ggmgastro

# ROTATING AND NON ROTATING GAS PIZZA OVEN

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## A GENERAL INFORMATION

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

1. This instruction manual should be kept in a safe place for future reference.

2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**

3. This appliance has to be used by trained person.

4. Please turn off the appliance immediately in the event of malfunction or failure.The appliance should be repaired only by authorized service personnel.Please demand original spare part.

# ROTATING AND NON ROTATING GAS PIZZA OVEN

## A1 PRODUCT DESCRIPTION

*The Professional Pizza Ovens (Gas) ,that provides high efficiency has been designed to be used in industrial kitchen.

| Product Code | Dimensions (mm) | Weight (kg) | Packaging Dimensions (mm) |
|---|---|---|---|
| **STPOE930N** | 1482*1720*1855 | 700 | 1790x1520x1880 |
| **SPOGE9N** | 1482*1720*1855 | 800 | 1790x1520x1880 |
| **GPORE630** | 1650x1705x1970 | 865 | 1670x1750x2170 |

## A2 TECHNICAL INFORMATION

| PRODUCT CODE | STPOE930N | SPOGE9N | GPORE630 |
|---|---|---|---|
| **INNER DIMENSIONS (mm)** | 450 | 450 | 450 |
| **CAPACITY** | Ø300 * 9 pieces 130 pizza/h | Ø300 * 6 ADET 130 pizza/h | Ø300 * 6 pcs 75 pizza/h |
| **GAS POWER (KW)** | NG 28,7 / LPG 34,8 | 41,2 | 41,2 |
| **ELECTRIC POWER (KW)** | 2 | 2 | 2 |
| **OPERATING VOLTAGE (V)** | 220 | 220 | 220 |
| **OPERATING PRESSURE (mbar)** | 21 | 21 | 21 |
| **FEEDING CABLE** | 3*2,5 | 3*2,5 | 3*2,5 |

## A3 TRANSPORTATION

*This appliance can not be moved by hand from area to area.It must be moved on pallet with forklift truck.

## A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack.Parts which contacts with food are produced by stainless steel.All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

# B INSTALLATION

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

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

*Connection to 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.

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.

*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**)

*For easy cleaning and maintenance of the appliance.

## 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.

*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.

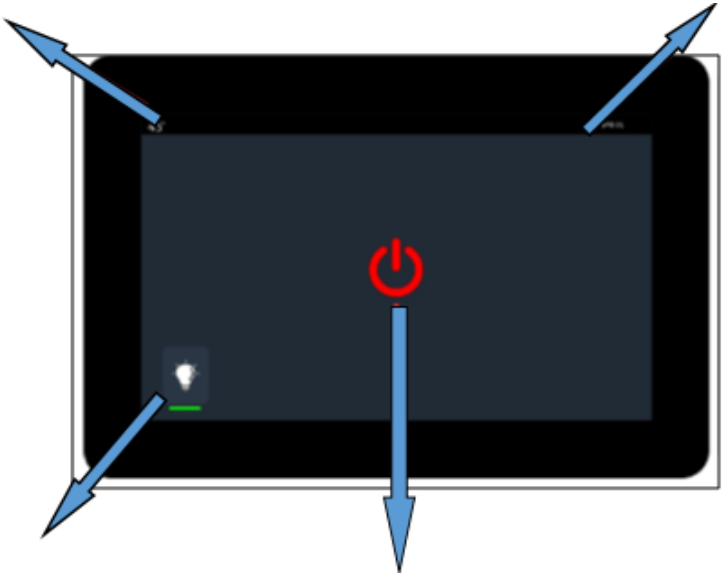
*The chimney hood must be installed to the oven as it covers over the oven completely.The chimney hood pipes can be used without fan till maximum 3 metres. If the chimney hood pipe distance is more than 3 metres,the fan must be used.

## D OPERATION

*** Control Panel:**

**AMBIENT TEMPERATURE**

**OVEN CODE**

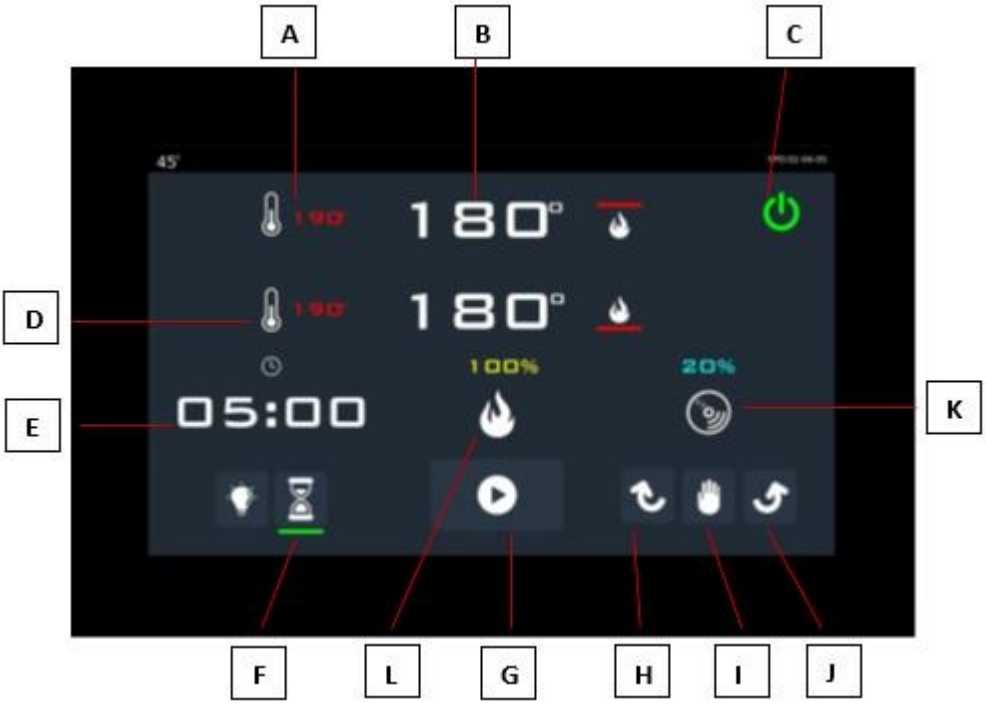


**LAMP ON / OFF BUTTON**

**OVEN ON BUTTON**

## D OPERATION

***CONTROL PANEL: SPOGE9N - GPORE630**




**A: UPPER ZONE SET TEMPERATURE**
It is the target temperature value for the upper oven zone. This value can be changed by clicking here.
**B: UPPER ZONE INSTANT TEMPERATURE**
The oven top zone is the instantaneous temperature value.
**C: OVEN OFF BUTTON**
Oven off button.
**D: LOWER ZONE SET TEMPERATURE**
It is the target temperature value for the upper oven zone. This value can be changed by clicking here.
**E: COOKING TIME**
The time countdown can be viewed here. Time can be adjusted by clicking here.

**F: COOKING TIME START BUTTON**

Clicking this button starts the time countdown.

**G: COOKING START / STOP**

The oven cooking system is started with this button.

**H: RIGHT TURN BUTTON**

Click here for the turntable to rotate to the right.

**I: TABLE STOP BUTTON**

Click here to stop the turntable.

**J: LEFT TURN BUTTON**

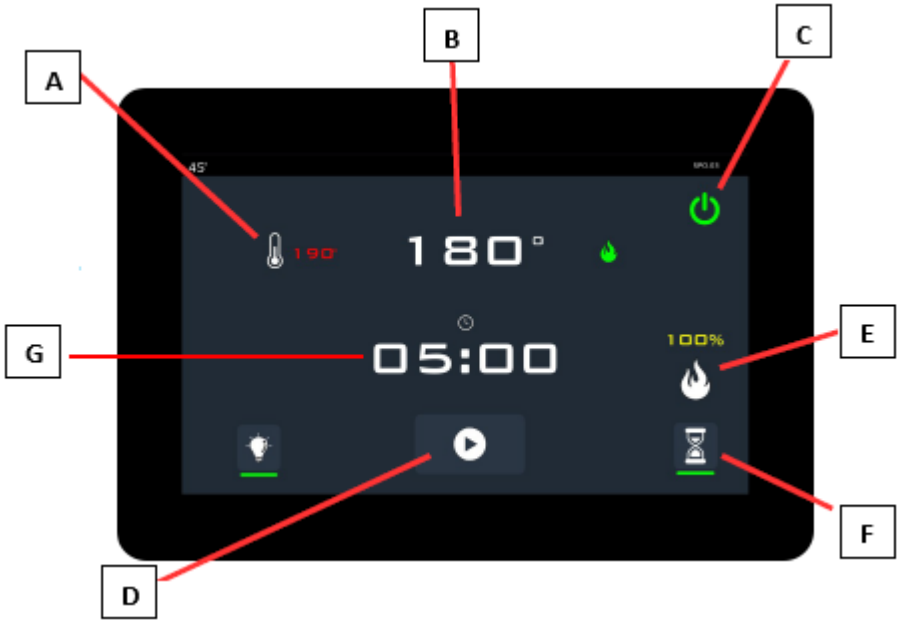
Click for the turntable to rotate in the left direction.

**K: ROTARY TABLE SPEED**

Click here to set the turntable speed.

**L: FLAME LENGTH**

The intensity of the flame in the upper area of the furnace is adjusted here.




**A: SET TEMPERATURE**

It is the target temperature value for the upper oven zone. This value can be changed by clicking here.

**B: INSTANT TEMPERATURE**

The oven top zone is the instantaneous temperature value.

**C: OVEN OFF BUTTON**

Oven off button.

**D: COOKING START / STOP**

The oven cooking system is started with this button.

**E: FLAME LENGTH**

The intensity of the flame in the upper area of the furnace is adjusted here.

**F: COOKING TIME START BUTTON**

Clicking this button starts the time countdown.

**G: COOKING TIME**

The time countdown can be viewed here. Time can be adjusted by clicking here.

## E CLEANING & MAINTENANCE

➢ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Be sure that gas and electric connections are off before cleaning.
- Clean the inside of the oven with soft cloth by using oil solvent spray,before the appliance gets cooled exactly.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not use pressure water or vapor during the cleaning.
- 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.
- Get the periodic maintenance of the appliance once in every 15 days.
- Check the lighting lamp according to frequency of use.
- Check the cooking stones in periodic times.Change the broken and deformed stones.
- 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

| | |
|---|---|
| **THE APPLIANCE DOESN'T OPERATE** | 1. Check if the gas connection is done or not.<br>2. If the hoses that have gas entrance lose gas due to slit,hole.etc.,the appliance is not operated.<br>3. Check the electrical connections and voltage.<br>4. Check if the fuse is on or off. |

| | |
|---|---|
| **THE APPLIANCE DOESN'T COOK WELL** | 1. Check if it is operated at suitable gas setting or not.<br>2. Check the heat settings. |

| | |
|---|---|
| **THE APPLIANCE STOPPED** | 1. When the oven operating temperature is more than maximum temperature,the oven will get STOP position automatically.<br>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.<br>3. Check the burner. |

| | |
|---|---|
| **RESET BUTTON LIGHT DOESN'T SIGNAL** | 1. Check if the gas comes to the appliance.<br>2. Check if the sparking plug contacts with body or not.<br>3. Check if the sparking plug can fire or not.Lamp is not on. |

| | |
|---|---|
| **LAMP IS NOT ON.** | 1. The lamp may be broken.Change it. |

**SPOGE9N - GPORE630**

| FAULT | EXPLANATION | NOTE |
|---|---|---|
| E01 – CONNECTION FAULT | Relay board with graphics card Regarding the connection between is malfunction. | Connecting cable and Check the connections. |
| E02 – TC1 FAULT | UPPER thermocouple failure. | Thermocouple and Connection Check it out.. |
| E03 – TC2 FAULT | LOWER thermocouple failure. | Thermocouple and Connection Check it out.. |
| E06 – MEDIA SENSOR FAILURE | Measuring the ambient temperature there is a fault in the sensor. | Media on the card Check the sensor. |
| E07 – UPPER BURNER GAS NO FAULT | Gas failure in the upper burner. | Check the gas flow. |
| E08 – LOWER BURNER GAS NO FAULT | Gas failure in the lower burner. | Check the gas flow. |

**STPOE930N**

| FAULT | EXPLANATION | NOTE |
|---|---|---|
| E01 – CONNECTION FAULT | Relay board with graphics card Regarding the connection between is malfunction. | Connecting cable and Check the connections. |
| E02 – TC1 FAULT | UPPER thermocouple failure. | Thermocouple and Connection Check it out.. |
| E06 – MEDIA SENSOR FAILURE | Measuring the ambient temperature there is a fault in the sensor. | Media on the card Check the sensor. |
| E07 – UPPER BURNER GAS NO FAULT | gas failure in the burner. | Check the gas flow. |

- If cooking at pizza ovens (gas) is not done at suitable quality
- If any function of security doesn't work
  - Do not use the appliance.

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

## G INJECTOR CHANGE AND GAS SETTING

**PIZZA OVENS (GAS ) BURNER-INJECTOR CHANGE CHART**

| Gas Group | Gas & Pressure | SPOGE9N |
|---|---|---|
| | | Injector ∅ mm |
| 2.Group 2H and 2E GROUP | G20 – 21 mbar BOTTOM and TOP BURNER | NG Ø 2,50 LPG Ø 2,00 |

**Change of the burner injector**

1. The oven must be dispatched from the factory as it works
2. Increase the gas by turning yellow part on the gas block.If it is turned (-) direction,the gas is reduced. (Image 1)

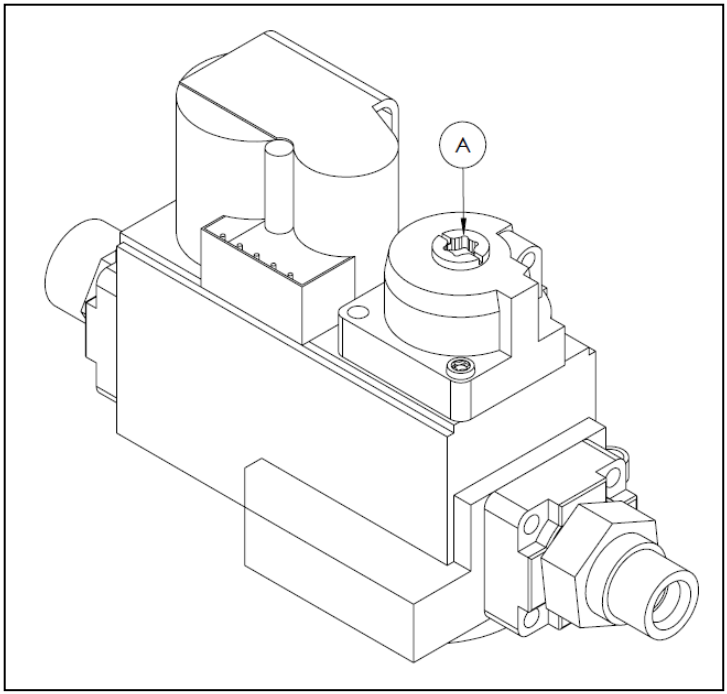
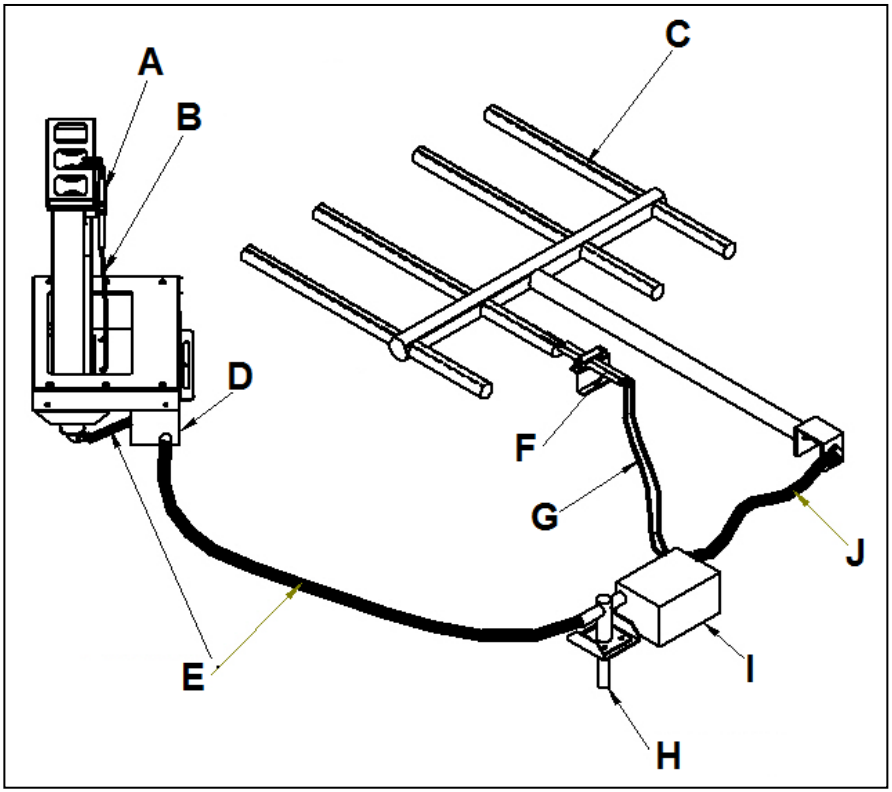


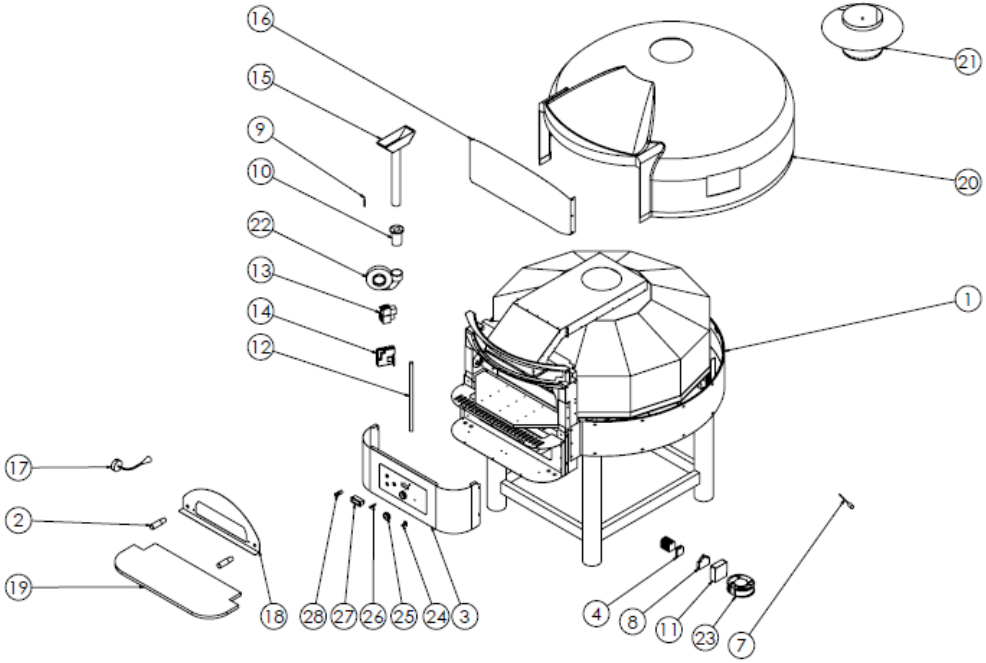

**Image 1**

## H GAS CONNECTION IMAGES




| | |
|---|---|
| **A** | FIRING SPARKING PLUG |
| **B** | SPARKING PLUG CABLE |
| **C** | BURNER |
| **D** | GAS BLOCK |
| **E** | GAS FLEX |
| **F** | FIRING SPARKING PLUG |
| **G** | SPARKING PLUG CABLE |
| **H** | GAS ENTRANCE |
| **I** | GAS BLOCK |
| **J** | GAS FLEX |

## I SPARE PART LIST-EXPLODING DRAWING

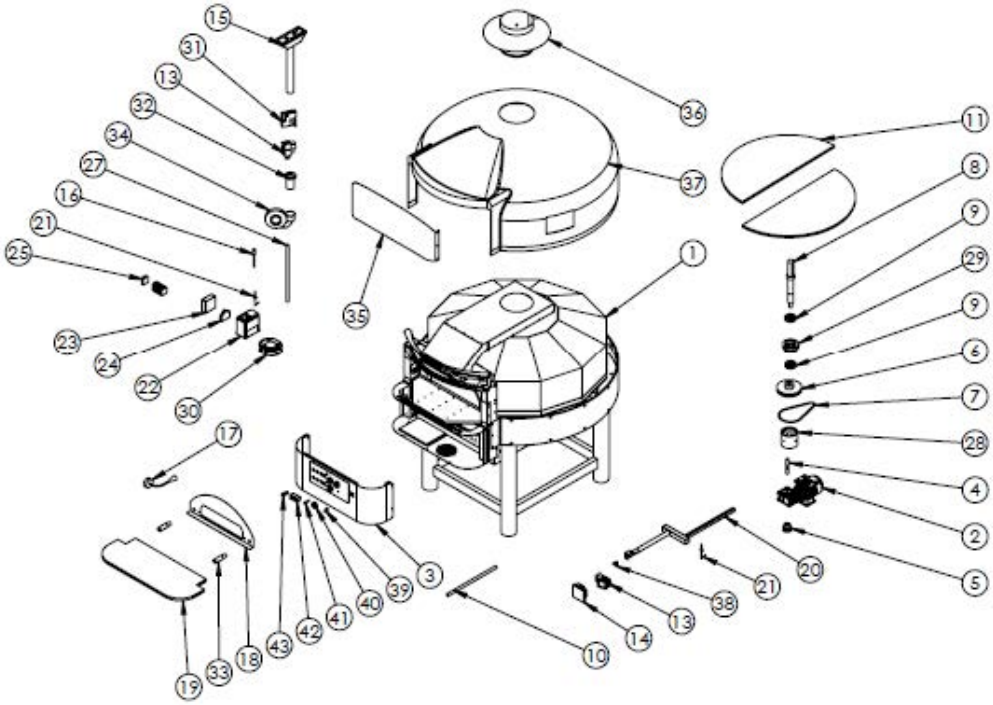



**STPOE930N**

## I SPARE PART LIST-EXPLODING DRAWING

| PRODUCT CODE:STPOE930N | | |
|---|---|---|
| **NO** | **PRODUCT NAME** | **P.CODE** |
| 1 | BASE FRAME | Y.STPOE930N.1001 |
| 2 | BAKALITE HANDLE | Y.STPOE930N.1002 |
| 3 | FRONT PANEL SHEETMETAL | Y.STPOE930N.1003 |
| 4 | TERMINAL BLOCK | Y.STPOE930N.1004 |
| 5 | SCREEN 7" | Y.STPOE930N.1005 |
| 6 | SCREEN RELAY CARD | Y.STPOE930N.1006 |
| 7 | THERMO PART | Y.STPOE930N.1007 |
| 8 | FUSE 4 AMP | Y.STPOE930N.1008 |
| 9 | SPARKING PLUG+CABLE | Y.STPOE930N.1009 |
| 10 | FAN CONNECTION PART | Y.STPOE930N.1010 |
| 11 | POWER SUPPLY | Y.STPOE930N.1011 |
| 12 | FLEX HOSE 60 CM | Y.STPOE930N.1012 |
| 13 | GAS BLOCK | Y.STPOE930N.1013 |
| 14 | FIRING CARD | Y.STPOE930N.1014 |
| 15 | BURNER | Y.STPOE930N.1015 |
| 16 | CHIMNEY HOOD SHEETMETAL | Y.STPOE930N.1016 |
| 17 | LAMP | Y.STPOE930N.1017 |
| 18 | FRONT LID SHEETMETAL | Y.STPOE930N.1018 |
| 19 | GRANIT | Y.STPOE930N.1019 |
| 20 | TOP FIBER | Y.STPOE930N.1020 |
| 21 | CHIMNEY FLANGE | Y.STPOE930N.1021 |
| 22 | HELIX FAN | Y.STPOE930N.1022 |
| 23 | FAN | Y.STPOE930N.1023 |
| 24 | POTENTIOMETER | Y.STPOE930N.1024 |
| 25 | BUTTON | Y.STPOE930N.1025 |
| 26 | WARNING LIGHT | Y.STPOE930N.1026 |
| 27 | TERMOSTAT EVCO | Y.STPOE930N.1027 |
| 28 | BUTTON | Y.STPOE930N.1028 |

## I SPARE PART LIST-EXPLODING DRAWING

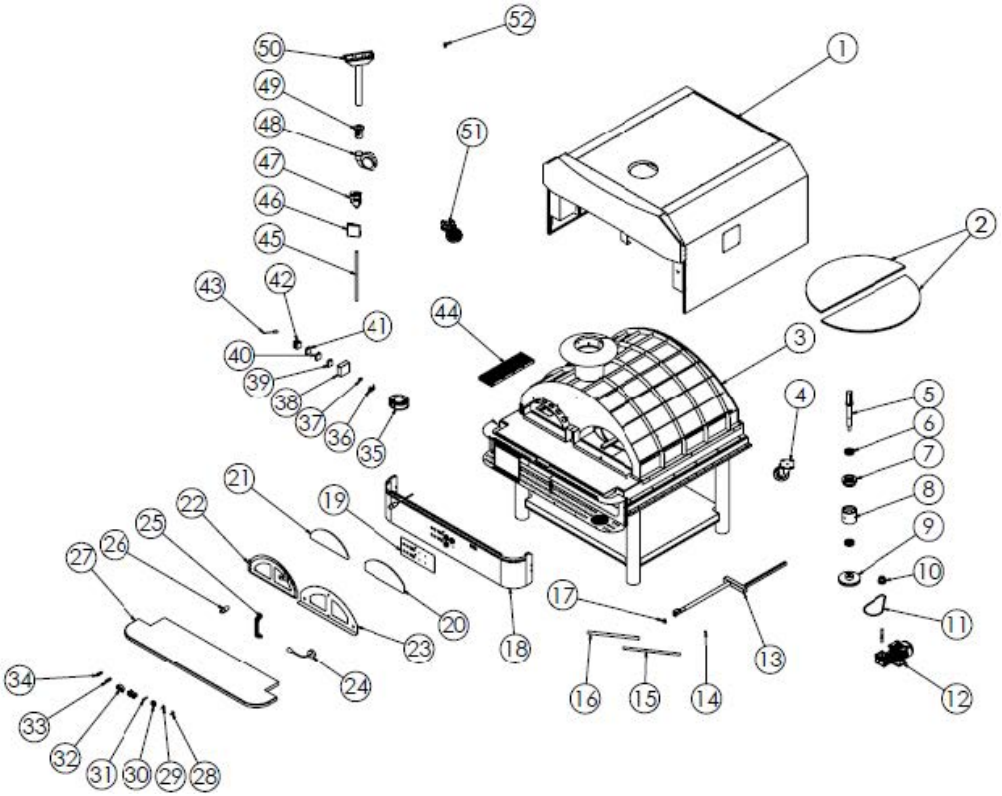



**SPOGE9N**

## I SPARE PART LIST-EXPLODING DRAWING

| PRODUCT CODE: SPOGE9N | | |
|---|---|---|
| **NO** | **PRODUCT NAME** | **P.CODE** |
| 1 | BASE FRAME | Y.SPOGE9N.1001 |
| 2 | REDUCER MOTOR | Y.SPOGE9N.1002 |
| 3 | FRONT PANEL SHEETMETAL | Y.SPOGE9N.1003 |
| 4 | REDUCER SHAFT | Y.SPOGE9N.1004 |
| 5 | REDUCER PULLEY | Y.SPOGE9N.1005 |
| 6 | BEARING BLOCK PULLEY | Y.SPOGE9N.1006 |
| 7 | BELT 17X925 | Y.SPOGE9N.1007 |
| 8 | DRUM ADJUSTMENT SHAFT | Y.SPOGE9N.1008 |
| 9 | BALL BEARING 6208 | Y.SPOGE9N.1009 |
| 10 | FLEX HOSE 60 CM | Y.SPOGE9N.1010 |
| 11 | PIZZA STONE | Y.SPOGE9N.1011 |
| 12 | -- | Y.SPOGE9N.1012 |
| 13 | GAS BLOCK | Y.SPOGE9N.1013 |
| 14 | BOTTOM FIRING CARD | Y.SPOGE9N.1014 |
| 15 | INNER BURNER | Y.SPOGE9N.1015 |
| 16 | THERMO PART | Y.SPOGE9N.1016 |
| 17 | LAMP | Y.SPOGE9N.1017 |
| 18 | FRONT LID SHEETMETAL | Y.SPOGE9N.1018 |
| 19 | GRANIT | Y.SPOGE9N.1019 |
| 20 | BOTTOM BURNER | Y.SPOGE9N.1020 |
| 21 | SPARKING PLUG+CABLE | Y.SPOGE9N.1021 |
| 22 | SPEED CONTROL DEVICE | Y.SPOGE9N.1022 |
| 23 | POWER SUPPLY | Y.SPOGE9N.1023 |
| 24 | FUSE 4 AMP | Y.SPOGE9N.1024 |
| 25 | TERMINAL BLOCK | Y.SPOGE9N.1025 |
| 26 | -- | Y.SPOGE9N.1026 |
| 27 | FLEX HOSE 40 CM | Y.SPOGE9N.1027 |
| 28 | DRUM CONNECTION RING | Y.SPOGE9N.1028 |
| 29 | DRUM CONNECTION NUT | Y.SPOGE9N.1029 |
| 30 | FAN | Y.SPOGE9N.1030 |
| 31 | INNER FIRING CARD | Y.SPOGE9N.1031 |
| 32 | FAN CONNECTION PART | Y.SPOGE9N.1032 |
| 33 | FRONT LID HANDLE | Y.SPOGE9N.1033 |
| 34 | HELIX FAN | Y.SPOGE9N.1034 |
| 35 | CHIMNEY HOOD SHEETMETAL | Y.SPOGE9N.1035 |
| 36 | CHIMNEY FLANGE | Y.SPOGE9N.1036 |
| 37 | TOP FIBER | Y.SPOGE9N.1037 |
| 38 | INJECTOR | Y.SPOGE9N.1038 |
| 39 | POTENTIOMETER | Y.SPOGE9N.1039 |
| 40 | BUTTON | Y.SPOGE9N.1040 |
| 41 | WARNING LIGHT | Y.SPOGE9N.1041 |
| 42 | EVCO THERMOSTAT | Y.SPOGE9N.1042 |
| 43 | BUTTON | Y.SPOGE9N.1043 |

## I SPARE PART LIST-EXPLODING DRAWING



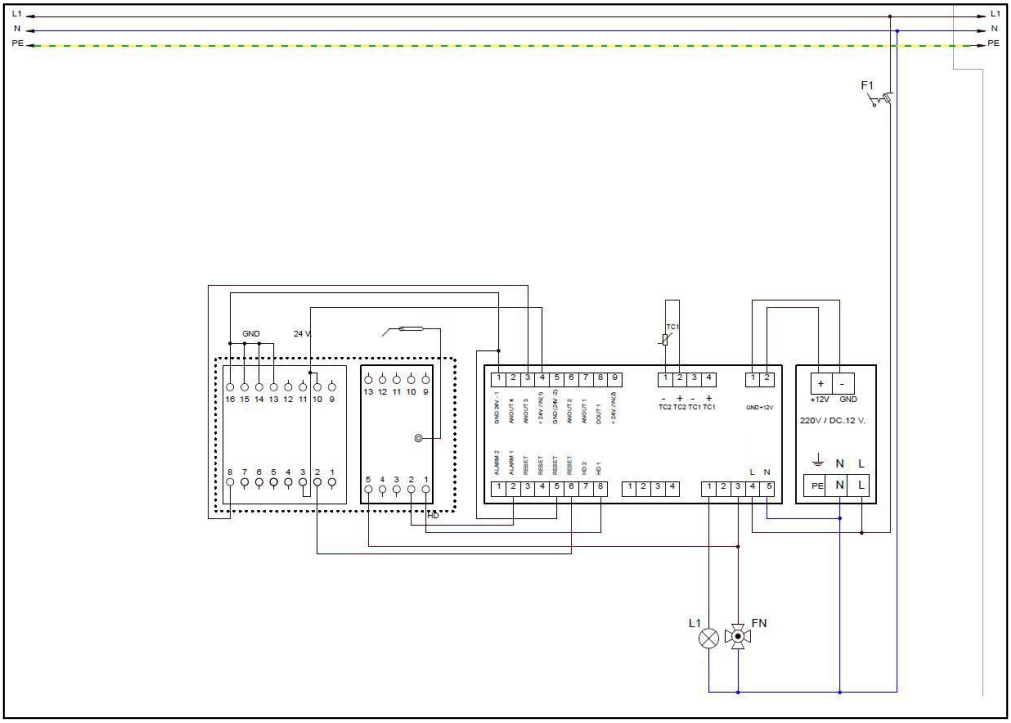

**GPORE630**

# ROTATING AND NON ROTATING GAS PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING

| PRODUCT CODE: GPORE630 | | |
|---|---|---|
| **NO** | **PRODUCT NAME** | **P.CODE** |
| 1 | UPPER BODY | Y.GPORE630.001 |
| 2 | PIZZA STONE | Y.GPORE630.002 |
| 3 | CHASSIS | Y.GPORE630.003 |
| 4 | WHEEL WITHOUT BRAKE | Y.GPORE630.004 |
| 5 | DRUM ADJUSTMENT SHAFT | Y.GPORE630.005 |
| 6 | ROLLER | Y.GPORE630.006 |
| 7 | UPPER BEARING BEARING | Y.GPORE630.007 |
| 8 | LOWER BEARING BEARING | Y.GPORE630.008 |
| 9 | V PULLEY (17X180) | Y.GPORE630.009 |
| 10 | V PULLEY (17X60) | Y.GPORE630.010 |
| 11 | V BELT | Y.GPORE630.011 |
| 12 | ENGINE | Y.GPORE630.012 |
| 13 | BURNER | Y.GPORE630.013 |
| 14 | INJECTOR KIT | Y.GPORE630.014 |
| 15 | CHROME CONNECTED GAS FLEXI HOSE 60 CM 3/4 | Y.GPORE630.015 |
| 16 | GAS FLEXI HOSE WITH CHROME CONNECTION 40 CM 1/2 | Y.GPORE630.016 |
| 17 | BURNER INLET ELBOW | Y.GPORE630.017 |
| 18 | FRONT PANEL SHEET | Y.GPORE630.018 |
| 19 | PANEL LABEL | Y.GPORE630.019 |
| 20 | OVEN SIDE GLASS | Y.GPORE630.020 |
| 21 | WOOD SIDE GLASS | Y.GPORE630.021 |
| 22 | WOOD ENTRANCE COVER | Y.GPORE630.022 |
| 23 | OVEN ENTRANCE DOOR | Y.GPORE630.023 |
| 24 | LIGHTING LAMP | Y.GPORE630.024 |
| 25 | BAKALITE HANDLE | Y.GPORE630.025 |
| 26 | PEAR BUSH HANDLE | Y.GPORE630.026 |
| 27 | GRANITE | Y.GPORE630.027 |
| 28 | POTENTIOMETER | Y.GPORE630.028 |
| 29 | ENCODER | Y.GPORE630.029 |
| 30 | BUTTON | Y.GPORE630.030 |
| 31 | WARNING LAMP | Y.GPORE630.031 |
| 32 | DIGITAL THERMOSTAT | Y.GPORE630.032 |
| 33 | PERMANENT GREEN LIGHT BUTTON | Y.GPORE630.033 |
| 34 | INSTANT GREEN LIGHT BUTTON | Y.GPORE630.034 |
| 35 | FAN | Y.GPORE630.035 |
| 36 | MINIATURE RELAY SOCKET | Y.GPORE630.036 |
| 37 | MINIATURE RELAY | Y.GPORE630.037 |
| 38 | POWER SOURCE | Y.GPORE630.038 |
| 39 | TERMINAL AVK4 GRAY | Y.GPORE630.039 |
| 40 | TERMINAL AVK4 BLUE | Y.GPORE630.040 |
| 41 | TERMINAL AVK4 RED | Y.GPORE630.041 |
| 42 | TERMINAL AVK4 YELLOW-GREEN | Y.GPORE630.042 |
| 43 | THERMO ELEMENT | Y.GPORE630.043 |
| 44 | WET GRILL CASTING | Y.GPORE630.044 |
| 45 | CHROME CONNECTED FLEXI GAS HOSE 60 CM 1/2 | Y.GPORE630.045 |
| 46 | IGNITION BRAIN | Y.GPORE630.046 |
| 47 | GAS VALVE | Y.GPORE630.047 |

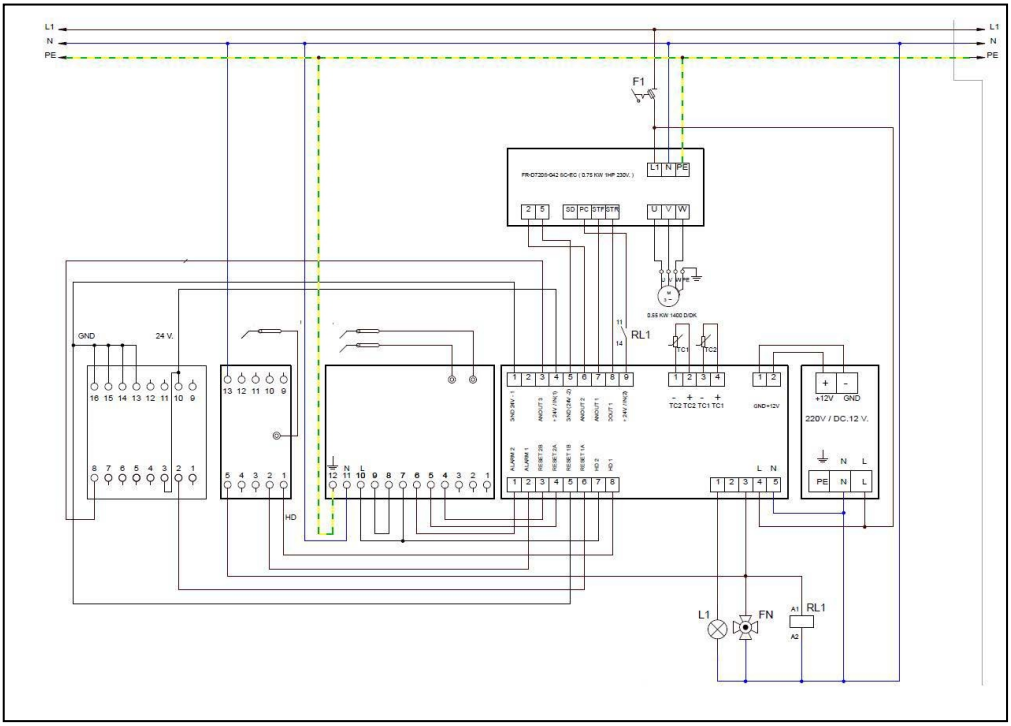
## J ELECTRIC CIRCUIT SCHEMA




**STPOE930N**

| | |
|---|---|
| **L1** | INNER LIGHTING LAMP 220 VAC |
| **TC1** | TOP THERMOCOUPLE (TC.M06-L50-K01K) |
| **FN1** | COOLING FAN 220 VAC |
| **F1** | CONTROL CIRCUIT AND SPEED CONTROL DEVICE FUSE 16 A |
| **R2** | TOP HEATER BURNER RELAY 220 VAC |

## J ELECTRIC CIRCUIT SCHEMA




**SPOGE9N – GPORE630**

| | |
|---|---|
| **L1** | INNER LIGHTING LAMP 220 VAC |
| **TC1** | TOP THERMOCOUPLE (TC.M06-L50-K01K) |
| **TC2** | BOTTOM THERMOCOUPLE (TC.M06-L50-K01K) |
| **FN1** | COOLING FAN 220 VAC |
| **F1** | CONTROL CIRCUIT AND SPEED CONTROL DEVICE FUSE 16 A |
| **FN1** | COOLING FAN RELAY 220 VAC |
| **M** | MOTOR 0.55 KW 1400 D/DK 220 /380 V. |

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