



**PRODUCT  
CODE  
PO 7070 DE  
PO 70105 DE**



**PIZZA OVEN  
USER MANUAL**

# CONTENTS

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# PRESENTATION

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Hi there ,

We thank you for your confidence in choosing our device and our company. Our devices are used in 60 countries around the industrial kitchen with you . Our device is manufactured in accordance with international standards.

To receive output from the device to your expectations , and certainly you read the manual to use long-term , we strongly advise users to your instructor . Before calling our service , we ask you to consider the following points.

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## SGS OVEN

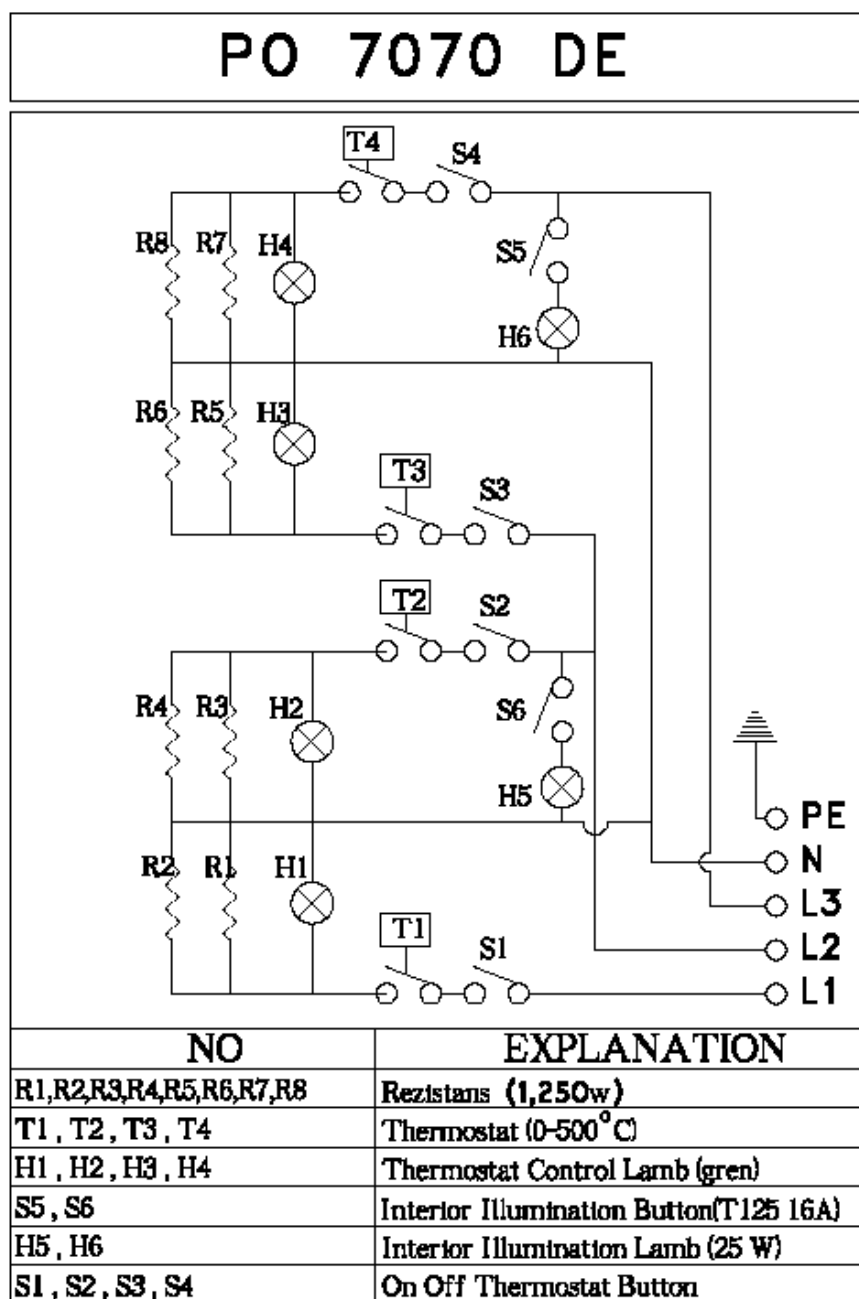
- ☞ Please read the manual carefully before using your hand and using the device , to allow the reading of using the device. When you run manual reading device from the machine will be out of warranty .
- ☞ Purchase and installation of our product you received , giving information about the use and care manual in accordance with the laws and regulations of the electrical installation should be read carefully. Device connection way qualified personnel of our authorized service personnel to ensure good preparation before for installation.
- ☞ Nearest to you and you do not understand the issues hesitated You want information from an authorized phone service.
- ☞ If the stand of costs and service personnel called for Assembly Keep in mi every hour waiting fee will be billed to you.
- ☞ We hope that you get the most out of our product ...



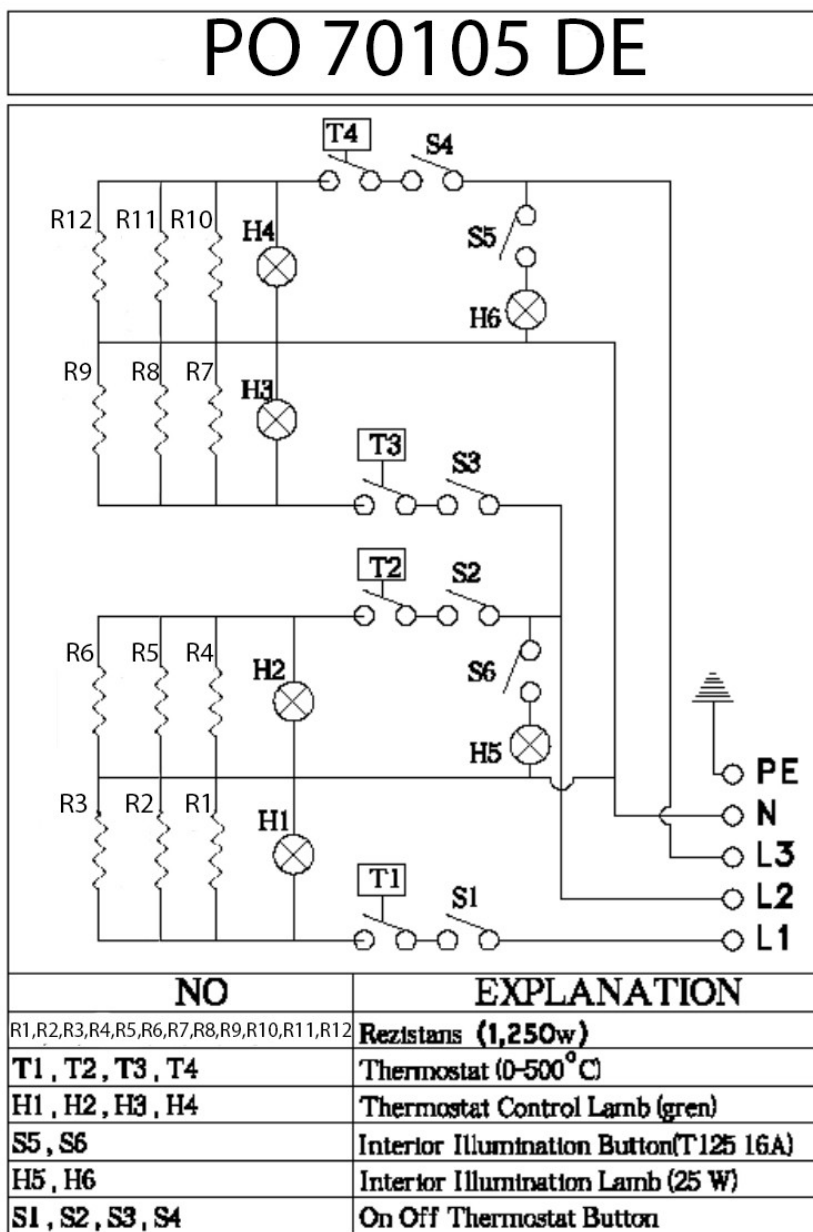
# TECHNICAL SPECIFICATIONS

TECHNICAL SPECIFICATIONS	PO 7070 DE	PO 7070 DE (FULL STONE)	PO 70105 DE (FULL STONE)
TOTAL ELECTRIC POWER (KW)	12	12	20
My mains supply voltage ( V AC)	380/400	380/400	380/400
OPERATING FREQUENCY (Hz . )	50 / 60	50 / 60	50 / 60
RATED CURRENT ( A)	32	32	45
POWER CORD ( number of vessels x mm )	5 x 4	5 x 4	5 x 4
Max. -M . OPERATING TEMPERATURE (°C)	150-500	150-500	150-500
COOKING SURFACE	FIRECLAY STONE	FIRECLAY STONE	FIRECLAY STONE
THERMOSTAT OPERATING RANGE (° C)	70-500	70-500	70-500
THERMOSTAT OPERATING RANGE (° C)	104X99X76	104X99X76	104X99X76
MAX SLOPE	5°	5°	5°
CLASS	1	1	1
PROTECTION CLASS	IP 20	IP 20	IP 20
WORK BENCH HEIGHT (MM)	92x102x90	92x102x90	92x137x90

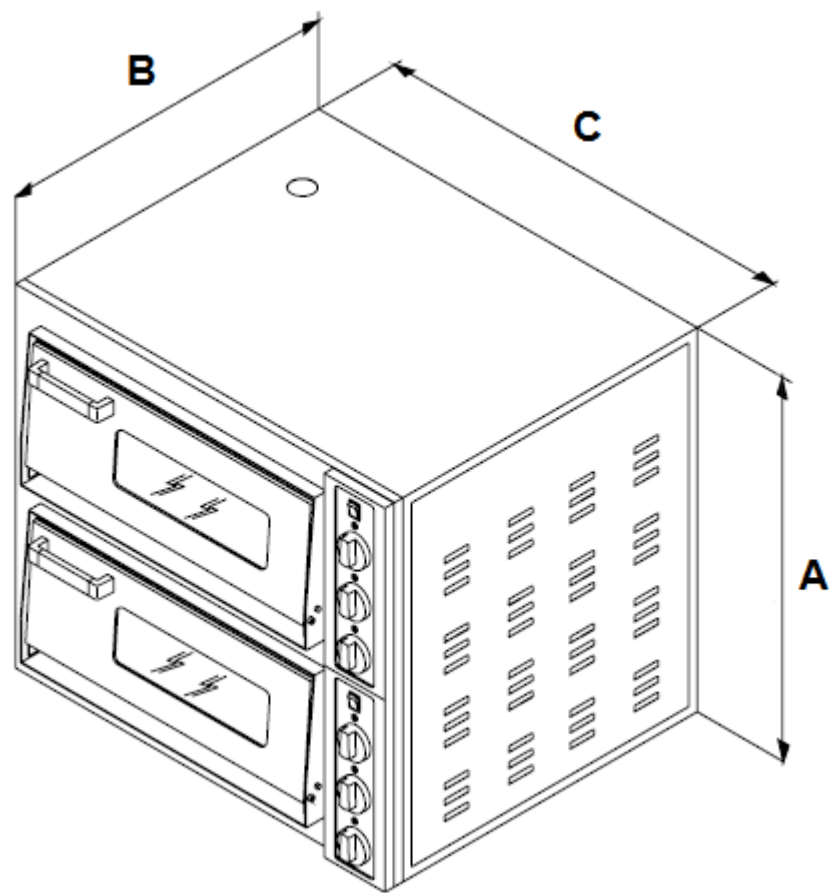
# ELECTRIC SCHEME



# ELECTRIC SCHEME



# OVERALL DIMENSIONS

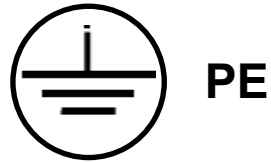


Kod	Capacity	External Dimensions (cm )	Interior Dimensions (cm )	Power	Weight (Kg)
PO 7070 DE	4 Adet Ø34 cm	90x102x92	70x70x15	12 kw 400V 50/60Hz.	150
PO 7070 DE ( full stone)	4 Adet Ø34 cm	90x102x92	70x70x15	12 kw 400V 50/60Hz.	180
PO 70105 DE ( full stone)	6Adet Ø34 cm	90x1037x92	70x105x15	20 kw 400V 50/60Hz.	273

# WARNING SIGNS



PROTECTION GROUNDING



GROUNDING NETWORK



ELECTRICITY



HIGH TEMPERATURE

## ELECTRICAL CONNECTION VALUES

**380-400 V~ NPE / 50- 60 Hz**

Voltage: 380 V - 380 V


Network Connection: 3 FNPE



Terrestrial




Trunked Frequency: 50 Hz -60 .



# PRODUCT LABEL INFORMATION

ELEKTRİKLİ PİZZA FIRINI / PIZZA OVEN		
		TEL : +90 (0232) 257 52 23-33 FAX : +90 (0232) 257 53 03
MODEL ( Type ) <b>PO 7070</b>	TARİH ( Date ) <b>07.2019</b>	
SERİ NO ( Serial )	AĞIRLIK ( Weight ) <b>150 Kg</b>	
GÜÇ ( Power ) <b>12 KW</b>	VOLTAJ / ( Voltage ) <b>400 V 3F + N</b>	<u>CONNECTING TABLE</u>
FREKANS ( Frequency ) <b>50-60 Hz</b>	IP <b>20</b>	BROWN L1
AKIM / ( Courrent ) <b>32 A</b>	SINIF ( Class ) <b>1</b>	BLACK L2
		GREY L3
		BLUE N
		YELLOW/GREEN 
SGS MUTFAK EKİPMANLARI LTD.ŞTİ / MADE IN TURKEY Cumhuriyet Mah.Balkan Cad.No 20 Yazıbaşı / TORBALI / İZMİR <a href="http://www.sgsoven.com">www.sgsoven.com</a> <a href="mailto:info@sgsoven.com">info@sgsoven.com</a>		

ELEKTRİKLİ PİZZA FIRINI / PIZZA OVEN		
		TEL : +90 (0232) 257 52 23-33 FAX : +90 (0232) 257 53 03
MODEL ( Type ) <b>PO 7070 FULL STONE</b>	TARİH ( Date ) <b>08.2019</b>	
SERİ NO ( Serial )	AĞIRLIK ( Weight ) <b>180Kg</b>	
GÜÇ ( Power ) <b>12 KW</b>	VOLTAJ / ( Voltage ) <b>400 V 3F + N</b>	<u>CONNECTING TABLE</u> BROWN L1 BLACK L2 GREY L3 BLUE N YELLOW/GREEN —
FREKANS ( Frequency ) <b>50-60 Hz</b>	IP <b>20</b>	
AKIM / ( Courrent ) <b>32 A</b>	SINIF ( Class ) <b>1</b>	
SGS MUTFAK EKİPMANLARI LTD.ŞTİ / MADE IN TURKEY Cumhuriyet Mah.Balkan Cad.No 20 Yazıbaşı / TORBALI / İZMİR <a href="http://www.sgsoven.com">www.sgsoven.com</a> <a href="mailto:info@sgsoven.com">info@sgsoven.com</a>		

PİZZA FIRINI / PIZZA OVEN		
		TEL : +90 (0232) 257 52 23-33 FAX : +90 (0232) 257 53 03
MODEL ( Type ) <b>PO 70X105 DE</b>	TARİH ( Date ) <b>01.2020</b>	
SERİ NO ( Serial )	AĞIRLIK ( Weight ) <b>273 Kg</b>	
GÜÇ ( Power ) <b>20 KW</b>	VOLTAJ / ( Voltage ) <b>400 V 3F + N</b>	<u>CONNECTING TABLE</u>
FREKANS ( Frequency ) <b>50 - 60 Hz</b>	IP <b>20</b>	BROWN L1
AKIM / ( Courrent ) <b>45 A</b>	SINIF ( Class ) <b>1</b>	BLACK L2
		GREY L3
		BLUE N
		YELLOW/GREEN 
SGS MUTFAK EKİPMANLARI LTD.ŞTİ. / MADE IN TURKEY		
Cumhuriyet Mah.Balkan Cad.No 20 Yazıbaşı / TORBALI / İZMİR		
		<a href="http://www.sgsoven.com">www.sgsoven.com</a> <a href="mailto:info@sgsoven.com">info@sgsoven.com</a>

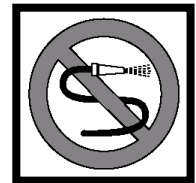
# SAFETY WITH DETAILS

☞ The device should never be operated under the hood.



☞ All types of solid and liquid combustible material in the background of the device ( Clothing , alcohol and derivatives, petro - chemical products, wood and plastic supplies , curtains etc. ) Should not be taken .

☞ Do not clean with pressurized water.



☞ This device must be installed in accordance with current regulations and should be used only in a well -ventilated area. Refer to the device 's facility and instructions before use.

☞ The device should be used only by employees who have received training about the device is made for industrial use.



☞ The area in which the device is used without any reason to panic in case of fire flames flare (if any ) to use the fire extinguishers closing the gas valve and power switch. Never use water to extinguish the flames.

☞ A wall of the device compartment , kitchen furniture to be positioned close to the decorative covering VB.N if their coating is made from fireproof material , or a suitable non-combustible heat-insulating material the distance of 5 cm , otherwise must be at least 20 cm . It is recommended attention to obey the rules of fire protection .



☞ Set the device to be placed under the bench and set foot on the plane of the device operation should be in balance .



☞ Electrical connection of the device must be checked by a qualified electrician , floor max. 170 cm in height must be connected to insurance .

☞ Electrical connection ; To supply insurance against danger of leakage current of 30 mA leakage current should be done like putting insurance.



☞ Nearest grounding bar connected to the grounding of the electrical wiring of the device must be provided on board .

# HANDLING AND DISPLACEMENT

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- The device must be placed on pallets vertically by manpower.
- The device must be placed on pallets vertically by manpower.
- Transport should be far from the case of slow motion, if necessary, the device must be fixed to the pallet must be protected against the swings or the balance by one person.
- Hit a place moving the product, and do not drop .
- Electrical connection of the device must be checked by a qualified electrician should connect the fuse on the ground from a height of 1800 mm ..
- Nearest grounding grounding bar connected to the socket on the panel that will be used must be provided. 32 auto insurance for a single model should be used in the billboard .

**ATTENTION ! : APPLIANCE NEVER OPERATE from your GROUND CONNECTING LINE**

## CONTROL BOARD

Control Board,

- A.TOP FLOOR THERMOSTAT
- B.TOP CAT BACKING THERMOSTAT
- C.TOP FLOOR (ON OFF )
- D.LOWERSOLID TOP HEATER THERMOSTAT
- E. LOWER SOLID BASE HEATER THERMOSTAT
- F. LOWER FLOOR Pako SARTEL (ON OFF )

A.-----

B.-----

C.-----

D.-----

E.-----

F. -----



# USING THE DEVICE

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**NOTE: Do not go beyond the intended use . Knowing the machine safety and technical requirements and should be used by someone who read the user guide**

1. In the device before first use, the outer surface dipped in warm soapy water, cleaned with a cloth wrung.
2. Open the on-off switch
3. Thermostat (250 ° C-300 ° C) set. (Green light will illuminate).
4. Products originating from a smell can occur the first time you run the insulation and the heating element. Therefore, all run before starting to use the thermostat to 250 ° C for 45 minutes to bring the product as hollow.
5. Place the pizza to be cooked after the flashing green light
6. Pizza cooking time is about 7-8 min at about 280 ° C.
7. You can check if cooked and cooked pizzas with key means burning lamp.
8. Do not open the lid after cooking pizzas and get pizza. Close the lid again.
9. Although cutting the power to the furnace in order to save on a short waiting time during use, the thermostat take hold, bringing to 90 ° C. (If the oven's power is cut off due to the cold to go to a sufficient temperature for the next cooking process will result in a loss of time and energy.)
10. Turn off the power switch after daily use. Do the cleaning of the device after a power loss.
11. The device in temperatures between + 5 ° C to +40 ° C and operated at a maximum humidity of 65% is recommended that ambient conditions.

## CLEANING AND MAINTENANCE

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### PERIODIC MAINTENANCE AND CLEANING

**Consumers must be made by :**

1. Make the power connection of your oven cleaning after discontinuation.
2. Allow to cool in the oven for cleaning.
3. Before and after each use, check the inside of your oven, never leave any material in the furnace.
4. Clean solid waste that may remain from the baked goods in the oven.
5. Wipe the inside of your oven dipped in warm soapy water with a cloth wrung.
6. Then again, wipe with a damp cloth and dry.
- 7 of the approved cleaning materials can be used in the oven, take care to leave the interior remains. Please note that evaporated with the heat generated during use of substances can penetrate the food.
8. Sight Glass can be removed without leaving any residue with glass cleaning products.
- 9 will not damage the metal structure used for exterior surfaces without leaving residue grainy industrial cleaning supplies.
10. Cleaning during spirit of salt, bleach, dust removal equipment, metal corrosive chemicals (CHEMICALS CLEANING MATERIALS) Do not use the cleaning material.

### THE LIFE DEVICES:

- . When using the recommended conditions, the lifetime of the device 10 years

## Maintenance ;

Periodic maintenance, performed by technical elements relative to the frequency of use gerekmektedir.cihaz max. We recommend making a maintenance every 6 months. although in the warranty period, subject to maintenance by our authorized service charge element of the device

## USING THE DEVICE

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**ATTENTION!** : As described in the device 's installation and use Care should be taken to be installed and operated . Any failure When faced with the situation of our nearest authorized service Let me know. When EQUIPMENT FAILURE RESPONSE ONLY POWERS AUTHORIZED SERVICE these. Authorized Service of EXCEPT FOR A TECHNICAL STAFF MEMBER OR incompetent THE UNIT INTERVENTION

### **DEVICE WARRANTY WILL REMAIN OUTSIDE .**

SO THE UNAUTHORIZED PERSONS ABSOLUTELY NOT ALLOW THE DEVICE DO NOT INTERVENE . THESE CONDITIONS SHALL BE LIABLE FOR ANY WAY MANUFACTURING COMPANY . Our AUTHORIZED SERVICE DURING SERVICE ORIGINAL SPARE PARTS WITHOUT ANY REASON OFFER CAN NOT USE . IN ANY WAY THIS IS NOT THE ORIGINAL EQUIPMENT FITTED WITH PARTS DEVICE WARRANTY EXCLUDES .





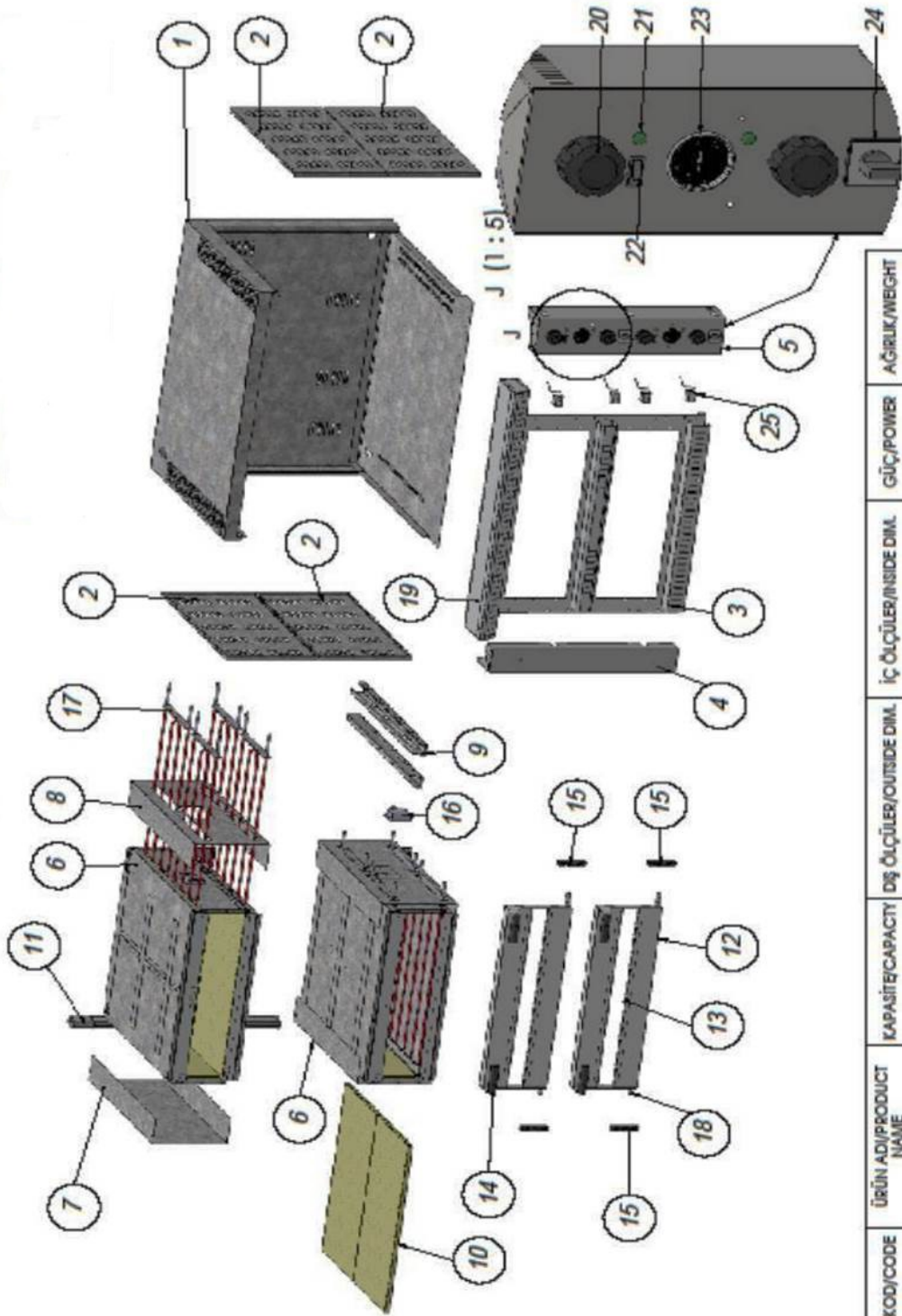
- 1) The warranty period starts from the date of delivery and 2 years.
- 2) The goods are under guarantee of our firm, including all parts. (Except stone and glass)
- 3) In case of defects within the warranty period, it added to the warranty period repair. The repair time is up to 20 business days. This period starts on the failure of the service station, in the absence of the service station, the property dealer, distributor, agent, representative, importer or manufacturer will start from the date of the notification from one-producers. Consumers malfunction notification by phone, fax, e-mail, not registered mail return receipt or similar means possible. However, the burden of proof belongs to the customer in case of dispute. Defection until the completion of the repair of the goods manufacturer-producer or importer can not be eliminated within 10 days, have to be allocated to the use of other consumer goods have similar characteristics.
- 4) Materials and labor needed within the warranty period, as well as in case of failure due to installation errors, labor costs, the cost of parts replaced or under any other name without demanding any fee will be repaired.
- 5) Although we use the right consumer goods repair; from the date of delivery to engaging in, as to stay within the warranty period, in a year; at least four times or manufacturer-producer and / or failed six times in addition to the warranty period set by importers, perpetuate the inability to take advantage of these faults malt, Exceeding the maximum time required for -Tamir, The -Company mania service station, service station order seller in the absence of, dealer, agency representatives importer or repairing the reporting malfunctions to edit one of the manufacturers and producers to determine whether a possible case of consumer goods free of alteration, refund or shame rate may demand a price reduction.
- 6) Failure resulting in the use contrary to the instructions for use of the goods are out of warranty issues.
- 7 ) For problems that may arise in connection with a guarantee certificate of the Ministry of Industry and Trade , and Consumer Protection of Competition may apply to the General Directorate .
- 8-) Errors that may occur from Elerktirik high voltage remains outside the warranty .



4 3 2 1

BEŞİM ÜZERİNDEN ÖLÇÜ ALMAYINIZ

Çoğaltılamaz.Üçüncü şahıslara verilemez.



KOD/CODE	ÜRÜN ADI/PRODUCT NAME	KAPASİTE/CAPACITY	DIŞ ÖLÇÜLER/OUTSIDE DIM.	İÇ ÖLÇÜLER/INSIDE DIM.	GÜÇ/POWER	AĞIRLIK/WEIGHT
PO 7070 DE	PİZZA FRINI /PIZZA OVEN	4 pizza Ø 33 cm	104 x 99 x 76 cm	70 x 70 x 15 cm	12 kw 400V. 3 F + N	160 kg
PO 7070 DE (full stone)	PİZZA FRINI /PIZZA OVEN (full stone)	4 pizza Ø 33 cm	104 x 99 x 76 cm	70 x 70 x 15 cm	12 kw 400V. 3 F + N	180 kg

Revizyon: 01/2018

Revizyon: 01/2018

Revizyon: 01/2018

4 3 2 1

CODE	PART NAME
1	BODY
2	RIGHT-LEFT SHEETS
3	FRONT FRAME
4	LEFT POST
5	CONTROL PANEL
6	DECK BODY
7	ISOLATION HOLDER (RIGHT)
8	ISOLATION HOLDER (LEFT)
9	RESISTANCE HOLDER
10	COOKING STONE
11	CHIMNEY
12	DOOR
13	SURVEILLANCE GLASS
14	DOOR HANDLE
15	DOOR SHAFT BUSH
16	COOKING AREA LAMP
17	RESISTANCE
18	DOOR HINGE SHAFT
19	PADDLE BOX
20	THERMOSTAT SWITCH
21	THERMOSTAT LED
22	LAMP SWITCH
23	THERMOMETER
24	PAKO SWITCH
25	THERMOSTAT





**SGS MUTFAK EKIPMANLARI LTD. STI.**

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