CONVECTION OVEN (GAS)

USER'S MANUAL

OKFG 101 – OKFG 102
OKFG 201 – OKFG 202
OKFG 601 – OKFG 602





YEAR OF PRODUCTION: CE - 1783 SERIAL NO:

PRODUCTION SITE: Cumhuriyet Mahallesi Hadımköy Caddesi No:8 1 No'lu Bağımsız Bölüm Büyükçekmece İstanbul/TÜRKİYE

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INTRODUCTION

Dear User,

Thank you for choosing our product and for the confidence you showed in our company. In more than 100 countries our appliances are used throughout world's industrial kitchens.

The appliance has been manufactured in compliance with international standards.

For a longer using life and achieving best efficiency in line with your expectations, we highly recommend you to read and cause those operating the appliance read the User's Manual. Please take following instructions into consideration before calling our authorized service.

Please read this User's Manual carefully before installing and using the appliance, and cause those operating the appliance read this manual. Warranty rights are not reserved if the User's Manual for the appliance is not read.

Please read the installing, operating and maintenance instructions within manual provided with our product you have been supplied. Ensure that the gas supply connections to the appliance are made in compliance with current legal requirement by competent personnel, before our authorized service personnel arrive for installing the appliance.

Please call nearest authorized service dealer in case of doubt and for your questions.

☞ Please remember that expenses and a hourly service fee must be charged if authorized service personnel called for installing the appliance is left waiting unnecessarily.

We wish that you achieve highest efficiency with our product.

TECHNICAL DATA

YOUR APPLIANCE 'S TYPE	OKFG 101	OKFG 102	OKFG 201	OKFG 202	OKFG 601	OKFG 602
MAIN DIMENSIONS (mm)	815x950x1190	870x1160x1190	1155x867x1885	1155x867x1885	950x750x700	950x750x700
HEAT POWER (kW) (Hİ) ΣQN	19	30	30	40	12	16
VOLTAGE	220 V NPE / 50-60 Hz.	220 V NPE / 50-60 Hz.	220 V NPE / 50-60 Hz.	220 V NPE / 50-60 Hz.	220 V NPE / 50-60 Hz.	220 V NPE / 50-60 Hz.
POWER	0,4 kW	0,4 Kw	0,4+0,4 kW	0,4+0,4 kW	0,4 kW	0,4 kW
TYPE	A_1	A_1	A_1	A_1	A_1	A_1
GAS INLET (inch)	½” R	3/4” R	½” R	3/4” R	½” R	½” R

SAFETY DETAILS

☞ Do not leave the appliance exposed to direct sunlight.



☞ The appliance should only be operated under a chimney hood.

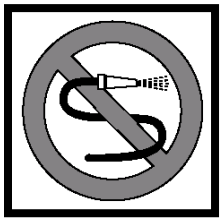


☞ If the appliance is operated with LPG, the distance between the appliance and LPG cylinder should be minimum 50 cm.
Ensure that in the vicinity where the appliance is operated, no flammable material in solid, liquid or gas form is present (cloths, alcohol and its derivatives, petrochemical products, wooden and plastic material, cutting blocks, curtains and similar).



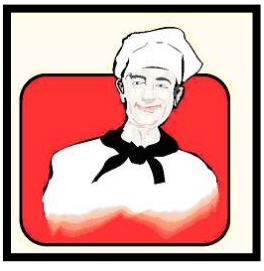
☞ You can operate our appliances together with our other products in same product group.

☞ Do not clean with pressurized water.



☞ This appliance should be installed the appliance in compliance with the current legal regulations, and be operated in a well ventilated area. Please refer to the instructions before installing and using the appliance.

☞ The appliance is designed for industrial use and should only be operated by competent personnel appropriately trained.



SAFETY DETAILS

☞ Other than the manufacturer or authorized service personnel, conducting any modification on the appliance is not allowed.





☞ In case of fire or flame in the area where the appliance is operated, act without panic, turn the gas valves and power switches off and use a fire extinguisher. Never use water to extinguish the fire. This will cause the fire to spread rapidly.

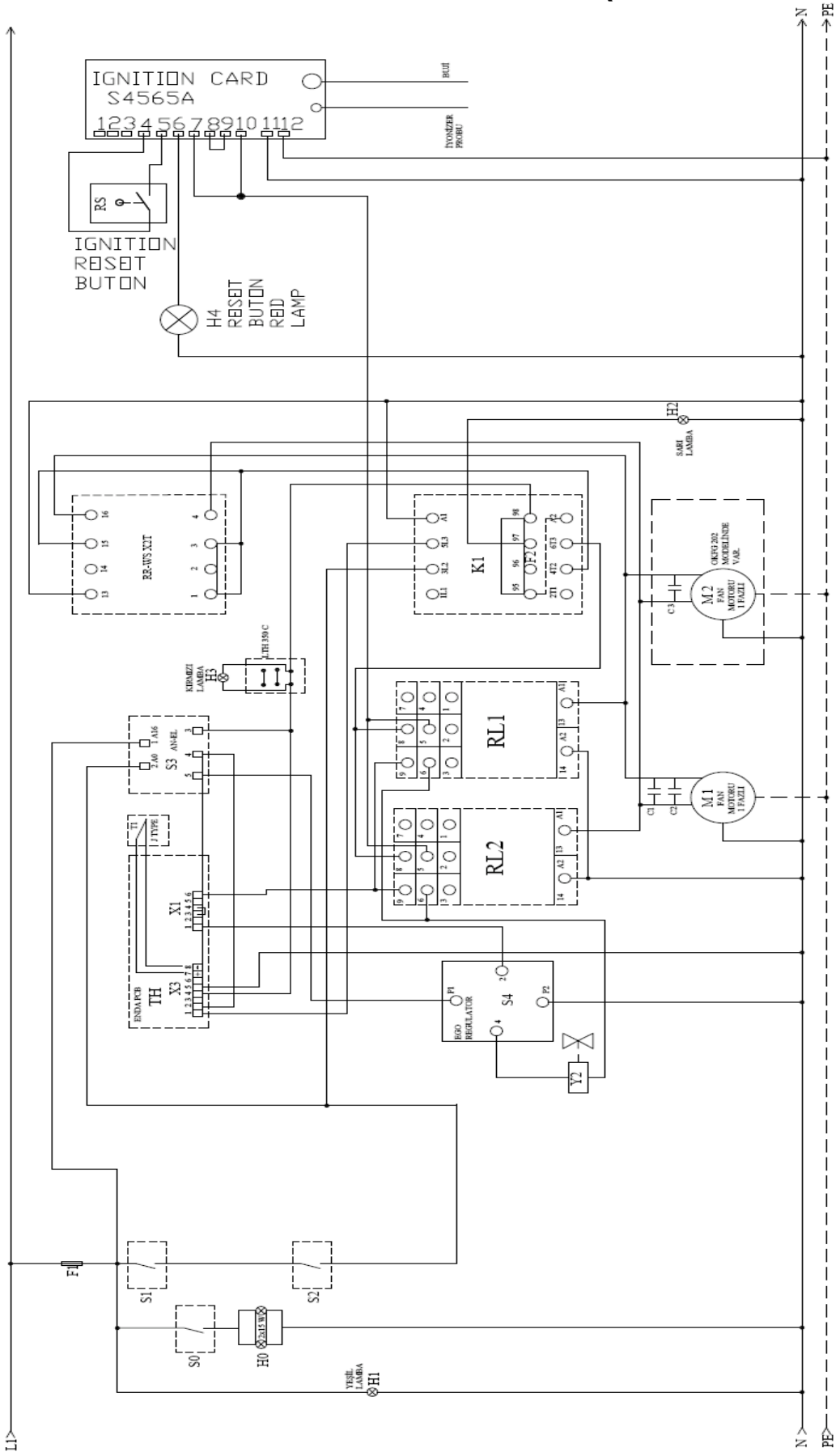


☞ Gas smell indicates gas leakage. In case of gas smell turn the valve of the appliance and main gas valve off, open the windows and doors t allow air in and out flow, and do not use any sparkling appliance as an electrical switch for example. Immediately call our service.





ELECTRICAL CIRCUIT DIAGRAM (CONTROL BOARD)



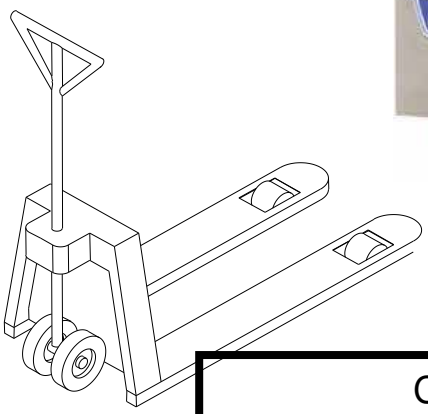
F1:CONTROL FUSE 6A
F2:MOTOR PROTECTOR
S0: LIGHTING SWITCH
S1: TIMER (COOKING TIME)
S2: DOOR SWITCH
S3: TYPES OF COOKING SWITCH
S4: STEAM SWITCH

H0:LIGTING SWITCH
H1:ELECTRICITY ON SIGNAL LAMP
H2:HIGH TEMPERATURE SIGNAL LAMP(LIMIT THERMOSTAT)
H3:FAN MOTOR THERMAL PROTECTOR SIGNAL LAMP
H4: RESET BUTTON LAMP (RED)
K2: CONTACTOR
T1: JTYPE TERMOCUPLE
TH: DIGITAL THERMOSTAT (0-300C)
Y2: WATER INLET VALVE

LTH: LIMIT THERMOSTAT
RL1: CONTROL RELY 1
RL2: CONTROL RELY 2
M1: FAN MOTOR
M2: FAN MOTOR (FOR OKFG 202 MODELS)
C1,C2,C3: CAPACITOR 8-12 MICROFARAD
S4565A : IGNITION CARD
RS:RESET BUTTON

TRANSPORTING AND MOVING





Changing location: appliances installed by an authorized service CANNOT BE MOVED ELSEWHERE, IT'S CONNECTION HOSES CANNOT BE EXTENDED OR REPLACED except by an authorized service.
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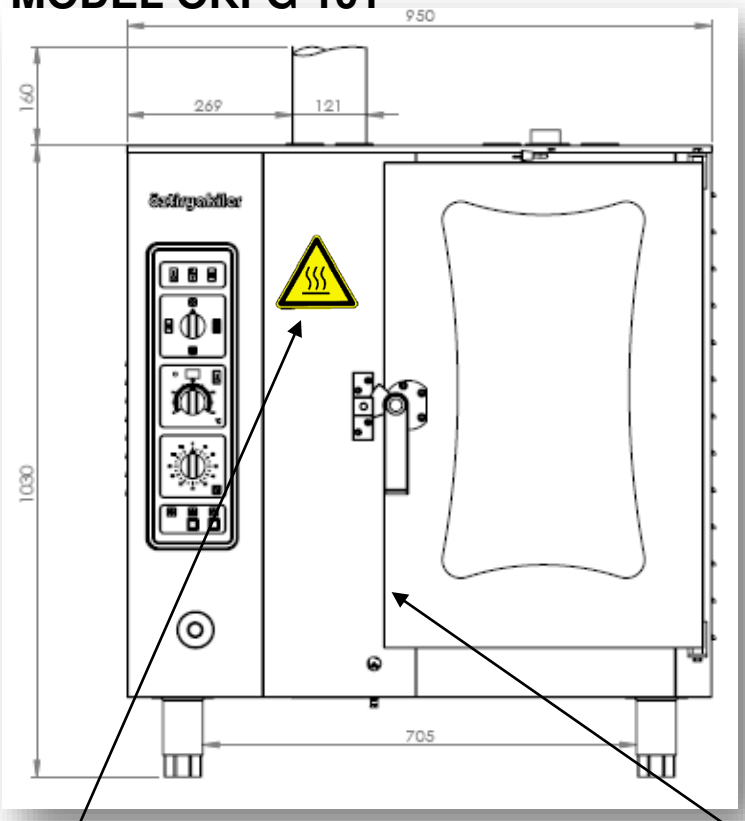
This appliance can be moved with vehicles like forklift.

Transport the appliance by sliding the forks of the forklift under the appliance.

For longer moving distances act slowly and as necessary fix the appliance on a palette or get supported by a personnel against wobbling.

MAIN DIMENSIONS & WARNING LABELS

SAMPLE MODEL OKFG 101





HOT SURFACE

ÜRÜN ADI	KONVEKSİYONLU FIRIN
MODEL	OKFG 101
TİP	A1
Qn(Hi)	2x9.5 kW
∑ Qn(Hi)	19 kW
SERİ NUMARASI	KF10.210
ÜRETİM TARİHİ	26.03.2010
VOLTAJ : 230 V NPE /50 Hz. GÜÇ : 0,55 kW	KORUMA SINIFI : 1 / IP 21
KATEGORİ	II2H3B/P
P (mbar)	G20 – 2H – 20 mbar

SAMPLE LABEL

Figure 1: Main Dimensions & Warning Labels

INSTALLING

Feet of the appliance should be adjustable and the appliance should be ensured to operate in a leveled position.
All gas connections of the appliance must comply with ISO 7 – 1 or ISO 228 – 1 standards.
Before making the gas connection of the appliance by an authorized technical service personnel the type and pressure of gas used should be checked on the label. Never make a gas connection to a different gas type or pressure. Cooking chamber outlet tube of R1/2" diameter should always be connected to drainage.
Dividing walls should be made of fireproof material.
Water inlet connections should be made with a solenoid valve. For this purpose use a R3/4" diameter washing machine fresh water inlet hose may be used.
Gas inlet of R1/2" should be connected with a flexible hose, to a gas installation valve at 60 cm height from ground level. For an installation of such a 60-75 cm flexible gas connection hose would be appropriate.
Power supply of 220-240 V , 50 Hz. should be used with a 3x1,5 mm2 H05RRF cable. Total electrical power 350 W.

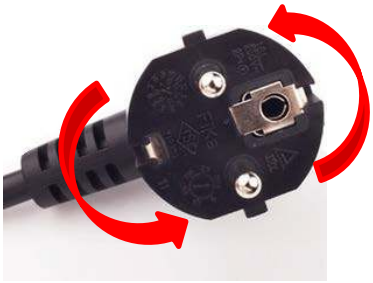
If this appliance located near to any wall, separation, kitchen furniture, decorative coating etc. the distance in between should be 20 cm. and if those are coated with fireproof heat insulating material, the distance should be 5 cm. It is strongly recommended that fire safety protection instructions are observed. It is recommended to comply with fire protections rules.

Installation of the following with the appliance should be carried out by authorized service personnel. .

Feet of the appliance should be adjustable and the appliance should be ensured to operate in a leveled position.
All gas connections of the appliance must comply with ISO 7 – 1 or ISO 228 – 1 standards.
Before making the gas connection of the appliance by an authorized technical service personnel the type and pressure of gas used should be checked on the label. Never make a gas connection to a different gas type or pressure.

TROUBLE SHOOTING FOR IGNITION:

When the ignition problems occurs, firstly remove the power plug from the wall outlet. Insert the plug into the outlet again by changing the direction of the phase and neutral plug and repeat the ignition process. If the ignition did not happen asked for help from customer service.





INSTALLING

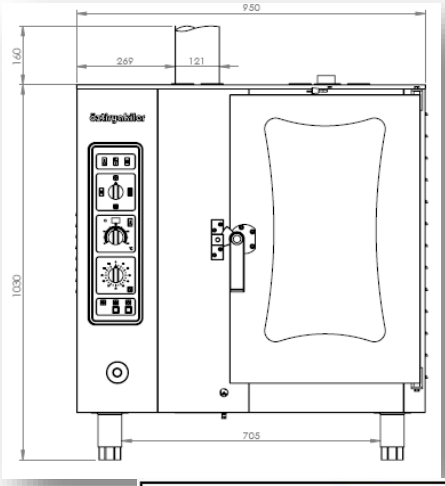
Gas connection inlet dimensions are specified within the TECHNICAL DATA table.

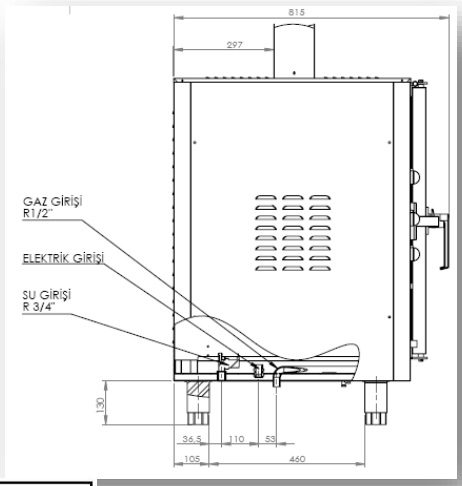
After connecting the appliance to the gas system, always test gas leakage with soap foam.

☞ After the appliance is checked by authorized service personnel carry out air adjustment as necessary.

Labeled nominal power of the appliance cannot be changed on any user demand. In case of modification on valves and injectors, warranty rights are no more reserved for the appliance.

Do not let use spare parts not being original.
If spare parts not supplied by our company, are installed, warranty rights are no more reserved for the appliance.





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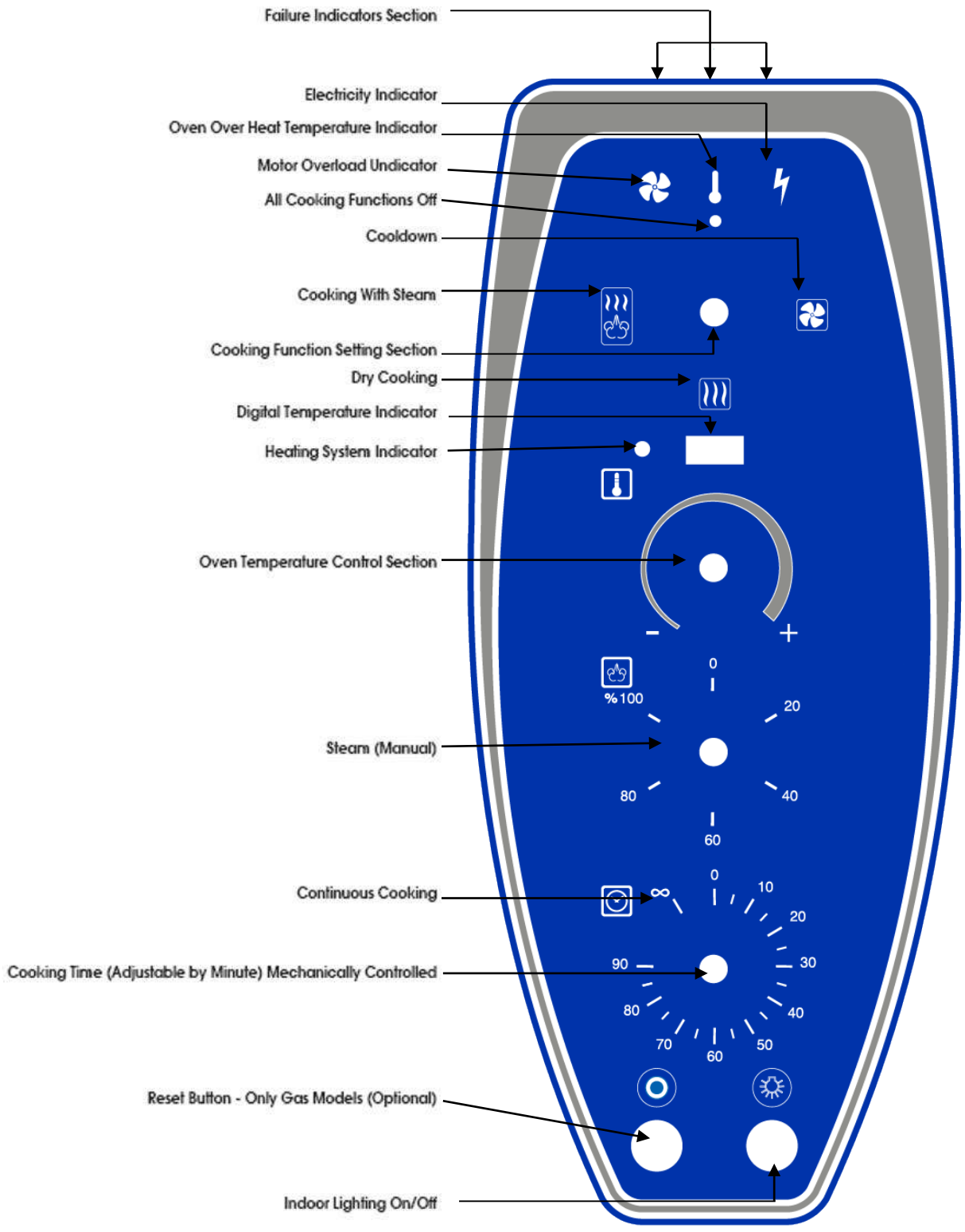
ÜRÜN ADI	KONVEKSİYONLU FIRIN
MODEL	OKFG 101
TiP	A1
Qn(Hi)	2x9.5 kW
∑ Qn(Hi)	19 kW
SERi NUMARASI	KF10.210
ÜRETiM TARiHi	26.03.2010

VOLTAJ : 230 V NPE /50 Hz. KORUMA SINIFI : 1 / IP 21
GÜÇ : 0,55 kW

KATEGORi	II2H3B/P
P (mbar)	G20 – 2H – 20 mbar

GAS TYPE USED
G20 (NATURAL GAS)
G30 (LPG GAS)

CONTROL BOARD & OPERATION



OPERATION OF THE DEVICE

A. GENERAL

1. Convection oven is used in kitchens of restaurants, cantinas, patisseries, hospitals, staff mess, catering producers and similar places for cooking confectionery, pastry and similar food.

2. Outer surface of the appliance must be cleaned up with a piece of cloth soaked and squeezed in soap water.

3. The appliance should be operated under a chimney hood with filter connected to a ventilation channel.

NOTE: Do not use except for the purpose of use.

The device should be operated by qualified personnel knowing safety terms and technical specifications and who has read the instruction manual.

B. STARTING THE APPLIANCE

1. In order to ignite the burner, turn safety valve to fully open position and hold it pressed for a while (at initial use wait for 10-15 seconds, allowing the air in the gas pipes to exhaust and the gas to flow inside). Due to the flame control setup, the valve is pressed further (maximum for 20 seconds) to allow the flame control setup to detect the flame heat and to enable gas flow.
If pilot flame does not go off after the safety valve is released, please stop pressing.

☞ OVEN CONTROL BOARD

1. When gas burners of the device light cooking process can be started.

2. Tray to be used for cooking are placed into the oven

3. Tray volumes must be accordingly sized. Food inside the tray may overflow or spill, or food residuals remaining at lower part of the oven may be infected.

4. Trays placed inside the oven may be monitored through oven glass.

5. After baking is completed trays are taken from the oven, if the operation will not continue oven is turned off.

6. Desired temperature can be set for heating or roasting (baking etc.) operations, by the oven chimney valve lever on oven lid

7. Trays are very hot when taking out of the oven, hence be careful and use hand gloves.

C. TURNING THE APPLIANCE OFF:

In order to turn the appliance off completely turn the safety valve to off position.
Turning network gas connection or gas valve is recommended to avoid any danger.

FLAME CONTROL SETUP: If for any reason the pilot flame goes when the appliance is on, the system will shut automatically down against gas leakage risk. Cutting off of gas will take max. 60 seconds.

OVEN CAPACITY

CONVECTION OVEN COOKING CAPACITY
KONVEKSİYONLU FIRIN PİŞİRME KAPASİTESİ

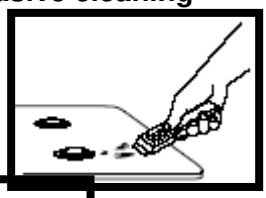
FOODS / GIDALAR	TRAY / TEPSİ	OKFG 601 OKFE 601	OKFG 101 OKFE 101	OKFG 102 OKFE 102	OKFG 202 OKFE 202	TEMPERATURE SICAKLIK	COOKING TIME PİŞİRME SÜRESİ
Millefeuille Pastry / Milföy Böreği	**Perforated Aluminium** / Delikli Alüminyum 20 mm	75 Person / Kişi	170 Person / Kişi	250 Person / Kişi	450 Person / Kişi	170-180 °C	18-20 min./ dak
Macaroni / Makarna	**Plate** / Düz 40 mm	9 kg.	15 kg.	30 kg.	60 kg.	180 °C	30 min./ dak
Roast Beef / Dana Rosto	**Plate** / Düz 65 mm	24 kg.	45 kg.	75 kg.	140 kg.	170 °C	100 min./ dak
Lamb Chops / Kuzu Pirzola	**Grill** / Izgara	18 kg.	30 kg.	60 kg.	120 kg.	170 °C	100 min./ dak
Chicken / Bütün Tavuk	**Grill** / Izgara	12 Piece / Adet	25 Piece / Adet	50 Piece / Adet	100 Piece / Adet	160 °C	70 min./ dak
Chicken Quarter / Çeyrek Tavuk	**Grill** / Izgara	60 Piece / Adet	100 Piece / Adet	200 Piece / Adet	400 Piece / Adet	170 °C	55 min./ dak
Trout / Alabalık	**Grill** / Izgara	240 Piece / Adet	240 Piece / Adet	240 Piece / Adet	480 Piece / Adet	160 °C	20 min./ dak
Salmon / Somon	**Grill** / Izgara	60 Piece / Adet	100 Piece / Adet	200 Piece / Adet	400 Piece / Adet	180 °C	20 min./ dak
Sauce With Patato / Soslu Patates	**Plate** / Düz 65 mm	75 Person / Kişi	140 Person / Kişi	250 Person / Kişi	450 Person / Kişi	180 °C	50 min./ dak
Stuffed Peppers / Biber Dolma	**Plate** / Düz 65 mm	75 Person / Kişi	140 Person / Kişi	250 Person / Kişi	450 Person / Kişi	160 °C	40 min./ dak
Lasagna / Lazanya	**Plate** / Düz 65 mm	75 Person / Kişi	140 Person / Kişi	250 Person / Kişi	450 Person / Kişi	170 °C	45 min./ dak
Cake (Tarts) / Pay (Turta)	**Perforated** / Delikli 20 mm	60 Person / Kişi	100 Person / Kişi	200 Person / Kişi	400 Person / Kişi	180 °C	30/40 min./ dak
Tomato Gratin / Domates Gratin	**Grill** / Izgara	140 Piece / Adet	230 Piece / Adet	460 Piece / Adet	920 Piece / Adet	170 °C	20 min./ dak
Eggplant Gratin / Patlıcan Gratin	**Grill** / Izgara	100 Piece / Adet	170 Piece / Adet	340 Piece / Adet	680 Piece / Adet	160 °C	30 min./ dak
Stuffed Zucchini / Kabak Dolma	**Plate** / Düz 65 mm	120 Piece / Adet	200 Piece / Adet	400 Piece / Adet	800 Piece / Adet	160 °C	50 min./ dak
Karnıyarık / Karnıyarık	**Plate** / Düz 40 mm	90 Person / Kişi	150 Person / Kişi	300 Person / Kişi	600 Person / Kişi	160-200 °C	30 min./ dak
Roll Bread / Rolo Ekmek	**Perforated Aluminium** / Delikli Alüminyum 20 mm	45 Person / Kişi	75 Person / Kişi	150 Person / Kişi	300 Person / Kişi	190 °C	15-18 min./ dak
Puff Pastry / Puf Böreği	**Plate Aluminium** / Düz Alüminyum 20 mm	9 kg.	15 kg.	30 kg.	60 kg.	160 °C	20 min./ dak
Sponge Cake / Pandispanya	**Plate** / Düz 20 mm	3 kg.	5 kg.	10 kg.	20 kg.	170 °C	20 min./ dak
Pastry (Tray) / Börek(tepsi)	**Plate Aluminium** / Düz Alüminyum 20 mm	75 Person / Kişi	140 Person / Kişi	250 Person / Kişi	450 Person / Kişi	180 °C	40 min./ dak
Muffin / Çörek	**Perforated Aluminium** / Delikli Alüminyum 20 mm	50 Piece / Adet	85 Piece / Adet	170 Piece / Adet	340 Piece / Adet	160 °C	15 min./ dak
Creme Caramel / Krem Karamel	**Plate** / Düz 40 mm	75 Person / Kişi	140 Person / Kişi	250 Person / Kişi	450 Person / Kişi	170 °C	50 min./ dak

CLEAN-UP & MAINTENANCE

1. CLEAN-UP:

Before and after the initial use and every subsequent use, clean entire outer surface of the appliance with sponge and liquid cleaning agent.

Do not use CHEMICAL CLEANING AGENTS like hydrochloric acid or abrasive cleaning agents.



Burnt food residuals should be softened using hot water, before they harden and got stuck. If such residuals have stayed for a long period of time, they should be removed using a wooden spatula or stainless steel wool or a detergent without chlorine.

2. MAINTENANCE:

These periodic maintenance operations should be carried out by a technician. It is recommended to carry out maintenance at least every 6 months, depending on the frequency of use. Periodic maintenance conducted by authorized service personnel of ours is charged, even the warranty period has not expired.

Please take following instructions into consideration:

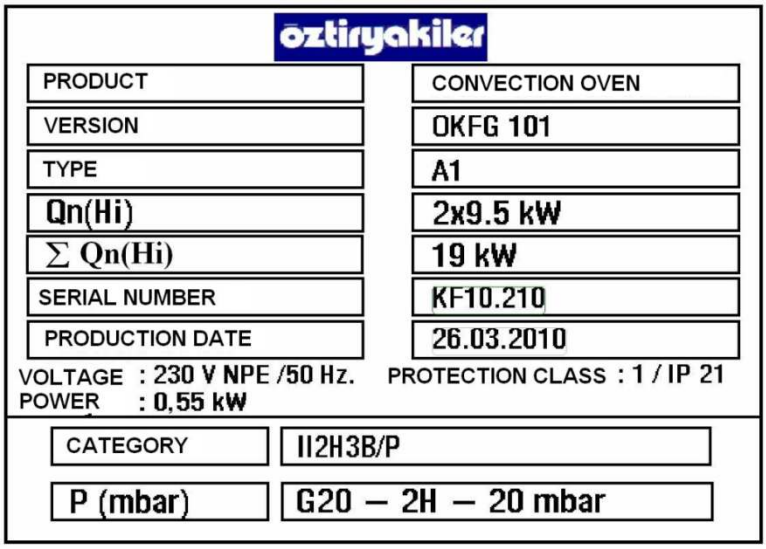
a. **Injectors: Injector opening should be completely clean.**
b. **Pilot: The flame should be in proper from, and contacting the thermocouple.**
c. **Burner: The channels and openings where gas flows through should be clean and not clogged.**
d. **The parts of the appliance, which are removed during clean-up, should be installed back by technical service personnel. After installing these back always test again gas leakage with soap foam.**

GAS TYPE CONVERSION

GAS TYPE CONVERSION

The appliance is designed for operating with LPG or natural gas. It should be operated according to the gas system (LPG or natural gas), which is installed by authorized service personnel. Conversion to a different gas type after installed once should always be carried out BY AUTHORIZED SERVICE PERSONNEL. MANUFACTURER does not assume any responsibility for any problem that might arise from gas conversions completed by persons other than AUTHORIZED SERVICE PERSONNEL. In such cases the appliances warranty rights are not reserved. Gas type of the appliance is indicated on the label at the gas inlet point.

SAMPLE LABEL



LIFE OF USE

Devices life of use is 10 year if it is used under recommended conditions.

TYPE	POWER (KW)			CONSUMPTION	
	NATURAL GAS	LPG (G30 50)	LPG (G30 30)	NATURAL GAS	LPG (G30 50)
OKFG 101	19	19	19	2,01 m³/h	1,50 kg/h
OKFG 102	30	30	30	3,17 m³/h	2,36 kg/h
OKFG 202	40	40	40	4,23 m³/h	3,15 kg/h
OKFG 601	12	12	12	1,27 m³/h	0,95 kg/h

TERMS OF WARRANTY

1. Our products' warranty guarantee against material, workmanship, installing and manufacturing faults, provided that they are operated without misuse and not being modified or tampered with by persons other than the service personnel authorized by Öztiryakiler.
The warranty period of the appliance is 2 years starting with the delivery of the product.

2. The product is guaranteed entirely together with all of its product parts under our warrant coverage.

3. In case of appliance failure within warranty period, the time elapsed during repair is added onto the warranty period Repair period is maximum 30 (thirty) workdays. This repair period starts with the date of notification to the service station, and if no service station is available, to one of the following: product reseller, dealer, commercial agent, agency, importer or manufacturer. If the failure of the industrial good is not eliminated within 15 workdays, the manufacturer or importer will be obligated to allocate the consumer another industrial good to with similar specifications, until the repair of the good is completed.
4. In cases of failure of the product within the warranty period due to material, workmanship, installing and manufacturing faults, the repair shall be carried out without charging any workmanship cost, replacement part cost or any other cost under any other name.

5. If for the product;
•Same failure repeats more than twice or with different failures more than four times within one year following the delivery date within the warranty period, or the number of failures is more than six within the period specified above, and beneath such failures the make the product non-usage continuous;
•* Maximum repair period is exceeded;
•* The impossibility that the failure cannot be eliminated is evidenced by a report to be drawn up by an authorized service station, and if no service station is available, to one of the product reseller, dealer, commercial agent, agency, importer or manufacturer/producer; the consumer may claim free of charge replacement, return of product price or price discount meeting the product defect.

6. In cases of failures usage violating the instructions provided within the user's guide of the product, warrant rights are not reserved.

7. For any problem that might rise from the certificate of warranty please apply to the General Directory for the Protection of Consumers and Competition under the Ministry of Industry and Commerce. The use of this certificate of warranty was authorized by the Ministry of Industry and Commerce of the Republic of Turkey according to the 4077 Law on Protection of Consumers and relevant regulation enacted under this law.