



**PRODUCT
CODE
PO-PROFI
10570 TE-3**

**PO-PROFI
10570 TE-2**

**PO-PROFI
10570 TE-1**

**PO-PROFI
10570 E**



**PIZZA OVEN
USER MANUAL**





PO 10570 E-1



PO 10570 E

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PRESENTATION

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.

In order to exploit the product's full potential in the long term, we do strongly advise our customers to read the user's manual before the installation and follow the following points mentioned in this user manual.

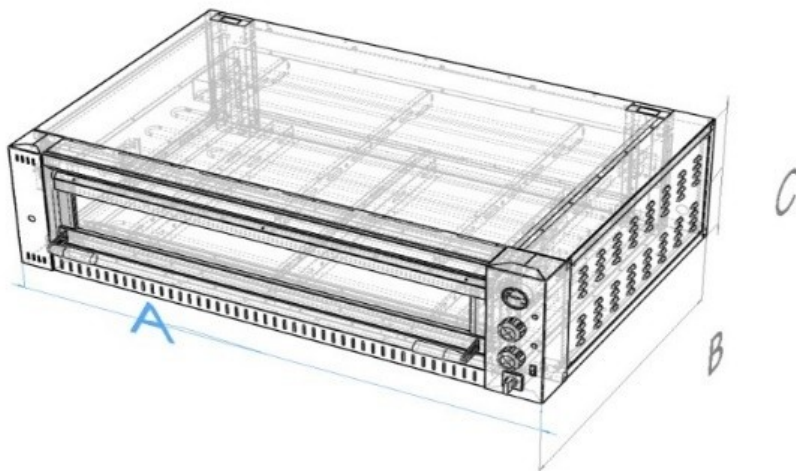
SGS OVEN

- ☞ Please carefully read and follow the instructions before using the product. Otherwise, the warranty will be void.
- ☞ In accordance with the laws and regulations of electrical wiring and the installation guide should be referred and the wiring and the installation of the product should be carried out by a qualified personnel or an authorized maintenance service.
- ☞ In the case of an unlikely technical issue, do not hesitate to contact the Professional technical service.
- ☞ When receiving technical assistance for assembly, please bear in mind that you will be charged hourly.
- ☞ We hope that you get the most out of our product ...

TECHNICAL SPECIFICATIONS

TECHNICAL SPECIFICATIONS	10570	10570 E	10570 DE	10570 M3
TOTAL ELECTRIC POWER (KW)	9,5	9,5	19	31,5
POWER SUPPLY VOLTAGE (V AC)	380/400	380/400	380/400	380/400
OPERATING FREQUENCY (Hz.)	50 / 60	50 / 60	50 / 60	50 / 60
CURRENT (A)	25	25	50	83
POWER CORD (number of vessels x mm ²)	5 x 4	5 x 4	5 x 6	5 x 6
Max.-Min. OPERATING TEMPERATURE (°C)	150-500	150-500	150-500	150-500
COOKING SURFACE	FIRECLAY STONE	FIRECLAY STONE	FIRECLAY STONE	FIRECLAY STONE
THERMOSTAT OPERATING RANGE (° C)	70-500	70-500	70-500	70-500
TOTAL SIZE (At-Depth-height) mm	135x95x38	135x95x148	135x95x166	135x95x184
MAX SLOPE	5°	5°	5°	5°
CLASS	1	1	1	1
PROTECTION CLASS	IP 20	IP 20	IP 20	IP 20
Weight (kg)	115	205	315	450

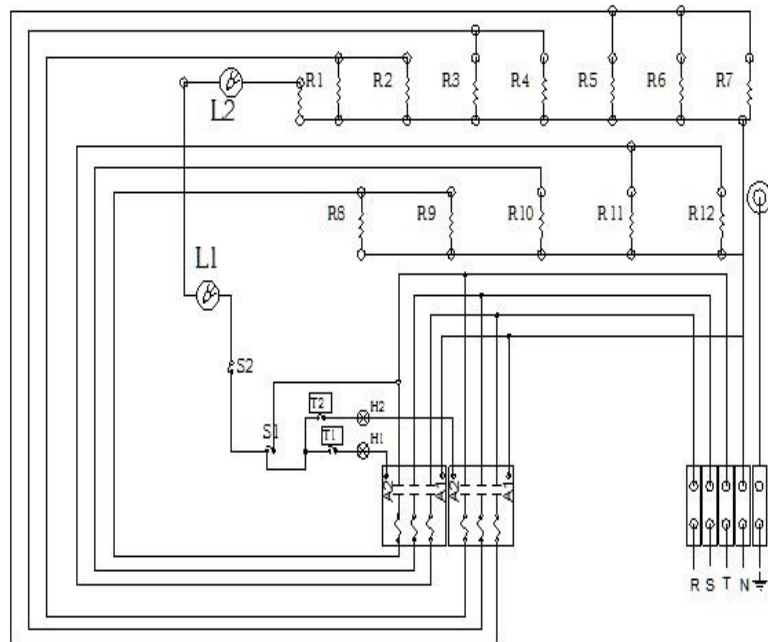
OVERALL DIMENSIONS



CODE	A	B	C
10570 E ONE FLOOR	135	95	38
10570 E-1 FLOOR + ONE MACHINE	135	95	148
10570 DE-2 DOUBLE + BENCH	135	95	166
10570 TE-3 THREE STOREY brewing CABINET	135	95	184

ELECTRIC SCHEME

P0 PRF105*70 E

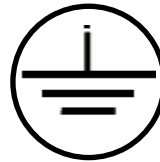


R1,R2,R3,R4,R5,R6,R7	Rezistans (1000w)
R8,R9,R10,R11,R12	Rezistans (500w)
T1 , T2	Thermostat (0-500 C)
S1	Interior Illumination Button(T125 25A)
H1 , H2	Thermostat Control Lamb (gren)
S2	Control Lamb Button
L1,L2	Control Lamb (25 W x 2)

WARNING SIGNS



PROTECTION GROUNDING



PE

GROUNDING NETWORK



ELECTRICITY



HIGH TEMPERATURE

ELECTRICAL CONNECTION VALUES

380V -400V / 50/60 Hz

PRODUCT LABEL INFORMATION

MAYALAMA KABİNİ / FERMANTATION CABINET

SGS TEL : +90 (0232) 257 52 23-33
FAX : +90 (0232) 257 53 03

MODEL (Type) MK PROFI 10570	TARİH (Date) 06.2018	CE
OPERATING TEMPERATURE 0-90°	AĞIRLIK (Weight) 70 Kg	
GÜÇ (Power) 3 KW	VOLTAJ (Voltage) 220 V 1F + N	CONNECTING TABLE
FREKANS (Frequency) 50-60 Hz	IP 20	BROWN L1 BLUE N YELLOW/GREEN —
AKIM (Current) 25 A	SINIF (Class) 1	

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Cumhuriyet Mah.Balkan Cad.No 20 Yazıbaşı / TORBALI / İZMİR www.sgsoven.com
info@sgsoven.com

PİDE LAHMACUN FIRINI / PIZZA OVEN

SGS TEL : +90 (0232) 257 52 23-33
FAX : +90 (0232) 257 53 03

MODEL (Type) PO PROFI 10570 E	TARİH (Date) 06.2018	CE
SERİ NO (Serial)	AĞIRLIK (Weight) 115 Kg	
GÜÇ (Power) 9,5 KW	VOLTAJ (Voltage) 230 V + 3F	CONNECTING TABLE
FREKANS (Frequency) 50-60 Hz	IP 20	BROWN L1 BLACK L2 GREY L3 YELLOW/GREEN —
AKIM (Current) 25 A	SINIF (Class) 1	

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MODEL (Type) PO PROFI 10570 E	TARİH (Date) 06.2018	CE
SERİ NO (Serial)	AĞIRLIK (Weight) 115 Kg	
GÜÇ (Power) 9,5 KW	VOLTAJ (Voltage) 400 V 3F + N	CONNECTING TABLE
FREKANS (Frequency) 50 - 60 Hz	IP 20	BROWN L1 BLACK L2 GREY L3 BLUE N YELLOW/GREEN —
AKIM (Current) 25 A	SINIF (Class) 1	

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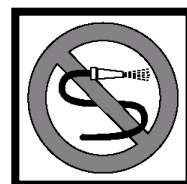
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SAFETY WITH DETAILS

- ☞ Solid and liquid combustible materials of all kinds (clothing, alcohol and derivatives, petro - chemical products, wood and plastic, curtains, etc.) should not be applied to the machine.
- ☞ The product can be cleaned with sprayed water and a piece of cloth.
- ☞ You can use our devices together with our other products in the same series.
- ☞ It is established in accordance with the regulations in force, and this device should be used only in a well-ventilated area. Refer to the device's facility and instructions before use.
- ☞ Apart from the manufacturer or its authorized service should not interfere with the device.
- ☞ 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.
- ☞ The device operating voltage of 380 V to 400 V ~ / 50 Hz. Do not use a power supply voltage other than that.
- ☞ The device should never be operated under the hood.
- ☞ 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.
- ☞ Electrical connection leak like 30mA to supply insurance against the danger of leakage current should be done by putting a fuse.
- ☞ Set the device to be placed under the bench and set up the working plane of the device should be in balance.
- ☞ Electrical connection of the device must be checked by a qualified electrician, floor max. 170 cm in height and must be connected to a circuit breaker.
- ☞ The electrical installation of the device should be connected to the grounding bar on the ground near the board.
- ☞ If the supply cord is damaged in connection with type Y connection equipment, this cord must be replaced by the manufacturer or its service agent or a qualified personnel at the same time to prevent a hazardous situation.
- ☞ This device is not intended for use by persons with physical, sensory or mental disabilities (including children) or persons with inadequate experience or knowledge unless supervised and controlled by the person responsible for the safe operation of the device.



HANDLING AND RELOCATION

- * Electricity should be cut off and the wiring should be removed before relocation.
- * The product should be using a lifting device.
- * The machine should not be dropped or damaged during the relocation.
- * In order to reach the device under normal operating height of 550 (± 10) mm bench should be set high.
- * Underset bench of the device will be set up and should be put to work in the plane of the device scales.
- * The device's electrical connections should 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. Panels must be use 16 auto insurance for individual models.

ATTENTION ! : NEVER OPERATE FROM YOUR DEVICE CONNECTING EARTH LINE

CONTROL BOARD

Control Board

A.TERMOMETR

B.UPPER HEATER THERMOSTAT

C.LOWER HEATING THERMOSTAT

D. OVEN LIGHTS SWITCH

E. ON OFF SWITCH

A. _____

B. _____

C. _____

D. _____

E. _____



USING THE DEVICE

PURPOSE AND USE

This product is meant to be used in commercial Kitchens such as; restaurants, fast food chains, and cafes. Before using the product, the outer surface of the oven should be cleaned with a cloth soaked in warm water. The oven must be connected to the ventilation ducts under the hood filter.

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. Thermostat (250 ° C-300 ° C) set. (Green light will illuminate).

2. Product of smell may occur resulting from 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.

3. Place the pizza to be cooked after the flashing green light

Pizza cooking time is about 7-8 min at about 280 ° C.

4. You can check that it is cooked pizzas cooked and burning lamp with key means.

Open the lid after cooking pizza and you get pizza. Close the lid again.

5. 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.)

6. Device energy make the cleaning of the device after a power failure.

7. Device at temperatures between -5°C + 40°C and humidity of up to 65% to operate in ambient conditions is recommended

CLEANING AND MAINTENANCE

PERIODIC MAINTENANCE AND CLEANING

Consumers must be made by:

The outer surface of the oven is cleaned using a cloth soaked in a water and a cleaning agent before and after each use. Please do not use corrosive or erosive agents when cleaning the oven.

THE LIFESPAN OF THE OVEN:

When used in a proper way, the lifespan of the oven is 10 years.

USING THE DEVICE



ATTENTION! :

As described in the instructions, utmost care must be applied during Operation and the installation. In case of a failure or a technical issue, please advise to the nearest authorized service.

In the event of an intervention of an unauthorized personnel or staff, the warranty will be void. These rules apply to all of our manufactured products.

Do not use spare parts other than the original ones supplied from the manufacturer. Otherwise, the product's warranty will be void.



Provided that the the products are used according to the instruction and not intervened by an unauthorized personnel, SGS products are covered in warranty against production, assembly, and component failures. The warranty does not cover the lamps, electronic board, baking stone and the glass.

- 1) The warranty period starts from the date of delivery and lasts for 2 years.
- 2) The goods are under guarantee of our firm.
- 3) In case of a failure during the warranty period, the warranty period is extended by the repair time. The time to repair is maximum of 20 business days. The time to repair period starts from the day that the failure is reported to the reseller, distributor, service station, representative, importer or the manufacturer of the product. The customer can report any failure by a mail, email, phone call or fax. In case of incompatibility, the customer bears the responsibility of burden of proof. The reseller, importer or the manufacturer is entitled to provide another product with similar specs to the customer in case the malfunction is not repaired within 10 days.
- 4) Whether the malfunction is caused during the assembly or by the component failure, the workmanship costs, spare part costs will be provided by free of charge during the warranty period.
- 5) Provided that a malfunction, which prevents the customers from using the product at all, occurs minimum 4 times within a year during the warranty period and minimum of 6 times during the warranty period,

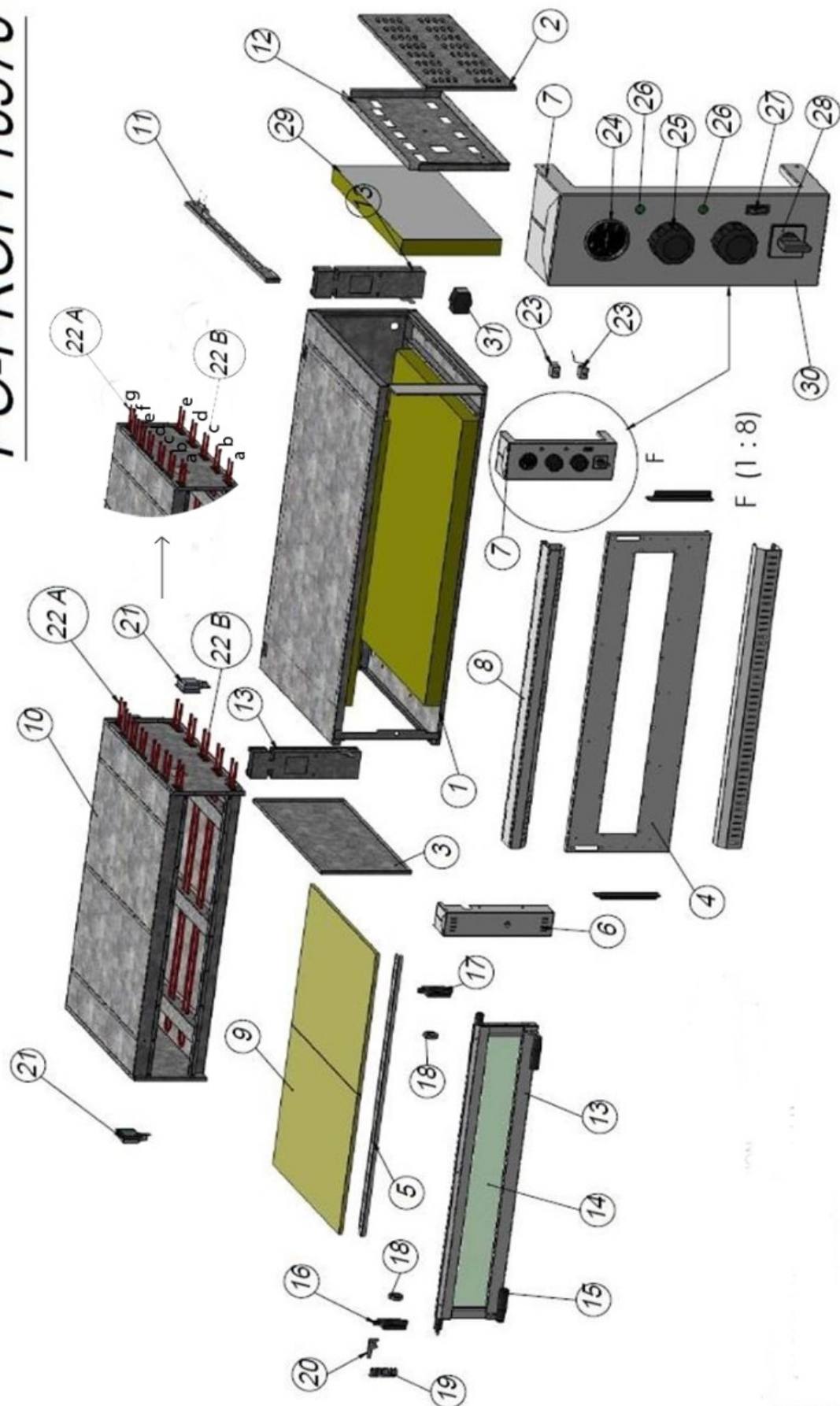
And in unlikely case of;

- Expiration of the maximum time to repair,
- In case the malfunction cannot be repaired, a report, stating that the malfunction cannot be repaired, is prepared by the service station, distribütör, reseller, importer, representative or the manufacturer. In return, the customer bears the right to demand refund, discount or replacement of the product for free of charge.

- 6) The warranty does not cover the failures resulted from the improper usage.

- 7) The customer can make an appeal to the Customer Protection of Customs and Commerce Ministy and General Directorate of Market Surveillance when faced with a problem with the warranty terms.

PO-PROFI 10570



PROFI SERIE SPARE PART LIST

CODE	PART NAME
1	BODY
2	RIGHT COVER (VENTING)
3	LEFT DOOR
4	FRONT FRAME
5	COOKING STONE HIDER
6	LEFT POST
7	CONTROL PANEL
8	PADDLE BOX
9	COOKING STONE
10	DECK BODY
11	RESISTANCE HOLDER
12	ELECTRICAL PANEL INSTALLATION
13	CHIMNEY
14	SURVEILLANCE GLASS
15	DOOR HANDLE BAKELITE
16	COVER ROLLER AREA(LEFT)
17	COVER ROLLER AREA(RIGHT)
18	DOOR ROLLER
19	DOOR SPRING
20	DOOR SPRING HOLDER
21	DECK LAMP
22	RESISTANCE
22 A	TOP RESISTANCE (1000 W)
22 B	LOWER RESISTANCE (500 W)
23	THERMOSTAT
24	THERMOMETER
25	THERMOSTAT CONTROL BUTTON
26	THERMOSTAT LED
27	LAMP SWITCH
28	PAKO SWITCH
29	ISOLATION
30	CONTACTOR



DECLARATION OF CONFORMITY

COMPANY NAME : SGS MUTFAK EKİPMANLARI İTH.İHR.TUR.GIDA PAZ. ELEK. SER. HİZ. SAN. ve LTD. ŞTİ.

ADDRESS : Cumhuriyet Mah Balkan Cad No: 20 Yazıbaşı Torbalı İzmir Türkiye

PHONE : 0090 232 2575233 - 2575223 - 2576922 - 2575836

FAKS : 0090 232 2575303

WEB : <http://www.sgsoven.com>

PRODUCT : Pizza Oven

MODEL : PO 5050DE- PO 5252DE-PO 6262DE-PO 6868DE- PO 6292DE-
PO 9262DE-PO 9292DE- PO 5050E - PO 6262E- PO 6868E- PO 6292E- PO 9262E- PO 9292E-
PO 7070DE -PROFI 10570E- PROFI 10570DE- PROFI 10570TE

TEST STATEMENT NO : 20140528/001

HARMONIZED STANDARDS : EN 60335-2-36, EN 60335-1

APPLIED DIRECTIVES : Low Voltage Directive (LVD) 2014/35/EU

We declare as of SGS MUTFAK EKİPMANLARI LTD. ŞTİ. PIZZA OVEN produced by us is in compliance with the above relevant Council of Europe New Approach Directives and Harmonized EN standards that given. We accept all the responsibilities associated with these products.

PLACE / DATE : İZMİR / 13.10.2014

GENERAL MANAGER:

SEBAHTIN YASHAROV YUZEIROV / RUSEN AKSU

SGS MUTFAK EKİPMANLARI İTH. İHR.
TURİZM GIDA PAZ. ELEKTRONİK
SERVİS HİZ. SAN. TİC. LTD. ŞTİ.
Yazıbaşı Mah. Balkan Cad. No: 26 Torbalı/İZMİR
Tel: 0232 257 52 23 257 52 33 Fax: 0232 257 53 03
TORBALI V.D. 735 028 9108



SGS MUTFAK EKIPMANLARI LTD. STI.

Cumhuriyet Mah. Balkan Cad. No:20

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