

ROTATING ELECTRIC PIZZA OVEN

CONTENTS

A	GENERAL INFORMATION	Page 2
A1	PRODUCT DESCRIPTION	Page 3
A2	TECHNICAL INFORMATION	Page 3
A3	TRANSPORTATION	Page 4
A4	UNPACKING	Page 4
B	INSTALLATION	Page 4
C	SAFETY INSTRUCTIONS	Page 5
D	OPERATION	Page 6
E	CLEANING & MAINTENANCE	Page 8
F	TROUBLESHOOTING	Page 9
G	SPARE PARTS LIST- EXPLODED DRAWING	Page 10
H	ELECTRIC CIRCUIT SCHEMA	Page 12

ROTATING ELECTRIC PIZZA OVEN

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.

ROTATING ELECTRIC PIZZA OVEN

A1 DESCRIPTION

*This appliance-professional pizza oven electrical - provides high efficiency, designed to be used in industrial kitchens .

CODE	DIMENSIONS(mm)	WEIGHT(kg)	PACKED DIMENSIONS
SPO.01	1400x1200x1980	330	1380x1600x2250

A2 TECHNICAL INFORMATION

CODE	CAPACITY	ELECTRIC INLET (V)	CABLE (mm ²)	POWER (Kw)	FUSE (A)
SPO.01	Ø300 mm x 6 pieces Pizza 75 Pizza / H	380	5x4	16	3*32 A 1*10 A

ROTATING ELECTRIC PIZZA OVEN

A3 TRANSPORTATION

*This appliance can't be moved from area to area by hands, it must be on a 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.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

*For easy cleaning and maintenance of the appliance, there must be at least 50 cm space at right and left side of the appliance. The appliance should be operated under the chimney hood.

ROTATING ELECTRIC PIZZA OVEN

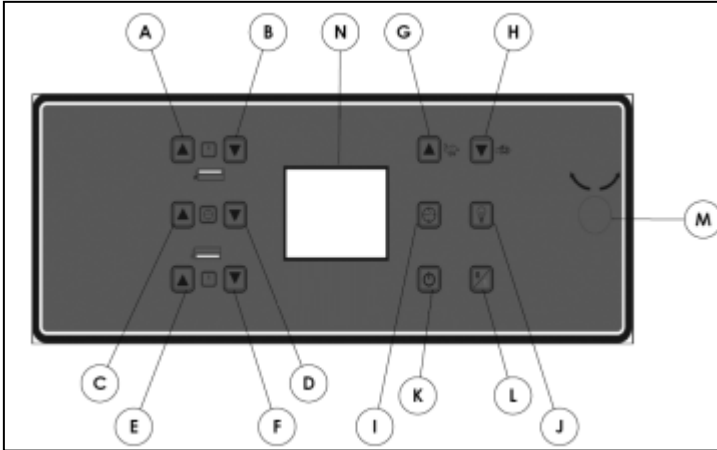
C SAFETY INSTRUCTIONS

-  * 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. The distance between oven surface and flammable material must be minimum 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.

ROTATING ELECTRIC PIZZA OVEN

D OPERATION

*CONTROL PANEL :



- A** : INCREASING TEMPERATURE BUTTON (UPPER)
- B** : REDUCING TEMPERATURE BUTTON (UPPER)
- C** : TIMER BUTTON (UP)
- D** : TIMER BUTTON (DOWN)
- E** : INCREASING TEMPERATURE BUTTON (BOTTOM)
- F** : REDUCING TEMPERATURE BUTTON (BOTTOM)
- G** : ROTARY BASE INCREASING SPEED BUTTON
- H** : ROTARY BASE REDUCING SPEED BUTTON
- I** : TIMER ACTIVE BUTTON
- J** : INNER LIGHT BUTTON
- K** : ON/OFF BUTTON
- L** : DEVICE START / STOP BUTTON
- M** : JOYSTICK (MOTOR'S SPEED MANUALLY CONTROLLING)
- N** : INDICATOR

ROTATING ELECTRIC PIZZA OVEN

*OPERATING :

- Clean the inner and outer surface of the appliance with warm moist cloth and dry before the operation.
- Put the pluge in electrical source and press ON button
- Press STARTbutton .
- There maybe smoke and smell, it's because of that the metal parts are heating for the first time. so adjust the temperature to 350°C (top and low) and keep it working empty for 30 minutes.
- For better cooking, keep the oven on the degree you want to cook, for 5-10 minutes before inserting anything inside.
- Adjust the time by timer buttons according to the cooking time.
- For cooking pizza you have to adjust the temperature and you can use the chart below.
- To adjust the speed of the rotary table press up – down buttons.
- You can also use the joystick to control it manually.
- To see the product while cooking, press the inner lamp button, and don't open the lid.
- When you finish, press OFF button to switch it off.

CODE	PIZZA
SPO.01	1.ALTERNATIVE BOTTOM DEGREE : 300°C UPPER DEGREE : 280°C COOKING TIME: 7-8 minute 2.ALTERNATIVE BOTTOM DEGREE: 350°C UPPER DEGREE : 320°C COOKING TIME : 5-6 minute

ROTATING ELECTRIC PIZZA OVEN

E CLEANING & MAINTENANCE

➤ **AFTER EACH USE YOU HAVE TO :**

- Turn off the appliance and disconnect it from the electric before cleaning.
- Clean the inside of the oven with soft cloth by using oil solvent spray, before the appliance gets cooled exactly.
- Try not to use the chemicals materials for cleaning , it may harm the appliance .
- Don't pour the water directly to the appliance .
- Do not clean the appliance with the materials that may affect the chrome material.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance every 15 days.
- Check the lighting lamp according to frequency of use.

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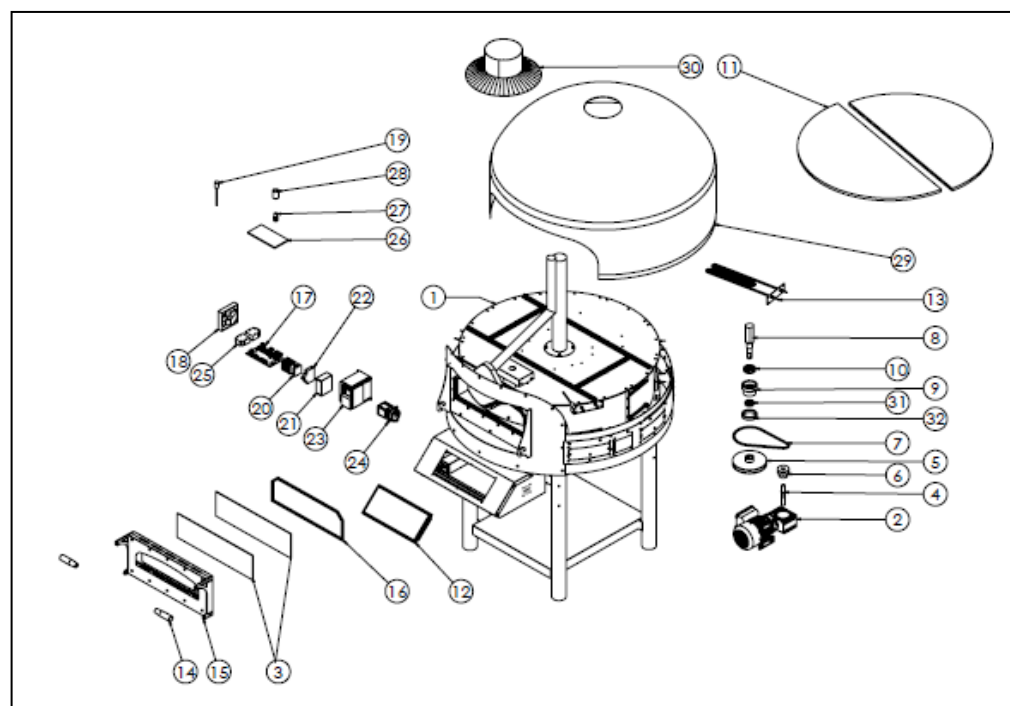
F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	<ol style="list-style-type: none">1. Check if the appliance is plugged in.2. Check the electrical connections and voltage.3. Check if the fuse is on or off.4. Check the resistances.
THE APPLIANCE DOESN'T COOK WELL	<ol style="list-style-type: none">1. Check the heat settings.2. Do not overload the oven.
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 Pizza Ovens (Electric) 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 our authorized services.**

ROTATING ELECTRIC PIZZA OVEN

G SPARE PART LIST- EXPLODED DRAWING



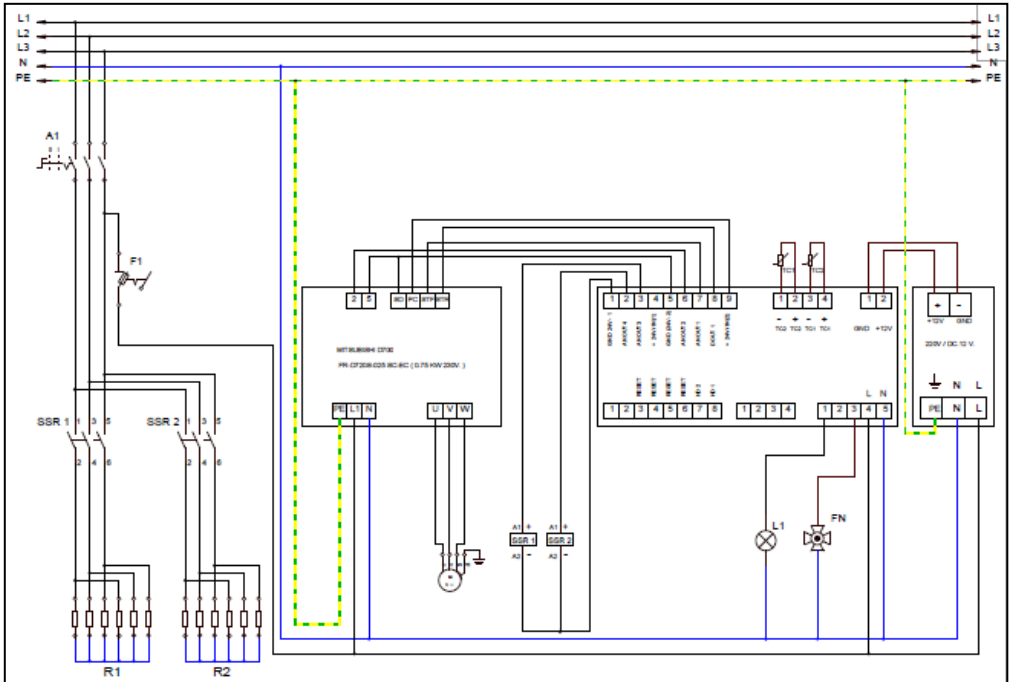
ROTATING ELECTRIC PIZZA OVEN

G SPARE PART LIST- EXPLODED DRAWING

PRODUCT CODE:SPO.01		
NO	PRODUCT NAME	P.CODE
1	BASE FRAME	Y.SPO.01.1001
2	REDUCER MOTOR	Y.SPO.01.1002
3	GLASS	Y.SPO.01.1003
4	REDUCER SHAFT	Y.SPO.01.1004
5	BEARING BLOCK PULLEY	Y.SPO.01.1005
6	REDUCER PULLEY	Y.SPO.01.1006
7	BELT 17X800	Y.SPO.01.1007
8	DRUM ADJUSTMENT SHAFT	Y.SPO.01.1008
9	DRUM CONNECTION RING	Y.SPO.01.1009
10	BALL BEARING 6206	Y.SPO.01.1010
11	PIZZA STONE	Y.SPO.01.1011
12	SCREEN 7"	Y.SPO.01.1012
13	RESISTANCE	Y.SPO.01.1013
14	BACALITE HANDLE	Y.SPO.01.1014
15	LID	Y.SPO.01.1015
16	WICK	Y.SPO.01.1016
17	SCREEN RELAY CARD	Y.SPO.01.1017
18	FAN	Y.SPO.01.1018
19	THERMO PART	Y.SPO.01.1019
20	TERMINAL BLOCK	Y.SPO.01.1020
21	POWER SUPPLY	Y.SPO.01.1021
22	FUSE 4 AMP	Y.SPO.01.1022
23	SPEED CONTROL DEVICE	Y.SPO.01.1023
24	SWITCH 0-1	Y.SPO.01.1024
25	SSR RELAY	Y.SPO.01.1025
26	LAMP GLASS	Y.SPO.01.1026
27	LAMP	Y.SPO.01.1027
28	SOCKET	Y.SPO.01.1028
29	TOP FIBER	Y.SPO.01.1029
30	CHIMNEY HOOD FLANGE	Y.SPO.01.1030
31	BALL BEARING 6005	Y.SPO.01.1031
32	DRUM CONNECTION NUT	Y.SPO.01.1032

ROTATING ELECTRIC PIZZA OVEN

H ELECTRIC CIRCUIT SCHEMA



F1	SECURITY FUSE
SSR 1	UPPER HEATER RELAY
SSR 2	BOTTOM HEATER RELAY
TC1	BOTTOM HEATER THERMOCOUPLE (TC.M06-L150-K01K)
TC2	UPPER HEATER THERMOCOUPLE (TC.M06-L100-K01K)
FN	COOLING FAN
L1	INNER LIGHTING LAMP
A1	ON -OFF SWITCH
M	ROTARY BASE MOTOR
R1	UPPER HEATER RESISTANCE
R2	BOTTOM HEATER RESISTANCE