

# PIOS63 (ELECTRIC-INDUSTRY TYPE)

HOW-TO-DO-IT BOOK

MODEL NO:  
PIOS63



**YEAR OF PRODUCTION :**

**SERIAL NUMBER :**





# CONTENTS

---

PAGE NO	ISSUES
1-2	COVER
3	CONTENTS
4	PRESENTATION
5	TECHNICAL SPECIFICATIONS
6	OVERALL DIMENSIONS
7	ELECTRIC SCHEME
8	WARNING SIGNS
9	SAFETY WITH DETAILS
10	HANDLING AND RELOCATION
11-12	USING THE DEVICE, CLEANING AND MAINTENANCE
13	WARRANTY CONDITIONS
14	EXPLODED VIEW
15	SPARE PARTS LIST

# PRESENTATION

---

Hi there,

We thank you for your confidence in choosing our device and our company. Our devices are used in 100 countries around the industrial kitchen with you. Our device is manufactured in accordance with international standards.

To receive output from the device to your expectations, and certainly you read the manual to use long-term, we strongly advise users to your instructor. Before calling our service, we ask you to consider the following points.

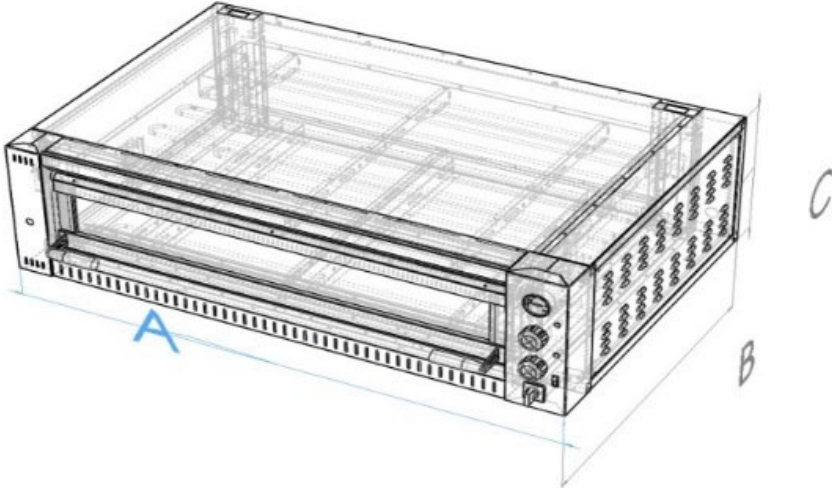
- 
- ☞ Please read the manual carefully before using your hand and using the device, to allow the reading of using the device. When you run manual reading device from the machine will be out of warranty.
  - ☞ Purchase and installation of our product you received, giving information about the use and care manual in accordance with the laws and regulations of the electrical installation is made of carefully be read. Device connection way qualified personnel of our authorized service personnel to ensure good preparation before for installation.
  - ☞ Nearest to you and you do not understand the issues hesitated you want information from an authorized phone service.
  - ☞ If the stand of costs and service personnel called for Assembly Keep in mind that for every hour waiting fee will be billed to you.
  - ☞ We hope that you get the most out of our product ...
-

# TECHNICAL SPECIFICATIONS

TECHNICAL SPECIFICATIONS	PIOS63
TOTAL ELECTRIC POWER (KW)	9,5
POWER SUPPLY VOLTAGE (V AC)	380/400
OPERATING FREQUENCY (Hz.)	50 / 60
CURRENT (A)	25
POWER CORD (number of vessels x mm <sup>2</sup> )	5 x 4
Max.-Min. OPERATING TEMPERATURE (°C)	150—500
COOKING SURFACE	FIRECLAY STONE
THERMOSTAT OPERATING RANGE (° C)	70-500
TOTAL SIZE (At-Depth-height) mm	135x95x38
MAX SLOPE	5°
CLASS	1
PROTECTION CLASS	IP 20
Weight (kg)	115

# OVERALL DIMENSIONS

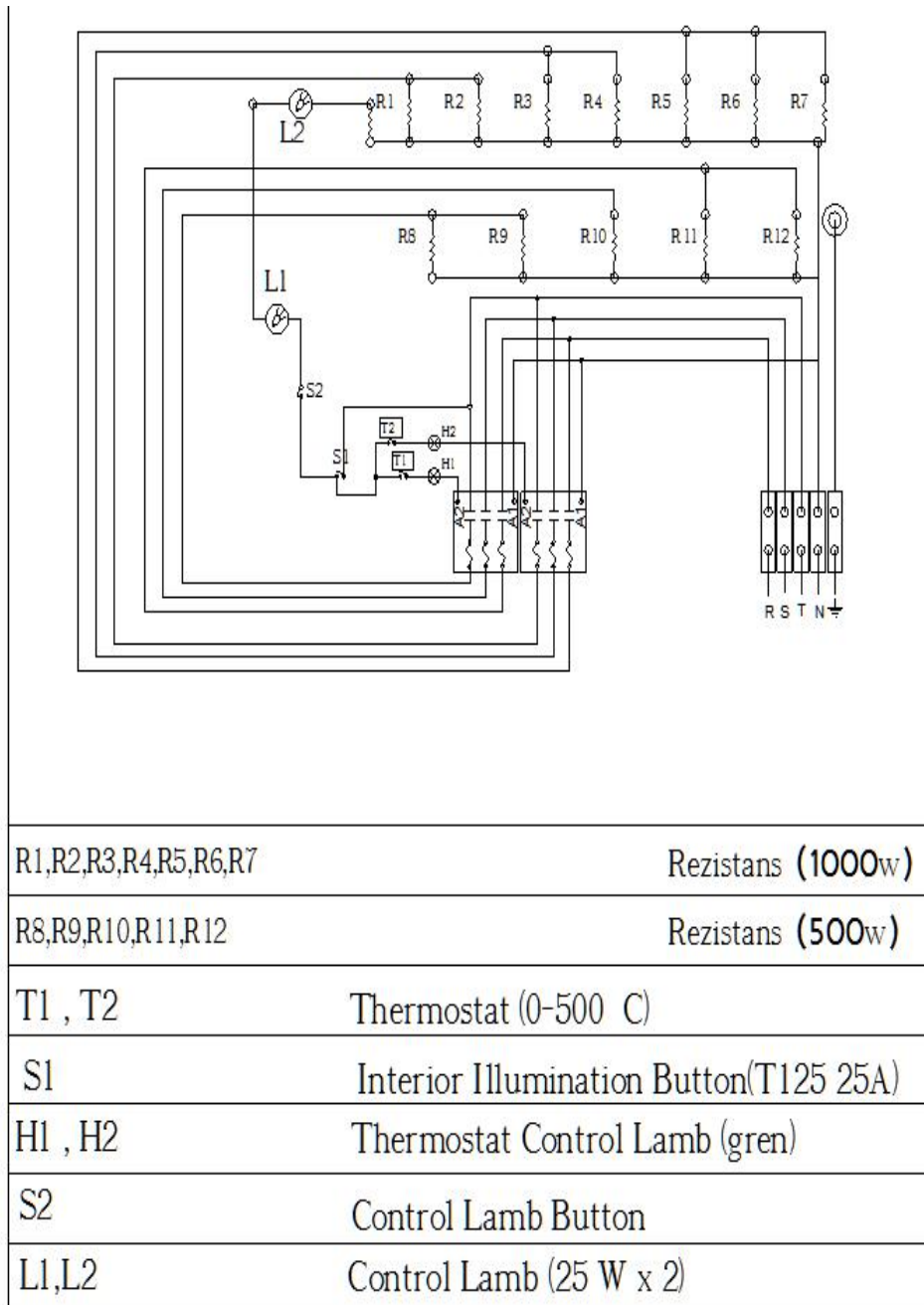
---



CODE	A	B	C
PIOS 63	135	95	38

# ELECTRIC SCHEME

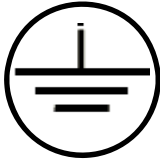
## PIOS63



# WARNING SIGNS



**PROTECTION GROUNDING**



**PE**

**GROUNDING NETWORK**



**ELECTRICITY**



**HIGH TEMPERATURE**

**ELECTRICAL CONNECTION VALUES**

**380V -400V / 50/60 Hz**



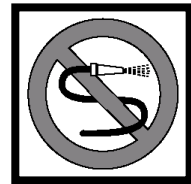
# SAFETY WITH DETAILS

☞ Solid and liquid combustible materials of all kinds in the area where the device is working (clothing, alcohol and derivatives, petro - chemical products, wood and plastic, curtains, etc.) should not be taken.



☞ Do not clean with pressurized water.

☞ You can use our devices together with our other products in the same series.



☞ It is established in accordance with the regulations in force, and this device should be used only in a well-ventilated area. Refer to the device's facility and instructions before use.

☞ Apart from the manufacturer or its authorized service should not interfere with the device.

☞ The area in which the device is used without any reason to panic in case of fire flames flare (if any) to use the fire extinguishers closing the gas valve and power switch. Never use water to extinguish the flames.



☞ The device operating voltage of 380 V to 400 V ~ / 50 Hz. Do not use a power supply voltage other than that.



☞ The device should never be operated under the hood.

☞ A wall of the device compartment, kitchen furniture to be positioned close to the decorative covering VB.N if their coating is made from fireproof material, or a suitable non-combustible heat-insulating material the distance of 5 cm, otherwise must be at least 20 cm. It is recommended attention to obey the rules of fire protection.



☞ Electrical connection leak like 30mA to supply insurance against the danger of leakage current should be done by putting a fuse.

☞ Set the device to be placed under the bench and set up the working plane of the device should be in balance.



☞ Electrical connection of the device must be checked by a qualified electrician, floor max. 170 cm in height must be connected to insurance.

☞ The electrical installation of the device should be connected to the grounding bar on the ground near the board.

# HANDLING AND RELOCATION

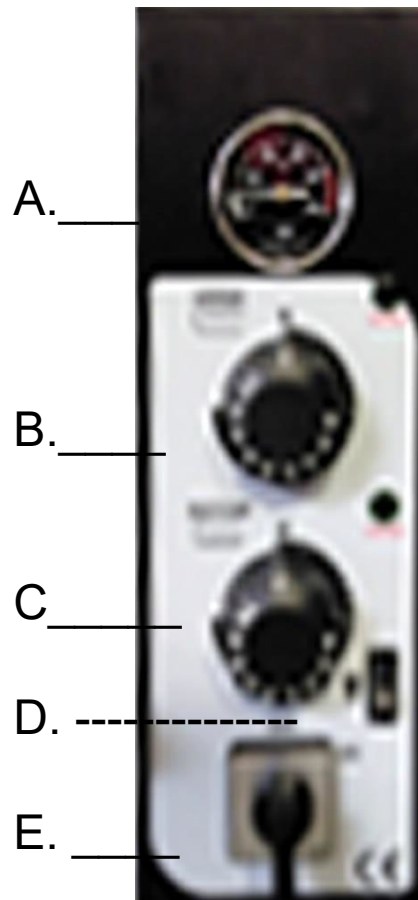
---

- \* Network to be disconnected before transporting.
- \* The device does not get moved by human power.
- \* Hit a when moving the product and do not drop.
- \* In order to reach the device under normal operating height of 550 (± 10) mm bench should be set high.
- \* Underset bench of the device will be set up and should be put to work in the plane of the device scales.
- \* The device's electrical connections should be checked by a qualified electrician should connect the fuse on the ground from a height of 1800 mm .. nearest grounding grounding bar connected to the socket on the panel that will be used must be provided. Panels must be used 16 auto insurance for individual models.

**ATTENTION ! : NEVER OPERATE FROM YOUR DEVICE CONNECTING EARTH LINE**

## CONTROL BOARD

Control Board  
A. TERMOMETR to  
B. ÜST HEATER THERMOSTAT  
C. ALT HEATING THERMOSTAT  
D. OVEN LIGHTS  
SARTEL of E. ON OFF OVEN



# USING THE DEVICE

---

## PURPOSE AND USE

This product in restaurants, fast food in the canteen and so on. Used in place. Before first use of the device (the plug is inserted) starting from the complete outer surface of the platinum hair, cloth dipped in warm soapy water should be wiped with bored. The device must be connected to the ventilation ducts under the hood filter.

**NOTE:** Do not go beyond the intended use.

Knowing the machine safety and technical requirements and should be used by someone who read the user guide

1. Thermostat (250 ° C-300 ° C) set. (Green light will illuminate).
2. Product of smell may occur resulting from the first time you run the insulation and the heating element. Therefore, all run before starting to use the thermostat to 250 ° C for 45 minutes to bring the product as hollow.
3. Place the pizza to be cooked after the flashing green light  
Pizza cooking time is about 7-8 min at about 280 ° C.
4. You can check that it is cooked pizzas cooked and burning lamp with key means.  
Open the lid after cooking pizza and you get pizza. Close the lid again.
5. Although cutting the power to the furnace in order to save on a short waiting time during use, the thermostat take hold, bringing to 90 ° C. (If the oven's power is cut off due to the cold to go to a sufficient temperature for the next cooking process will result in a loss of time and energy.)
6. Device energy make the cleaning of the device after a power failure.
7. Device at temperatures between -5°C + 40°C and humidity of up to 65% to operate in ambient conditions is recommended

# CLEANING AND MAINTENANCE

---

## PERIODIC MAINTENANCE AND CLEANING

**Consumers must be made by:**

The device before first use and after each use and later (without electrical devices) starting from the complete outer surface of the platinum hair, wipe it with a sponge and liquid cleaning agent.

spirit of salt during cleaning, the elves etc. Do not use cleaning materials such as.

### THE LIFE DEVICES:

When using the recommended conditions, the lifetime of the device 10 years.

# USING THE DEVICE

---



**ATTENTION!** : As described in the installation and use of the device

Care should be taken to be installed and operated. Any failure  
When faced with the situation of our nearest authorized service  
Let me know.

When EQUIPMENT FAILURE RESPONSE ONLY POWERS  
AUTHORIZED SERVICE GGM these. Authorized Service of  
EXCEPT FOR A TECHNICAL STAFF MEMBER OR incompetent  
THE UNIT INTERVENTION

**DEVICE WARRANTY WILL REMAIN OUTSIDE.**

SO THE UNAUTHORIZED PERSONS  
ABSOLUTELY NOT ALLOW THE DEVICE DO NOT INTERVENE.  
THESE CONDITIONS SHALL BE LIABLE FOR ANY WAY MANUFACTURING  
COMPANY. Our AUTHORIZED SERVICE DURING SERVICE  
ORIGINAL SPARE PARTS WITHOUT ANY REASON  
OFFER CAN NOT USE. IN ANY WAY  
THIS IS NOT THE ORIGINAL EQUIPMENT FITTED WITH PARTS  
**DEVICE WARRANTY EXCLUDES.**

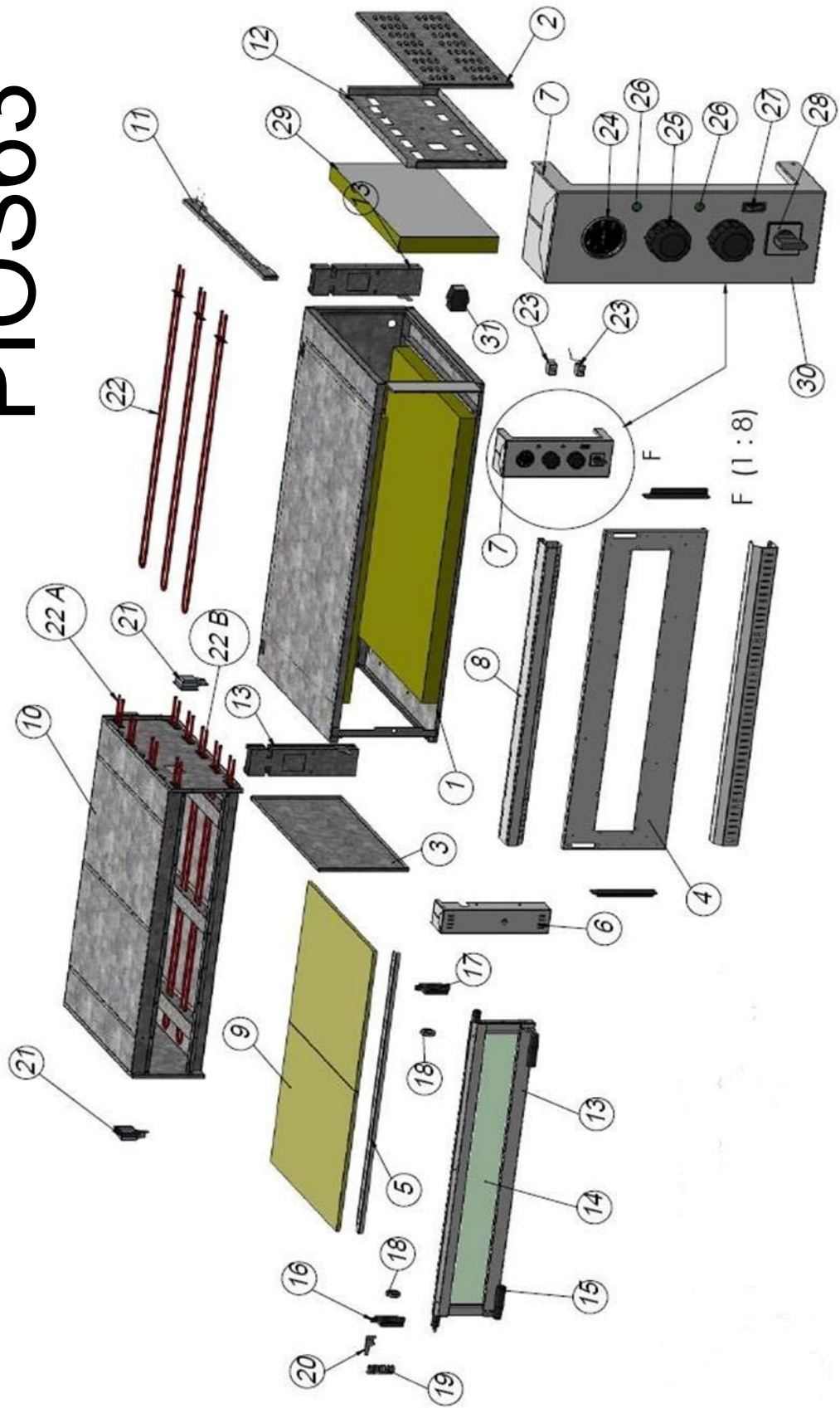
# WARRANTY

---

Our products, lack of user error and by persons other than the GGM is authorized by service personnel repair or for any other reason, provided it is undisturbed, entirely material, including all parts, labor, against the assembly and manufacturing defects;

- 1) The warranty period starts from the date of delivery and 2 years.
- 2) the goods are under guarantee of our firm, including all parts.
- 3) In case of defects within the warranty period, it added to the warranty period repair. The repair time is up to 20 business days. This period starts on the failure of the service station, in the absence of the service station, the property dealer, distributor, agent, representative, importer or manufacturer will start from the date of the notification from one-producers. Consumers malfunction notification by phone, fax, e-mail, not registered mail return receipt or similar means possible. However, the burden of proof belongs to the customer in case of dispute. Defection until the completion of the repair of the goods manufacturer-producer or importer can not be eliminated within 10 days, have to be allocated to the use of other consumer goods have similar
- 4) materials and labor needed within the warranty period, as well as in case of failure due to installation errors, labor costs, the cost of parts replaced or under any other name without demanding any fee will be repaired.
- 5) Although we use the right consumer goods repair; from the date of delivery to engaging in, as to stay within the warranty period, in a year; at least four times or manufacturer-producer and / or failed six times in addition to the warranty period set by importers, perpetuate the inability to take advantage of these faults malt,  
Exceeding the maximum time required for repair,  
The -Company mania service station, service station order seller in the absence of, dealer, agency representatives importer or repairing the reporting malfunctions to edit one of the manufacturers and producers to determine whether a possible case of consumer goods free of alteration, refund or shame rate may demand a price reduction.
- 6) failure resulting in the use contrary to the instructions for use of the goods are out of warranty issues.
- 7) Customs and Trade Ministry of Consumer Protection for problems that may arise in connection with a guarantee certificate and may apply to the General Directorate of Market Surveillance.

# PIOS63



# PIOS63 SPARE PARTS LIST

NO	TRACK NAME
1	BODY
2	RIGHT COVER (VENTING)
3	LEFT DOOR
4	FRONT FRAME
5	COOKING STONE HIDER
6	LEFT POST
7	CONTROL BOARD
8	PADDLE BOX
9	COOKING STONE
10	COOKING BOILER
11	RESISTANCE HOLDER
12	ELECTRICAL PANEL INSTALLATION
13	FLUE
14	SIGHT GLASS
15	DOOR HANDLE BAKELITE
16	BEARING COVER (LEFT)
17	BEARING COVER (RIGHT)
18	HEAD BEARING
19	SPRING COVER
20	SPRING TRAP DOOR
21	WIN LIGHTS
22	RESISTANCE
22 A	TOP RESISTANCE (1000 W)
22 B	LOWER ELEMENT (500 W)
23	THERMOSTAT
24	THERMOMETER
25	SET THERMOSTAT KNOB
26	Thermostat LED
27	LIGHTS SWITCH
28	Pako switches
29	INSULATION
30	LEXAN
31	CONTACTOR