

SERVICE



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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.

PITTA AND PIZZA OVEN

CAA0010 – CAA0011

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)	Inner Dimensions (mm)	Packaging Dimensions (mm)
CAA0010	1270X1500X770	---	1770X1290X780
CAA0011	1270X1750X770	---	1770X1290X780

A2 TECHNICAL INFORMATION

Product Code	Operating Range (°C)	Power NG (KW)	Gas Consumption (NG)	Power LPG (KW)	Gas Consumption (LPG)
CAA0010	400	34,00	3,59	26,8	2,1
CAA0011	400	34,00	3,59	26,8	2,1

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.

*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.

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.



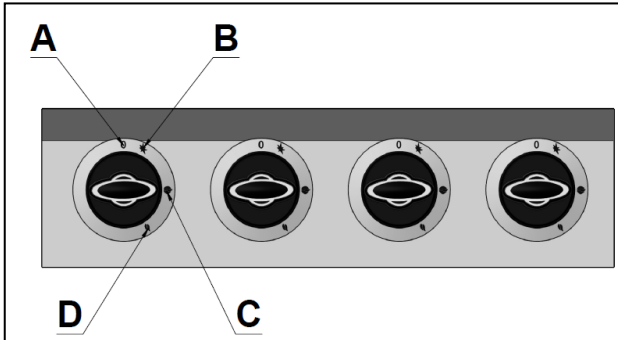
*If there is gas leakage where the appliance is, do not fire absolutely and do not use electric.



*Definitely do not allow to check the sealing with flame.



*The cover must remain open for stable temperatures above 300 ° C and proper operation of burners.

D OPERATION***Control Panel;**

- A** : OFF Position
- B** : Lighter Position
- C** : Full Flame
- D** : Half Flame

***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.
- Provide the appliance to be at pilot position and fire it from the hole that is at side of burner.
- 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 inserting the pitte and pizzas to the appliance, close the lid.
- After the operation is completed, turn off the gas valve.

E CLEANING & MAINTENANCE

➤ 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

THE APPLIANCE DOESN'T OPERATE	1. Check if the gas connection is done or not. 2. If there is no gas entrance to pilot,the appliance is not operated. 3. If the hoses that have gas entrance lose gas due to slit,hole.etc.,the appliance is not operated.
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THE APPLIANCE DOESN'T COOK WELL	1. Leave the oven door open. 2. Check the oven heat setting.
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THE APPLIANCE STOPPED	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. 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.
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- If cooking at Pitta and Pizza Ovens 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**PITTA AND PIZZA OVENS BURNER-INJECTOR CHANGE CHART**

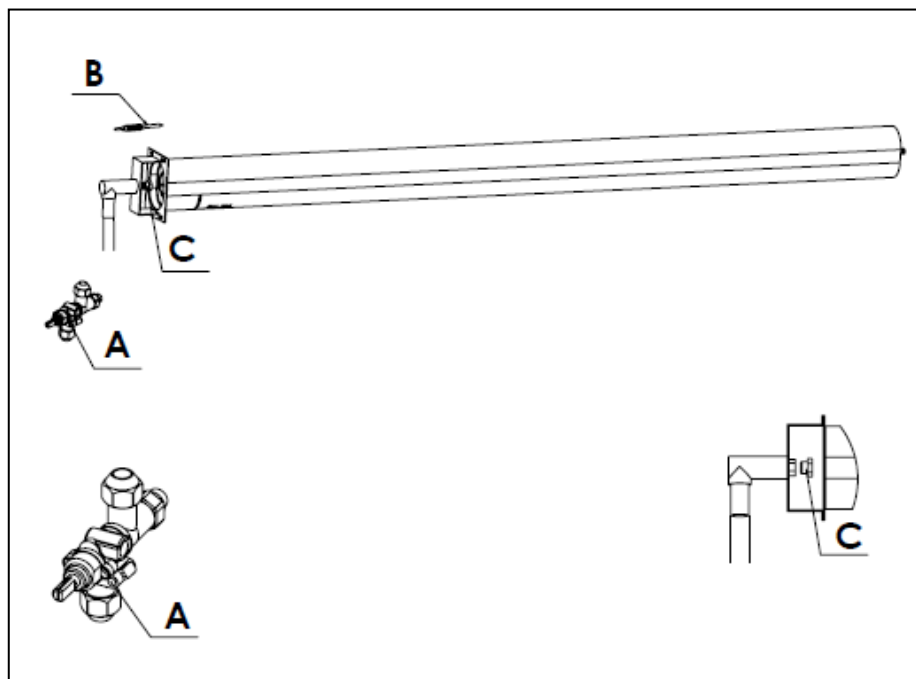
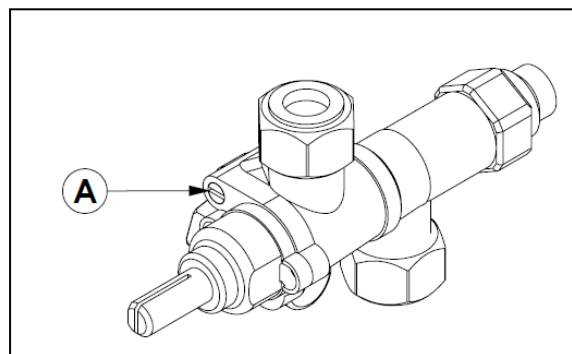
NG / LPG		G20	G25	G30	G31
				30/50 mbar	30/50 mbar
CAA0010	Ø mm	1,8-2,5	1,8-2,5	1,1-1,5	1,1-1,5
	X	4x	4x	4x	4x
CAA0011	Ø mm	1,8-2,5	1,8-2,5	1,1-1,5	1,1-1,5
	X	4x	4x	4x	4x

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**