

# PIZZA OVEN

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## A GENERAL INFORMATION

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Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

# PIZZA OVEN

## A1 PRODUCT DESCRIPTION

\*The Professional Pitta and Pizza Ovens ,that provides high efficiency has been designed to be used in industrial kitchen.

Product Code	Dimensions (mm)	weight (kg)	Packaging Dimensions (mm)
GPOUE7R/GPOUE7S	755x814x776	88	950x1000x1000
EMP.SPO.H-60-AS	711x704x822	26	830x900x190
GPOUE8R/GPOUE8S	857x922x829	110,5	950x1000x1000
EMP.SPO.H-70-AS	780x780x822	29	830x900x190
PLF.PLS.D5	860X992X719	117,5	1100x1120x810
AS.PLF.D5	827x777x950	19	830x900x190
HPOUE7R/HPOUE7S	755x814x775	88	950x1000x1000
HPOUE8R/HPOUE8S	857x922x828	110,5	950x1000x1000

## A2 TECHNICAL INFORMATION

Product Code	Operating Range (°C)	Power NG (KW)	Gas Consumption (NG)	Power LPG (KW)	Gas Consumption (LPG)
GPOUE7R/GPOUE7S	500	11,00	1,16	11	0,86
GPOUE8R/GPOUE8S	500	11,00	1,16	11	0,86
PLF.PLS.D5	500	11,95	0,00	11,95	0

## 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

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\*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

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\*Please place the product to straight and sturdy ground,please take necessary steps against possibility of overturn.

\*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

\*Connection to Gas Fitment must be done by authorized person.

\*The area where the appliance is must have enough ventilation and vent-hole.

\*The appliance must be connected correctly according to local and national gas standards of your country.

\*The appliance gas entrances are indicated with "G" label on the body.

\*Connection to gas fitment must be done with suitable diameter metal flex pipe and spheric valve.The spheric valve must be immobilized to a place that is far away from heat and accessible during the danger.After gas entrance connection done,gas leakages must be checked.













\*According to the datas on appliance information plate,gas and pressure must be adjusted.If the gas type that is adjusted is not the suitable with gas type that is at installation place,apply the instructions that is about adjustment of different gas type. **(Event :G)**

\*If the location where Pitta and Pizza Ovens placed is covered with nonflammable heat insulation material,the distance between them must be 5 cm.Otherwise it should be at least 20 cm.The appliance should be operated under the chimney hood.

# PIZZA OVEN

## C SAFETY INSTRUCTIONS

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-  \*Do not use the appliance in insufficient lighted place.
-  \*Do not touch the moving attachments while the appliance operates.
-  \*Do not install the appliance in the presence of flammable or explosive materials.
-  \*Do not operate the appliance when the machine is empty.
-  \*Do not load so less or more than appliance's capacity.
-  \*Do not attempt to use the appliance without suitable protective equipments.
-  \*Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.
-  \*If there is gas leakage where the appliance is, do not fire absolutely and do not use electric.
-  \*Definitely do not allow to check the sealing with flame.
-  \*The cover must remain open for stable temperatures above 300 ° C and proper operation of burners.
-  \*This equipment should be used when the cover is open. When the lid is closed, the flame will go out because the oxygen in the equipment will be depleted.
-  \*If the product is used without a bottom stand, a gap of 20-30 cm should be left between it and the counter on which it will be mounted.

## D OPERATION

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### \*Control Panel;



**A**



**B**



**C**

**A** : Flame Setting

**B** : Lighter

**C** : 0-500°C Thermostat Indicator

### \*Operating;

- According to type of use,make gas entrance connection from behind the grill.Because the machine is operated with LPG and NG.
- Turn on the gas valves.
- After the pilot is fired,keep pressing the button in order to heat thermostat's edge.
- Adjust the gas according to desired heat.
- If the appliance is operated for the first time,keep pressing the button at pilot position to evacuate the air from gas fitment.
- After the operation is completed,turn off the gas valve.

# PIZZA OVEN

## **E      CLEANING & MAINTENANCE**

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### ➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Turn off the gas connection before cleaning.
- Clean the outer surface of the appliance with moist cloth.
- Clean the inner surface of the appliance with moist cloth after every use.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly ,otherwise electric motor may get damaged.
- Do not clean the appliance with the materials that may damage to chrome material.

### ➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- These parts ;Sit,Pilot,Thermo Parts,Taps,Burner,Lighter and Sparking Plug's Cable are changed when there is malfunction due to not having maintenance.
- Check the gas connection hoses in periodic time.If there is slit,hole..etc,change the hoses.
- Ventilate the area where the appliance is in periodic times.

## F TROUBLESHOOTING

<p><b>THE APPLIANCE DOESN'T OPERATE</b></p>	<ol style="list-style-type: none"> <li>1. Check if the gas connection is done or not.</li> <li>2. If there is no gas entrance to pilot,the appliance is not operated.</li> <li>3. If the hoses that have gas entrance lose gas due to slit,hole.etc.,the appliance is not operated.</li> <li>4. • This equipment should be used when the cover is open. When the lid is closed, the flame will go out because the oxygen in the equipment will be depleted.</li> </ol>
<p><b>THE APPLIANCE DOESN'T COOK WELL</b></p>	<ol style="list-style-type: none"> <li>1. Leave the oven door open.</li> <li>2. Check the oven heat setting.</li> <li>3. If the product is used without a bottom stand, a gap of 20-30 cm should be left between it and the counter on which it will be mounted.</li> </ol>
<p><b>THE APPLIANCE STOPPED</b></p>	<ol style="list-style-type: none"> <li>1. If the flame is off because of any reason,the gas flow will be stopped automatically due to the appliance's having safety valve.</li> <li>2. When there is gas leakage,if there is solenoid gas stopper alarm in the area,gas flow is stopped and the appliance is not operated.Ventilate the area with air vent.</li> </ol>
<ul style="list-style-type: none"> <li>• If cooking at Pitta and Pizza Ovens is not done at suitable quality</li> <li>• If any function of security doesn't work             <ul style="list-style-type: none"> <li>➤ Do not use the appliance.</li> </ul> </li> </ul>	

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



# PIZZA OVEN

## G INJECTOR CHANGE AND GAS SETTING

### PITTA AND PIZZA OVENS BURNER-INJECTOR CHANGE CHART

NG / LPG		G20	G25	G30	G31
				30/50 mbar	30/50 mbar
GPOUE7R/GPOUE7S	Ø mm	Ø 2,50	Ø 2,50	Ø 1,50	Ø 1,50
	X	1x	1x	1x	1x
GPOUE8R/GPOUE8S	Ø mm	Ø 2,50	Ø 2,50	Ø 1,50	Ø 1,50
	X	1x	1x	1x	1x
PLF.PLS.D5	Ø mm	Ø 2,50	Ø 2,50	Ø 1,50	Ø 1,50
	X	1x	1x	1x	1x

#### Change of oven injectors;

1. 'C' injector and change by paying attention the datas on the chart. (Image 1).
2. If the flame is OFF involuntarily, 'B' thermo part will not see the flame that is ON and 'A' safety valve will stop the gas circulation.

#### Setting of Half Flame;

1. Take off the tap button. Turn the half flame screw 'A' that is at the left of gas tap with screwdriver. (Image 2). In order to switch from LPG to NG turn to the left, in order to switch from NG to LPG turn it to the right.

## H GAS CONNECTION IMAGES

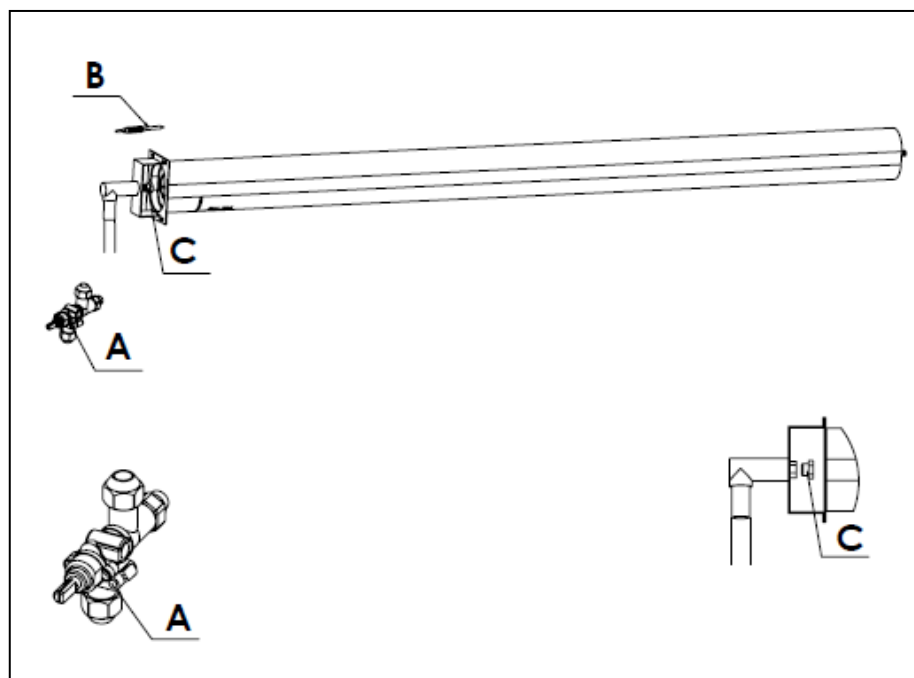


Image 1

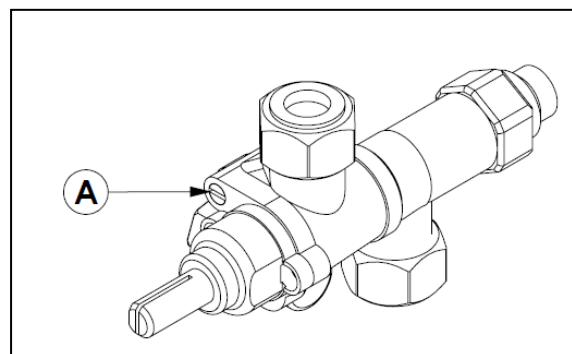
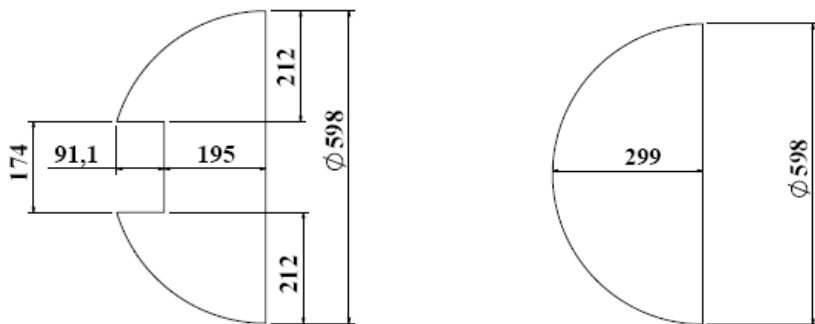


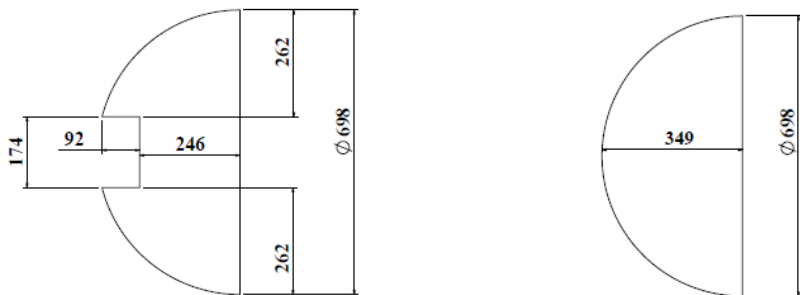
Image 2

# PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING

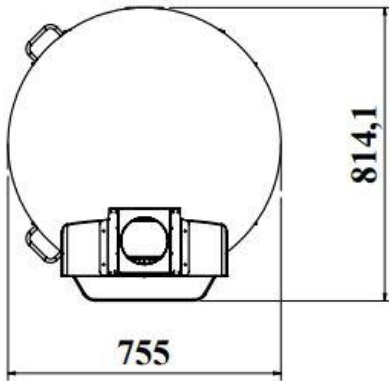


GPOUE7R/GPOUE7S – Pizza Stone

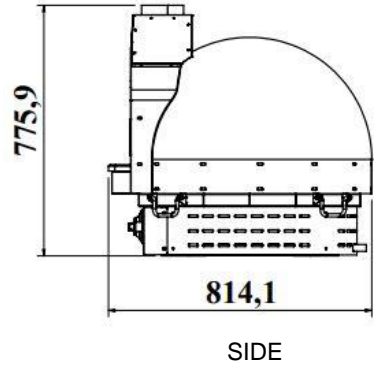


GPOUE8R/GPOUE8S – Pizza Stone

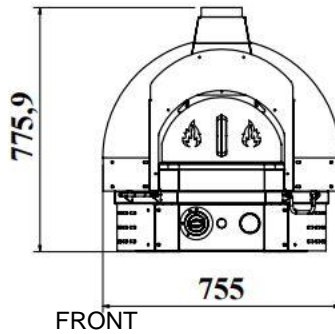
I SPARE PART LIST-EXPLODING DRAWING



UP



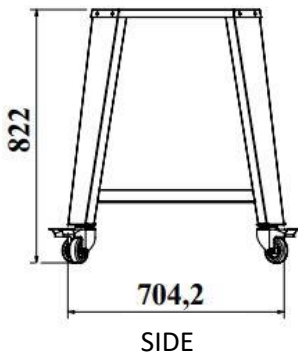
SIDE



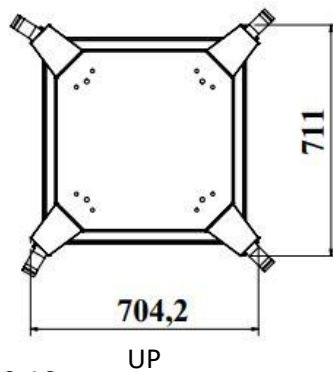
FRONT

GPOUE7R/

GPOUE7S



SIDE

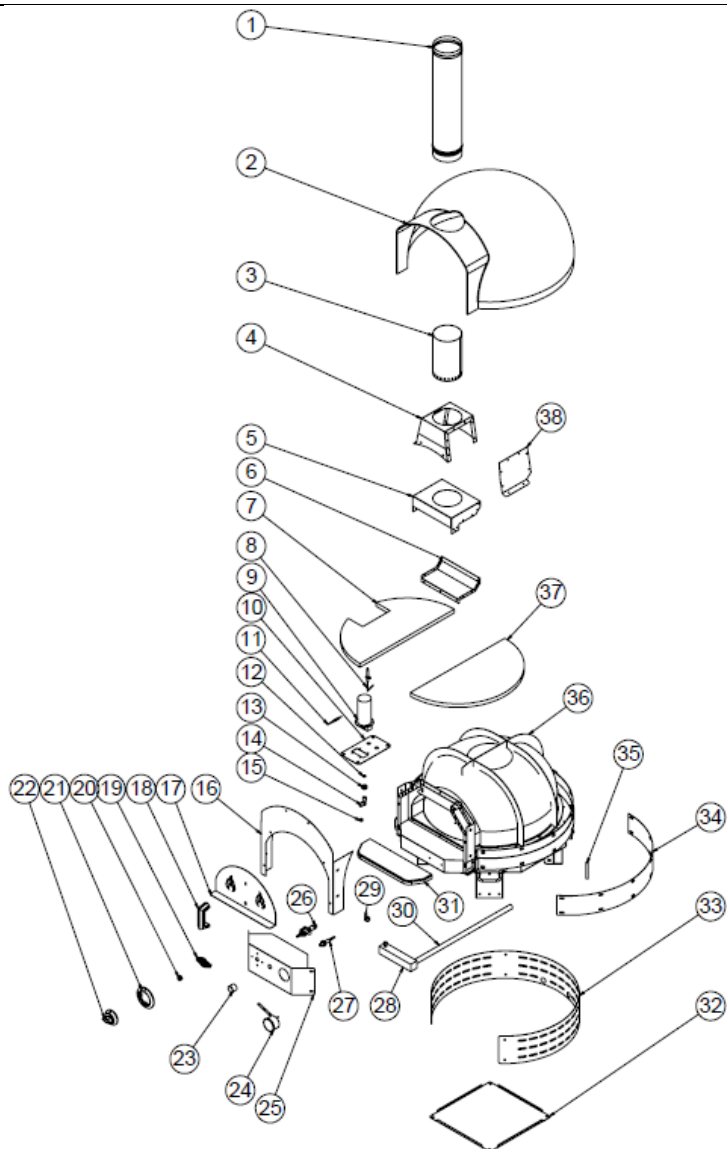


UP

EMP.SPO.H-60-AS

# PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING



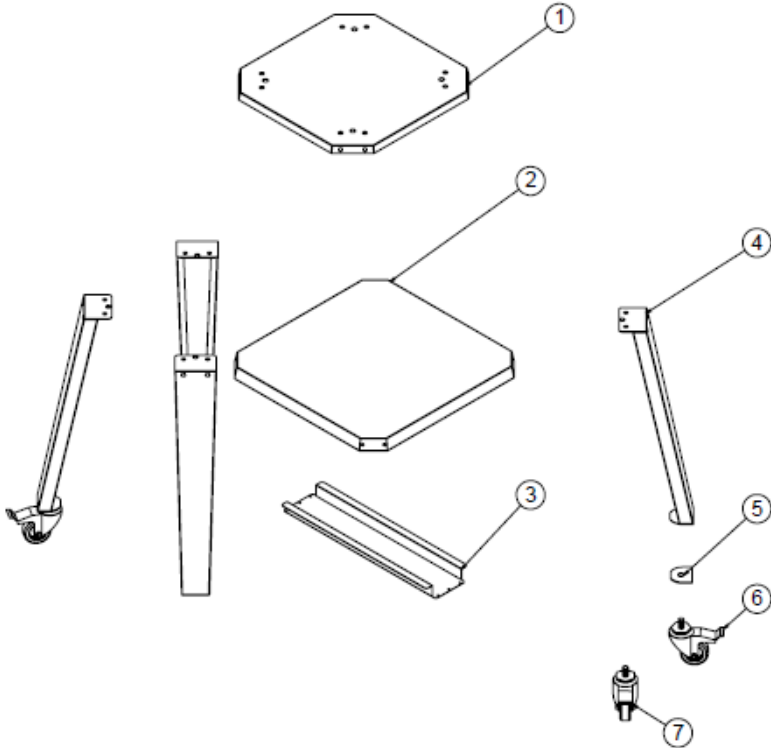
GPOUE7R/GPOUE7S

## I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : GPOUE7R/GPOUE7S		
NO	PRODUCT NAME	P.CODE
1	FLUE PIPE	M.MUH-SPO.H-BCA-001
2	DOME	M.AKS-FBR-SYH-SPO-006
3	CHIMNEY OUTLET	YSC-KNX.SPO-LZ-0211
4	FLUE OUTLET	YSC-KNX.SPO-LZ-0215
5	FLUE OUTLET UPPER	YSC-KNX.SPO-LZ-0217
6	CHIMNEY OUTLET BOTTOM	YSC-KNX.SPO-PN-0108
7	HALF MOON PIZZA OVEN LEFT STONE	M.TAS-FRN-PZ-017
8	IGNITION ELECTRODE Spark Plug	M.GAZ-CKM-BUJI-001
9	FIXED BASED OVEN ATM. ROUND BURNER	M.GAZ-BRL-INX-013
10	CONNECTING BURNER	YSC-KNX.SPO-LZ-0231
11	THERMOCOUPLE	M.GAZ-TRL-005
12	INJECTOR M8*0.75 Q 1.50 MM.	M.GAZ-ENJ-LPG-012
13	GAS INLET CONNECTION NUT	YTL-KNX.PLF-KS-0001
14	BURNER INLET 3/8 16*1.5 M.8 0.75 L ELBOW	M.GAZ-TES-SRI-023
15	INJECTOR M8*0.75 Q 2.50 MM.	M.GAZ-ENJ-NG-008
16	FRONT BODY	YSC-KNX.SPO-LZ-0212
17	OVEN ENTRANCE DOOR	YSC-KNX.SPO-LZ-0237
18	SMALL BAKALITE HANDLE	M.AKS-KLP-BKL-010
19	METAL LABEL (PLUS)	M.AKS-OZL-MTL-006
20	FAUCET BUTTON SOCKET 8 MM GAS	M.AKS-DGM-SKT-001
21	NEW FULL & HALF TAP BUTTON BLACK/WHITE BUMPER	M.AKS-DGM-EMP-016
22	BUTTON PRINTED BLACK ARROW	M.AKS-DGM-EMP-024
23	PIEZO LIGHTER BLACK SILICONE PROTECTION	M.GAZ--PIEZ-KRM
24	THERMO METER WITH PROBE TIP	M.ELK-EDM-DGT-006
25	FRONT BOARD	YSC-KNX.SPO-LZ-0210
26	GAZAR VALVE FAUCET 3/8-5/8 ECA (162 )159 MAGNET VALVE FAUCET CLAMP	M.GAZ-VNA-ECA-006
27	ERTA BATTERY CAKMAK 2 OUTPUT	M.GAZ-CKM-PIL-001
28	GAS TANK	M.GAZ-DPO-SPO-001
29	ECA 162 VALVE M15*1 CONTRACTING NUT	M.GAZ-VNA-ECA-007
30	STAINLESS FLEXIBLE GAS FLEX Q10 MM 50 CM 3/8	M.GAZ-TES-SPR-017
31	GRANITE 399*120 0.05 M2	M.TAS-GRN-019
32	UPPER RACK	YSC-KNX.SPO-PN-0113
33	BODY BELT	YSC-KNX.SPO-PN-0111
34	OUTER BELT	YSC-KNX.SPO-PN-0110
35	M10 BODY JOINT HANGER	YM-H-KNX.SPOE-KS-0001
36	CHASSIS	-
37	HALF MOON PIZZA OVEN RIGHT STONE	M.TAS-FRN-PZ-016
38	FLUE OUTLET LEFT	YSC-KNX.SPO-LZ-0244

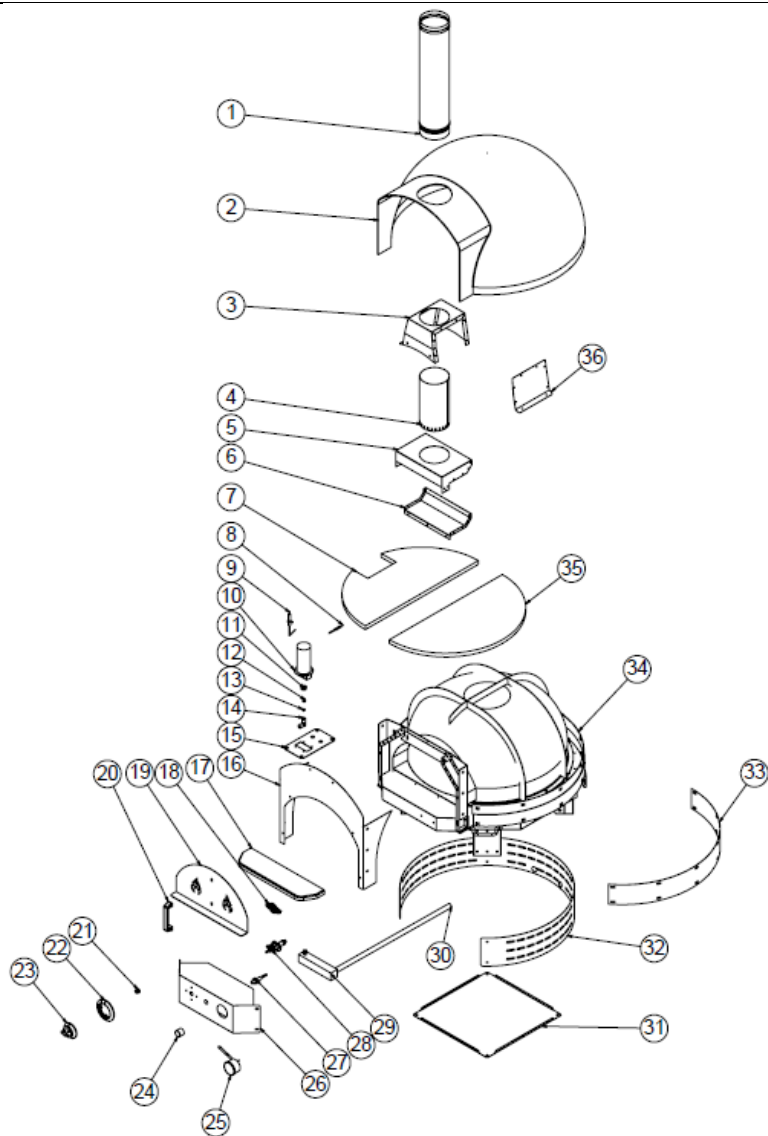
# PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING



PRODUCT CODE : EMP.SPO.H-60-AS		
NO	PRODUCT NAME	P.CODE
1	LOWER STAND TABLE Sheet	YSC-KNX.SPO-LZ-0273
2	LOWER SHELF SHEET	YSC-KNX.SPO-PN-0114
3	LOWER SHELF REINFORCEMENT SHEET	YSC-KNX.SPO-PN-0121
4	LOWER FEET ADDITIONAL SHEET	YSC-KNX.SPO-LZ-0233
5	FOOT BASE SUPPORT SHEET	YSC-KNX.SPO-LZ-0286
6	ROULETTE WHITE 16 SCREW POLYAMIDE BRAKE	M.AKS-TKR-KS-005
7	ROULETTE WHITE M16 SCREW POLYAMIDE WITHOUT BRAKE	M.AKS-TKR-KS-006

## I SPARE PART LIST-EXPLODING DRAWING



GPOUE8R/GPOUE8S

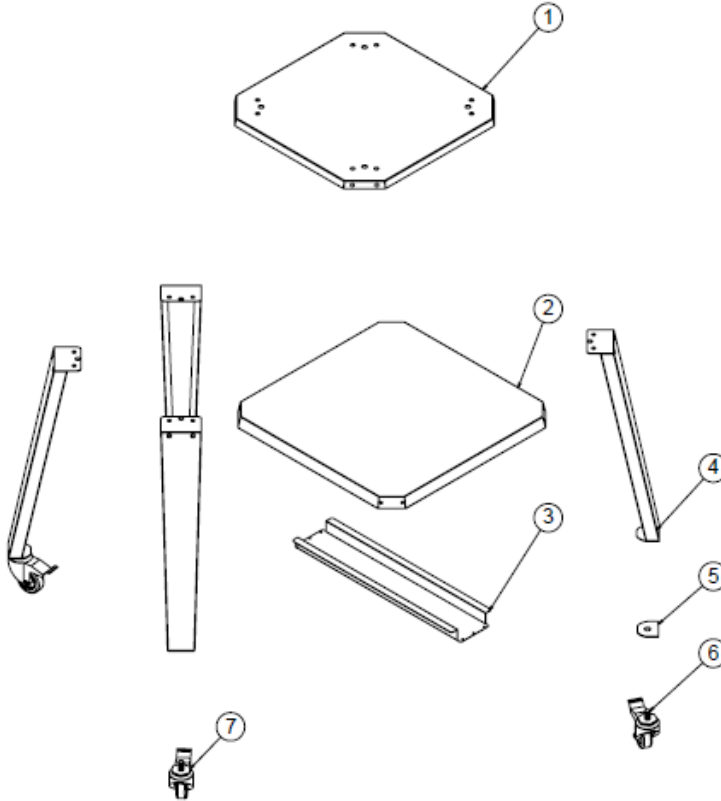


# PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : GPOUE8R/GPOUE8S		
NO	PRODUCT NAME	P.CODE
1	INOX FLUE PIPE	M.MUH-SPO.H-BCA-001
2	FULL DOME	M.AKS-FBR-SYH-SPO-007
3	FLUE OUTLET SHEET	YSC-KNX.SPO-LZ-0253
4	FLUE OUTLET SHEET	YSC-KNX.SPO-LZ-0275
5	CHIMNEY OUTLET TOP SHEET	YSC-KNX.SPO-LZ-0257
6	CHIMNEY OUTLET BOTTOM SHEET	YSC-KNX.SPO-LZ-0258
7	HALF MOON PIZZA OVEN LEFT STONE	M.TAS-FRN-PZ-018
8	THERMOCOUPLE	M.GAZ-TRL-005
9	IGNITION ELECTRODE Spark Plug	M.GAZ-CKM-BUJI-001
10	BURNER FIXED BASE OVEN BURNER ROUND	M.GAZ-BRL-INX-013
11	GAS INLET CONNECTION NUT	YTL-KNX.PLF-KS-0001
12	INJECTOR M8*0.75 Q 1.50 MM.	M.GAZ-ENJ-LPG-012
13	INJECTOR M8*0.75 Q 2.50 MM.	M.GAZ-ENJ-NG-008
14	BURNER INLET 3/8 16*1.5 M.8 0.75 L ELBOW	M.GAZ-TES-SRI-023
15	BURNER CONNECTING SHEET	YSC-KNX.SPO-LZ-0231
16	FRONT BODY SHEET	YSC-KNX.SPO-LZ-0247
17	GRANITE 459*120	M.TAS-GRN-020
18	ELIPS EMPERO EMBOSSED METAL LABEL (PLUS)	M.AKS-OZL-MTL-006
19	OVEN INLET DOOR SHEET	YSC-KNX.SPO-LZ-0260
20	BAKALITE BUSH HANDLE	M.AKS-KLP-BKL-003
21	FAUCET BUTTON SOCKET 8 MM GAS	M.AKS-DGM-SKT-001
22	NEW FULL & HALF TAP BUTTON BLACK/WHITE BUMPER	M.AKS-DGM-EMP-016
23	EMP BUTTON PRINTED BLACK ARROW	M.AKS-DGM-EMP-024
24	PIEZO LIGHTER BLACK SILICONE PROTECTION	M.GAZ--PIEZ-KRM
25	THERMO METER WITH PROBE TIP	M.ELK-EDM-DGT-006
26	FRONT BOARD SHEET	YSC-KNX.SPO-LZ-0246
27	BATTERY LIGHTER WITH 2 OUTPUT	M.GAZ-CKM-PIL-001
28	VALVE TAP	M.GAZ-VNA-ECA-006
29	FAUCET CLAMP	M.GAZ-DPO-SPO-002
30	GAS TANK	M.GAZ-SPR-017
31	STAINLESS FLEXIBLE GAS FLEX Q10 MM 50 CM 3/8	YSC-KNX.SPO-LZ-0251
32	UPPER SHELF SHEET	YSC-KNX.SPO-PN-0117
33	BODY BELT SHEET	YSC-KNX.SPO-PN-0119
34	OUTER BELT SHEET	-
35	CHASSIS	M.TAS-FRN-PZ-019
36	HALF MOON PIZZA OVEN RIGHT STONE	YSC-KNX.SPO-LZ-0254

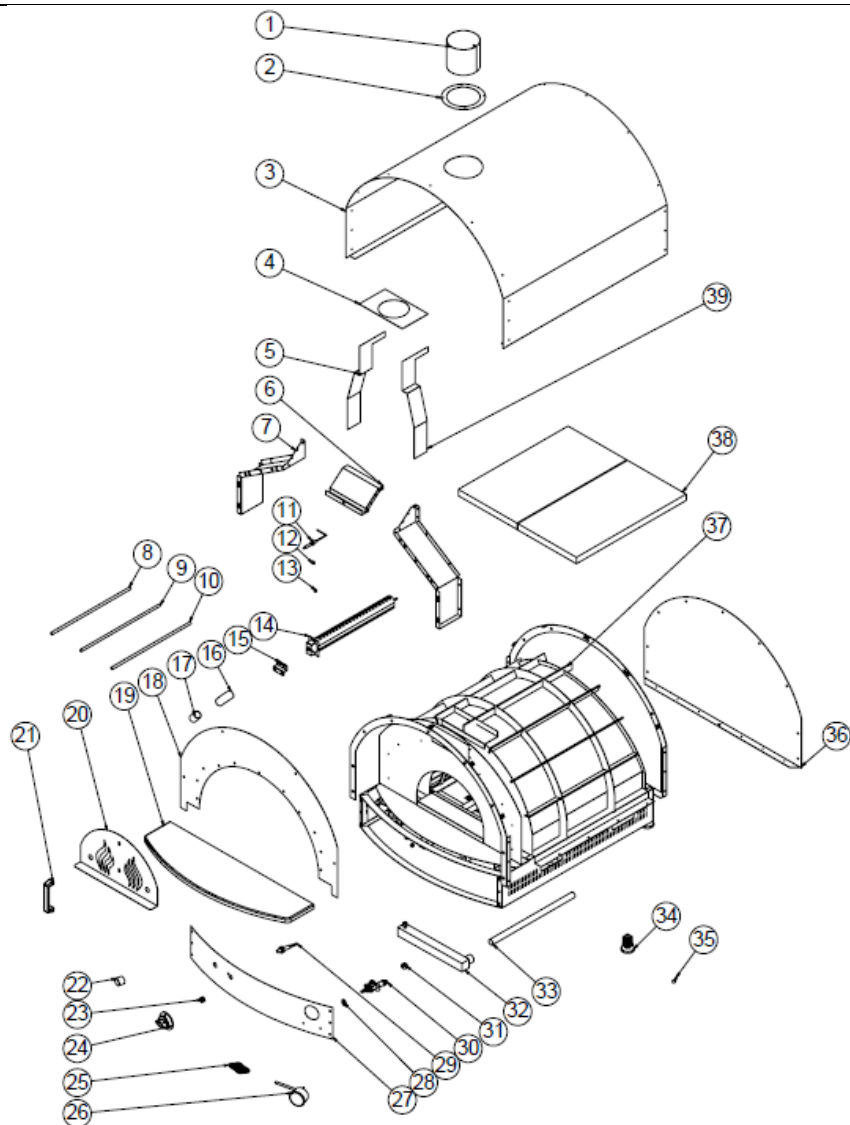
## I SPARE PART LIST-EXPLODING DRAWING



PRODUCT CODE : EMP.SPO.H-70-AS		
NO	PRODUCT NAME	P.CODE
1	INOX FLUE PIPE	M.MUH-SPO.H-BCA-001
2	FULL DOME	M.AKS-FBR-SYH-SPO-007
3	FLUE OUTLET SHEET	YSC-KNX.SPO-LZ-0253
4	FLUE OUTLET SHEET	YSC-KNX.SPO-LZ-0275
5	CHIMNEY OUTLET TOP SHEET	YSC-KNX.SPO-LZ-0257
6	CHIMNEY OUTLET BOTTOM SHEET	YSC-KNX.SPO-LZ-0258
7	HALF MOON PIZZA OVEN LEFT STONE	M.TAS-FRN-PZ-018

# PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING



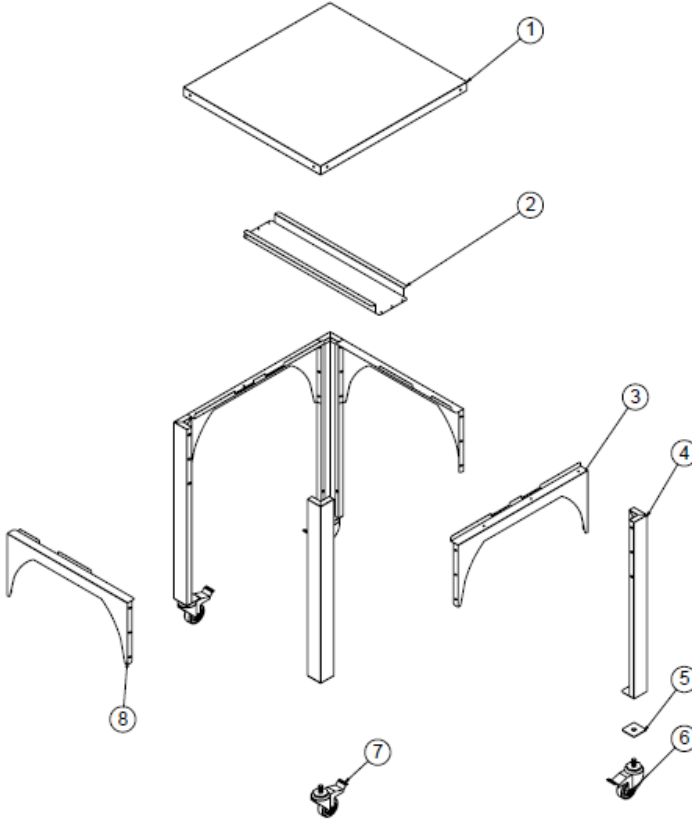
PLF.PLS.D5

## I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : PLF.PLS.D5		
NO	PRODUCT NAME	P.CODE
1	FLUE OUTLET SHEET	YSC-KNX.PLF-LZ-0175
2	UPPER FLUE OUTLET FLANGE	YSC-KNX.PLF-LZ-0029
3	OVEN OUTER BODY SHEET	YSC-KNX.PLF-LZ-0136
4	OVEN INNER CHIMNEY TOP SHEET	YSC-KNX.PLF-LZ-0147
5	OVEN INNER CHIMNEY LEFT SHEET	YSC-KNX.PLF-LZ-0145
6	OVEN OUTER FRONT CHIMNEY TOP SHEET	YSC-KNX.PLF-LZ-0170
7	OVEN OUTER FRONT CHIMNEY RIGHT-LEFT SHEET	YSC-KNX.PLF-LZ-0169
8	3/4- 3/4 60 CM GAS FLEX CHROME CONNECTED	M.GAZ-TES-SPR-004
9	FRONT FINISH 3/8 50 CM GAS FLEX CHROME CONNECTION	M.GAZ-TES-SPR-012
10	1" OUTER GROOVED 22 CM FLEXIBLE BURNER FLEX	M.GAZ-TES-SPR-043
11	IGNITION ELECTRODE Spark Plug	M.GAZ-CKM-BUJI-001
12	INJECTOR M8*0.75 Q 1.50 MM.	M.GAZ-ENJ-LPG-012
13	INJECTOR M8*0.75 Q 2.50 MM.	M.GAZ-ENJ-NG-008
14	STAINLESS 420 MM BURNER (ATMOSPHERIC)	M.GAZ-BRL-INX-001
15	THERMO ELEMENT CONNECTION SHEET	YSC-KNX.PLF-LZ-0174
16	TAIL ELBOW 3/4 GALVANIZED	M.MEK-TES-GLV-007
17	MASON BLACK 3/4	M.MEK-TES-SYH-001
18	FRONT CLOSING SC	YSC-KNX.PLF-LZ-0137
19	GRANITE 790*235*20 ELIPS 0.1857M2	M.TAS-GRN-018
20	OVEN ENTRANCE DOOR SHEET	YSC-KNX.PLF-LZ-0154
21	M8 NO:2 BAKALITE BUSH HANDLE	M.AKS-KLP-BKL-003
22	PIEZO LIGHTER BLACK SILICONE PROTECTION	M.GAZ--PIEZ-KRM
23	FAUCET BUTTON SOCKET 8 MM GAS	M.AKS-DGM-SKT-001
24	BUTTON PRINTED BLACK ARROW	M.AKS-DGM-EMP-024
25	ELIPS EMBOSSED METAL LABEL (PLUS)	M.AKS-OZL-MTL-006
26	THERMO METER	M.ELK-EDM-DGT-006
27	FRONT PANEL SHEET	YSC-KNX.PLF-LZ-0159
28	14*24*2 KLINGRING GASKET 3/4	M.CNT-PLS-KLN-14*24*2
29	ERTA BATTERY CAKMAK 2 OUTPUT	M.GAZ-CKM-PIL-001
30	159 MAGNET VALVE FAUCET CLAMP	M.GAZ-VNA-ECA-006
31	UNION FITTING 3/8-3/8 L INJECTOR	M.GAZ-TES-SRI-006
32	GAS TANK	M.GAZ-DPO-PG-105
33	GAS PIPE (3/4 PIPE 240 MM)	YBR-PLF.PLS-KS-0003
34	M10 30*30 PLASTIC ROTARY FEET	M.AKS-AYK-NKL-004
35	OVEN SHELF HANGER PIN -30 MM	YTL-KNX.KFR-FS-0003
36	OVEN OUTER BODY REAR SHEET	YSC-KNX.PLF-LZ-0155
37	CHASSIS	-
38	32,5cm*60 cm*3 cm PLF.D5 PIZZA STONE	M.TAS-FRN-PZ-015
39	OVEN INNER CHIMNEY RIGHT SHEET	YSC-KNX.PLF-LZ-0146

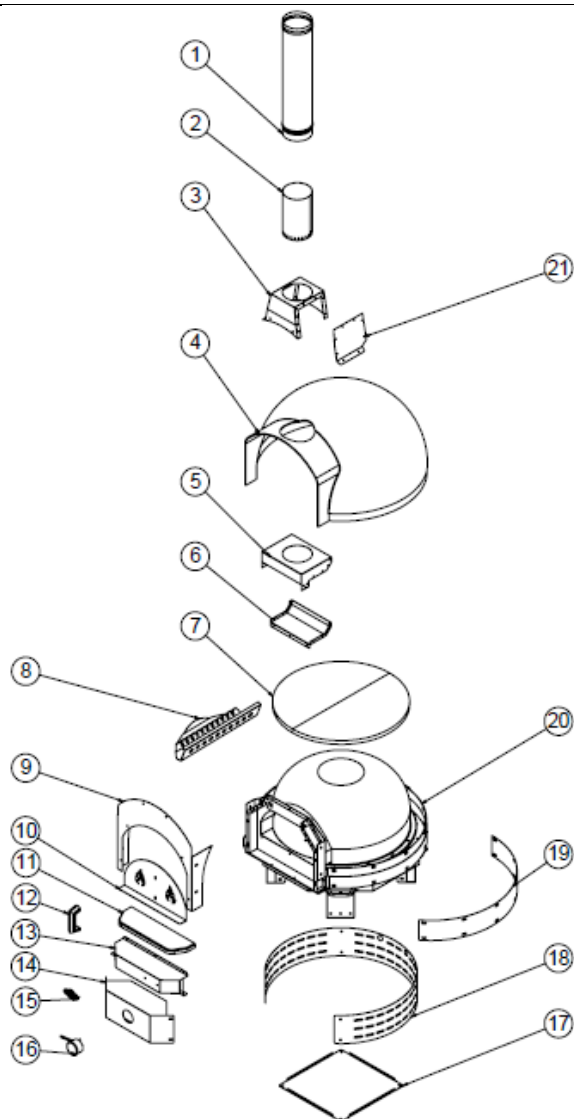
# PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING



PRODUCT CODE : AS.PLS.D5		
NO	PRODUCT NAME	P.CODE
1	LOWER STAND FLOOR SHEET	YSC-KNX.PLF-LZ-0167
2	LOWER STAND TABLE REINFORCEMENT SHEET	YSC-KNX.PLF-LZ-0168
3	LOWER STAND RIGHT LEFT SIDE SHEET	YSC-KNX.PLF-LZ-0163
4	BOTTOM STAND FOOT SHEET	YSC-KNX.PLF-LZ-0165
5	FOOT BASE SUPPORT SHEET	YSC-KNX.PLF-LZ-0176
6	ROULETTE WHITE 16 SCREW POLYAMIDE BRAKE	M.AKS-TKR-KS-005
7	ROULETTE WHITE M16 SCREW POLYAMIDE WITHOUT BRAKE	M.AKS-TKR-KS-006
8	LOWER STAND FRONT REAR SHEET	YSC-KNX.PLF-LZ-0164

## I SPARE PART LIST-EXPLODING DRAWING



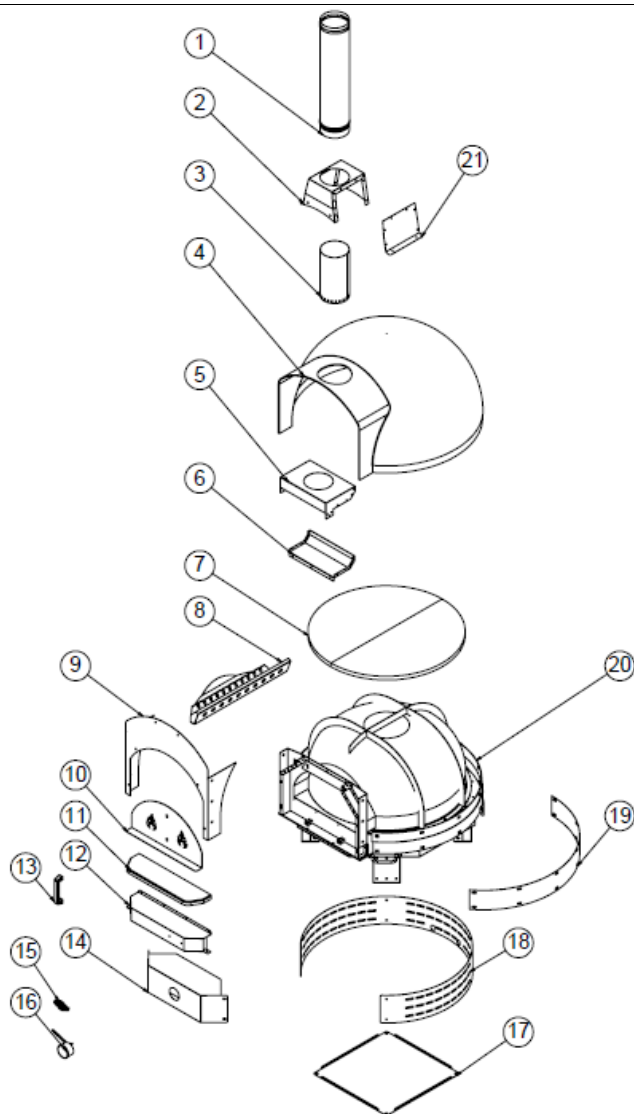
HPOUE7R/HPOUE7S

# PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : HPOUE7R/HPOUE7S		
NO	PRODUCT NAME	P.CODE
1	60 CM INOX FLUE PIPE	M.MUH-SPO.H-BCA-001
2	FLUE OUTLET SHEET 1	YSC-KNX.SPO-LZ-0211
3	FLUE OUTLET SHEET 2	YSC-KNX.SPO-LZ-0215
4	FIBER FULL DOME WHITE	M.AKS-FBR-SYH-SPO- 009
5	FLUE OUTLET TOP SHEET	YSC-KNX.SPO-LZ-0217
6	CHIMNEY OUTLET LOWER SHEET	YSC-KNX.SPO-PN-0108
7	299*598*20MM HALF MOON PIZZA OVEN RIGHT	M.TAS-FRN-PZ-016
8	WOOD SHEETS	YSC-KNX.SPO-LZ-0243
9	FRONT BODY SHEET	YSC-KNX.SPO-LZ-0212
10	OVEN INLET DOOR SHEET	YSC-KNX.SPO-LZ-0237
11	GRANITE 399*120 0.05 M2	M.TAS-GRN-019
12	M6 NO:1 SMALL BAKALITE HANDLE	M.AKS-KLP-BKL-010
13	GRANITE BASE SHEET	YSC-KNX.SPO-LZ-0268
14	FRONT PANEL SHEET	YSC-KNX.SPO-LZ-0270
15	ELIPS EMBOSSED METAL LABEL (PLUS)	M.AKS-OZL-MTL-006
16	THERMOMETER	M.ELK-EDM-DGT-006
17	UPPER SHELF SHEET	YSC-KNX.SPO-PN-0113
18	BODY BELT SHEET SHEET	YSC-KNX.SPO-PN-0111
19	OUTER BELT SHEET	YSC-KNX.SPO-PN-0110
20	CHASSIS	-
21	FLUE OUTLET LEFT SHEET	YSC-KNX.SPO-LZ-0244

## I SPARE PART LIST-EXPLODING DRAWING



HPOUE8R/HPOUE8S



# PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE : HPOUE8R/HPOUE8S		
NO	PRODUCT NAME	P.CODE
1	60 CM INOX FLUE PIPE	M.MUH-SPO.H-BCA-001
2	FLUE OUTPUT Sheet 1	YSC-KNX.SPO-LZ-0253
3	FLUE OUTLET SHEET 2	YSC-KNX.SPO-LZ-0275
4	FIBER FULL DOME WHITE	M.AKS-FBR-SYH-SPO-
5	FLUE OUTLET TOP SHEET	YSC-KNX.SPO-LZ-0257
6	CHIMNEY OUTLET LOWER SHEET	YSC-KNX.SPO-LZ-0258
7	698*349*20MM HALF MOON PIZZA OVEN RIGHT	M.TAS-FRN-PZ-019
8	WOOD SHEETS	YSC-KNX.SPO-LZ-0285
9	FRONT BODY SHEET	YSC-KNX.SPO-LZ-0247
10	OVEN INLET DOOR SHEET	YSC-KNX.SPO-LZ-0260
11	GRANITE 459*120	M.TAS-GRN-020
12	GRANITE BASE SHEET	YSC-KNX.SPO-LZ-0276
13	M8 NO:2 BAKALITE BUSH HANDLE	M.AKS-KLP-BKL-003
14	FRONT PANEL SHEET	YSC-KNX.SPO-LZ-0284
15	ELIPS EMBOSSED METAL LABEL (PLUS)	M.AKS-OZL-MTL-006
16	THERMOMETER	M.ELK-EDM-DGT-006
17	UPPER SHELF SHEET	YSC-KNX.SPO-LZ-0251
18	BODY BELT SHEET SHEET	YSC-KNX.SPO-PN-0117
19	OUTER BELT SHEET	YSC-KNX.SPO-PN-0119
20	CHASSIS	-
21	FLUE OUTLET LEFT SHEET	YSC-KNX.SPO-LZ-0254