



USER MANUAL

ROTATING GAS PIZZA OVEN

VRX-RGO-80B

VRX-RGO-80R



READ BEFORE INSTALLATION

Installation, operation, cleaning and maintenance instructions.

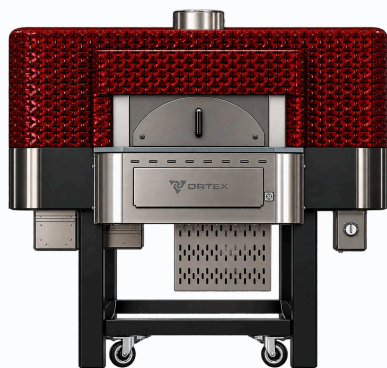
For use by trained personnel only. Keep this manual for future reference.

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BEFORE YOU BEGIN

Read this manual completely before attempting to install or operate this equipment. Installation and service must be carried out by a qualified, licensed technician in accordance with all applicable local and national codes.



THIS MANUAL COVERS

VRX-RGO-80B · VRX-RGO-80R

Overall size	83.91" D × 76.46" W × 77.28" H
Electrical	208 V · 3 phase · 60 Hz
Gas input	163,776 BTU (NG) · 170,600 BTU (LPG)
Gas pressure	4" WC (NG) · 10" WC (LPG)

A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Improper installation or replacement of parts may damage the appliance or cause personal injury. The manufacturer shall not be held responsible for any damage resulting from damaging the appliance intentionally, negligence, or detriments caused by disobeying instructions and regulations or by wrong connections. Unauthorized intervention to the 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 the ordinances and security rules of that country, by qualified service personnel.**
3. This appliance has to be used by a 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 parts.

WARNING

- This device must be installed in accordance with applicable legislation and should only be used in a well-ventilated area. Please refer to the instructions before installing and using this device.
- Improper installation, adjustment, modification, service or maintenance can result in property damage, injury or death. Read the installation, use and maintenance instructions before installing or servicing this equipment.

IF YOU SMELL GAS

Call the GAS EMERGENCY service immediately. Until the service team arrives:

1. Do not use electrical appliances or switches.
2. Do not light cigarettes or matches.
3. Leave doors and windows as they are.
4. Go outside.

FOR YOUR SAFETY

Do not use or store gasoline or other flammable gas or liquid in the device.

SAFETY SYMBOLS



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance. Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure faster service.

Model No.	
Serial No.	
Voltage	
Purchase Date	

For the Authorized Service Agent listing, reference the listing provided with the unit, or for an updated listing go to www.mvpgroupcorp.com or e-mail Sales@mvpgroupcorp.com.

SERVICE HELP DESK	
Company	
Website	
Telephone	
Email	
Address	

IMPORTANT

Make sure that all paper protection and packaging have been removed before operating the device. This device should only be installed in the closed position.

ALL GAS RULES AND REGULATIONS

The installation of the device complies with NATIONAL FUEL GAS CODE "CSA ANSI Z223.1 / NFPA 54". In Canada, installation must be compatible with CAN / CGA-B149.1 NATURAL GAS INSTALLATION CODE.

If the relevant instruction cannot be obtained:

1. If the device pressure values are above 1/2 psi (3.5 kPa), disconnect the gas supply pipe from the device.
2. If the device pressure values are equal to 1/2 psi (3.5 kPa), close the gas supply pipe manually and isolate the gas supply pipe system.



WARNING: The device must be used by trained personnel.

A1 PRODUCT DESCRIPTION

Pizza Ovens (Gas) that provide high efficiency have been designed to be used in commercial kitchens.

Direct contact with food in ovens is limited to pizza, bread and bakery products only. Other foods can be used provided that they are cooked in a pan or on a tray.

JUST BAKE PIZZA AND BREAD

JUSTE CUIRE LA PIZZA ET LE PAIN

Nameplate fitted to the oven body.

MODEL	DEPTH (A)	WIDTH (B)	HEIGHT (C)	APPROXIMATE WEIGHT	
				UNPACKED KG / LB	PACKED KG / LB
VRX-RGO-80B VRX-RGO-80R	2131.4 mm 83.91"	1965 mm 76.46"	1963 mm 77.28"	-	-

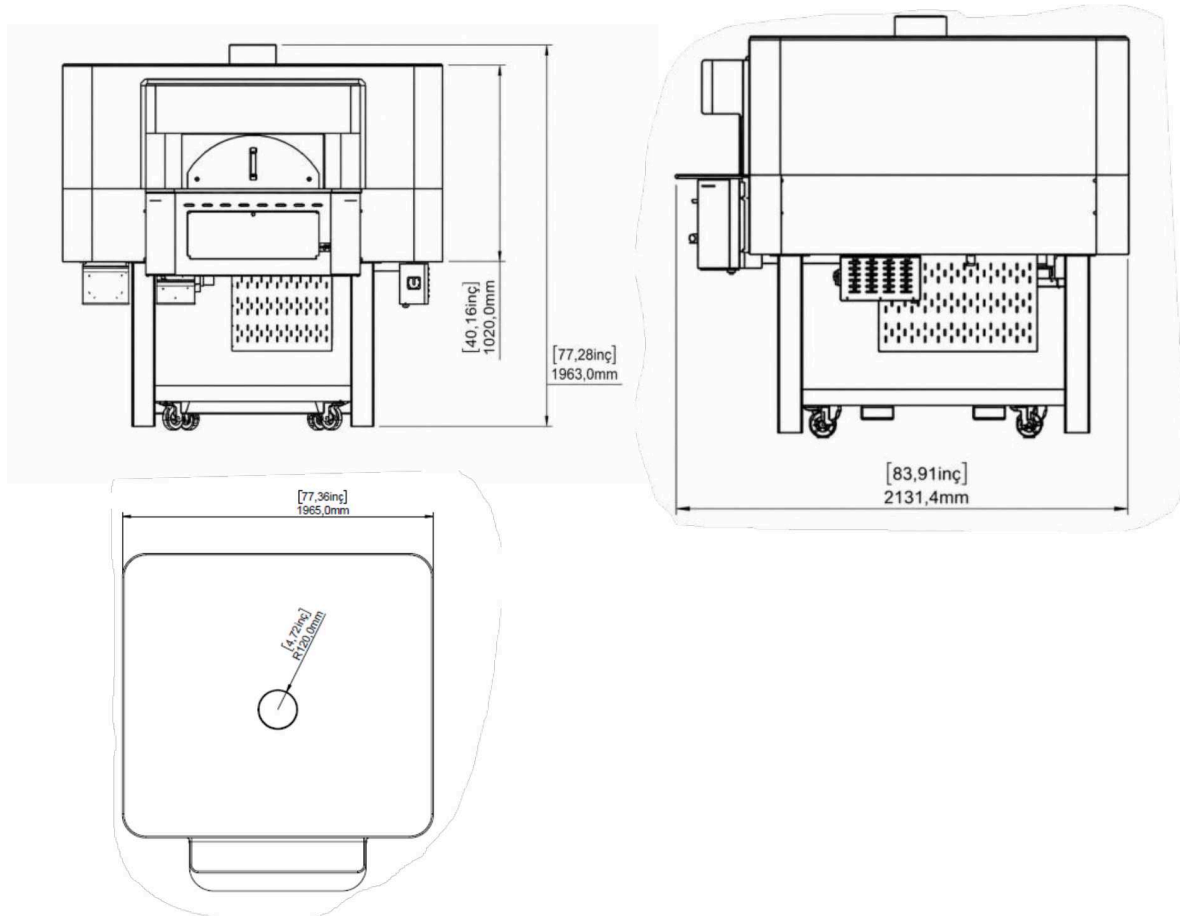
A2 TECHNICAL INFORMATION

MODEL	VOLTAGE	WATT	GAS TYPE	TOTAL INPUT BTUS	KW TOTAL
VRX-RGO-80B VRX-RGO-80R	208 V	110 / 220	NG	163,776	48 kW
			LPG	170,600	50 kW



MODELS & DIMENSIONS

VRX-RGO-80B · VRX-RGO-80R

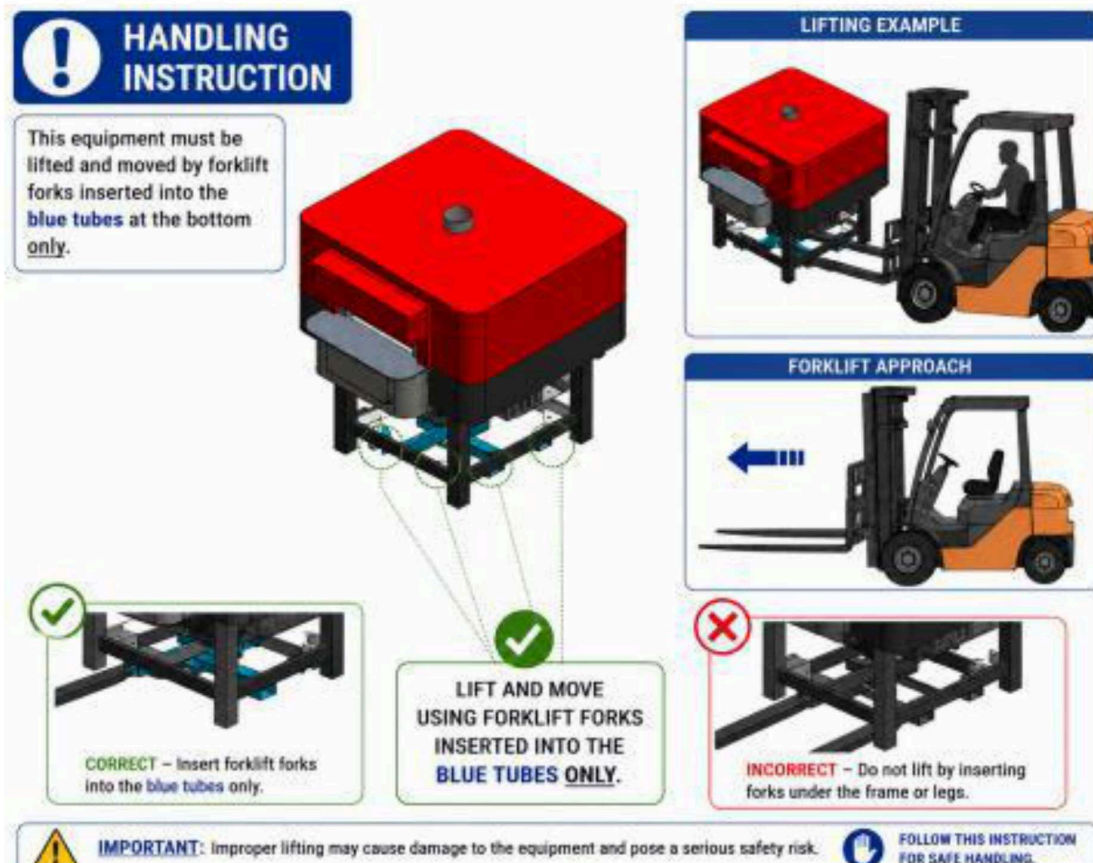


Front, side and top views. Dimensions shown in inches [mm].

A3 TRANSPORTATION

This appliance cannot be moved by hand from area to area. It must be moved on a pallet with a forklift truck.

For safety reasons, when transporting the oven with a forklift, please ensure that the forklift forks are placed inside the metal pipes below. The advised length of the forks is **63"-71" (1600 mm-1800 mm)**.



A4 UNPACKING

- Please unpack the package according to the security codes and ordinances.
- Parts which contact with food are produced in stainless steel. All plastic parts are marked by the material's symbol.

B INSTALLATION

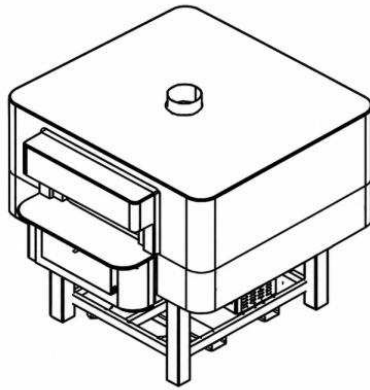
- Please place the oven on stable ground. Please take necessary steps against the possibility of overturn.
- The technician who will serve for installation and service of the appliance must be professional and must have installation and service licenses.
- Connection to gas fitment must be done by an authorized person.
- The area where the appliance is located must have enough ventilation and a 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 a "G" label on the body.



This appliance must be connected to a **ground** outlet in accordance with safety rules and standards.

- The appliance's **ground** must be connected to the **ground** line on the panel which is nearest to the electric installation.
- Connection to the main fuse and leak current fuse must be done in accordance with current regulations.
- Connection to gas fitment must be done with suitable diameter metal flex pipe and spheric valve. The spheric valve must be immobilized in a place that is far away from heat and accessible in case of danger. After the gas entrance connection is done, gas leakages must be checked.
- According to the data on the appliance information plate, gas and pressure must be adjusted. If the gas type that is adjusted is not suitable for the gas type at the installation place, apply the instructions about adjustment of a different gas type (Section G).
- The appliance must be positioned to allow easy cleaning and maintenance.
- Any enclosures, paint, masonry, panels, or other structures installed on the site and necessary for the "finishing" of the oven must comply with local public health requirements.

CLEARANCES

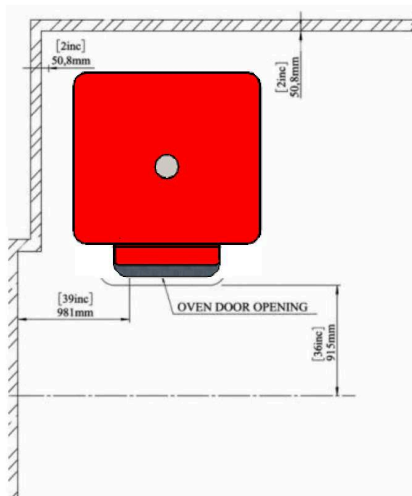


	GAPS	
	FIREPROOF	FLAMMABLE
Sides Left	N/A	2" / 50.8 mm
Sides Right	N/A	2" / 50.8 mm
Back	N/A	2" / 50.8 mm

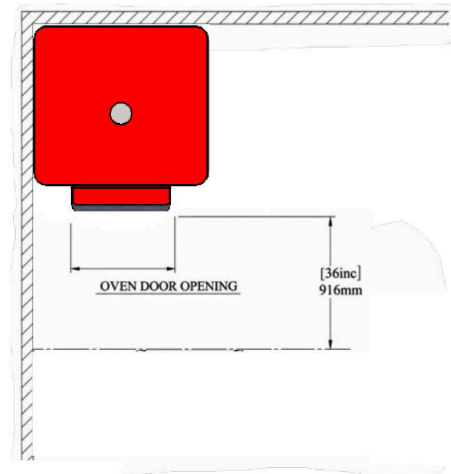
WARNING

For adequate ventilation, leave enough space around the device.

WARNING — RISK OF FIRE
Do not install closer than 12 inches from a wall.



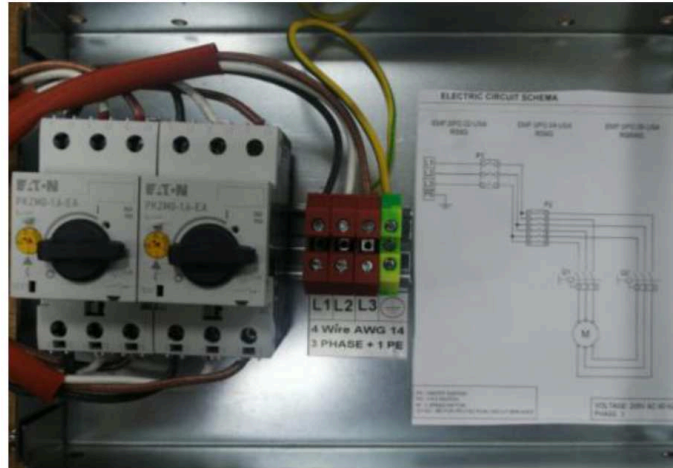
Minimum clearance from wall made with combustible material



Minimum clearance from wall made with non-combustible material

ELECTRICAL DATA

VOLTAGE	PHASE	NO. WIRING	MAX AMPERAGE	MAIN WIRE AWG	GROUND WIRE AWG	CONDUIT SIZE	HOLE DIAMETER	FLAT SURFACE
208	3	4	1.4 / 1.8	14	14	1/2"	22.2 mm	28.96 mm



CONNECTION

The cables (L1-L2-L3) must be connected to the terminals on the bottom panel of the device by the technical service, as indicated on the label.

C SAFETY INSTRUCTIONS

- Do not use the appliance in an insufficiently lighted place.
- Do not touch the moving attachments while the appliance is in operation.
- Do not install the appliance in the presence of flammable or explosive materials.
- Do not load more than the appliance's capacity.
- Do not attempt to use the appliance without suitable protective equipment.
- If for any reason there is a fire or flame where the appliance is used, turn off all gas valves and the electric contactor switch quickly and use a fire extinguisher. Never use water to extinguish the fire.
- **Never** check any possible gas leakage with a flame.
- The chimney hood must be installed to the oven so that it covers the oven completely. The chimney hood pipes can be used without a fan up to a maximum of **10 ft**. If the chimney hood pipe distance is more than **10 ft**, a fan must be used.

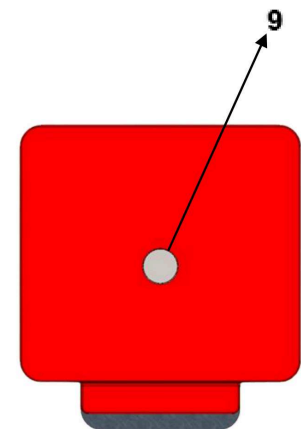
WARNING

If a gas leak is suspected, do not operate any electrical switch and do not create any flame or spark. Shut off the gas supply, ventilate the area, and contact an authorized gas technician or your local gas supply company immediately.

COMPONENT IDENTIFICATION



1	Front panel
2	Oven entrance
3	Stainless steel shelf
4	Charter
5	Panel cover
6	Ash drawer
7	Crumb drawer
8	Gas inlet
9	Flue outlet



Flue collar (9), top view

NOTE

The flue collar (9) is positioned in the upper front position of the furnace to ensure that a safe connection to the flue is made by an authorized service technician.

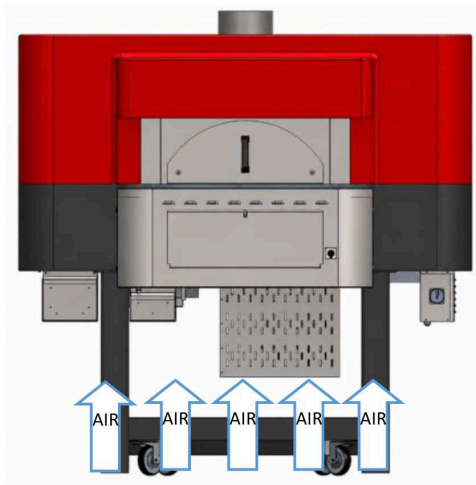
LOCATION

- The equipment area must be kept clean and free of combustible materials. When installed, minimum clearances from combustible and non-combustible structures should be 2" on the sides and rear.
- The oven is suitable for indoor installation on **non-combustible** flooring.
- There should be a 12" clearance above the oven and around the oven front area, as shown.
- The installation location must allow sufficient clearances for service and proper operation.
- A minimum front clearance of 36 inches is required.
- Do not obstruct the flow of combustion and ventilation air. Provide sufficient clearance for air to enter the combustion chamber.

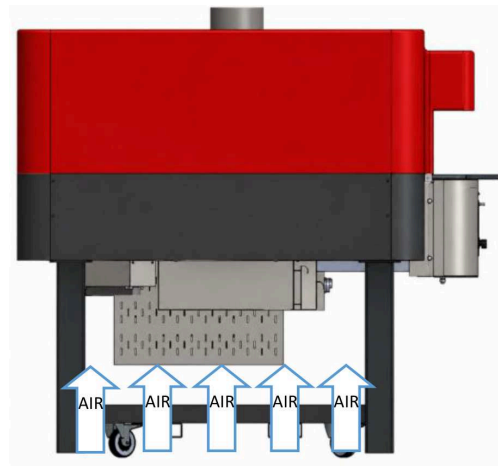
CAUTION

Do not allow fans to blow directly into the pizza oven. Avoid open windows near the pizza oven as much as possible. Avoid wall-mounted fans that create cross-air currents in the room.

CAUTION! Even partial obstruction of this area may affect the operation and safety of the burners.



Combustion air intake — front



Combustion air intake — side

AIR SUPPLY

These appliances require make-up air to replace the combustion air and the excess air exhausted by the chimney. Always check that there are sufficient openings to allow the necessary make-up air to enter.

CHIMNEY CONNECTION

This oven is equipped with an extractor hood located at the front of the oven; the hood collects combustion gases and cooking vapors from the oven door.

DO NOT obstruct the flow of flue gases from the oven with the door. The flue gases must be vented to the outside of the building through a ventilation system installed by a qualified technician.

The units are equipped with an exhaust flue collar on the top of the hood, the size of the collar depending on the oven model.

These units are used for baking pizza and other wheat flour-based products:

- They do not produce any flames or sparks; in this case, the flue gas temperature does not exceed 320 °F (160 °C) and, when used with the supplied extractor hood, the oven is suitable for connection to a Type B gas ventilation system.

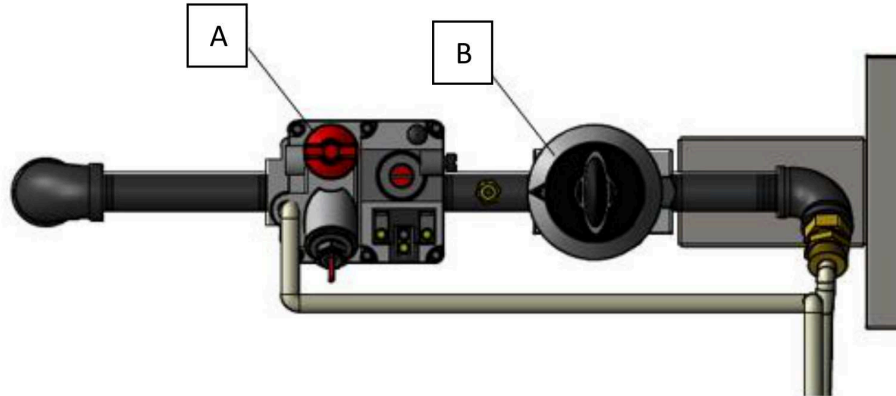
ELECTRICAL CONNECTIONS

The wiring diagram is located inside the control box and on the last page of this manual. Verify that the power supply is of the same rating as the oven.

WARNING

Electrical and grounding connections must comply with the relevant sections of the National Electrical Code and/or other local electrical codes. Disconnect the electrical power supply and place a label on the disconnect switch to indicate that you are working on the circuit. The devices are equipped with a junction box suitable for connection to ½" conduit.

D OPERATION



A: On / Off / Pilot button · B: Thermostat

Use

- Turn and hold the On / Off / Pilot button (A) to the Pilot sign, heat the thermopile with an external lighter and wait for the gas to come.
- After the thermopile has warmed up, the thermopile will ignite. Release button A.
- Raise your hand from the On / Off / Pilot button (A); continue the operations if the flame continues to burn. If the flame goes out, the thermopile is not warmed up.
- Adjust the oven temperature to the desired temperature with the thermostat knob (B).
- Preheat before placing the product in the device. For this, bring the device to 300–650 °F for 5–10 minutes and run it.
- Place the products in the oven and close the appliance door.
- After you are done with the oven, turn the On / Off / Pilot switch (A) to the Off position.

Pilot burner lighting procedure

1. Turn the red handle on the gas shut-off valve to the 'OFF' (horizontal) position.
2. Wait for five minutes to allow gas, which may have accumulated in the burner compartment, to escape.
3. Depress the "RED" button on the pilot safety valve and light the pilot burner. Hold in the pressed position for about 1/2 minute (30 seconds), and release the "RED" button. The pilot burner should now remain lit. If the pilot burner fails to ignite or does not remain lit, repeat steps (a) through (c).

PILOT BURNER FLAME ADJUSTMENT

It is important to have the correct pilot burner flame size as shown in Fig. 10. If necessary, adjust the pilot burner flame by turning the Pilot Adjust Screw (see Fig. 11) clockwise to reduce or counterclockwise to increase.

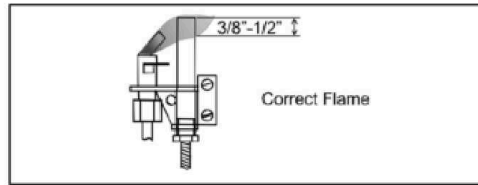


Figure 10

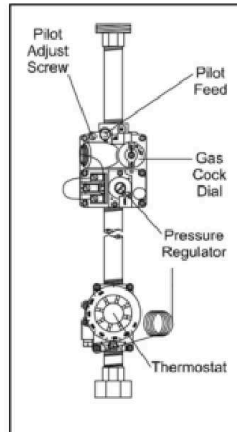


Figure 11

BURNER OPERATION

(A) Main burner

After the pilot burner is ignited, when heat is desired, turn the gas cock dial to the 'ON' position and set the thermostat dial to the desired temperature. The oven burner flame should always have a blue appearance. That indicates a good mixture of gas and air. When using LP gas, the flame will have a blue-yellow appearance. Should the burner fail to light, check to see if there is a problem with the gas supply. If there are other appliances on the same line, shut them off temporarily and see if the burner comes back on, or if it fluctuates as other gas appliances are turned on and off. That would indicate overloading of the gas supply lines or a faulty gas pressure regulator. Contact an authorized Service Agency or your local Gas Supply Company.

(B) Aeration and by-pass flame adjustment

Flame and air mixer adjustments and the by-pass flame adjustment for the main burner are done at the factory. These adjustments are sealed before the oven leaves the factory. **Contact an authorized Service Agency if you need help.**

Thermostat calibration

No attempt should be made to calibrate the thermostat because it is accurately calibrated and sealed by the manufacturer. **Contact an authorized Service Agency if you need help.**

FLAME DIVERTERS

Flame diverters distribute the heat evenly below the baking deck. They must be in good condition and properly placed above the burners in the burner chamber in order to be effective. Damaged or improperly installed flame diverters adversely affect the oven performance. Make sure that the 'V' shaped diverters are pushed all the way to the back of the oven as far as they will go. Check them periodically and replace them as necessary.

NOTICE

Only pizza and bread products can have direct contact with Fibrament decks. All other food products must be placed in a pan or containers to avoid direct contact with Fibrament decks.

WARNING

If gas odor is detected at any time, immediately shut off the gas supply valve for the oven. Do not permit any open flames in the area of the oven. Immediately contact an authorized Service Agency or your local Gas Supply Company.

CAUTION

Initial heating of the oven must be done in a well-ventilated area as it may generate smoke or fumes. Overexposure to smoke or fumes may cause nausea or dizziness.

LIGHTING PROCEDURE

1. Light the main burner following the instructions in the Lighting section of the installation instructions.
2. Keep the Push/Pull slides fully open.

BREAKING IN

It is important to break in the oven, to dry out the deck and the insulation, before baking in a new oven:

1. Set the thermostat at least 50 °F (10 °C) lower than your baking temperature.
2. Pre-heat the oven for 1 to 3 hours before use.
3. After pre-heating, raise the temperature to your baking temperature.
4. Experiment baking until you get the feel of the oven and the speed of the bake.

BAKING

Pizza can be baked on the deck, on a screen or in a pan. When you determine the combination of ingredients and temperature that gives the right bake for your crust, sauce and cheese combination, and your customer's taste, mark it and keep it.

Deck baking refers to baking pizza directly on the deck. Generally it is a thin product that requires a temperature of at least 550 °F (290 °C). **Screen baking** refers to baking pizza on a screen. The screen lifts the pizza off the deck. The screen may be removed near the end of the bake time to give the bottom of the pizza a crispier crust and a darker color. Bake temperatures range from 500 °F (260 °C) to 550 °F (290 °C). **Pan baking** refers to baking pizza in pans. Crusts can be thick or thin and toppings range from light to heavy. Baking temperatures for pan baking range from 450 °F (235 °C) to 500 °F (260 °C).

RECOMMENDED OPERATING PROCEDURE

It is very important that at the end of the day's operation, the gas cock dial of the main burner is turned to the pilot position, leaving only the pilot burner 'ON' overnight. Keep the pizza Push/Pull slides fully open.

Pre-heating

1. Turn the gas cock dial of the main burner to the 'ON' position.
2. Preheat the oven for 1 to 3 hours at 50 °F (10 °C) lower than your baking temperature, with Push/Pull slides fully open.

Baking

1. After pre-heating, raise the thermostat setting to your baking temperature.
2. Check the bottom color of the pie and close the push/pull slides partially (halfway) after the 4th or 5th bake to maintain the desired color. When slow or idling, open the push/pull slides fully and set the thermostat at least 50 °F (10 °C) lower than your baking temperature.

HELPFUL HINTS

1. An instructions plate is attached behind the damper knobs indicating how to set the oven for more top or bottom heat. Opening the dampers allows more heat to enter the baking chamber from the combustion/burner compartment. Closing the dampers keeps more heat in the combustion/burner compartment to keep the baking deck hotter.
2. If the oven is up to pizza baking temperature and has not been used for a while, there is a tendency for the baking deck to get hotter. In this condition, when you put in one pizza, TURN THE THERMOSTAT UP, so that the main burner flame is burning at its fullest, providing the extra heat needed to balance the bottom heat. The thermostat should be turned back down to the normal setting as soon as you have baked the pizza.
3. Frequently scrape and brush off decks to remove burnt residue which can cause an 'off' flavor and bake times to increase.
4. Heavily topped pizza or pan pizza requires lower bake temperatures and longer bake times compared to a regular thin pizza with light toppings.
5. Bubbles in fresh dough indicate under-proofed or cold product. Allow the dough balls to proof to double in size and warm temperature before baking.
6. Any type of pan or screen may be used in this oven. When choosing pans, be sure to pick a pan which is closest in height to your product. Dark color pans and screens transfer heat better than light colored aluminum pans or screens. They must be seasoned before use.

WOOD SMOKING

In gas-fired ovens with a rotary hearth, smoking is carried out by placing oak, walnut, or apple wood chips on the grate and allowing them to smolder under controlled conditions. The rotary hearth ensures that the meat or product is exposed evenly to the smoke.

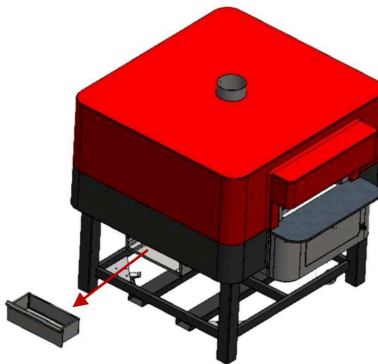
Smoking is carried out by placing oak wood on the grate located in the left section of the oven. During the smoking process, the ashes produced by the burning wood are removed using the ash drawer.

Application

1. Bring the oven to its normal operating temperature.
2. Place the wood on the smoking grate.
3. The wood chips should smolder rather than burn with an open flame in order to produce smoke.
4. The rotary hearth may continue to operate so that the product receives the smoke more evenly.

WARNING

The wood burner is intended for smoking purposes only. Do not use it for cooking over a wood fire.



ASH DRAWER

The ash drawer, located in the lower section of the oven, is designed to collect and safely remove ash and combustion residues produced during wood burning.

Use and safety

- Before emptying the ash drawer, ensure that the ash and embers have completely cooled down.
- Carefully remove the ash and empty it into a metal, non-combustible container. Plastic, cardboard, wooden, or other combustible containers must never be used.
- After emptying, clean any remaining ash and particles from inside the drawer, then reinstall the drawer in its proper position.
- During cleaning, prevent ash from spreading into the surrounding area or coming into contact with combustible materials.

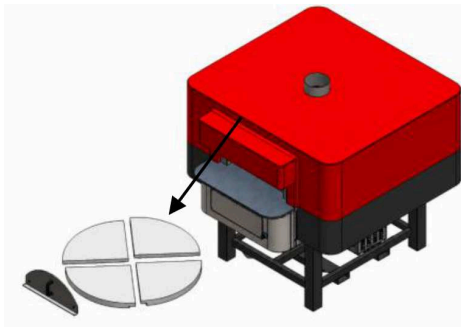
WARNING

Ash and embers that have not completely cooled may pose a fire hazard. Ash must be emptied only into a metal, non-combustible container.

E CLEANING & MAINTENANCE

CLEANING AND MAINTENANCE AFTER EVERY USE

- Be sure that gas and electric connections are off before cleaning.
- Clean the inside of the oven with a damp cloth before the appliance has cooled completely.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not use pressure water or vapor during cleaning.
- Do not clean the appliance with materials that may damage chrome.



Stone cleaning — Authorized Service only



Daily ash removal and interior mopping

- Stone cleaning of the product should only be done by the Authorized Service, as shown above.
- On a daily basis, and after the oven is in use: (a) ashes are to be removed by a metal ash scoop/shovel; (b) the oven interior is then to be mopped down with a clean, damp cloth.

PERIODIC CLEANING AND MAINTENANCE

- Maintenance should be done by a qualified person.
- Perform periodic maintenance of the appliance once every 15 days.
- Check the cooking stones at periodic times. Change broken and deformed stones.
- Check the gas connection hoses at periodic times. If there is a slit, hole, etc., change the hoses.

F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	1. Check if the gas connection is done properly. 2. Check the gas hoses for any slit, hole, etc. The appliance will not operate if they are not well connected. 3. Check the electrical connections and voltage. 4. Check if the fuse is on or off.
THE APPLIANCE DOESN'T COOK WELL	1. Check if it is operated at a suitable gas setting or not. 2. Check the heat settings and check gas pressure.
THE APPLIANCE STOPPED	1. When the oven operating temperature is more than the maximum temperature, the oven will go to the STOP position automatically. 2. When there is a gas leakage, if there is a solenoid gas stopper alarm in the area, gas flow is stopped and the appliance is not operated. Ventilate the area with an air vent. 3. Check the burners.
RESET BUTTON LIGHT DOESN'T SIGNAL	1. Check if the gas comes to the appliance. 2. Check if the sparking plug is making contact. 3. Check if the sparking plug can fire or not. Lamp is not on.

**IF ANY FUNCTION OF SECURITY DOESN'T WORK,
DO NOT USE THE APPLIANCE.**

If these problems are still going on, contact an authorized gas technician.

STILL NEED HELP?

Contact MVP Group, LLC — 3590 NW 54th Street, Suite 1, Fort Lauderdale, FL 33309 • Tel. 786.600.4687 • Sales@mvpgroupcorp.com • www.mvpgroupcorp.com. Please have the model number, serial number and purchase date ready.

G INJECTOR CHANGE AND GAS SETTING

PIZZA OVENS (GAS) BURNER-INJECTOR CHANGE CHART

MODEL	COUNTRY	T1			
		GAS	PRESSURE	INJECTOR	
VRX-RGO-80B VRX-RGO-80R	USA	NG	4" WC	4 × 2.4 mm	0.094"
				1 × 2.5 mm	0.098"
		NG Orifice		0.66 mm	0.026"
		LPG	10" WC	4 × 1.5 mm	0.059"
				1 × 2 mm	0.078"
				0.4 mm	0.016"

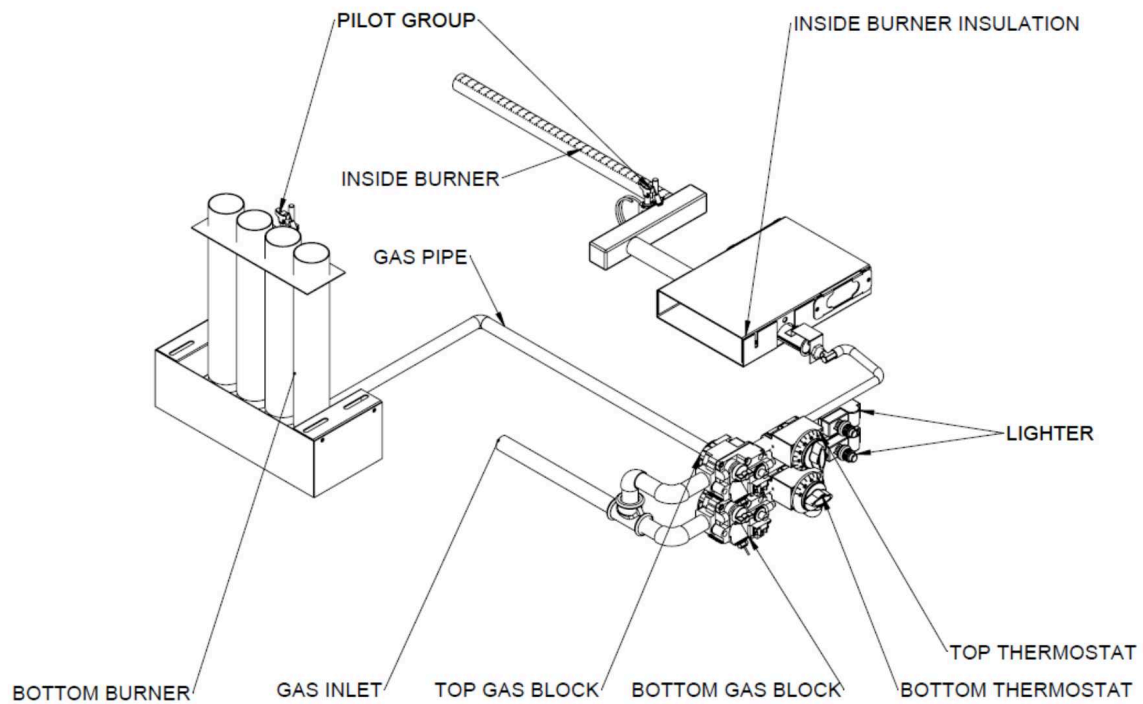
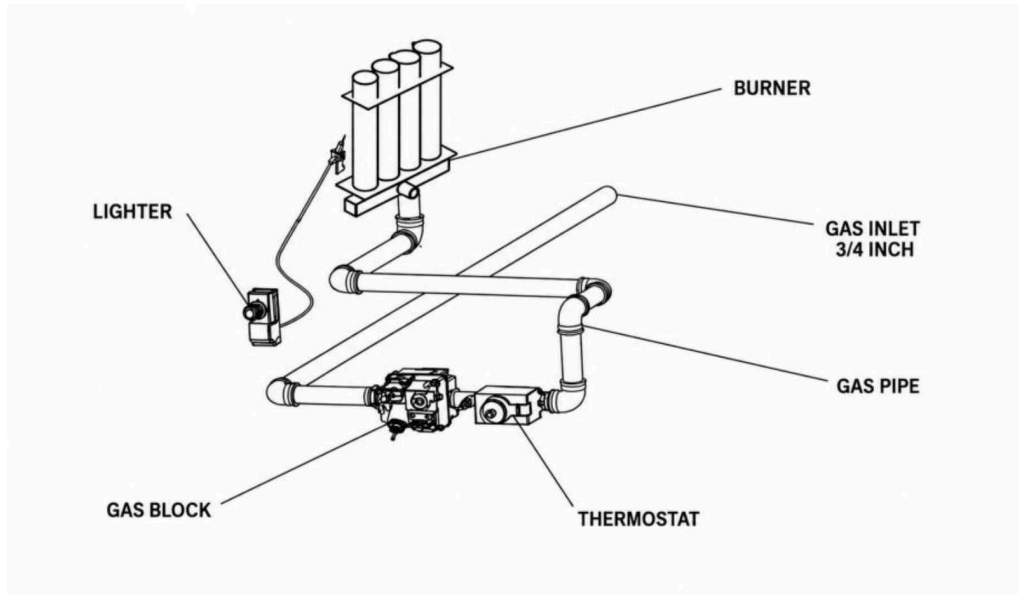
CHANGE OF THE BURNER INJECTOR

1. The oven must be dispatched from the factory as it works.
2. Increase the gas by turning the yellow part on the gas block. If it is turned in the (–) direction, the gas is reduced.

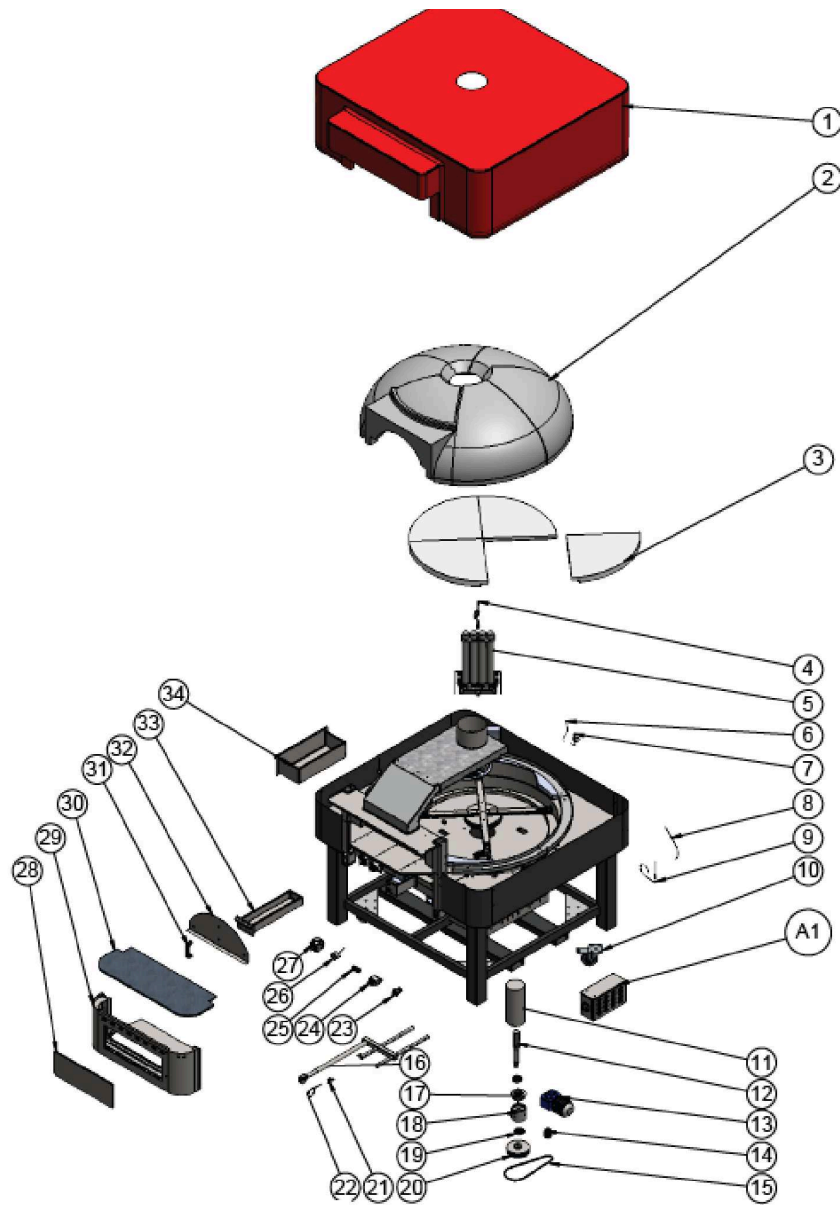
WARNING

Injector changes and gas conversions must only be carried out by an authorized gas technician, and the appliance must be checked for leaks after any change.

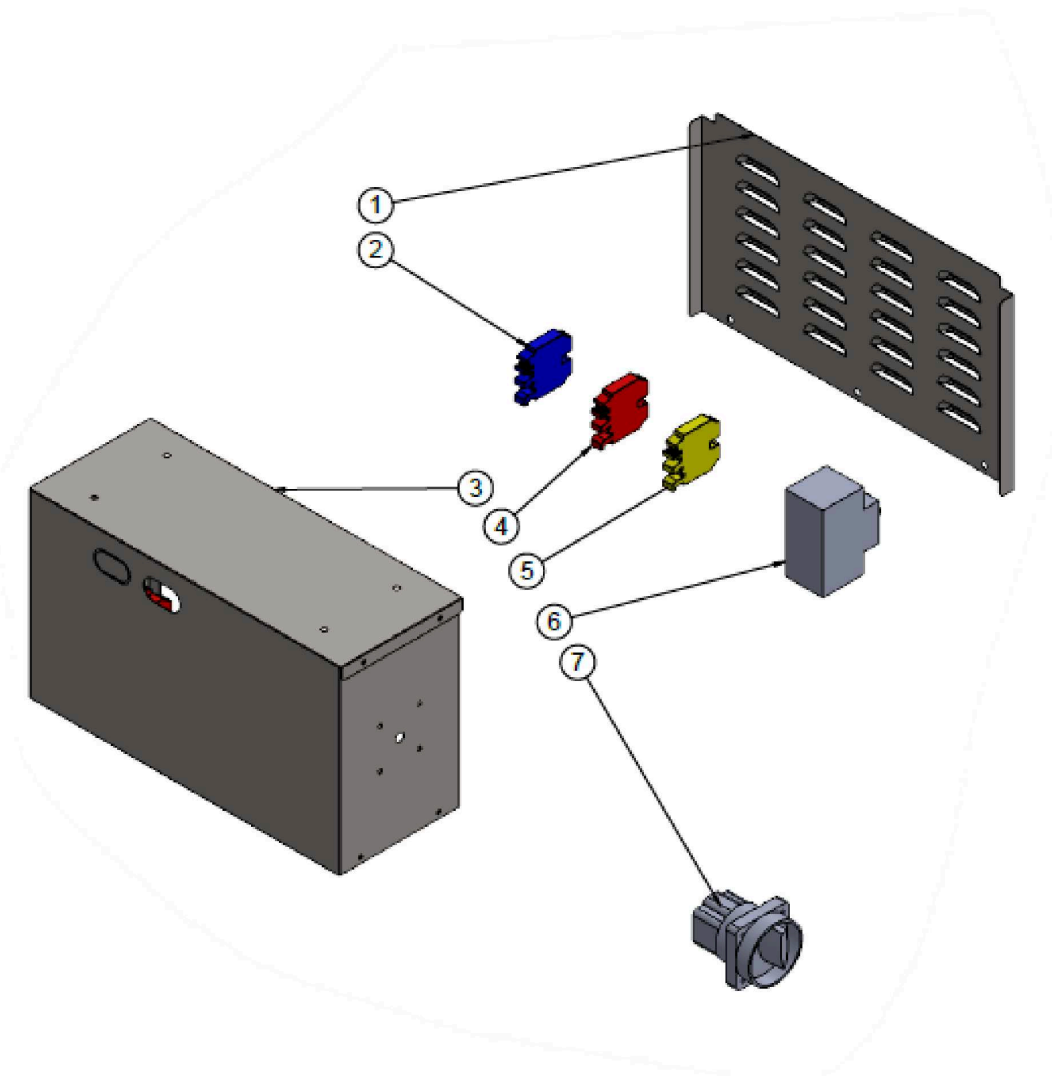
H GAS CONNECTION IMAGES



I SPARE PART LIST — EXPLODED DRAWING



A1 — CONTROL BOX ASSEMBLY



SPARE PART LIST

VRX-RGO-80B · VRX-RGO-80R

NO.	PRODUCT NAME	P. CODE	NO.	PRODUCT NAME	P. CODE
1	Wire mesh square dome	M.AKS-FBR-SPO-014	18	Lower bearing housing	YTL-KNX.SPO-KS-0004
2	Concrete dome	M.TAS-FRN-SPO.03-006	19	Bearing	M.RLM-ISI-007
3	Oven stone	M.TAS-FRN-SPO02-001	20	Pulley	M.MUH-KSN-002
4	Thermopile	M.GAZ-TRL-009	21	Thermopile ignition set	M.GAZ-PLT-PLC-009
5	Burner	M.GAZ-BRL-BRU-004	22	Thermopile	M.GAZ-TRL-009
6	Ignition lighter cable	M.GAZ-CKM-KBL-002	23	Switch	M.ELK-SLT-PKO-003
7	Ignition electrode / spark plug	M.GAZ-CKM-BUJI-001	24	Gas thermostat	M.ELK-MEK-TRM1-016
8	Thermocouple	M.ELK-EDM-JKT-017	25	Battery-operated igniter	M.GAZ-CKM-PIL-002
9	Thermocouple	M.ELK-EDM-JKT-015	26	Temperature gauge	JP.M.ELK-EDM-DGT-015
10	Wheel	M.AKS-TKR-PSF-001	27	Gas valve	M.GAZ-BLK-RBS-001
11	Drum shaft	YTL-KNX.SPO-KS-0001	28	Control panel cover sheet	YSC-KNX.SPO-LZ-0331
12	Drum adjustment shaft	YTL-KNX.SPO-KS-0002	29	Front panel assembly	ARA-KNX.SPO-0016
13	Motor	M.ELK-MTR-RMB-001	30	Front table sheet metal	YSC-KNX.SPO-LZ-0405
14	Motor pulley	M.MUH-KSN-008	31	Bakelite handle	M.AKS-KLP-BKL-003
15	V-belt	M.MUH-KYS-002	32	Oven inlet door	YSC-KNX.SPO-LZ-0024
16	Lower burner	M.GAZ-BRL-SMC-040	33	Crumb drawer	ARA-KNX.SPOE-0013
17	Bearing housing	YTL-KNX.SPO-KS-0003	34	Ash drawer	ARA-KNX.SPOE-0014



A1 — CONTROL BOX PART LIST

NO.	PRODUCT NAME	P. CODE
1	Transformer cover sheet	YSC-KNX.SPO-LZ-0322
2	Terminal block (blue)	M.ELK-KLM-038
3	Transformer sheet metal	YSC-KNX.SPO-LZ-0321
4	Terminal block (red)	M.ELK-KLM-037
5	Terminal block (yellow)	M.ELK-KLM-009
6	Engine protection switch	M.ELK-SLT-MK-015
7	Switch	M.ELK-SLT-KRS-004

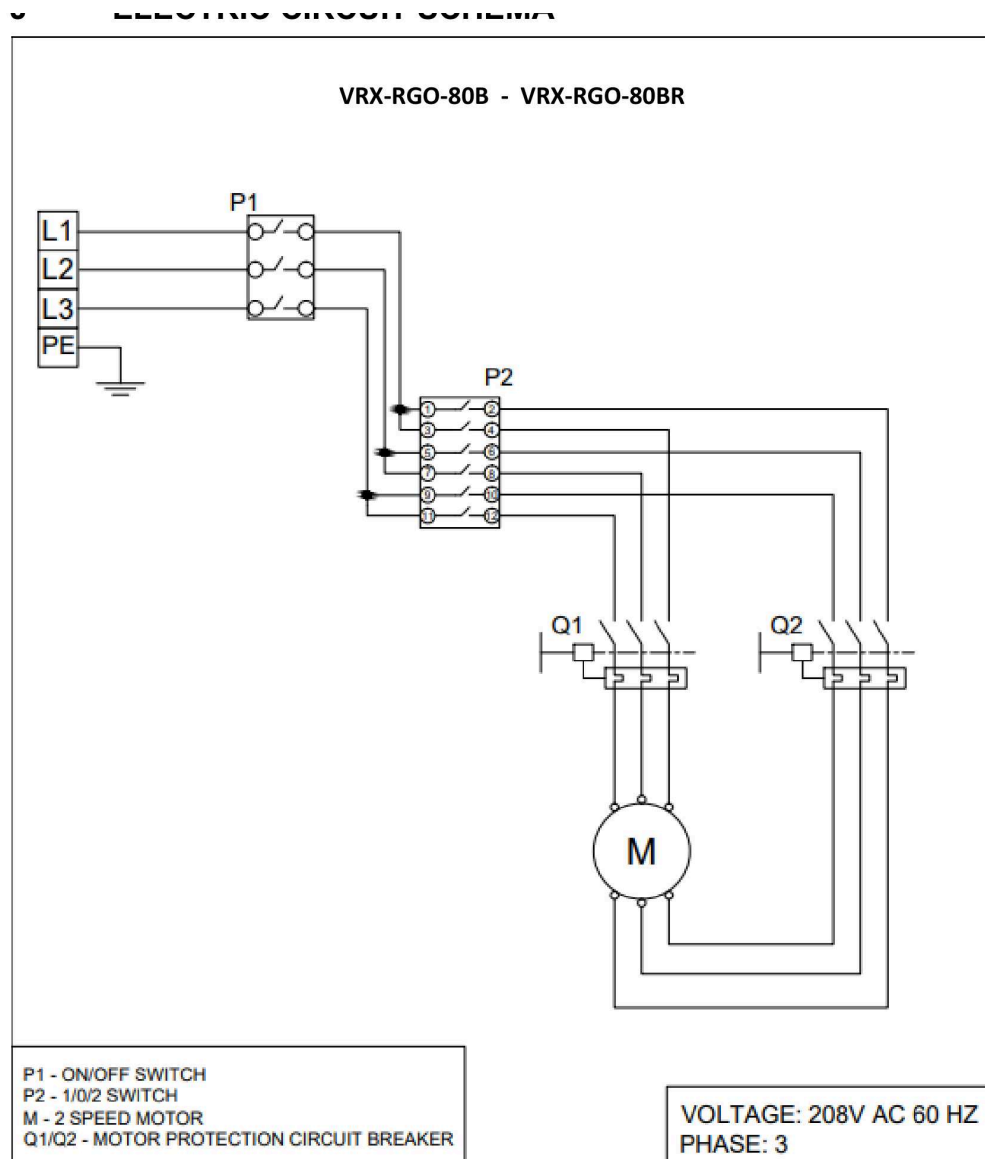
ORDERING PARTS

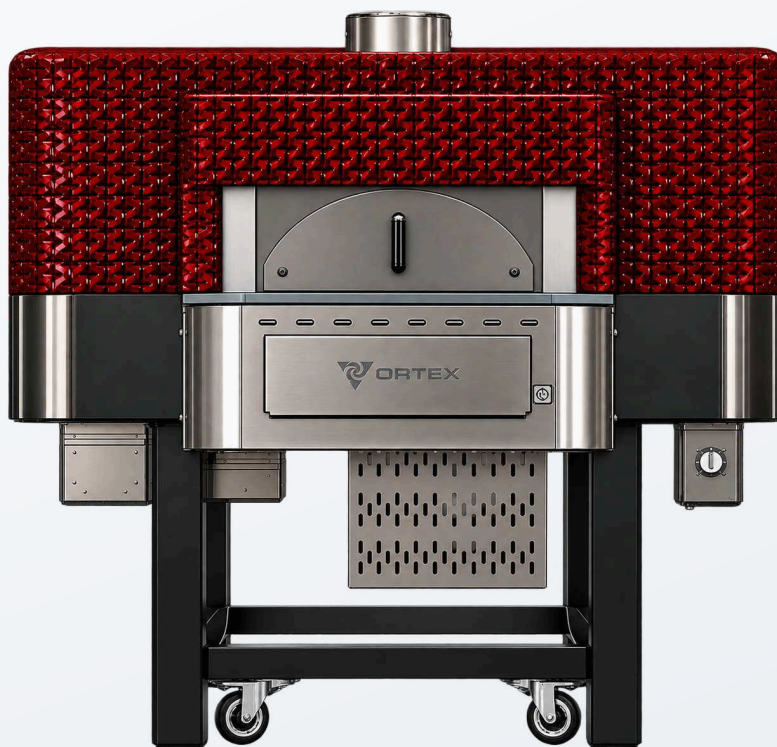
When ordering replacement parts, always quote the model number, serial number and the part code shown above. Contact MVP Group, LLC at Sales@mvpgroupcorp.com or **786.600.4687**.

J

ELECTRIC CIRCUIT SCHEMATIC

VRX-RGO-80B · VRX-RGO-80R





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AUGUST 2026