



# PITTA AND PIZZA OVEN

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## A GENERAL INFORMATION

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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.



# PITTA AND PIZZA OVEN

## A1 PRODUCT DESCRIPTION

\*The Professional Pitta and Pizza Ovens ,that provides high efficiency has been designed to be used in industrial kitchen.

Product Code	Dimensions (mm)	Inner Dimensions (mm)	Packaging Dimensions (mm)
PLF.PLS.D1	1265X1480X800	1000x950	1300X1476X795
PLF.PLS.D2	1265X1730X800	950x1250	1300X1790X970
PLF.PLS.D3	1062x1037x800	750x600	1110x1130x930
PLF.PLS.D4	1062X1237X800	750x800	1070X1320X960
AS.PLF.D1	1177X1201X930	---	1280X1260X270
AS.PLF.D2	1177X1445X930	---	1280X1260X270
AS.PLF.D3	977X827X930	---	1280X1260X270
AS.PLF.D4	977X1027X930	----	1280X1260X270

## A2 TECHNICAL INFORMATION

Product Code	Operating Range (°C)	Power NG (KW)	Gas Consumption (NG)	Power LPG (KW)	Gas Consumption (LPG)
PLF.PLS.D1	400	34,00	3,59	26,8	2,1
PLF.PLS.D2	400	34,00	3,59	26,8	2,1
PLF.PLS.D3	400	30,40	3,20	18,9	1,48
PLF.PLS.D4	400	30,40	3,20	18,9	1,48
PLF.PLS.D5	400	30,40	3,20	18,9	1,48

## A3 TRANSPORTATION

\*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 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)**

\*If the location where Pitta and Pizza Ovens placed is covered with nonflammable heat insulation material, the distance between them must be 5 cm. Otherwise it should be at least 20 cm. The appliance should be operated under the chimney hood.

# PITTA AND PIZZA OVEN

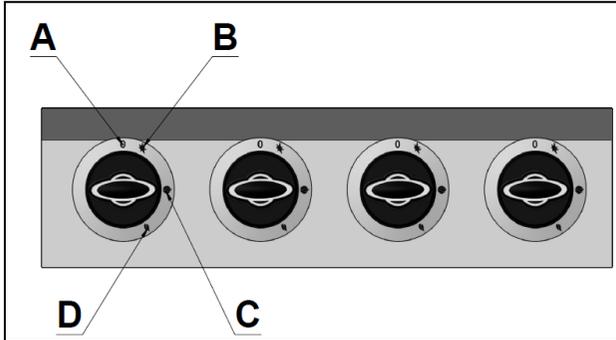
## C SAFETY INSTRUCTIONS

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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.
-  \*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 cover must remain open for stable temperatures above 300 ° C and proper operation of burners.
-  \*This equipment should be used when the cover is open. When the lid is closed, the flame will go out because the oxygen in the equipment will be depleted.
-  \*If the product is used without a bottom stand, a gap of 20-30 cm should be left between it and the counter on which it will be mounted.

## D OPERATION

### \*Control Panel;



- A : OFF Position
- B : Lighter Position
- C : Full Flame
- D : Half Flame

### \*Operating;

- According to type of use,make gas entrance connection from behind the grill.Because the machine is operated with LPG and NG.
- Turn on the gas valves.
- Provide the appliance to be at pilot position and fire it from the hole that is at side of burner.
- After the pilot is fired,keep pressing the button in order to heat thermostat's edge.
- Adjust the gas according to desired heat.
- If the appliance is operated for the first time,keep pressing the button at pilot position to evacuate the air from gas fitment.
- After inserting the pitte and pizzas to the appliance,close the lid.
- After the operation is completed,turn off the gas valve.



# PITTA AND PIZZA OVEN

## **E      CLEANING & MAINTENANCE**

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### ➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Turn off the gas connection before cleaning.
- Clean the outer surface of the appliance with moist cloth.
- Clean the inner surface of the appliance with moist cloth after every use.
- 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.
- These parts ;Sit,Pilot,Thermo Parts,Taps,Burner,Lighter and Sparking Plug's Cable are changed when there is malfunction due to not having maintenance.
- 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.

## 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 there is no gas entrance to pilot,the appliance is not operated.</li><li>3. If the hoses that have gas entrance lose gas due to slit,hole.etc.,the appliance is not operated.</li><li>4. • This equipment should be used when the cover is open. When the lid is closed, the flame will go out because the oxygen in the equipment will be depleted.</li></ol>
<b>THE APPLIANCE DOESN'T COOK WELL</b>	<ol style="list-style-type: none"><li>1. Leave the oven door open.</li><li>2. Check the oven heat setting.</li><li>3. If the product is used without a bottom stand, a gap of 20-30 cm should be left between it and the counter on which it will be mounted.</li></ol>
<b>THE APPLIANCE STOPPED</b>	<ol style="list-style-type: none"><li>1. If the flame is off because of any reason,the gas flow will be stopped automatically due to the appliance's having safety valve.</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></ol>
<ul style="list-style-type: none"><li>• If cooking at Pitta and Pizza Ovens 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>	

**\*If these problems are still going on,contact with our authorized services.**

# PITTA AND PIZZA OVEN

## G INJECTOR CHANGE AND GAS SETTING

### PITTA AND PIZZA OVENS BURNER-INJECTOR CHANGE CHART

NG / LPG		G20	G25	G30	G31
				30/50 mbar	30/50 mbar
PLF.PLS.D1	Ø mm	1,8-2,5	1,8-2,5	1,1-1,5	1,1-1,5
	X	4x	4x	4x	4x
PLF.PLS.D2	Ø mm	1,8-2,5	1,8-2,5	1,1-1,5	1,1-1,5
	X	4x	4x	4x	4x
PLF.PLS.D3	Ø mm	1,8-2,5	1,8-2,5	Ø 1,00	Ø 1,00
	X	4x	4x	4x	4x
PLF.PLS.D4	Ø mm	1,8-2,5	1,8-2,5	Ø 1,00	Ø 1,00
	X	4x	4x	4x	4x
PLF.PLS.D5	Ø mm	1,8-2,5	1,8-2,5	Ø 1,00	Ø 1,00
	X	4x	4x	4x	4x

#### Change of oven injectors;

1. 'C' injector and change by paying attention the datas on the chart. (Image 1).
2. If the flame is OFF involuntarily, 'B' thermo part will not see the flame that is ON and 'A' safety valve will stop the gas circulation.

#### Setting of Half Flame;

1. Take off the tap button. Turn the half flame screw 'A' that is at the left of gas tap with screwdriver. (Image 2). In order to switch from LPG to NG turn to the left, in order to switch from NG to LPG turn it to the right.

## H GAS CONNECTION IMAGES

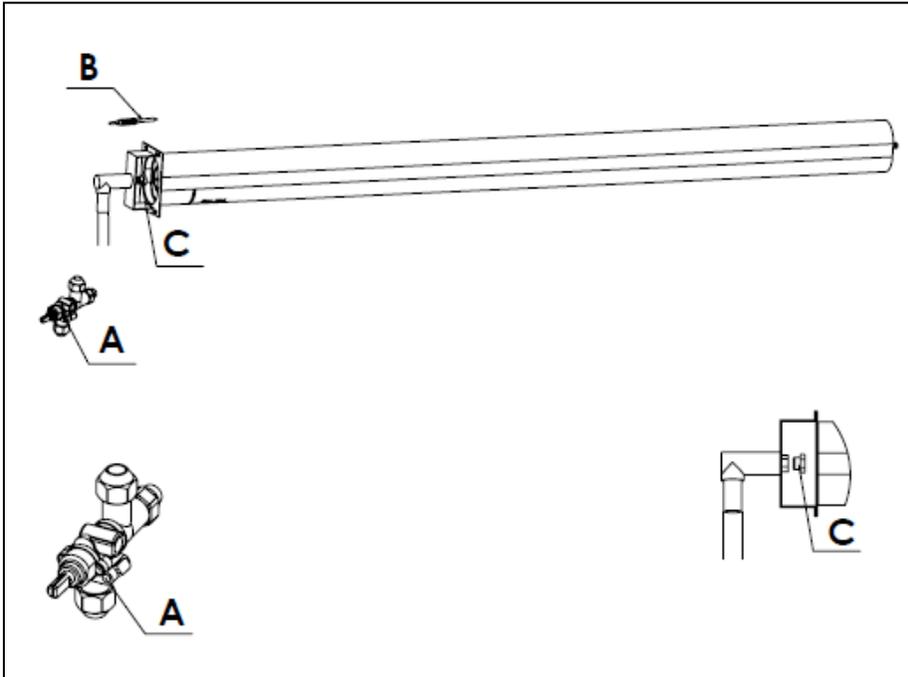


Image 1

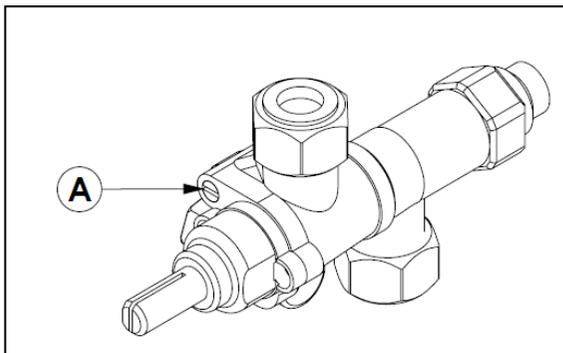
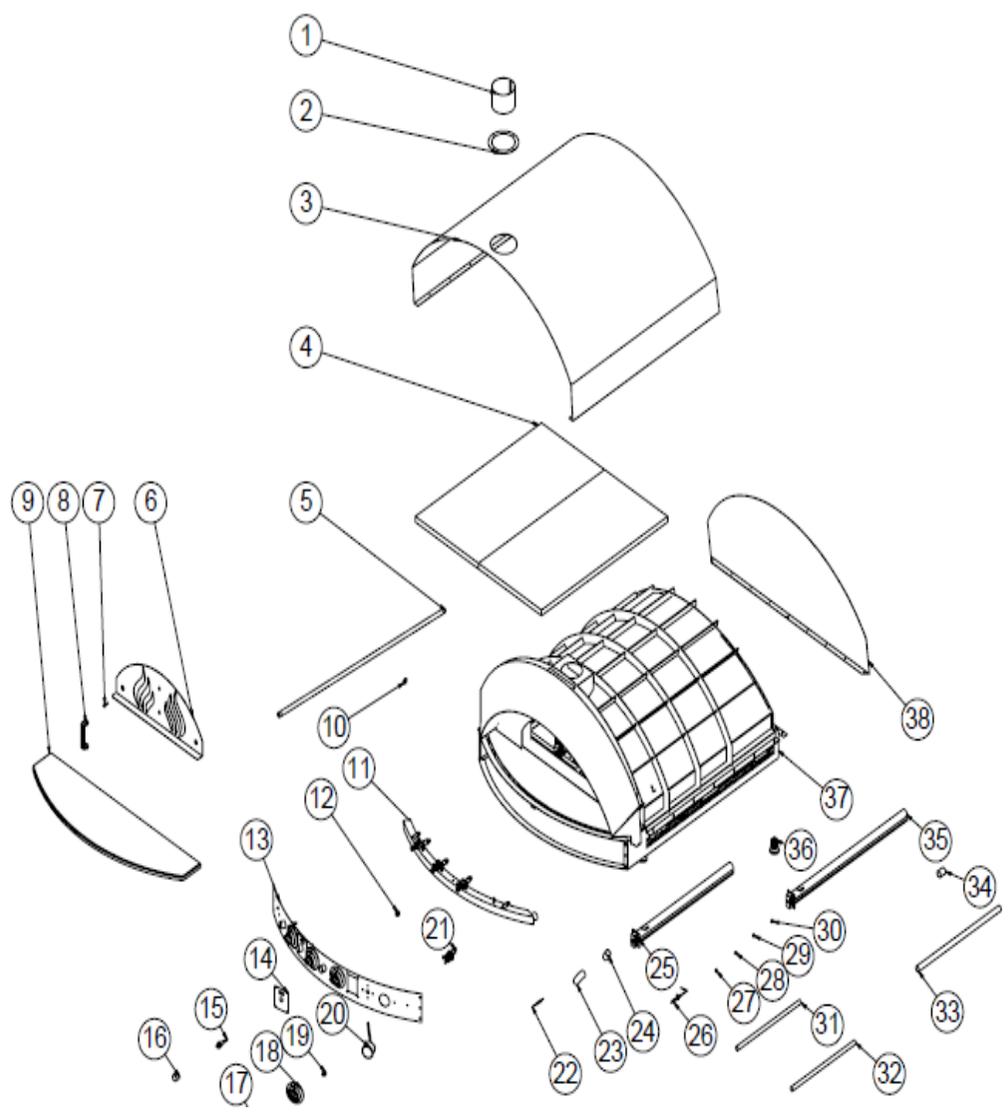


Image 2

# PITTA AND PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING



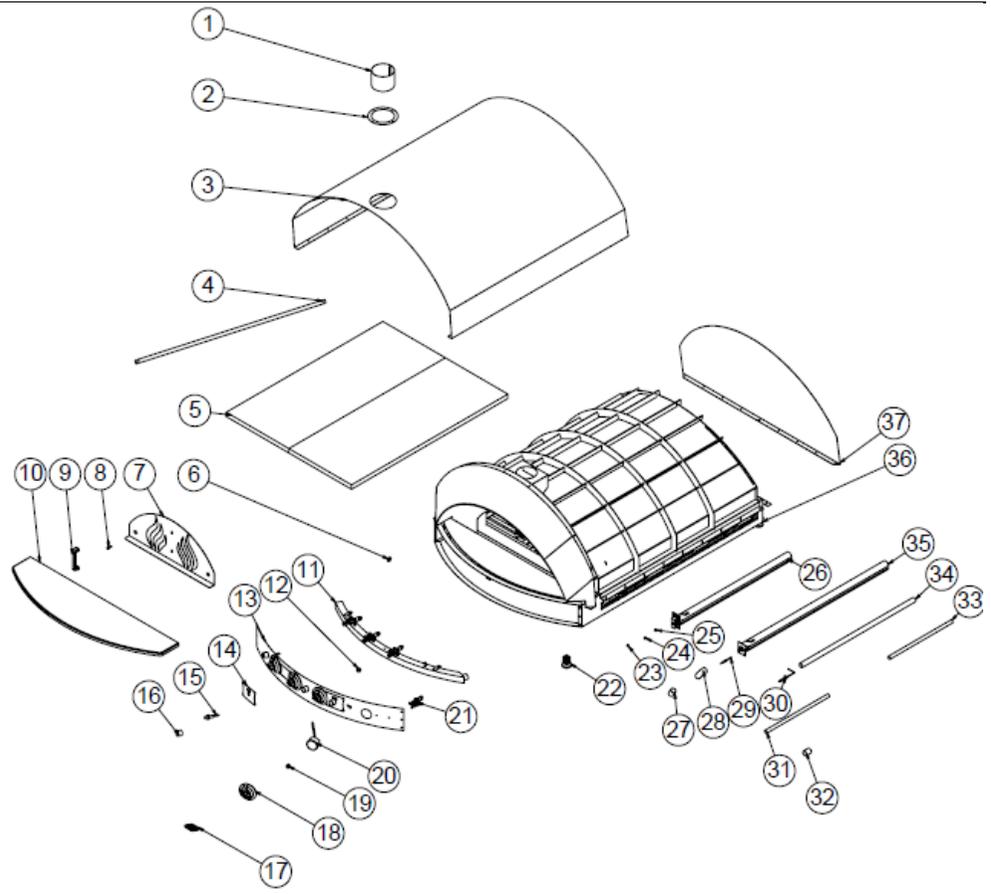
PLF.PLS.D1

## I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: PLF.PLS.D1		
NO	PRODUCT NAME	P.CODE
1	CHIMNEY OUTLET SHEET	YSC-KNX.PLF-LZ-0018
2	TOP CHIMNEY EXITS FLANGE	YSC-KNX.PLF-LZ-0029
3	OUTER BODY SHEET	YSC-KNX.PLF-LZ-0047
4	100 CM*50 CM*3 CM PIZZA STONE	M.TAS-FRN-PZ-006
5	GAS PIPEWATER 650 MM	YBR-KNX.PLF-KS-0006
6	OVEN COVER	YSC-KNX.PLS-LZ-0199
7	SHELF HANGER PIN	YTL-KNX.KFR-FS-0003
8	NO:2 BAKALIT HANDLE	M.AKS-KLP-BKL-003
9	GRANITE 1190*320	JP.M.TAS-GRN-012
10	GASKET	M.CNT-PLS-KLN-14*24*2
11	GAS TANK	M.GAZ-DPO-PG-086
12	FITTING 3/8-3/8	M.GAZ-TES-SRI-006
13	FRONT PANEL LEATHER	YSC-KNX.PLF-LZ-0015
14	LIGHTER SHEET	YSC-KNX.PLF-LZ-0119
15	BATTERY LIGHTER	M.GAZ-CKM-PIL-001
16	LIGHTER GUARD	M.GAZ--PIEZ-KRM
17	TICKET	M.AKS-OZL-MTL-006
18	BUTTON	M.AKS-DGM-EMP-024
19	BUTTON SOCKET 8 MM	M.AKS-DGM-SKT-001
20	Ø 60 0-500 °C THERMOMETER	M.ELK-EDM-DGT-006
21	GAS VALVE	M.GAZ-VNA-ECA-006
22	M8*1200 MM NO:19 THERMOCOUPLE	M.GAZ-TRL-005
23	BRACKET 3/4	M.MEK-TES-GLV-007
24	MASON 3/4	M.MEK-TES-SYH-001
25	atmospheric BURNER 750 MM	M.GAZ-BRL-INX-008
26	IGNITION PLUG	M.GAZ-CKM-BUJI-001
27	INJECTOR M8*0.75 Ø 1.50 MM.	JP.M.GAZ-ENJ-LPG-012
28	INJECTOR M8*0.75 Ø 1.80 MM.	M.GAZ-ENJ-NG-006
29	ENJEKTOR M8*0.75 Ø 2.50 MM.	M.GAZ-ENJ-NG-008
30	INJECTOR M8*0.75 Ø1.10 MM	M.GAZ-ENJ-NG-013
31	AIR ADJUST PIPE	M.GAZ-BRL-DKM-002
32	3/4- 3/4 30 CM GAS FLEX	M.GAZ-TES-SPR-004
33	3/8 50 CM GAS FLEX	M.GAZ-TES-SPR-012
34	22 CM GAS FLEX	M.GAZ-TES-SPR-043
35	atmospheric BURNER 900 MM	M.GAZ-BRL-INX-010
36	FOOT	M.AKS-AYK-NKL-004
37	CHASSIS	-
38	OUTER BODY BACK SHEET	YSC-KNX.PLF-LZ-0010

# PITTA AND PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING



PLF.PLS.D2

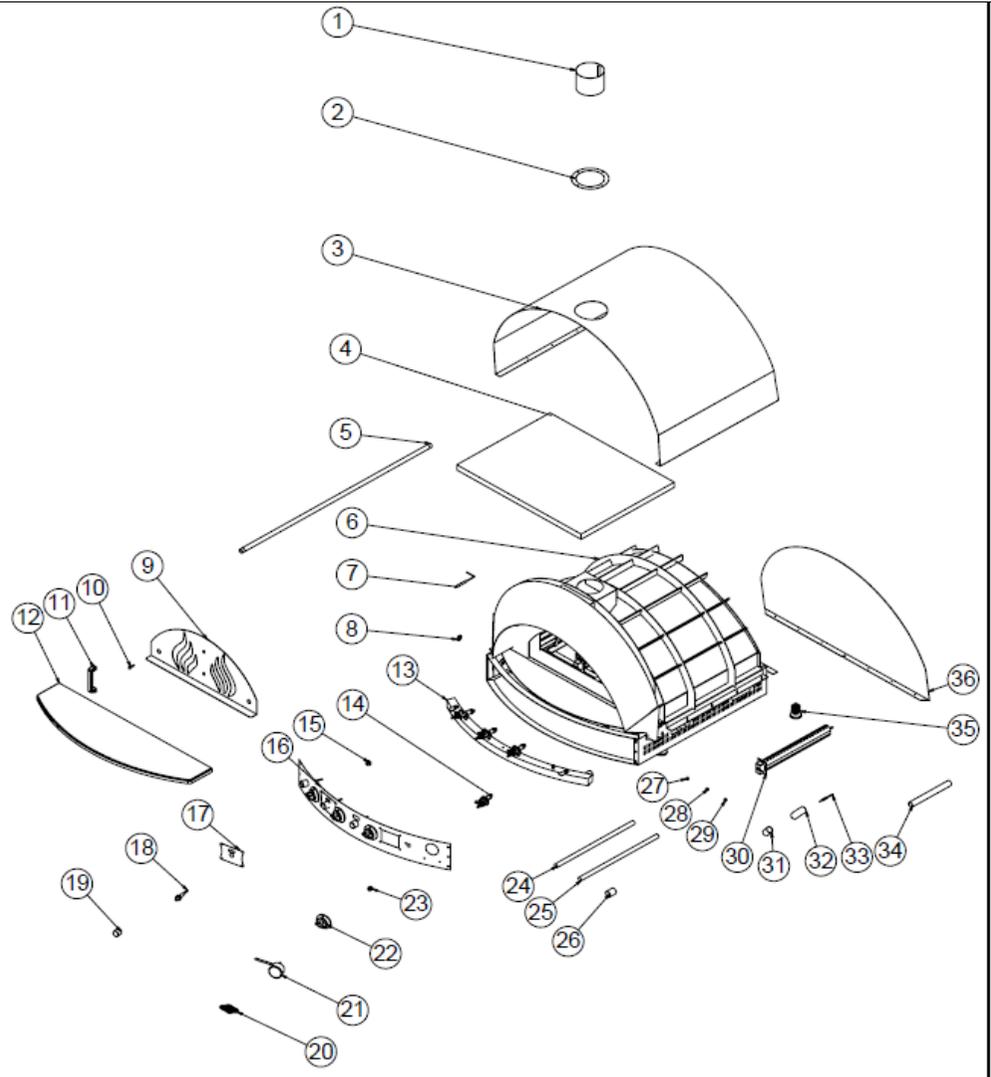
## I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: PLF.PLS.D2

NO	PRODUCT NAME	P.CODE
1	CHIMNEY OUTLET SHEET	YSC-KNX.PLF-LZ-0018
2	TOP CHIMNEY EXITS FLANGE	YSC-KNX.PLF-LZ-0029
3	OUTER BODY SHEET	YSC-KNX.PLF-LZ-0009
4	GAS PIPEWATER 905 MM	YBR-KNX.PLF-KS-0005
5	125 CM*50CM*3 CM PIZZA STONE	M.TAS-FRN-PZ-008
6	GASKET	M.CNT-PLS-KLN-14*24*2
7	OVEN COVER	YSC-KNX.PLS-LZ-0199
8	SHELF HANGER PIN	YTL-KNX.KFR-FS-0003
9	NO:2 BAKALIT HANDLE	M.AKS-KLP-BKL-003
10	GRANITE 1190*320	JP.M.TAS-GRN-012
11	GAS TANK	M.GAZ-DPO-PG-086
12	FITTING 3/8-3/8	M.GAZ-TES-SRI-006
13	FRONT PANEL LEATHER	YSC-KNX.PLF-LZ-0015
14	LIGHTER SHEET	YSC-KNX.PLF-LZ-0119
15	BATTERY LIGHTER	M.GAZ-CKM-PIL-001
16	LIGHTER GUARD	M.GAZ--PIEZ-KRM
17	TICKET	M.AKS-OZL-MTL-006
18	BUTTON	M.AKS-DGM-EMP-024
19	BUTTON SOCKET 8 MM	M.AKS-DGM-SKT-001
20	Ø 60 0-500 °C THERMOMETER	M.ELK-EDM-DGT-006
21	GAS VALVE	M.GAZ-VNA-ECA-006
22	FOOT	M.AKS-AYK-NKL-004
23	INJECTOR M8*0.75 Ø 1.50 MM.	JP.M.GAZ-ENJ-LPG-012
24	INJECTOR M8*0.75 Ø 1.80 MM.	M.GAZ-ENJ-NG-006
25	ENJEKTOR M8*0.75 Ø 2.50 MM.	M.GAZ-ENJ-NG-008
26	atmospheric BURNER 900 MM	M.GAZ-BRL-INX-010
27	MASON 3/4	M.MEK-TES-SYH-001
28	BRACKET 3/4	M.MEK-TES-GLV-007
29	M8*1200 MM NO:19 THERMOCOUPLE	M.GAZ-TRL-005
30	IGNITION PLUG	M.GAZ-CKM-BUJI-001
31	3/4- 3/4 30 CM GAS FLEX	M.GAZ-TES-SPR-004
32	3/8 50 CM GAS FLEX	M.GAZ-TES-SPR-012
33	22 CM GAS FLEX	M.GAZ-TES-SPR-043
34	AIR ADJUST PIPE	M.GAZ-BRL-DKM-002
35	atmospheric BURNER 1150 MM	M.GAZ-BRL-INX-007
36	CHASSIS	-
37	OUTER BODY BACK SHEET	YSC-KNX.PLF-LZ-0010

# PITTA AND PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING



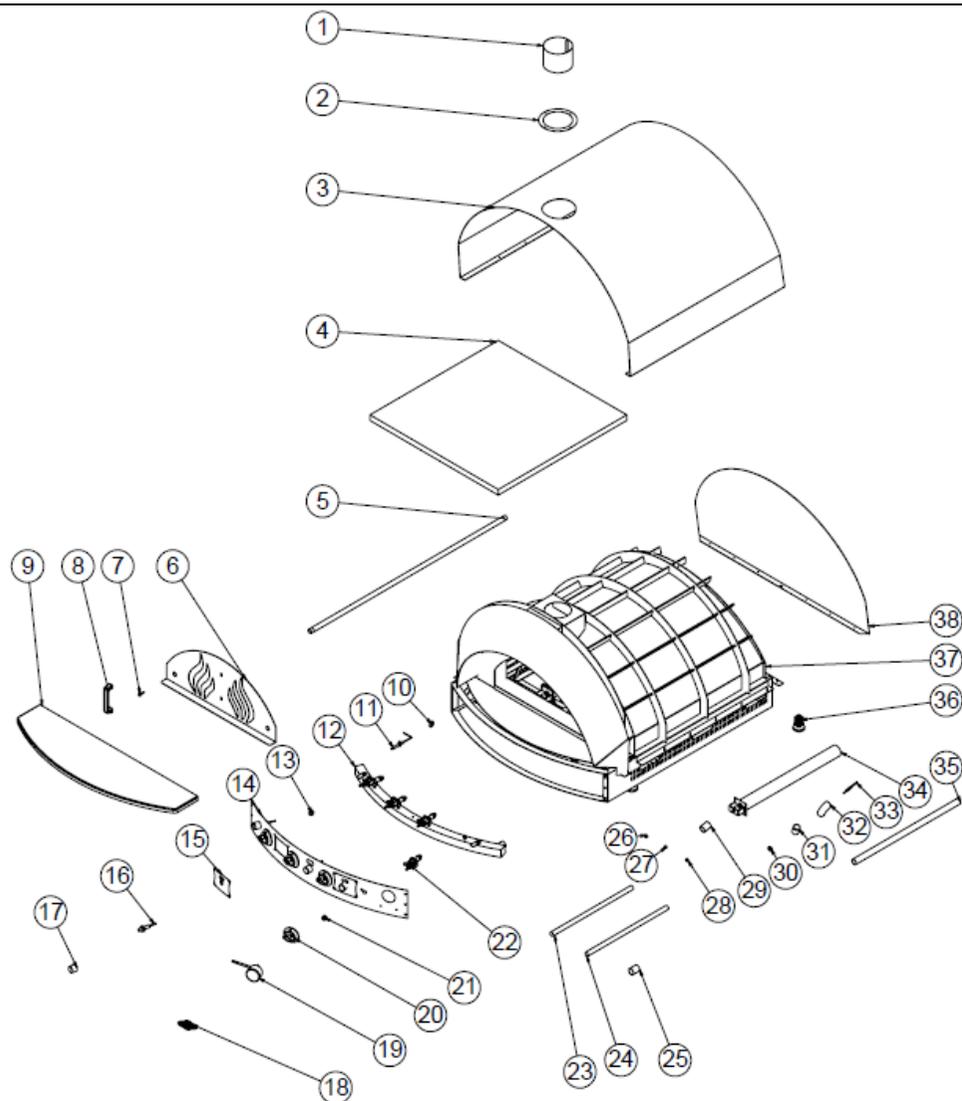
PLF.PLS.D3

## I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: PLF.PLS.D3		
NO	PRODUCT NAME	P.CODE
1	CHIMNEY OUTLET SHEET	YSC-KNX.PLF-LZ-0018
2	TOP CHIMNEY EXITS FLANGE	YSC-KNX.PLF-LZ-0029
3	OUTER BODY SHEET	YSC-KNX.PLF-LZ-0109
4	80CM*60CM*3CM PIZZA STONE	M.TAS-FRN-PZ-011
5	GAS PIPEWATER 240 MM	YBR-PLF.PLS-KS-0003
6	CHASSIS	-
7	IGNITION PLUG	M.GAZ-CKM-BUJI-001
8	GASKET	M.CNT-PLS-KLN-14*24*2
9	OVEN COVER	YSC-KNX.PLS-LZ-0199
10	SHELF HANGER PIN	YTL-KNX.KFR-FS-0003
11	NO:2 BAKALIT HANDLE	M.AKS-KLP-BKL-003
12	GRANITE 990*280	M.TAS-GRN-013
13	GAS TANK	M.GAZ-DPO-PG-086
14	GAS VALVE	M.GAZ-VNA-ÖZR-001
15	FITTING 3/8-3/8	M.GAZ-TES-SRI-006
16	FRONT PANEL SHEET METAL	YSC-KNX.PLF-LZ-0087
17	LIGHTER SHEET	YSC-KNX.PLF-LZ-0119
18	BATTERY LIGHTER	M.GAZ-CKM-PIL-001
19	LIGHTER GUARD	M.GAZ-PIEZ-KRM
20	TICKET	M.AKS-OZL-MTL-006
21	Ø 60 0-500 °C THERMOMETER	M.ELK-EDM-DGT-006
22	BUTTON	M.AKS-DGM-EMP-024
23	BUTTON SOCKET 8 MM	M.AKS-DGM-SKT-001
24	3/4- 3/4 30 CM GAS FLEX	M.GAZ-TES-SPR-004
25	3/8 50 CM GAS FLEX	M.GAZ-TES-SPR-012
26	22 CM GAS FLEX	M.GAZ-TES-SPR-043
27	INJECTOR M8*0.75 Ø 1.50 MM.	JP.M.GAZ-ENJ-LPG-012
28	INJECTOR M8*0.75 Ø 1.00 MM	M.GAZ-ENJ-LPG-016
29	INJECTOR M8*0.75 Ø2.00 MM.	M.GAZ-ENJ-NG-010
30	atmospheric BURNER 1" FINGER MASHON	M.GAZ-BRL-INX-014
31	MASON 3/4	M.MEK-TES-SYH-001
32	BRACKET 3/4	M.MEK-TES-GLV-007
33	M8*1200 MM NO:19 THERMOCOUPLE	M.GAZ-TRL-005
34	AIR ADJUST PIPE	M.GAZ-BRL-DKM-002
35	FOOT	M.AKS-AYK-NKL-004
36	OUTER BODY BACK SHEET	YSC-KNX.PLF-LZ-0097

# PITTA AND PIZZA OVEN

## I SPARE PART LIST-EXPLODING DRAWING



PLF.PLS.D4

## I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: PLF.PLS.D4		
NO	PRODUCT NAME	P.CODE
1	CHIMNEY OUTLET SHEET	YSC-KNX.PLF-LZ-0018
2	TOP CHIMNEY EXITS FLANGE	YSC-KNX.PLF-LZ-0029
3	OUTER BODY SHEET	YSC-KNX.PLF-LZ-0096
4	80CM*80CM*3CM PIZZA STONE	M.TAS-FRN-PZ-010
5	GAS PIPEWATER 450 MM	YBR-PLF.PLS-KS-0002
6	OVEN COVER	YSC-KNX.PLF-LZ-0199
7	SHELF HANGER PIN	YTL-KNX.KFR-FS-0003
8	NO:2 BAKALIT HANDLE	M.AKS-KLP-BKL-003
9	GRANITE 990*280	M.TAS-GRN-013
10	GASKET	M.CNT-PLS-KLN-14*24*2
11	IGNITION PLUG	M.GAZ-CKM-BUJI-001
12	GAS TANK	M.GAZ-DPO-PG-086
13	FITTING 3/8-3/8	M.GAZ-TES-SRI-006
14	FRONT PANEL SHEET METAL	YSC-KNX.PLF-LZ-0087
15	LIGHTER SHEET	YSC-KNX.PLF-LZ-0119
16	BATTERY LIGHTER	M.GAZ-CKM-PIL-001
17	LIGHTER GUARD	M.GAZ--PIEZ-KRM
18	TICKET	M.AKS-OZL-MTL-006
19	Ø 60 0-500 °C THERMOMETER	M.ELK-EDM-DGT-006
20	BUTTON	M.AKS-DGM-EMP-024
21	BUTTON SOCKET 8 MM	M.AKS-DGM-SKT-001
22	GAS VALVE	M.GAZ-VNA-ECA-006
23	3/4- 3/4 30 CM GAS FLEX	M.GAZ-TES-SPR-004
24	3/8 50 CM GAS FLEX	M.GAZ-TES-SPR-012
25	22 CM GAS FLEX	M.GAZ-TES-SPR-043
26	INJECTOR M8*0.75 Ø 1.50 MM.	JP.M.GAZ-ENJ-LPG-012
27	INJECTOR M8*0.75 Ø 1.00 MM	M.GAZ-ENJ-LPG-016
28	INJECTOR M8*0.75 Ø2.00 MM.	M.GAZ-ENJ-NG-010
29	MASON 3/4	M.MEK-TES-SYH-001
30	CONEXION NUT	YTL-KNX.PLF-KS-0001
31	MASHON 1"	M.MEK-TES-SYH-002
32	BRACKET 3/4	M.MEK-TES-GLV-007
33	M8*1200 MM NO:19 THERMOCOUPLE	M.GAZ-TRL-005
34	60 CM ATMOSPHERIC BURNER	M.GAZ-BRL-INX-003
35	AIR ADJUST PIPE	M.GAZ-BRL-DKM-002
36	FOOT	M.AKS-AYK-NKL-004
37	CHASSIS	-
38	OUTER BODY BACK SHEET	YSC-KNX.PLF-LZ-0097



## I SPARE PART LIST-EXPLODING DRAWING

**PRODUCT CODE: PLF.PLS.D5**

<b>NO</b>	<b>PRODUCT NAME</b>	<b>P.CODE</b>
1	TOP CHIMNEY EXITS FLANGE	YSC-KNX.PLF-LZ-0029
2	OUTER BODY SHEET	YSC-KNX.PLF-LZ-0136
3	CHIMNEY TOP FLOOR	YSC-KNX.PLF-LZ-0170
4	CHIMNEY RIGHT-LEFT SHEET	YSC-KNX.PLF-LZ-0169
5	3/4- 3/4 30 CM GAS FLEX	M.GAZ-TES-SPR-004
6	3/8 50 CM GAS FLEX	M.GAZ-TES-SPR-012
7	22 CM GAS FLEX	M.GAZ-TES-SPR-043
8	IGNITION PLUG	M.GAZ-CKM-BUJI-001
9	INJECTOR M8*0.75 Ø 1.50 MM.	JP.M.GAZ-ENJ-LPG-012
10	ENJEKTOR M8*0.75 Ø 2.50 MM.	M.GAZ-ENJ-NG-008
11	420 MM ATMOSPHERIC BURNER	M.GAZ-BRL-INX-001
12	TERMO ELEMEN CONEXION SHEET	YSC-KNX.PLF-LZ-0174
13	BRACKET 3/4	M.MEK-TES-GLV-007
14	MASON 3/4	M.MEK-TES-SYH-001
15	FRONT CLOSING SHEET	YSC-KNX.PLF-LZ-0137
16	GRANITE 790*235*20	JP.M.TAS-GRN-018
17	OVEN INLET COVER SHEET	YSC-KNX.PLF-LZ-0154
18	NO:2 BAKALIT HANDLE	M.AKS-KLP-BKL-003
19	LIGHTER GUARD	M.GAZ--PIEZ-KRM
20	BUTTON SOCKET 8 MM	M.AKS-DGM-SKT-001
21	BUTTON	M.AKS-DGM-EMP-024
22	TICKET	M.AKS-OZL-MTL-006
23	Ø 60 0-500 °C THERMOMETER	M.ELK-EDM-DGT-006
24	FRONT PANEL LEATHER	YSC-KNX.PLF-LZ-0159
25	GASKET	M.CNT-PLS-KLN-14*24*2
26	BATTERY LIGHTER	M.GAZ-CKM-PIL-001
27	GAS VALVE	M.GAZ-VNA-ECA-006
28	FITTING 3/8-3/8	M.GAZ-TES-SRI-006
29	GAS TANK	M.GAZ-DPO-PG-105
30	GAS PIPEWATER 240 MM	YBR-PLF.PLS-KS-0003
31	FOOT	M.AKS-AYK-NKL-004
32	SHELF HANGER PIN	YTL-KNX.KFR-FS-0003
33	OVEN OUTER BODY BACK SHEET	YSC-KNX.PLF-LZ-0155
34	CHASSIS	-
35	32,5cm*60 cm*3 cm PIZZA STONE	M.TAS-FRN-PZ-015