

**LUNA CONVECTION OVEN  
INSTALLATION AND USER MANUAL**

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**PROFESSIONAL  
MACHINE**

**LUNA**

# **LUNA CONVECTION OVEN INSTALLATION AND USER MANUAL**

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## REAMBLE












### Manual

- The mounting instructions are part of the device and contains information for safe mounting of the device.
- Read all the mounting instruction before installation.
- The mounting instruction must always be available for the access of the installer at the mounting site.
- The mounting instruction must be kept to insure the lifetime of the machine.
- GGM is not responsible for any problems arising from the use of the oven for any other purpose rather that its own.
- The mounting instructions must be handed over to the next operators of the device.

### Figures

- All figures in this manual are exemplary.
- May vary depending on the current device

## Warning Signs

	This direction	Move with the direction indicated by the arrows facing upwards.
	Fragile	Handle the package carefully.
	Keep Dry	Packaged in such a way that it does not come into contact with open air.
	CE mark	The machine meets the basic safety requirements.
	Balance	Indicates the point where the machine should be lifted.
	Suspension Point	Indicates where the ropes or chains must be attached.
	Caution!	A hazardous situation may result in serious injury or death.
	Fire	Fire danger!
	High voltage	Caution, danger of death!
	High voltage	When the oven is running, the door, glass and its surroundings reach high temperatures.
	Working Spare Parts	Do not perform maintenance and repair operations on moving parts.



## Guarantee terms

The oven detects its internal temperature with a "J" type thermocouple. Our design guarantees a maximum error of  $\pm 2^{\circ}\text{C}$  at the highest temperatures. In case of broken thermocouple connections, the device protects itself.

Except from the cases mentioned below, from the date of installation, or according to the sales contract and applicable legal conditions the manufacturer warrants its product for 2 (two) years.

Not covered by the warranty;

- Glass damage, bulbs and gaskets,
- Misuse of the device,
- In case of modifications or technical changes made to the device by people or personnel not authorized by the manufacturer,
- Not using the original parts of the manufacturer,
- Damages caused by mechanical impacts caused by the customer's shipment of the oven.
- Damages arising from inadequate of all the mains network systems feeding the oven.
- Malfunctions that may occur due to user negligence of the oven.
- No one, rather than the authorized personnel or authorized services of the GGM should interfere with the modification and repair of the device in any way.
- Due to malfunctions that may occur in electric motors.
- Due to malfunctions that may occur in all electrical materials.
- In cases where the settings on the oven are mixed and corrupted.
- In case of non-compliance with the rules specified in the instructions for use.
- GGM cannot be held responsible for malfunctions or problems caused by the use of the oven by unauthorized personnel who can't operate it.

## Product Information

The diagram shows a rectangular label with four corner mounting holes. It contains the following fields and markings:

- 1. A circle containing the number 1, located at the top center of the label.
- 2. A horizontal rectangular box containing the number 2, positioned below the text "TIP TYPE".
- 3. A horizontal rectangular box containing the number 3, positioned below the text "AĞIRLIK WEIGHT (KG)".
- 4. A horizontal rectangular box containing the number 4, positioned below the text "MAKİNA MODELİ MACHINE TYPE".
- 5. A horizontal rectangular box containing the number 5, positioned below the text "İMALAT TARİHİ CONSTR. YEAR".
- 6. A horizontal rectangular box containing the number 6, positioned below the text "SERİ NUMARASI SERIAL NUMBER".
- 7. The CE marking symbol followed by "....." and a circle containing the number 7, located at the bottom left.
- 8. A square box containing the number 8, positioned below the text "V".
- 9. A square box containing the number 9, positioned below the text "HZ".
- 10. A horizontal rectangular box containing the number 10, positioned below the text "kW".

1. Manufacturer Company Information
2. Machine type
3. Machine weight
4. Machine model
5. Date of manufacture
6. Serial number
7. CE marking
8. Working voltage
9. Working frequency
10. Working power

## Information about the Machine

Luna series ovens produced by GGM are electric convection rotary type ovens used for multi-purposes in restaurants, hotels and patisseries.

It is compactly designed for narrow usage areas. It is easy to operate and save recipe with touch control panel. It provides easy cleaning with its easily removable inner parts.

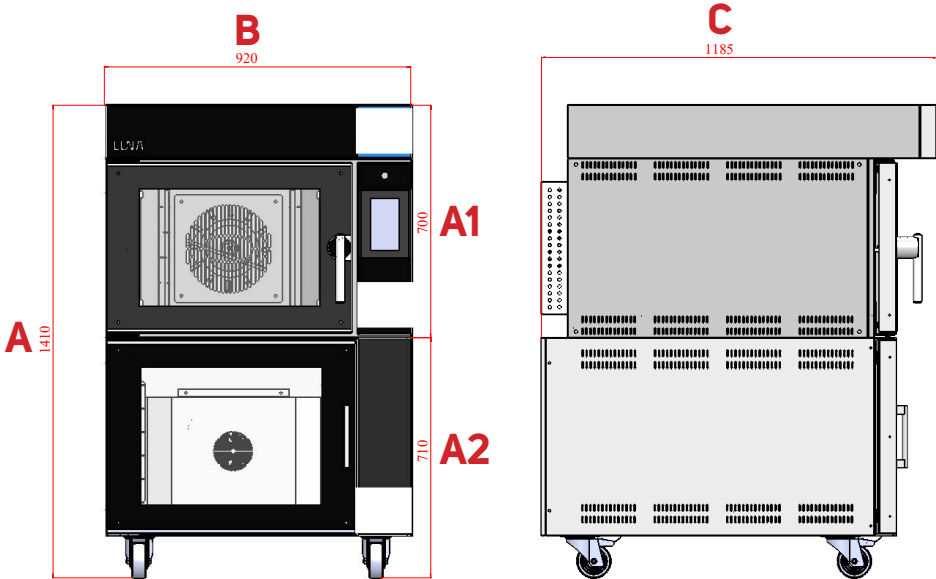
In addition, it is used in bakery product chains with central production for the purpose of cooking frozen products on-site with tempered glass cover that prevents heat loss.

Since it is designed in different sizes, it is able to meet the needs of small, medium and large enterprises. The specially designed air circulation system ensures a balanced distribution of hot air to all points of the cooking chamber, ensuring stable embossing, volume retrieval and cooking in the products.

## Manufacturing Design

1. In the entire area, when placing manufacturing equipment, gaps should be left in order to allow for inspection and cleaning.
  2. When placing the machines, all connection locations must be closed in order not to leave gaps.
  3. The floor where the machines are placed must be accessible in terms of cleaning operation or should be completely closed.
  4. In cases where the equipment passes through sections such as ceilings, floor, walls, sufficient gaps must be provided between the machine and the wall for cleaning, or the machine must be mounted on the wall so that there won't be any gap.
  5. Auxiliary equipment must be detachable and reassembled to facilitate cleaning.
  6. The manufacturing base should be covered with hard, smooth, easy-to-clean and non-absorbent material.
  7. For insulation, non-absorbent material should be used. These surfaces must be accessible.
  8. When storing products, stacking should be carried out on pallets with a distance of at least 100 mm with the floor.
  9. The containers used to collect waste products and wastewater must be made of easily cleaned material and must be of sufficient volume.
  10. Doors and windows opened outside the manufacturing must be insed in such a way as to prevent any external contamination
  11. Adequate ventilation should be provided in the washing rooms.
  12. Water and water vapor that comes into direct contact with products should be drinkable water.
  13. Pipes, valves and joints used for liquid materials: Either 'on-site cleaning' programs should be applied for these parts, or systems that can be easily disassembled and assembled.
  14. All fixed pipes must be isolated to prevent condensation.
  15. In the cleaning areas, the necessary drainage systems for waste water must be installed.
  16. The ground slope should be in such a way as to prevent the accumulation of water on the surface.
  17. Lamps must be protected to prevent them from dropping and breaking.
  18. Electrical cables must be fixed (contact with the ground must be prevented).
  19. The electrical components of the machines must be switched off to prevent dusting. Water should be prevented from entering the electrical panels.
  20. Machine parts such as fans and engines must be amounted in an accessible way.
  21. The engine and other auxiliary equipment must be placed in such a way that it does not come into contact with the ground.
-

## Dimensions of Product



(Figure 1)

LUNA2-F		
HEIGHT	( A ) mm / inc	1.410
WIDTH	( B ) mm / inc	920
DEPTH	( C ) mm / inc	1.185

## Product Technical Information

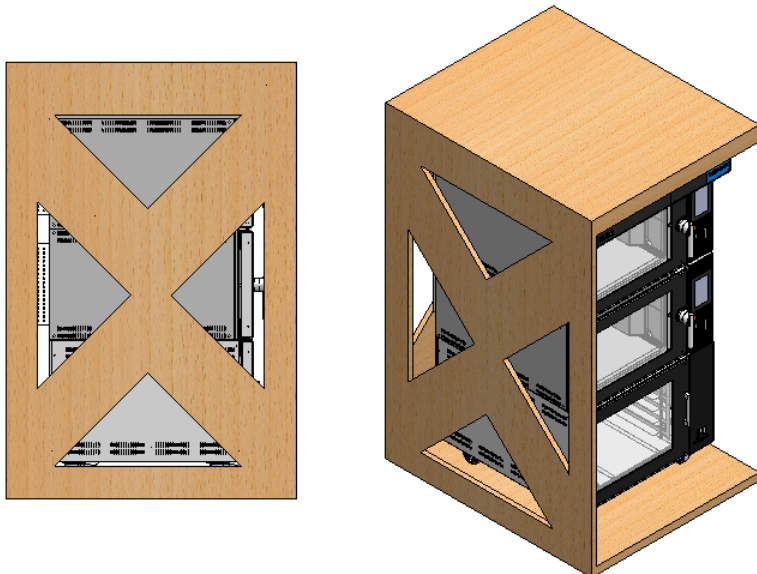
LUNA2-F		Bakery Department	Maya room	Total
Weight	Kg	120	100	220
Pan Capacity (40x60)	Adet	5	12	5
Cooking Area	m <sup>2</sup>	2.4	-	2.4
Connection Strength	Kw	7.5	3.3	10.8

## START-UP OF THE PRODUCT

- Installation is carried out by the staff of the manufacturer or by the personnel authorized by the manufacturer.
- The manufacturer is not responsible for the failures in the installation made by unauthorised personnel. Despite the labor guarantee, the manufacturer is not responsible for the failures during the installation by unauthorised personnel.
- The manufacturer cannot be held responsible for the place where the machine was installed and its technical and legal compliance.
- All operations must be carried out in accordance with the directives of a single authorized personnel.
- Operators and personnel at your disposal must wear protective clothing suitable for the operation

## General Rules for Unpacking the Machine

- Before unpacking the machine; inspect for any damage from the transport. Check if all the parts in the shipping document are present. In case of missing parts, inform the manufacturer within 24 hours.
- When the installation of the machine is complete, dispose of the packaging material in accordance with applicable legal regulations.
- Store the materials used to lift the machine in a suitable place for future usage. (Figure 2)



(Figure 2)

## Load Structure

The machine can be shipped in the following ways:

- Completely assembled;
- Partially assembled;
- Completely unassembled; the pieces are stacked on a pallet or optionally to any wooden structure.

The vehicle to which the machine will be transported must have the necessary lifting capacity. (See the machine's technical information table). In addition, the minimum loading areas of the vehicle should be as follows. (Width: 2300mm; Length: 5000mm)

The lifting vehicle used to lift must have sufficient lifting capacity and fork length.

The manufacturer is not responsible for accidents, damages and machine failures caused by non-compliance with the rules in this section.

## Transportation of the Product

General Rules for Lifting and Moving the Machine

- Before starting the operation, determine and inspect the entire transport area, the parking area of the vehicle performing the transport and the area where the machine will be installed. Make sure there are no hazardous situations.
- Make sure that the lifting capacity of the vehicle that will carry out the lifting and transporting of the machine is sufficient. Weights are stamped on the packaging and/or are included in this manual.
- Check that the lifting ropes and chain types are approved and that the capacity indicated by the manufacturer is clearly written on the ropes. Before using the lifting ropes, check for damage and wear.
- Do not tie knots to the lifting ropes, do not bend them and follow the rules set out by the manufacturer. The same rules are applied to chains and strappings.
- Pay particular attention to the removal of the machine centrically.
- When the machine is installed and moving, do not climb on top of it and do neither go under it.
- Care should be taken not to place unauthorized personnel in the loading area.
- In order not to cause any accidents and injuries; all operators must stand at a safe distance while the machine is being lifted.
- When removing the machine, care should be taken not to shake the system.

## Forklift Usage

- Place forklift forks at the bottom of the pallet and make sure that the fork is at least 20 cm from the opposite side.
- Use a forklift with sufficient lifting capacity and fork length.
- Ensure slow transport and safe transport.
- Check that the oven (the material on the pallet) is balanced on the forklift forks. (See Figure 4 and Figure 5)

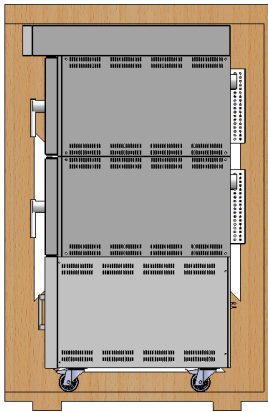


Figure 4

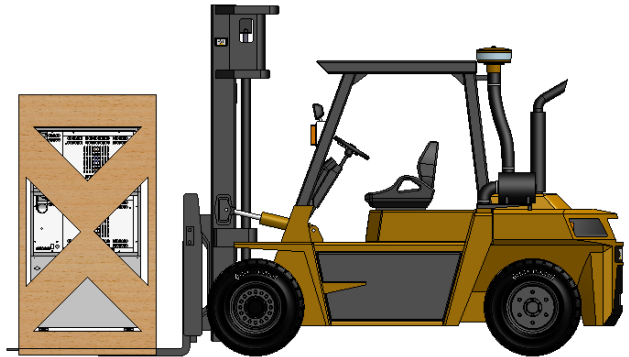


Figure 5

The lifting vehicle used to remove the machine; must have sufficient lifting capacity and fork length.

The packaging structure of the product is carried out in accordance with the European and World's norms. After the machine control process is finished, it is packaged with bubble wrap, compressed with stretch nylon and in accordance with the standards are placed in the box and ready for the shipment.



WHEN RECEIVING THE PRODUCT PLEASE CHECK THE CONDITION OF THE PACKAGING CAREFULLY

DO NOT TAKE THE DELIVERY OF A PACKAGE WHICH PACKAGING IS UNMADE DAMAGED, CRUSHED OR SCRATCHED. PLEASE REPORT THIS SITUATION TO THE MANUFACTURER BY TAKING A PHOTO AND TAKING A SHORT NOTE SUMMARIZING THE SITUATION.



## Rules Regarding Stocking the Machine:

- The machine must be stored in a closed place away from the dust, moisture and heat source.
- The media values allowed for storage are as follows: Temperature: -5 C to 45 C
- Maximum humidity: 60%
- It is necessary to ensure that there is no risk of vehicle collision in the place where the machine is stored.
- Enclosed parts should be checked regularly.
- Never stack the machines on top of each other.
- In case the machine is stored unpackaged, it must be raised from the ground with the help of wooden pallets. It should be covered to protect it from dust and dirt.

## ASSEMBLING THE PRODUCT

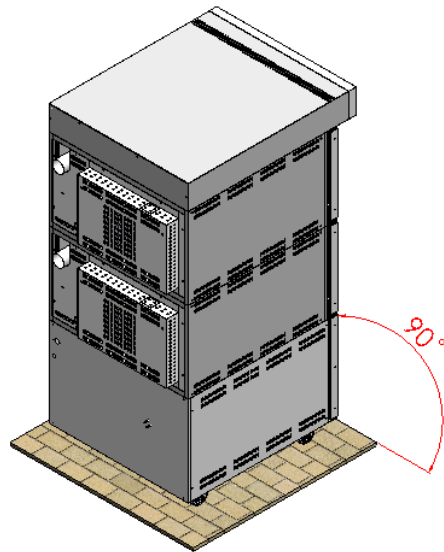
### Pre-assembled machine:

The machine, which comes in a pre-assembled form, requires special setup settings in the designated area for it.

### Unassembled or semi-assembled machine:

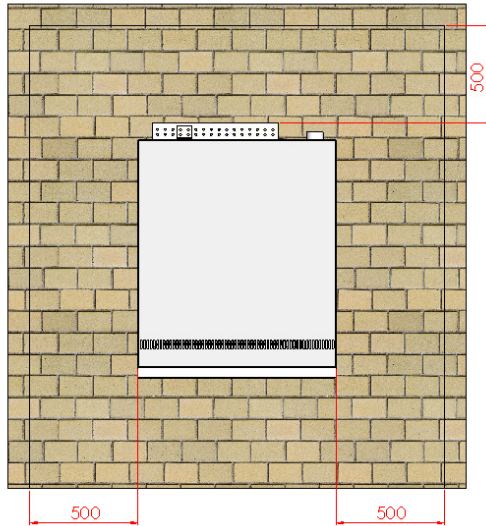
If the machine is shipped unassembled or semi-assembled; assembly operation must be carried out by personnel authorized by the manufacturer.

NOTE: The machine is taken to the first scale. (Fig. 6)



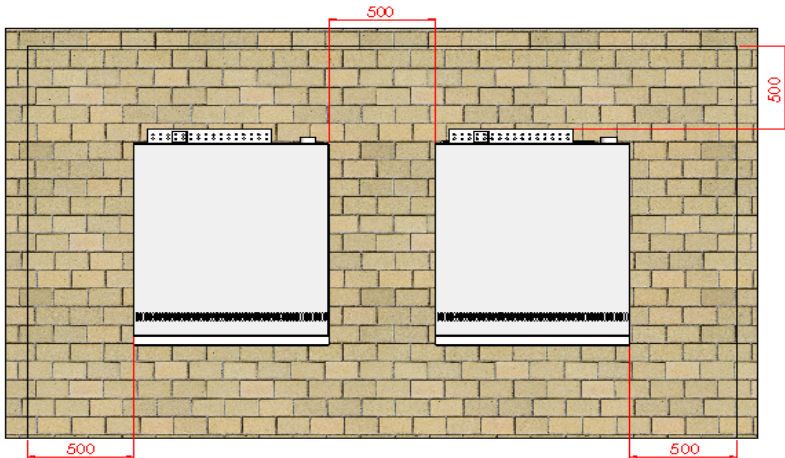
(Figure 6)

1. If no layout of the ovens has been made in advance, the oven is placed appropriately. **IMPORTANT:** The distance between the oven and wall should be at least 500 mm (half a meter). (Figure 7)



(Figure 7)

2. In case that more than one oven will be placed, it should be examined. (Fig. 8)



(Figure 8)

## Clean Water Treatment

This system is placed in the gap at the bottom of the oven.

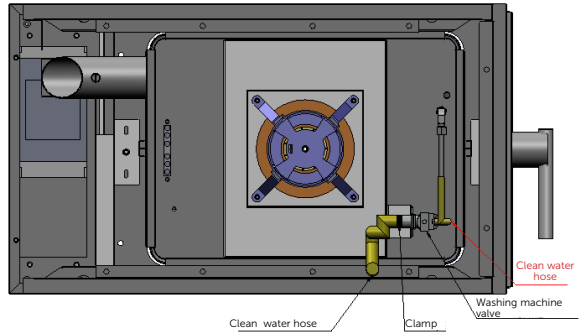
This system consists of:

- Heat-resistant hose for connection
- Washing Machine Valve

The clean water treatment is brought to the desired close of the furnace by the customer.

NOTES:

- To absorb pressure from the main switch, make the connection with a flexible hose.
- If necessary, install a manually controlled valve to turn off the system abruptly when necessary.
- After using the oven on the first day, check the filters according to the procedures in case they are dirty.

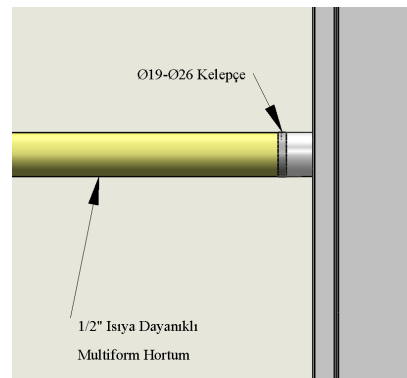


(Figure 9)

**The clean water treatment connection type (Figure 9) should be appropriate.**

## Fermentation Cabinet Connection Water Connection

- The fermentation cabinet plumbing connection (Fig. 10) must be suitable



(Figure 10)

## Electrical Connection Rules

- The installation of the electrical connection of the machine is carried out in accordance with the applicable regulations and is the responsibility of the customer.
- It is the customer's responsibility to protect electrical connections and circuits from the power supply source.
- Use an approved and current-appropriate cable in the appropriate section of the electrical panel. Electrical power data is available in the label information. The length of the connection cables should be adjusted according to where the oven is used.



Ensure that the power line is cut off as soon as you make an electrical connection.

Places where the cable can cause damage are determined and those areas are marked to prevent damage against contact.

The electrical panel has a ventilation system to prevent damage to electrical circuits at excessive temperature.

### Materials required for the electrical connection of the Machine;

- 3 x 16 FUSES 1 PIECE / EACH FLOOR IS REQUIRED
- AVERAGE DRAWN 13 A / PER FLOOR
- 5 x 4 ANTIGRON CABLE (SINGLE CORE)
- CABLE DIMENSIONS IT MAY VARY DEPENDING ON DISTANCE
- WASTE WATER OF FERMENTATION ROOM: FERMENTATION ROOM SINK DRAIN
- CLEAN WATER OVEN : ½" CLEAN WATER VALVE TO THE END FLOOR H:500 mm
- CLEAN WATER OF FERMENTATION ROOM: ½" CLEAN WATER VALVE TO THE END FLOOR WITH H: 350 mm F

## WORKING PRINCIPLE OF THE OVEN

### Purpose and Location of the Oven

The oven is designed and manufactured specifically for the manufacture of products such as pizza, dry cake, bread, in other words flour products, products that have flammable content (containing alcohol) are excluded.

### Conditions in which the Oven should not be used

#### It is prohibited for use under the following conditions:

- Use in the cooking of foods such as meat, fish, vegetables, fruits and cheeses unless specified in the contract without the knowledge of the manufacturer
  - Operating in situations that may cause an explosion or be harmful to the environment
  - Use in environments where fire may occur
  - Use in unprotected areas
  - Use in cases where electromagnetic internal lock is disabled
  - Use without safety and protection tools
  - It is prohibited to use in cases where the specified values and properties are different.
-

## Required Rules for Correct Use of the Machine



**The manufacturer can not be help responsible for accidents and injuries caused by non-compliance with the instructions.**

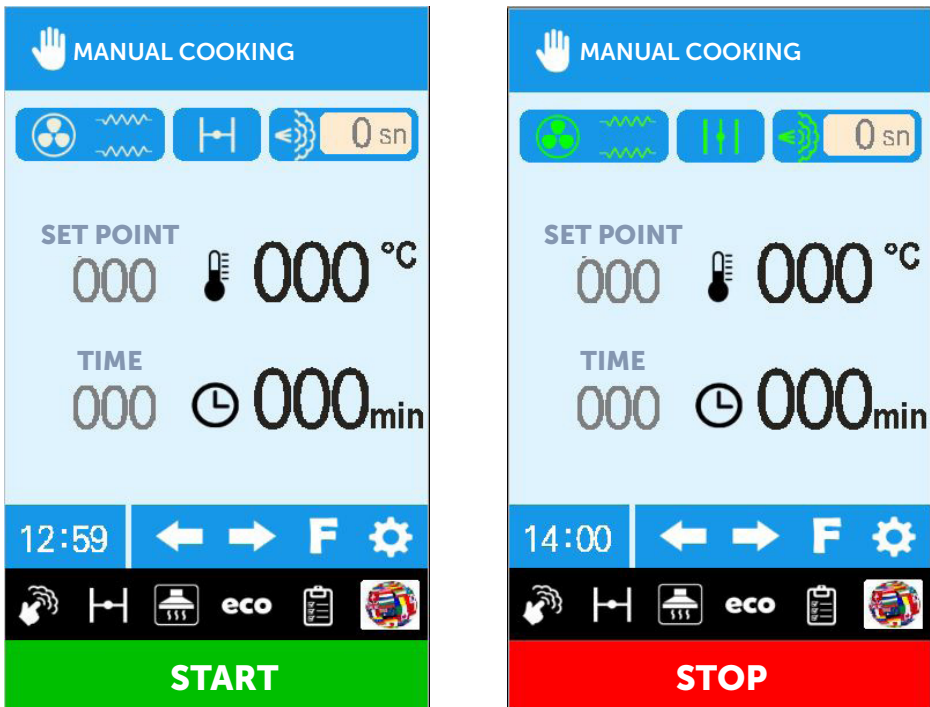
- Adjustment must be made by qualified and authorized personnel. The machine must be disconnected from all energy sources while the adjustment is being made. All necessary security measures should be taken in exceptional cases.
- Before starting the adjustment process, it should be ensured that there is no risk associated with any waste.
- Always work in an environment with sufficient light.
- Carefully read and understand the safety signs.
- Keep the remaining parts of the machine, especially the burner part, always clean and tidy.
- Regularly check all switches, safety devices and other control functions before operating the machine.
- The device must be used by a qualified person who knows the safety and technical requirements and has read the instructions for use and maintenance.
- The operator must wear suitable and light-tight clothes that are unlikely to be picked up by the machine.
- When loading products into the machine; the action should be done in accordance with the recommendations of the manufacturer.
- Do not move or clean any part of the machine while it is running.
- In case of a dangerous situation, press the emergency stop button immediately.
- Disconnect all energy connections of the machine at the end of the working day.
- Keep the control panel clean and tidy. If the control panel is damaged, please contact the necessary contact.
- For detailed information about the cleaning of the control panel, please use the information provided in the "Maintenance and Cleaning" section.
- The machine should not be used outside of its intended use

# TOUCH CONTROL PANEL SIGNALS

## Device Description


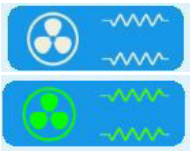

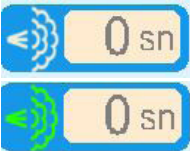




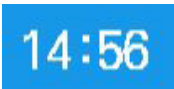
- Oven controller; controls the cooking of the products to be cooked in the oven at the desired time and temperature based on the adjusted temperature and time set values.
  - Temperature, steam and time values are seen with the indicators on the device interface. With the active temperature indicators on the screens, the current way of working can be observed. Set settings are easy to adjust and take a short time, as there are individual increase and decrease keys for the setting of each value. It audibly notifies the user of malfunctions and warnings that occur during operation with Buzzer.
  - 'Add recipes' feature allows you to easily save any recipes you want and run them in a few steps.
  - Thanks to the "Program" menu, a weekly program can be made and the oven can automatically preheat before you arrive.
  - Thanks to the program interface, the Fermentation cabinet Oven and Luna Oven control can be easily provided via the same panel.
  - The device automatically controls not only the oven temperature, but also the steam unit temperature and steam valve in the oven.
  - The device supply is 24-Volt.
  - The oven detects its internal temperature with "J" type thermocouple. In our design, a maximum error of  $\pm 2^{\circ}\text{C}$  is guaranteed even at high temperatures. If the thermocouple connections are disconnected, the device protects itself.
  - The device has a limit thermostat input. When this normally closed input switches to the open position, the device automatically switches to the 'Error' position.
  - When the device is in the error position, the display will receive an error-related notification appearing on the screen. Thanks to these windows, errors can be easily detected and fixed with the help of the relevant personnel.
  - Installation time is minimized as the Oven Controller is designed as a single piece so that it can be easily mounted on the panel.
-

## Manual Cooking














(Figure 1)

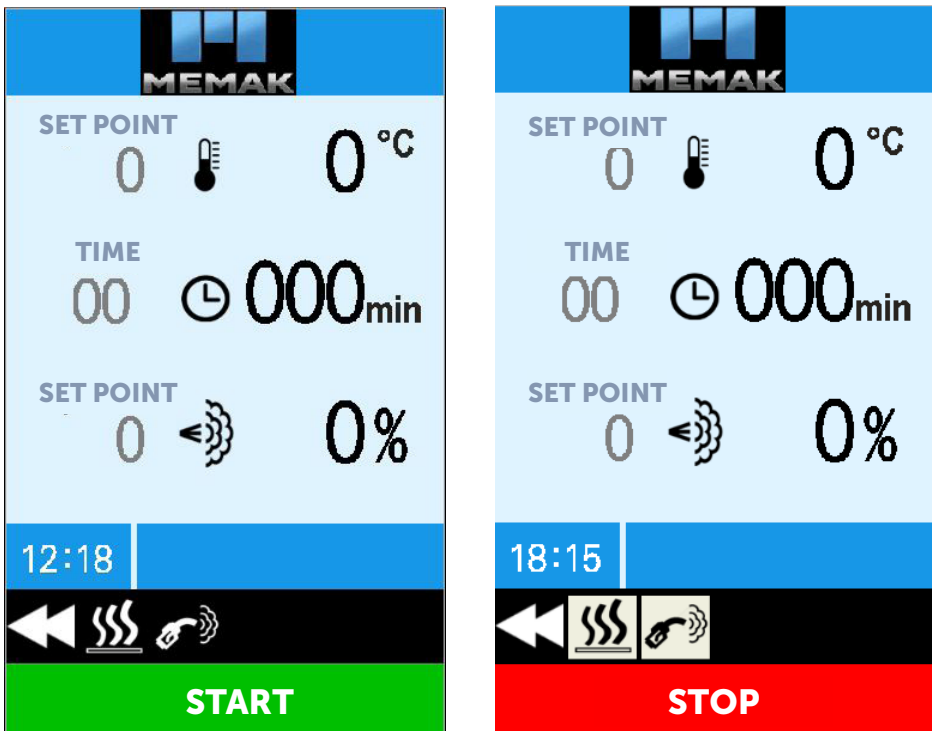
Manual Display is the screen where cooking is performed according to the given set values. While the values on the screen are in 'Manual Cooking', cooking can be performed by adjusting the values as desired. The same screen will appear when any recipe is selected from the recipe screen. However, changing the values on the screen is not allowed anymore at this time. Because these values are special values of the recipe, they can only be changed by the setting 'edit recipe'.

STEP	BUTTON	EXPLANATION
1		When the oven starts, a manual cooking page appears on the screen. As soon as the manual display is turned on, the preheating is activated. The oven starts to heat up to the temperature set value on the screen.
2		Controls that the fan and resistances are working while the oven is running. Green indicates that it is working. White indicates that it is disabled.
3		It is the button that indicates that the flap is closed or opened. Indicates that the flap shown in green is turned on. In white indicates that the flap is closed.
4		The button on the side determines how many seconds of steam will be given within the cooking time of the oven as of the zero minute. The adjusted value, on the other hand, is given to the oven immediately after the start button is clicked, that is, for the duration of the time starting from minute zero. Green indicates that the steam is active, and white indicates that it is disabled.
5		The Manual screenshot opens is as in Figure 1. From this screen, the temperature set value at which the oven should be heated can be changed with the set point button indicated on the left.
6		It is the button that shows the temperature of the oven.
7		The cooking time of the oven is determined with this button. The duration value is maximum 999 minutes and is indicated on the screen in minutes. When cooking is started, the minute value on the far right will be operated.
8		It is the button that indicates the cooking time of the oven.
9		The button that indicates the time. For informational purposes it displays the data for the instant clock.









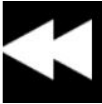
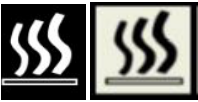



10		The specified buttons are tray rotation buttons. In the direction of the arrow, it enables the tray inside the cabinet to rotate. As long as it is pressed, the rotation is performed. When you raise your hand, the rotation is stopped if it is not during cooking. Whether these buttons will be active during preheating can be adjusted in the Service Menu-> Cook tab.
11		Fermentation room button. Allows you to switch to the fermentation room control screen.
12		Settings button. It is used to change the control settings of the oven.
13		With this button, steam can be supplied to the cabinet during cooking or while preheating continues. The manual steam button can be used at any time.
14		The buttons on the side are the once that control the closing and opening of the flap. The flap indicated in white shows that it is working. The figure on the left, indicates that the flap is in closed position.
15		It activates the hood aspirator. It can be used to operate the aspirator while the door is closed. The aspirator indicated in white indicates that it is working. The figure on the left, indicates that the aspirator is in the closed position.
16		It allows the oven to consume less electricity. But it prolongs the cooking time. The eco mode indicated in white indicates that it is working. The figure on the left, indicates that the eco mode is turned off.
17		It is used to add a recipe and to recheck the previously created recipes or to cook with the previously created recipe.
18		It is used to light the lamp of the oven. The figure on the left indicates that the lamp is off, the figure on the right indicates that the lamp is on.
19		According to the set values entered, it is the button that starts the cooking process. If cooking has not yet been started, it is restarted. If it is started, it will be stopped, in order to continue from where it left.
20		It is used to stop the cooking process.

## Fermentation Chamber Interface Description

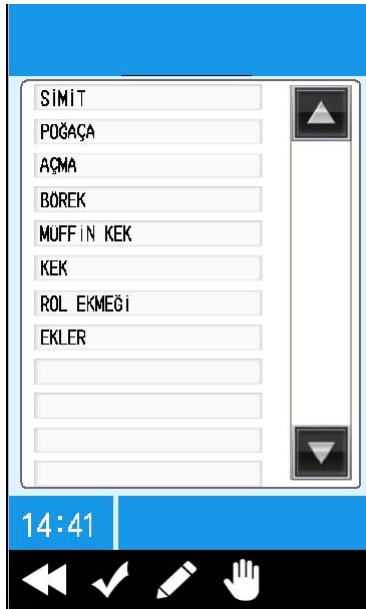


(Figure 2)

The fermentation chamber screen is the screen that performs the fermentation process by entering the temperature and humidity set values. At the top, the temperature set value of the oven and the active temperature value are indicated. In the middle, the duration set value and the active duration value are indicated. At the bottom, the humidity set value and the active humidity value are indicated. The temperature and humidity button at the bottom allows to activate or disable heating and humidification.









STEP	BUTTON	EXPLANATION
1		<p>The temperature set value is used to set the required value for the cabin temperature of the yeast chamber oven. The maximum can be 99 degrees.</p>
2		<p>The active temperature value shows the current temperature of the fermentation chamber temperature.</p>
3		<p>It is the set value time button that is entered for the temperature and humidity values to occur in the desired time.</p>
4		<p>The entered time shows how long the set value remains.</p>
5		<p>The humidity set value is used to set the required value for the cabin humidity of the fermentation chamber of the oven. It can be a maximum of 100%.</p>
6		<p>The active humidity value shows the current humidity value of the yeast chamber cabin humidity value as a percentage.</p>
7		<p>It is used to return to the main screen (manual cooking screen).</p>
8		<p>When the temperature button is white, it activates the heaters. It starts the heating. When the button is off, heating is disabled.</p>
9		<p>Humidity button activates humidification when colored. When the button is off, humidification is disabled.</p>
10		<p>It is the button that starts the fermentation process according to the entered set values.</p>
11		<p>It is the button that stops the fermentation process.</p>

## Recipe Screen



(Figure 3)

"RECIPE" is the screen that lists recipes saved on the Add recipe screen for cooking set values. Recipes can be accessed here and the recipe can be deleted or the set values can be changed by clicking edit. After selecting the recipe, clicking on the tick (✓) button at the bottom of the screen will display the set values of the relevant recipe and the cooking screen.


STEP	BUTTON	EXPLANATION
1		<p>The recipe indicated by the yellow background, as shown next to the recipe screen, is active on the selected specifies the recipe. Preheating process is started according to the selected recipe by clicking the confirmation (  ) button indicated at the bottom. The screen will be ready to start cooking on request. Other recipes with a white background indicate recipes other than the currently selected recipe. Tapping on these recipes will become the active recipe.</p>
2		<p>Confirm button, this button is used to run the selected recipe.</p>
3		<p>When the Edit (  ) button is pressed while a recipe is selected, the set and step values of the active recipe will come to the recipe creation screen. The recipe can be edited by making changes from this screen.</p>
4		<p>It is used to return to the manual cooking screen (main screen).</p>
5		<p>The back button is used to return to the main screen (manual cooking screen) from the recipe screen.</p>
6		<p>It is the button that shows the time. Displays the data of the instant clock for information purposes.</p>






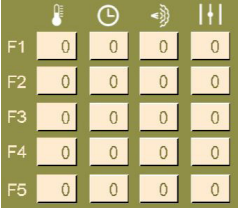



## Add Recipe Screen

The screenshot shows a mobile application interface for adding a recipe. At the top is a blue header bar. Below it is a light blue input field labeled "Recipe Name". The main area has a dark olive green background and contains a grid of input fields. The grid has five rows labeled F1 through F5 on the left. The columns are headed by icons: a thermometer for temperature, a clock for time, a steam icon for steam, and two vertical bars for throttle. Each cell in the grid contains the number "0". Below the grid is a light blue bar containing a digital clock showing "20:25". At the bottom is a black navigation bar with three icons: a back arrow, a camera/gallery icon, and a checkmark (confirm) button.


	Temperature	Time	Steam	Throttle
F1	0	0	0	0
F2	0	0	0	0
F3	0	0	0	0
F4	0	0	0	0
F5	0	0	0	0

(Figure 4)

The Add recipe screen is the screen that allows new recipes to be saved and existing recipes to be edited by entering cooking set values. It consists of 4 separate set value. These are the ones that are going to temperature, time, steam and throttle values. Each value has steps. A maximum of 5 steps can be entered. The adjusted step and set values can be saved with the (  ) button.

STEP	BUTTON	EXPLANATION
1		<p>The top of the recipe creation is in this section is for us to enter the recipe. The text can be clicked on. the name is entered through the keyboard.</p>
2		<p>The text box on the left is used to get the temperature set value as indicated on the left. When you click on it, the input window opens and the cooking temperature value is taken.</p>
3		<p>The specified text box is used to get the set value of the duration time as specified by the icon on the left side. Refers to the total time on the temperature screen, indicating how many minutes steam will be given on the flap and steam screen, or the flap will be turned on.</p>
4		<p>The steam text box allows us to choose how many seconds of steam will be delivered from the start of the specified minute.</p>
5		<p>The throttle text box specifies how many seconds the throttle will open from the start of the specified minute.</p>
6		<p>It is the screen page used to enter the set values while adding the recipe.</p>
7		<p>Used to insert images into the generated recipe. When the button is pressed, the pictures saved on the screen will appear. The desired image can be selected from the picture screen and the picture can be added to the generated recipe.</p>
8		<p>The recipe whose set values are entered with the confirmation button is saved in the memory.</p>
9		<p>The back button is used to return to the recipe list screen.</p>

## Language Option

When this button is pressed on the manual cooking screen (  ) a screen like the following will appear. It enables you to use the oven control panel in any language.

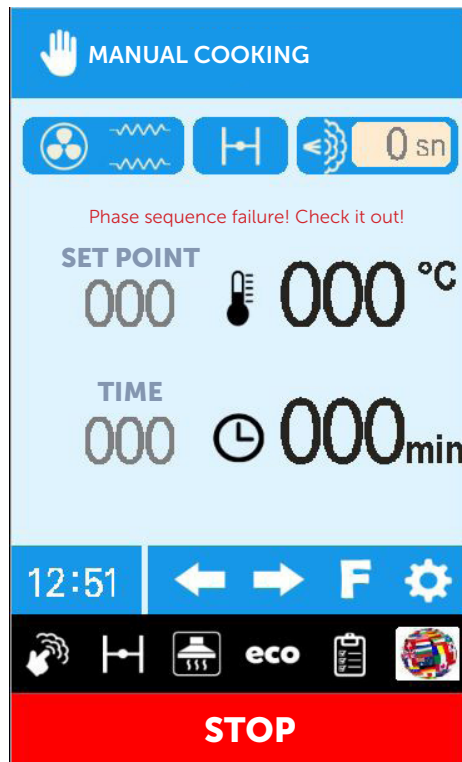


(Figure 5)



## Failures Causes

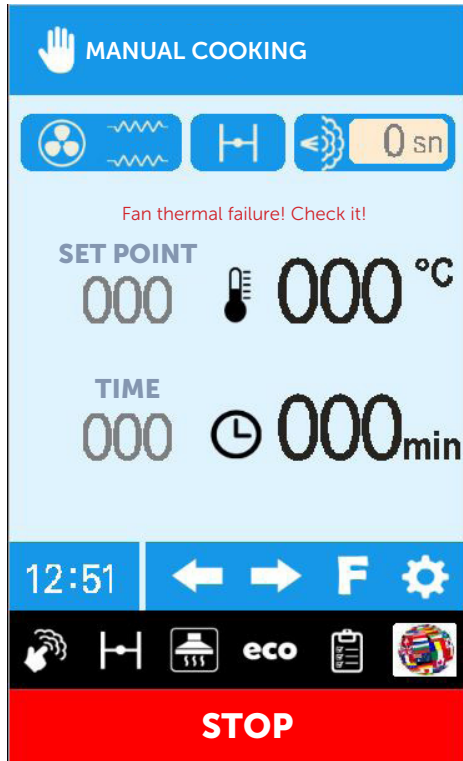
### Phase Sequence Failures



(Figure 6)

This notice indicates that the electrical connection of the machine is inverse. The directions of the phase in the main supply fuse must be changed.

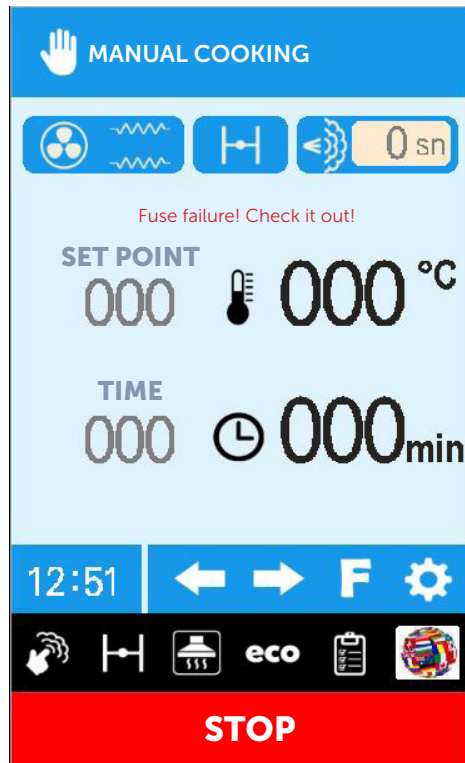
## Phase Thermal Failure



(Figure 7)

This notice assigns engine protection term to protect the engine at the time of load and failure of the engine. The fault in the engine must be detected and the fault must be fixed

## Fuse Failure



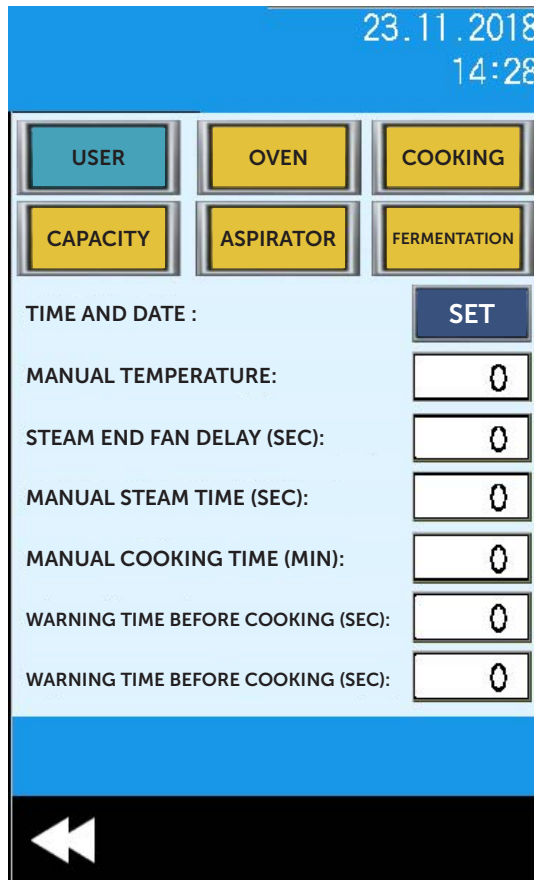
(Figure 8)

This notice of failure gives a warning when the phase in the main feed is not coming properly at the main supply. In order to remove this failure, the phase in the main supply must be checked.








## Settings Screen

### Settings > User Screen

The Settings Screen is the screen where the parameters related to the oven are saved. This screen is divided into 6 tabs. Under the User Screen there are general settings of the user.

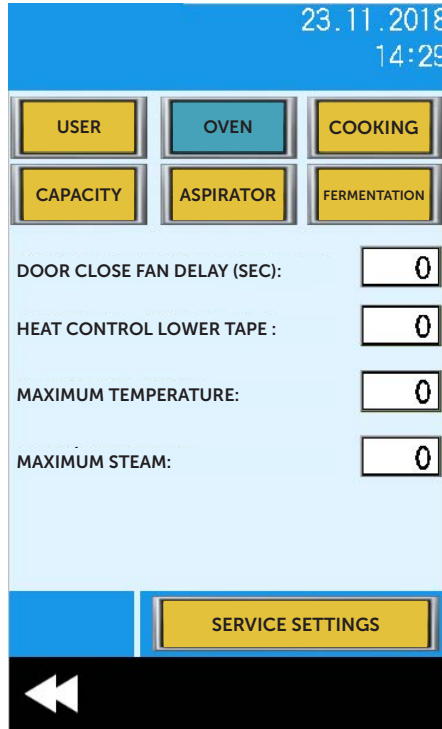


(Figure 9)

STEP	BUTTON	EXPLANATION
1	TIME AND DATE : 	It is the control used to set the current time and date of the device. Clicking on it opens the input screen where we can give the set value.
2	MANUAL TEMPERATURE: 	Manual temperature is the default set value when opening the Manual cooking screen.
3	STEAM END FAN DELAY (SEC): 	The fan delay after steam indicates how many seconds the fans and heaters will be kept waiting after the steam given to the cabin.
4	MANUAL STEAM TIME (SEC): 	Manual steam time is the default set value when opening the Manual cooking screen.
5	MANUAL COOKING TIME (MIN): 	Manual time is the default set value when opening the Manual cooking screen.
6	WARNING TIME BEFORE COOKING (SEC): 	Cooking complete alarm is the field that allows us to set whether the alarm will sound when cooking is complete.
7	WARNING TIME BEFORE COOKING (SEC): 	Cooking ready signal is the field that allows us to set the duration of the signal that will be given when the preheating is completed.

## Settings > Oven Display

There are parameters related to the operation of the oven under the Settings > Oven table.

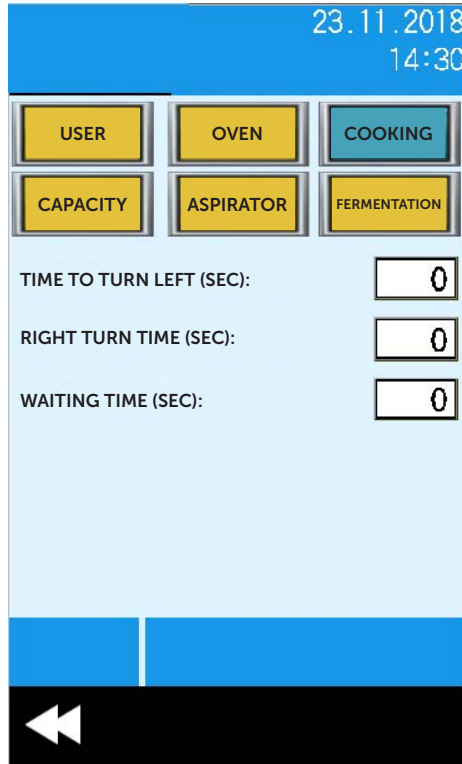


(Figure 10)

STEP	BUTTON	EXPLANATION
1	DOOR CLOSE FAN DELAY (SEC): <input type="text" value="0"/>	The fan delay in closing the door indicates how many seconds the fan will be activated when the door is opened and closed again.
2	HEAT CONTROL LOWER TAPE : <input type="text" value="0"/>	The temperature control sub-band value indicates how many degrees below the set value of the heater will run proportionally when the heater groups switch to time proportional operation
3	MAXIMUM TEMPERATURE: <input type="text" value="0"/>	The maximum temperature indicates the maximum number of degrees the temperature value will be.
4	MAXIMUM STEAM: <input type="text" value="0"/>	The maximum steam value indicates the maximum number of seconds the steam time can be.

## Settings > Cooking Screen

Under the Settings > Cooking tab, there are parameters related to the operation of the oven during cooking.

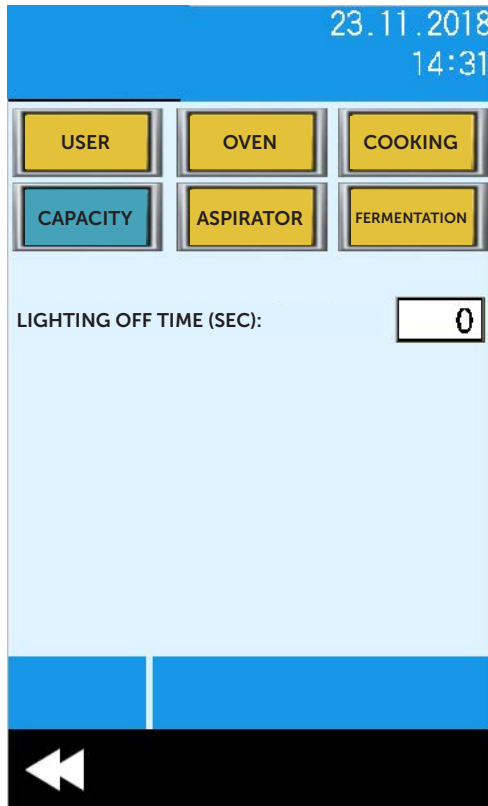


(Figure 11)

STEP	BUTTON	EXPLANATION
1	TIME TO TURN LEFT (SEC): <input type="text" value="0"/>	The baking tray rotates periodically. It turns right for the following times, then stops for the waiting time and turns left again. It performs this movement continuously during cooking. The time of turning left indicates how many seconds the baking tray will turn left.
2	RIGHT TURN TIME (SEC): <input type="text" value="0"/>	The time to turn to the right indicates how many seconds the baking tray will turn to the left.
3	WAITING TIME (SEC): <input type="text" value="0"/>	The waiting time indicates how many seconds it will wait when changing direction during periodic rotation.

## Settings > Power Screen

Under the Settings > Power tab, there are parameters related to the operation of the oven during cooking.



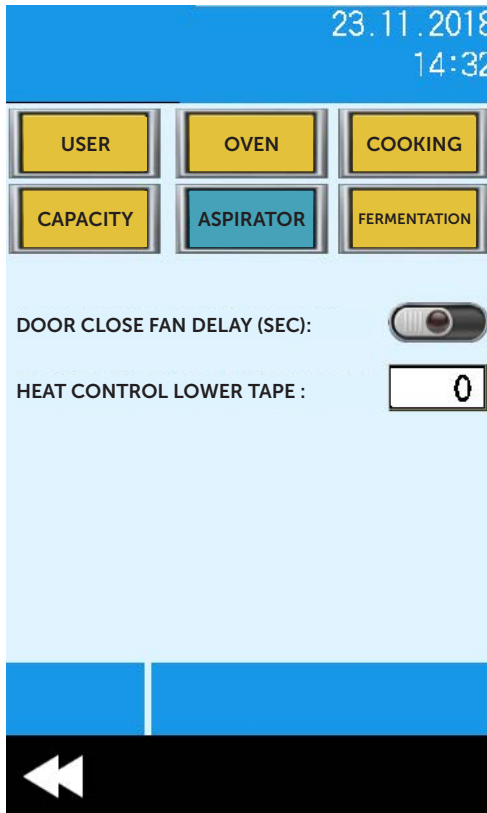
(Figure 12)

STEP	BUTTON	EXPLANATION
1	LIGHTING OFF TIME (SEC): <input type="text" value="0"/>	The light of the screen is turned off after the time specified on the other hand to save power. The panel switches to this mode only when on the main screen. The screen light is not turned off when you are on other screens




## Settings > Aspirator Screen

Under Settings > Aspirator tab, there are parameters related to the operation of the oven's extractor fan.

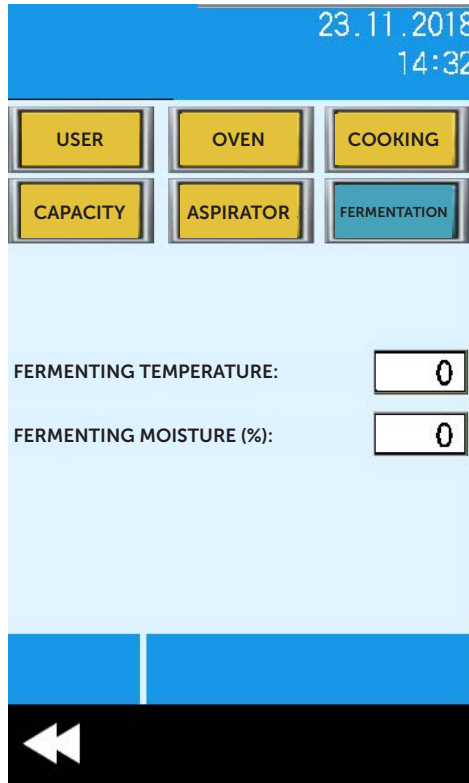


(Figure 13)

STEP	BUTTON	EXPLANATION
1	DOOR CLOSE FAN DELAY (SEC): 	The extractor fan setting is used to activate the extractor fan.
2	HEAT CONTROL LOWER TAPE : <input data-bbox="441 1462 510 1495" type="text" value="0"/>	Aspirator fan duration indicates how many seconds the aspirator fan will operate when the oven door is opened.

## Settings > Fermentation Screen

Under Settings > Fermentation tab, there are parameters related to the operation of the yeast chamber.



(Figure 14)

STEP	BUTTON	EXPLANATION
1	FERMENTING TEMPERATURE: <input type="text" value="0"/>	Fermentation heat refers to the value that will come in place when the temperature set value on the screen is entered into the fermentation chamber screen.
2	FERMENTING MOISTURE (%): <input type="text" value="0"/>	When the fermentation humidity is entered on the yeast room screen, the steam set value on the screen represents the value that will be displayed.

## SAFETY

The instructions in this section apply only if the country code appears on the device. If the country code is not visible on the device, refer to the technical instructions that give the necessary instructions for adapting the device to the current conditions in the country.

### Rules

- Do not tamper with the machine and do not disable the machine's security systems.
- This device is for professional use. It should only be used by qualified personnel.
- Do not damage the safety warnings hanging over the machine and do not remove them from the machine. If there is a damaged warning, please contact our company immediately and make a request for a new one.
- In case of danger, press the emergency stop button.
- Keep the machine and work area organized and clean.
- People whose psychological condition is not suitable should not use the machine.
- Wear your appropriate personal protective equipment for the procedures to be carried out.
- In accordance with the maintenance program, check the safety competence of your machine.
- Never carry out maintenance and repairs when the oven is connected to the power supply.
- Any maintenance or control operation should be carried out after the electrical connection of the machine is disconnected. When the control is finished, the protective covers and safety elements that have already been removed should be installed in place and fixed.
- Never wash the control panel and electronic control box with water.
- Do not use toxic and acidic solutions. If used, it can damage paint and synthetic materials.
- Avoid petroleum materials, e.g. do not use thinner.
- Make sure that the values of your electricity supply match the electrical characteristics of the machine. The machine must be properly grounded before connecting to the main power supply.
- The connection and commissioning of the burner to the oven must be carried out strictly by authorized and technically knowledgeable personnel.
- Make sure that the values of your electricity supply are in line with the electrical characteristics of the machine. To avoid electrical risks, the machine requires proper grounding line before connecting to the main power supply.
- Thermocouple connections should be connected by matching the values (+, -) on the label of the connection location of the digital control clock with the thermocouple connection. (Location: bottom on the 2nd floor, next to the drain of the pool inside the floor)
- The safety thermostat should never be disabled for any reason. When replaced due to any failure, the thermostat of the same value should be used and should not exceed 320 °C. ((The connector is connected to the T and T1 terminals on the front panel). (Location: bottom on the 3rd floor, next to the evacuation of the drain inside the floor).

## PERSONNEL PROTECTIVE EQUIPMENT



It is mandatory for the operator to wear heat resistant gloves when removing the trays from the oven and handling them when they are hot. The operator should not wear loose clothes or ties. It is also mandatory to wear a hair protector (bonnet).



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The operator should maintain the distance between him and the oven during the control of cooking processes and should not lean against the oven and especially the door glass. Steam is drained from the chimney system at temperatures of 80-100°C while the oven is running. Therefore, never touch these parts. Special warning signs should be put up in these areas. The operator should wear protective gloves and use a shovel when removing the products from the oven. After the products are removed, the parts in the inner parts of the oven should not be touched. For cleaning and maintenance operations of the machine, the oven should be waited to reach to the sufficient temperature. The operator must open the hood and the steam release valve before removing the cooked hot products from the oven. This process allows the steam in the cooking cell to be drained from the oven in a few seconds. If the aspirator is not working (the machine is turned off or broken), the operator must manually open the drain valve and wait for the steam to drain for 3-4 minutes, after which it should take the products.



This symbol means that the oven may have a voltage device inside the oven's electrical panel. Before turning on the power panel, the power must be disconnected by removing the main switch or directly unplug it. (From the maintenance personnel.)



In case of any gas leakage or gas deposit, emergency stop should be pressed, flammable substances should be removed if there is any around, all doors and windows should be opened and the manufacturer should be contacted. Open the door carefully. This sign warns the operator of the risk of a sudden burst of steam that cannot be discharged by the aspirator when opening the door. Much more care should be taken when the aspirator is not working due to a power outage.

- Do not remove or damage warning signs.
- It is mandatory to replace the warning signs that have been damaged and become unreadable. Please contact the manufacturer for new warning signs.
- The manufacturer is not responsible for any work accidents or damage to the machine caused by non-compliance with safety and warning signs or the removal of these plates from the machine.

## GENERAL CLEANING

### Cleaning Rules

The machine is manufactured in accordance with the food regulation in force at the time of shipping by the manufacturer company. When you see a sign that is deteriorating in any of the parts of the machine (dough, ground, water, etc.), replace the part immediately with a new one.

- The manufacturer cannot be held responsible for deterioration/wear on parts due to incorrect or not proper cleaning of the machine.
- Cleaning operations should be carried out after the machine is secured.
- CAUTION! : Do not use alcohol-containing solvents and liquids that are flammable/combustible substances. Only use plastic brushes or scrapers for stubborn stains. Use a soft cloth or vacuum appliances to remove dust.
- Do not use compressed air to clean internal electronic parts. Use vacuum devices.

! For devices that must be connected to a chimney, periodic maintenance and cleaning of the chimney must be carried out according to the rules in force in the country where the device will be installed.

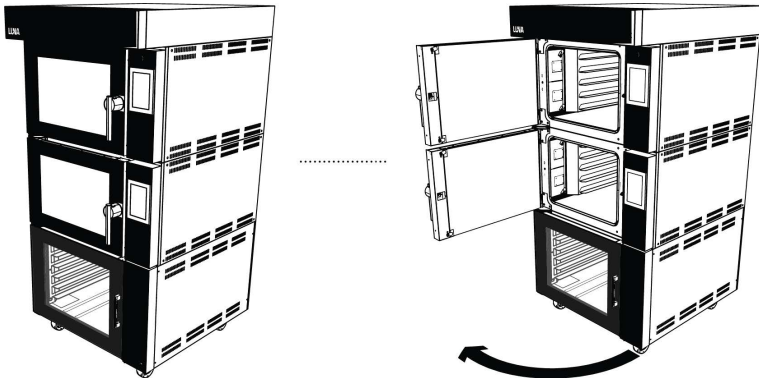
! For devices that are obligatory to be connected to a chimney and have a safety device related to chimney traction, the gas flow of the device to the burner will be interrupted if there is a problem in the discharge of combustion products. If continuous interruptions occur despite the re-commissioning process, authorized personnel should be contacted, repaired and cleaned immediately.

### Periodic Cleaning Schedule

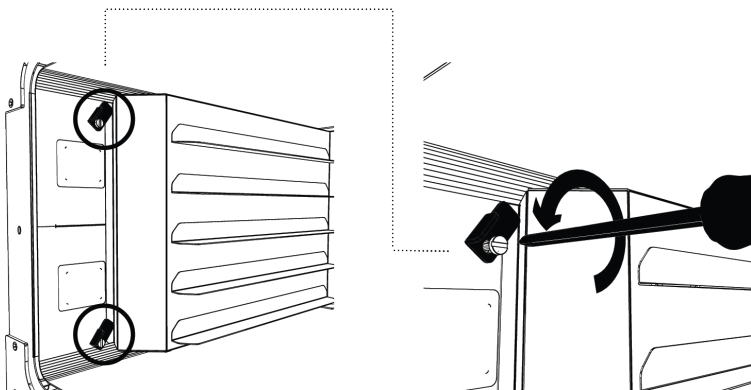
FREQUENCY	OPERATION	METHOD
EVERYDAY	Clean the front counter and oven interior.	Brush with coarse-grained brushes.
EVERYWEEK	Beside the foodstuff area clean all the other.	Wipe with a clean and damp cloth with warm detergent.
	Clean the cover glass.	Clean with warm water or glass cleaner.
	Clean the button panel.	Clean the button strips with denatured alcohol or neutral detergent
EVERY 6 MONTHS	Check and clean the steam generators.	Wipe the steam generators with a clean damp cloth.
	The chimney must be cleaned.	Chimney cleaning should be done by authorized personnel.

## Tray Rack Cleaning

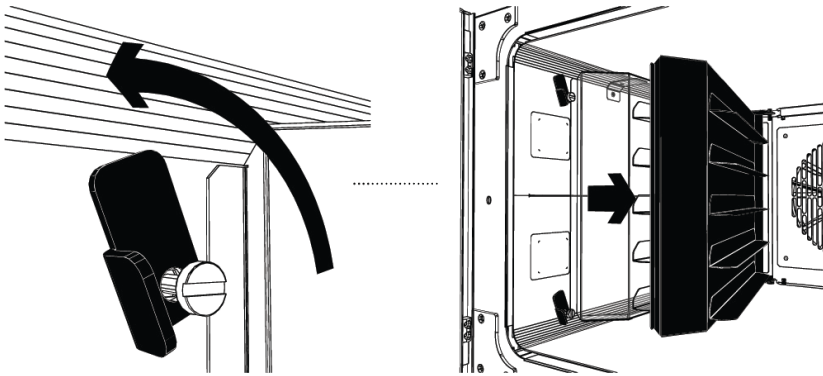
- The oven door opens. (Figure 11)
- The bolts on the back are removed with a screwdriver. (Figure 12 and Figure 13)
- The tray is removed and cleaned (Figure 14).



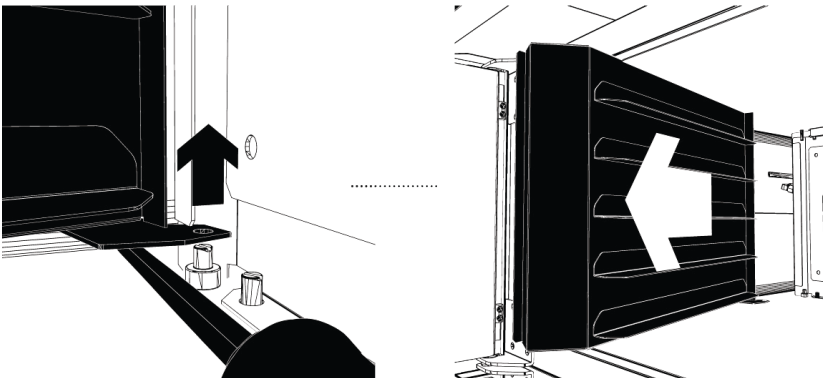
(Figure 11)



(Figure 12)



(Figure 13)



(Figure 14)

## MAINTENANCE AND ADJUSTMENT

### Cooking Time and Temperature Setting

Cooking time and temperature settings may vary depending on the product and the user's special requests. In any case, consider the following: In case the products are overcooked/ burned, reduce cooking time and/or temperature.

- In case the products are undercooked/uncooked, increase the cooking time and/or temperature.
- In case the products are too dry, raise the temperature and reduce cooking time.
- In case the products (bread) are extremely moistly, lower the temperature and increase the cooking time.

### Operating temperature

The ideal environmental temperature for electric motors and electrical parts such as for switches, circuit breakers and so on, it is a room temperature which is approximately 40 °C (equal to 104 °F). But in general, a slightly higher temperature is acceptable. This temperature should not exceed 50 °C (120 °F), (especially for electric motors.) If the temperature exceeds 50 °C (120 °F), there is a risk that the engine may not be sufficiently cooled during operation. This risk is the overheating of the windings of the motor. Manufacturers of the aforementioned parts usually recommend the maximum ambient temperature of 45 °C (115 °F). Problems that occur at high temperatures are not included in the guarantee. As mentioned above, it is very important to have adequate ventilation on all LUNA furnaces when replacing electrical parts. Temperature should always be checked. If the temperature exceeds 50 °C (120 °F), cooling by means of a fan is definitely necessary. It isn't covered by the warranty the replacement of any electrical spare part exposed to high environmental temperature. If the failure was caused by poor ventilation, there is a high probability that the electrical parts will deteriorate. Chimneys and discharge pipes must be insulated according to the installation drawings in the instructions to protect the furnace from high temperatures.

### Steam Injection Setting

The amount of steam to be given to the cooking chamber needs to be well adjusted. This setting gives the bread glitter, volume and crust color. Steaming time may vary depending on the user's requirements.

Steaming process can be controlled by pressing its own button on the control panel or manually when necessary from the gate valve.

### Periodic Maintenance

Periodic maintenance can be carried out easily even by someone who has little knowledge about the operation. These are general lubrication and cleaning processes.

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## Special Maintenance

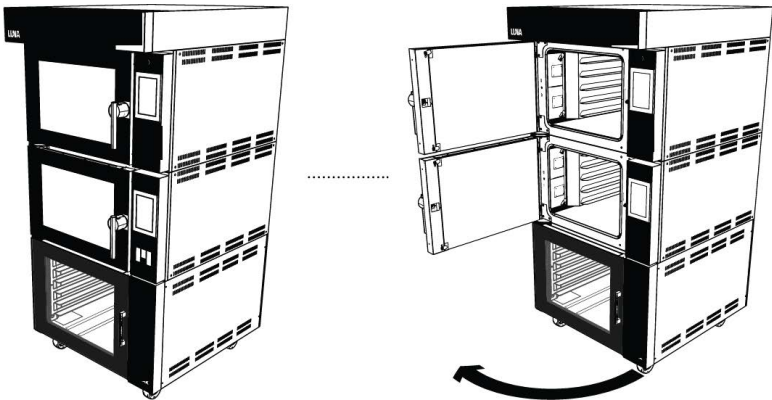
- Special maintenances are complex operations and must be performed by people specially trained by the manufacturer's technical team.

## GENERAL RULES

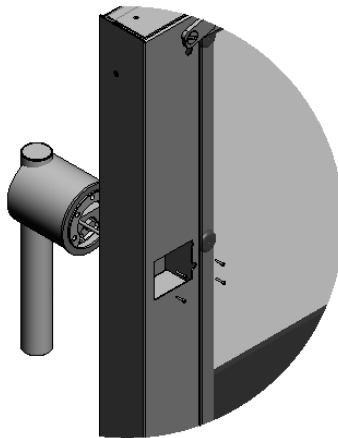
- Maintenance and repairs should only be carried out by authorized qualified personnel.
- As previously stated, maintenance should be carried out after the machine is turned off and all electrical sources are powered.
- If the machine needs to operate during maintenance/adjustment, the operator must keep unauthorised personnel at a safe distance.
- Before taking any action, place the "MAINTENANCE IN PROGRESS" warning sign in a visible place.
- For all operations, please take a look at the periodic maintenance table in this user manual.
- Always wear protective goggles, gloves and masks when using compressed air for cleaning. Make sure that compressed air or hot air does not come directly into contact with human skin and eyes.
- Wear protective gloves and masks when in contact with detergents or oils.
- Do not dispose oils and/or coolants in the nature. Dispose of such toxic waste at waste collectors provided by the local government.
- Before starting the machine after any maintenance, the operator must:
  - Check that there are no foreign objects in the machine.
  - Take the necessary safety precautions to start the machine safely.

## Glass Replacement

- The oven door opens. (Figure 15)
- 4 bolts inside the door handle are removed.
- The door handle is removed. (Figure 16)
- 4 glass screws on the glass are unscrewed.
- The glass is carefully removed.



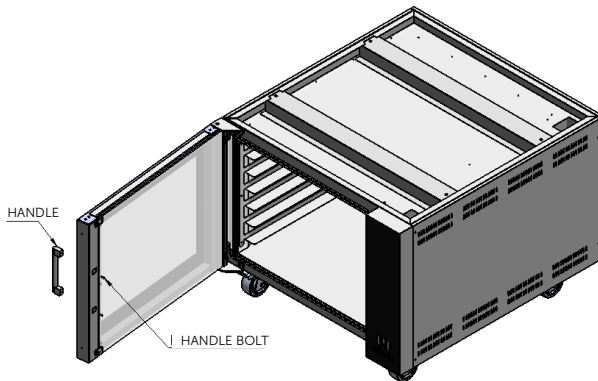
(Figure 15)



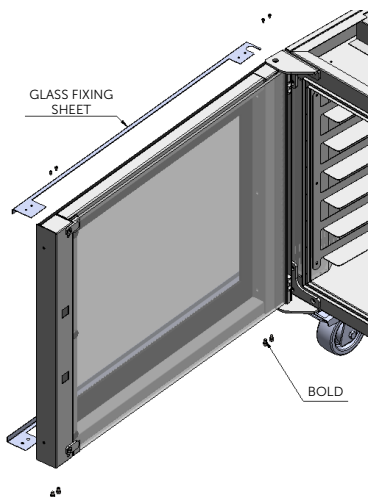
(Figure 16)

## Fermentation Chamber Glass Replacement

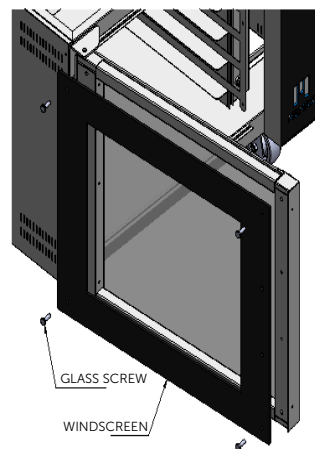
- The lid of the fermentation chamber is opened.
- The bolts attached to the fermentation chamber handle are removed. (Figure 17)
- The fixing plates on the upper and lower sides are removed. (Figure 18)
- The glass screws are unscrewed, the glass is supported with one hand then is removed. (Figure 19)



(Figure 17)



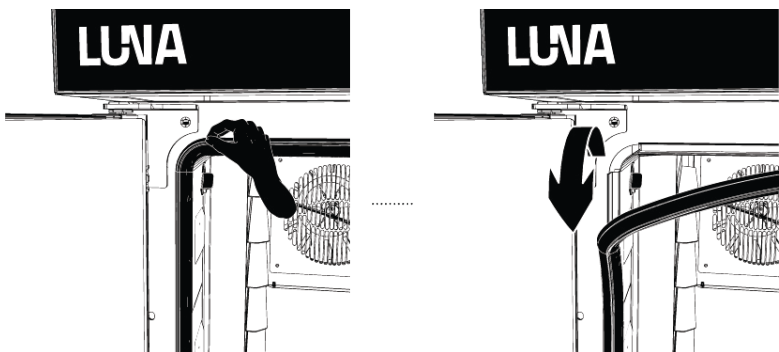
(Figure 18)



(Figure 19)

## Door Gasket Replacement

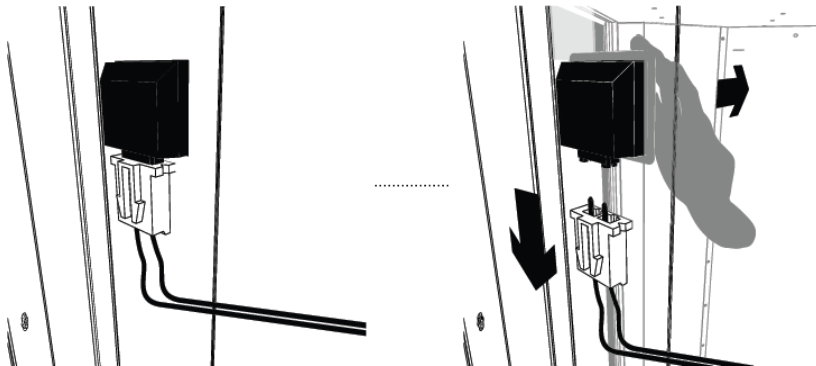
- It is removed from the gasket channel by hanging it from the corner as seen in the figure. (Figure 20)



(Figure 20)

## Lamp Replacement

- In lighting 12V bulbs are used. Keeping the lamps off for a while protects the lamps as the oven will reach a very high temperature during use. Allow the bulb to cool before changing. Handle with a cloth or heat-absorbing material while in use.



(Figure 21)

- The lamp is accessed by removing the cover plate on the right side of the oven
- When changing the lamp, the glass cover in the inside of the oven is removed. (Figure 21)
- The socket is removed from the back of the lamp and the lamp is removed from the outside to the inside.
- When installing a new one, the procedure is carried out by inserting it from the inside.

## PERIODIC MAINTENANCE SCHEDULE

FREQUENCY	OPERATION	METHOD
EVERY WEEK	Check the efficiency of control, video and audio signal devices.	Check that the lights and sound devices are not damaged. Replace if necessary.
	Check the water connection pipes.	Check water connections and leaks. Repair immediately if necessary.
	Check the holes of the steam system.	Check the emergency stop and automatic aspirator.
	Check the oven windows and lighting windows.	Do not leave water in the oven in order not to cause corrosion.
	Check the screws.	Wipe oven windows and windows of enlightenment.
EVERY MONTH	Check the steam injection system.	Tighten any loose screws.
EVERY 3 MONTHS	Buhar enjeksiyon sistemini kontrol ediniz.	Check the nozzles, replace if necessary.
	Check the circulation fan and the steam evacuation fan.	Check and lubricate the bearings, replace if necessary.
EVERY 6 MONTHS	Check the water filter inlet.	Clean the water filter.
	Check the engine and engine cooling fans.	Clean the cooling fans and motor flanges.

## FAILURE CAUSES AND APPLICABLE METHODS

Over time, the performance of the machine may decrease due to failures that may happen in the machine. These failures must be repaired as soon as possible to avoid damaging the machine.

FAILURE	CAUSES	SOLUTION
If the air circulation fan is not working;	The automatic motor protection switch may be pressed.	Verify engine performance.
	Switch handle may be connected incorrectly or not properly.	Repair the switch handle.
If the fan is noisy;	The bearings on the electric motor may be worn.	Reseat the motor and check the rotational balance.
If the displayed temperature values do not match the actual values;	Thermocouples in the thermoregulator may not be properly placed to measure the temperature.	Insert the thermocouple into its socket and make sure that the thermocouple bulb reaches the bearing tube.
	Thermocouple may be damaged.	Replace the thermocouple.
	The control panel is not working properly.	Reseat the control panel.
If the steam generators do not produce enough steam;	The water pipe may be calcified or clogged.	Check the water pipe, clean it if there is any scale or any foreign object.
	The time on the control panel may be set too short.	Gradually increase the time until you get the optimum balance.
	The solenoid valve may not be working properly.	Replace the solenoid valve.
	The steam outlet valve may be open.	Close the steam outlet valve.

If the product is not cooked properly from start to finish;	Cooking temperature and time may not be suitable for the product.	Adjust the cooking temperature and duration according to the product.
	The slot for hot air conduction may not be placed properly.	Place the slots properly.
	The quantity, size and shape of the raw material may not be suitable for the desired product.	Check the cooked products. The products in the pan do not touch each other and should be at least 20 mm distance between the pan and the cooked products.
If water enters the oven;	Solenoid valve may be defective.	Replace the solenoid valve
If the lights in the cooking chamber do not work regularly;	The bulb may have exploded.	If the light bulb exploded, replace it. Be careful when replacing the halogen bulb, touching its glass can shorten the life of the bulb.
		Use the bulb at the right power and voltage.
	Lamp socket connections may not be made correctly.	Check the connections in the lamp socket with electricity
	The control panel may be broken.	Change the control panel.







**PROFESSIONAL  
MACHINE**

