

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)
GPOE430DN	1100x950x520	125	1120x960x660
GPOE430DN	1400x950x520	161	1450x1000x660
GPOE930DN	1400x1250x520	200	1470x1280x660

A2 TECHNICAL INFORMATION

PRODUCT CODE	4G	6G	9G
INNER DIMENSIONS (mm)	615x615x150	915x615x150	915x915x150
CAPACITY	Ø300 mm x 4 pizza	Ø300 mm x 6 pizza	Ø300 mm x 9 pizza
GAS POWER NG (KW)	16,1	16,1	22
GAS POWER LPG (KW)	15,5	15,5	24,2
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.

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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

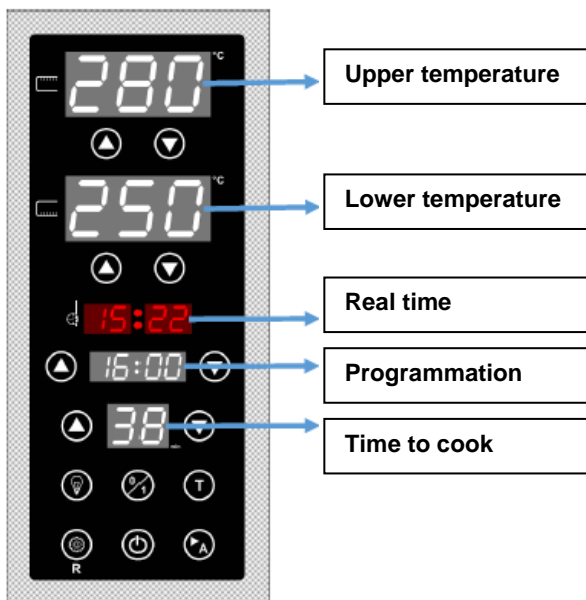
***Control Panel;**

Attention should be paid to the following warnings about the touch button.:










When the device is energized, don't touch any button until the On / Off button lights up.
The way of touch is given by the following information



Touch warnings



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ADJUSTING THE UPPER WORKING TEMPERATURE	<p>When the device is on, the desired temperature value is set with the help of the buttons under the maximum temperature screen.   While adjusting the set value, the temperature display will flash. When the adjustment process is completed, it will be automatically saved to the current program.</p>
ADJUSTING THE LOWER WORKING TEMPERATURE	<p>When the device is on, the desired temperature value is set with the help of the buttons under the minimum temperature screen   While adjusting the set value, the temperature display will flash. When the adjustment process is completed, it will be automatically saved to the current program.</p>
ADJUSTING THE COOKING TIME	<p>When the device is on, the desired time value can be adjusted with the help of the buttons next to the time screen   When the adjustment process is completed, it will be automatically saved to the current program.</p>
LIGHTING (ON AND OFF)	<p> Lighting on and lighting off when the button is touched. When the light is on, the led on the button is on.</p>
ON AND OFF TURBO POSITION	<p>The button is touched to turn on or off  the Turbo mode. When the turbo mode is active, the led on the button will flash. When the turbo mode is activated, the heater will activate the heater outputs even if it has reached the set value for the time set in the parameter, and at the end of the time it will return to its normal operating mode.</p>
BURNER RESET (FOR GAS MODELS)	<p> When the burner fails, touch the button to reset the burner.</p>

Note: In gas models, the upper temperature display shows the temperature reading inside the oven, while the lower temperature display shows the set temperature value. Upper temperature buttons are not active in gas models.

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While the device is on, the button is pressed for 3 seconds and the real time adjustment menu is entered button is pressed for 3 seconds in order to save and return to the main screen.

Time set: The current time value is set with the help of the buttons under the real time screen.

Adjusting the Day of the Week: The day of the week is set by the buttons next to the day of the week screen.

Real Time

Day Of The Week

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When the automatic high temperature is on , set the value .



When the automatic minimum temperature is on, set the value.



AUTOMATIC TIMER



AUTOMATIC SETTING DAY

AUTOMATIC SETTING VALUE

In order to adjust the automatic turn-on time, the  button is pressed for 3 seconds while the device is on. After making the necessary changes, press the  button for 3 seconds to save the new values and return to the main screen.

upper Temperature Adjustment: When automatically turned on   buttons under the upper temperature screen are used to adjust the upper temperature value.

Set up Auto Power Time: To set the automatic opening time value, the   buttons next to the automatic opening time screen are used.

Set up Auto Power Day: To change the automatic opening day, the   buttons next to the automatic opening day screen are used.

NOTE-1: For a day that does not want to open automatically, the automatic opening time should be set as "----".

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NOTE2: When the device is turned off; If the device will be turned on automatically on the same day, the automatic power on time appears on the screen. If there is an automatic opening in the day, "----" appears on the screen.

NOTE3: When the device is turned on automatically, it turns on as Pr.00. Temperature values will be the automatic opening temperature values set above.

DEVICE PARAMETER LIST



Input: When the device is turned off, the button is pressed for 5 seconds.

Usage: Switching between parameters is provided with the upper temperature adjustment buttons.



The value of the parameter is adjusted with the lower temperature adjustment buttons.

Press and hold the button to exit the service menu.

Parameter	explication	Value rank	Unit of	Factory Value
P00	Software update from USB	0-100	-	0
P01	Restore Factory Settings	0-1	-	0
P02	Lamp Auto Activity	0-1	-	0
P03	Lamp Auto-Off Time	1-250	Second	30
P04	Hysteresis Value	1-50	Degree	5
P05	Maximum Temperature	100-450	Degree	400
P06	Maximum Lower Temperature	100-450	Degree	400
P07	Maximum Time	1-99	Minute	60
P08	Timeout Warning Duration	1-250	Second	10
P09	Hiding Over Temperature	0-1	-	0
P10	Buzzer Activity	0-1	-	1
P11	Turbo Position Working Time	1-250	Second	50
P12	Oven Operating Mode	0-1	-	0
P13	Gas Alarm Waiting Time	1-250	Second	20
P14	Auto Turn-On Time	1-250	Minute	120
P15	Thermocouple type selection (J-K)	0-1	-	0

- P00: It is used to update the software of the device from USB. The USB memory with a file with the extension "GGM_PIZZA.hex" is inserted into the device. P00 parameter value is




set to 10. Then hold down the button and "USB CON" appears on the screen. After the software update is finished, the device will be switched off.

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Note: The file with the extension "GGM_PIZZA.hex" must be in the USB memory main folder. It should not be in a different folder.

- P01: Returns operating settings and parameter values to factory default values. When

the parameter value is "1", pressing the  button returns the device to factory values. When it is "0" it is ineffective.

- P02: Determines whether the lamp will turn off automatically after a certain period of time when the button is touched. When it is "1" it turns off automatically, when it is "0" it does not turn off automatically.
 - P03: When the lamp auto-off parameter (P01) is "1", it determines after how many seconds the lamp will turn off.
 - P04: It determines the hysteresis value.
 - P05: It determines the maximum value of the upper temperature that the user can set as the set value.
 - P06: It determines the maximum value of the lower temperature that the user can set as the set value.
 - P07: It determines the maximum minute value that the user can set as the set time.
 - P08: It determines how many seconds the device will give a warning after the cooking time has expired.
 - P09: It determines whether to display or hide when the measured temperature value is higher than the set value. When the parameter value is "1", the temperature exceeding is hidden. When it is "0", the measured temperature value is displayed directly.
- P10: It determines whether the buzzer will be active or not in the control panel. When it is "1", the buzzer may sound, when it is "0", the control panel works in silent mode.
- P11: Cihaz turbo konuma alındığı zaman kaç saniye boyunca turbo konumda kalacağını belirler.
- P12: The working position of the device is determined. If the parameter value is "0", it works as electrical model, if "1" it works as gas model.
- P13: It determines after how many seconds after the reset operation, if the alarm comes back to the device, gas alarm will be accepted.
- P14: It determines after how many minutes the device will turn off again when no button is touched when the device is turned on with automatic operation mode.
- P15: Determining the thermocouple type that the device will measure temperature (0 = J, 1 = K).

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.

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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 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.
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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.
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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.
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THE FAILLURE OF THE CODE DEVICE	<p>1: Thermocouple is not attached. Solution: The oven power must be cut off completely. Thermocouple connection should be checked.</p> <p>E-2: The temperature inside the oven is higher than 500oC. Solution: The oven power must be cut off completely. Thermocouple connection, resistance relay and resistance contactor should be checked.</p> <p>E-3: Thermocouple reading error. Solution: Power should be turned off and on. If not, the control unit must be replaced.</p> <p>E-4: The temperature of the device relay card is higher than 70oC. Solution: Oven panel ventilation should be checked.</p> <p>E-5: The temperature of the device graphics card is higher than 70oC. Solution: Oven panel ventilation should be checked.</p> <p>E-6: Control unit failure. Solution: Power should be turned off and on. If not, the control unit must be replaced.</p> <p>9AS: Burner failure. Solution: The burner should be checked.</p>
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LAMP IS NOT ON.

1. The lamp may be broken.Change it.

- If cooking at pizza ovens (gas) 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.**

G INJECTOR CHANGE AND GAS SETTING

PIZZA OVENS (GAS) BURNER-INJECTOR CHANGE CHART

NG / LPG			4G		6G		9G	
			Ø mm	X	Ø mm	X	Ø mm	X
2	G20		3	1x	3,5	1x	3,5	1x
	G25		3	1x	3,5	1x	3,5	1x
3	G30	30 mbar	2	1x	2	1x	2,5	1x
		50 mbar	2	1x	2	1x	2,5	1x
	G31	37 mbar	2	1x	2	1x	2,5	1x
		50 mbar	2	1x	2	1x	2,5	1x

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 datas 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)

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H GAS CONNECTION IMAGES

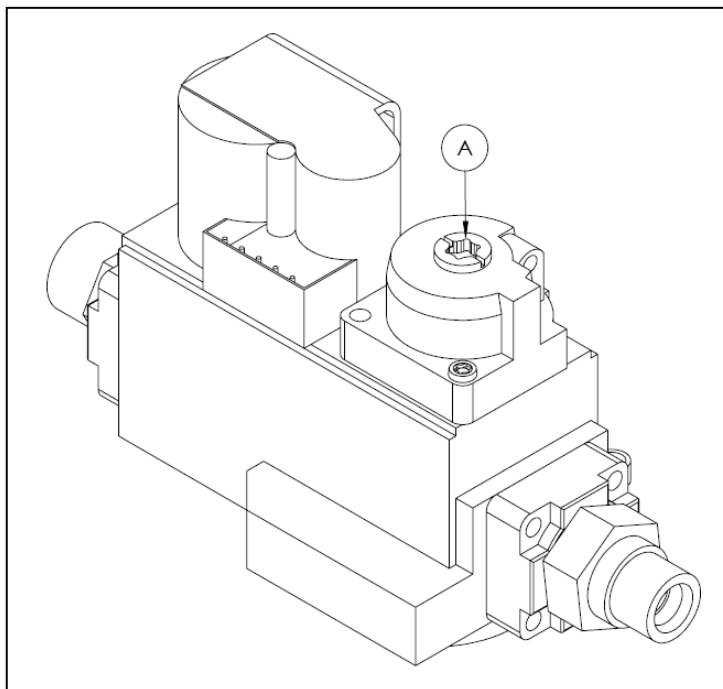
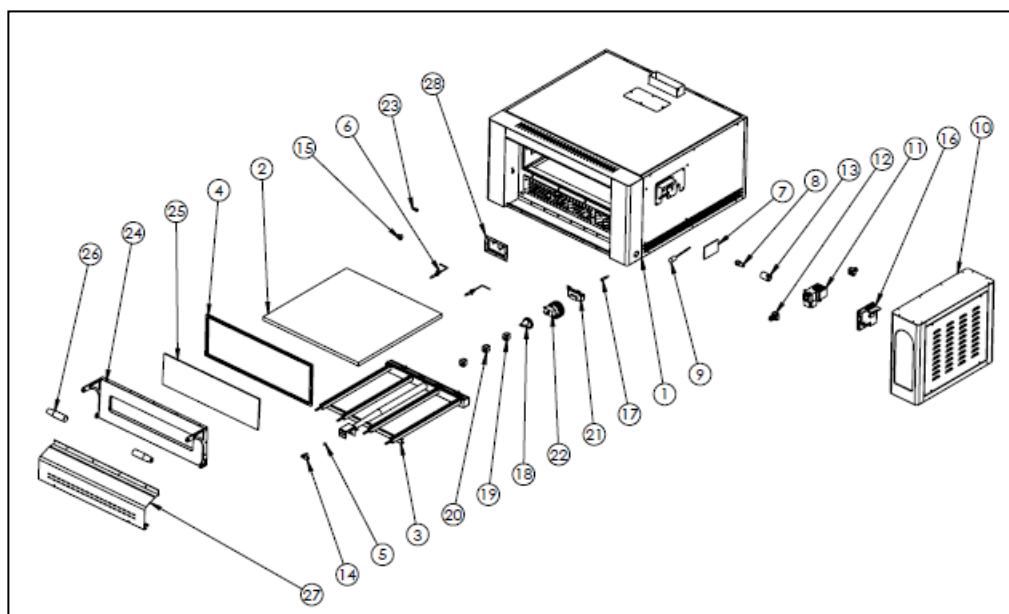


Image 1

I SPARE PART LIST-EXPLODING DRAWING



4G

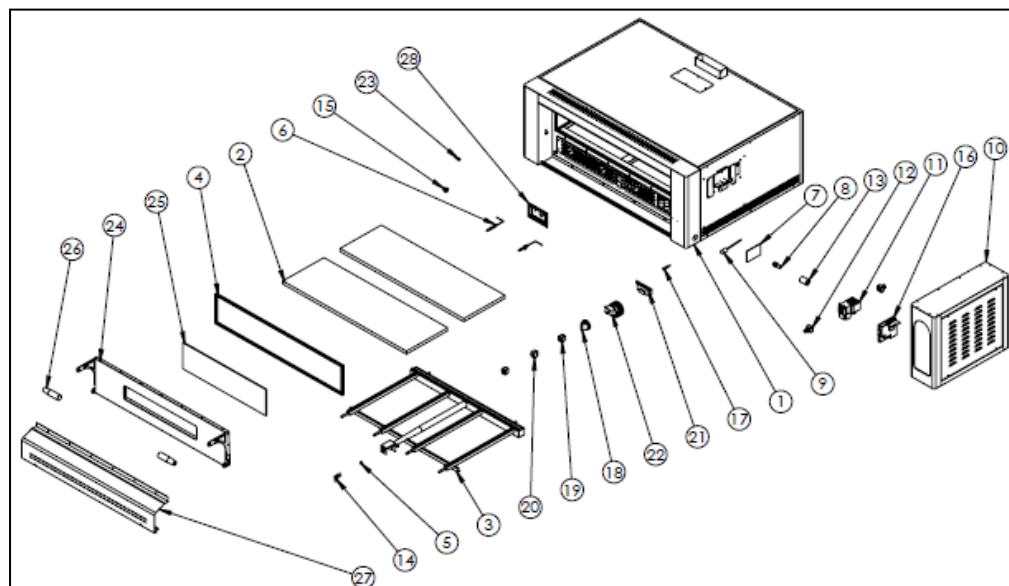
PIZZA OVEN (GAS)

I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: 4G		
NO	PRODUCT NAME	P.CODE
1	BASE FRAME	Y.4G.001
2	PIZZA STONE	Y.4G.002
3	BURNER	Y.4G.003
4	WICK	Y.4G.004
5	INJECTOR	Y.4G.005
6	SPARKING PLUG+CABLE	Y.4G.006
7	LAMP GLASS	Y.4G.007
8	LAMP	Y.4G.008
9	THERMO PART	Y.4G.009
10	ELECTRIC PANEL SHEETMETAL	Y.4G.010
11	GAS BLOCK	Y.4G.011
12	BLOCK CONNECTION PART	Y.4G.012
13	SOCKET	Y.4G.013
14	BURNER BRACKET	Y.4G.014
15	LID YELLOW RING	Y.4G.015
16	FIRING CARD	Y.4G.016
17	WARNING LAMP	Y.4G.017
18	THERMOSTAT BUTTON	Y.4G.018
19	SWITCH (ON-OFF)	Y.4G.019
20	SWITCH (RESET)	Y.4G.020
21	DIGITAL INDICATOR	Y.4G.021
22	THERMOSTAT 50-450	Y.4G.022
23	LID CONNECTION SCREW M8	Y.4G.023
24	LID	Y.4G.024
25	GLASS	Y.4G.025
26	HANDLE	Y.4G.026
27	FRONT AIR CONDITIONING SHEETMETAL	Y.4G.027
28	SPARKING PLUG SHEETMETAL	Y.4G.028

PIZZA OVEN (GAS)

I SPARE PART LIST-EXPLODING DRAWING



6G

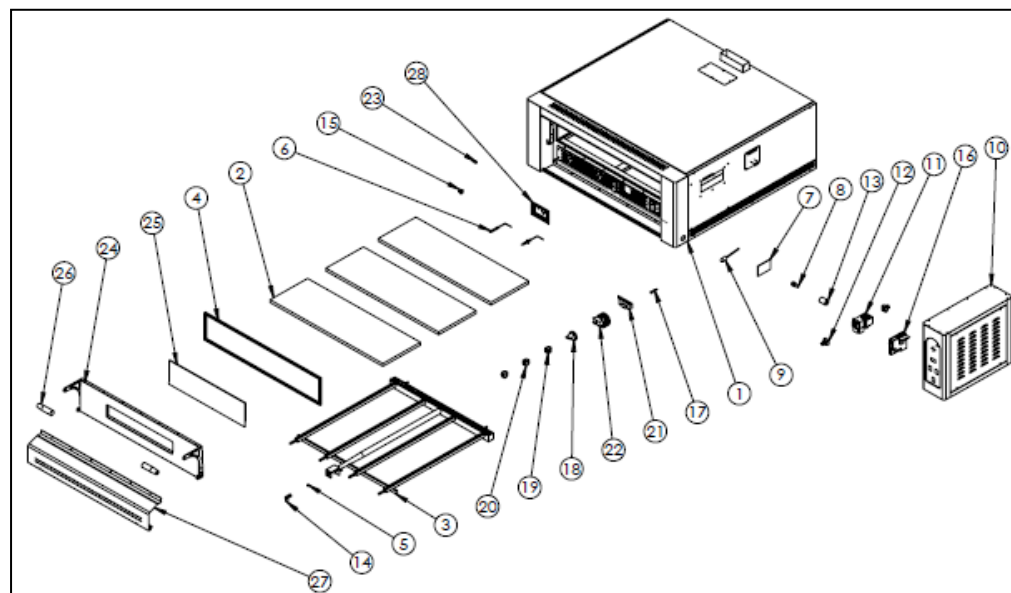
PIZZA OVEN (GAS)

I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: 6G		
NO	PRODUCT NAME	P.CODE
1	BASE FRAME	Y.6G.001
2	PIZZA STONE	Y.6G.002
3	BURNER	Y.6G.003
4	WICK	Y.6G.004
5	INJECTOR	Y.6G.005
6	SPARKING PLUG+CABLE	Y.6G.006
7	LAMP GLASS	Y.6G.007
8	LAMP	Y.6G.008
9	THERMO PART	Y.6G.009
10	ELECTRIC PANEL SHEETMETAL	Y.6G.010
11	GAS BLOCK	Y.6G.011
12	BLOCK CONNECTION PART	Y.6G.012
13	SOCKET	Y.6G.013
14	BURNER BRACKET	Y.6G.014
15	LID YELLOW RING	Y.6G.015
16	FIRING CARD	Y.6G.016
17	WARNING LAMP	Y.6G.017
18	THERMOSTAT BUTTON	Y.6G.018
19	SWITCH (ON-OFF)	Y.6G.019
20	SWITCH (RESET)	Y.6G.020
21	DIGITAL INDICATOR	Y.6G.021
22	THERMOSTAT 50-450	Y.6G.022
23	LID CONNECTION SCREW M8	Y.6G.023
24	LID	Y.6G.024
25	GLASS	Y.6G.025
26	HANDLE	Y.6G.026
27	FRONT AIR CONDITIONING SHEETMETAL	Y.6G.027
28	SPARKING PLUG SHEETMETAL	Y.6G.028

PIZZA OVEN (GAS)

I SPARE PART LIST-EXPLODING DRAWING



9G

PIZZA OVEN (GAS)

I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: 9G		
NO	PRODUCT NAME	P.CODE
1	BASE FRAME	Y.9G.001
2	PIZZA STONE	Y.9G.002
3	BURNER	Y.9G.003
4	WICK	Y.9G.004
5	INJECTOR	Y.9G.005
6	SPARKING PLUG+CABLE	Y.9G.006
7	LAMP GLASS	Y.9G.007
8	LAMP	Y.9G.008
9	THERMO PART	Y.9G.009
10	ELECTRIC PANEL SHEETMETAL	Y.9G.010
11	GAS BLOCK	Y.9G.011
12	BLOCK CONNECTION PART	Y.9G.012
13	SOCKET	Y.9G.013
14	BURNER BRACKET	Y.9G.014
15	LID YELLOW RING	Y.9G.015
16	FIRING CARD	Y.9G.016
17	WARNING LAMP	Y.9G.017
18	THERMOSTAT BUTTON	Y.9G.018
19	SWITCH (ON-OFF)	Y.9G.019
20	SWITCH (RESET)	Y.9G.020
21	DIGITAL INDICATOR	Y.9G.021
22	THERMOSTAT 50-450	Y.9G.022
23	LID CONNECTION SCREW M8	Y.9G.023
24	LID	Y.9G.024
25	GLASS	Y.9G.025
26	HANDLE	Y.9G.026
27	FRONT AIR CONDITIONING SHEETMETAL	Y.9G.027
28	SPARKING PLUG SHEETMETAL	Y.9G.028

PIZZA OVEN (GAS)

J ELECTRIC CIRCUIT SCHEMA

