

LAVASH MASTER GAS FURNACE
**INSTRUCTIONS FOR SET-UP, USE AND
MAINTENANCE**
lavash master

MODEL: MLM - T 4 0 0 0, M L M - T 6 0 0 0

M L M - S 3 0 0 0, M L M - S 4 0 0 0, M L M - S 6 0 0 0



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2. ABOUT THE COMPANY

Established at Sakarya Industrial Site in 2002 by Mehmet MEMOĞLU, our company initially provided services in food processing and packaging machine for quite some time, engaged in manufacturing and marketing cube sugar and packaging machinery to a number of companies at home and abroad. In response to the recent sectoral appetite and clients' demands, it manufactures masonry lavash, pita and dough furnaces that run on natural gas and LPG, which are considered a first in its field.

Committed to manufacturing superior quality products that are eco-friendly and state-of-the-art without compromise on absolute customer satisfaction, the company has taken in a firm step in the sector, and has become a recognized company.

We continue to invest in public and private projects, so our company thrives. Our target is to prioritize quality, trust and customer satisfaction while, on the one hand, adding value to national economy, and on the other hand having credits in its field at home and abroad.

3. READ CAREFULLY BEFORE USE

Instructions in this document contain important information as to safe set-up, use, maintenance and cleaning. Read carefully before starting to use the product, and keep this manual in an easily accessible place for convenience to the user and the technician.

4. GENERAL SPECIFICATIONS:

- ✓ Outer body is covered with AISI 430 stainless steel.
- ✓ Buttons and rocker switches have an ergonomic design for convenience of control.
- ✓ Height platform is adjustable. Screw holes are ready for assembly. You can use machine base in M20 standard.

- ✓ To save energy, rockwool or ceramics wool that are resistant to high temperature are used for insulation. This enhances efficiency of the furnace.
- ✓ The furnace has a conveyor design. Fermentation feature may be added if desired. You can contact the seller.
- ✓ The furnace is designed with a safety cut-out cooking unit that runs on NG (natural gas) (See the labels), which cuts off the gas for safety reasons in case of flame out.
- ✓ Ideal operating environment should be equipped with a ventilation system at 10 to 40 °C, maximum up to 80% humidity.
- ✓ Make sure that the warranty certificate is signed and sealed.
- ✓ The product has an ergonomic design for convenience of use. Electrical safety is at the highest.
- ✓ It is manufactured in strict compliance with hygienic requirements.
- ✓ It is a durable product that is easy to clean.
- ✓ It is manufactured in compliance with TS EN 203-1, TS EN 203-2-2 standards.

5. TECHNICAL SPECIFICATIONS:

TABLE-1

PRODUCT CODE	MLM-T4000	MLM-T6000	MLM-S3000	MLM-S4000	MLM-S6000
Width (mm)	1600	1800	1600	1600	1800
Length (mm)	4000	6000	3000	4000	6000
Height (mm)	1300	1300	1300	1300	1300
Number of burners	4	12	4	4	8
Gas type	NG	NG	NG	NG	NG
Gas connection	1/2"	1/2"	1/2"	1/2"	1/2"
Total heat capacity	71,0 kW	132,0 kW	58,5 kW	58,5 kW	112,0 kW
Weight	1850 kg	3000 kg	1050 Kg	1550 Kg	2400 Kg

TABLE-2

Country	Gas	Pressure	Injector	Gas burner
		mbar	mm	
AT, CH, CZ, DK, EE, ES, FI, GB, GR, HR, IE, LV, NO, PT, RO, SI, SK, TR, DE, FR	G20	20 mBar	4,0	Honeycomb burner

TABLE-3

Gas	Pressure (mbar)	Power (kW)	Gas Consumption (m ³ /h)
G20	20	18,00	1,905
G20	20	24,00	2,540

TABLE-4

Pressure (mbar)	Gas
	G20
Nominal	20
Minimum	17
Maximum	25

TABLE-5

Country	Category	Gas	Pressure (mbar)
AT, CH, CZ, DK, EE, ES, FI, GB, GR, HR, IE, LV, NO, PT, RO, SI, SK, TR, DE, FR	L _{2H}	G20	20



6. ASSEMBLING AND CONNECTION:

- ✓ Start-up should be performed by the assembling team or technical service. Unless this requirement is satisfied, your product will be uncovered with a warranty in possible cases of failure or breakdown in the future.
- ✓ Carry the product to the assembling site and unpack.
- ✓ Place it on an even and hard floor.
- ✓ It should be placed minimum 40 cm off from the side and back walls to avoid extreme temperature rise and for convenience of maintenance and ball bearing lubrication.
- ✓ The place where the product will be used should be well-ventilated. It is recommended to set up the product under a good chimney hood to absorb and rake out smoke, odor, and steam.
- ✓ Remove the protective plastic wrapped on the product.
- ✓ The flexible hose that will be used for connection should be no more than 1,5 m.
- ✓ The product is designed for 380 volt 50 hz. A residual current device should be used.
- ✓ Electric supply should be 4 x 2.5 mm TTR or antigron cable. No plugs!
- ✓ LAVASH MAKER MUST BE GROUNDED.

GAS CONNECTION:

- ✓ A gas valve and pulse solenoid valve should be assembled in an accessible spot to cut off the gas in case of emergency.
- ✓ Check if there is any gas leak at the connection terminals.
- ✓ Use a manometer to read the gas access shaft (available on the product).

- ✓ It is set to 20 mbar NG (G20) gas. Check the product label to see if the product is compatible with the gas type that is connected. Conversion to a different type of gas is not possible.
- ✓ Fasten a regulator and a manometer to the end of the installation that reaches the product site. Set the network pressure to 20 mbar (You need to feed the intake pressure with 20 mbar for operation efficiency.)

7. INSTRUCTIONS FOR USE:

- ✓ Open the main gas valve.
- ✓ Start the conveyor, set the ideal speed to the desired range at the speed frequency.
- ✓ To initially burn the lower burners only, turn on the lower burner switches on the beam box. In this way, fan will be engaged automatically. Solenoid valve will enable gas flow, the lighter will ignite for 10 seconds and the burner is on. Should the burner not flame up for any reason, the ionization bar will have no access to flame, either. In this case gas will be automatically cut off, and alert at reset button. You can light it up by pressing the reset again.
- ✓ Once the lower burner is on, the burner on the upper row will be turned on in order. Make sure it flames up.
- ✓ Once cooking is over, smart turn off feature on PLC steps in for conveyor and chain life durability and slow cooling. Fans continue to chill for 5 minutes even after the flame is out, and turn off automatically. Conveyor continues to operate though. by the end of 20 minutes, the system shuts down the conveyor automatically.
- ✓ On the feed track, the blades should be positioned in the direction of rotation and with no contact with the hot palette.
- ✓ Cooling band is included in the machine and it operates in synchronization with the machine. So, there is no need to intervene. Make use, however, that the palette is neither loose nor stretched.
- ✓ Turn off the main switch.
- ✓ Turn off the main gas valve.



NOT DESIGNED FOR HEATING UP/COOKING EXPLOSIVE, COMBUSTIBLE, FLAMMABLE MATTERS THAT ARE LIKELY TO RESULT IN AN EXPLOSIVE ATMOSPHERE EFFECT. NEVER USE SUCH MATTERS WITH THIS PRODUCT.

8. CLEANING AND MAINTENANCE:

Remember to turn off the gas connection before you start with the cleaning and maintenance.

- ✓ Keeping your product in good conditions makes it last.
- ✓ Clean the product at the end of the work on a daily basis (Use liquid detergent and clothes for washing.) Do not use pressure water. Acid or similar substances should not be used for cleaning and maintenance.
- ✓ Prefer grease oil that is highly resistant to high temperature. In this way, the chain will be durable with no noise.
- ✓ Dough residuals and burns on the gas burner should be cleaned, failing which the burning quality may be poor.
- ✓ Use a hood that is in compatible with the product's heat capacity.
- ✓ The beam box should be dusted off with a compressor or a vacuum cleaner once a week.
- ✓ Do not overtight gas valves. This poorly affects the sealing precision.
- ✓ Combustion should be checked at times. Use the air setting for an efficient combustion.
- ✓ Call the service if you find any gas leak or breakdown.
- ✓ Lighter setting is made by Melimex. If metal tips are closer or distant by 4 mm because of overheating or vibration and/or lighters do not sparkle because of cracks or breaks, check it transformer terminals and lighter inlets are oxidized or loosen. Cut off electricity to the machine, and fix the lighter ends with 4 mm spacing.

9. SAFETY PRECAUTIONS:

- ⇐ Assembly and maintenance will be performed by the service and/or authorized personnel only.
- ⇐ The product is equipped with an ignition system. If the flame dies down for any reason, gas will be cut off automatically by the heat-resistant thermocouple and the mastermind mechanism.
- ⇐ Turn off the main valve if you smell gas.
- ⇐ **NOTICE:** Gas flame may die down at 3 M/S wind speed.

⚡ **NOTICE:** Hatch and device inlet and outlet hoods may go up to high temperatures.

⚡ Turn off the gas at the main valve in case of any gas leak or fire.

⚡ Never tamper with the insulation at the lighter ends. You may be shocked with 14000 Volt induced voltage.

⚡ Never let anybody use the product if they are not properly trained, haven't read the instructions carefully. Children should not be allowed near the product.

⚡ Be careful not to get your hand in the hatch or lid of the product.

⚡ Do not use the product or its hatch as a step or landing site.

⚡ Never touch the burners when they are hot.

⚡ Do not use the product for heating or as a tumble drier.

⚡ Do not leave the product unchecked when it is operating.

⚡ Do not immerse the product in water.

⚡ Do not clean with pressure water.

⚡ Cut off gas connection before transportation.

⚡ Pay attention not to crush or drop the product during transportation.

⚡ Do not attempt to translocate when the product is in operation.

⚡ Do not poke with the cooking unit when the furnace is in operation.

Remember to wear fire-resistant gloves when you are about to check with the cooking unit when the furnace is hot.

10. TRANSPORTATION AND TRANSLOCATION:

- ✓ Make sure the packaging stays solid during storage.
- ✓ Any method of transportation (airline, land, shipping, river transport) is welcome.
- ✓ Construction equipment should be used for handling. No stacking. The product that will be piled up on top should be at least 70% lighter than the product below it.
- ✓ The product should be fixed and stationary during handling.
- ✓ Storage ambient temperature should be minimum 1 °C to 40 °C, and ambient air humidity should be maximum 80%.
- ✓ For the avoidance of doubt, our company assumes no responsibility for potential damages likely to be incurred at the time of transportation. A transportation insurance may be provided at the client's request. Insurance expenses shall be covered by the transportation company.
- ✓ Final quality controls have been performed with due diligence and in accordance with the International Standards/Norms (CE, TSE, ISO 9001, Gazmer). No manufacturing fault is likely. Feel free to call the closest technical service in case of faults arising out of or connected to transportation and installation not performed by technical service, and user errors.
- ✓ The machine can be uplifted only. Transpallets or forklifts are eligible means. Do not lift off from the upper hatch or lids.
- ✓ To alleviate the burden on the wheels and to level off the machine after assembling process, the hinge stoppers should be lifted minimum by 10 mm off the ground at the client's request.
- ✓ Even if it will not be used, the dough feeder should be in operating condition when Lavash Master machine is heating up and operating.

12. TERMS OF WARRANTY

- ⊞ Certificates that do not quote the date of sale, plant and manufacturer approval are invalid. Certificate of guarantee should be available in order to benefit from the warranty conditions.
- ⊞ The machine is covered by guarantee against material and likelihood faults provided always it is assembled, used and maintained as instructed in this manual.
- ⊞ Melimex determines the faults and errors that will be covered by guarantee, as well as the method and location of troubleshooting.

- ⚖ The warranty is only valid for the product that is covered by guarantee provided the instructions of assembling, use and maintenance are followed; except for this, no claims for damages can be made.
- ⚖ If the information that designates the type, model and serial number of the product on the warranty certificate or on the product itself is tampered with, erased or altered, the warranty will cover the material and workmanship faults likely to occur in prescribed time only, as well as the maintenance and repairs. Parts and failures that are covered by guarantee are repaired and replaced for free. Parts replaced belong with Melimex.
- ⚖ Any failure during the term of warranty may only be responded by the service personnel authorized by Melimex. Service provision from unauthorized parties render the product uncovered by guarantee.
- ⚖ Assembling should be performed by authorized service personnel only. Service personnel should be informed if and when the place of use is to be altered.
- ⚖ Authorized personnel should be notified in case of failure when using the product.
- ⚖ Responding to any faults and failures during handling process beyond Melimex's sphere of responsibility will be recognized as a cause for non-warranty. Similarly, responding to any faults and failure due to external factors when using the product is also out of warranty.
- ⚖ The courts of Turkey are the competent authorities in case of disagreement.

12. WARRANTY CERTIFICATE

GARANTİ BELGESİ

Ürününün, kullanım hatası olmaması ve Matinoks'un yetkili kıldığı servis elemanlarının dışındaki şahıslar tarafından onarım veya başka bir nedenle müdahale edilmemiş olması şartıyla, bütün parçaları dahil olmak üzere tamamen malzeme, işçilik, montaj ve üretim hatalarına karşı;

1. Garanti süresi, ürünün teslim tarihinden itibaren başlar ve 2 yıldır.
2. Ürünün bütün parçaları dahil olmak üzere tamamen firmamızın garantisi kapsamındadır.
3. Ürünün garanti süresi içerisinde arızalanması durumunda, tamirde geçen süre garanti süresine eklenir. Ürünün tamir süresi en fazla 30 (otuz) işgünüdür. Bu süre, ürüne ilişkin arızanın servis istasyonuna, servis istasyonunun bulunması durumunda, ürünün satıcısı, bayii, acenta, temsilciliği, ithalatçısı veya imalatçısından birisine bildirim tarihinden itibaren başlar. Sanayi malının arızasının 15 iş günü içerisinde giderilmemesi halinde, imalatçı veya ithalatçı; malın tamiri tamamlanuncaya kadar, benzer özelliklere sahip başka bir sanayi malını tüketicinin kullanımına tahsis etmek zorundadır.
4. Ürünün garanti süresi içerisinde, malzeme, işçilik veya montaj hatalarından dolayı arızalanması halinde işçilik masrafı, değiştirilen parça bedeli veya başka herhangi bir ad altında hiçbir ücret talep etmeksizin tamiri yapılacaktır.
5. Ürünün;

* Teslim tarihinden itibaren garanti süresi içerisinde kalmak kaydıyla bir yıl içerisinde, aynı arızanın ikiden fazla tekrarlanması veya farklı arızaların dörtten fazla meydana gelmesi veya belirlenen garanti süresi içerisinde farklı arızaların toplamının altından fazla olması unvanlarının yanı sıra, bu arızaların türünden yararlanılmamaı strekli kılması,

* Tamir için gerekli arızanın aşılması,

* Yetkili servis istasyonunun, servis istasyonunun bulunması halinde arızanın satıcısı, bayii, acentesi, temsilciliği, ithalatçısı veya imalatçı-türeticisinden birisinin düzenleyeceği raporla arızanın tamirinin mümkün bulunmadığını belirlemesi durumlarında, tüketici ürünün ücretsiz değiştirilmesini, bedel indisi veya ayıp oranında bedel indirimi talep edebilir.

6. Ürünün kullanıma alınmasında yer alan hususlara aykırı kullanımlardan kaynaklanan arızalar garanti kapsamı dışındadır.

7. Garanti belgesi ile ilgili olarak çıkabilecek sorular için Sanayi ve Ticaret Bakanlığı, Tüketicinin ve Rekabetin Korunması Genel Müdürlüğü'ne başvurulabilir.

Bu garanti belgesinin kullanılmasına 4077 sayılı Tüketicinin Korunması Hakkında Kanun ve bu Kanun'a dayanılarak yürürlüğe konulan ilgili yönetmelik uyarınca T.C. Sanayi ve Ticaret Bakanlığı tarafından izin verilmiştir.

ÜRÜNÜN:

Bandrol ve Seri No :

Teslim Tarihi ve Yeri :

Fatura Tarih ve Sayısı :

SATICI FİRMANIN :

ÜNVANI :

ADRESİ :

TELEFONU :

TELEFAKSI :

TARİH -İMZA-KAŞE :

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Life cycle of this machine is 10 years as designated and announced by the Ministry of Industry and Trade (published on the official Journal dated 14.06.2003 of issue 25138 pursuant to the List of Annex for Regulation on After-Sales Services for Industrial Goods).