

INSTRUCTION AND MAINTENANCE MANUAL

TILTING BRATT PAN (ELECTRICAL)

KUSINA

“Professionally with Professionals”

DESCRIPTION

- The instructions in this manual contain important information on the safe mounting, usage, cleaning and maintenance of the device. Thus, keep the manual at a place easily accessible by the person who will use the machine, and the technician.
- Mounting, electrical connection and maintenance works of the device should be performed by a specialist authorized in this subject and in accordance with the instructions of the manufacturer company.
- Electrical connection of the device should be arranged according to the tables and electrical diagram given in this manual.
- Manufacturer Company accepts no responsibility for the final damages that are caused by any procedure not conforming to the instruction manual, or maintenance or technical interventions that are not performed by authorized people.

TYPES

G7TD200E – serie 70 60 lt

G9TD200E - seri 90 80lt

G9TD201E - serie 90 120 lt

MOUNTING


Placement

- Installation and adjustment of the device should be carried out by experienced technical staff.
- In order to prevent smell and fume formation, place the device beneath an exhaust hood being capable of enough ventilation.
- Place the device at a place min. 10cm away from the side or back wall to prevent excessive temperature rises.
- Remove the nylon protection cover on the device. If there are any adhesive residues left on the surface, clean with a suitable solvent.
- Device should be placed on a flat surface by suitably balancing on the four adjustable legs (fig.A)
- Never leave flammable material near the device.
- Mount the pan lifting arm.

Water connection

- Connect the water inlet to the water supply through a tap.
- Mount a mechanical filter on the water inlet of the device and the dirt and metal particles that may intrude in the device will be prevented through that filter.
- Before connecting the last pipe part to the machine, clean the accumulated dirt by discharging some water and then complete the connection.
- Check whether there is any leakage at the joints.
- Inlet water pressure should be between 1,5 – 2,5 bar.

ELECTRICAL CONNECTION

- Connect the device to the electrical installation according to the electrical standards of the relevant country.
- Feed the device with suitable voltage written on the information plate.
- Connect to the electrical installation over a suitable automatic fuse. Fix the said fuse on a place that is easily accessible in case of a danger.
- The cable connecting the device to the electrical installation should be at least type H05 RNF.
- Before connecting the electrical inlet cable to the electrical inlet clamp, connect the cable on the device by passing it through the inlet coupling and then tighten the coupling cover in a manner that does not allow cable return.
- Voltage tolerance should not exceed $\pm 10\%$.
- Electrical inlet is indicated with a label on the device.
- If the device will be used in a commercial kitchen, apply a correct grounding system. Here, consider DIN VDE D100 Article 540.
- The device must be grounded. - Grounding point is marked with "  ".

BEFORE USE

Operational check for electrical parts

- Operate the device according to usage instruction and perform following checks.
- **Thermostat:** Check whether the heat adjustment was made for different temperature values.
- **Safety thermostat:** In case of the failure of the thermostat, there is a safety thermostat disconnecting the electrical power of the device.
- If the safety thermostat cuts off the circuit, remove the front control panel and press the reset button on the safety thermostat to re-operate.
- **Micro switch:** When the pan is lifted during the operation of the heaters, microswitch cuts off the electrical power; when the pan is put to operational position, heaters start to re-operate. Check whether this function operates.

Thermal Power Check

- After mounting, check the controlling members and heaters by operating at different temperatures.
- Thermal power of the device is given on “specifications” table.

POSSIBLE PROBLEMS / SOLUTIONS

Heaters do not operate.

- Check the fuses.
- Main electrical inlet is off.
- Voltage is low or electrical connection is wrong.
- Temperature control thermostat is faulty.
- Limit switch deactivated the thermostat power inlet due to faulty temperature control thermostat.
- Heater(s) was/were not connected properly or is/are burnt.

Temperature control cannot be performed.

- Temperature control thermostat is faulty.
- Heater(s) was/were not connected properly or is/are burnt. (Replace the faulty heater with a new one)
- Pan lifting micro switch is faulty.

REPLACEMENT OF SPARE PARTS

IMPORTANT: Switch off the electrical connection of the device before starting to maintenance activities.

Energy regulator, thermostat, safety thermostat, pan lifting micro switch

- Disconnect the device from electrical power supply,
- Remove the front control panel,
- Replace the part with a new one by disassembling the connection parts or electrical connections.

Pan lifting wheel and connecting bolt

- Remove the bolt on the lifting wheel.
- Replace the part with a new one.

Water filling tap

- Prevent water flow with the help of the valve on the line,
- Remove the control button on the front panel, and front panel,
- Replace the part with a new one by disassembling the connection parts.

USAGE AND MAINTENANCE INSTRUCTIONS

WARNINGS

- **Pay attention not to contact hot surfaces of the device!**
- Device is designed for professional use and must be used only by person who are trained for this intention.
- Device is intended for cooking, do not use for another purpose.
- If there is any failure in the device, disconnect electrical power by deactivating the main switch.
- Commission only authorized services for maintenance and use genuine spare parts.
- Before starting to use the device, carefully clean the surfaces especially those to be in contact with foods.
- **ATTENTION: Do not use the device for grilling. Never operate when the cooking chamber is empty.**
- During first operation, device will emit fume and smell for a short period. This fume and smell is the result of the insulation material and the substances such as oil, etc. on the metal sheet surfaces. This is not dangerous and will disappear by itself.
- Operate the device at the highest operation level for 1 hour during first operation.

Additional safety members

- Safety thermostat cuts off the electrical power and ceases operation in case pan temperature exceeds maximum controlling temperature due to thermostat failure. In this case, deactivate the main switch of the device and notify to the authorized service.
- When the pan is lifted during the operation of the device, microswitch cuts off the electrical power and switches off heaters.

START-UP

Pan control

- Positions of the thermostat control button are as follows:

0	Off
50°C	Minimum temperature
100÷250°C	Medium temperatures
300°C	Maximum temperature

Starting-up the device

- Activate the main switch to which the device is connected.
- Activate on-off switch.
- Adjust thermostat control button to desired cooking temperature.
- In order to take water in the chamber, use button no. "1".

ATTENTION: Pay attention to have the pan on full lateral position while using the device. Otherwise, micro switch will cut off electrical power.

Switching-off the device

- Turn thermostat control button to position "0".
- Deactivate on-off switch.
- Deactivate the main switch to which the device is connected.

Pan lifting

- Before lifting the pan, close water filling tap and turn its orifice outwards.
 - Pan can be pulled up and down through its special mechanism. In order to pull up the pan, lock the rotation mechanism with its pin and turn it clockwise. In order to pull down the pan (to cooking position), turn the mechanism anti-clockwise.
- ATTENTION:** Do not try to pull up the pan without removing its upper cover.

CLEANING and MAINTENANCE

- **Do not wash the device with high pressurized water.**
- **You must switch off the electrical connection of the device before starting to cleaning or maintenance activities.**
- Before it cools down completely, wipe the device with a cloth immersed in warm soapy water at the end of each working day.
- During cleaning the device surface, do not use corrosive material which may cause scratches on the surface such as detergents, wire brushes, etc.
- Clean the surfaces, which cannot be cleaned through abovementioned methods, with chemical solvents.
- If the device will not be used for a long period, coat the surfaces with a thin layer of Vaseline.
- In case of any extraordinary condition with the device, notify to the authorized service. Never allow unauthorized people to interfere in the device.
- Lubricate pan lifting system with heat-resistant grease semi-annually.

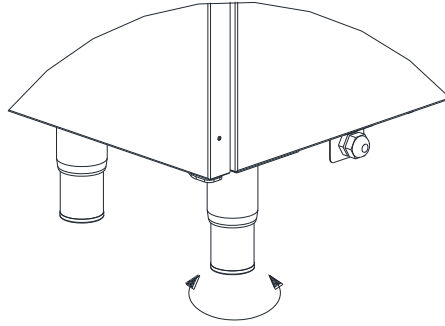
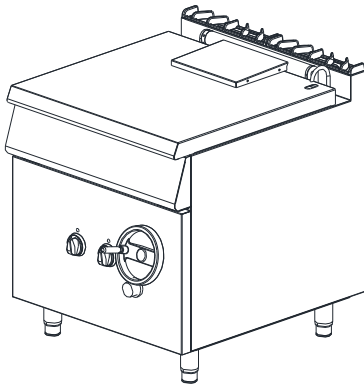
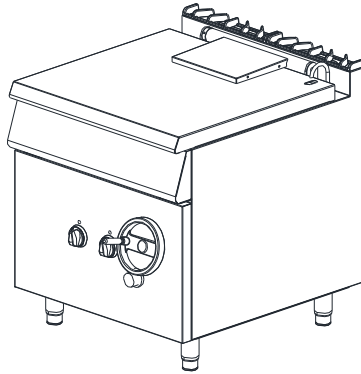


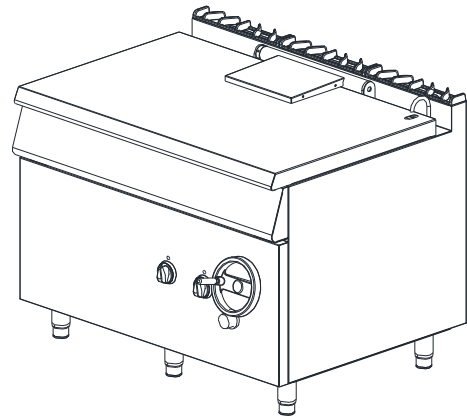
Figure A



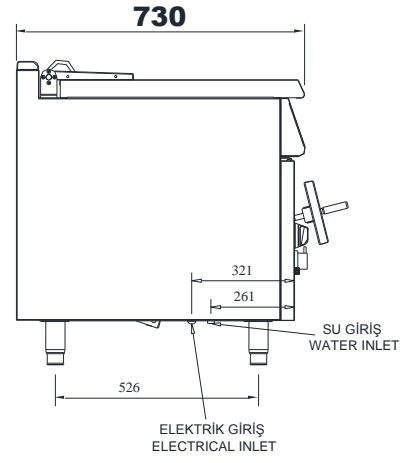
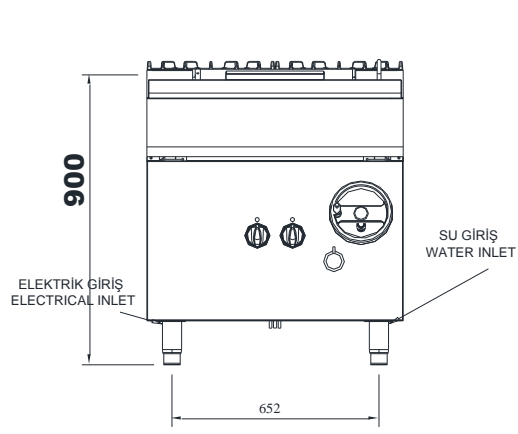
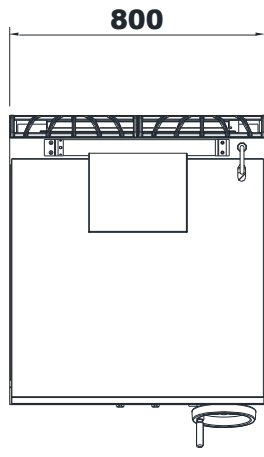
G7TD200E



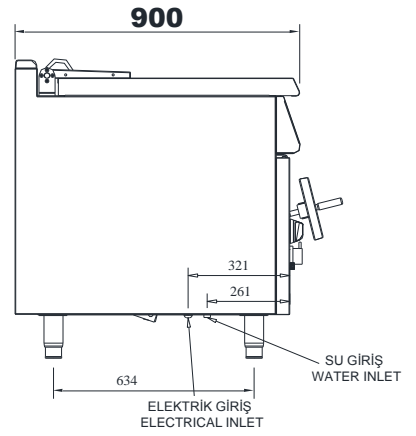
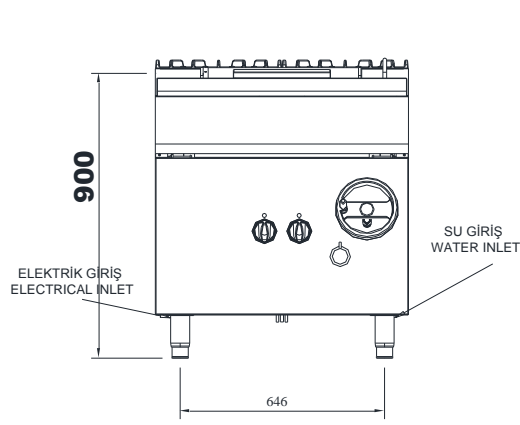
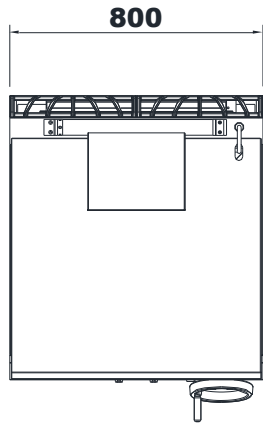
G9TD200E



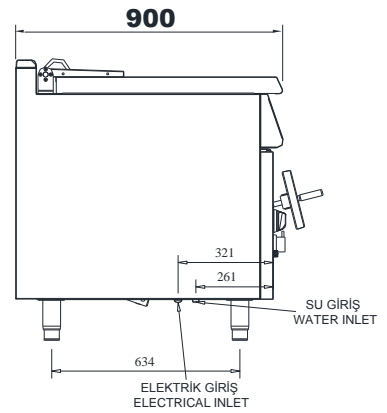
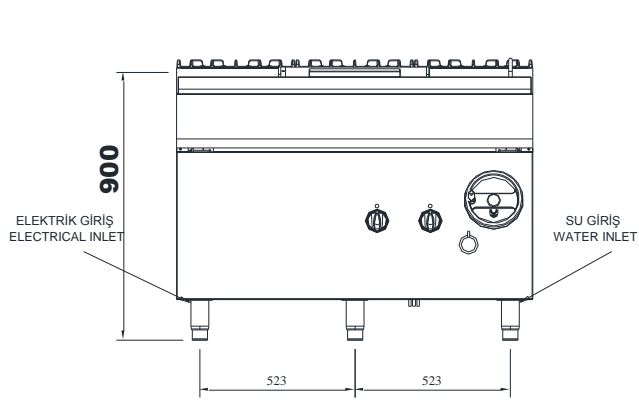
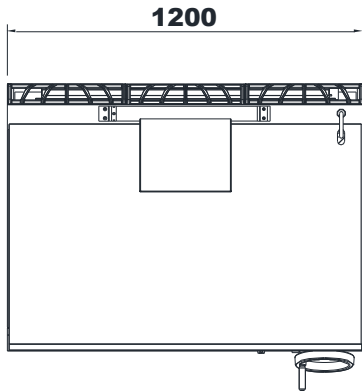
G9TD201E



G7TD200E



G9TD200E



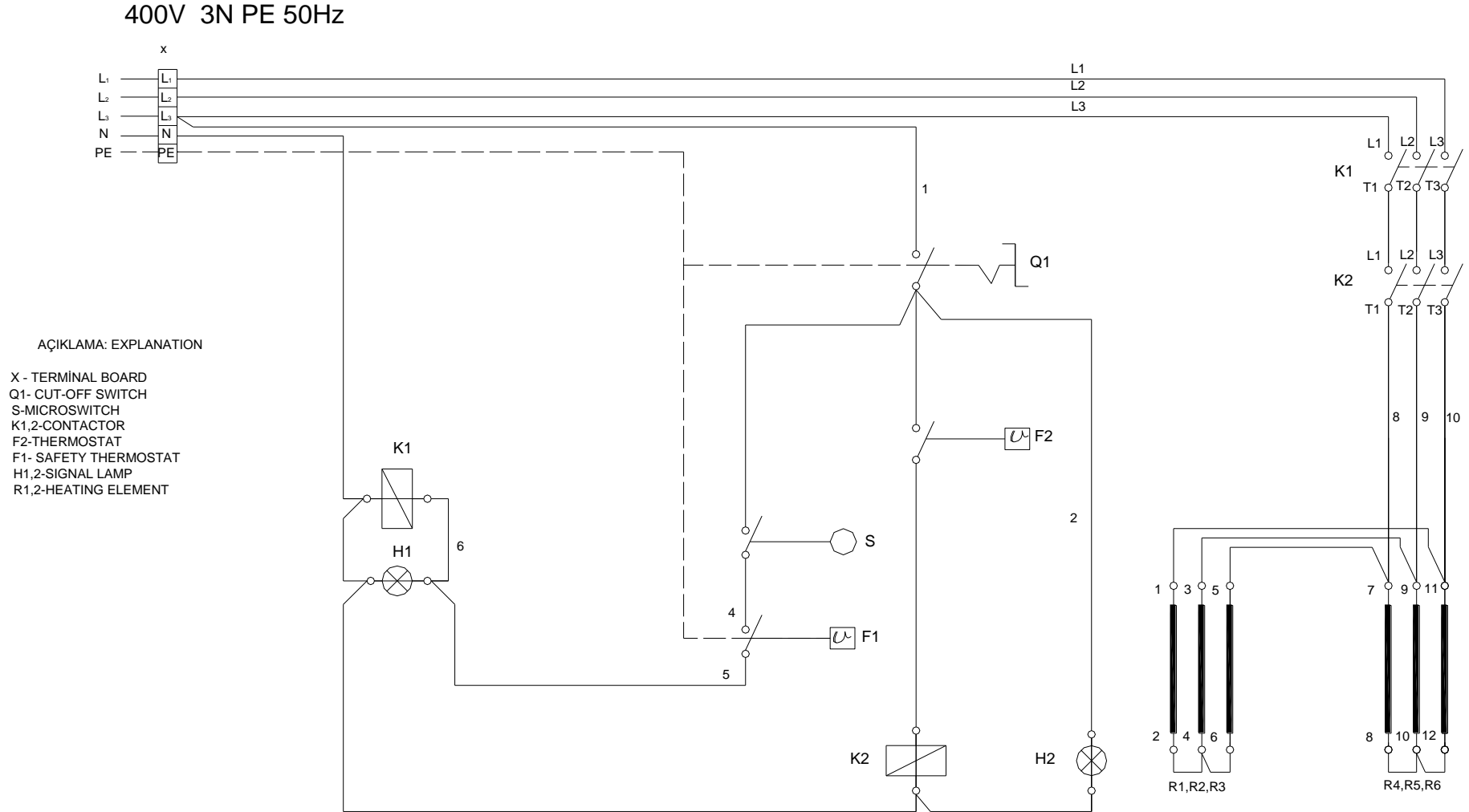
G9TD201E

- A-) On-Off + Thermostat
- B-) Water Tap
- C-) Lifting Arm

SPECIFICATIONS

MODEL		G7TD200E	G9TD200E	G9TD201E
DEPTH	mm	730	900	900
WIDTH	mm	800	800	1200
HEIGHT	mm	900	900	900
POWER	KW	9	12	18
TANK CAPACITY	Lt	60	80	120
WATER INLET	Inch	1/2"	1/2"	1/2"
ELECTRICAL INLET	V	400 V 3 N PE	400 V 3 N PE	400V 3N PE
CABLE SECTION	mm ²	5X2.5 H 05 R NF	5X2.5 H 05 R NF	5X4 H 05 R NF
GROSS WEIGHT	kg	125	138	184

ELECTRICAL SCHEME



G7TD200E - G9TD200E - G9TD201E