

# PIZZA OVEN (GAS)

## INSTRUCTIONS MANUAL

## PIZZA OVEN (GAS)

## MODEL



MS45G-1

MS56RG-1

MS56DG-1



**FOR YOUR SAFETY**

**Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**



**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Intended for other than household use

## PIZZA OVEN (GAS)

**The installation of the Appliance must conform to the NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION" AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS.**

**IN CANADA INSTALLATION SHALL BE IN ACCORDANCE WITH THE CURRENT CAN/CGA-B149.1 NATURAL GAS INSTALLATION CODE**

**National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and, CSA B149.1, as applicable, including:**

- 1) The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).**
- 2) The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).**

**For your safety refer to installations for conversion procedure.**

## 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.

A. If you smell gas, call the GAS EMERGENCY service immediately.

Until the Service Team arrives;

1. Do not use electrical appliances or switches.
2. Do not light cigarettes or matches.
3. Leave doors and windows as they are
4. Go outside

**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 (GAS)

### 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](http://www.empero.com.tr)

E-mail / Courriel: [empero@empero.com.tr](mailto:empero@empero.com.tr)

Service Help Desk	
<b>Company</b>	Galaxy Group Corp.
<b>Website / Site</b>	<a href="http://www.GalaxyGroupCorp.com">www.GalaxyGroupCorp.com</a>
<b>telephone</b>	(908) 315-3222
<b>fax</b>	-
<b>Address:</b>	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.**

#### ALL GAS RULES AND REGULATIONS

**The installation of the device complies with NATIONAL FUEL GAS CODE "CSA ANSI Z223.1/NFPA 54' E".**

**IN CANADA, INSTALLATION CURRENT WILL BE COMPATIBLE WITH CAN / CGA-B149.1 NATURAL GAS INSTALLATION CODE.**

If the relevant instruction cannot be obtained;

- 1) If the device pressure values are above 1/2 psi (3.5 kPa), disconnect the gas supply pipe from the device.
- 2) If the device pressure values are equal to 1/2 psi (3.5 kPa), close the gas supply pipe manually and isolate the gas supply pipe system.



**WARNING :** The device must be used by trained personnel.

## PIZZA OVEN (GAS)

### A1 PRODUCT DESCRIPTION

\*The Professional Pizza Ovens (Gas) ,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.**



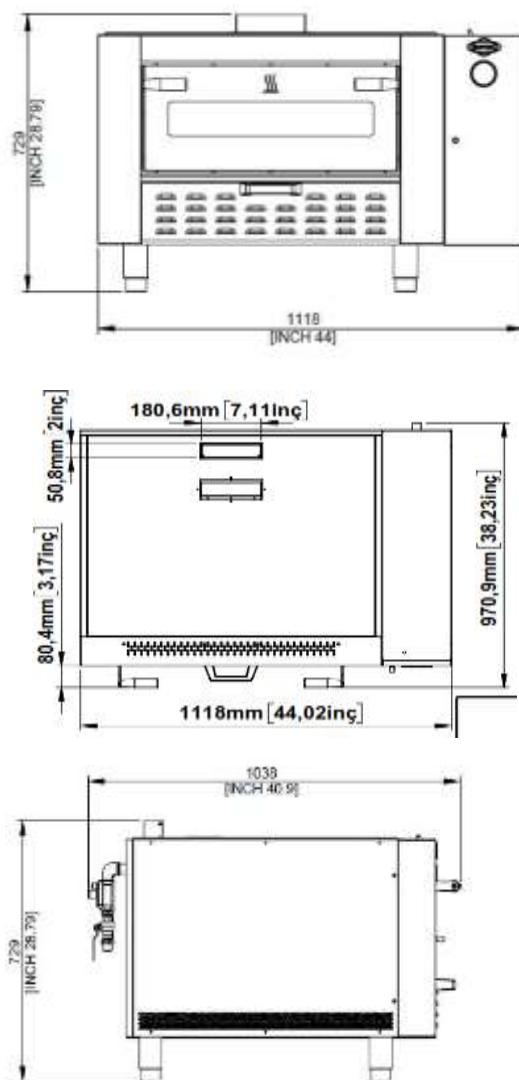
Model	Depth (A) Cm / inch	Width (B) Cm / inch	Height (C) Cm / inch	Approximate Weight	
				Unpackaged Kg/Lb	Packed Kg/Lb
MS45G-1	1038 mm 40.9"	1118 mm 44"	729 mm 28,7"	135 kg 298 lb	160 kg 353 lb
MS56RG-1	1030 mm 40.5"	1418 mm 55.83"	729 mm 28,7"	168 kg 370 lb	193 kg 425 lb
MS56DG-1	1323 mm 52"	1418 mm 55.83"	729 mm 28,7"	205 kg 452 lb	235 kg 518 lb

### A2 TECHNICAL INFORMATION

Model	Voltaaj	Gas Type	Total Entry BTU'ları	KW Toplam	Amper (Maksimum)	Plug Type
MS45G-1	-	NG PROPAN	40945 42651	12 12.5	-	-
MS56RG-1	-	NG PROPAN	40945 42651	12 12.5	-	-
MS56DG-1	-	NG PROPAN	75067 78479	22 23	-	-

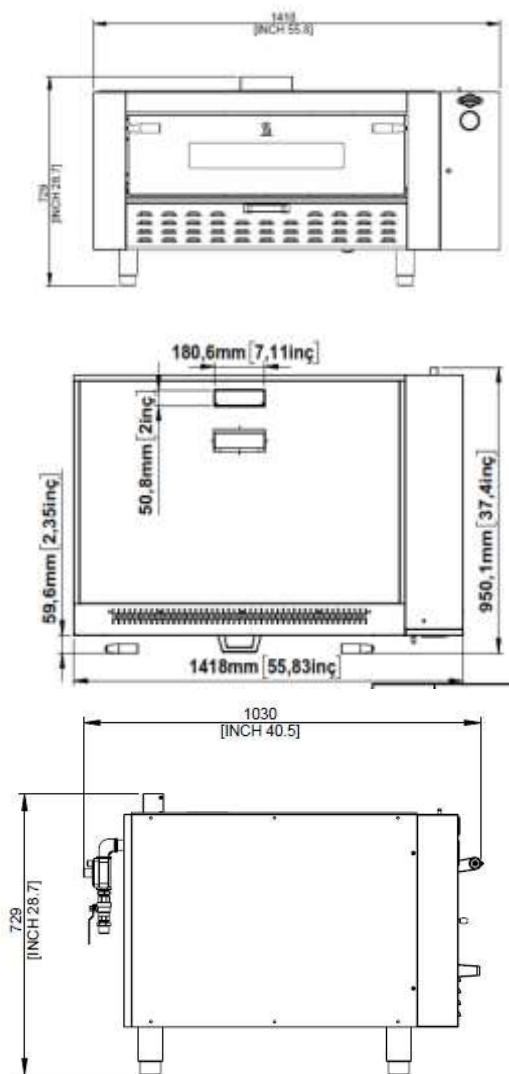
## PIZZA OVEN (GAS)

MS45G-1



## PIZZA OVEN (GAS)

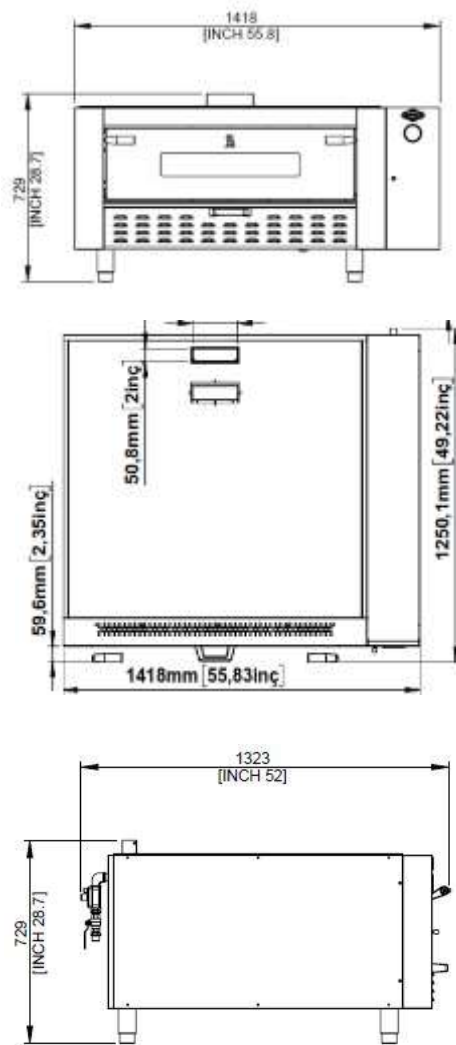
MS56RG-1





## PIZZA OVEN (GAS)

MS56DG-1



## A3 TRANSPORTATION

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\*This appliance can not be moved by hand from area to area. It must be moved on pallet with forklift truck.

## A4 UNPACKING

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\*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

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\*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.

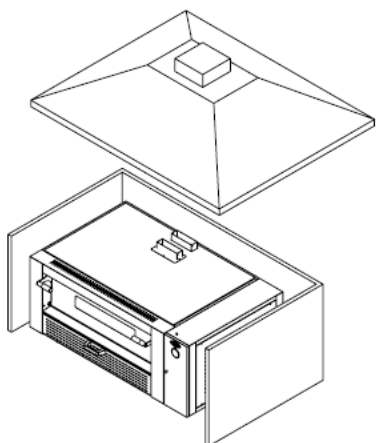
\*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

\*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**)

\* For easy cleaning of the device, leave space on the right and left sides of the device as shown in the table below.

## PIZZA OVEN (GAS)



gaps		
	Flammable	Fireproof
Ground	N/A	6" / 152,4mm
sides	N/A	12" / 304.8mm
Back	N/A	7,87" / 199.9 mm

**WARNING :** For adequate ventilation, the device  
Leave enough space around it. All in the unit Read  
and apply labels.

**CAUTION:** Place the back of the device against a wall



**HOT SURFACE**



The exhaust outlet range can be increased or decreased by loosening the flap adjustment screw located at the inside of the furnace exhaust outlet. In this way, the setting of sufficient temperature in the device according to the food to be cooked is provided by the authorized service.

**C SAFETY INSTRUCTIONS**

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\*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.



\*Do not open the oven lid when the cooking compartment is hot.



\*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.



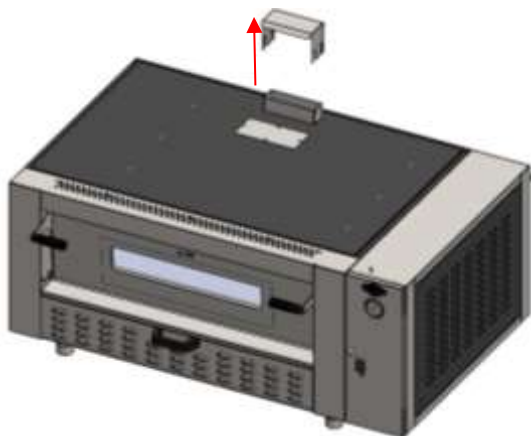
\*Definitely do not allow to check the sealing with flame.



\*The chimney hood must be installed to the oven as it covers over the oven completely. The chimney hood pipes can be used without fan till maximum 3 metres. If the chimney hood pipe distance is more than 3 metres, the fan must be used.

## PIZZA OVEN (GAS)

1



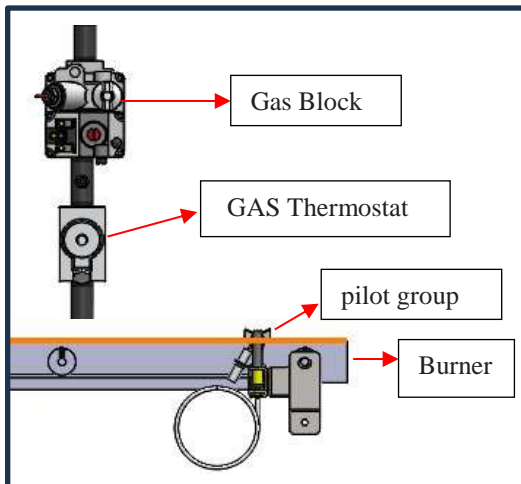
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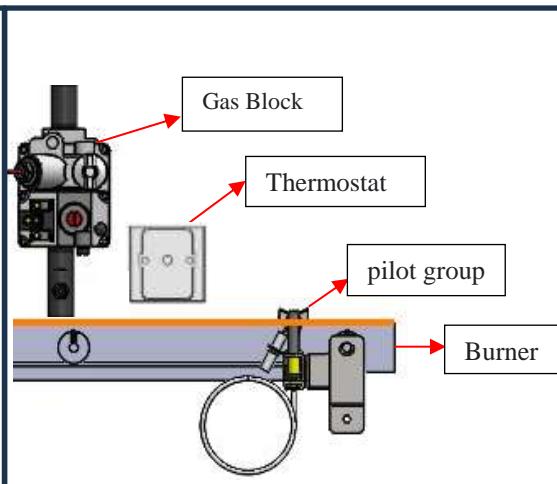
**During installation, the chimney protection sheet must be positioned as shown in the figure.**

### D OPERATION

#### \*Control Panel A; GAS Thermostat



#### \*Control Panel B; Thermostat



#### \*Operating;

Before operating the device, clean the inner and outer surfaces with a warm damp cloth and dry it.

- Open the main gas valve of the device.
- To operate the device, the button on the gas block is brought to the cigarette lighter position and the pilot group is ignited with an external lighter. The thermopile on the pilot group is expected to warm up for a certain period of time. If the pilot group does not go out when the pilot group button is released, the gas block button is brought to the burner part.
- Bring the thermostat heat setting to the desired temperature. The device will automatically light up until the desired temperature is reached with the gas flow.
- Preheat before placing the product in the device. For this, bring the device to a value above 140°F for 5-10 minutes and run it.
- Place the pizzas in the oven and close the appliance door.
- When you are finished with the device, turn the thermostat setting to off. Set the button on the gas block to the zero position. Turn off the main gas valve.

## PIZZA OVEN (GAS)

### E CLEANING & MAINTENANCE

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#### ➤ CLEANING AND MAINTENANCE AFTER EVERY USE

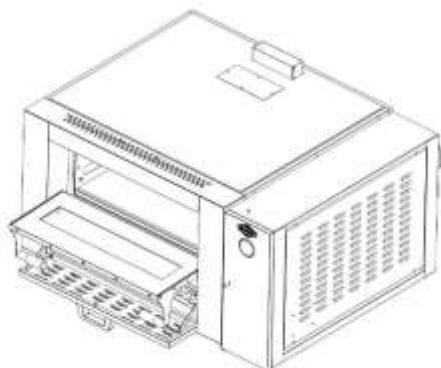
- Be sure that gas and electric connections are off before cleaning.
- After each use, clean the dirt on the inner and outer surfaces of the oven using a damp soft cloth.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not use pressure water or vapor during the cleaning.
- Do not clean the appliance with the materials that may damage to chrome material.

#### ➤ PERIODIC CLEANING AND MAINTENANCE

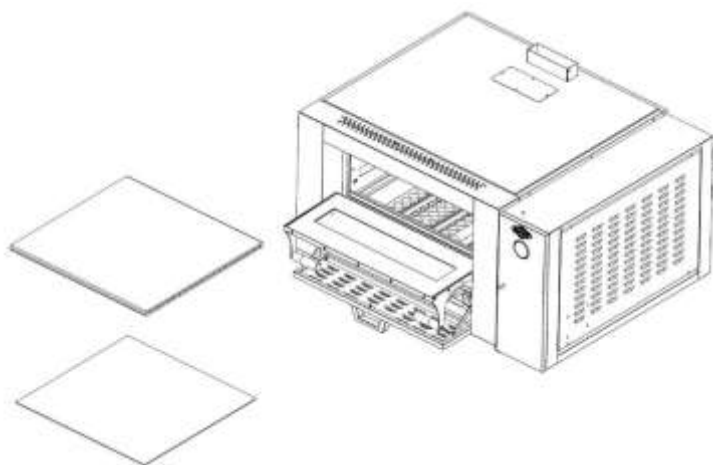
- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- Check the lighting lamp according to frequency of use.
- Check the cooking stones in periodic times. Change the broken and deformed stones.
- Check the gas connection hoses in periodic time. If there is slit, hole..etc, change the hoses.
- Ventilate the area where the appliance is in periodic times.
- **The stones and equipment inside the product are removed by the authorized service and the crumbs inside are cleaned with a damp cloth. Observe the following rules.**

## PIZZA OVEN (GAS)

1. It is the cleaning process that should be carried out under service control in certain periods.



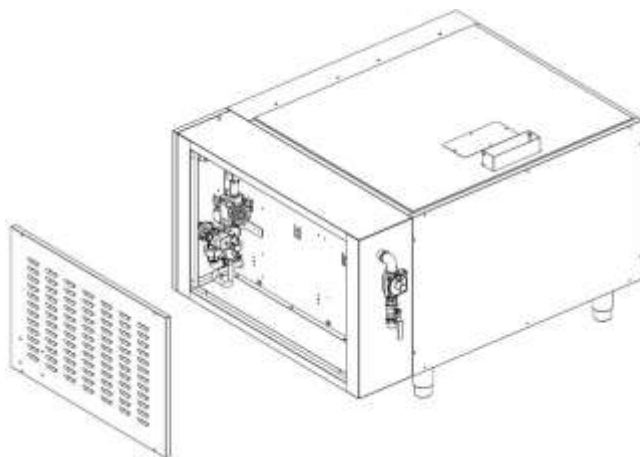
2. Remove the stone and stone parts inside the furnace.



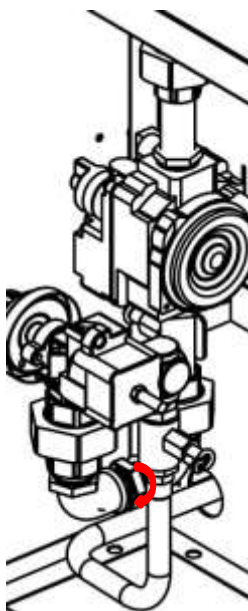


## PIZZA OVEN (GAS)

3. Remove the left side cover of the oven as shown in the figure

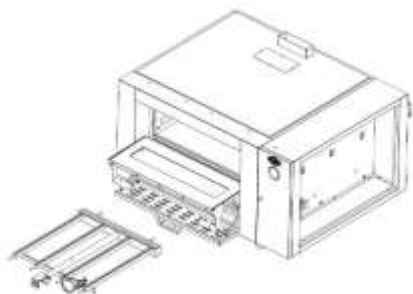


4. Disconnect the union connection of the gas installation.



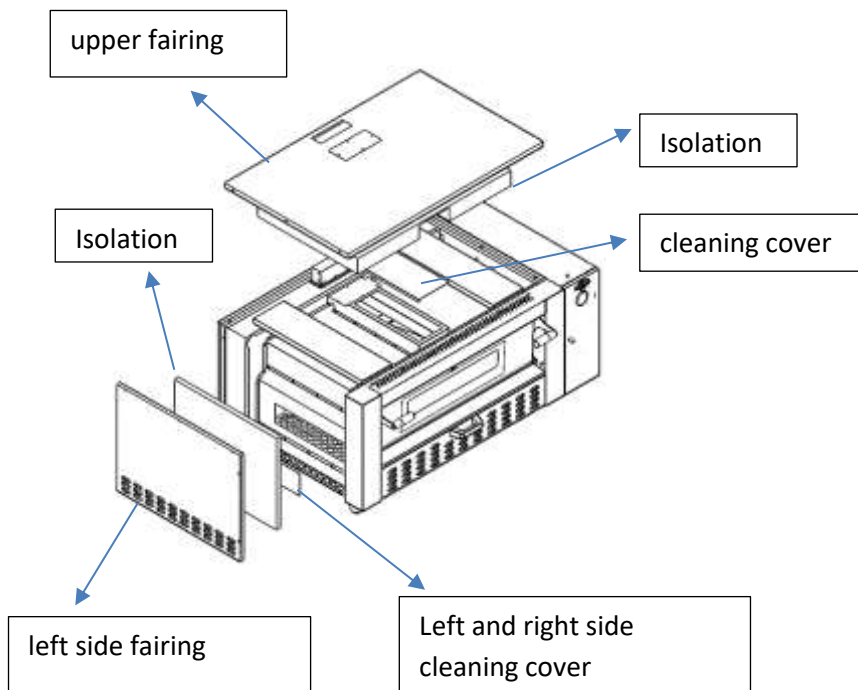
## PIZZA OVEN (GAS)

5. After the union is removed, the burner is taken out.



6. After the burner is removed, the oven cabinet is cleaned with a damp cloth. All parts removed under the supervision of the service are reassembled in place.

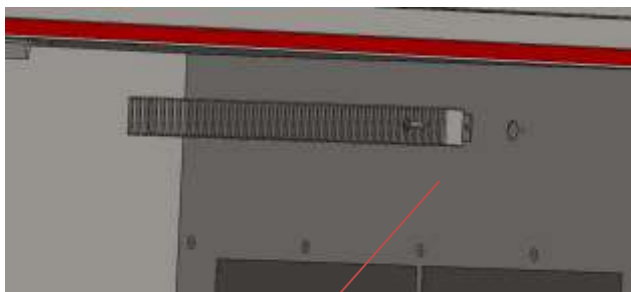
## PIZZA OVEN (GAS)



Product cleaning should be done by the authorized service as shown in the upper picture. The left side fairing and upper fairing sheets are dismantled, the insulation materials inside are removed, the cleaning covers on the side and top are removed and the inner parts of the wall are cleaned. After the product cleaning is finished, it is collected again as it was dismantled.



The cover gasket can be removed and installed by the technical service with the help of a screwdriver.



For the cleaning of the thermostat probe tip, it should be reassembled after the screw connection is removed and cleaned by the authorized service.

## PIZZA OVEN (GAS)

### F TROUBLESHOOTING

<b>THE APPLIANCE DOESN'T OPERATE</b>	<ol style="list-style-type: none"> <li>1. Check if the gas connection is done or not.</li> <li>2. If the hoses that have gas entrance lose gas due to slit,hole.etc.,the appliance is not operated.</li> <li>3. Check the electrical connections and voltage.</li> <li>4. Check if the fuse is on or off.</li> </ol>
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<b>THE APPLIANCE DOESN'T COOK WELL</b>	<ol style="list-style-type: none"> <li>1. Check if it is operated at suitable gas setting or not.</li> <li>2. Check the heat settings.</li> </ol>
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<b>THE APPLIANCE STOPPED</b>	<ol style="list-style-type: none"> <li>1. When the oven operating temperature is more than maximum temperature,the oven will get STOP position automatically.</li> <li>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.</li> <li>3. Check the burner.</li> </ol>
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<b>RESET BUTTON LIGHT DOESN'T SIGNAL</b>	<ol style="list-style-type: none"> <li>1. Check if the gas comes to the appliance.</li> <li>2. Check if the sparking plug contacts with body or not.</li> <li>3. Check if the sparking plug can fire or not.Lamp is not on.</li> </ol>
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<b>LAMP IS NOT ON.</b>	<ol style="list-style-type: none"> <li>1. The lamp may be broken.Change it.</li> </ol>
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<ul style="list-style-type: none"> <li>• If cooking at pizza ovens (gas) is not done at suitable quality</li> <li>• If any function of security doesn't work <ul style="list-style-type: none"> <li>➤ Do not use the appliance.</li> </ul> </li> </ul>
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**\*If these problems are still going on,contact with our authorized services.**

## G INJECTOR CHANGE AND GAS SETTING

### PIZZA OVENS (GAS ) BURNER-INJECTOR CHANGE CHART

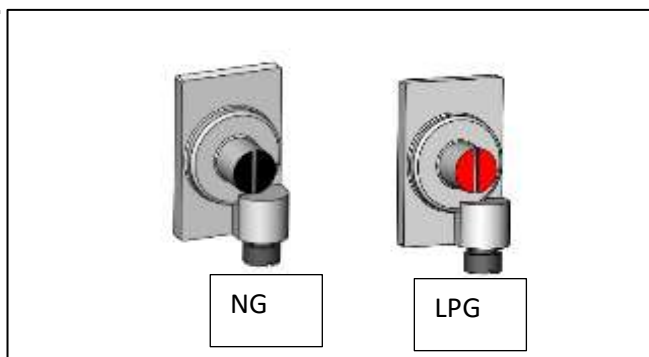
Model	Country/Pays	Gaz/Gas/Gaz	Pressure Mbar	injector / injecteur	
				mm	inch / pouce
<b>MS45G-1</b>	ABD / US / États-Unis	NG/G20 PROPAN	4"WC 10"WC	1*3,5 mm 1*2 mm	0.137" 0,78"
<b>MS56RG-1</b>	ABD / US / États-Unis	NG/G20 PROPAN	4"WC 10"WC	1*3,5 mm 1*2 mm	0.137" 0,078"
<b>MS56DG-1</b>	ABD / US / États-Unis	NG/G20 PROPAN	4"WC 10"WC	2*4 mm 2*2,3 mm	0.157" 0,09"

#### Change of the burner injector

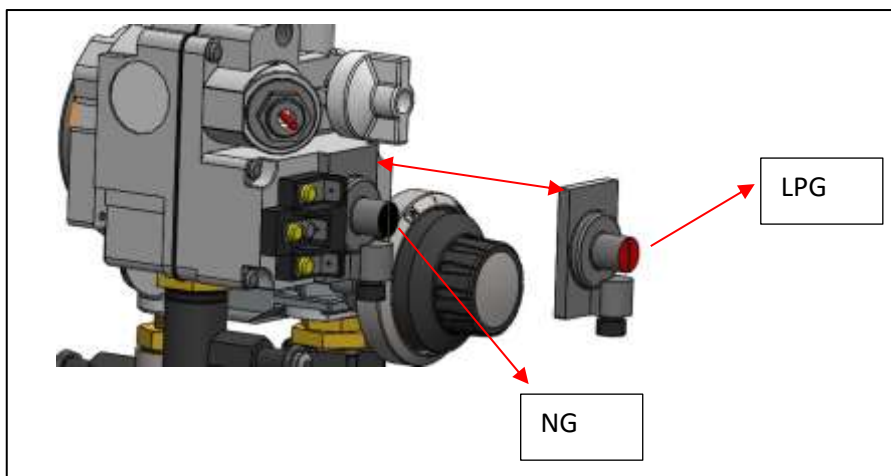
1. The oven must be dispatched from the factory as it works with NG. The injectors of the ovens that will be worked with LPG must be changed by authorized service according to datas on the chart.
2. The products are shipped from the factory adjusted according to Natural (NG) gas. If you want to operate the product with LPG, this process must be done by an authorized service experienced in this field.
3. In the product gas block, the black colored part refers to NG gas and the red colored part refers to LPG gas. (see figure-1)
4. These two parts must be replaced to make the LPG conversion (see figure-2). The injector at the gas inlet of the burner must also be changed to an LPG injector (see figure-3).
5. For LPG conversion, move the pin inside the Gas regulator to the LPG position. (see figure-4).

## PIZZA OVEN (GAS)

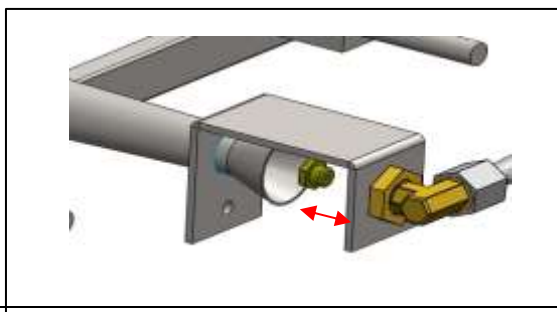
See figure -1.



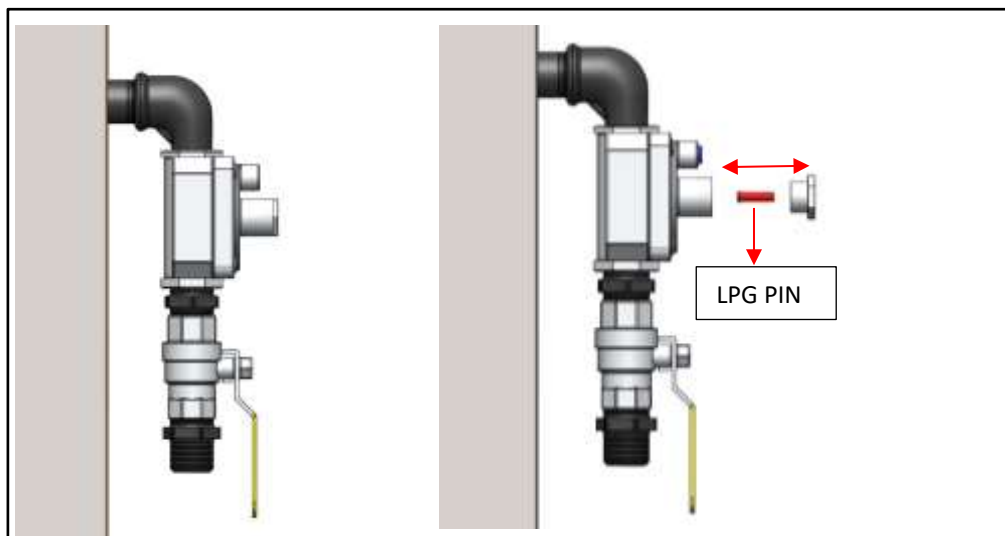
See figure-2.



See figure-3.



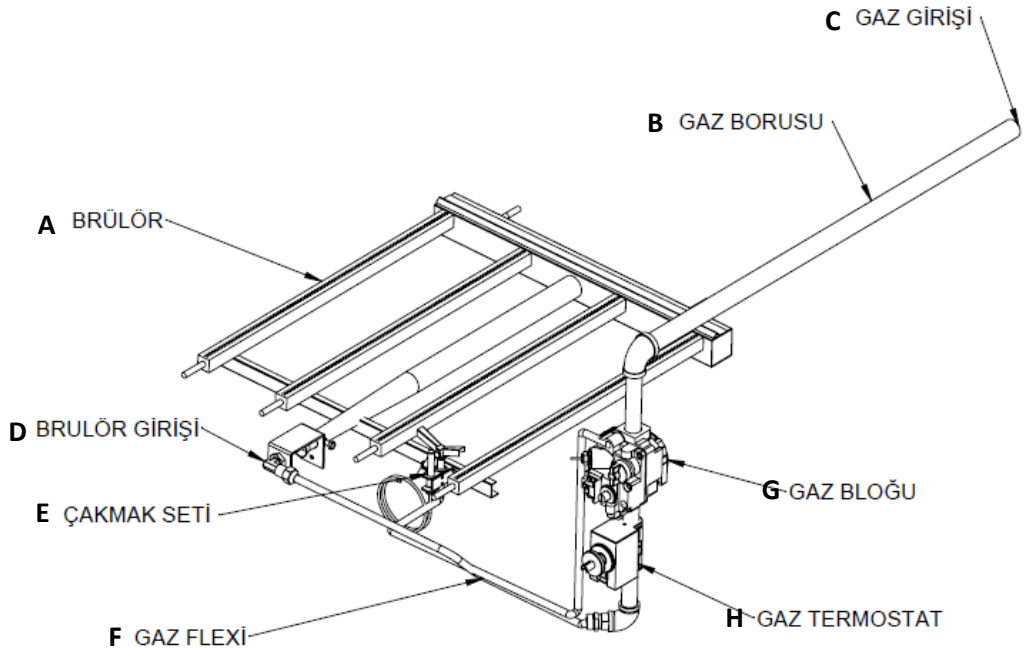
See figure-4.





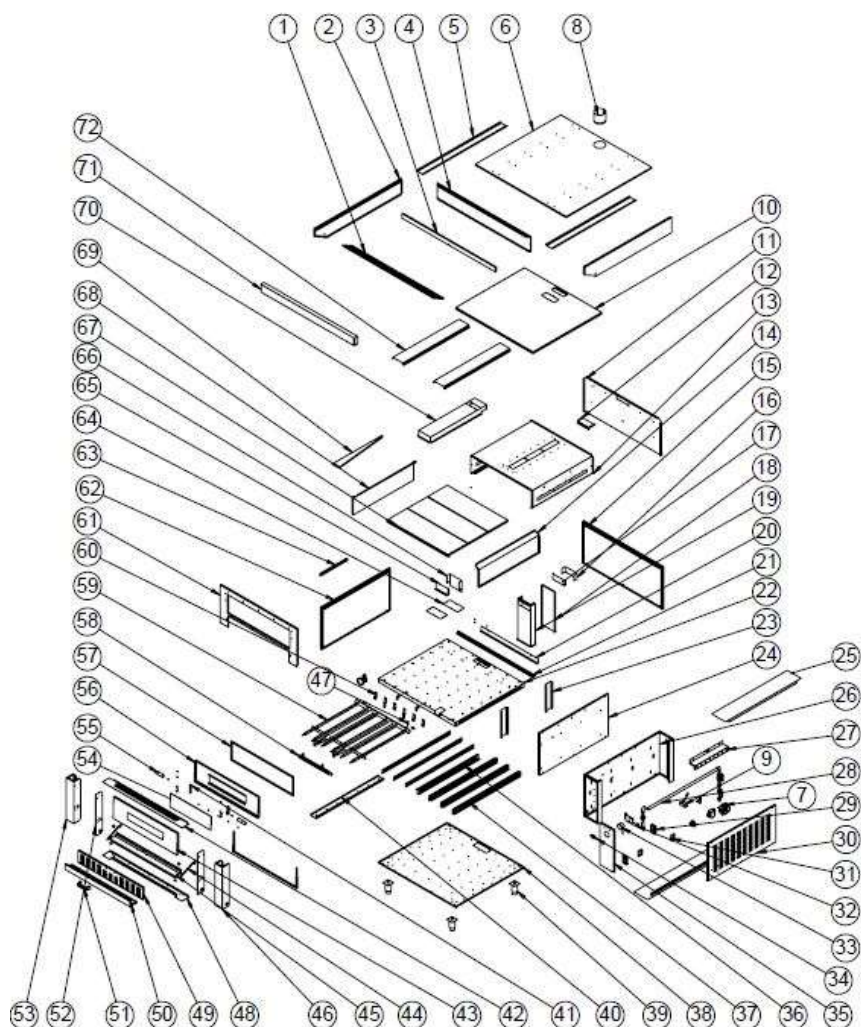
# PIZZA OVEN (GAS)

## H GAS CONNECTION IMAGES



- A : Burner
- B : Gas Pipe
- C : Gas Inlet
- D : Burner Input
- E : Lighter Set
- F : Gas Flex
- G : Gas Block
- H : Gas Thermostat

### I SPARE PART LIST-EXPLODING DRAWING



# PIZZA OVEN (GAS)

## I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE		
NO	PRODUCT NAME	P.CODE
1	EMP.6G-UL HOOD AIR FRONT SHEET	YSC-KNX.GPZ-PN-0463
2	EMP.9G-UL HOOD LEFT SIDE PLATE	YSC-KNX.GPZ-LZ-0259
3	EMP.6G-UL HOOD FRONT PLATE	YSC-KNX.GPZ-LZ-0257
4	EMP.6G-UL HOOD BACK SHEET	YSC-KNX.GPZ-PN-0462
5	EMP.9G-UL HOOD TOP SUPPORT	YSC-KNX.GPZ-PN-0468
6	EMP.9G-UL HOOD TOP SHEET	YSC-KNX.GPZ-PN-0467
7	AB007-MV 35mbar (1-2 PSI) GAS BLOCK	M.GAZ-BLK-AB007-001
8	1.3.4060-D MAXI-KL-DAV	YSC-KNX.SLV-PN-0162
9	EMP.9G-UL LOWER CLAMP RETAINING SHEET	YSC-KNX.GPZ-LZ-0268
10	9G-USA OUTER TOP SHEET	YSC-KNX.GPZ-PN-0477
11	EMP.6G-UL INNER CHAMBER BACK SHEET	YSC-KNX.GPZ-LZ-0219
12	4G CHIMNEY TOP ADDITIONAL PLATE	YSC-KNX.GPZ-PN-0014
13	9G-UL INNER CHAMBER	YSC-KNX.GPZ-LZ-0228
14	9G-UL INNER CHAMBER SIDE PLATE	YSC-KNX.GPZ-LZ-0226
15	EMP.6G-UL OUTER BACK SHEET	YSC-KNX.GPZ-PN-0435
16	4G CHIMNEY OUTLET PLATE	YSC-KNX.GPZ-LZ-0155
17	4G CHIMNEY INTERNAL OUTLET PLATE	YSC-KNX.GPZ-LZ-0156
18	4G-UL BASE CHIMNEY BACK SHEET	YSC-KNX.GPZ-PN-0429
19	4G-UL BASE CHIMNEY FRONT SHEET	YSC-KNX.GPZ-PN-0428
20	6G BURNER ENTRY SHEET	YSC-KNX.GPZ-LZ-0016
21	6G BASE REAR REINFORCEMENT	YSC-KNX.GPZ-PN-0003
22	9G-UL BASE SHEET TOP	YSC-KNX.GPZ-PN-0437
23	4G PANEL SUPPORT SHEET	YSC-KNX.GPZ-PN-0321
24	9G-UL OUTER RIGHT SIDE PLATE	YSC-KNX.GPZ-PN-0439
25	9G-UL ELECTRICAL PANEL TOP SHEET	YSC-KNX.GPZ-LZ-0266
26	9G-UL ELECTRICAL PANEL FRONT SHEET	YSC-KNX.GPZ-LZ-0265
27	9G-UL GAS PIPE CLAMP CONNECTION SHEET	YSC-KNX.GPZ-LZ-0212
28	26,7x2,90 3-4 DN20 BLACK NATURAL GAS PIPE 1060 MM	YBR-KNX.GPZ-KS-0010
29	4G-UL HINGE CONNECTION SHEET	YSC-KNX.GPZ-LZ-0195
30	9G-UL PANEL COVER	YSC-KNX.GPZ-PN-0472
31	4G-UL HINGE SUPPORT SHEET	YSC-KNX.GPZ-LZ-0196
32	EMP.6G-UL THERMO METER	YSC-KNX.GPZ-LZ-0225
33	DIAMETER 60 0-500 INTERMO TRM L.10 CM (WITH PROBE TIP)	M.ELK-EDM-DGT-006
34	EMPERO EMBOSSED METAL LABEL (PLUS)	M.AKS-OZL-MTL-006
35	4G-UL FRONT PANEL SHEET	YSC-KNX.GPZ-LZ-0194
36	9G BASE VERTICAL REINFORCEMENT	YSC-KNX.GPZ-PN-0066
37	9G BASE HORIZONTAL REINFORCEMENT	YSC-KNX.GPZ-PN-0020
38	9G BASE SHEET BOTTOM	YSC-KNX.GPZ-PN-0065
39	13 CM CHROME PIPE FOOT ASSEMBLY	M.AKS-AYK-INX-001
40	EMP.9G-UL FOOT SUPPORT SHEET	YSC-KNX.GPZ-LZ-0258
41	4G COVER INTERNAL REINFORCEMENT SHEET	YSC-KNX.GPZ-PN-0419
42	9G FRONT UPPER JOINT SHEET	YSC-KNX.GPZ-PN-0001
43	EMP.6G-UL COVER OUTER SHEET	YSC-KNX.GPZ-LZ-0223
44	4G-UL BOTTOM COVER SLIDE SC	YSC-KNX.GPZ-LZ-0200

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45	EMP.6G-UL BOTTOM FRONT PANEL	YSC-KNX.GPZ-LZ-0221
46	4G-UL RIGHT FRONT SHEET	YSC-KNX.GPZ-LZ-0189
47	EMP.DN.150-3R-UL-PRESSURE MEASURING PART OF IT	YTL-KNX.DNR-KS-0062
48	EMP.6G-UL FRONT LOWER PLATE	YSC-KNX.GPZ-LZ-0220
49	EMP.6G-UL BOTTOM COVER SHEET	YSC-KNX.GPZ-LZ-0222
50	6G FRONT UPPER SHEET	YSC-KNX.GPZ-LZ-0084
51	M8 BAKALITE HANDLE NO;2 BUSH	M.AKS-KLP-BKL-003
52	4G-UL COVER REST SHEET	YSC-KNX.GPZ-LZ-0206
53	4G-UL LEFT FRONT SHEET	YSC-KNX.GPZ-LZ-0188
54	615MM-175MM-6.00MM TEMPERED GLASS EMP.6G-4G	M.CAM-TMP-003
55	M8 NO-5 BAKALIT OVAL 11 CM ARMUDI HANDLE	M.AKS-KLP-BKL-002
56	EMP.6G-UL COVER INNER SHEET	YSC-KNX.GPZ-LZ-0224
57	10x10 FIREPROOF GLASS WAX WHITE 6G-USA	-
58	EMP.9G-USA GAS TANK	M.GAZ-DPO-GP-001
59	EMP.9G-USA-NEW BURNER	M.GAZ-BRL-SMC-039
60	4G-UL BURNER CONNECTING SHEET	YSC-KNX.GPZ-LZ-0198
61	EMP.6G-UL INNER CHAMBER FRONT SHEET	YSC-KNX.GPZ-LZ-0218
62	9G-UL OUTER LEFT SIDE PLATE	YSC-KNX.GPZ-PN-0438
63	EMP4-UL THERMOSTAT CASING SHEET	YSC-KNX.EPZ-PN-0613
64	4G CHIMNEY OUTLET COVER	YSC-KNX.GPZ-LZ-0166
65	4G ADDITIONAL CHIMNEY FRONT OUTLET SHEET	YSC-KNX.GPZ-LZ-0157
66	4G ADDITIONAL CHIMNEY REAR OUTLET PLATE	YSC-KNX.GPZ-LZ-0158
67	915x305x18 MM PIZZA STONE IMPORTED	M.TAS-FRN-PZ-003
68	9G-UL INNER CHAMBER SIDE PLATE	YSC-KNX.GPZ-LZ-0226
69	9G CHIMNEY VALVE SC	YSC-KNX.GPZ-LZ-0019
70	9G CHIMNEY TOP PLATE	YSC-KNX.GPZ-PN-0017
71	EMP.6G-UL HOOD FRONT SHEET	YSC-KNX.GPZ-LZ-0256
72	9G TOP SUPPLEMENT	YSC-KNX.GPZ-PN-0012