INSTRUCTION AND MAINTENANCE MANUAL

TILTING BRATT PAN

(GAS)

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, conversions for different gas groups or electrical inlet, 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.
- Gas and electrical connections 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 incurred in humans or properties that are caused by any procedure not conforming to the instruction manual, or maintenance or technical interventions that are not performed by authorized people.

MOUNTING INSTRUCTIONS

Placement

- Place the device beneath a filtered exhaust hood in order to eliminate smell and fume that may be emitted during cooking.
- 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.
- Balance the device by adjusting its four adjustable legs on a suitable ground.fig.A
- Mount the pan lifting arm.

Gas Connection

- Connection to the gas installation should be made with flex pipe and ball valve. Fix the said ball valve to a place that is away from heat and easily accessible in case of a danger.
- Gas connection must be done according to national and local gas standarts .
- Gas inlet is indicated by GAS label on the appliance body
- After all connections are completed, check for gas leakage at joints through leakage detection device or soapy water.
- Check whether the device is suitable for connected gas type. If not, see “Conversion to Different Gas Types”

ATTENTION: All adjustments and modifications to be performed on the gas installation and connection of the device should be performed by authorized people.

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.

Electrical Connection

- Connect the device to a proper network according to the electrical installation standards of the relevant country.
- Feed the device with suitable network 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 of H05 RNF quality and its section should be selected to be sufficient to carry the maximum current.
- It is recommended to include a leakage current fuse in the feeding installation.
- Voltage tolerance should not exceed ± 10%.
- 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 "  ".

Conversion to different gas types

- If the device will be operated with a gas other than specified on its label, perform following procedures. Required nozzles and adhesive labels are provided in a bag with the device.

Replacement of burner nozzle (figure B)

- Remove the device control panel.(4)
- Disassemble nozzle "1" from nozzle connector , and replace it with new one according to gas type
- Adjust the burner air

Replacement of pilot burner nozzle (figure-B)

- Remove the device control panel.
- Remove screw "2" and replace nozzle "3"with new one according to gas type

WARNING: If any conversion to another gas is performed for the device, you must place the adhesive label corresponding to the utilized gas on a visible part of the device.

OPERATION

Pan control

- Positions of the thermostat control button (B) are as follows:

  0 Off
  50^0C Minimum temperature
  $100\div250^0$C Medium temperatures
  300^0C Maximum temperature

- Positions of the gas control button are as follows:
  - Off

  ¥ Pilot burner ignition
  SS Maximum flame

Ignition of Burners (fig C)

- Open the feeding valve on the gas network.
- Turn the gas control button "5" to position "Pilot burner ignition"(7) and push down. At the same time, press down the piezoelectric ignition button, as well. So, the spark needed for pilot burner flame is produced. Release gas control button approximately after 20 seconds. Pilot burner flame will continue to burn. If does not burn, repeat ignition process again. Ignition may be checked through "flame observation port" (10).
- In order to ignite burners, turn the gas control button to position "maximum flame" (6).
- Adjust thermostat control button (9) to desired cooking temperature.
- It is enough to turn the valve (11) left to take water in the chamber.

  ATTENTION: Pay attention to have the pan on full lateral position while using the device. Otherwise, microswitch will cut off the gas to the main burner.

Turning off Burners

- Turn thermostat control button (9) to position "0".
- Turn gas control button(5) to position "off".(6)
- Close the valve on the gas network.

Pan lifting

- Pan can be pulled up and down through its special mechanism "12". 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.

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.
- In case of any failure, close the gas inlet valve of the device and disconnect electrical power.
- 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 gas feeding to the burners and ceases operation in case pan temperature exceeds maximum controlling temperature due to thermostat failure. In this case, close the gas inlet valve of the device and notify to the authorized service.
- When the pan is lifted during the operation of the device, microswitch cuts off the gas and switches off burners.

CLEANING and MAINTENANCE

- **Do not wash the device with high pressurized water.**
- **You must switch off the gas and 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.

POSSIBLE PROBLEMS - SOLUTIONS

Pilot burner does not ignite or ignites with difficulty.

- Gas inlet pressure is insufficient.
- Gas pipe or nozzle is blocked.
- Gas tap is faulty.
- Piezoelectric ignition system is faulty.
- Safety thermostat is faulty.

Pilot burner goes out during operation.

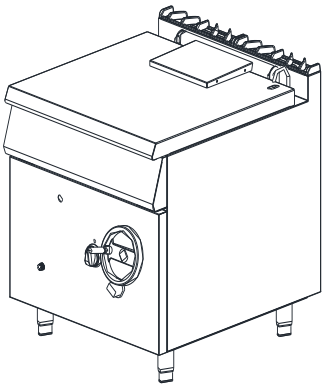
- Gas tap is faulty.
- Safety thermostat is faulty or defective.

Main burner does not ignite or ignites with difficulty.

- Gas pressure is insufficient.
- Nozzle is blocked.
- Gas tap is faulty.
- Thermostat is faulty.
- Pan lifting micro switch is faulty.

Temperature control cannot be performed.

- Gas tap is faulty.
- Thermostat is faulty.
- Pan lifting micro switch is faulty.



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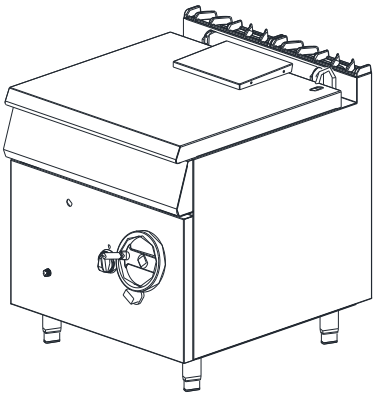

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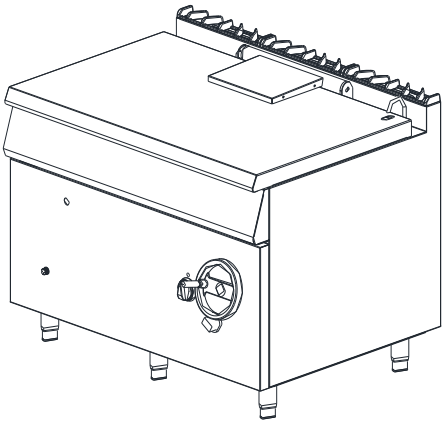

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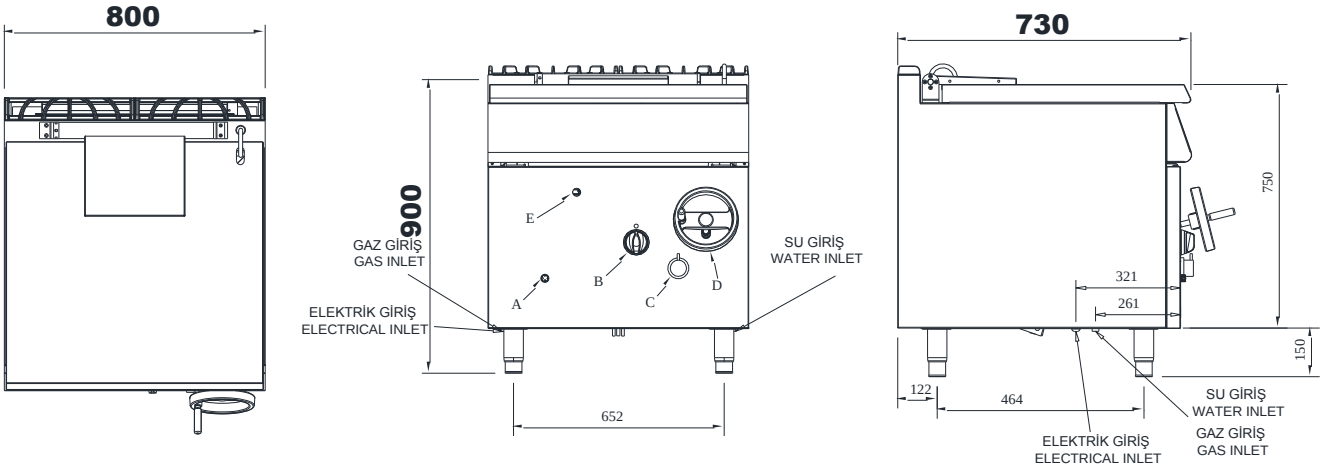

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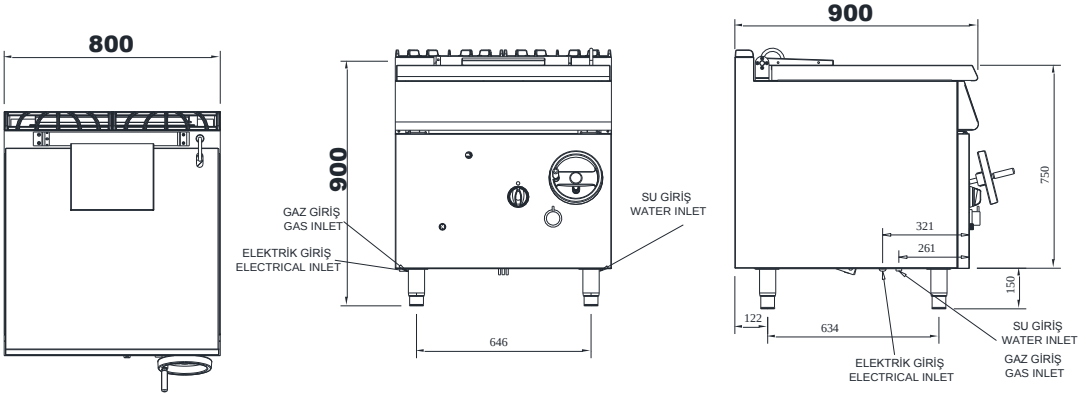

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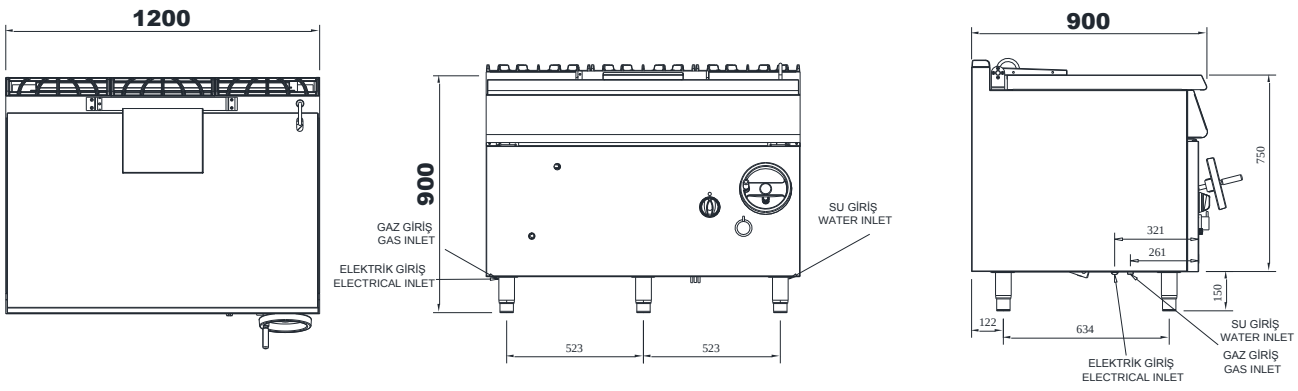

G9TD201G

MODEL		G7TD200G	G9TD200G	G9TD201G
WIDTH	mm	800	800	120
DEPTH	mm	730	900	900
HEIGHT	mm	900	900	900
HEAT CAPACITY	KW	18	20	30
PAN CAPACITY	Lt	60	80	120
GAS INLET	Inch	1/2"	1/2"	1/2"
ELECTRICAL INLET	V	220-230V 50-60Hz	220-230V 50-60Hz	220-230V 50-60Hz
WATER INLET	Inch	1/2"	1/2"	1/2"
GROSS WEIGHT	kg	130	145	220

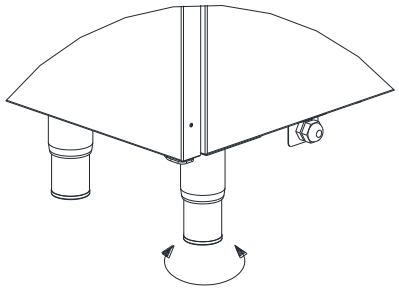

Fig.A

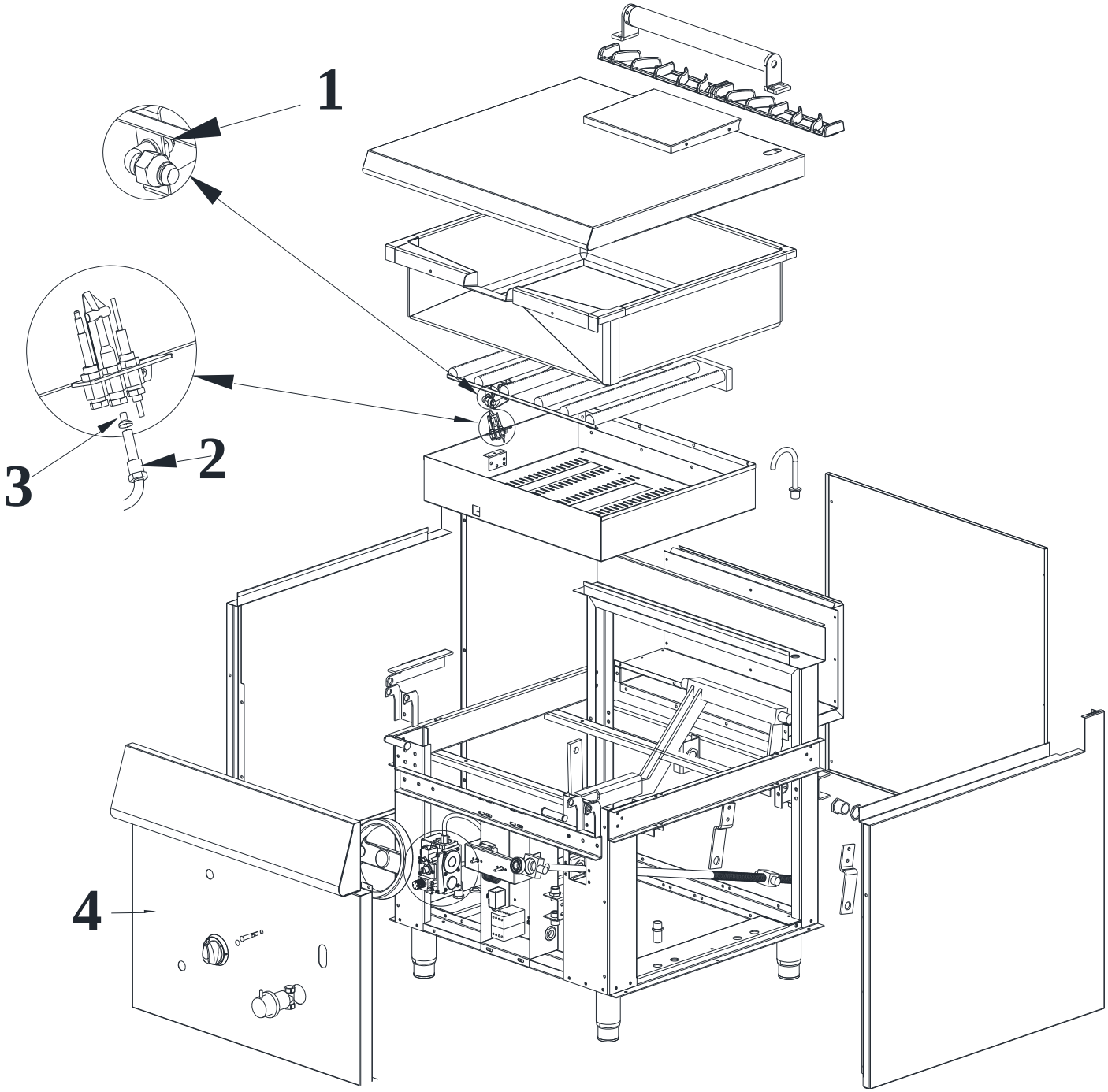

Figure B

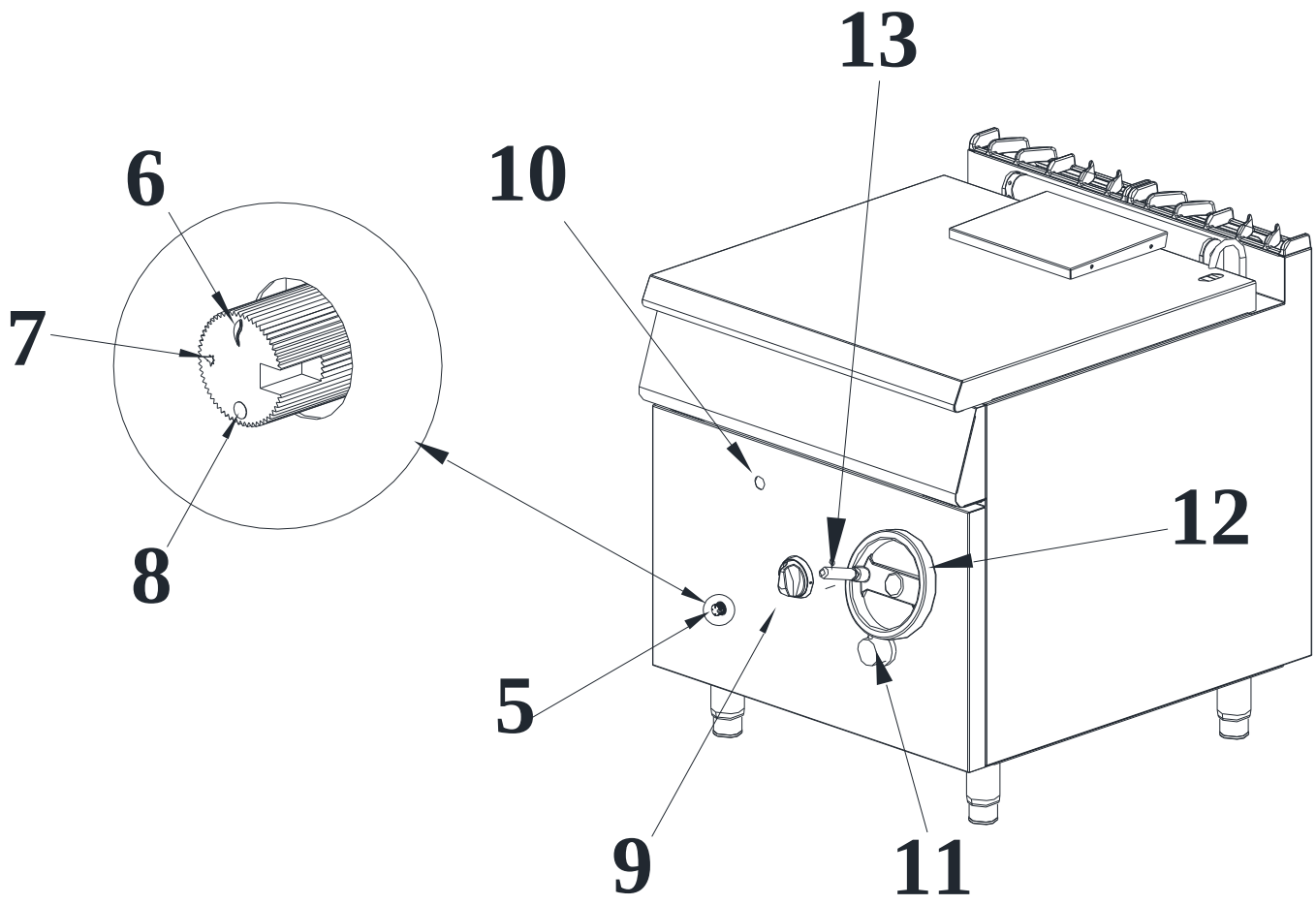

Fig. C