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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.

A1 PRODUCT DESCRIPTION

*The Professional Combi Oven , that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
KOE182	1030x1151x1202	182	1050x1190x1320
EMP.PFE.4+5.Y-K	1030x961x1202	162	1060x1000x1230

A2 TECHNICAL INFORMATION

Product Code	Convection Oven Capacity	Pizza Oven Capacity	Electric Inlet (V)	Cable (mm ²)	Power (Kw)	Fuse (A)
KOE182	400x600 mm 4 trays	400x600 mm 2 trays. Ø250 7 piece pizza	380	5x4	12	40
EMP.PFE.4+5.Y-K	400x600 mm 4 trays	400x600 mm 1 tray. Ø250 mm 5 piece pizza	380	5x4	10,5	40



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 Electric Power Supply must be done by authorized person.









*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.

 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.

*There must be at least 50 cm space both right and left side of the appliance in order to provide easy cleaning and maintenance for combi ovens. The appliance should be operated under chimney hood.

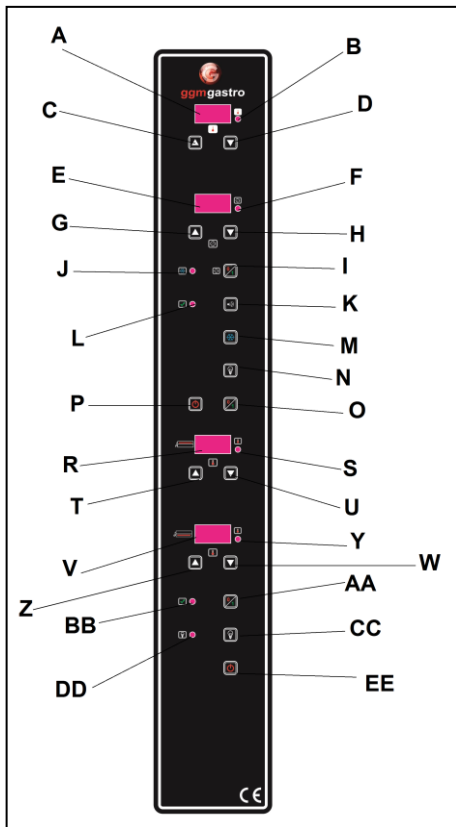
C SAFETY INSTRUCTIONS

-  *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. Minimum distance between oven surfaces and flammable materials should be 10 cm.
-  *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.
-  *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.
-  *All the damages because of not having earthing connection will not be on warranty.



D OPERATION

*** Control Panel:**



- A** : Top oven digital indicator
- B** : Top oven signal lamp
- C** : Heat increase button
- D** : Heat reduce button
- E** : Time Indicator
- F** : Time indicator signal lamp
- G** : Time adjustment buton (up)
- H** : Time adjustment buton (down)
- I** : Timer ON/OFF button
- J** : Cooling/steaming signal lamp
- K** : Steaming button
- L** : Top oven is on use lamp
- M** : Oven inside cooling button
- N** : Top oven inner lighting button
- O** : Top oven ON/OFF button
- P** : Top oven energy inlet
- R** : Bottom oven top indicator
- S** : Bottom oven top indicator signal lamp
- T** : Heat increase button
- U** : Heat reduce button
- V** : Bottom oven bottom indicator
- Y** : Bottom oven bottom indicator signal lamp
- Z** : Heat increase button
- W** : Heat reduce button
- AA** : Bottom oven ON/OFF button
- BB** : Bottom oven is on use button
- CC** : Bottom oven iner lighting lamp
- DD** : Top oven iner lighting signal lamp
- EE** : Bottom oven energy inlet.

* Operating;

- Clean the inner and outer surface of the appliance with warm moist cloth and dry before operating the appliance.
- Make the clean water connection to the appliance and turn on the tap.
- Plug in the appliance.
- In order to use patisserie oven, turn on the "energy entrance" at control panel and press "top oven ON/OFF". Then adjust the desired heat with up down arrows. See that "top oven" is on use.
- There may be a smell and fog due to insulation material heating elements when it is operated for the first time. So before using, adjust the thermostat to 240 °C and operate the appliance for 30 minutes when it is empty.
- Preheat the appliance before inserting anything. For this operate the appliance over 60 °C for 5-10 minutes.
- According to type of product that will be cooked make time settings by using up down arrows and check from time indicator.
- The appliance spreads the temperature homogeneous with a fan that can turn both side. Then insert the product tray into the oven.
- The vapor can be given after 150 °C by pressing spray button if it is required. For this, see the 'spray signal lamp' is on
- For the cooling of inside of the oven, press cooling button and see "cooling/vapor signal lamp" is on.
- In order to see the product during the cooking without opening the lid, press inner lighting button.
- In order to use pizza oven, turn on the "energy entrance" at control panel and press 'bottom oven ON/OFF'. Then adjust the desired heat with up down arrows. See that 'bottom oven' is on use.
- You can use top and bottom heaters of pizza oven separately. For this adjust the temperature of top and bottom heaters by using up down arrows according to the chart at below.
- After the operation turn off the appliance by using "oven ON/OFF" and "energy entrance" buttons.

PIZZA

1.ALTERNATİF

Bottom thermostat: 350°C

Top thermostat: 320°C

Cooking time: 5-6 dakika

2.ALTERNATİF

Bottom thermostat : 300°C

Top thermostat: 280°C

Cooking time: 7-8 dakika



E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Always turn off the appliance and disconnect from the power supply before cleaning.
- After every use, clean the inner surfaces of the oven with oil solvent spray and soft cloth before the appliance is not cooled exactly.
- In order to clean the dirt from the oven's glass, open the inner glass of the lid. For this open the lock mechanism.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- While cleaning the appliance do not use vapor and pressure water.
- Do not clean the appliance with wire wool or something like that. Because chrome materials may damage the appliance.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- Clean the wick and oven's inner glass according to frequency of use.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.
- Check the oven's lighting lamp according to frequency of use.



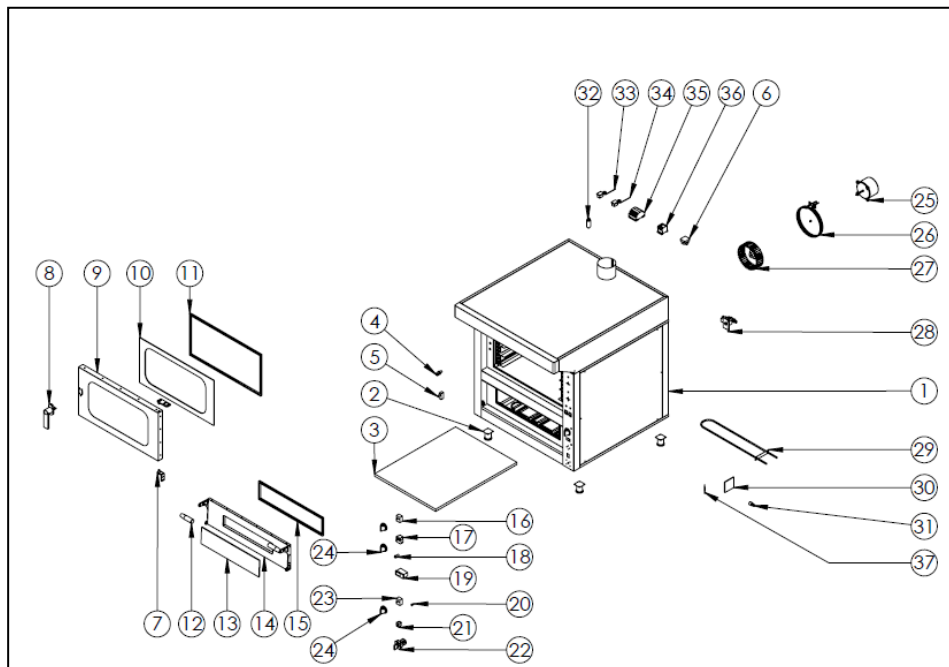
F TROUBLESHOOTING

THE APPLIANCE IS NOT OPERATED	<ol style="list-style-type: none">1. Check if the appliance is plugged in or not.2. Check the electric connections.3. Check if the fuse is on or off.4. Check the resistances.5. The appliance is not operated if the lid of patisserie oven's lid is opened.
THE APPLIANCE DOESN'T COOK WELL	<ol style="list-style-type: none">1. Check the temperature setting.2. Do not overload the oven.3. If the water injection system that provides humidity to the cooked product in the patisserie oven is not operated, check the water connection.
THE APPLIANCE STOPPED	<ol style="list-style-type: none">1. The appliance can stop due to low voltage. In this situation check the voltage.2. When the oven operating temperature is more than maximum temperature, the oven will get STOP position automatically.
<ul style="list-style-type: none">• If cooking at Combi Ovens is not done at suitable quality• If any function of security doesn't work<ul style="list-style-type: none">➤ Do not use the appliance.	

*** If these problems are still going on, contact with our authorized services.**



G SPARE PART LIST- EXPLODING DRAWINGS



KOE182

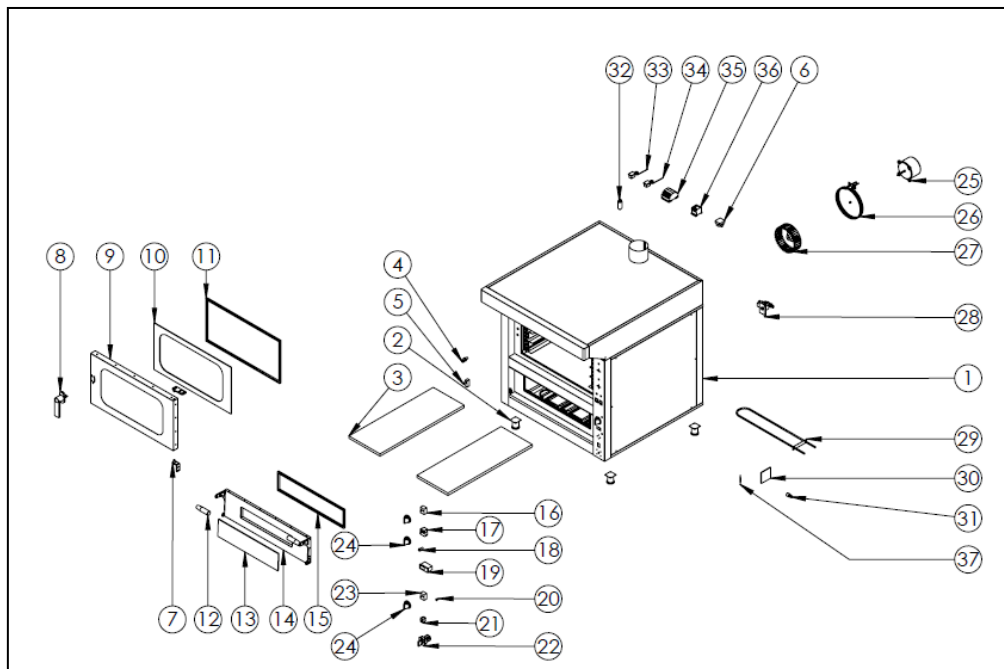


G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: KOE182		
NUMBER	PRODUCT NAME	PRODUCT CODE
1	BASE FRAME	EMP.PFE.4+5.Y-B.1001
2	FEET	EMP.PFE.4+5.Y-B.1002
3	PIZZA STONE	EMP.PFE.4+5.Y-B.1003
4	HANDLE RETURN	EMP.PFE.4+5.Y-B.1004
5	SWITCH	EMP.PFE.4+5.Y-B.1005
6	MOTOR CONTACTOR	EMP.PFE.4+5.Y-B.1006
7	BOTTOM HINGE	EMP.PFE.4+5.Y-B.1007
8	OVEN LID HANDLE	EMP.PFE.4+5.Y-B.1008
9	OVEN LID	EMP.PFE.4+5.Y-B.1009
10	OVEN LID GLASS	EMP.PFE.4+5.Y-B.1010
11	GASKET	EMP.PFE.4+5.Y-B.1011
12	HANDLE	EMP.PFE.4+5.Y-B.1012
13	PIZZA LID GLASS	EMP.PFE.4+5.Y-B.1013
14	PIZZA LID	EMP.PFE.4+5.Y-B.1014
15	PIZZA LID WICK	EMP.PFE.4+5.Y-B.1015
16	THERMOSTAT (50-250)	EMP.PFE.4+5.Y-B.1016
17	TIMER	EMP.PFE.4+5.Y-B.1017
18	VAPOR BUTTON	EMP.PFE.4+5.Y-B.1018
19	DIGITAL THERMOSTAT	EMP.PFE.4+5.Y-B.1019
20	WARNING LAMP	EMP.PFE.4+5.Y-B.1020
21	SWITCH (ON-OFF)	EMP.PFE.4+5.Y-B.1021
22	SWITCH (0-1)	EMP.PFE.4+5.Y-B.1022
23	THERMOSTAT (50-400)	EMP.PFE.4+5.Y-B.1023
24	THERMOSTAT BUTTON	EMP.PFE.4+5.Y-B.1024
25	MOTOR	EMP.PFE.4+5.Y-B.1025
26	RESISTANCE (OVEN)	EMP.PFE.4+5.Y-B.1026
27	FAN	EMP.PFE.4+5.Y-B.1027
28	VALVE	EMP.PFE.4+5.Y-B.1028
29	RESISTANCE (PIZZA)	EMP.PFE.4+5.Y-B.1029
30	LAMP GLASS	EMP.PFE.4+5.Y-B.1030
31	LAMP	EMP.PFE.4+5.Y-B.1031
32	CONDENSER	EMP.PFE.4+5.Y-B.1032
33	LIMIT THERMOSTAT	EMP.PFE.4+5.Y-B.1033
34	THERMOSTAT (300)	EMP.PFE.4+5.Y-B.1034
35	PLC RELAY	EMP.PFE.4+5.Y-B.1035
36	RESISTANCE CONTACTOR	EMP.PFE.4+5.Y-B.1036
37	THERMO PART	EMP.PFE.4+5.Y-B.1037



G SPARE PART LIST- EXPLODING DRAWINGS



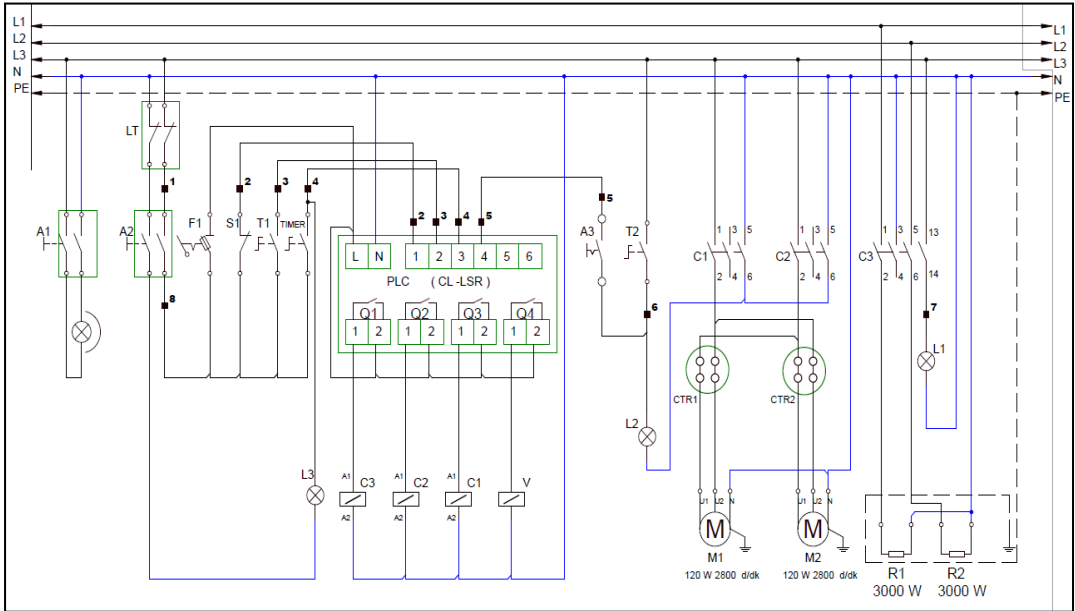
EMP.PFE.4+5.Y-K



G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: EMP.PFE.4+5.Y-K		
NUMBER	PRODUCT NAME	PRODUCT CODE
1	BASE FRAME	EMP.PFE.4+5.Y-K.1001
2	FEET	EMP.PFE.4+5.Y-K.1002
3	PIZZA STONE	EMP.PFE.4+5.Y-K.1003
4	HANDLE RETURN	EMP.PFE.4+5.Y-K.1004
5	SWITCH	EMP.PFE.4+5.Y-K.1005
6	MOTOR CONTACTOR	EMP.PFE.4+5.Y-K.1006
7	BOTTOM HINGE	EMP.PFE.4+5.Y-K.1007
8	OVEN LID HANDLE	EMP.PFE.4+5.Y-K.1008
9	OVEN LID	EMP.PFE.4+5.Y-K.1009
10	OVEN LID GLASS	EMP.PFE.4+5.Y-K.1010
11	GASKET	EMP.PFE.4+5.Y-K.1011
12	HANDLE	EMP.PFE.4+5.Y-K.1012
13	PIZZA LID GLASS	EMP.PFE.4+5.Y-K.1013
14	PIZZA LID	EMP.PFE.4+5.Y-K.1014
15	PIZZA LID WICK	EMP.PFE.4+5.Y-K.1015
16	THERMOSTAT (50-250)	EMP.PFE.4+5.Y-K.1016
17	TIMER	EMP.PFE.4+5.Y-K.1017
18	VAPOR BUTTON	EMP.PFE.4+5.Y-K.1018
19	DIGITAL THERMOSTAT	EMP.PFE.4+5.Y-K.1019
20	WARNING LAMP	EMP.PFE.4+5.Y-K.1020
21	SWITCH (ON-OFF)	EMP.PFE.4+5.Y-K.1021
22	SWITCH (0-1)	EMP.PFE.4+5.Y-K.1022
23	THERMOSTAT (50-400)	EMP.PFE.4+5.Y-K.1023
24	THERMOSTAT BUTTON	EMP.PFE.4+5.Y-K.1024
25	MOTOR	EMP.PFE.4+5.Y-K.1025
26	RESISTANCE (OVEN)	EMP.PFE.4+5.Y-K.1026
27	FAN	EMP.PFE.4+5.Y-K.1027
28	VALVE	EMP.PFE.4+5.Y-K.1028
29	RESISTANCE (PIZZA)	EMP.PFE.4+5.Y-K.1029
30	LAMP GLASS	EMP.PFE.4+5.Y-K.1030
31	LAMP	EMP.PFE.4+5.Y-K.1031
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35	PLC RELAY	EMP.PFE.4+5.Y-K.1035
36	RESISTANCE CONTACTOR	EMP.PFE.4+5.Y-K.1036
37	THERMO PART	EMP.PFE.4+5.Y-K.1037

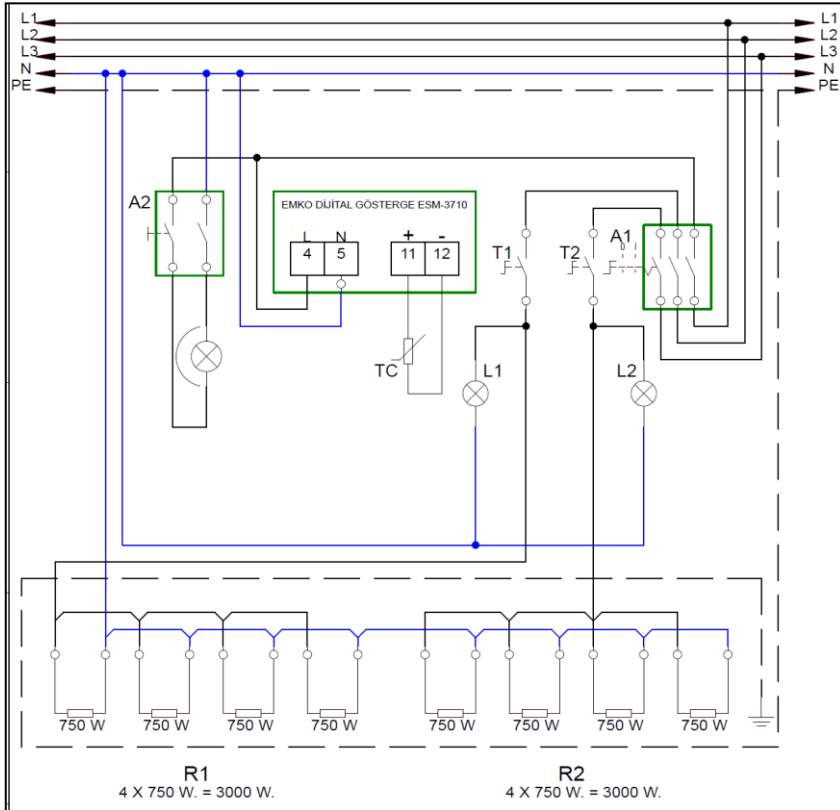
H ELECTRIC CIRCUIT SCHEMA



PATISSERIE OVEN - KOE182

A1	LARGE LIGHTED 0-1 INNER LIGHTING LAMP
A2	CONTROL PANEL ON-OFF SWITCH
A3	VAPOR SWITCH
C1.C2	FAN MOTOR CONTACTORS 20A (220V)
C3	HEATER RESISTANCE CONTACTOR 20A (220V)
V	VAPOR VALVE (220V)
CTR1-CTR2	CONDENSER
M1	INNER AIR CIRCULATION FAN MOTOR 120W 2800 RPM 220V
M2	INNER AIR CIRCULATION FAN MOTOR 120W 2800 RPM 220V
L1	THERMOSTAT SIGNAL LAMP
L2	VAPOR SIGNAL LAMP
L3	TIMER SIGNAL LAMP
T1	THERMOSTAT 50-250 °C
T2	THERMOSTAT 50-400 °C
LT	LIMIT THERMOSTAT 320 °C
R1	HEATER RESISTANCE 3000W 230V
R2	HEATER RESISTANCE 3000W 230V
S1	DOOR SWITCH

H ELECTRIC CIRCUIT SCHEMA

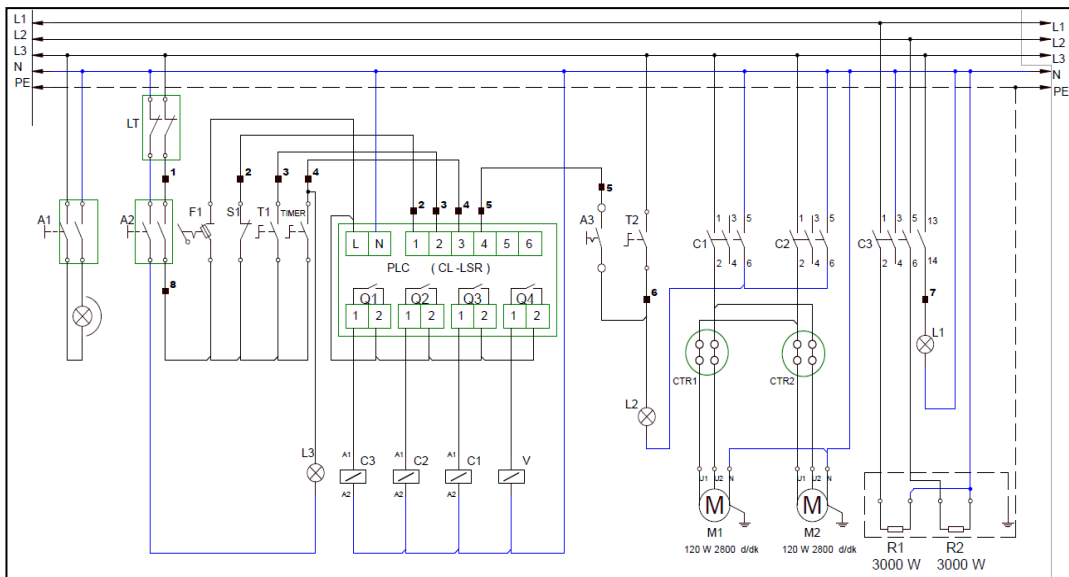


PIZZA OVEN - KOE182

A1	ON OFF MAIN SWITCH 0-1 THREE PHASES
A2	INNER LIGHTING SWITCH
T1	TOP HEATER THERMOSTAT 50-400 °C
T2	BOTTOM HEATER THERMOSTAT 50-400 °C
R1	TOP HEATER RESISTANCE GROUP 750W 230V
R2	BOTTOM HEATER RESISTANCE GROUP 750W 230V
L1-L2	THERMOSTAT SIGNAL LAMP
TC	THERMOCOUPLE (TC-M06-L 150-K01.K)



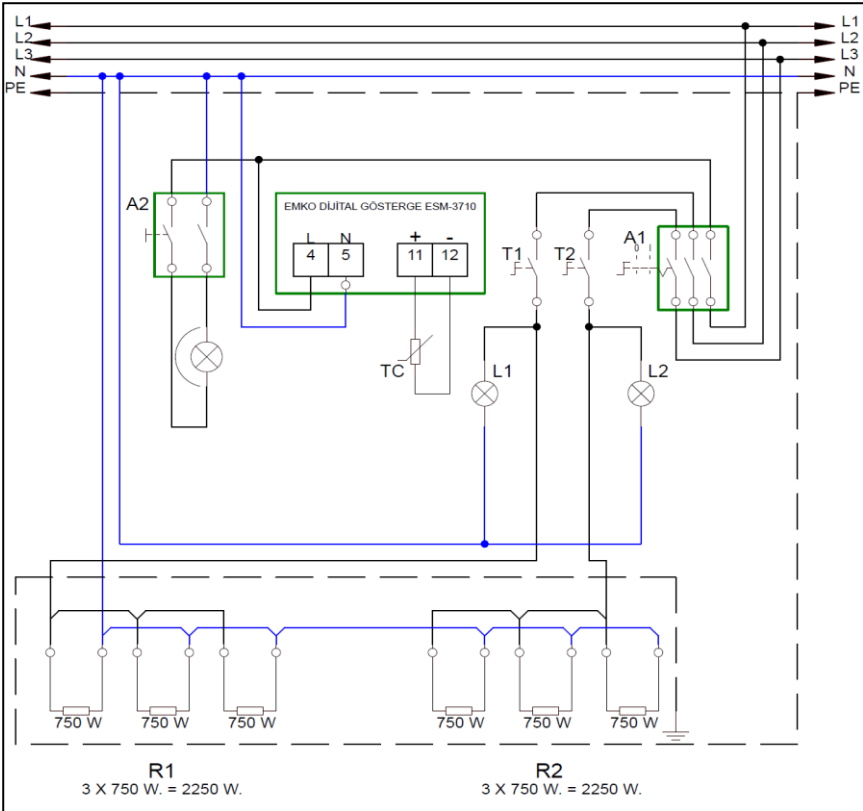
H ELECTRIC CIRCUIT SCHEMA



PATISSERIE OVEN - EMP.PFE.4+5.Y-K

A1	LARGE LIGHTED 0-1 INNER LIGHTING LAMP
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T2	THERMOSTAT 50-400 °C
LT	LIMIT THERMOSTAT 320 °C
R1	HEATER RESISTANCE 3000W 230V
R2	HEATER RESISTANCE 3000W 230V
S1	DOOR SWITCH

H ELECTRIC CIRCUIT SCHEMA



PIZZA OVEN - EMP.PFE.4+5.Y-K

A1	ON OFF MAIN SWITCH 0-1 THREE PHASES
A2	INNER LIGHTING SWITCH
T1	TOP HEATER THERMOSTAT 50-400 °C
T2	BOTTOM HEATER TERMOSTAT 50-400 °C
R1	TOP HEATER RESISTANCE GROUP 750W 230V
R2	BOTTOM HEATER RESISTANCE GROUP 750W 230V
L1-L2	THERMOSTAT SIGNAL LAMP
TC	THERMOCOUPLE (TC-M06-L 150-K01.K)