

PIZZA OVEN (ELECTRIC)

INSTRUCTIONS MANUAL

PIZZA OVEN (ELECTRIC)

MODEL



MS35E-1

MS47RE-1

MS38E-1

MS47DE-1



MS35E-2

MS47RE-2

MS38E-2

MS47DE-2

CONTENTS

A	GENERAL INFORMATION	Page	2
A1	PRODUCT DESCRIPTION.....	Page	4
A2	TECHNICAL INFORMATION	Page	4
A3	TRANSPORTATION.....	Page	7
A4	UNPACKING	Page	7
B	INSTALLATION	Page	7
C	SAFETY INSTRUCTIONS.....	Page	8
D	OPERATION	Page	9
E	CLEANING & MAINTENANCE.....	Page	11
F	TROUBLESHOOTING.....	Page	11
G	SPARE PART LIST- EXPLODING DRAWING	Page	12
H	ELECTRIC CIRCUIT SCHEMA.....	Page	20

PIZZA OVEN (ELECTRIC)

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.

WARNING:

- This device must be installed in accordance with applicable legislation and should only be used in a well-ventilated area. Please refer to the instructions before installing and using this device.
- Improper installation, adjustment, modification, service or maintenance can result in property damage, injury or death. Read the installation, use and maintenance instructions before installing or servicing this equipment.

FOR YOUR SAFETY: Do not use or store gasoline or other flammable gas or liquid in the device.

SAFETY SYMBOLS



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

PIZZA OVEN (ELECTRIC)

SERVICE AND MAINTENANCE / MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance.

Contactez un technicien agréé pour toute réparation ou maintenance.

Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No.	
Serial No.	
Voltage	
Purchase Date	

Authorized Service Agent Listing Reference the listing provided with the unit Or for an updated listing go to

Website / Site web: www.empero.com.tr

E-mail / Courriel: empero@empero.com.tr

Service Help Desk	
Company	Galaxy Group Corp
Website / Site	www.galaxygroupcorp.com
Telephone	(908) 315-3222
Fax	-
Adresse:	899 Newark Tpke, Kearny NJ 07032 USA

IMPORTANT

Make sure that all paper protection and packaging have been removed before operating the device. This device should only be installed in the closed position.



WARNING :The device must be used by trained personnel.

PIZZA OVEN (ELECTRIC)

A1 PRODUCT DESCRIPTION

*The Professional Pizza Ovens (Electric) ,that provides high efficiency has been designed to be used in industrial kitchen.

Direct contact with food in ovens is limited to pizza, bread and bakery products only. Other foods can be used provided that they are cooked in a pan or on a tray.

Model	Depth (A) Cm / inch	Width (B) Cm / inch	Height (C) Cm / inch	Approximate Weight	
				Unpacked Kg/Lb	Packed Kg/Lb
MS35E-1	803 mm 31.63"	888 mm 34.96"	605 mm 23.82"	76.5 kg 168.65 lb	95 kg 209.43 lb
MS47RE-1	810 mm 31.93"	1190 mm 46.85"	606 mm 23.86"	97.5 kg 214.95 lb	120 kg 264.55 lb
MS38E-1	898 mm 35.37"	965 mm 37.99"	606 mm 23.86"	105 kg 231.48 lb	125 kg 275.57 lb
MS47DE-1	1104 mm 43.47"	1190 mm 46.85"	606 mm 23.86"	130.5 kg 287.70 lb	150 kg 330.69 lb

Model	Depth (A) Cm / inch	Width (B) Cm / inch	Height (C) Cm / inch	Approximate Weight	
				Unpacked Kg/Lb	Packed Kg/Lb
MS35E-2	811 mm 31.93"	890 mm 35.04"	1000 mm 39.37"	133 kg 293.21 lb	153 kg 337.30 lb
MS47RE-2	811 mm 31.93"	1190 mm 46.85"	1000 mm 39.37"	169.5 kg 373.68 lb	190 kg 418.87 lb
MS38E-2	898.4 mm 35.37"	965 mm 37.99"	1000 mm 39.37"	155.5 kg 342.81 lb	175 kg 385.80 lb
MS47DE-2	1104.1 mm 43.47"	1190 mm 46.85"	1000 mm 39.37"	224 kg 493.83 lb	250 kg 551.15 lb

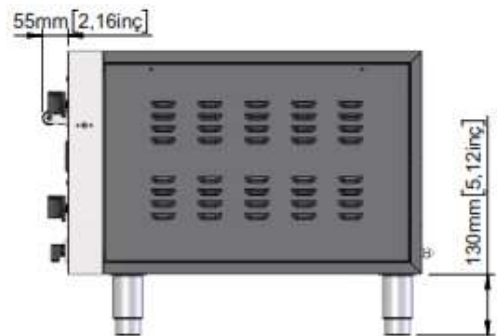
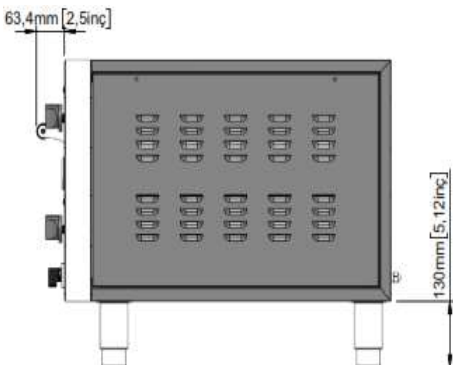
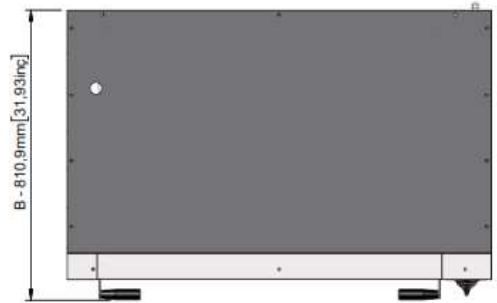
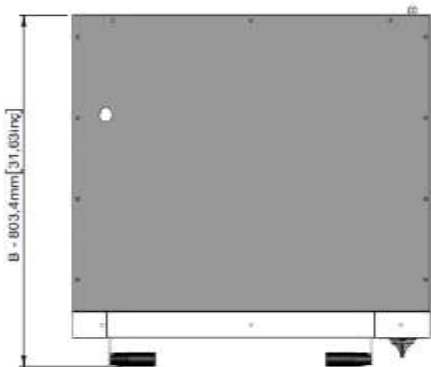
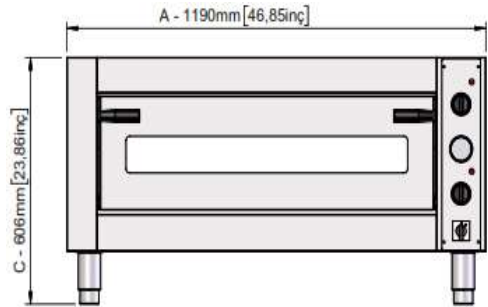
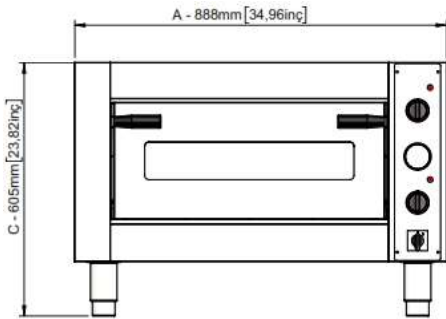
PIZZA OVEN (ELECTRIC)

A2 TECHNICAL INFORMATION

Model	Voltage	Gas Type	Total Input BTUs	Amper (3 Faz)	Amper (1 Faz)	Plug type
MS35E-1	208 V	-	5,7 KW	16A	27,5 A	4*4 TTR
MS47RE-1	208 V	-	7,50 KW	21A	36 A	4*6 TTR
MS38E-1	208 V	-	7,50 KW	21A	36 A	4*6 TTR
MS47DE-1	208 V	-	15 KW	42 A	73 A	4*10 TTR

Model	Voltage	Gas Type	Total Input BTUs	Amper (3 Faz)	Amper (1 Faz)	Plug type
MS35E-2	208 V	-	11 ,50 KW	16A+16A	27,7A+27,7A	4*4 TTR+4*4 TTR
MS47RE-2	208 V	-	15 KW	21A+21A	36A+36A	4*6 TTR+4*6 TTR
MS38E-2	208 V	-	15 KW	21A+21A	36A+36A	4*6 TTR+4*6 TTR
MS47DE-2	208 V	-	30 KW	42A+42A	73A+73A	4*10 TTR+4*10 TTR

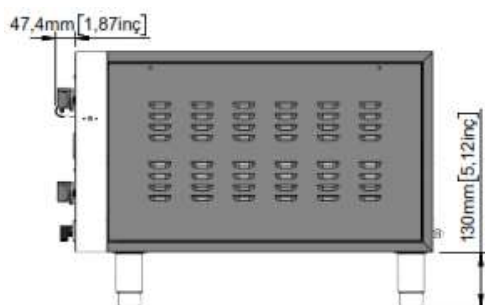
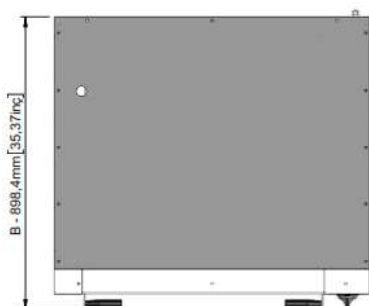
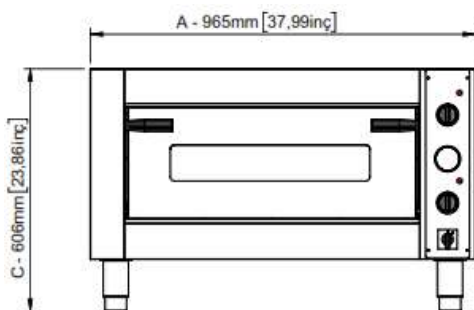
PIZZA OVEN (ELECTRIC)



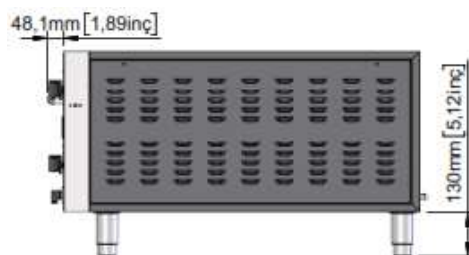
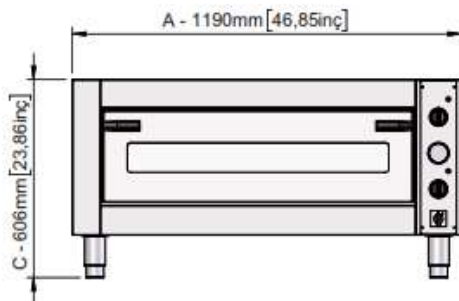
MS35E-1

MS47RE-1

PIZZA OVEN (ELECTRIC)

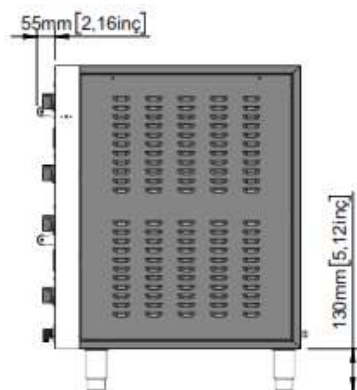
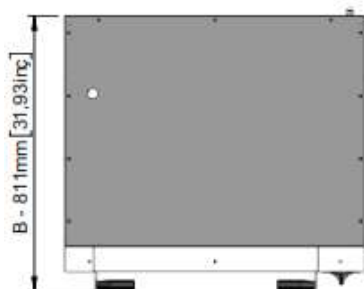
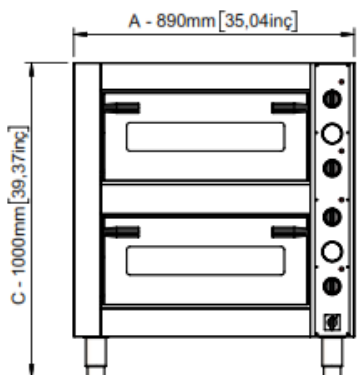


MS38E-1

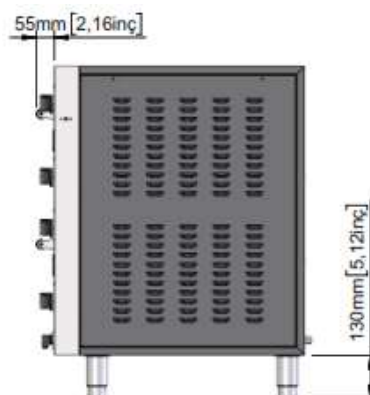
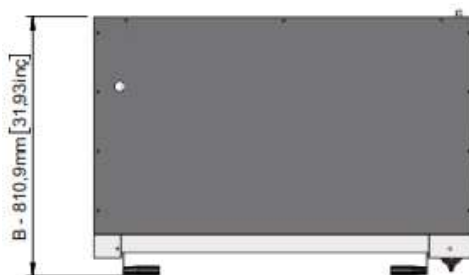
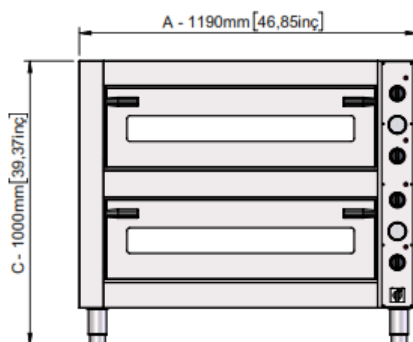


MS47DE-1

PIZZA OVEN (ELECTRIC)

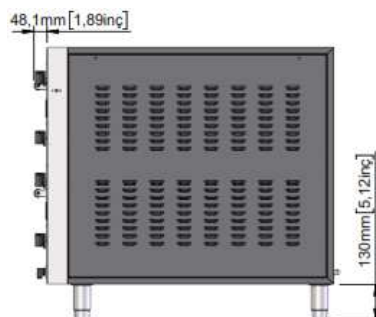
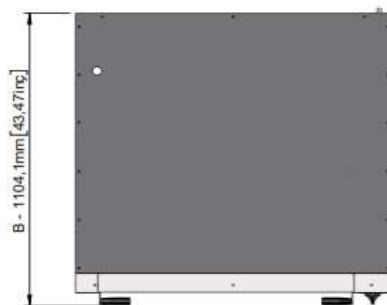
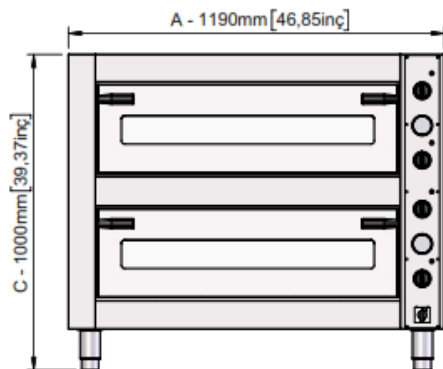
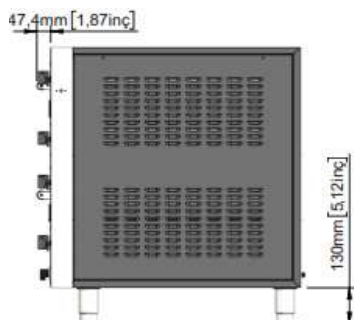
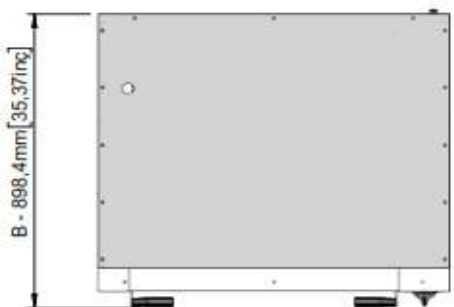
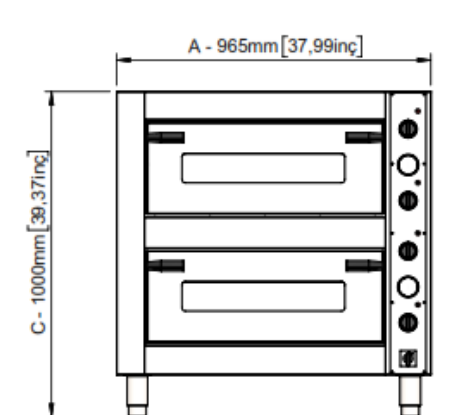


MS35E-2



MS47RE-2

PIZZA OVEN (ELECTRIC)



A3 **MS38E-2**
TRANSPORTATION

MS47DE-2

PIZZA OVEN (ELECTRIC)

*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 Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.



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.

*For easy cleaning and maintenance of the appliance, there must be at least 50 cm space at right and left side of the appliance. The appliance should be operated under the chimney hood.



PIZZA OVEN (ELECTRIC)

GAPS		
	Flammable	Fireproof
Ground	N/A	6" / 152,4 mm
Sides	N/A	12" / 304,8 mm
Back	N/A	3" / 76,2 mm

WARNING: Leave enough space around the device for adequate ventilation.
Read and follow all labels on the unit.



Hot surface

PIZZA OVEN (ELECTRIC)

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. The distance between oven surface and flammable material must be minimum 10 cm.



*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.

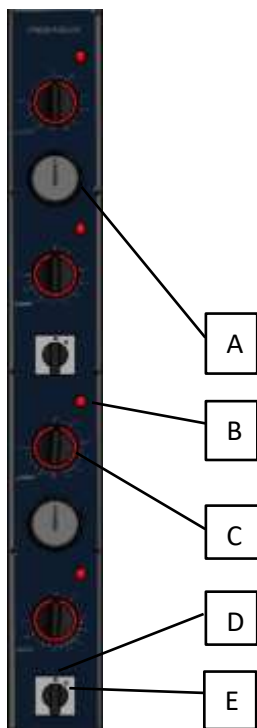


*Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.



*All the damages because of not having earthing connection will not be on warranty.

D OPERATION



***Control Panel;**

A : Inner Temperature Indicator

B : Thermostat Control Lamp

C : Thermostat Button

D : Switch OFF Position

E : Switch ON Position

PIZZA OVEN (ELECTRIC)

***Operating;**

- Clean the inner and outer surface of the appliance with warm moist cloth and dry before the operation.
- Plug in the appliance and switch the thermostat to desired heat.
- There may be fog and smell due to isolation material and heater during first use. Therefore switch the thermostat to 752°F and operate it for 30 min when it is empty.
- Before inserting product to the appliance, preheat it. Operate the appliance over 140°C for 5-10 min.
- Adjust the upper and lower thermostats according to the chart at below due to products having different cooking time.
- When the operation is completed switch the thermostat to (0) position and unplug the appliance.

E CLEANING & MAINTENANCE

➤ CLEANING AND MAINTENANCE AFTER EVERY USE

- Always turn off the appliance and disconnect from the power supply before cleaning.
- Before the device cools down completely, clean the inside of the oven with a soft cloth.
- 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.
- Get the periodic maintenance of the appliance once in every 15 days.
- Check the lighting lamp according to frequency of use.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.

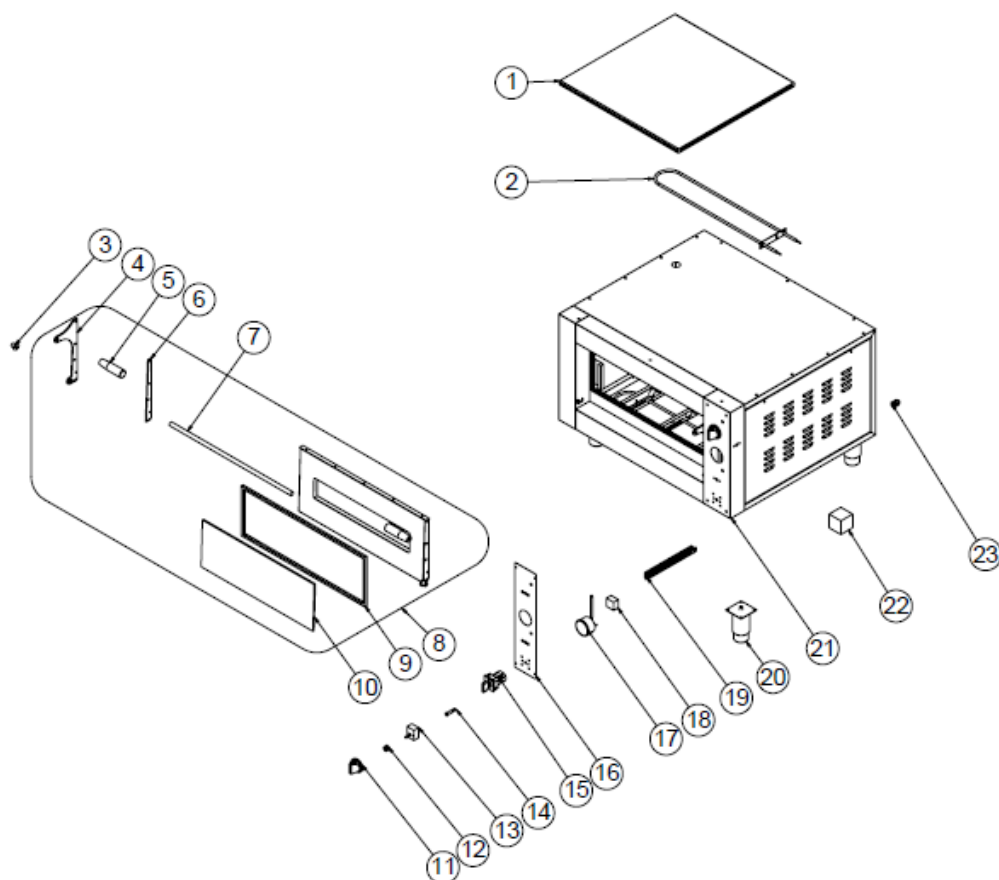
F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	1. Check if the appliance is plugged in. 2. Check the electrical connections and voltage. 3. Check if the fuse is on or off. 4. Check the resistances.
THE APPLIANCE DOESN'T COOK WELL	1. Check the heat settings. 2. Do not overload the oven.
THE APPLIANCE STOPPED	1. The appliance can stop due to low voltage.In this situation check the voltage. 2. When the oven operating temperature is more than maximum temperature,the oven will get STOP position automatically.
• If cooking at Pizza Ovens (Electric) 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.**

PIZZA OVEN (ELECTRIC)

G SPARE PART LIST- EXPLODING DRAWINGS



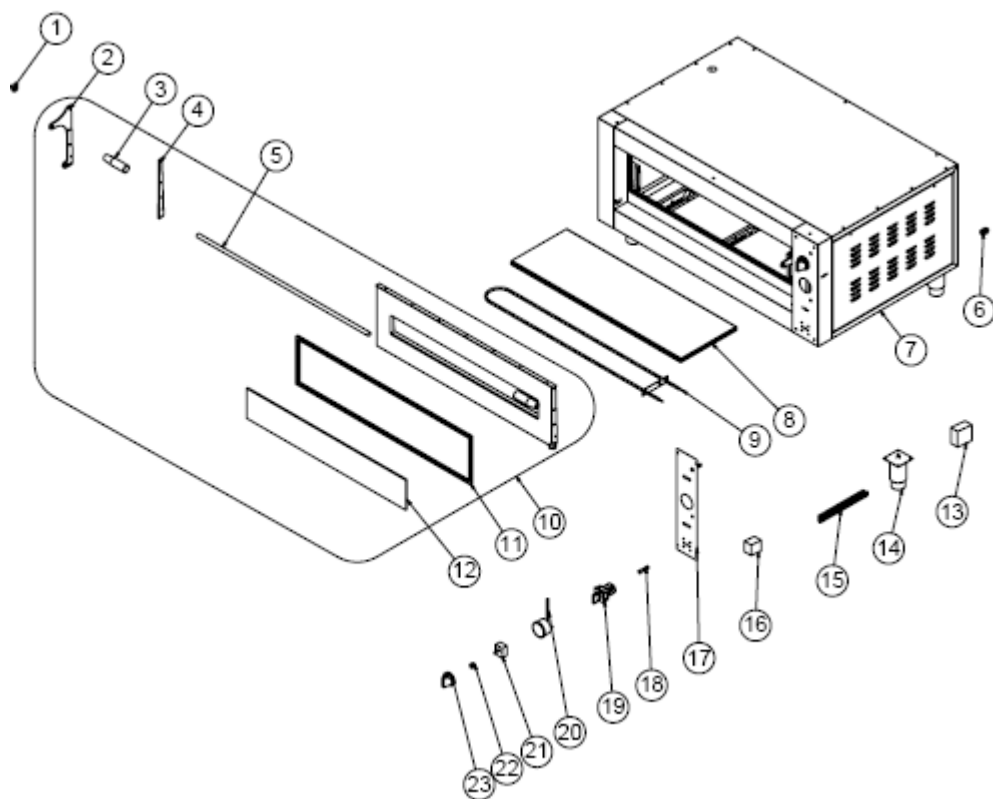
MS35E-1

G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: MS35E-1		
NO	PRODUCT NAME	P.CODE
1	615*606 PIZZA STONE	M.TAS-FRN-PZ-001
2	125775 208V 940W RESISTANCE	M.ELK-RZS-BRU-PZ5-002-208V
3	COVER BRACKET	YTL-KNX.GPZ-KS-0002
4	COVER HANDLE	YSC-KNX.EPZ-LZ-0224
5	HANDLE	JP.M.AKS-KLP-BKL-002
6	COVER INNER SUPPORT SHEET	YSC-KNX.EPZ-LZ-0228
7	COVER WEIGHT SHAFT	YTL-KNX.EPZ-KS-0008
8	LID	ARA-KNX.EPZ-0057
9	GLASS WICK	HCN-ELY-KZ-001
10	580MM*140MM TEMPERED GLASS	M.CAM-TMP-012
11	BUTTON	JP.M.AKS-DGM-MUH-005
12	BUTTON SOCKET	M.AKS-DGM-SKT-004
13	85-450 SINGLE PHASE THERMOSTAT	M.ELK-MEK-TRM1-002
14	RED SIGNAL LAMP	M.ELK-LMB-SNY-011
15	(0-1) SWITCH	M.ELK-SLT-KRS-005
16	ALUMINUM PANEL LABEL	M.AKS-ETK-ALM-024
17	FAHRENIGHT DEGREE	JP.M.ELK-EDM-DGT-015
18	572 DEGREES LIMITOR	M.ELK-MEK-LMT-018
19	THERMOSTAT HOUSING SHEET	YSC-KNX.EPZ-PN-0218
20	FOOT	M.AKS-AYK-INX-001
21	CHASSIS	-
22	CONTACTOR 110 V	M.ELK-KNT-KNT-035
23	PG-16 CABLE GLAND	JP.M.ELK-RKR-PLS-001

PIZZA OVEN (ELECTRIC)

G SPARE PART LIST- EXPLODING DRAWINGS



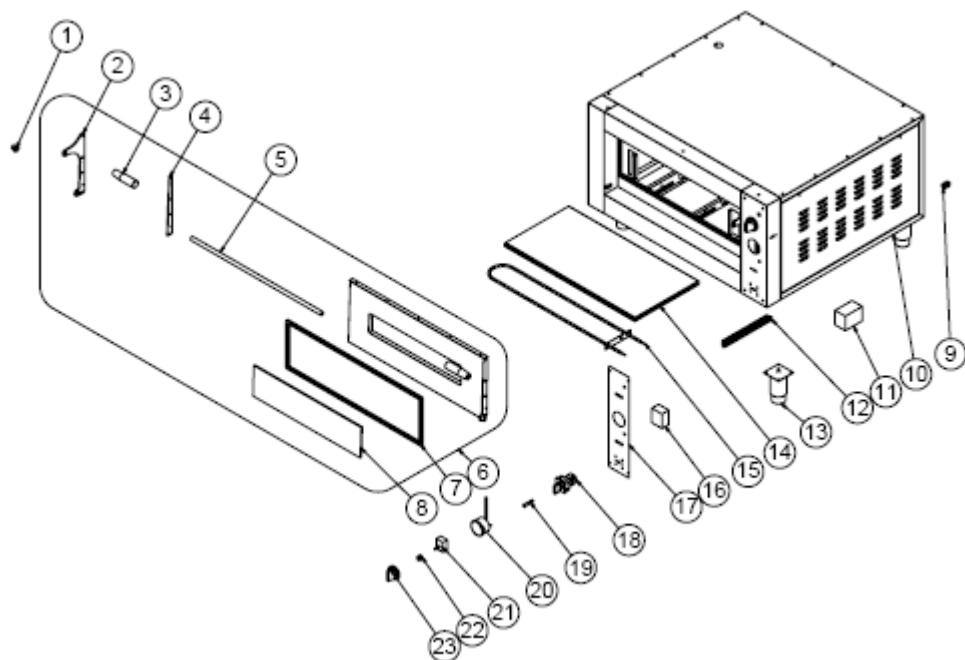
MS47RE-1

G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: MS47RE-1		
NO	PRODUCT NAME	P.CODE
1	COVER BRACKET	YTL-KNX.GPZ-KS-0002
2	COVER HANDLE	YSC-KNX.EPZ-LZ-0224
3	HANDLE	JP.M.AKS-KLP-BKL-002
4	COVER INNER SUPPORT SHEET	YSC-KNX.EPZ-LZ-0228
5	WEIGHT SHAFT	YTL-KNX.EPZ-KS-0009
6	PG-16 CABLE GLAND	JP.M.ELK-RKR-PLS-001
7	CHASSIS	-
8	915*305 PIZZA STONE	M.TAS-FRN-PZ-003
9	125776 208V 1250W RESISTANCE	M.ELK-RZS-BRU-PZ6-003-208V
10	LID	ARA-KNX.EPZ-0067
11	GLASS WICK	HCN-ELY-KZ-001
12	860MM*170MM TEMPERED GLASS	M.CAM-TMP-020
13	CONTACTOR 110 V	M.ELK-KNT-KNT-035
14	FOOT	M.AKS-AYK-INX-001
15	THERMOSTAT HOUSING SHEET	YSC-KNX.EPZ-PN-0218
16	572 DEGREES LIMITOR	M.ELK-MEK-LMT-018
17	ALUMINUM PANEL LABEL	M.AKS-ETK-ALM-024
18	RED SIGNAL LAMP	M.ELK-LMB-SNY-011
19	(0-1) SWITCH	M.ELK-SLT-KRS-005
20	FAHRENIGHT DEGREE	JP.M.ELK-EDM-DGT-015
21	85-450 SINGLE PHASE THERMOSTAT	M.ELK-MEK-TRM1-002
22	BUTTON SOCKET	M.AKS-DGM-SKT-004
23	BUTTON	JP.M.AKS-DGM-MUH-005

PIZZA OVEN (ELECTRIC)

G SPARE PART LIST- EXPLODING DRAWINGS



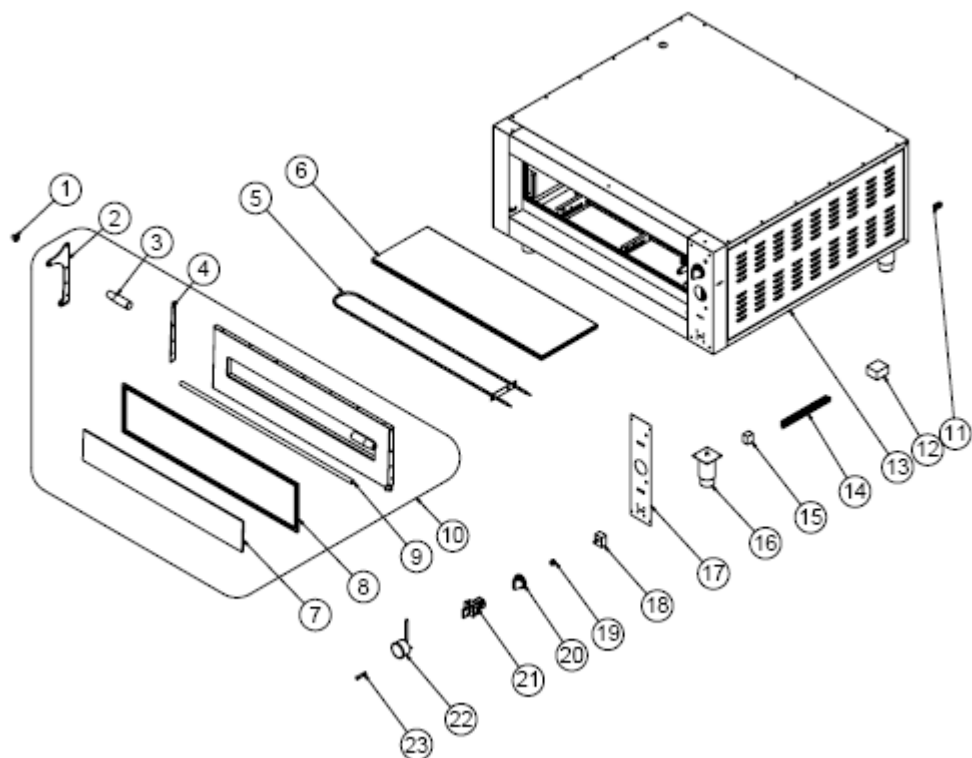
MS38E-1

G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: MS38E-1		
1	COVER BRACKET	YTL-KNX.GPZ-KS-0002
2	COVER HANDLE	YSC-KNX.EPZ-LZ-0224
3	HANDLE	JP.M.AKS-KLP-BKL-002
4	COVER INNER SUPPORT SHEET	YSC-KNX.EPZ-LZ-0228
5	COVER WEIGHT SHAFT	YTL-KNX.EPZ-KS-0045
6	LID	ARA-KNX.EPZ-0074
7	GLASS WICK	HCN-ELY-KZ-001
8	580MM*140MM TEMPERED GLASS	M.CAM-TMP-012
9	PG-16 CABLE GLAND	JP.M.ELK-RKR-PLS-001
10	CHASSIS	-
11	LC1D12F7 CONTACTOR	M.ELK-KNT-KNT-037
12	THERMOSTAT HOUSING SHEET	YSC-KNX.EPZ-PN-0218
13	FOOT	M.AKS-AYK-INX-001
14	700*350 PIZZA STONE	M.TAS-FRN-PZ-014
15	125777 208V 1250W L:74 RESISTANCE	M.ELK-RZS-BRU-PZ4-005-208V
16	572 DEGREES LIMITOR	M.ELK-MEK-LMT-018
17	ALUMINUM PANEL LABEL	M.AKS-ETK-ALM-024
18	(0-1) SWITCH	M.ELK-SLT-KRS-005
19	RED SIGNAL LAMP	M.ELK-LMB-SNY-011
20	FAHRENIIGHT DEGREE	JP.M.ELK-EDM-DGT-015
21	85-450 SINGLE PHASE THERMOSTAT	M.ELK-MEK-TRM1-002
22	BUTTON SOCKET	M.AKS-DGM-SKT-004
23	BUTTON	JP.M.AKS-DGM-MUH-005

PIZZA OVEN (ELECTRIC)

G SPARE PART LIST- EXPLODING DRAWINGS



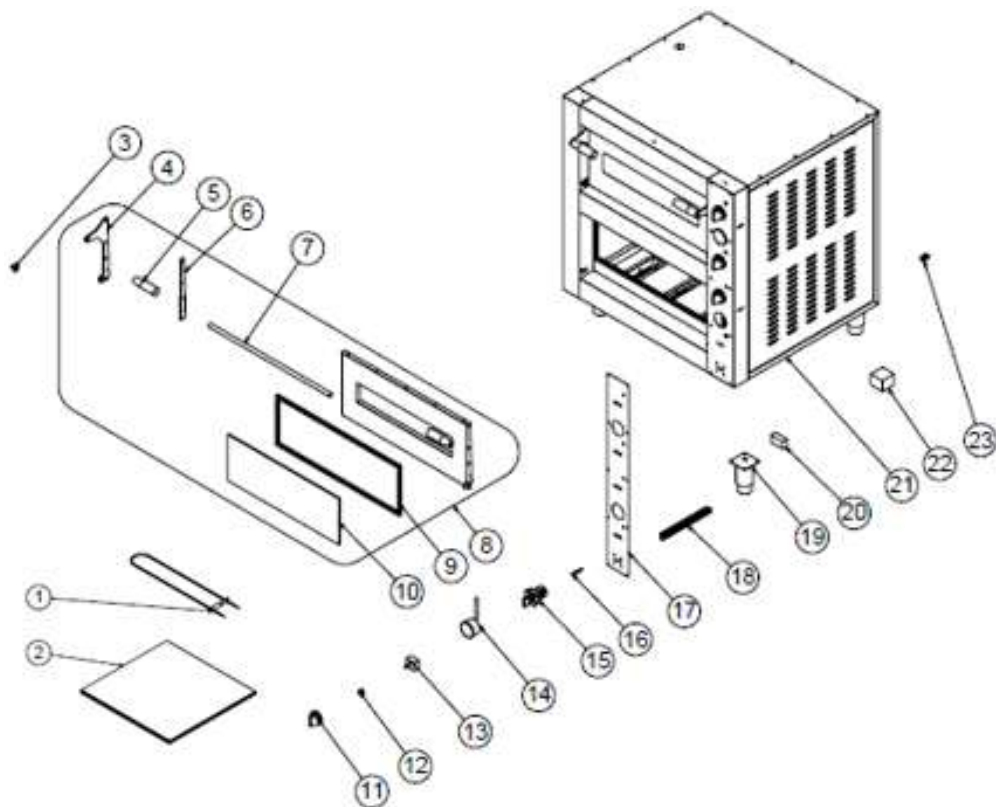
MS47DE-1

G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: MS47DE-1		
NO	PRODUCT NAME	P.CODE
1	COVER BRACKET	YTL-KNX.GPZ-KS-0002
2	COVER HANDLE	YSC-KNX.EPZ-LZ-0224
3	HANDLE	JP.M.AKS-KLP-BKL-002
4	COVER INNER SUPPORT SHEET	YSC-KNX.EPZ-LZ-0228
5	125776 208V 1250W RESISTANCE	M.ELK-RZS-BRU-PZ6-003-208V
6	915*305 PIZZA STONE	M.TAS-FRN-PZ-003
7	860MM*170MM TEMPERED GLASS	M.CAM-TMP-020
8	GLASS WICK	HCN-ELY-KZ-001
9	WEIGHT SHAFT	YTL-KNX.EPZ-KS-0009
10	LID	ARA-KNX.EPZ-0067
11	PG-16 CABLE GLAND	JP.M.ELK-RKR-PLS-001
12	LC1D18F7 110V CONTACTOR	M.ELK-KNT-KNT-034
13	CHASSIS	-
14	THERMOSTAT HOUSING SHEET	YSC-KNX.EPZ-PN-0218
15	572 DEGREES LIMITOR	M.ELK-MEK-LMT-018
16	FOOT	M.AKS-AYK-INX-001
17	ALUMINUM PANEL LABEL	M.AKS-ETK-ALM-024
18	85-450 SINGLE PHASE THERMOSTAT	M.ELK-MEK-TRM1-002
19	BUTTON SOCKET	M.AKS-DGM-SKT-004
20	BUTTON	JP.M.AKS-DGM-MUH-005
21	(0-1) SWITCH	M.ELK-SLT-KRS-005
22	FAHRENIGHT DEGREE	JP.M.ELK-EDM-DGT-015
23	RED SIGNAL LAMP	M.ELK-LMB-SNY-011

PIZZA OVEN (ELECTRIC)

G SPARE PART LIST- EXPLODING DRAWINGS

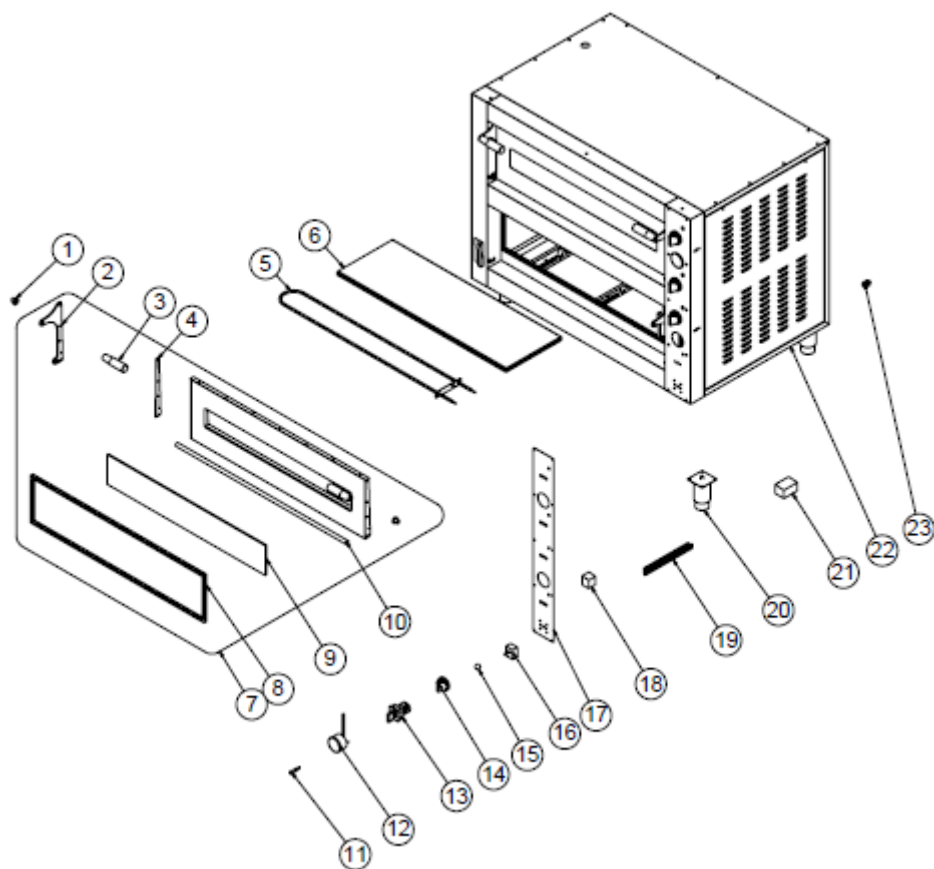


G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: MS35E-2		
NO	PRODUCT NAME	P.CODE
1	125775 208V 940W RESISTANCE	M.ELK-RZS-BRU-PZ5-002-208V
2	615*606 PIZZA STONE	M.TAS-FRN-PZ-001
3	COVER BRACKET	YTL-KNX.GPZ-KS-0002
4	COVER HANDLE	YSC-KNX.EPZ-LZ-0224
5	DOOR HANDLE	JP.M.AKS-KLP-BKL-002
6	COVER INNER SUPPORT SHEET	YSC-KNX.EPZ-LZ-0228
7	COVER WEIGHT SHAFT	YTL-KNX.EPZ-KS-0008
8	LID	ARA-KNX.EPZ-0057
9	GLASS WICK	HCN-ELY-KZ-001
10	580MM*140MM TEMPERED GLASS	M.CAM-TMP-012
11	BUTTON	JP.M.AKS-DGM-MUH-005
12	BUTTON SOCKET	M.AKS-DGM-SKT-004
13	85-450 SINGLE PHASE THERMOSTAT	M.ELK-MEK-TRM1-002
14	FAHRENIGHT DEGREE	JP.M.ELK-EDM-DGT-015
15	(0-1) SWITCH	M.ELK-SLT-KRS-005
16	RED SIGNAL LAMP	M.ELK-LMB-SNY-011
17	ALUMINUM PANEL LABEL	M.AKS-ETK-ALM-025
18	THERMOSTAT HOUSING SHEET	YSC-KNX.EPZ-PN-0218
19	FOOT	M.AKS-AYK-INX-001
20	572 DEGREES LIMITOR	M.ELK-MEK-LMT-018
21	CHASSIS	-
22	CONTACTOR 110 V	M.ELK-KNT-KNT-035
23	PG-16 CABLE GLAND	JP.M.ELK-RKR-PLS-001

PIZZA OVEN (ELECTRIC)

G SPARE PART LIST- EXPLODING DRAWINGS



MS47RE-2

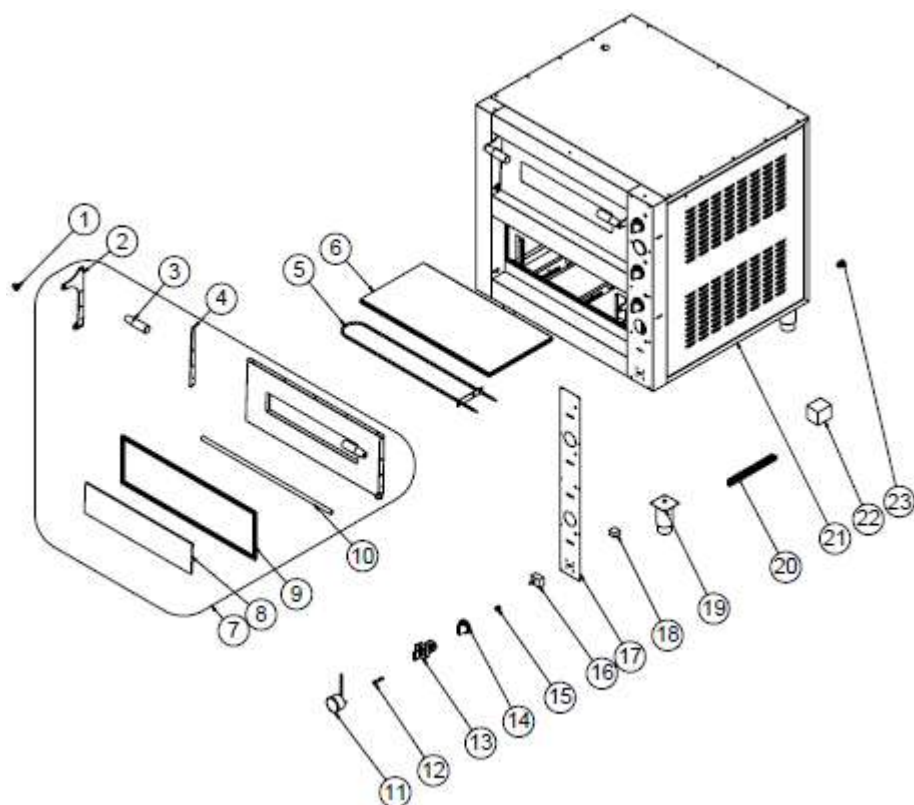
PIZZA OVEN (ELECTRIC)

G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: MS47RE-2		
NO	PRODUCT NAME	P.CODE
1	COVER BRACKET	YTL-KNX.GPZ-KS-0002
2	COVER HANDLE	YSC-KNX.EPZ-LZ-0224
3	HANDLE	JP.M.AKS-KLP-BKL-002
4	COVER INNER SUPPORT SHEET	YSC-KNX.EPZ-LZ-0228
5	125776 208V 1250W RESISTANCE	M.ELK-RZS-BRU-PZ6-003-208V
6	915*305 PIZZA STONE	M.TAS-FRN-PZ-003
7	LID	ARA-KNX.EPZ-0067
8	GLASS WICK	HCN-ELY-KZ-001
9	860MM*170MM TEMPERED GLASS	M.CAM-TMP-020
10	WEIGHT SHAFT	YTL-KNX.EPZ-KS-0009
11	RED SIGNAL LAMP	M.ELK-LMB-SNY-011
12	FAHRENIGHT DEGREE	JP.M.ELK-EDM-DGT-015
13	(0-1) SWITCH	M.ELK-SLT-KRS-005
14	BUTTON	JP.M.AKS-DGM-MUH-005
15	BUTTON SOCKET	M.AKS-DGM-SKT-004
16	85-450 SINGLE PHASE THERMOSTAT	M.ELK-MEK-TRM1-002
17	ALUMINUM PANEL LABEL	M.AKS-ETK-ALM-025
18	572 DEGREES LIMITOR	M.ELK-MEK-LMT-018
19	THERMOSTAT HOUSING SHEET	YSC-KNX.EPZ-PN-0218
20	FOOT	M.AKS-AYK-INX-001
21	CHASSIS	-
22	CONTACTOR 110 V	M.ELK-KNT-KNT-035
23	PG-21 CABLE GLAND	JP.M.ELK-RKR-PLS-008

PIZZA OVEN (ELECTRIC)

G SPARE PART LIST- EXPLODING DRAWINGS



MS38E-2

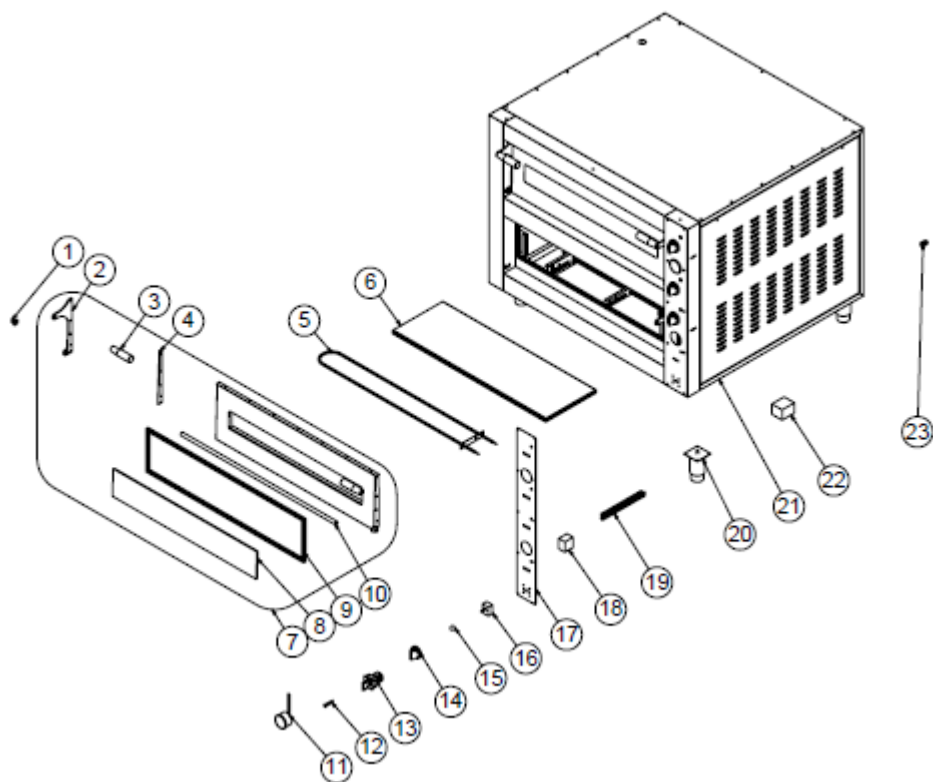
PIZZA OVEN (ELECTRIC)

G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: MS38E-2		
NO	PRODUCT NAME	P.CODE
1	COVER BRACKET	YTL-KNX.GPZ-KS-0002
2	COVER HANDLE	YSC-KNX.EPZ-LZ-0224
3	HANDLE	JP.M.AKS-KLP-BKL-002
4	COVER INNER SUPPORT SHEET	YSC-KNX.EPZ-LZ-0228
5	125777 208V 1250W RESISTANCE	M.ELK-RZS-BRU-PZ4-005-208V
6	700*350 PIZZA STONE	M.TAS-FRN-PZ-014
7	LID	ARA-KNX.EPZ-0074
8	580MM*140MM TEMPERED GLASS	M.CAM-TMP-012
9	GLASS WICK	HCN-ELY-KZ-001
10	WEIGHT SHAFT	YTL-KNX.EPZ-KS-0045
11	FAHRENIGHT DEGREE	JP.M.ELK-EDM-DGT-015
12	RED SIGNAL LAMP	M.ELK-LMB-SNY-011
13	(0-1) SWITCH	M.ELK-SLT-KRS-005
14	BUTTON	JP.M.AKS-DGM-MUH-005
15	BUTTON SOCKET	M.AKS-DGM-SKT-004
16	85-450 SINGLE PHASE THERMOSTAT	M.ELK-MEK-TRM1-002
17	ALUMINUM PANEL LABEL	M.AKS-ETK-ALM-025
18	572 DEGREES LIMITOR	M.ELK-MEK-LMT-018
19	FOOT	M.AKS-AYK-INX-001
20	THERMOSTAT HOUSING SHEET	YSC-KNX.EPZ-PN-0218
21	CHASSIS	-
22	LC1D12F7 CONTACTOR	M.ELK-KNT-KNT-037
23	PG-16 CABLE GLAND	JP.M.ELK-RKR-PLS-001

PIZZA OVEN (ELECTRIC)

G SPARE PART LIST- EXPLODING DRAWINGS



MS47DE-2

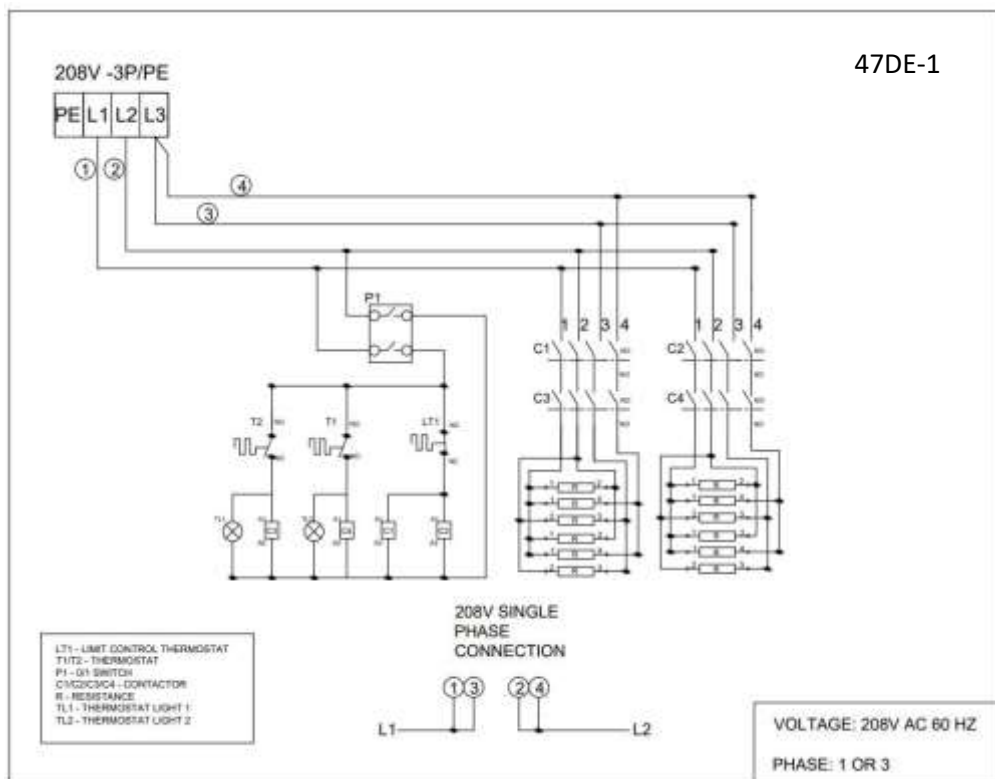
PIZZA OVEN (ELECTRIC)

G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: MS47DE-2		
NO	PRODUCT NAME	P.CODE
1	COVER BRACKET	YTL-KNX.GPZ-KS-0002
2	COVER HANDLE	YSC-KNX.EPZ-LZ-0224
3	HANDLE	JP.M.AKS-KLP-BKL-002
4	COVER INNER SUPPORT SHEET	YSC-KNX.EPZ-LZ-0228
5	125776 208V 1250W RESISTANCE	M.ELK-RZS-BRU-PZ6-003-208V
6	915*305 PIZZA STONE	M.TAS-FRN-PZ-003
7	LID	ARA-KNX.EPZ-0067
8	860MM*170MM TEMPERED GLASS	M.CAM-TMP-020
9	GLASS WICK	HCN-ELY-KZ-001
10	WEIGHT SHAFT	YTL-KNX.EPZ-KS-0009
11	FAHRENIGHT DEGREE	JP.M.ELK-EDM-DGT-015
12	RED SIGNAL LAMP	M.ELK-LMB-SNY-011
13	(0-1) SWITCH	M.ELK-SLT-KRS-005
14	BUTTON	JP.M.AKS-DGM-MUH-005
15	BUTTON SOCKET	M.AKS-DGM-SKT-004
16	85-450 SINGLE PHASE THERMOSTAT	M.ELK-MEK-TRM1-002
17	ALUMINUM PANEL LABEL	M.AKS-ETK-ALM-025
18	572 DEGREES LIMITOR	M.ELK-MEK-LMT-018
19	THERMOSTAT HOUSING SHEET	YSC-KNX.EPZ-PN-0218
20	FOOT	M.AKS-AYK-INX-001
21	CHASSIS	-
22	LC1D18F7 110V CONTACTOR	M.ELK-KNT-KNT-034
23	PG-16 CABLE GLAND	JP.M.ELK-RKR-PLS-001

PIZZA OVEN (ELECTRIC)

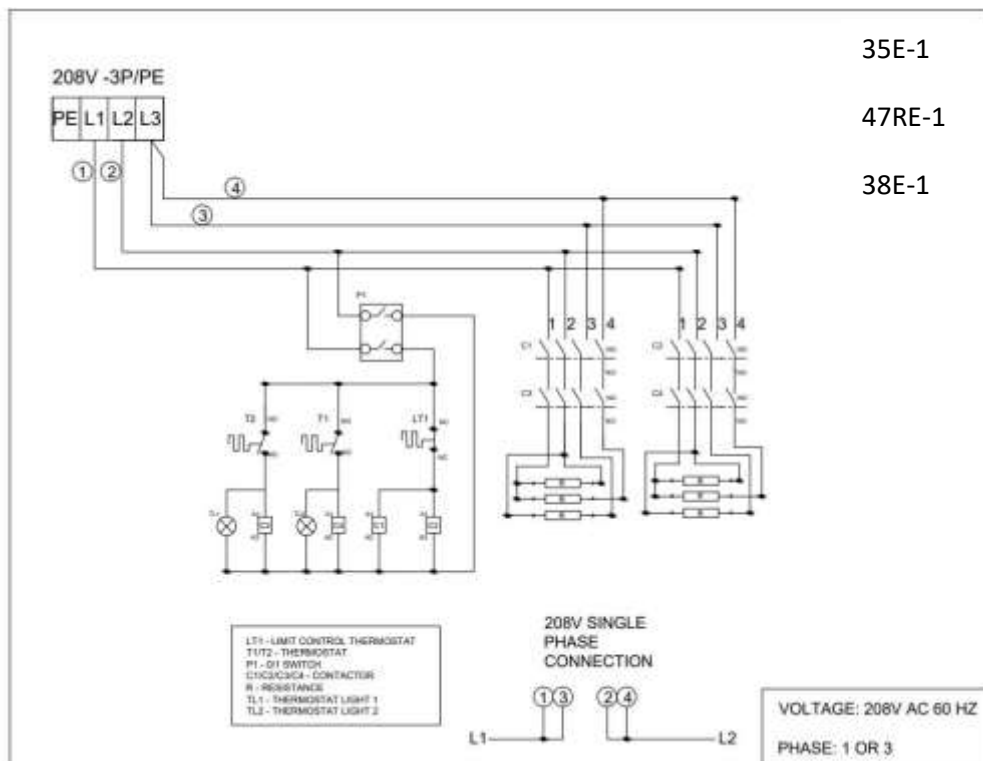
H ELECTRIC CIRCUIT SCHEMA



MS47DE-1

PIZZA OVEN (ELECTRIC)

H ELECTRIC CIRCUIT SCHEMA



35E-1

47RE-1

38E-1

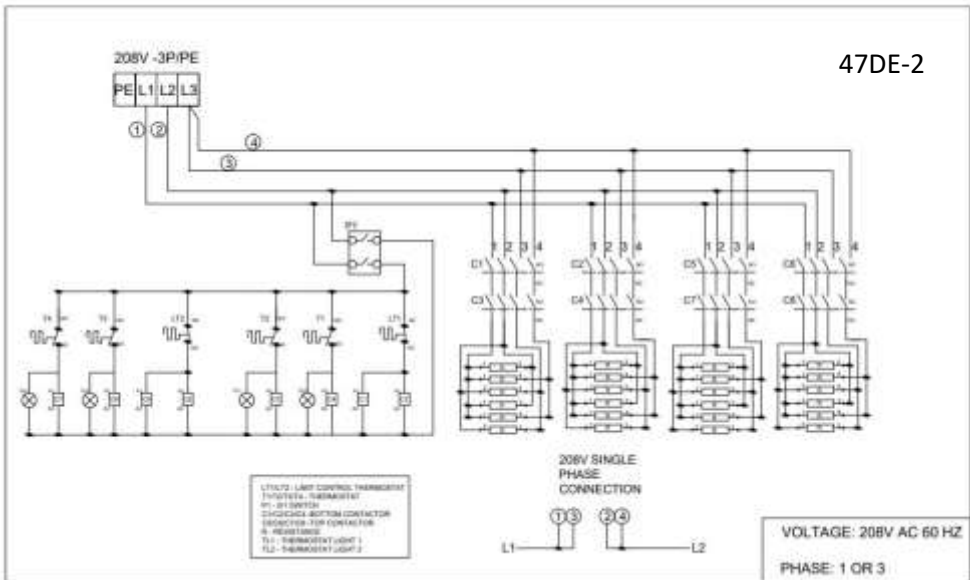
MS35E-1

MS47RE-1

MS38E-1

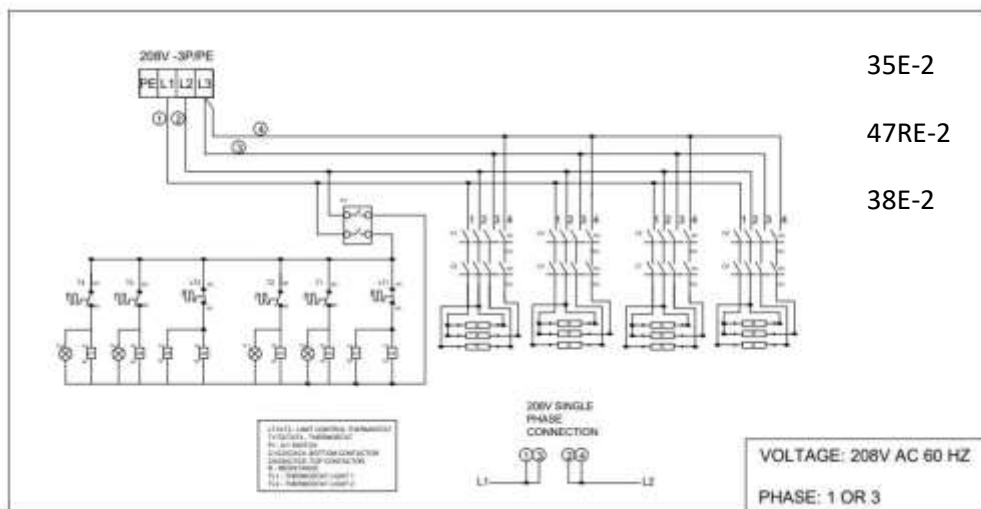
PIZZA OVEN (ELECTRIC)

H ELECTRIC CIRCUIT SCHEMA



MS47DE-2

H ELECTRIC CIRCUIT SCHEMA

**MS35E-2**

MS47RE-2

MS38E-2