

M&R GASTRO SERVICE · REVISION 1.0

Technisches Servicedossier

Elektrischer Konvektionsofen – 6×(1/1 GN) – 10 kW – 800×855×721 mm

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

Geltungsbereich: MRG.EKF-6

01

Servicehinweise

- Explosionszeichnung, Ersatzteilliste und elektrisches Schaltbild sind im Handbuch (Abschnitt G und H) 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

shop@mr-gastro.ch · +41 58 668 69 69

+41 58 668 69 69

M&R GASTRO SERVICE · REVISION 1.0

Dossier technique service

Four à convection électrique – 6×(1/1 GN) – 10 kW –
800×855×721 mm

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

Champ d'application: MRG.EKF-6

01

Notes de service

- Le dessin éclaté, la liste des pièces de rechange et le schéma électrique sont fournis dans le manuel (sections G et H).

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.

M&R Gastro Service

shop@mr-gastro.ch · +41 58 668 69 69

+41 58 668 69 69

M&R GASTRO SERVICE · REVISION 1.0

Dossier tecnico di assistenza

Forno a convezione elettrico – 6×(1/1 GN) – 10 kW – 800×855×721 mm

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.EKF-6

01 Note di assistenza

- Disegno esploso, elenco ricambi e schema elettrico sono inclusi nel manuale (sezioni G e H).

EXPLODED VIEW

Yes

WIRING

Yes

PARTS LIST

Yes

VISUAL PAGES

4

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

M&R Gastro Service

shop@mr-gastro.ch · +41 58 668 69 69

+41 58 668 69 69

M&R GASTRO SERVICE · REVISION 1.0

Technical service dossier

Electric convection oven – 6×(1/1 GN) – 10 kW – 800×855×721 mm

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

Scope: MRG.EKF-6

01

Service notes

- Exploded view, spare parts list and electrical circuit diagram are provided in the manual (sections G and H).

EXPLODED VIEW

Yes

WIRING

Yes

PARTS LIST

Yes

VISUAL PAGES

4

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

M&R Gastro Service

shop@mr-gastro.ch · +41 58 668 69 69

+41 58 668 69 69

MRG.EKF-6

Verified technical reference

01 EXPLODED P2

CONVECTION OVEN (ELECTRICAL)

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.

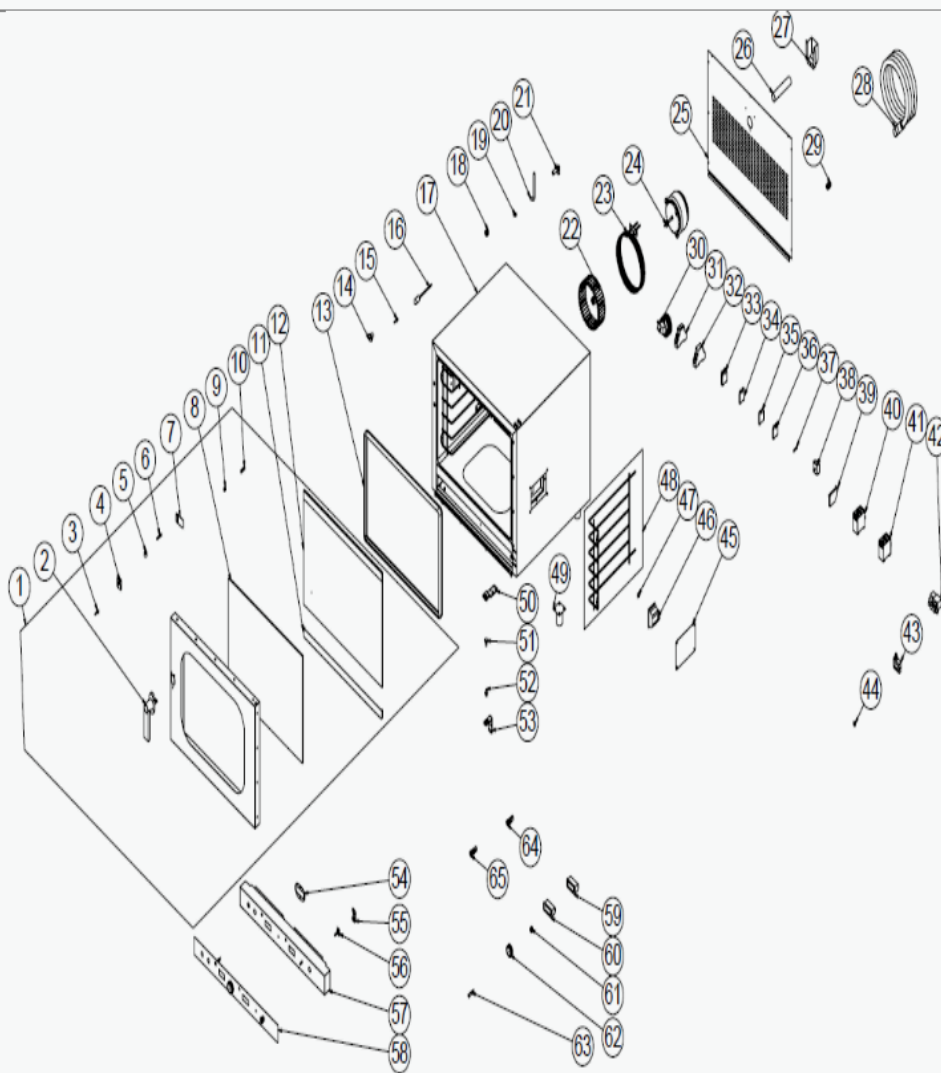
MRG.EKF-6

Verified technical reference

02 EXPLODED P10

CONVECTION OVEN (ELECTRICAL)

G SPARE PART LIST- EXPLODING DRAWINGS



MRG.EKF-6

Verified technical reference

03 EXPLODED P11

CONVECTION OVEN (ELECTRICAL)

G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: EKF-6		
NO	PRODUCT NAME	P.CODE
1	COVER	ARA-KNX.KFR-0005
2	HANDLE AND LOCK SET	M.AKS-KLP-KPK-001
3	SHELF HANGER PIN	YTL-KNX.KFR-FS-0003
4	HINGE	JP.M.AKS-MNT-INX-001
5	LID FITTING	YTL-KNX.KFR-KS-0039
6	GLASS OPEN PIN	YTL-KNX.KFR-KS-0045
7	GLASS HOLDER	YSC-KNX.KFR-LZ-0130
8	512MM*745MM*6 MM CAM	M.CAM-BTMP-004
9	Ø 12 STRAP PIECES	M.PLS-SLK-002
10	INNER GLASS OPEN SPRING	M.YAY-KNV-001
11	GLASS SHAFT	YSC-KNX.KFR-LZ-0046
12	480MM*700MM *6 MM GLASS	M.CAM-TMP-019
13	GASKET	M.CNT-KFR-006
14	CONNECTION SCREW	YTL-KNX.KFR-KS-0023
15	BUSH	M.GAZ-TES-SZD-001
16	J TYPE THERMOCOUPLE 10 CM	M.ELK-EDM-JKT-019
17	CHASSIS	-
18	REDUCTION BRASS 3/4-1/2	M.GAZ-PLT-PLC-006
19	NOZZLE	M.AKS-NZL-SRI-001
20	WATER PIPE Ø 10*1 CR-Ni 260 MM	YBR-KNX.KFR-KS-0047
21	HOSE KIT	M.MEK-TES-HRT-009
22	200*50 FAN	M.FAN-PTS-200*50-001
23	230 V 4500 W 4.5 KW RESISTANCE	M.ELK-RZS-BRU-KFR-005
24	HZ50-60 RPM 2800/3450C/C MT ENGINE	M.ELK-MTR-FMT-002
25	BACK SHEET METAL	YSC-KNX.KFR-PN-0029
26	DRAIN PIPE	YBR-KNX.KFR-KS-0028
27	CHIMNEY SHEET	YSC-KNX.KFR-PN-0028
28	1.5 METER HOSE	M.MEK-TES-HRT-006
29	PG-16 CABLE FITTING	JP.M.ELK-RKR-PLS-001
30	110 °C THERMOSTAT	JP.M.ELK-MEK-TRM1-019

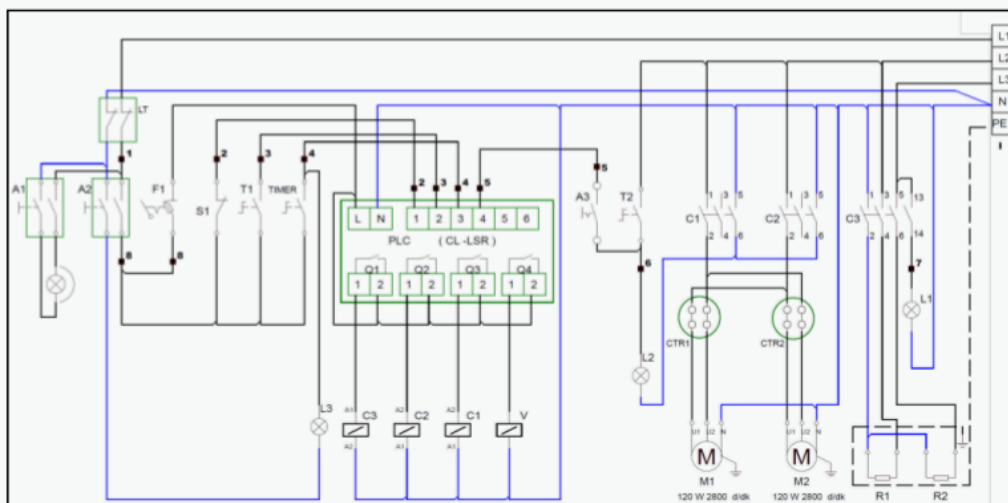
MRG.EKF-6

Verified technical reference

04 WIRING P13

CONVECTION OVEN (ELECTRICAL)

H ELECTRIC CIRCUIT SCHEMA



A1	Large lighted 0-1 inner lighting switch
A2	Control panel ON/OFF switch
A3	Vapor switch
C1.C2	Fan motor contactor 230V
C3	Heater resistance contactor 230V
V	Vapor valve 230V
CTR1.CTR2	Condenser
M1.M2	Inner air circulation fan motor 120W 2800d/dk 230V
L1	Thermostat signal lamp
L2	Vapor signal lamp
L3	Timer signal lamp
T1	Thermostat 50-250°C
T2	Thermostat 50-400°C
LT	Limit thermostat 320°C
R1.R2	Heater resistance 3000W 230V
S1	Door switch