

M&R GASTRO SERVICE · REVISION 1.0

Technisches Servicedossier

Heissluft-Patisserieofen (elektrisch)

Nur für qualifiziertes Servicepersonal. Vor Arbeiten alle Energiequellen trennen, sichern und die Spannungsfreiheit prüfen.

Geltungsbereich: MRG.PFE4-U · MRG.PFE4-Y · MRG.PFE6-Y · MRG.MF4-6

01 Servicehinweise

- Explosionszeichnung, Ersatzteilliste und elektrischer Schaltplan sind im Originalhandbuch enthalten.

EXPLODED VIEW

Yes

WIRING

Yes

PARTS LIST

Yes

VISUAL PAGES

4

Installation, Anschluss, Wartung und Reparaturen dürfen nur durch qualifiziertes Fachpersonal erfolgen.

M&R Gastro Service

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Dossier technique service

Four à convection pour pâtisserie (électrique)

Réservé au personnel technique qualifié. Avant toute intervention, couper, condamner et vérifier l'absence de toute énergie.

Champ d'application: MRG.PFE4-U · MRG.PFE4-Y · MRG.PFE6-Y · MRG.MF4-6

01 Notes de service

- La vue éclatée, la liste des pièces de rechange et le schéma électrique sont fournis dans le manuel d'origine.

EXPLODED VIEW

Yes

WIRING

Yes

PARTS LIST

Yes

VISUAL PAGES

4

L'installation, le raccordement, l'entretien et les réparations doivent être réalisés par du personnel qualifié.

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Dossier tecnico di assistenza

Forno a convezione per pasticceria (elettrico)

Riservato al personale tecnico qualificato. Prima di ogni intervento scollegare, bloccare e verificare l'assenza di tutte le fonti di energia.

Campo di applicazione: MRG.PFE4-U · MRG.PFE4-Y · MRG.PFE6-Y · MRG.MF4-6

01 Note di assistenza

- La vista esplosa, l'elenco dei pezzi di ricambio e lo schema elettrico sono inclusi nel manuale originale.

EXPLODED VIEW

Yes

WIRING

Yes

PARTS LIST

Yes

VISUAL PAGES

4

Installazione, collegamento, manutenzione e riparazioni devono essere eseguiti esclusivamente da personale qualificato.

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Technical service dossier

Convection patisserie oven (electric)

For qualified service personnel only. Before work, isolate, lock out and verify all energy sources are absent.

Scope: MRG.PFE4-U · MRG.PFE4-Y · MRG.PFE6-Y · MRG.MF4-6

01 Service notes

- An exploded view, spare parts list and the electrical circuit diagram are included in the original manual.

EXPLODED VIEW

Yes

WIRING

Yes

PARTS LIST

Yes

VISUAL PAGES

4

Installation, connection, maintenance and repairs must only be carried out by qualified personnel.

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MRG.PFE4-U · MRG.PFE4-Y · MRG.PFE6-Y · MRG.MF4-6

Verified technical reference

01 EXPLODED P2

CONVECTION PATISSERIE OVENS (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.

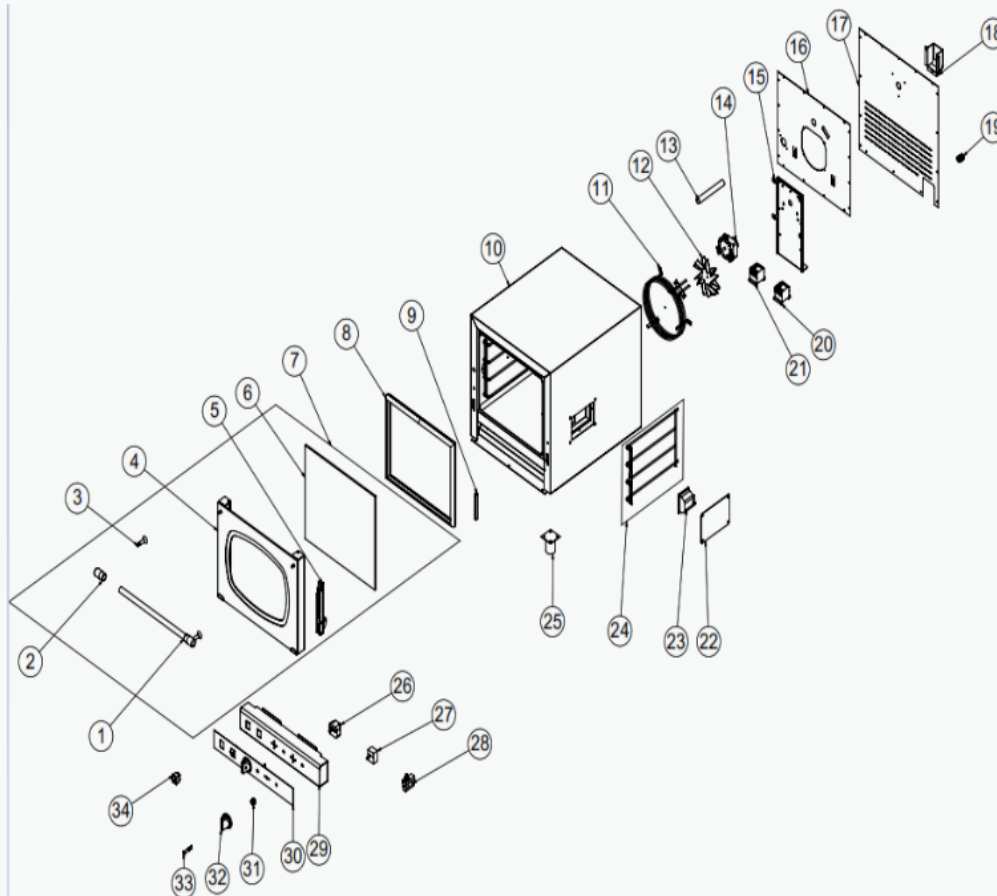
MRG.PFE4-U · MRG.PFE4-Y · MRG.PFE6-Y · MRG.MF4-6

Verified technical reference

02 EXPLODED P9

CONVECTION PATISSERIE OVENS (ELECTRIC)

G SPARE PART LIST- EXPLODING DRAWINGS



PFE423-U

MRG.PFE4-U · MRG.PFE4-Y · MRG.PFE6-Y · MRG.MF4-6

Verified technical reference

03 EXPLODED P10

CONVECTION PATISSERIE OVENS (ELECTRIC)

G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: PFE423-U		
NO	PRODUCT NAME	P.CODE
1	HANDLE PIPE (433mm)	YBR-KNX.KFR-KS-0051
2	HANDLE BODY	YTL-KNX.KFR-KS-0104
3	HANDLE FOOT	YTL-KNX.KFR-KS-0105
4	407*508*6MM GLASS	M.CAM-BTMP-018
5	HINGE	M.AKS-MNT-KZN-008
6	405*447*6MM GLASS	M.CAM-BTMP-019
7	COVER	ARA-KNX.KFR-0040
8	GASKET	M.CNT-KFR-013
9	P1716B0 Hinge Slot	M.AKS-MNT-KZN-007
10	CHASSIS	-
11	230 W 3000 W RESISTANCE	M.ELK-RZS-BRU-KFR-004
12	FAN SHEET	YSC-KNX.KFR-LZ-0431
13	FLUE PIPE 1/2 160 MM	YBR-KNX.KFR-KS-0053
14	FAN MOTOR	M.ELK-MTR-FMT-004
15	ENGINE FIXING SHEET	YSC-KNX.KFR-PN-0655
16	INSULATION SHEET	YSC-KNX.KFR-PN-0667
17	BACK SHEET METAL	YSC-KNX.KFR-PN-0661
18	CHIMNEY SHEET	YSC-KNX.KFR-PN-0028
19	PG-11 CABLE FITTING	M.ELK-RKR-PLS-003
20	LC1K0901M7 CONTACTOR	JP.M.ELK-KNT-KNT-020
21	EZ9F43104 4A FUSE	JP.M.ELK-SGR-012
22	LAMP COVER	YSC-KNX.KFR-PN-0302
23	LAMP	JP.M.ELK-LMB-AMP-002
24	SHELF	ARA-KNX.KFR-0042
25	ROLLER FOOT	JP.M.AKS-AYK-NKL-001
26	TIME CLOCK	M.ELK-MEK-MTM-001
27	50-250 °C THERMOSTAT	M.ELK-MEK-TRM1-004
28	CZ-7310 SWITCH	M.ELK-SWC-MINI-001
29	PANEL SHEET	YSC-KNX.KFR-LZ-0443
30	TICKET	JP.M.AKS-ETK-STK-009
31	BUTTON SOCKET	M.AKS-DGM-SKT-004
32	BUTTON	JP.M.AKS-DGM-MUH-005
33	SIGNAL LAMP	M.ELK-LMB-SNY-002
34	0-1 KEY	M.ELK-SLT-ANL-003

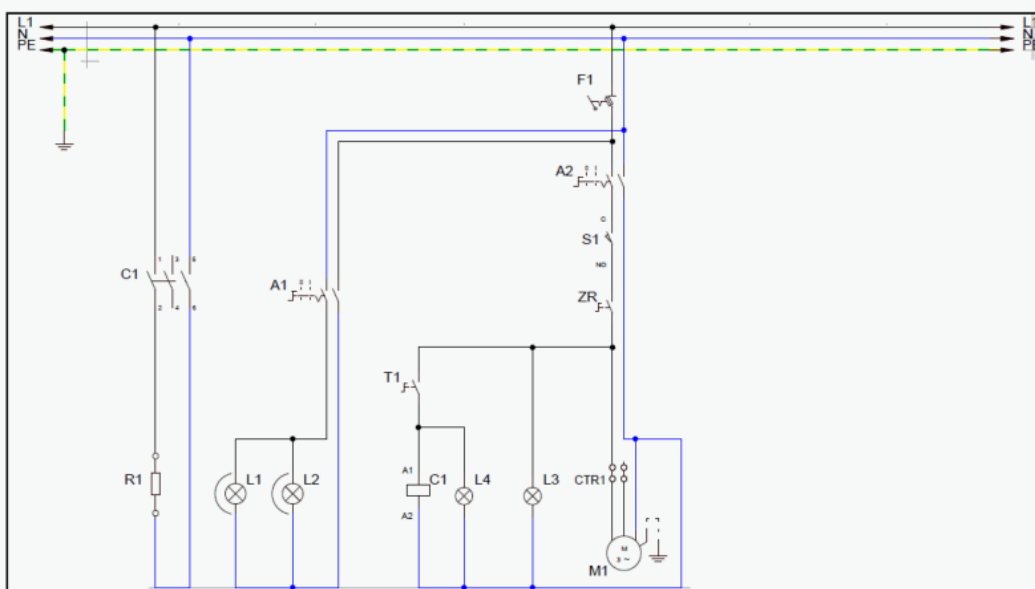
MRG.PFE4-U · MRG.PFE4-Y · MRG.PFE6-Y · MRG.MF4-6

Verified technical reference

04 WIRING P11

CONVECTION PATISSERIE OVENS (ELECTRIC)

H ELECTRICAL CIRCUIT DIAGRAM



A1	Interior light switch
A2	On-off switch
C1	Heater resistance contactor 220V
R1	Heater resistance Group 3000W. 230V
CTR1	Capacitor
M1	Interior air circulation fan motor 240W 2800 r / min 220V
L1- L2	Interior lighting 220V.
L3	Time switching lamp 220V.
L4	Heater switching lamp 220V."
T1	Thermostat 50-250°C
F1	Control circuit fuse 4A
ZR	Time clock 120 dk.
S1	Door switch