



**PRODUCT
CODE**

PM_D



ROTARY CONVECTIONAL OVEN USER MANUAL

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PRESENTATION

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.

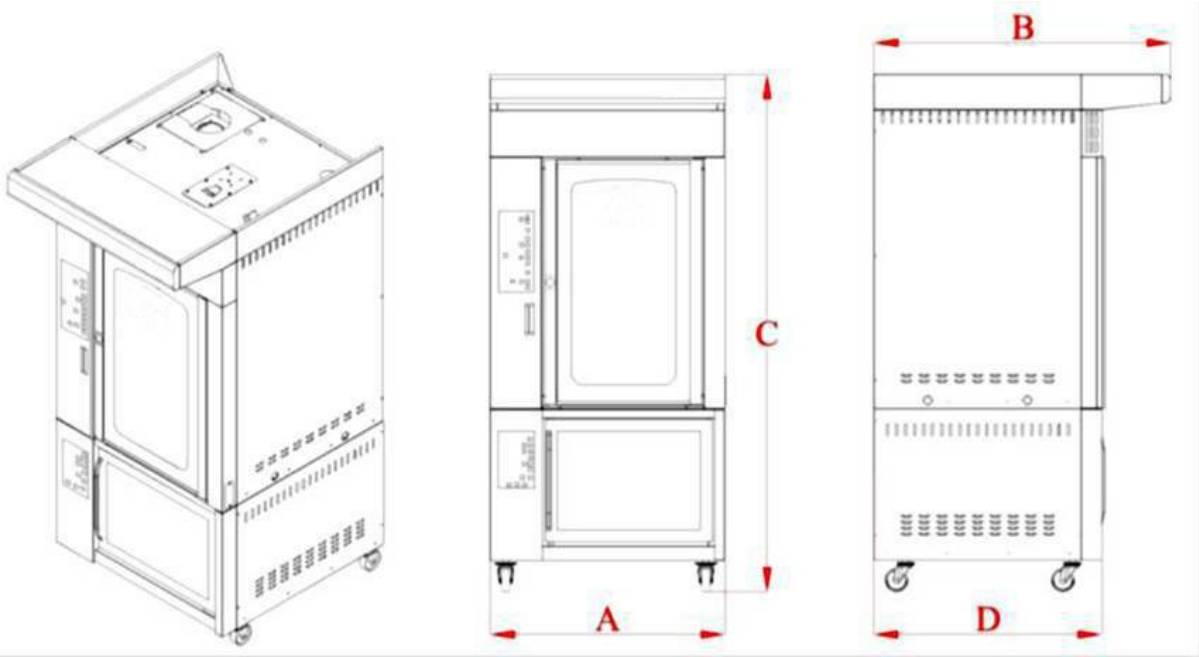
To receive output from the device to your expectations, and certainly you read the manual to use long-term, we strongly advise users to your instructor. Before calling our service, we ask you to consider the following points.

SGS OVEN

- ☞ Guide your hand, please read carefully before use 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.
- ☞ Order 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 must be read carefully . Device connection way qualified personnel of our authorized service personnel to ensure good preparation before for installation.
- ☞ Hesitate to point you understand that you and your nearest you want information from an authorized phone service.
- ☞ If the stand of costs and service personnel called for Assembly
Keep in mind that for every hour waiting fee will be billed to you.
- ☞ We hope you get the most out of our product ...

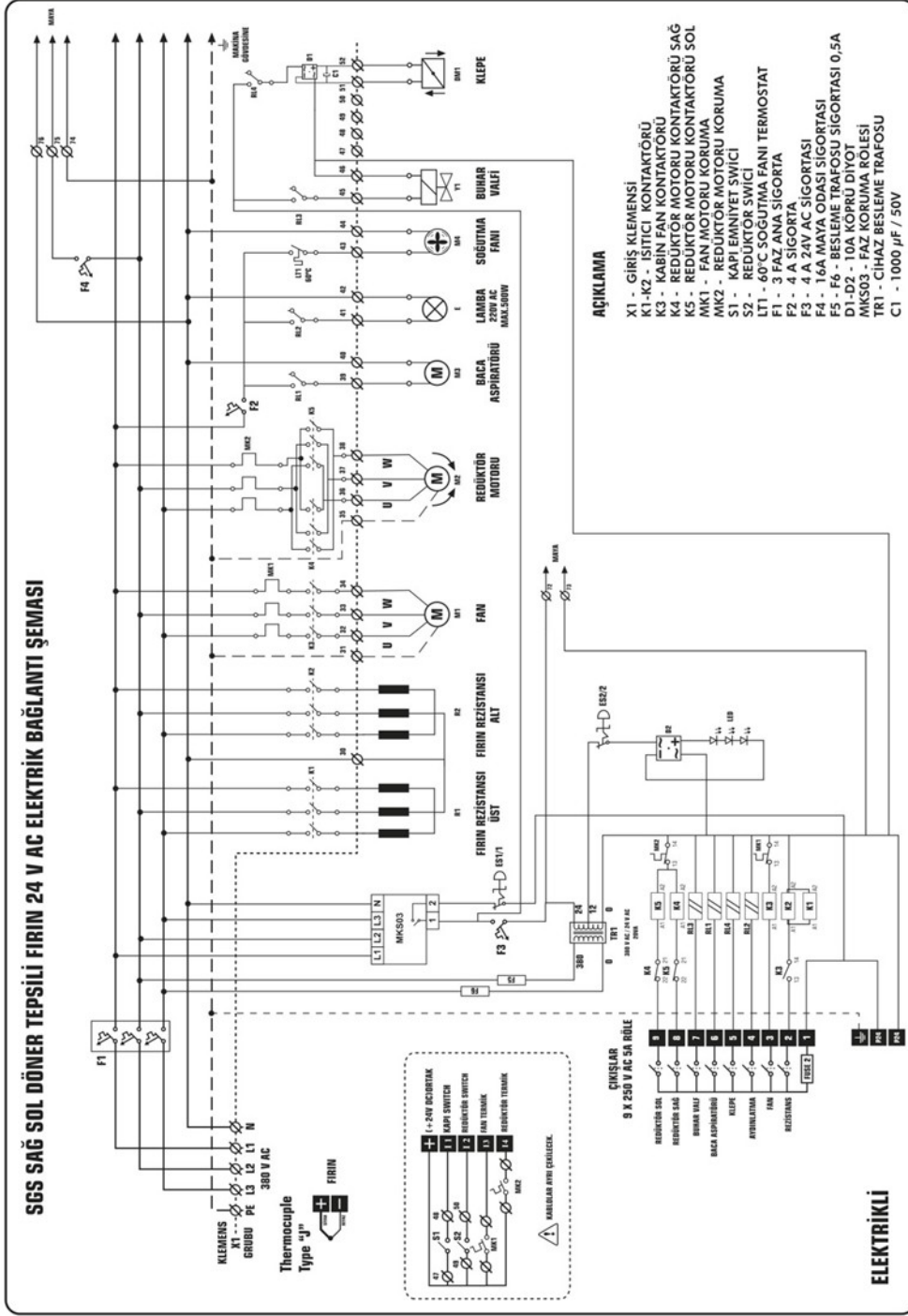


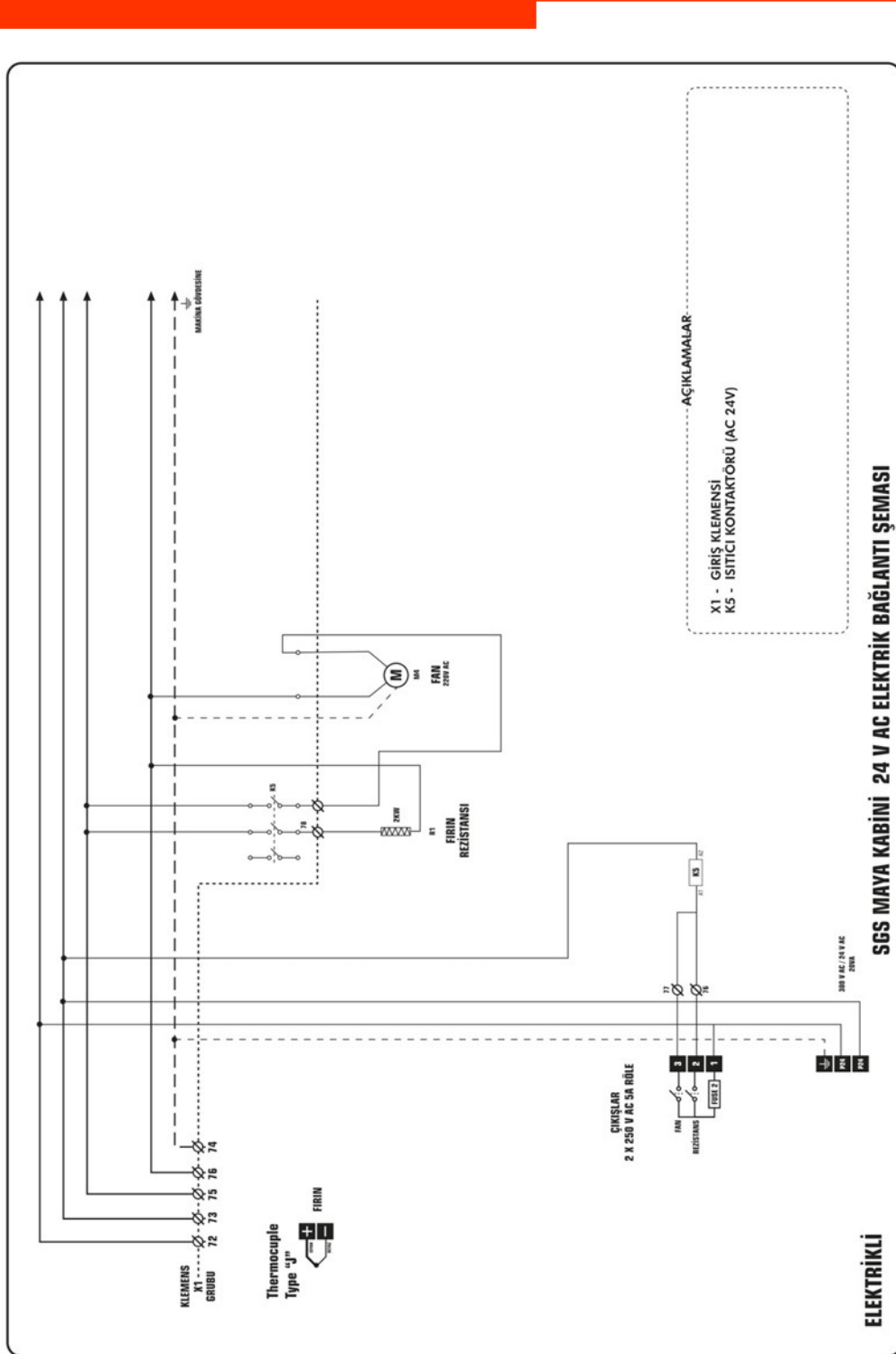
OVERALL DIMENSIONS



Code	Capacity (Cm)	Dimensions (cm)	Depth-D (cm)	Thermal Power	Weight (Kg)
	10 Pieces 40x60	100x140x220	960	27,5 kw	430

ELECTRIC SCHEME

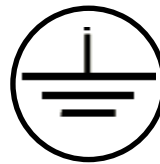




WARNING SIGNS



PROTECTION GROUNDING



PE

GROUNDING NETWORK



ELECTRICITY



HIGH TEMPERATURE



ELECTRICAL CONNECTION VALUES

380V -400V / 50/60 Hz

Voltage : 380 V - 400 V
Network Access : 380-400 V
3 FNPE

Terrestrial Trunked
Frequency: 50 / 60Hz.

PRODUCT LABEL INFORMATION

DÖNERLİ PASTAMATİK / ROTARY CONVECTION OVEN		
		TEL : +90 (0232) 257 52 23-33 FAX : +90 (0232) 257 53 03
MÖDEL (Type) PM-D	TARİH (Date) 01.2020	
SERİ NO (Serial) 22092	AĞIRLIK (Weight) 430 KG	
GÜÇ (Power) 27.5 KW	VÖLTAJ (Voltage) 400 V 3F + N	<u>CONNECTING TABLE</u> BROWN L1 BLACK L2 GREY L3 BLUE N YELLOW/GREEN —
FREKANS (Frequency) 50-60 Hz	IP 20	
AKIM (Current) 40 A	SINIF (Class) 1	
SGS MUTFAK EKİPMANLARI LTD.ŞTİ. / MADE IN TURKEY Cumhuriyet Mah.Balkan Cad.No 20 Yazıbaşı / TORBALI / İZMİR www.sgsoven.com info@sgsoven.com		

CARRIAGE AND INSTALLATION

CARRIAGE

Rotary Convectional Ovens can be carried with crane by two hooks located on top corners or with forklift or pallet truck by palettes on the flat ground.

INSTALLATION

Check the conformity of the mains voltage and product identification plate voltage values.

Screws and electrical connections may loosen due to vibration during transport. Before making the electrical connection check the screws and ensure that the electrical connections are correct. The floor must be flat and smooth and should be reinforced to handle the weight of the oven as needed. At the same time, adequate and appropriate fire-fighting equipment should be provided in the building.

To ensure long life the oven there should remain enough space for air circulation around it. The building style should allow the fresh air enter to the room.

CONNECTIONS TO THE EXTERNAL SYSTEMS

A. WATER SYSTEM

Water connection is made by ½" hose. The water pressure should be between 4 to 6 bars. In lower pressure values it is needed to make longer steaming.

It is recommended to connect ball valve to cut the water. To use water softener is recommended for limy and hard water. Water inputs should be tightened by clamps after mounting.

B. ELECTRICAL SYSTEM

Refer to the electrical project supplied with oven. The input cable is connected to input terminals on the front control panel by opening the cover. Operating voltage is 220-380 VAC and operating frequency is 50 Hz.

! *SGS is not responsible for the problems and damages arising from the installation of the electrical system by others than our personnel or others than authorized by our firm.*

C. DISCHARGE SYSTEM

The discharge of steam that has condensed in oven is made by 1" industrial hose. The output of hose is instilled to a manhole abreast with the oven base.

CONTROL BOARD



CONTROL BOARD

USING THE DEVICE CONTROL BOARD

ATTENTION ! : APPLIANCE NEVER OPERATE from your GROUND CONNECTING LINE



TEMPERATURE DISPLAY AND LED: measured temperature is the temperature inside the oven indicator. Related faults "Er.x" values and in warnings Ur. x are also seen.

Temperature Led: Let the temperature is below the temperature setpoint while burns and goes out after the set value.



TEMPERATURE SET INCREASE AND DECREASE KEY

INDICATOR: Setpoint adjustment "+" and "-" keys can be done with. If the increase and decrease buttons are held down for 3 seconds increases or decreases the value quickly. The values shown in display will be automatically stored.



TIME DISPLAY AND LED: The time display shows the remaining time value.

Time LED: Flashes once per second when the time counting begins.



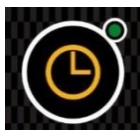
TIME SET INCREASE AND DECREASE KEY INDICATOR:

Setpoint adjustment "+" and "-" keys can be done with. If the increase and decrease buttons are held down for 3 seconds increases or decreases the value quickly. the values shown in display will be automatically stored.

When the hidden functions are active, the secret function times can be set with the increase and decrease keys.



ON-OFF KEY and LEDs: When the button is pressed all the indicators are lit and the device is switched on. When the button is pressed again, the indicators are cleared and the device switches off.



TIMER ACTIVATING KEY and LED: If the oven temperature is above the set value when the button is pressed, the timer becomes active and the button lights up. Time starts counting backwards and flashes over time. The time automatically stops when the door is opened, and continues to count again when the door is closed. Timer is canceled in case of an error.



KLAPE CONTROL KEY and LED: When the button is pressed, the led lights up and the flap is opened. When the key is pressed again, the led goes out, the kIApe closes.

CONTROL BOARD



LIGHTING CONTROL KEY AND LED: Led lights when pressed, allows the lamp relay output. Led turns off when the button is pressed again, it does not relay outputs. **If the button is held down when the device is not in the start position, the hidden functions are switched to the setting position.**



COOLING KEY and LED: If the oven door is open and the oven is not in the start position when the button is pressed, the fan starts to work and allows the oven to cool. When the oven temperature drops to 40 degrees, the appliance automatically switches off. In case of failure, the control will be canceled.



CHIMNEY ASPIRATOR CONTROL KEY and LED: If the oven temperature is over 60 degrees during the operation of the oven, the chimney aspirator enters the circuit when the door is opened. In case of failure, the control will be canceled. When the oven is not in the start position and the door is open, the chimney aspirator can be operated manually with this key.



STEAM CONTROL KEY and LED: If the oven temperature is over 150 degrees when the button is pressed, the steam relay is taken for the set time and the led lights up. In case of failure, the control will be canceled. **During steam delivery, FAN and HEATER are out of order. When the end of steam delivery, the heater and the fan continue to be deactivated for the set period of time.**



REDUCTOR CONTROL KEY and LED: If the oven door is open when the button is pressed, the gear unit relay pulls and the trays turn. This key has no function when the door is closed. In case of failure, the control will be canceled.



START / STOP KEY and LED: If the button is pressed, when the oven door is closed, the gear unit enters the circuit, the led lights up and the unit switches to the START position. The unit starts temperature control according to the set value and draws the fan and heater relays. The set values can be changed while in the start position. The temperature control and the timer continue according to the new set values. The measured temperature remains at the heater relay until the temperature reaches the set point, and the temperature set led is lit. When the measured value reaches the set value, the heater emits the relay and the temperature set led is off. In this case, when the timer key is pressed, the timer starts counting down from the set time. At the end of the time, the temperature indicator shows a warning of Ur.1 and the device gives an audible warning. If the temperature is higher than 60 degrees when the door is opened and the unit is in the start position, the chimney exhaust is automatically switched on. Temperature control begins when the door is closed. To switch the appliance to the stop position, press the button and led turns off. All controls and relays are disabled. When the door is opened in the start position, the fan and resistance relays are deactivated in sequence, the timer stops, and the gear unit stops when information is received from the gear unit switch, and the chimney exhaust is automatically engaged when the temperature is above 60 degrees. If the door is open for more than 3 minutes during operation, the door gives an open warning. When the door is closed again, the controls start to count and start counting from where they left off. In case of failure, the device switches to the Stop position and all controls are canceled.

CONTROL BOARD

Introduction hidden functions and settings:

To enter the secret function when the device is not in the start position lamp button is pressed for 3 seconds. Thus, the time parameter menu appears in the display. Blink Set the value to be set in the indicator flashes, the time indicator "Pr.1" writer. Auction Set time decrease key parameter value is set to help. If no adjustments are made within 10 seconds the device will automatically exit from the menu. Klape Control, press the Up button to save the set parameter values to memory. Indicator does no flash remains solid. To set the parameter value by pressing the key again the next time Sets Auction, the parameter value starts to blink. Reducing Light Control button is pressed to exit the secret menu.



HIDDEN FUNCTIONS:

There are 6 hidden function parameter settings in the device. These parameters are set as follows.

Pr.1: The duration of steaming when the button is pressed.

(Setting between 1 second and 60 seconds)

Pr.2: Waiting time of fan and heater after giving steam (Setting between 1 second and 60 seconds)

Pr.3: Upper hysteresis setting (Setting between 9°C and + 9°C)

Pr.4: Lower hysteresis setting (Setting between 0°C and 9°C)

Pr.5: Bucket throttle (0 or 1 adjustable)

Pr.6: Reductor turn direction number (Setting between 1 and 99)

The oven control devices are hidden as follows:

Pr.1 : Steam delivery time 6 seconds

Pr.2 : The duration of the heater and fan disabling after 4 seconds of steaming

Pr.3 : -2°C (Upper hysteresis value)

Pr.4 : 1°C (Lower hysteresis value)

Pr.5 : 1 (Buzzer on or off value 1 buzzer on)

Pr.6 : Reductor turn direction number 6

HIDDEN FUNCTION EXPLANATIONS:

Pr.1 : When the device is not in the start position, the steaming time from the hidden functions can be set from 1 to 60 seconds with this function

Pr.2: When the device is not in the start mode, fan and heater disconnection time can be set with the hidden function between 1 and 60 seconds with this function.

Pr.3: When the device is not in the start position, how much lower (minus value setting) or above (plus value setting) of the temperature value measured by the upper hysteresis setting is to be deactivated.

Pr.4: When the device is not in the start position, the lower hysteresis setting determines how much of the measured temperature value is below the set value to apply the resistances.

Pr.5: When the device is not in the start position, it is determined whether or not buzzer sound of the device will be activated in case of sound. If the parameter is set to "1", buzzer is active for the sounds, and if it is set to "0« it is passive.

Pr.6: When the unit is not in the start position, the direction of rotation of the gear unit can be set from 1 to 99 rotations with concealed functions. When the gearbox is first started, it starts to rotate in one direction. It returns in that direction as the value entered. In the opposite direction, the value returns to the value of this function. This function continues as long as the oven is in start position.

FAULTS AND WARNINGS



FAULTS

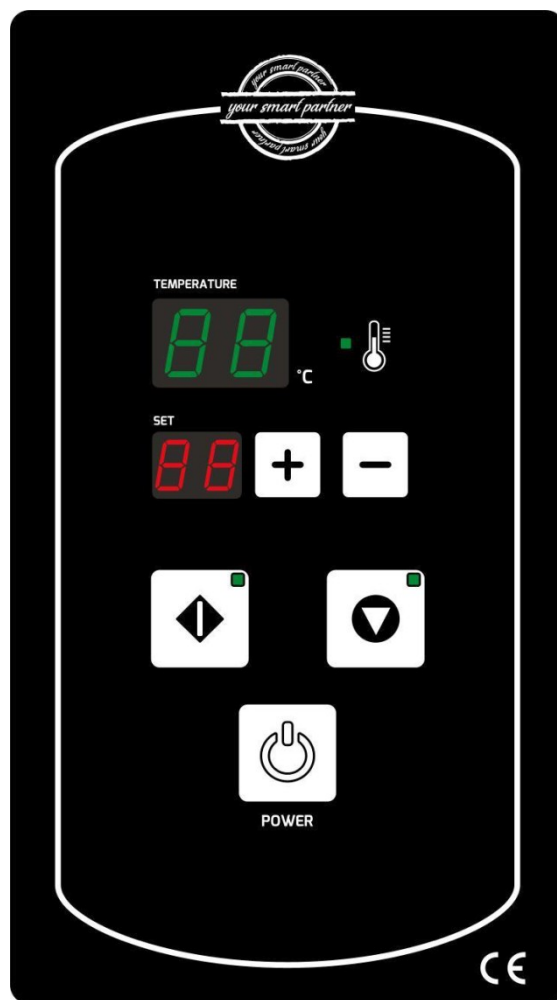
- 1. Er.1:** If the thermocouple terminals of the oven are open circuit, the temperature display shows Er.1 and the thermocouple symbol flashes red. The buzzer whistles and the hooter relay pulls and releases. All controls are off. The system will not operate until the fault is corrected. When the fault is corrected, it must be reset.
- 2. Er.2 :** When the oven temperature rises above 350 degrees, the temperature display shows Er.2. The buzzer whistles and the hooter relay pulls and releases. All controls are off. The system will not operate until the fault is corrected. When the fault is corrected, it must be reset.
- 3. Er.3 :** When the fan receives a signal from the thermal fault input, the fan indicator on the temperature display indicates Er.3 and the fan symbol on the malfunction indicator lights up red. The buzzer whistles and the hooter relay pulls and releases. All controls are off. The system will not operate until the fault is corrected. When the fault is corrected, it must be reset.
- 4. Er.5 :** When the signal comes from the thermal fault input of the reduction unit, it shows on the temperature display Er.5 and the reducer symbol on the fault indicator lights up red.

FAULTS AND WARNINGS

WARNINGS

1. **Ur.1:** When the timer runs out, it writes Ur.1 at the temperature display. The buzzer whistles and the hooter relay pulls and releases.
2. **Ur.2:** If the steam press button is pressed when the oven temperature is below 150 degrees, it writes Ur.2 at the temperature indicator. The buzzer whistles.
3. **Ur.3:** If the steam button is pressed when the fan and heater are off, it writes Ur.3.
4. **Ur.4:** If the door is kept open for 3 minutes while the device is in the start position, it writes Ur.4. The buzzer whistles.
5. **Ur.5:** If the door is open when the start key is pressed, writes Ur.5 in the temperature display. The buzzer whistles.
6. **Ur.6:** If the cooling key is pressed when the door is closed, it writes Ur.6 at the temperature display. The buzzer whistles.
7. **Ur.7:** If the reducer unit key is pressed when the door is closed, it writes Ur.7 at the temperature display. The buzzer whistles.

FERMENTATION CABINET-CONTROL BOARD



FERMENTATION CABINET CONTROL BOARD

FERMENTATION CABINET-CONTROL BOARD

ATTENTION ! : APPLIANCE NEVER OPERATE from your GROUND CONNECTING LINE



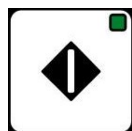
TEMPERATURE DISPLAY AND LED: Shows the temperature in the fermentation cabinet. Related faults "Er.x" values are also seen. Temperature Led: If the resistance is on, led is on. If it turns off, the led is off.



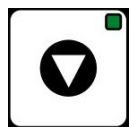
TEMPERATURE SET INCREASE AND DECREASE KEY INDICATOR: Shows the set temperature setpoint. Setpoint adjustment range of 20°C to 60°C "+" and "-" keys can be done with. If the increase and decrease buttons are held down for 3 seconds increases or decreases the value quickly. the values shown in display will be automatically stored. Related faults "Er.x" values are also seen.



ON-OFF KEY AND LED: LED lights red button when the device is energized. the device is energized when the key is pressed. Key LED lights and green lights all the indicators. Pressing the button again deleted and key indicators are lit red.



START KEY AND LED: LEDs light when pressed and switches to position START. Depending on the appliance starts to control temperature setpoint. Turbo automatically activated when the measured temperature is below the set value, resistors full works. Setpoints are changed when the start position. According to the new setpoint temperature control set will continue to run. Measured temperature setpoint temperature until it reaches the relay is resistance remains and the temperature is set LED burns. Measuring the resistance value reaches the set value relay releases, the set temperature LED is off. Stop key to switch the device to position printed and LED turns off all the controls and relays are disabled. device faults
All controls and switches to stop position will be canceled.



STOP KEY AND LED: LEDs light when pressed and switches to position STOP. Relay releases. Key led and all the displays are turn off.

FAULTS and WARNINGS:

1. Er.1: Oven thermocouple (TC) is the open ends of the temperature indicator Er.1 writer. On the other intermittent buzzer and siren relay pull releases. All controls remain disabled. Failure resolved until the system fails. When the fault corrected setting must be done again.

2. Er.2: Oven bottom temperature rises above the temperature indicator 100°C'n Er.2 writer. On the other intermittent buzzer and siren relay pull releases. All controls remain disabled. Failure resolved until the system fails. When the fault corrected setting must be done again. .

USING THE DEVICE

When the device is off and we plug it with power, the red LED switches on. Heat, steam and time settings are shown and the LED is off. Related buttons are in inactive mode. When you press the ON/OFF button the red LED blinks, heat, steam and time buttons are ready to work. Heat, steam and time related indicators light up.

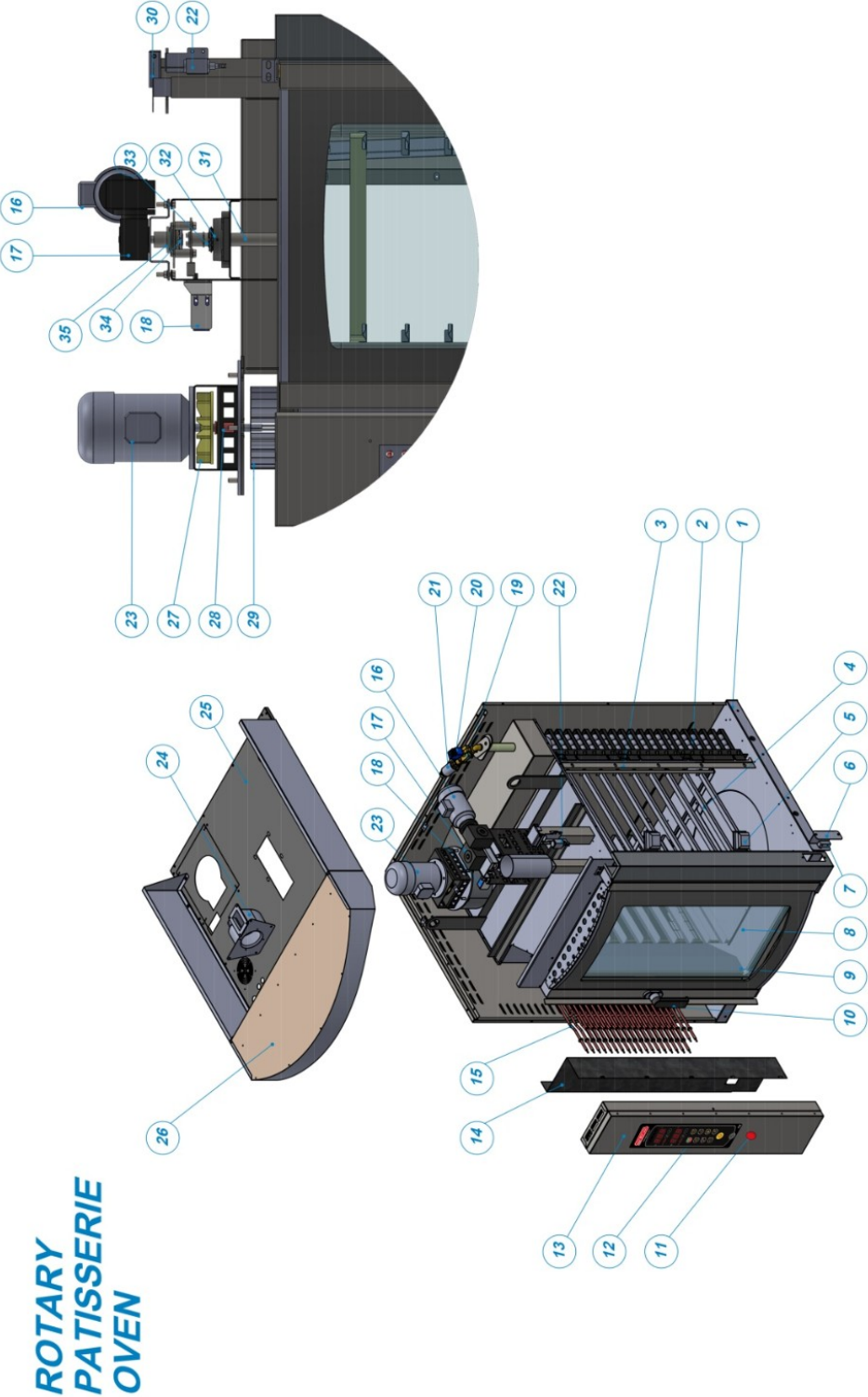
When you press the heat button, heat control starts and the LED near to the button lights up. If you press the button while the light is blinking then the heat control stops. While the heating cycle is active the heat set indicator lights up. Once the heater is inactive the light goes off.

When you press the humidification button, while the LED is on, pressing the humidification button control stops. While steam heater output is active the steam set indicator the LED lights up, if it's inactive the LED goes off.

Press START/STOP button and the fermentation time will start counting, while it's counting the LED near to the fermentation indicator blinks. It will stop counting by pressing the START/STOP button. The indicator shows 0 when the fermentation time is over, buzzer and horn output stays working even after the START/STOP button is being pushed till the work is done. The time set indicators show it in the screen.

When you push the AUX buttons LED lights up, and range hood is active. When the button is pushed, and you push it again the LED goes off and range hood goes off.

EXPLODED VIEW



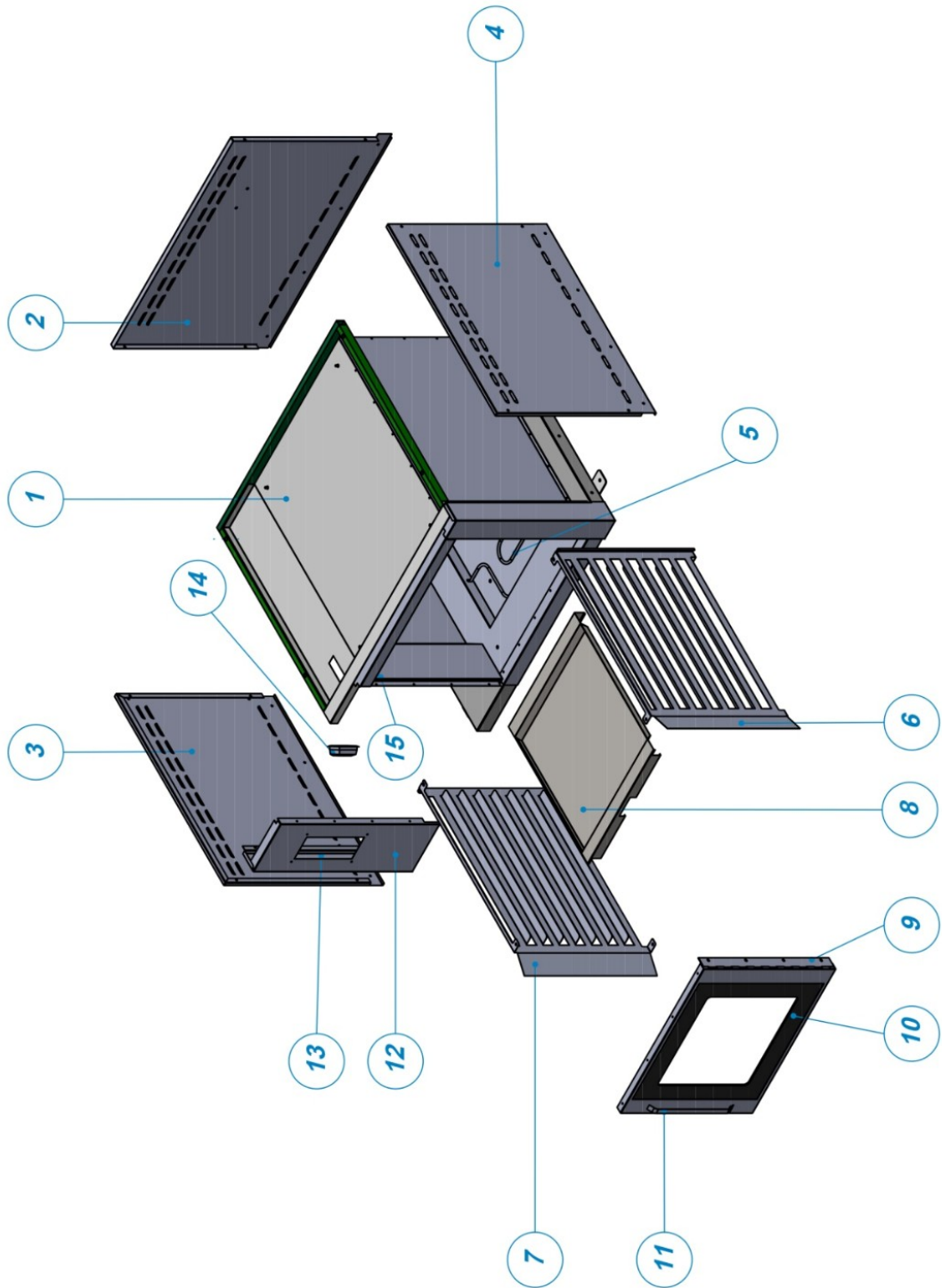
ROTARY
PATISSERIE
OVEN

SPARE PARTS LIST

ROTARY PATISSERIE OVEN - SPARE PARTS LIST

CODE	PART
1	BOTTOM SHEET
2	STEAM SYSTEM
3	STEAM SYSTEM FRONT SHEET
4	ROTARY RACK SYSTEM
5	LAMP
6	DOOR SWITCH SHEET
7	DOOR SWITCH
8	DOOR INNER GLASS
9	DOOR OUTER GLASS
10	DOOR HANDLE
11	EMERGENCY STOP BUTTON
12	CONTROL PANEL
13	CONTROL PANEL SHEET
14	ELECTRIC PANEL SHEET
15	REZISTANCE
16	ROTARY SYSTEM ENGINE
17	ROTARY SYSTEM REDUCER
18	ROTARY SYSTEM SWITCH
19	WATER INTAKE MECHANISM
20	WATER VALVE
21	MAGNETIC LIME PREVENTIVE
22	STEAM EXIT OPENING CLAMP
23	AIR CIRCULATION SYSTEM ENGINE
24	HOOD FAN
25	TOP SHEET
26	HOOD
27	AIR CIRCULATION SYSTEM- ALUMINUM FAN
28	AIR CIRCULATION SYSTEM - SHAFT SEAL
29	AIR CIRCULATION SYSTEM FAN
30	STEAM EXIT COVER
31	ROTARY SYSTEM SHAFT
32	ROTARY SYSTEM - ROLLER
33	SHAFT BOTTOM TIGHTENING APPARATUS
34	SHAFT TOP TIGHTENING APPARATUS
35	ROTARY SYSTEM ENGINE-SHAFT CONTACT APARATUS

FERMENTATION CABINET - EXPLODED VIEW



FERMENTATION CABINET - SPARE PARTS LIST

PM_D_FERMENTATION SPARE PART LIST	
KOD	PARÇA ADI
1	MAIN BODY
2	BACK SHEET
3	LEFT SHEET
4	RIGHT SHEET
5	RESISTANCE
6	RIGHT SHELVES
7	LEFT SHELVES
8	WATER BOWL
9	DOOR HINGE
10	DOOR GLASS
11	HANDLE
12	CONTROL PANEL SHEET
13	CONTROL PANEL
14	LAMP
15	MAGNET

CLEANING AND MAINTENANCE

CLEANING

If the regular cleaning is done, the oven will run smoothly and achieve the best baking results. To obtain a hygienic environment, the oven should be cleaned at the end of each day's work.

After cleaning, be sure that there are no detergent residues.

! Beware of corners and sharp surfaces.

Water Connection

There is a water filter included and it should be regularly cleaned. The cleaning period depends on the property of mains water. Cut the main valve, pull out the filter and after cleaning inside of it put it back. Open the main valve. Be sure that there is no leakage on connections.

In cases where the water is over-limy the installations should be cleaned by lime remover proportional to the amount of lime in water. Otherwise it should be noted that the quality of the steam will be dramatically decreased.

Electrical Operations

! The main fuse must be switched off while any action.

Clean all cables, power supplies, with a soft brush or a vacuum cleaner one time per year.

Replacement of the Lamp

! Disconnect power to the oven.

Remove the glass cover of the lamp with a knife or screwdriver. Remove the halogen lamp. Insert the new lam using paper or gloves (otherwise halogen lamp life may be shortened).

SERVICE PROGRAM

Once every 500 hours or 3 months of study;

Lubricate door lock with heat-resistant grease.

Once every 12 months;

Control and adjustment:

- The door frame seals
- Door lock mechanism
- Lighting and wiring - Discharger system
- Check connection elements (bolts, nuts)
- Dump Function - Switch positions control
- Tightness of water-connections
- Solenoid valve - Ambient Temperature Control
- Rotation Bearings (2 pieces): Heat-Resistant Grease
- Door Hinges: Heat-resistant grease

Cleaning:

- Baking Chamber
- Glass
- Lamp
- Water Filter
- Circulation Fan
- Engines
- Electrical equipment
- Water Fountain

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The oven does not work	Improper electrical connection	Should be checked by a competent person of electrical connection
	Input fuses break the circuit	Check the fuses in the control cabinet.
	The fuse behind the control panel has blown.	Check the glass fuses on the back of the control panel
Heating problem	Voltage is below the desired value.	Should be provided by a competent person to come to the desired value by measuring the voltage values
	Clack is open	Close the lack
	Fan engine glider has thrown out	Reset the thermal.
Insufficient or no steam	The main water has cut-off	Turn on water supply
	Installations or filter clogged	Clean the filter and installations.
Uneven baking	Air ducts not set Fans have dirt	Check whether there is sufficient water pressure

WARRANTY CONDITIONS



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 call center
Do let me know.

When EQUIPMENT FAILURE RESPONSE ONLY POWERS
AUTHORIZED SERVICE Sgs Oven 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.
 - 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
- 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.



AT DECLARATION OF CONFORMITY

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

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PHONE : 0090 232 2575233 - 2575223 - 2576922 - 2575836

FAKS : 0090 232 2575303

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

PRODUCT : Patisserie Oven

MODEL : PM-D; PM

TEST STATEMENT NO : 180405-002

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. patisserie 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 / 05.05.2018

GENERAL MANAGER:

SEBAHTIN YASHAROV YUZEIROV / RUŞEN AKSU

S.G.S. MUTFAK EKİPMANLARI İTH. İHR.
TURİZM GIDA PAZ. ELEKTRONİK
SERVIS HİZM. SAN. TİC. LTD. ŞTİ.
Yazıbaşı Mah. Balkan Cad. No: 20 Torbalı/İZMİR
Teli 0232 257 52 23 257 52 23 Faks 0232 257 53 03
TOMBALAYD. 735 02E 9008



SGS MUTFAK EKIPMANLARI LTD. STI.

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