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.

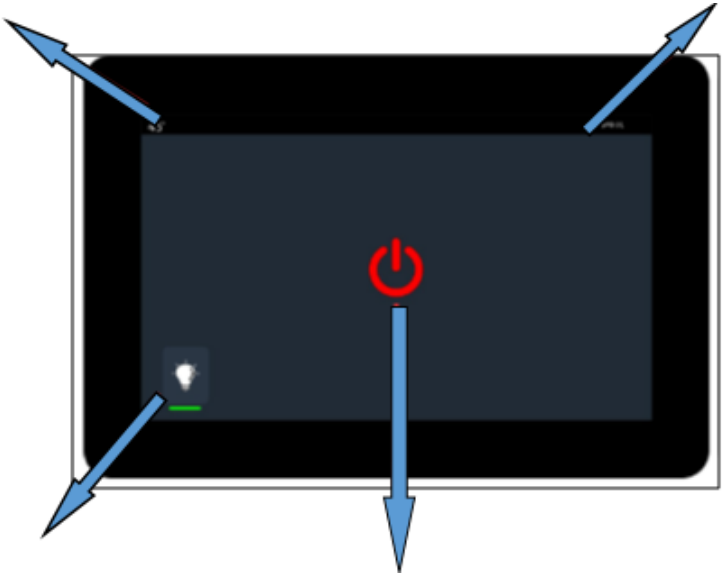
*The chimney hood must be installed to the oven as it covers over the oven completely.The chimney hood pipes can be used without fan till maximum 3 metres. If the chimney hood pipe distance is more than 3 metres,the fan must be used.

D OPERATION

*** Control Panel:**

AMBIENT TEMPERATURE

OVEN CODE

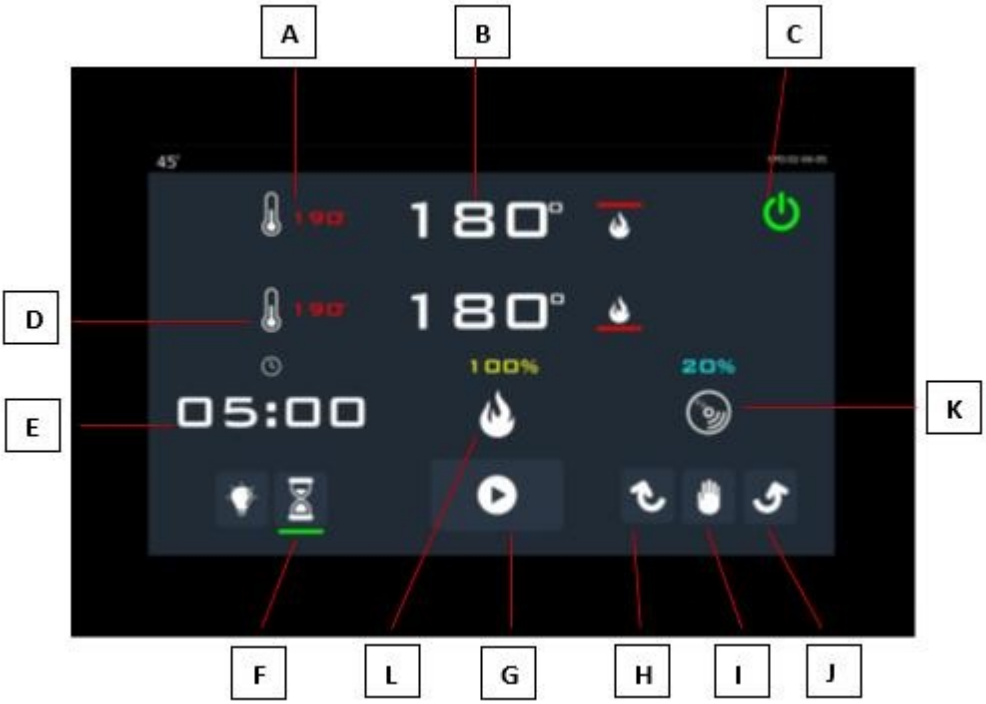


LAMP ON / OFF BUTTON

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

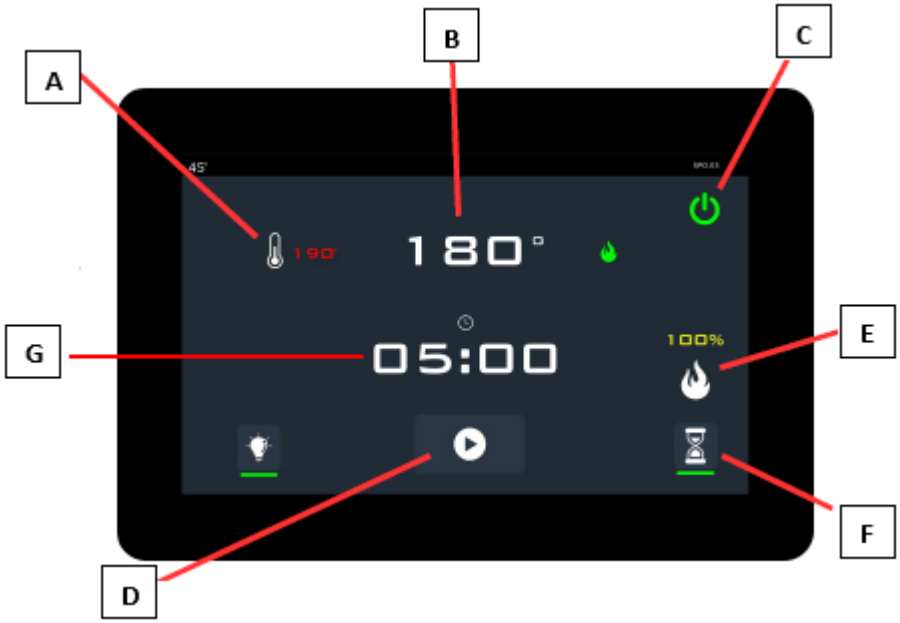
Click for the turntable to rotate in the left direction.

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. 2. If the hoses that have gas entrance lose gas due to slit,hole.etc.,the appliance is not operated. 3. Check the electrical connections and voltage. 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. 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. 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. 3. Check the burner.

RESET BUTTON LIGHT DOESN'T SIGNAL	1. Check if the gas comes to the appliance. 2. Check if the sparking plug contacts with body or not. 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)

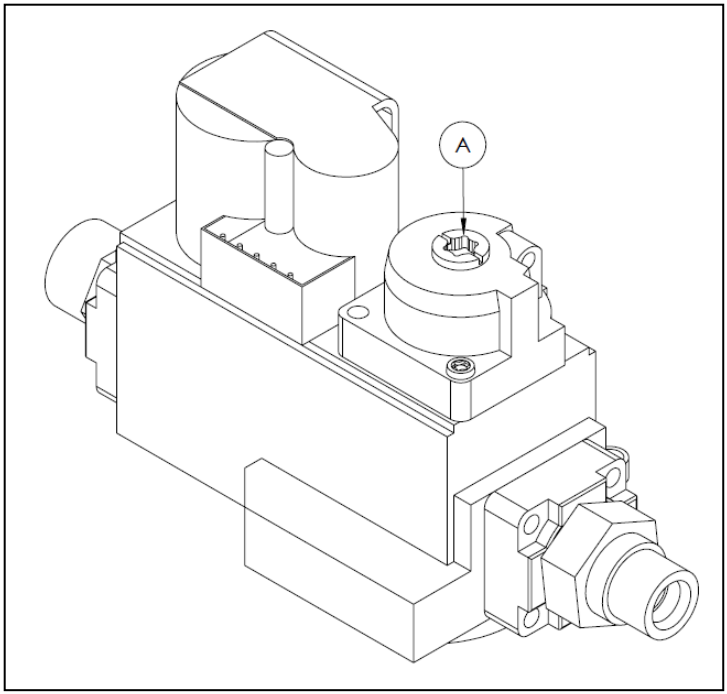
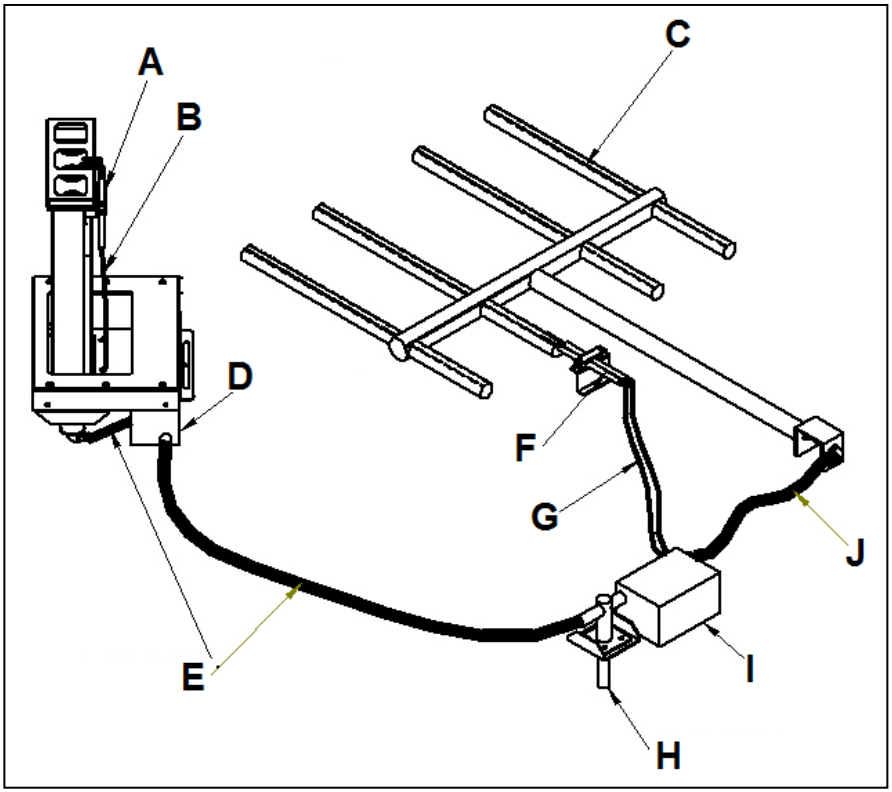


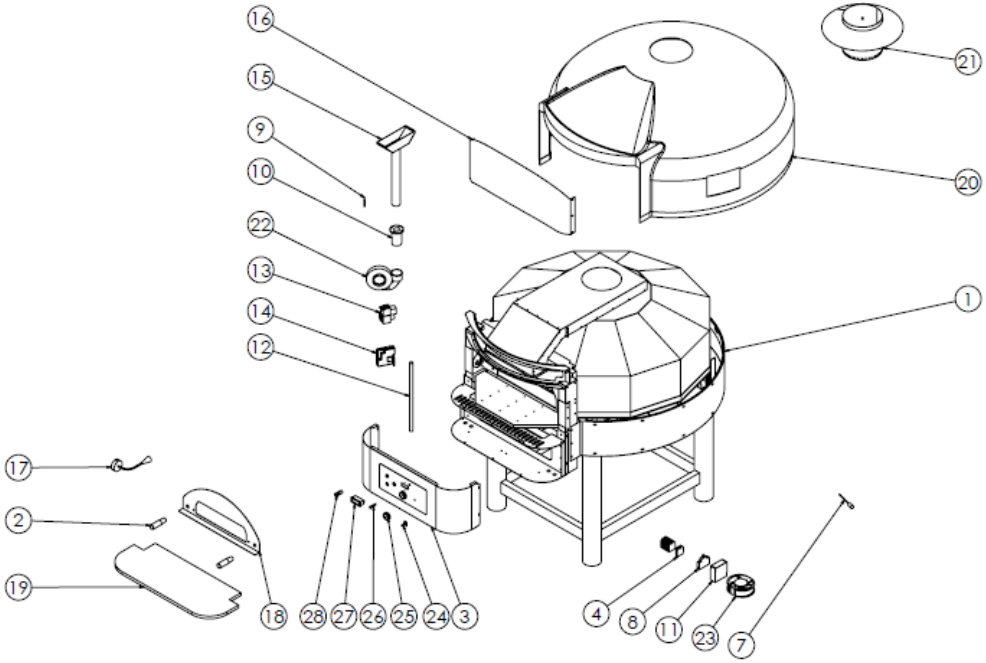
Image 1

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

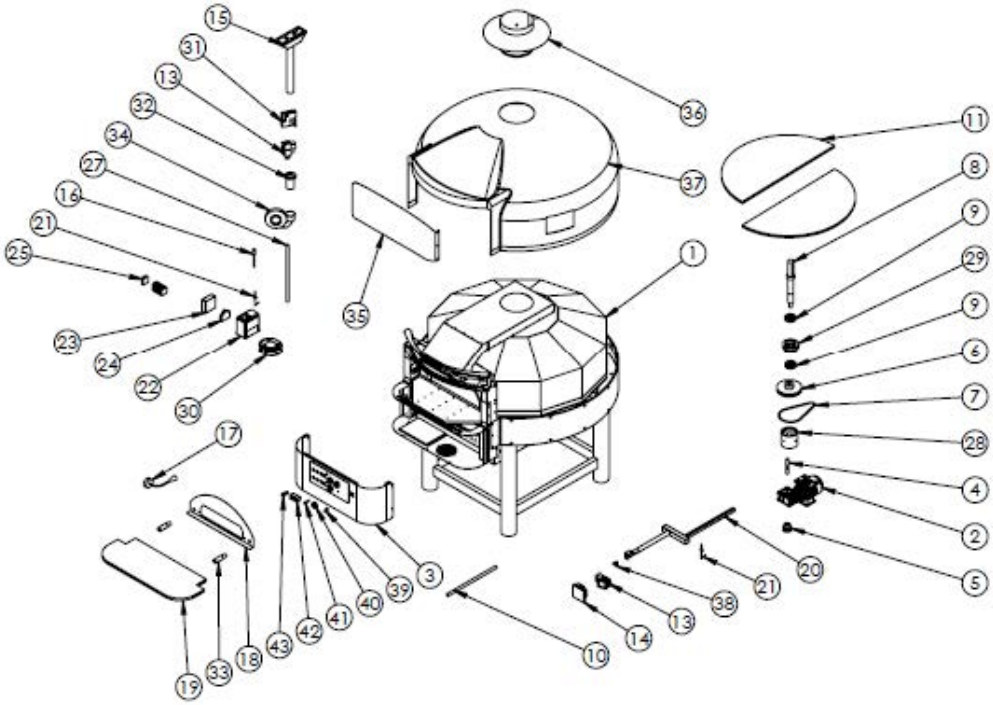


STPOE930N

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

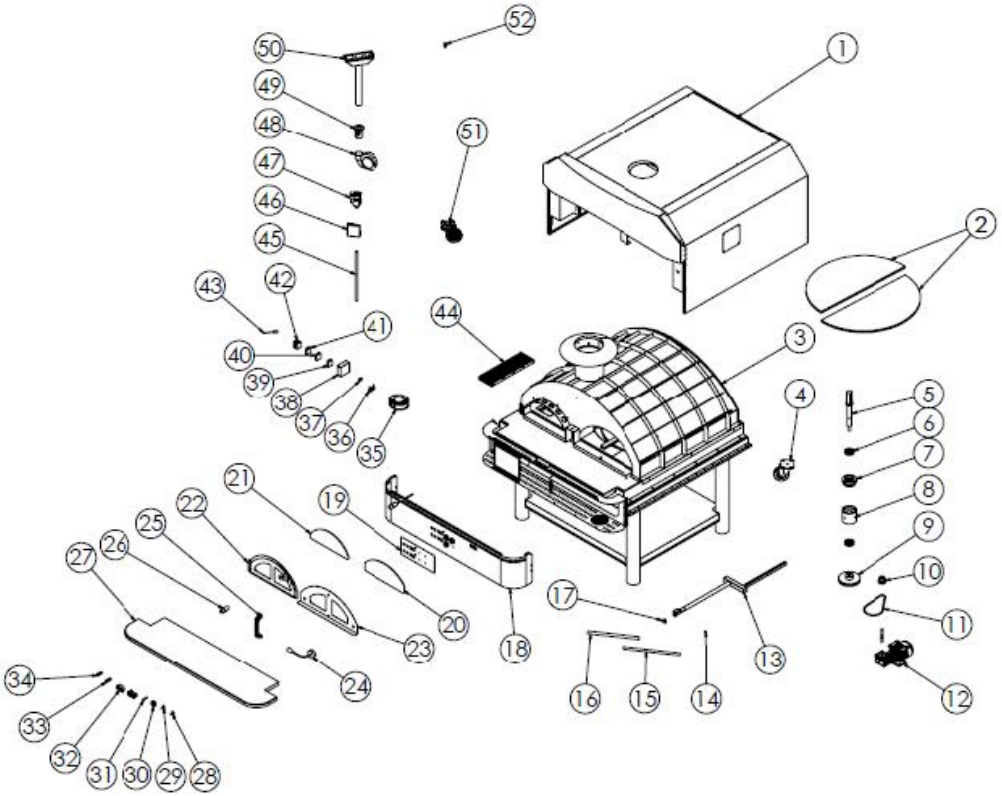


SPOGE9N

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



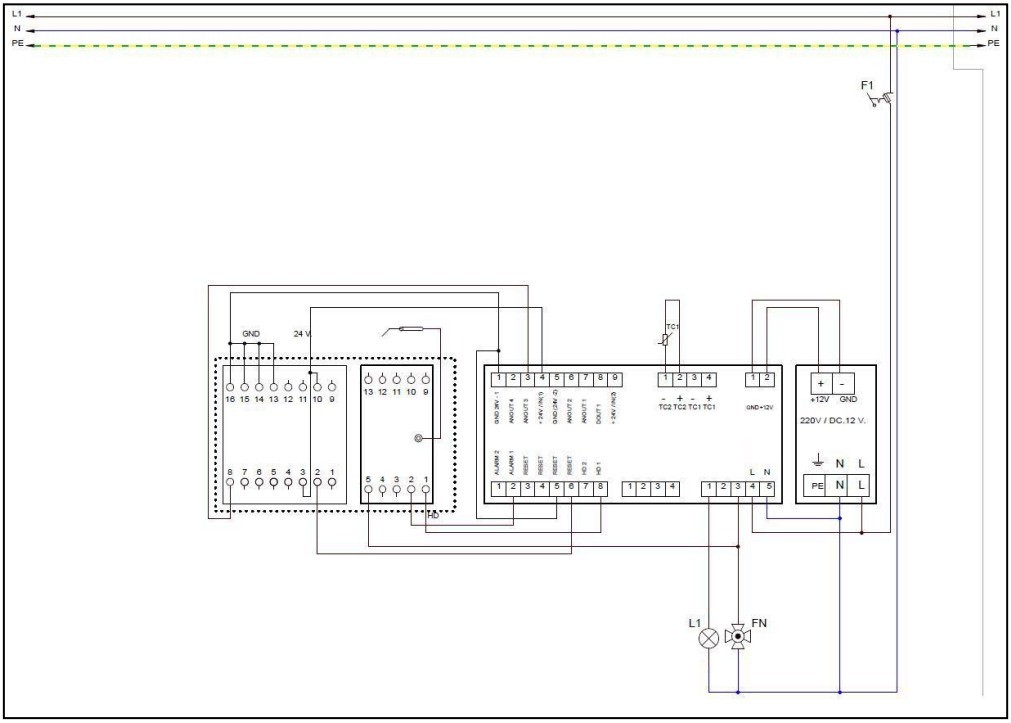
GPORE630

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

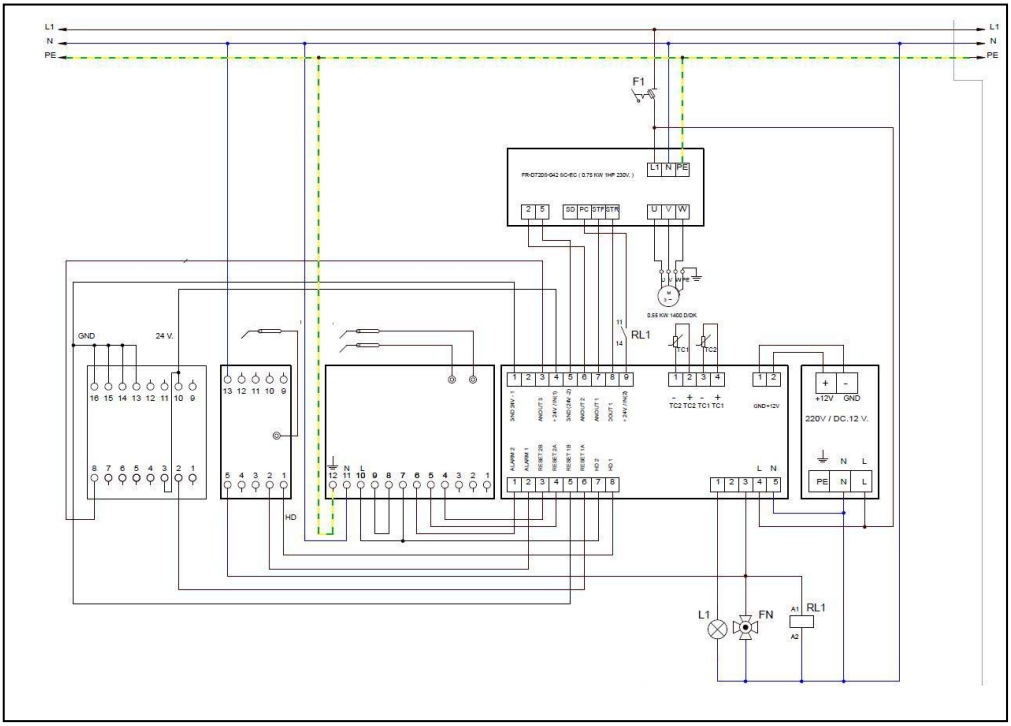
J ELECTRIC CIRCUIT SCHEMA



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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