STONE BASED ELECTRIC DECK OVEN
INSTALLATION AND USER MANUAL

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TABLE OF CONTENTS

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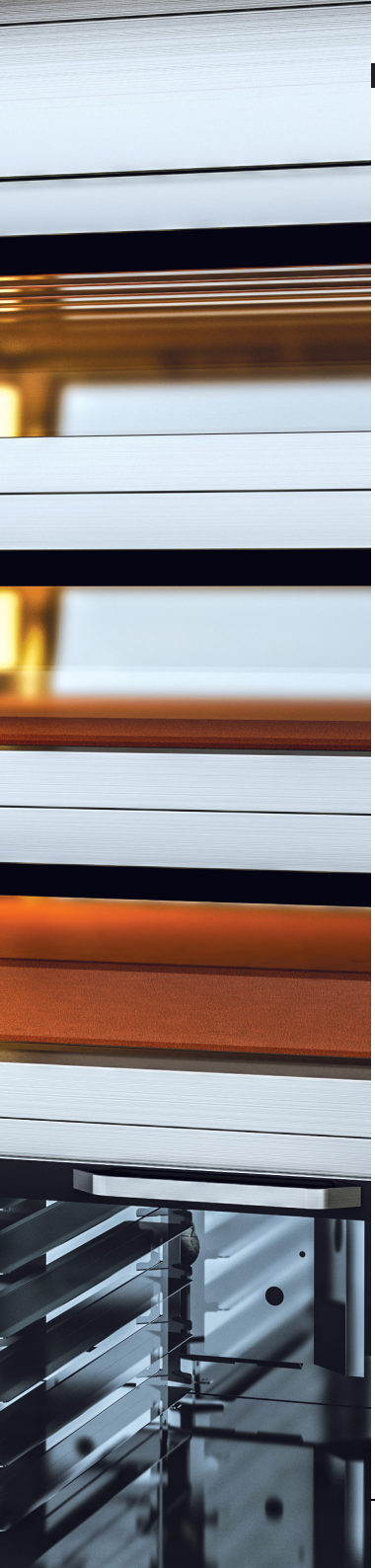


PREAMBLE

Manual Instructions

- The assembly instruction is part of the device and contains information for the safe installation of the device.
- The assembly instruction must be read completely before installation.
- The assembly instruction must always be ready for the access of the installer at the installation site.
- The assembly instruction must be stored throughout the life of the device.
- GGM is not responsible for any problems arising from the use of the oven for any purpose other than its own.
- The assembly instruction must be delivered to the next operators of the device.

Illustrations

- All illustrations in this manual are exemplary.
- It may differ according to the current device.

The right to make technical changes for improvement purposes is reserved!

Warning And Caution Sign

Operating instructions, for instructions and steps use the following symbols :		
	On 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 temperature	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

Not covered by the warranty:

- Glass bulbs and gaskets damage.
- 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 during the transportation of the oven by the customer.
- Damages arising from insufficient network feeding the oven.
- Malfunctions that may occur due to user negligence of the oven.
- In case of attempts to repair the oven by the customer or persons not authorized by GGM during the warranty period.
- Due to malfunctions that may occur in electric motors.
- Due to malfunctions that may occur in all electrical materials.
- In case of non-compliance with the rules specified in the instructions for use.
- In cases where the settings on the oven are mixed and corrupted.

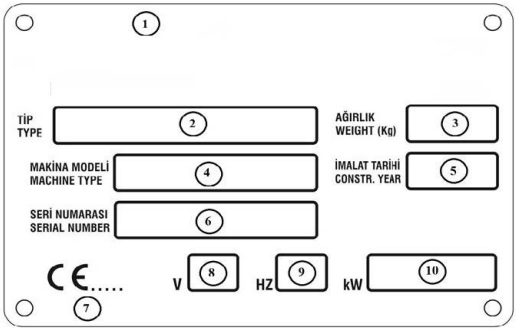
Manufacturer Company:

Address:

Telephone:
Fax:
Web:
E-Mail:

Product Information

TYPE	STONE BASED ELECTRIC DECK OVEN
SERIA	
MODEL	



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

Manufacturing Design

1. In the entire area, where the manufacturing equipment is placed, gaps should be left in order to allow 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 for 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 wont 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 of xdrinkable 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.

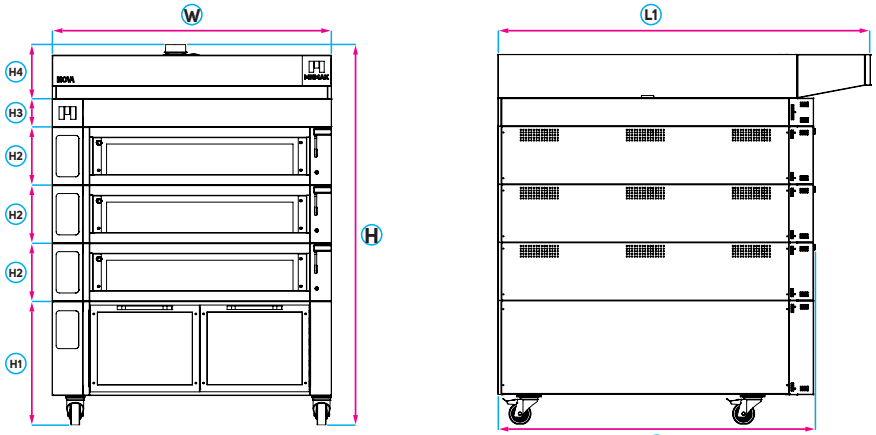
Product Technical Detail

MODEL		BOMHF			
Weight of Storey	Kg	145			
Weight of Fermentation Chamber	Kg	125			
Weight of Hood	Kg	10			
Weight of Ceiling	Kg	50			
Pan Capacity (60x80)	Pcs	2			
Pan Capacity (40x60)	Pcs	1			
Cooking Area	m^2	0,5			

Product Sizes

The machine dimensions are given in (Figure 1, Figure 2 and Figure 3) below.

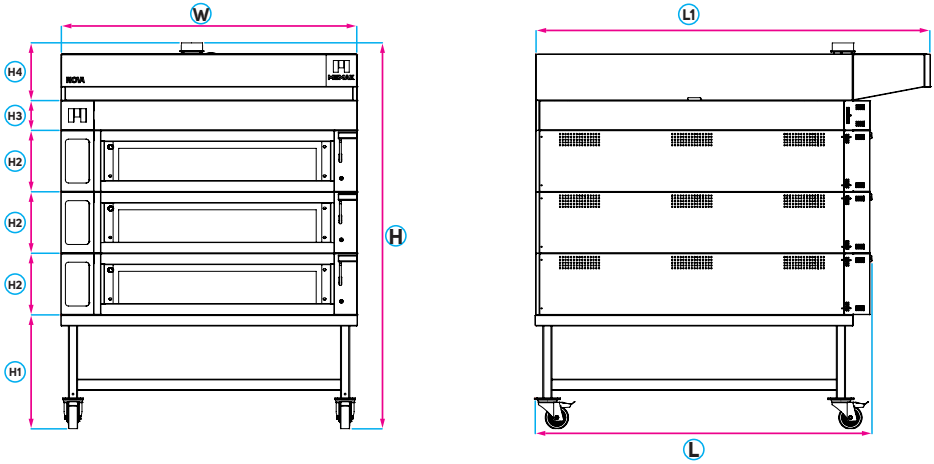
3-Storey Fermentation Room



(Figure 1)

3-Storey Fermentation Room		BOMHF		
Length	(L)	1.400		
	(L1)	1.715		
Width	(W)	990		
Height	(H)	2.175		
	(H1)	715		
	(H2)	330		
	(H3)	160		
	(H4)	310		

3-Storey Oven



(Figure 2)

3-Storey Oven		BOMHF		
Length	(L) (L1)	1.400 1.715		
Width	(W)	990		
Height	(H) (H1) (H2) (H3) (H4)	2.180 740 330 160 310		

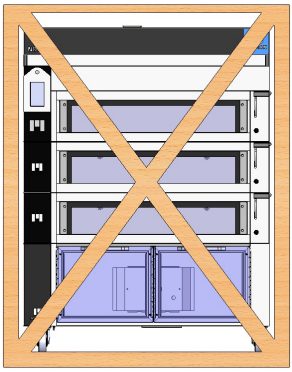
Commissioning The Machine

- 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 as also for its technical and legal compliance.
- All operations must be carried out in accordance with the directives of a single authorized personnel.
- Operators and people at your disposal must wear protective clothing suitable for the operation.
- The manufacturer is not responsible for accidents, damage and machine malfunctions that occur due to non-compliance with the rules in this section.

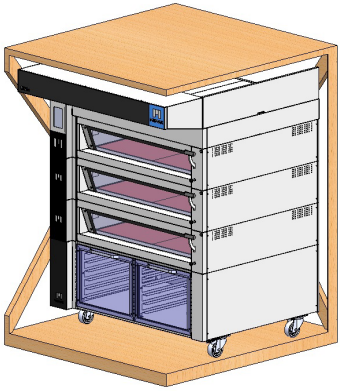
General Rules for Unpacking the Machine

- 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 the packaging material in accordance with applicable legal regulations.
- Store the materials used to lift the machine in a suitable place for future usage.

The packaging structure of the product is carried out in accordance with the norms of the world and Europe. After the machine control process is finished, it is packaged with bubble wrap, compressed with stretch nylon and placed in the box which is designed according to the standards, and made ready for the shipment process. (Figure 4 ve Figure 5)



(Figure 4)



(Figure 5)

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%

TRANSPORTATION OF THE PRODUCT

General Rules for Transport Operations And Lifting 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 applyed to chains and strappings.
- Pay particular attention to the removal of the machine centically.
- 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.

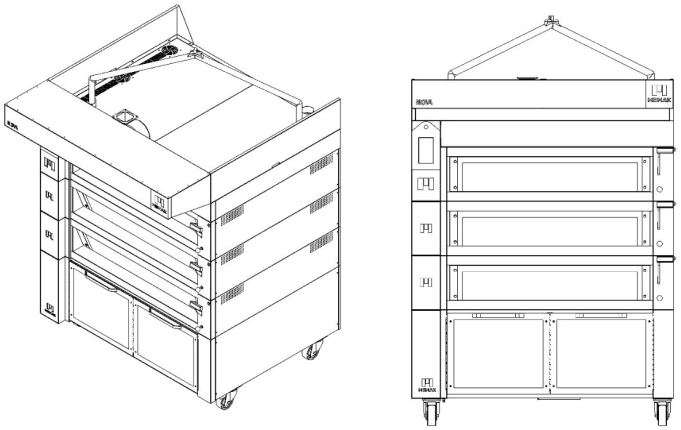
After this point, chains or belts can be used according to preference when shipped.

Lifting tool used to remove the machine; must have sufficient lifting capacity and fork length.

Equipment and Tools Required for Lifting And Moving the Machine

If the machine is in a crate or pallet

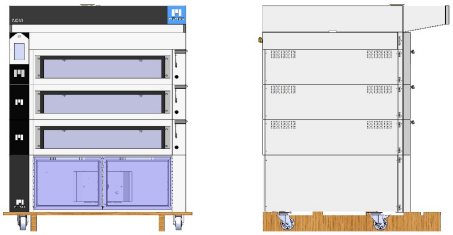
- Forklift must have sufficient carrying capacity. Or,
- Cranes and equipment (ropes, belts or chains) must have sufficient carrying capacity. (Figure 6)



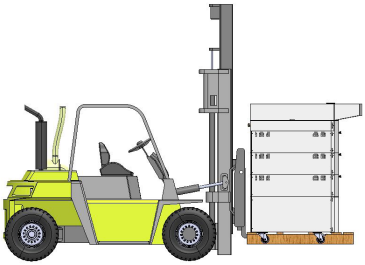
(Figure 6)

Forklift use;

- Place the 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. (Figure 7 and Figure 8)



(Figure 7)



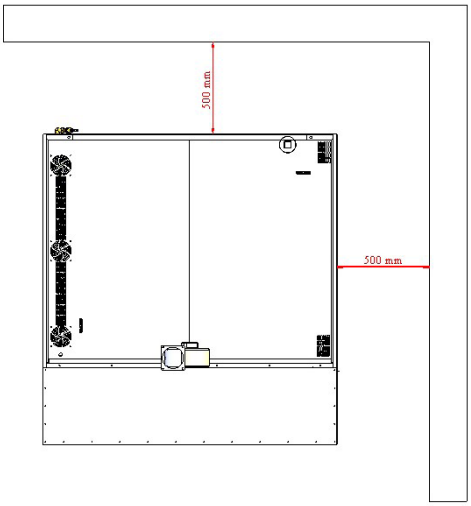
(Figure 8)

ASSEMBLY OF THE PRODUCT

Machine Layout Plan

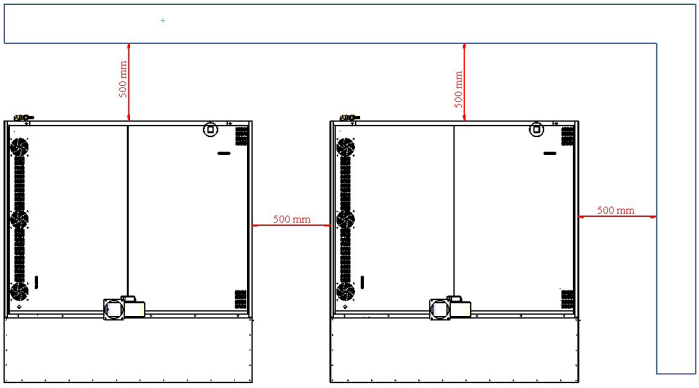
The minimum distance required to work, clean and for maintenance from the wallmust be observed. This will ensure safety against friction between the wall and the machine.

The machine layout, it should be done in accordance with the following pictures.
(Figure 9 – Figure 10)



(Figure 9)

The binary layout should be as shown in the figure.

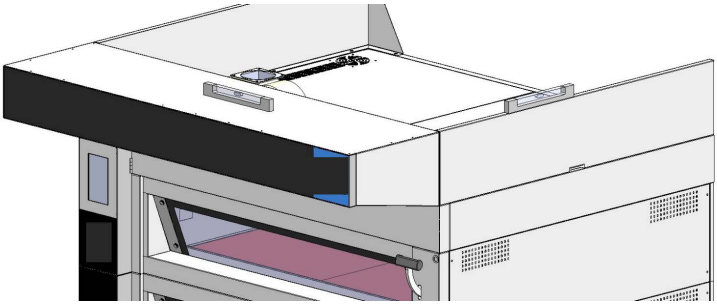


(Figure 10)

Mounting Instruction

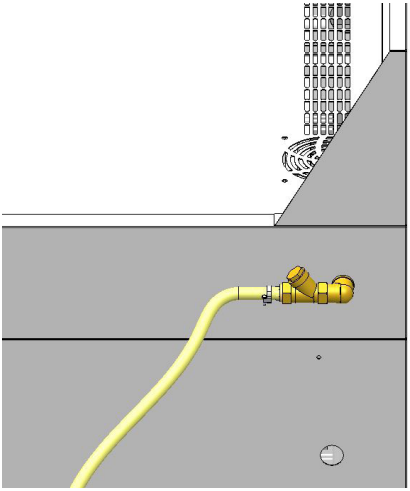
- The area where the machine will be installed must be safe. The established area must be sufficiently ventilated and illuminated.
- Room temperature should not be less than +5 °C but no more than +40 °C. The humidity should be between 40% and 75%.
- Once the distances are adjusted,, the machine should be leveled.

NOTE: The machine is scaled. (Figure 11)



(Figure 11)

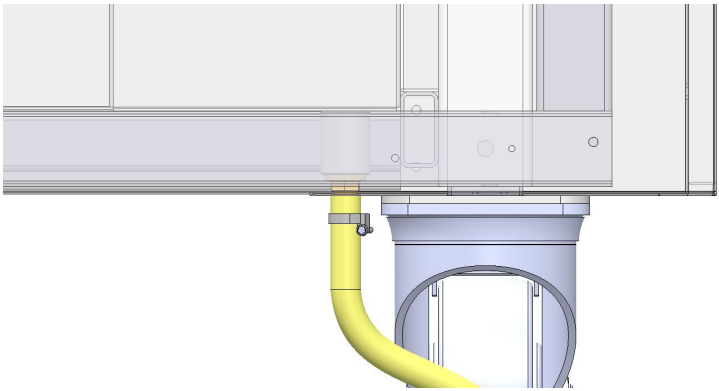
Clean Water Connection



(Figure 12)

- ½'' hose is connected by tightening it with clamps. The height from the ground varies according to the machine floor. (Figure 12)

Waste Water Connection



(Figure 13)

- It is made with ½" heat resistant multiform hose. (Figure 13)

Electrical Connection Rules

Electrical connection should be 380 V AC-220 V AC 50 Hz. Check the compatibility of the panel voltage with the main voltage..

Fermentation Chamber

- 3 x 25 a fuse 1 piece / oven floor is required
- 5 x 6 antigron cable is required (cable size varies according to the distance to which the oven is installed)
- works with 3 phases (380 v/ 50 hz), oven draws average 16 a per phase
- 5 x 32 plugs are required
- at 178 cm high from the floor of the clear water inlet of the oven, it is required to draw installation with a 1/2" pvc pipe
- waste water must be 30 cm above the ground and 1.5 m close to the oven

With table

- 3 X 25 a fuse 1 piece / ovenfloor is required
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- 5 X 32 plugs are required
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- Waste water must be 30 cm above the ground and 1.5 M close to the oven

WORKING PRINCIPLE 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. This oven can be used with liquid or gas fuel with the use of suitable ignitions.

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 shoulb 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.

Before starting the machine, review the tasks requested to be done.

These are respectively:

- Positioning the machine on a flat floor
- Provision of electrical power specified in technical specifications
- Connecting the clean water inlet to the machine
- Connecting wastewater output
- Completion of chimney installation

Start-up

Oven has been approved by the technical personnel and the manufacturer, it should only be commissioned by experts. The oven is commissioned by expert personnel in the presence of the customer representative.

Commissioning includes the following checks;

- Material control
- Position control
- Control of the product
- Electrical circuit verification
- Chimney systems verification
- Verification of thermostat and safety systems
- Operation of the machine
- Verification of cooking effectiveness

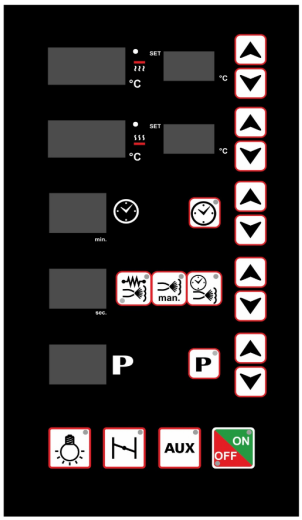
During the commissioning process, our expert staff will explain this instruction manual to the staff who will use the oven.

First Run

In the first use after delivery, operate the oven by paying attention to the temperature and time values shown in the table below.

TEMPERATURE (°C)	TIME (min)
at 50 °C	20 min
at 100 °C	20 min
at 150 °C	45 min
at 200 °C	45 min
at 2500 °C	30 min

USAGE OF THE STONE OVEN CONTROLLER



Device Description

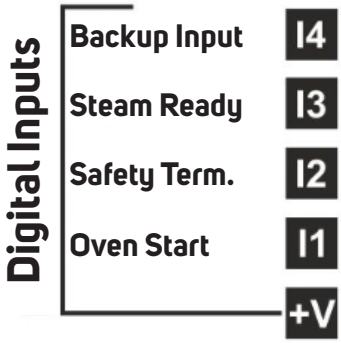
The stone base oven controller allows you to control the upper and lower temperature values with two temperature indicators. It allows it to reach set values without errors and quickly with intelligent algorithms. It automates the steps you take in cooking with time cooking, time lamp, timed steam and timed flap options.
The stone base oven controller also has program options. You can create 99 different cooking recipes and you can change each recipe as you wish.

You can set the auto-open time yourself, adjust the opening times according to the days of the week. So your oven will be turned on and warm before you arrive.

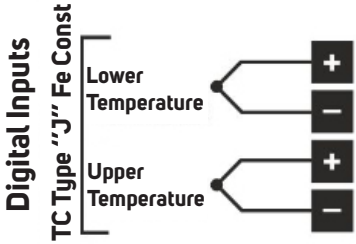
With operational settings, you can ensure the timed operation of the lamp. You can change the settings for the time clock.

TECHNICAL SPECIFICATIONS	
LOGIN	Lower and upper temperature J type Thermocouple Safety thermostat input Oven start input Steam ready input
CONTROL OUTPUTS	4 dry contact relay outputs 4 line relay outputs
DISPLAY TYPE	Upper temperature display 3 digits Lower temperature display 3 digits Upper temperature display 3 digits Lower temperature display 3 digits Time display 2 digit 99 min Steam time display 2 digit 99 sec Program display 2 digit 99 program
OPERATION VOLTAGE	24 V AC / 20-35V DC
POWER CONSUMPTION	12VA
PERMENANT MEMORY	EEPROM
DIMENSIONS	In 145mm x 260mm

Connection Diagram



+V is +12V output from the device. If this outlet is contacted with I1 while the oven is closed, the oven will open.
When the oven is running, the I2 input is switched from the normally closed contact of the safety thermostat. Thus, if the safety is in place, the device will switch to Er1 fault and stop working. It waits in this mode until the thermostat is fixed.
If the steam is ready when the steam heater is activated while the device is running, this input is switched. When the I3 input is contacted, steam ready-made led will also be active while the steam heater is active on the panel.

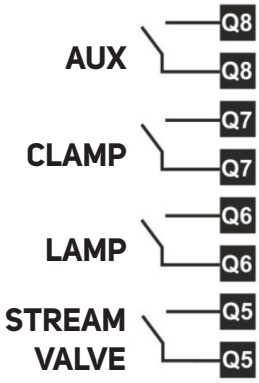


Lower temperature and upper temperature are thermocouple inlets. J type thermocouple should be used. Otherwise, the temperature values will vary. Grounding of the furnace body is very important, as the thermocouple is attached to the body. Otherwise, it may damage the reader area or show incorrect values.

Stand By Mode

All screens and outputs are turned off. This mode is also active only in on/off mode. It expects the device to work and switch to on modes. When the On/Off button is pressed, the device will turn on and switch to instant mode.

Lower temperature and upper temperature are thermocouple inlets. J type thermocouple should be used. Otherwise, the temperature values will vary. Grounding of the oven body is very important, as the thermocouple is attached to the body. Otherwise, it may damage the reader area or show incorrect values.

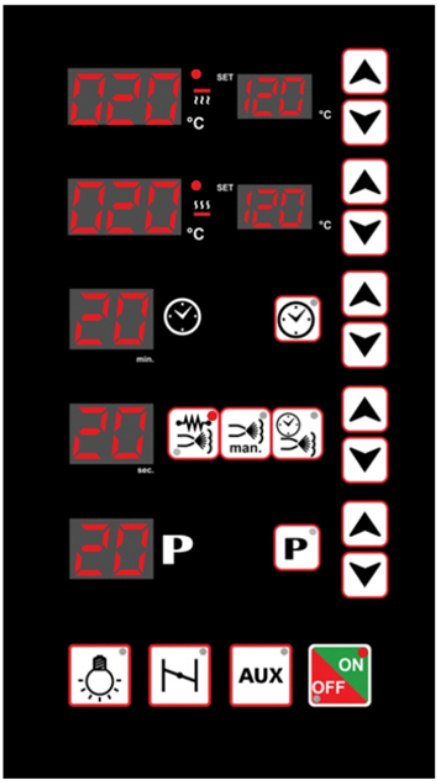


Aux output is special. When the 

button is pressed, it is active and gives active LED light. It becomes passive when pressed again and the LED goes out. It is a dry contact relay.

When the  button is pressed, the flap output is active and passive when pressed again. In addition, if the flap time is set in the program settings for time cooking, the flap becomes passive when the timer starts, automatically turns on when the opening time arrives and runs as long as it is set.

All screens and outputs are turned off. In this mode, off ledi is activated only at the on/off key. It expects the device to work and switch to on modes. Pressing On/Off button turns on and will switch to Instant mode.



In the instant mode, the upper and lower temperatures can be monitored instantly. In addition, we see the temperature set values of the upper and lower heaters on the small screens on the sides. These values will be increased or decreased with the up and down arrow keys.

The hour sign represents the timer. With t the up and down arrow keys, a value in the range of 00-99 in minutes can be entered. It is pressed when timed cooking will be done, the LED on it flashes indicating seconds. The minute decreases by counting backwards. When it reaches O it gives you a loud warning.

To start steam processes, the steam heater button must be pressed. Otherwise, the steaming process will not take place. When this button is pressed, the steam heater is activated and the lower led lights up. If the steam ready input is active, the steam heater will be passive, the led soner and the upper led will light to indicate that it is ready to give steam.

When the man steam button is pressed, the steam valve outputs and the led lights up. When you pull the button from the button, the steam valve becomes passive.

With this button, the time displayed on the screen in terms of steam delivery, the steam valve is active, the time counts down and when it reaches 0, the output becomes passive. The duration can be increased or decreased with the Arrow keys.

Button is activated and the active ledi gives light. When pressed again, it becomes passive and the LED goes out. Dry contact is a relay.

Button is pressed, the flap output is activated, it is passive when pressed again. In addition, if the clap time is set in the program settings for time cooking, the flap becomes passive when the timer starts, automatically turns on when the opening time arrives and runs as long as it is set.

The lamp output will be active when the button is pressed. If the lamp time is 0 in the parameter settings, it will remain active until the output button is pressed again. If the lamp time is entered, it will remain on for the specified period and then turn itself off.

The program screen shows which program it is in. Up-and-down keys switch between programs. Even if the power is cut off and on again, the latest program remains in memory when the device turns on.

The P button is presses for 3 seconds and the Program will go into switch mode.

Program Mode

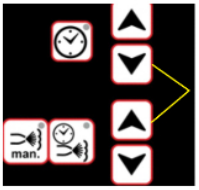
If you are in program 0, instantaneous changes are permanently written to eprom. In programs 1-99, instant changes are not stored and return to the old values when closed and opened. If we want to make permanent changes to these programs, we switch to program mode by pressing the button P key 3sec. In this mode, screens that show instantaneous temperature values are turned off. If it is possible, the values are stored.

With the arrow keys, the values are increased or decreased, and if the clap key is pressed, the timing of the clap is adjusted. The top screen indicates how many minutes after the timed operation starts, the damper will open. When timed operation begins, the flap becomes passive even if it is active. If the value is 0, the flap only works manually. On the screen below, it is set to remain active for the wished number of minutes.

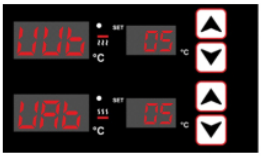
Switching between programs can be provided. If no key is pressed for 10sec, the system shuts itself down. If the P key is pressed and held down by 3sec, the values are stored.

The upper and lower temperature set values are changed by increasing and decreasing the timed working time (in minutes), steam time (in sec), and program values.
The upper and lower temperature set values are changed by increasing and decreasing the timed working time (in minutes), steam time (in sec), and program values.

Parameter Settings



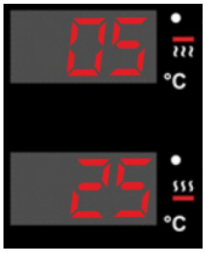
Standby mode heater set down button and time set up button is pressed at the same time the parameter mode is switched. The upper heater upperband UUB and the upper heater lower band UAB values are seen in the first row. The lower band value indicates the lower level at which the heater will start to be active, and the upper band indicates the upper level at which the Heater will be turned off. By pressing the P key, the other setting parameter is entered. HHere, the upper and lower band values of the lower heater are accessed.

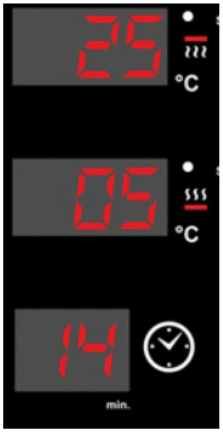


The lamp time and buzzer type are changed by pressing P button again. If the lamp time is 0, it will run indefinitely. It is activated when the lamp button is pressed, it becomes passive when pressed again. If the time is entered, the lamp outputs during the set time (in sec), and when the time expires, the lamp will automatically become passive. If 0 is selected in the buzzer type, the buzzer on the device is used in case of alarm. If 1 is selected, the horn on the board is output.

If P is pressed again or if no key is pressed for 10 seconds, it saves and returns to standby mode. To exit without saving, the on/off button is used in this mode.

Time Clock

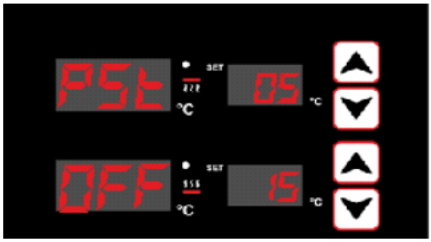




If the Time key is pressed in Standby Mode, it will enter the time settings. The clock value is seen on the upper temperature screen, the clock value is seen on the lower temperature screen, the minute is seen on the lower temperature screen. It is increased and decreased by the arrow keys. The day month and year values are seen by pressing the Time key. The sample screen displays the date 25.05.2014. These values are increased or decreased with the Arrow keys that control the screens.

Press P button to save. Press On/Off button to exit without saving.

Auto Opening Settings



In the standby mode, the Time set will enter this screen as the up and down buttons are pressed at the same time. The day of the week appears on the screen. With the Time Up button, you can switch between weekdays. The P key is automatically positioned to Start On or Off. The device won't turn on that day if you don't switch it to on mode, even if you change the automatic opening time on the screen below, respectively.

Press on/off to save and exit.

The reason why the Er 1 is that the safety thermostat input may not be connected or the safety thermostat has given a warning input due to excessive temperature. If this malfunction is seen in the absence of temperature increase, check your connections.

AD 1 , AD2 is failures on the display are thermocouple failure. You may experience this error if the thermocoups are not connected correctly.

OPERATIONS AFTER COOKING

After the cooking time, the panel displays (end of automatic adjustment) that the oven cooking process has been completed. Empty the oven by following the procedures below;;

- When the oven glass door opens, open it carefully to avoid exposure to steam and make sure that the automatic steam aspirator is activated.
- Take the product with gloves.
- Leave the oven glass wick intermittently after cooking to help disperse the hot air inside.
- Keep the oven around, in and out of it clean, and don't work messy.
- Check the oven cooking compartments for residue.
- Press the oven button.
- Turn off the oven's water connection valve.
- Disconnect the oven from the power (unplug it).

Automatic Aspirator Control

When the glass is opened from the fuses, the automatic aspirator must be activated and checked for entry.

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:

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

It allows the user to bake the desired baked products in baking trays on the stone oven baking cell. The stone base absorbs a certain amount of heat in the oven and keep it during the first daily use.

Since this is not a rotary oven, there is no rotating shelf, a direct baking tray is placed on the stone base of the oven. The upper and lower resistance heats the oven compartment in a balanced way and the temperature is homogeneously spread.

Steam Injection Setting

Inject the required steam into the oven by pressing the steaming button during use. Steam gives bread volume, brightness and shell color.

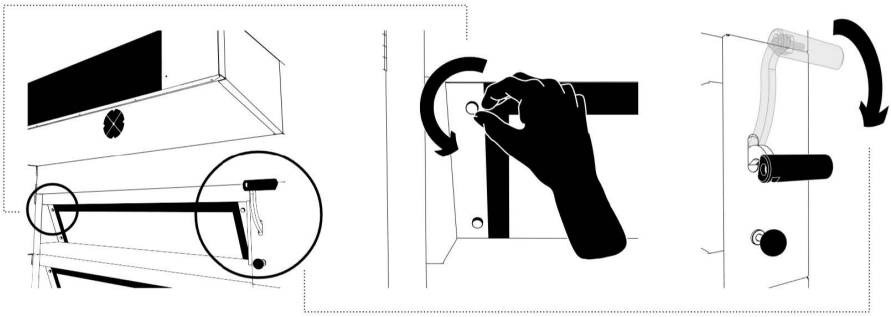
The duration of the steaming is given according to the user's requirement is manually or automatically adjusted from the buttons on the panel.

With use, calcification occurs in the water installation, use descaling to clean it. Thus, the steaming function is made easier to perform in a quality way at the desired setting.

Diagnosis

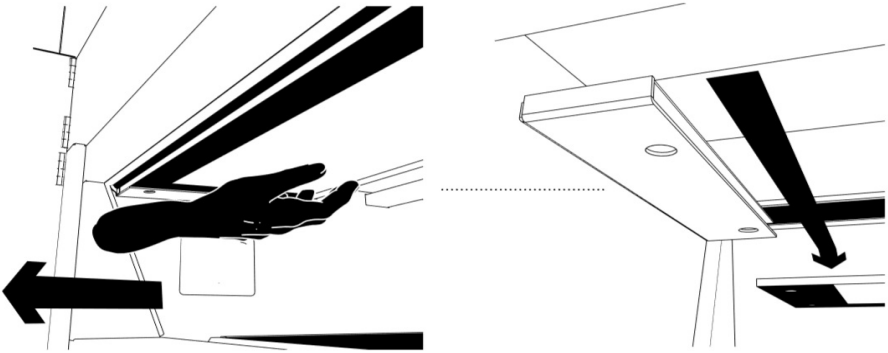
Over time after use, failures may occur in the oven and may not be able to function. For this, it is necessary to make a good diagnosis in repair. Do not use the machine without repair.

Floor Glass Replacement



(Figure 1)

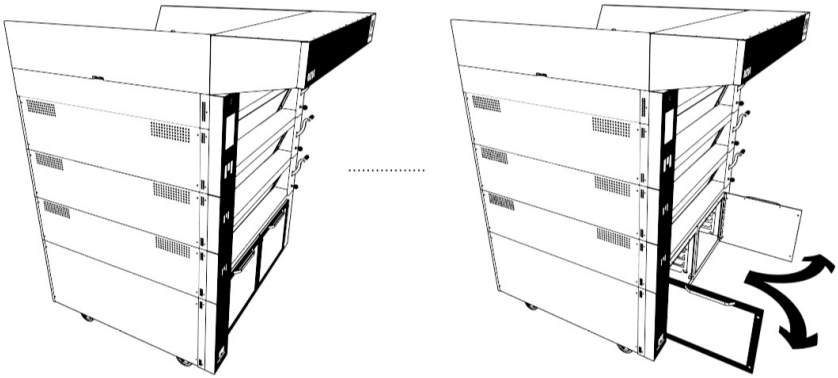
- The closed glass opens in a horizontal position.
- 4 special bolts on the glass are removed by hand or with the help of tools.



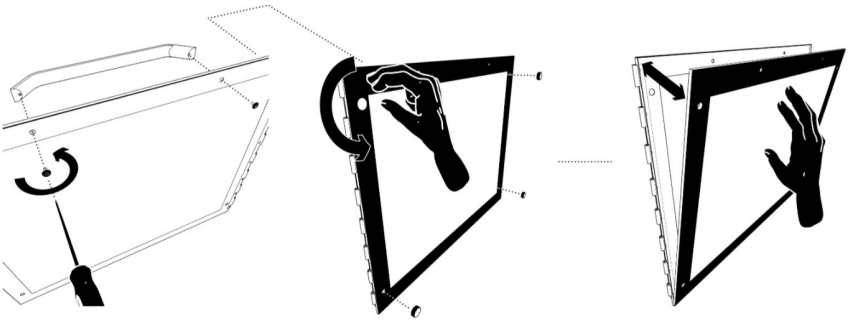
(Figure 2)

- The glass is removed by pulling it forward.

Fermentation Chamber Glass Replacement



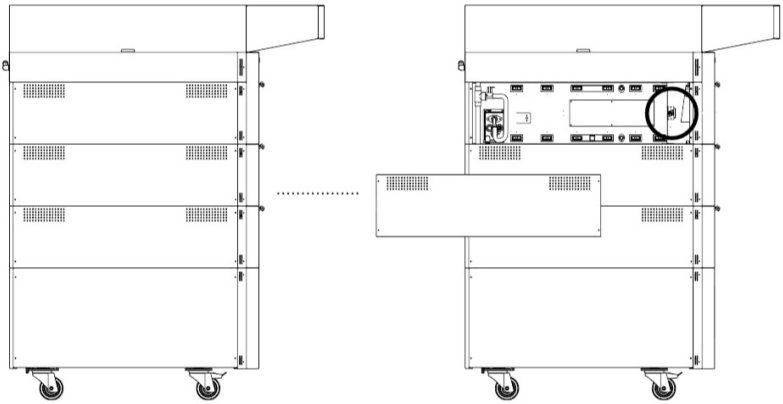
(Figure 3)



(Figure 4)

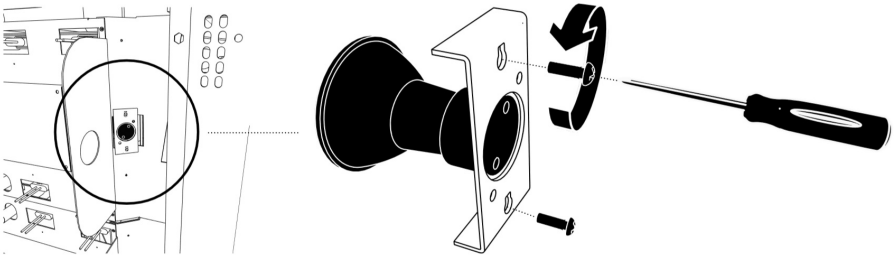
- The glass is removed by removing 4 bolts on the glass and 2 bolts on the handle.

Lamp Replacement



(Figure 5)

- The left side cover of the oven is removed and the lamp is reached.



(Figure 6)

- As seen in the picture, the sheet in the shape of 'u' is removed and the lamp is removed.
- The old lamp is removed from the sheet part in the picture by removing the bolts.

Daily Maintenance

Safety systems should be checked before starting daily use.

Wastes (sesame seeds, black cumin, dough crumbs, etc.) formed during production must be cleaned after the production is completed. If not cleaned, the layer will cause an imbalance in cooking.

Weekly Maintenance

The outer surfaces of the machine should be cleaned with a damp cloth. Make sure that no water touches the places where there are electrical components. Otherwise, the manufacturer is not responsible for any damage. that may occur.

Monthly Maintenance

Electrical parts, steel materials, glass's lylitron seals should be checked.

Unusual Maintenance

This maintenance is carried out by our authorized services in case of failure of any part of the machine.

General Rules

- Maintenance procedures should be carried out by qualified and authorized personnel.
- Unless otherwise stated, the machine is serviced after disconnection from all energy sources.
- When the machine protectors are removed for maintenance, the operator must keep unauthorized persons away from the machine.
- Use this user manual instruction for all maintenance operations
- It is necessary to use protective goggles and masks during maintenance (in the use of compressed air during cleaning).
- Wear protective gloves and glasses when using detergents or lubricants.
- Do not leave waste in the environment and maintain control of it.
- After any maintenance, the operator must restart the machine.
- Check if any foreign substances are on the machine.

Periodic Maintenance Schedule

FREQUENCY	OPERATION	METHOD
Weekly	Check if the keys on the keypad on the panel are working.	If there is a damaged key, replace it.
	Check the plumbing connections.	Check all connections and make sure there are no leaks. If there is a leak, fix it.
	Check the effectiveness of safety devices.	If there is a problem with the safety devices, get support from the authorized service.
Every 6Months	Check inlet water filter.	If the filter is damaged, replace it.
Every 10 Months	Check if the resistors are working.	If it does not work, consult the authorized service.

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).

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 sufficent 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.

Control of Security Systems

Emergency devices such as emergency stop buttons and whether the doors are locked or not should be checked at the beginning of each shift.

Residual (Residue) Hazards

During normal operation or maintenance, operators cannot control and destroy all hazarding residi one by one.

The following list provides hazard sources and residual hazards arising from these sources.

Combustion hazard

The danger of burning can occur in the following situations:

- All contact with the external parts of the oven, including the fume hood poses a burning hazard.
- During the operation of the oven; contact with entire internal parts, including shelves, doors and windows, poses a burning hazard.
- All cleaning and maintenance operations without disconnecting the machine from the energy source pose a burning hazard.
- Steam that comes out by opening the door to remove the products also poses a burning hazard.

Solutions

- 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 evacuation is carried out at temperatures of 350-400°C from the chimney system and anti-explosion systems while the oven is running. Therefore, do not touch these parts. Special warning signs should be put up in these areas.
- The operator must wear protective gloves when removing the pan trolley from the oven. After the pan trolley is removed, the part in the inner part of the oven should not be touched and should never be entered into the oven.
- For cleaning and maintenance of the machine, the oven should be expected to go down to sufficient temperature and, if possible, these procedures should be carried out outside the oven.
- The operator must turn on the aspirator and steam drain 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 (if 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.

Electrical Hazard

Electrical hazard; depends whether there is an electric current around the electrical panel and connection boxes.

Solutions

Never interfere with working power tools. To intervene, turn off the machine, unplug it and secure it.

Physical Hazards

- If the pan trolley is over 100 kg, use automatic transport systems due to the risk of injury during the transport and oven installation/removal operations. (Optional)
- There is a risk of impact if the pan trolley is more than 10°. It is designed to automatically recover when it is more than 10°.
- Trays will not move unless the ground slope exceeds 10°. If the ground slope exceeds this value, the trays should be fixed to the pan. If this measure is not taken by the manufacturer, it must be specified in the user manual.

Solutions

- Use automatic transport systems. (Optional)
- Use the pan trolley carefully.

Fire Hazard

- There is a fire hazard when cooking flammable foods such as foods containing alcohol.

Solutions

- Cooking combustible foods such as alcohol-containing foods is prohibited.
- According to the laws adopted in the country, fire extinguishers should be placed in the appropriate places.

Gas Deposit Hazard

It should not be ignored that there may be a failure of the unburned gas accumulation or smoke evacuation system over time.
In the event of gas accumulation or a failure of the smoke evacuation system, the burner, which comes equipped with a system that will automatically stop operations, must be used in an area where adequate ventilation conditions are provided in order for the oven to function properly. In any case, the oven must comply with local laws and regulations in force in the country in which it is used.
GGM is not responsible for the problems arising from the electrical installation being made from other people, rather than the employees of our company and the people authorized by our company.

GENERAL CLEANING

Cleaning Manual

Machine cleaning used according to applicable laws; This should be done according to the rules contained in the manual.

- The manufacturer accepts no responsibility for problems caused by misuse or improper cleaning.
- Machine cleaning should be done safely.
- Do not use flammable materials or alcohol to clean the machine. Use non-machine-damaging (plastic scraper or brush) material to remove any stains or residues that do not come out.
- Do not use compressed air or water to clean electrical appliances.

Hygienic Areas

Areas requiring cleaning are listed below.

Food Areas

Baking trays, baking stone, baking cells and fermentation chamber.

Spray Areas

Glass cover part and accessories.

Non-Food Areas

All areas outside the cooking chamber where it is not in contact with the product.

Cleaning Planning Schedule

FREQUENCY	OPERATION	METHOD
DAILY	Clean up product residues inside the oven	Brush with a coarse brush and wash with water
	Oven tray cleaning	Clean the residues with a wire brush, wash with plenty of water, then leave the tray to dry.
	Glass door area cleaning	Wipe with a small amount of detergent and a moistered cloth
WEEKLY	Clean the area outside the food compartment	Wipe with a small amount of detergent and cloth then wash with water then dry.
	Clean the door windows	Use hot water or any glass cleaner.
	Clean the panel keypad	Clean the key panel with a neutral detergent.
MONTHLY	Check steam function	Use descaling agent for plumbing connections.

TROUBLESHOOT MANUAL

Oven Leaking Water

- The possibility of loosening the clamps inlet and outlet of the water causes water leakage.
- Sand grains from the installation that may occur in the valve may leak water as the valve will cause obstruction.
- Deformation of machine installation hoses over time causes water leakage.

Glass Breakage

- If hard objects such as trays and shovels come into contact with the glass, the glasses may break.

Electrical failures

- The control panel and electrical circuit may burn during cleaning of the electrical installation or in direct contact with water. Avoid contact with water in case it burns.
- In order to use the machine for a longer life time, cleaning and closing the machine after the production ensures that the machine is used longer.
- Lamp explosion .

POSSIBLE FAILURES AND CAUSES

FREQUENCY	CAUSES	SOLUTIONS
Failure to dispose steam regularly	If the steam discharge fan is not rotating in the correct direction	Check and ensure correct connection.
	If the drain pipe does not drain	Check the drain pipe and clean it if it is clogged or dirty.
	There is no steam in the oven	Check the steam channels inside the oven, clean them if they are dirty and clogged.
	Inadequate water supply connection	Check the mains pressure.
		Check if the connection wiring is clogged and remove it with the appropriate tools.
		Check the plumbing fasteners
	If the time set on the control panel is short	Gradually increase the evaporation time until the desired condition is achieved.
	If the solenoid valve is not working properly	Replace solenoid valve.
	Steam release valve is open	Close the steam release valve.
The product is not cooked homogene ously	Cooking temperature and time are not even	Set the appropriate cooking temperature and time according to the product.
	The size, volume and type of the cooked product are not the same.	A gap should be left between the trays of the cooked products and the same type of product should be cooked.
Presence of water in the oven	Failure in the solenoid valve	Replace the solenoid valve
The compartme nt lighting is not functional	The bulb is burned out	Change the bulb.
		Use the correct power and voltage rating.
	The lamp socket connection is not made properly	Check the socket electrical connections.
	Control panel malfunction	Repair control panel.

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