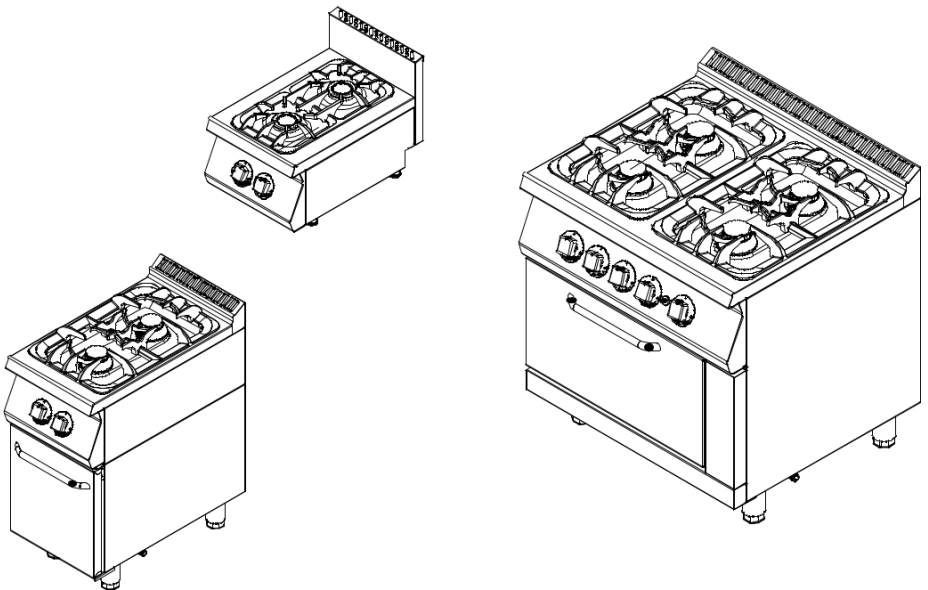

COOKER RANGE WITH OVEN













600 SERIES :
700 SERIES :
900 SERIES :
1200 SERIES :

USER MANUAL



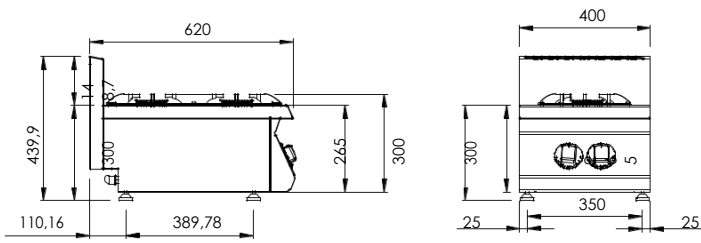
TECHNICAL
SPECIFICATIONS

TECHNICAL SPECIFICATIONS

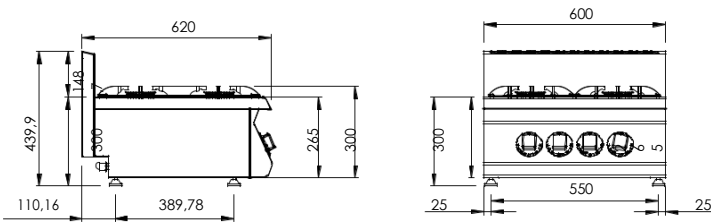
(MODELS) 	 KGO 4060	 KGO 6060	 KGO 4070	 KGO 8070	 KGO 4070	 KGO 8070	 KGO 4090	 KGO 8090	 KGO 8070	 KGO 8090	 KGO 1290
(SIZES)	400x620 x300	600x620 x300	400x740 x300	800x740 x300	400x740 x850	800x740 x850	400x900 x850	800x900 x850	800x740 x850	800x900 x850	1200x930 x850
(HEAT POWER)	2x2=4	2x4=8	6x2=12	6x4=24	6x2=12	6x4=24	6+8.5=14.4	6x2+8. 5x2=29	6x4+(6) =30	6x2+8.5 x2+(8)=3 7	(3x(6+8.5)) +8=51.5
(TYPE) (GAS INPUT)	A ₁ "½R	A ₁ "½R	A ₁ "½R	A ₁ "½R	A ₁ "½R	A ₁ "½R	A ₁ "½R	A ₁ "½R	A ₁ "½R	A ₁ "½R	A ₁ "½R
(KG) (NET WEIGHT)	20	35	40	60	55	80	65	90	120	140	145

600 SERIES COOKER

643 SERIES COOKER

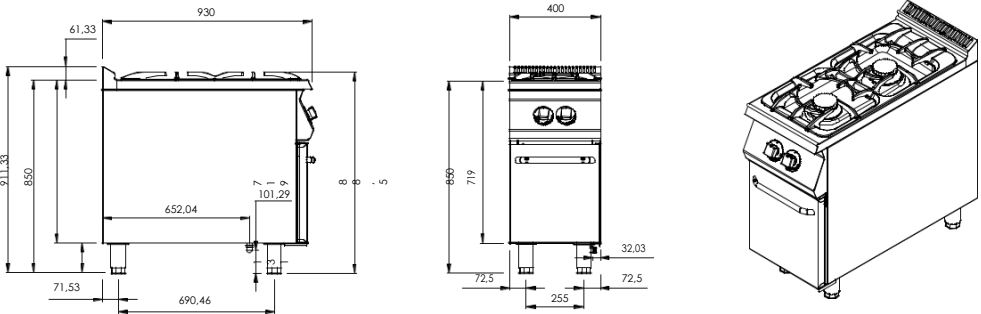


663 SERIES COOKER

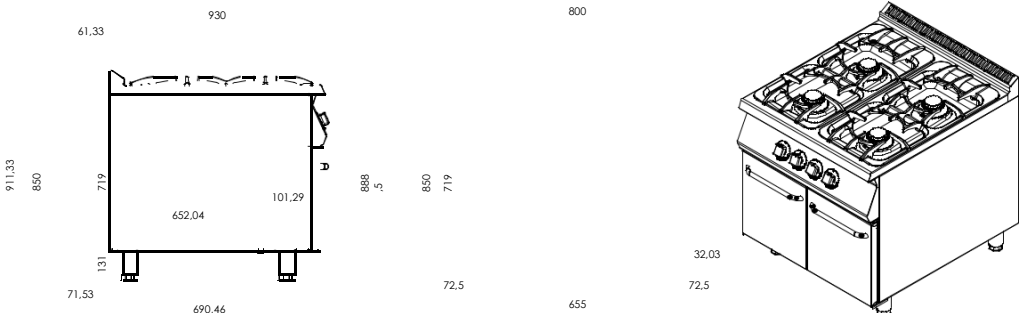


900 SERIES COOKER

945 SERIES COOKER

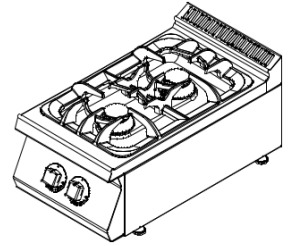
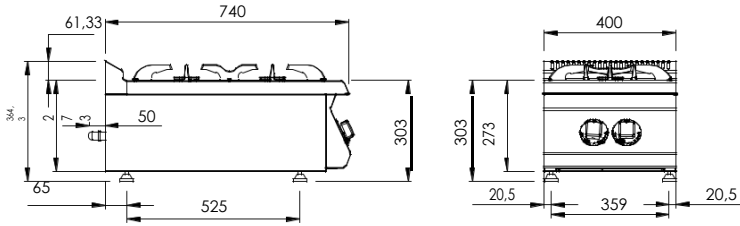


985 SERIES COOKER

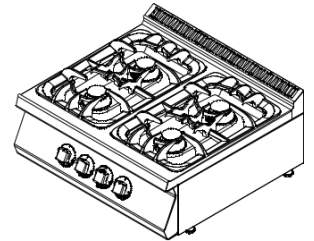
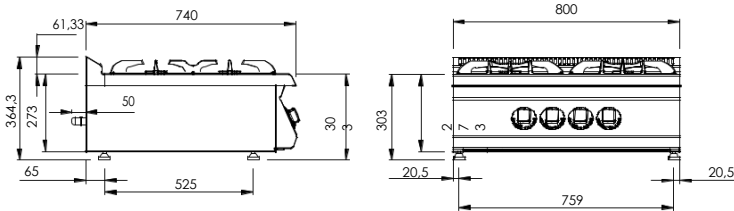


700 SERIES COOKER

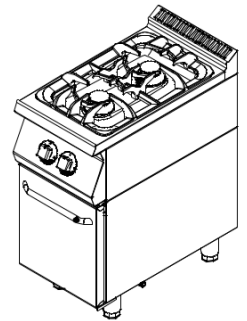
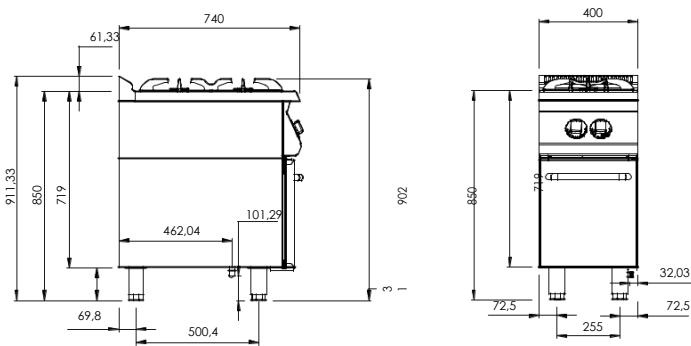
743 SERIES COOKER



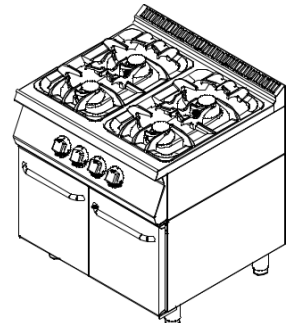
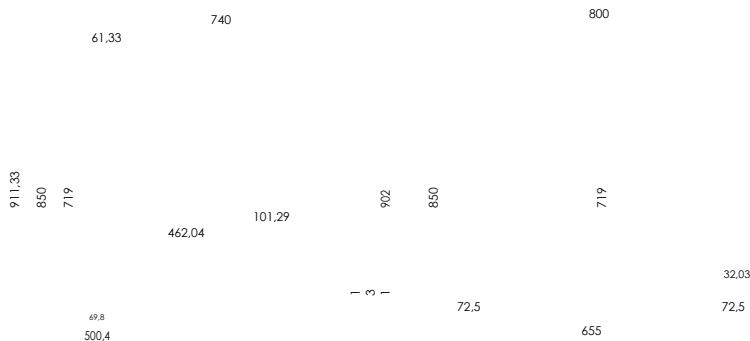
783 SERIES COOKER



745 SERIES COOKER

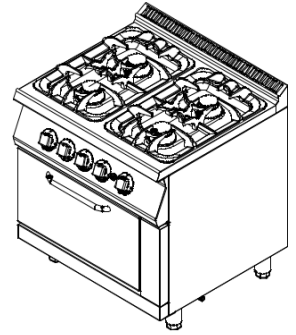
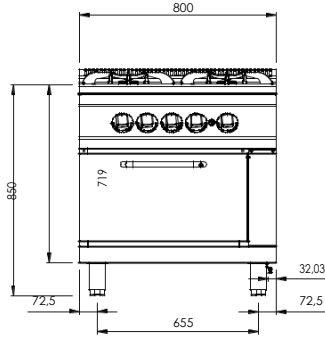
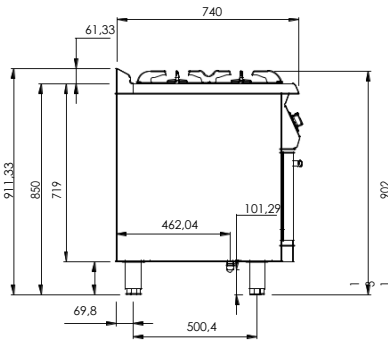


785 SERIES COOKER



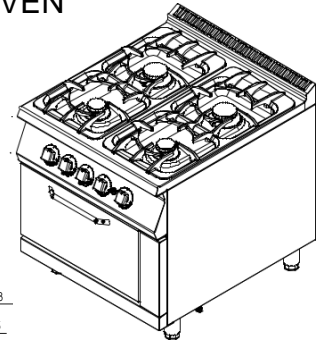
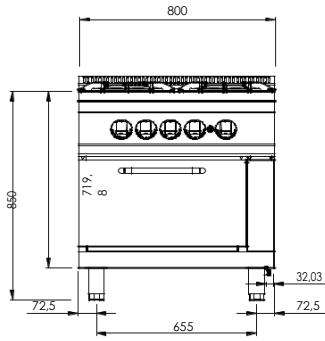
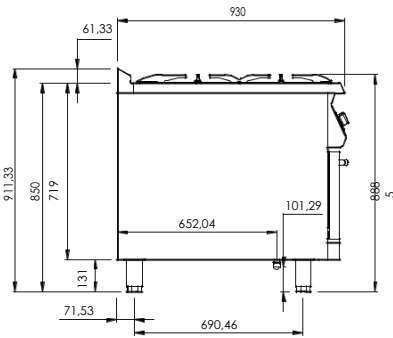
700 SERIES RANGE WITH OVEN

785 SERIES RANGE WITH OVEN



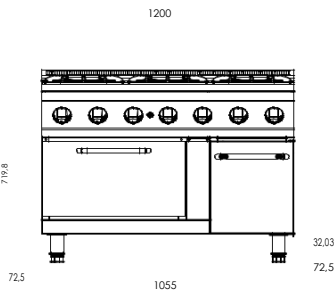
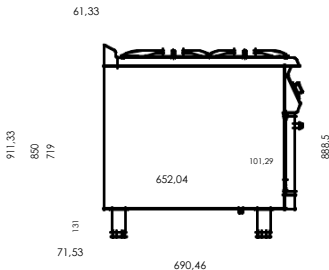
900 SERIES RANGE WITH OVEN

985 SERIES RANGE WITH OVEN



915 SERIES RANGE WITH OVEN

1200 SERIES RANGE WITH OVEN



PRESENTATION

Dear User,

We thank you for having preferred our device and having relied on our company. Our devices are being used in industry kitchens in 75 countries together with you.

Our device has been produced in accordance with international standards. We strongly remind you that you read the instruction book, have your user read it to get the highest efficiency from the device matching your expectations and to use it for a long term. we ask you to take into consideration the following warnings before calling our service.

- * Please read the instruction book before installing and using the device and ensure that people using the device read it. if you turn on the machine without reading the instruction book, the device shall be out of the scope of the warranty.
- * The instruction book, giving information on assembly use and maintenance of the product bought has to be read carefully. Ensure that the electrical installations onto which the device will be connected are prepared in accordance with legal legislations by qualified personel before appearance of our authorized service personel for assembly of the device.
- * Get help from the nearest authorized service for issues over which you hesitate.
- * We remind you that the relevant costs and the fee for each hour of stay will be invoiced to you if the service personel called for assembly is kept waiting.
- * We hope that you get the highest efficiency from our product...

SAFETY RELATED DETAILS

☞ The device has by all means be operated under ventilation hood.



☞ In the area, where the device operates, no solid or liquid combustible materials (garments, alcohol and derivatives, petroleum chemicals, wood and plastic materials, curtains etc.) should be given place.



☞ Do not clean with pressurized water.



☞ You can use our devices together with our devices of the same series.



☞ This device has to be installed in accordance with applicable regulations and has solely be used at well-ventilated locations. Apply to instructions before installation and use of the device.

☞ The device has been produced for the purpose of industrial use and has to solely be used by the personnel, who have been trained for the said device.



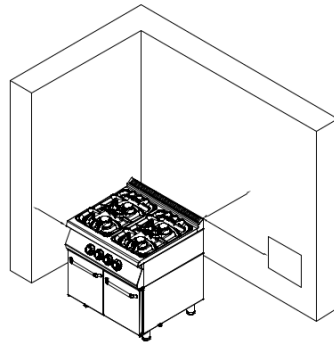
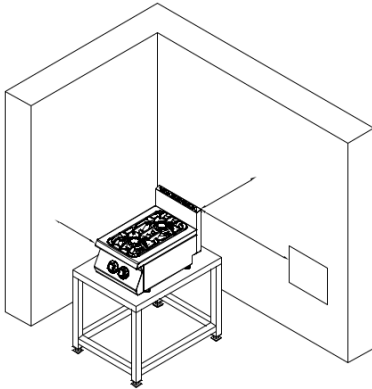
☞ The device should not be intervened in by persons out of the producer or the authorized service.



☞ In case of fire, blazing in the area, where the device is used, turn off the gas valves and electric switchgears (if any) without getting into panic and use a fire extinguisher. Never use water to extinguish flames.



ASSEMBLY OF THE DEVICE



THE MIN. DISTANCE BETWEEN THE TUBE
AND THE DEVICE SHOULD BE 50 CM



In order to locate the device near to a wall and partition, kitchen furniture, decorative coating etc., the said items have to be made of non amammable material or coated with an appropriate thermal insulation material in which case the distance in-between has to be 5 cm or otherwise 20 cm at minimum. It is recommended that re protection rules are attached special importance.



All of the below-mentioned items on assembly of the device have to be fulfilled by the authorized service personnel.

- * The feet of the undercounter stand onto which the device will be placed have to be adjustable and it has to be ensured that the device operates on a scale level.
- * All gas connections of the device have to be in accordance with ISO 7-1 or ISO 228-1 standards.
- * Before gas connection of the device is made by an authorized technical service personnel, its label should by all means be checked at first and gas connection has to be made according to the specified gas type and pressure. Connection should not be made for different types of gases and/or pressures.
- * Gas connection inlet measures have been defined in THE TECHNICAL SPECIFICATIONS list.
- * After connection of the device to the gas system, any gas leakage should by all means be checked using soap bubble.
- * After the device is checked by the authorized service personnel, air adjustment is made if deemed necessary.



- * The declared power of the device may by no means be changed as a result of user requests. All interventions in the valves and the injectors for this purpose shall make the device out of the scope of the warranty.
- * Do not have unoriginal spare parts used in the device. If any spare parts not provided from our company are assembled into the device, the device shall be out of the scope of the warranty.

USE OF THE DEVICE

A. GENERAL

1. It is used for the purpose of cooking at the kitchens of countertop stove restaurants, fast foods, canteens, hospitals, personnel dining halls etc.

2. The exterior of the device has to be wiped with a squeezed cloth applying warm soapy water before the first use.

3. The device has to be placed under a filtered ventilation hood connected to the ventilation duct.

NOTE: Do not go out of the intended purpose.

The machine has to be operated by a person, who is aware of safety and technical terms and who has read the instruction book.

B. TURNING ON THE DEVICE

1. Ignition of the burner:

In order to ignite the burner, the safety valve (A) shall be brought to on position. After waiting for approximately 20-25 seconds in this position (the time passing until discharge of air remaining in the gas installation at the end of the first use and gas out flow). We ignite the burner with an exterior ignition source in the models without a lighter (kitchen lighter, matches etc.) and by pressing on the lighter (B) in the models with a lighter. Since the device contains a flame control device, we keep on pressing the valve (for 10-15 seconds) in order for the flame control to detect the heat of the flame and permit gas transition. If the burner flame does not go on when we keep our hands off from the safety valve, we can leave it.

2. In order to operate the cooker at low flame, you have to rotate the safety valve to the small flame position.

3. Cooking shall be done by placing a cooking pot of an appropriate size on the device.

4. No empty cooking pot should be placed onto a flame.

5. As soon as cooking is over, the cooking pot has to be taken from the top of the cooker.

6. Turning off the device:

In order to turn off the device, rotate the safety valve (A) to switch off position. It is recommended that you turn off the tube as well after the device is turned off in order to prevent any danger.

FLAME CONTROL DEVICE:

If the flame of the pilot goes off accidentally when the device is on, the system shall automatically turn off against any risk of gas leakage. Gas cut-off shall go on for 60 seconds at maximum.

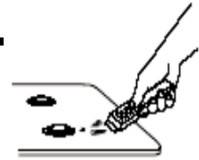
CLEANING AND MAINTENANCE

1. CLEANING:

Clean the exterior of the device with a sponge and liquid cleaning material before and after the first use and every following use.

Do not use CHEMICAL CLEANING MATERIALS such as marine acid, cif etc. for cleaning.

Soften and wipe the residues of the burnt food stuffs with warm water before getting hardened. If the residue is too hard and has waited for a long time, it has to be cleaned with a wooden scraper or stainless steel wool using soapy or chlorine-free detergent



In order to clean the plate surface, a piece of ice is placed on the plate surface after the frying operation is over. While the ice is melting, it will melt the top of the plate as well.

2. MAINTENANCE:

The periodical maintenance has to be applied by a technical staff member. We recommend that maintenance is applied on a semi-annually basis at maximum depending on frequency of use of the device. Maintenance of the device by our authorized service staff members shall be charged even within the term of the warranty. You can clean the device more easily by placing ice onto the cooktop when the device is hot following frying.

The following issues have to be taken into consideration:

- a. Injectors: The entire injector hole has to be clean.
- b. Air control ring: It has to be clean and unblocked. Adjustment of the air mixer should by all means be done by a technical service staff member.
- c. Pilot: The flame has to be stable and has to be in contact with the thermocouple.
- d. Burner: The channels and the holes through which the gas passes have to be clean and unblocked.
- e. The parts to be disassembled during cleaning and to be assembled again have to be installed by the authorized technical service personnel and then any gas leakage should by all means be checked again using soap bubble method

The following issues have to be taken into consideration:

- a. Injectors: The entire injector hole has to be clean.
- b. Air control ring: It has to be clean and unblocked. Adjustment of the air mixer should by all means be done by a technical service staff member.
- c. Pilot: The flame has to be stable and has to be in contact with the thermocouple.
- d. Burner: The channels and the holes through which the gas passes have to be clean and unblocked.

TERMS OF WARRANTY

1- The documents without sales date, plant and selling company information on them shall be invalid. The warranty deed shall be presented for gaining benefit from the terms of the warranty. The device has been warranted against breakdowns to stem from material and workmanship defects on condition that it is assembled and used according to the instruction book on assembly, use and maintenance. Establishment way of elimination and designation of the exact place of the breakdowns within the scope of the warranty shall be assumed by COMPANY.

2- The warranty given shall solely apply for the warranted device if the instruction book on assembly, use and maintenance and the terms of warranty are abided by ; no right or compensation may be claimed by any means other than this.

3- if any scrapings, erasures or changes are done on the information indicating the type, the model and serial numbers of the device in the deed of warranty or on the warranted device, the warranty shall be invalid.

4- The warranty solely consists of material and relationship defects to arise during applicable times and maintenance and repair of the relevant breakdowns. The breakdowns and the parts within the scope of the warranty shall be repaired and replaced free of charge. Ownership of the parts replaced shall be held by COMPANY

5- Solely the service station members authorized by the COMPANY can intervene in the breakdowns during the term of the scope of the warranty. Intervention of unauthorized people shall make the device out of the scope of the warranty.

6- Assembly has to be made by authorized service personnel and information has to be given to the service in case of change of the place of use of the device.

7- In case of any breakdowns during the use, information has to be given to the authorized service.

8- Elimination of damages and breakdowns to arise during loading, unloading and shipment operations out of responsibility of COMPANY shall be deemed out of the scope of the warranty. Likewise, elimination of damages and breakdowns to arise due to exterior factors during use of the device shall be out of the scope of the warranty as well.