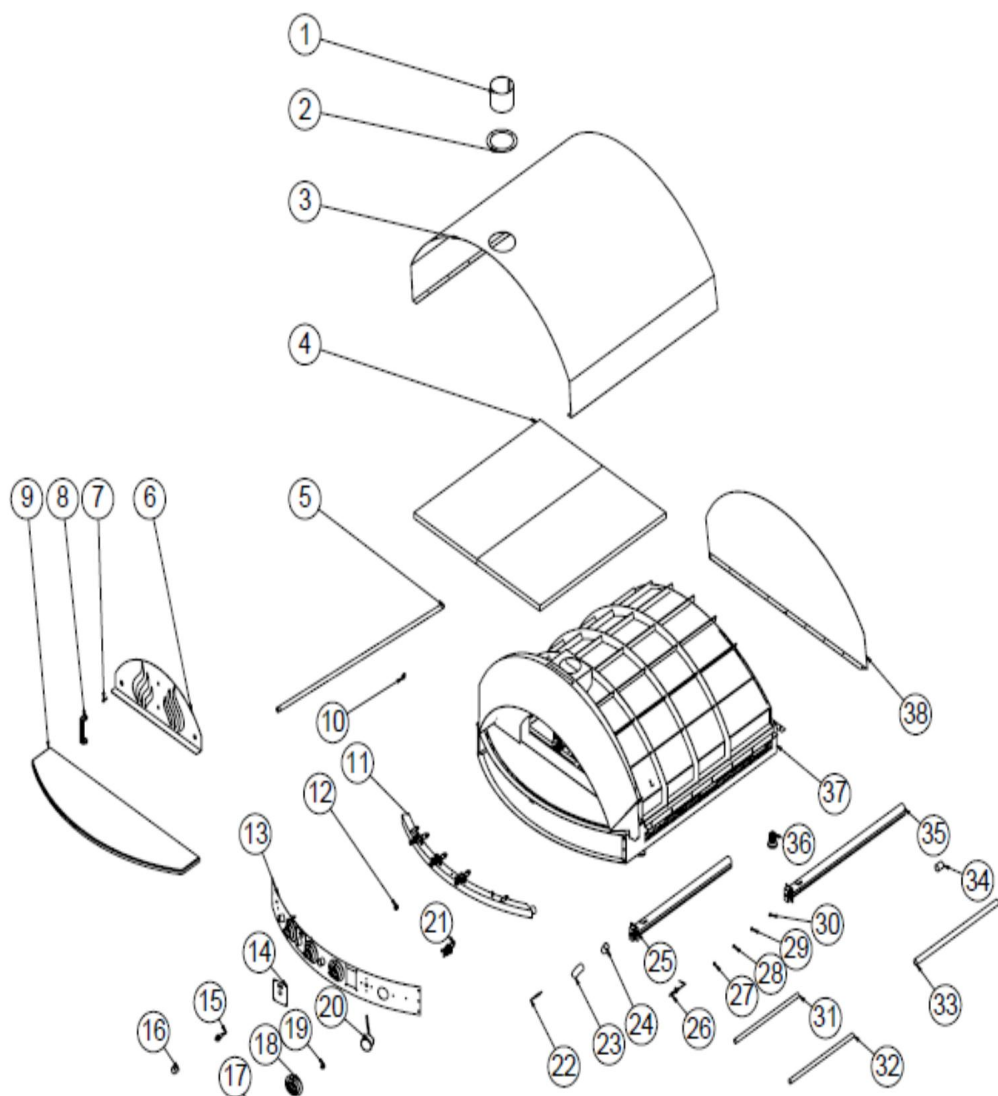


Figure 2

# Sinco Signature 68" Gas Pizza Oven SC-11

## SPARE PARTS LIST - DISASSEMBLED VIEW



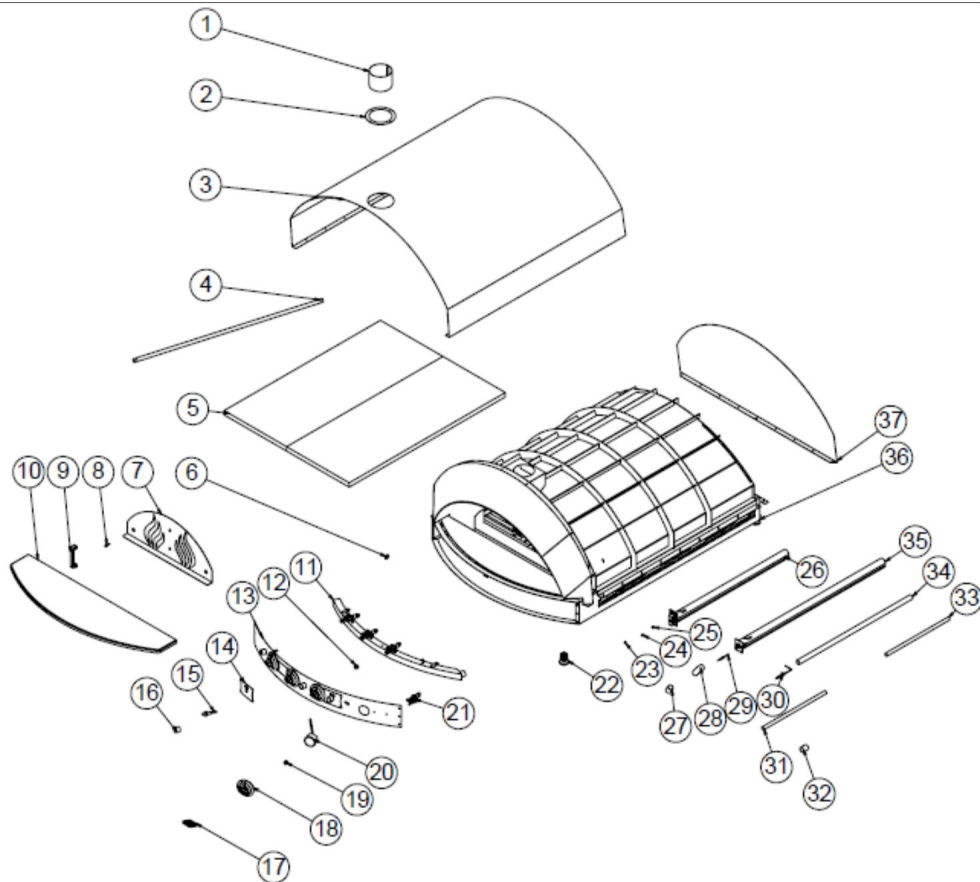
# Sinco Signature 68" Gas Pizza Oven SC-11

## SPARE PARTS LIST - DISASSEMBLED VIEW

PRODUCT CODE: PLF.PLS.D1		
NO	NAME OF THE PRODUCT	U. CODE
1	CHIMNEY OUTLET PLATE	YSC-KNX.PLF-LZ-0018
2	UPPER CHIMNEY OUTLET FLANGE	YSC-KNX.PLF-LZ-0029
3	OUTER BODY SHEET	YSC-KNX.PLF-LZ-0047
4	100 CM*50 CM*3 CM PIZZA PIZZA	M.TAS-FRN-PZ-006
5	GAS PIPE 650 MM	YBR-KNX.PLF-KS-0006
6	OVEN DOOR	YSC-KNX.PLS-LZ-0199
7	SHELF HANGER PIN	YTL-KNX.KFR-FS-0003
8	NO:2 BAKELITE HANDLE	M.AKS-KLP-BKL-003
9	GRANİT 1190*320	JP.M.TAS-GRN-012
10	ACCOUNT	M.CNT-PLS-KLN-14*24*2
11	GAS TANK	M.GAZ-DPO-PG-086
12	RAKOR 3/8-3/8 13	M.GAZ-TES-SRI-006
14	PANEL SACI	YSC-KNX.PLF-LZ-0015
14	ÇAKMAKLIK SACI	YSC-KNX.PLF-LZ-0119
15	BATTERY OPERATED	M.GAZ-CKM-PIL-001
16	LIGHTER LIGHTER HOLDER PROTECTION	M.GAZ--PIEZ-KRM
17	LABELS	M.AKS-OZL-MTL-006
18	BUTTONS	M.AKS-DGM-EMP-024
19	BUTTON SOCKET 8 MM 20 Ø	M.AKS-DGM-SKT-001
20	0-500 °C THERMOMETER	M.ELK-EDM-DGT-006
21	GAS VALVE	M.GAZ-VNA-ECA-006
22	M8*1200 MM NO:19 TERMOKUPL	M.GAZ-TRL-005
23	ELBOW 3/4 24	M.MEK-TES-GLV-007
25	COIL 3/4 25	M.MEK-TES-SYH-001
26	ATMOSPHERIC BURNER 750 MM 26	M.GAZ-BRL-INX-008
27	IGNITION PLUG 27	M.GAZ-CKM-BUJI-001
28	INJECTOR M8*0,75 Ø 1,50 MM.	JP.M.GAZ-ENJ-LPG-012
28	INJECTOR M8*0.75 Ø 1.80 MM.	M.GAZ-ENJ-NG-006
29	INJECTOR M8*0.75 Ø 2.50 MM.	M.GAZ-ENJ-NG-008
30	INJECTOR M8*0,75 Ø1,10 MM 31 AIR	M.GAZ-ENJ-NG-013
32	ADJUSTMENT PIPE 32 3/4- 3/4	M.GAZ-BRL-DKM-002
33	60 CM GAS FLEX 33 3/8 50 CM GAS	M.GAZ-TES-SPR-004
35	FLEX 34 22 CM GAS FLEX 35	M.GAZ-TES-SPR-012
35	ATMOSPHERIC BURNER	M.GAZ-TES-SPR-043
36	900 MM	M.GAZ-BRL-INX-010
36	FEET	M.AKS-AYK-NKL-004
37	SIX	
38	OUTER BODY BACK SHEET	YSC-KNX.PLF-LZ-0010

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## SPARE PARTS LIST - DISASSEMBLED VIEW



SC-11

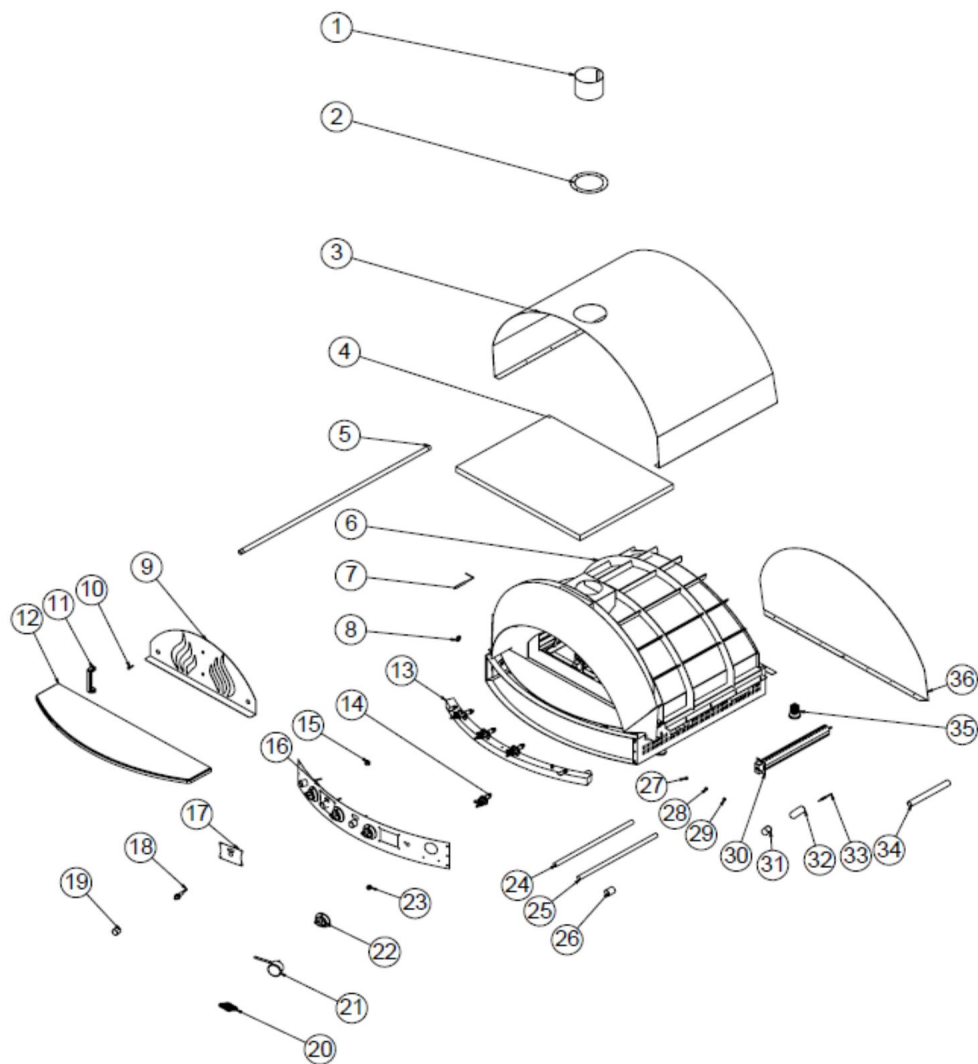
# Sinco Signature 68" Gas Pizza Oven SC-11

## SPARE PARTS LIST - DISASSEMBLED VIEW

PRODUCT CODE:SC-11		
NO	NAME OF THE PRODUCT	U. CODE
1	CHIMNEY OUTLET PLATE	YSC-KNX.PLF-LZ-0018
2	UPPER CHIMNEY OUTLET FLANGE	YSC-KNX.PLF-LZ-0029
3	OUTER BODY SHEET	YSC-KNX.PLF-LZ-0009
4	GAS PIPE 905 MM	YBR-KNX.PLF-KS-0005
5	125 CM*50CM*3 CM PIZZA PIZZA	M.TAS-FRN-PZ-008
6	ACCOUNT	M.CNT-PLS-KLN-14*24*2
7	OVEN DOOR	YSC-KNX.PLS-LZ-0199
8	SHELF HANGER PIN	YTL-KNX.KFR-FS-0003
9	NO:2 BAKELITE HANDLE	M.AKS-KLP-BKL-003
10	GRANIT 1190*320	JP.M.TAS-GRN-012
11	GAS TANK	M.GAZ-DPO-PG-086
12	RAKOR 3/8-3/8 13	M.GAZ-TES-SRI-006
	YOU PANEL SACL	YSC-KNX.PLF-LZ-0015
14	LIGHTER SHEET	YSC-KNX.PLF-LZ-0119
15	BATTERY OPERATED	M.GAZ-CKM-PIL-001
	LIGHTER 16 LIGHTER HOLDER PROTECTION	M.GAZ-PIEZ-KRM
17	LABELS	M.AKS-OZL-MTL-006
18	BUTTONS	M.AKS-DGM-EMP-024
19	BUTTON SOCKET 8 MM 20 Ø	M.AKS-DGM-SKT-001
	60 0-500 °C THERMOMETER	M.ELK-EDM-DGT-006
21	GAS VALVE	M.GAZ-VNA-ECA-006
22	FOOT 23	M.AKS-AYK-NKL-004
	INJECTOR M8*0,75 Ø 1,50 MM.	JP.M.GAZ-ENJ-LPG-012
24	INJECTOR M8*0.75 Ø 1.80 MM.	M.GAZ-ENJ-NG-006
25	INJECTOR M8*0.75 Ø 2.50 MM.	M.GAZ-ENJ-NG-008
26	ATMOSPHERIC BURNER 900 MM 27	M.GAZ-BRL-INX-010
	COIL 3/4 28 ELBOW	M.MEK-TES-SYH-001
3/4 29	M8*1200 MM	M.MEK-TES-GLV-007
NO:19	THERMOCOUPLE	M.GAZ-TRL-005
30	IGNITION PLUG	M.GAZ-CKM-BUJI-001
31	3/4- 3/4 60 CM GAZ FLEKSy	M.GAZ-TES-SPR-004
32	3/8 50 CM GAZ FLEKSy	M.GAZ-TES-SPR-012
33	22 CM GAZ FLEKSy	M.GAZ-TES-SPR-043
34	AIR ADJUSTMENT PIPE	M.GAZ-BRL-DKM-002
35	ATMOSPHERIC BURNER 1150 MM	M.GAZ-BRL-INX-007
36	SX	
37	OUTER BODY BACK SHEET	YSC-KNX.PLF-LZ-0010

# Sinco Signature 68" Gas Pizza Oven SC-11

## SPARE PARTS LIST - DISASSEMBLED VIEW



# Sinco Signature 68" Gas Pizza Oven SC-11

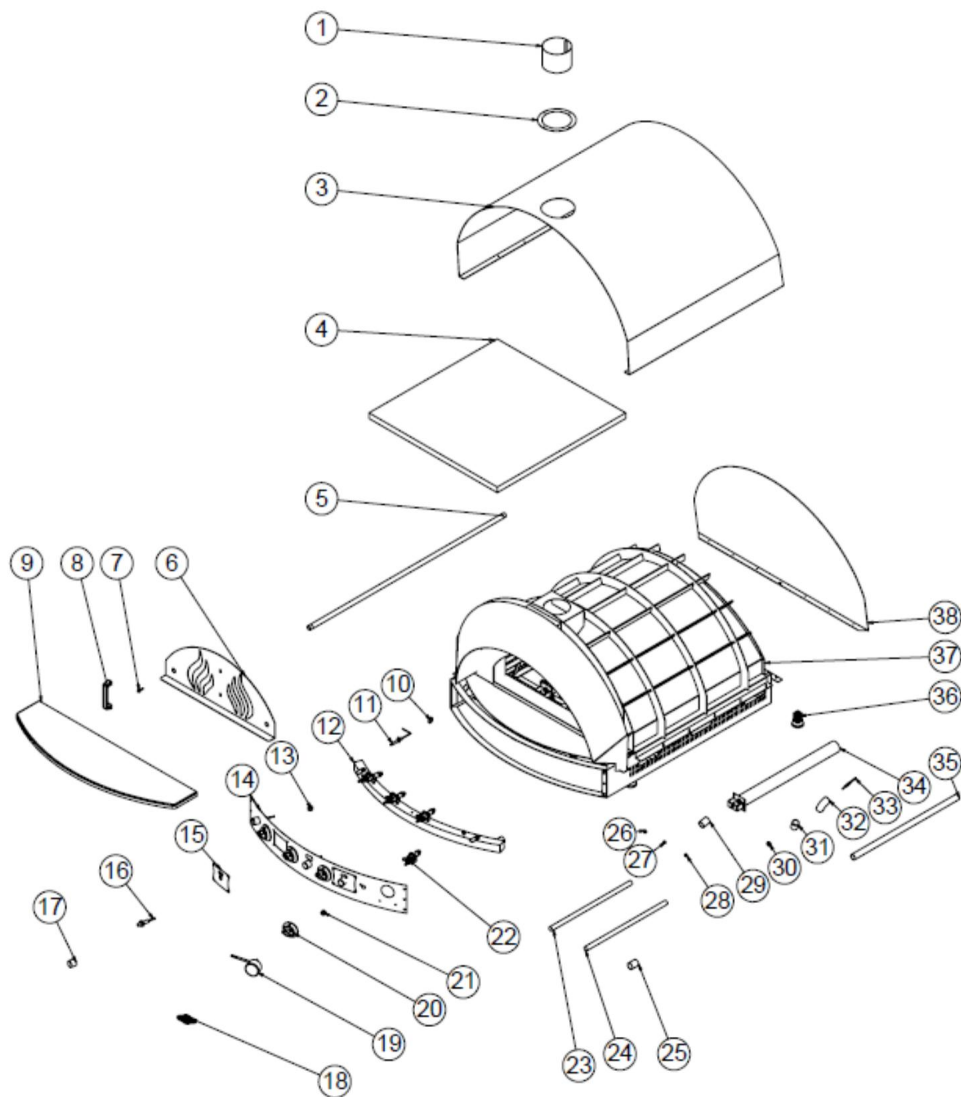
## SPARE PARTS LIST - DISASSEMBLED VIEW

PRODUCT CODE:PLF.PLS.D3		
NO	NAME OF THE PRODUCT	U. CODE
1	CHIMNEY OUTLET PLATE	YSC-KNX.PLF-LZ-0018
2	UPPER CHIMNEY OUTLET FLANGE	YSC-KNX.PLF-LZ-0029
3	OUTER BODY SHEET	YSC-KNX.PLF-LZ-0109
4	80CM*60CM*3CM PIZZA PIZZA	M.TAS-FRN-PZ-011
5	GAS PIPE 240 MM	YBR-PLF.PLS-KS-0003
6	SIX	
7	IGNITION PLUG	M.GAZ-CKM-BUJI-001
8	ACCOUNT	M.CNT-PLS-KLN-14*24*2
9	OVEN DOOR	YSC-KNX.PLS-LZ-0199
10	SHELF HANGER PIN	YTL-KNX.KFR-FS-0003
11	NO:2 BAKELITE HANDLE	M.AKS-KLP-BKL-003
12	GRANÿT 990*280	M.TAS-GRN-013
13	gas tank 14 gas	M.GAZ-DPO-PG-086
valve	15 rakor	M.GAZ-VNA-ÖZR-001
3/8-3/8	16 front panel	M.GAZ-TES-SRI-006
sheet	17 lighter sheet 18	YSC-KNX.PLF-LZ-0087
battery	lighter 19 lighter	YSC-KNX.PLF-LZ-0119
protection	20 labels 20	M.GAZ-CKM-PIL-001
labels	21 Ø 60 0-500 ° C thermometer	M.GAZ-PIEZ-KRM
22	button 23	M.AKS-OZL-MTL-006
button	socket 8 mm 24 3/4 - 3/4 60 CM GAS	M.ELK-EDM-DGT-006
FLEX	25 3/8 50	M.AKS-DGM-EMP-024
CM	GAS FLEX 26 22 CM GAS	M.AKS-DGM-SKT-001
FLEX	27 INJECTOR M8*0,75 Ø 1,50 MM.	M.GAZ-TES-SPR-004
		M.GAZ-TES-SPR-012
		M.GAZ-TES-SPR-043
		JP.M.GAZ-ENJ-LPG-012
28	INJECTOR M8*0.75 Ø 1.00 MM.	M.GAZ-ENJ-LPG-016
29	INJECTOR M8*0.75 Ø2.00 MM.	M.GAZ-ENJ-NG-010
30	ATMOSPHERIC BURNER 1" FINGER SLEEVE 31 SLEEVE	M.GAZ-BRL-INX-014
3/4	32 ELBOW 3/4 33	M.MEK-TES-SYH-001
M8*	1200 MM NO:19	M.MEK-TES-GLV-007
	THERMOCOUPLE	M.GAZ-TRL-005
34	AIR ADJUSTMENT PIPE	M.GAZ-BRL-DKM-002
35	FEET	M.AKS-AYK-NKL-004
36	OUTER BODY BACK SHEET	YSC-KNX.PLF-LZ-0097



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## SPARE PARTS LIST - DISASSEMBLED VIEW



# Sinco Signature 68" Gas Pizza Oven SC-11

## SPARE PARTS LIST - DISASSEMBLED VIEW

PRODUCT CODE:PLF.PLS.D4		
NO	NAME OF THE PRODUCT	U. CODE
1	CHIMNEY OUTLET PLATE	YSC-KNX.PLF-LZ-0018
2	UPPER CHIMNEY OUTLET FLANGE	YSC-KNX.PLF-LZ-0029
3	OUTER BODY SHEET	YSC-KNX.PLF-LZ-0096
4	80CM*80CM*3CM PIZZA PIZZA	M.TAS-FRN-PZ-010
5	GAS PIPE 450 MM	YBR-PLF.PLS-KS-0002
6	OVEN DOOR	YSC-KNX.PLS-LZ-0199
7	SHELF HANGER PIN	YTL-KNX.KFR-FS-0003
8	NO:2 BAKELITE HANDLE	M.AKS-KLP-BKL-003
9	GRANİT 990*280	M.TAS-GRN-013
10	ACCOUNT	M.CNT-PLS-KLN-14*24*2
11	IGNITION PLUG 12 GAS	M.GAZ-CKM-BUJI-001
TANK	13 FITTING	M.GAZ-DPO-PG-086
3/8-3/8	14 FRONT PANEL	M.GAZ-TES-SRI-006
SHEET	15 LIGHTER	YSC-KNX.PLF-LZ-0087
SHEET	16 BATTERY	YSC-KNX.PLF-LZ-0119
OPERATED	LIGHTER	M.GAZ-CKM-PIL-001
17	LIGHTER HOLDER PROTECTION	M.GAZ-PIEZ-KRM
18	LABEL 19	M.AKS-OZL-MTL-006
Ø 60	0-500 °C THERMOMETER 20	M.ELK-EDM-DGT-006
BUTTON	21	M.AKS-DGM-EMP-024
BUTTON	SOCKET 8 MM 22 GAS	M.AKS-DGM-SKT-001
VALVE	23 3/4- 3/4	M.GAZ-VNA-ECA-006
60 CM	GAS FLEX 24 3/8 50 CM GAS	M.GAZ-TES-SPR-004
FLEX	25 22 CM GAS FLEX 26	M.GAZ-TES-SPR-012
INJECTOR	M8*0,75 Ø 1,50	M.GAZ-TES-SPR-043
MM.		JP.M.GAZ-ENJ-LPG-012
27	INJECTOR M8*0.75 Ø 1.00 MM.	M.GAZ-ENJ-LPG-016
28	INJECTOR M8*0.75 Ø2.00 MM.	M.GAZ-ENJ-NG-010
29	COIL 3/4 30	M.MEK-TES-SYH-001
CONNECTION	NUT 31 COIL 1"	YTL-KNX.PLF-KS-0001
		M.MEK-TES-SYH-002
32	ELBOW 3/4 33	M.MEK-TES-GLV-007
M8*1200	MM NO:19 THERMOCOUPLE 34 60 CM	M.GAZ-TRL-005
ATMOSPHERIC	BURNER 35 AIR	M.GAZ-BRL-INX-003
ADJUSTMENT	PIPE	M.GAZ-BRL-DKM-002
36	FEET	M.AKS-AYK-NKL-004
37	SIX	
38	OUTER BODY BACK SHEET	YSC-KNX.PLF-LZ-0097