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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.

HYBRID PROFESSIONAL BARBEQUE GRILL

A1 PRODUCT DESCRIPTION

*This device, which provides high efficiency, is a professional gas barbecue designed for use in restaurants, dining halls and public kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
GRSTE3	1545X850X1395	190	1570X900X1540

A2 TECHNICAL INFORMATION

Product Code	Model	Power (KW)	Gas Consumption (LPG)
GRSTE3	Professional Barbeque cooker	22,5	(1,0 kg/h – 1,4 m ³ /h)

A3 TRANSPORTATION

* This appliance can not be moved by hand from area to area. Therefore Use a hauling truck (forklift or pallet jack) to move the appliance. (The lifting arms of the of forklift or pallet jack must reach up to more than half part of t appliance underneath.

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A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack.Parts which contacts with food are produced by stainless steel.All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

B INSTALLATION

*Please place the product to straight and sturdy ground,please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Gas Fitment must be done by authorized person.

*The area where the appliance is must have enough ventilation and 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 "G" label on the body.












*Connection to gas fitment must be done with suitable diameter metal flex pipe and spheric valve.The spheric valve must be immobilized to a place that is far away from heat and accessible during the danger.After gas entrance connection done,gas leakages must be checked.

*According to the datas on appliance information plate,gas and pressure must be adjusted.If the gas type that is adjusted is not the suitable with gas type that is at installation place,apply the instructions that is about adjustment of different gas type. (**Event :G**)

* If the place where the professional barbecue is located is covered with non-combustible thermal insulation material, the distance should be 5 cm Otherwise it should be at least 20 cm The device must be operated under the hood.

HYBRID PROFESSIONAL BARBEQUE GRILL

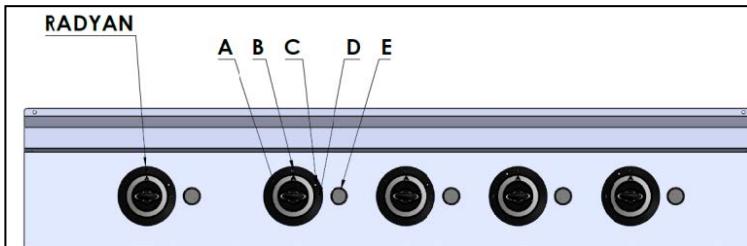
C SAFETY INSTRUCTIONS

-  Do not use the appliance in insufficient lighted place.
-  *Do not touch the moving attachments while the appliance operates.
-  *Do not install the appliance in the presence of flammable or explosive materials.
-  *Do not operate the appliance when the machine is empty.
-  *Do not load so less or more than appliance's capacity.
-  *Do not attempt to use the appliance without suitable protective equipments.
-  *Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.
-  *If there is a gas leak in the environment where the barbecue is located, do not burn a fire or do not turn on the electricity.
-  * Definitely do not allow to check the sealing with flame.
-  * Before making the electrical connection of the device to be installed that are connected amps cable cross-section of insurance to make sure correct insurance.
-  **Make sure the ash drawer is filled with water.**

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D OPERATION

*Control Panel;



- A : Half Flame
- B : Full Flame
- C : Lighter Position
- D : Closed Position
- E : Lighter
- F : Radiant Button

USAGE :

* The device has the feature of burning and cooking in two different positions with gas or coal depending on demand.

For Gas Usege ;

- It is because of the professional barbecue works with LPG and NG (natural gas), make the gas inlet connection from the back of the appliance according to the usage pattern
- Open the main gas valve.
- When starting the device for the first time, for venting the air inside the gas line hold the button in the pilot flame position for a while
- Press the gas button lightly to bring the pilot into the flame position, press the ignition button or fire with a suitable lighter
- After the pilot has fired, press and hold the button for a few seconds (max. 10) to warm up to the safety thermocouple tip.
- Close the top cover of the device and preheat the burners to a certain degree in full flame.
- Remove the chimney lids on the top cover halfway open
- For the desired temperature setting, adjust by turning the knob to half or full flame position.
- After the appliance has been sufficiently preheated, you can switch on the cooking process with the top cover open or closed.
- Place the meat to be cooked on the grill
- Use a tong and other similar equipment to turn the meat during cooking..
- After finishing cooking, remove and clean the grill.

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For Coal Usege ;

- Pull out the charcoal drawer on the front of the device and put enough charcoal in the coal channels and close the drawer
- Close the top cover of the device and place the flue clips on the cover in the fully open position
- Burn the coal by turning on the gas burners of devices
- Ignite the coal and wait for it turn ember
- When the device is ready for use, close the gas burners completely..
- Place the charcoal grill on the embered fire
- Place the meat to be cooked on the grill
- Use a tong and other similar equipment in order to adjust cooking process
- After finishing cooking, remove and clean the grill.
- Wait for the coal to completely extinguish in order to empty the ash drawer in the lower cabinet and then clean the tank



Chicken Rotation :

*Device is able to cook with two different positions as with coals and gas with the auto chicken rotating kit. Which is already placed in the device.

- Take off the skewer kit in the device
- Slightly place the Chicken to the skewer and fasten with hooks
- Place the skewer kit in to the device again
- Use the Start-Stop (0-1) Key on the face side to run skewer auto mode.
- Press the gas burner button in full flame position than lit the burner with a lighter.
- 10 Sec. After the burner's lit keep pressing the button due to thermocouples to deactivate the safety switch.
- For the needed heat degree, Users could use the burner in two different position by turning the key to half or full positions.
- If users wishes to cook on coals, ignite coals. when turned ember. Do over the process again

HYBRID PROFESSIONAL BARBEQUE GRILL

E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Turn off the gas connection before cleaning.
- Clean the outer surface of the appliance with moist cloth.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not wash the appliance with pressure water.
- Do not clean the appliance with a materials that may damage chrome material.
- After the cooking process, clean the BBQ grill with a spud.in order to stop collection of carbonized food and reducing of cooking efficiency.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- These parts ; Gas storage,thermocouples,taps,burner,lighter and spark plug cable are not maintained so they need to be changed when they have error.
- Check the gas connection hoses in periodic time.If there is slit,hole..etc,change the hoses.
- Ventilate the area where the device is in periodic times.

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F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	<ol style="list-style-type: none">1. Check if the gas connection is done or not.2. If there is no gas entrance to safety and firing part,the appliance is not operated.3. Check if the injector holes are opened or not.4. If the hoses that have gas entrance lose gas due to slit,hole.etc.,the appliance is not operated.
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THE APPLIANCE DOESN'T COOK WELL	<ol style="list-style-type: none">1. Check if it is operated at suitable gas setting or not.
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THE APPLIANCE STOPPED	<ol style="list-style-type: none">1. Gas flow is stopped automatically when the flame is off due to having gas tap that has safety valve.In this situation the appliance is not operated.2. When there is gas leakage,if there is solenoid gas stopper alarm,gas flow is stopped and the appliance is not operated.Ventilate the area through the agency of vent-hole.
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<ul style="list-style-type: none">➤ If cooking isn't at the normal quality standarts➤ If any of safety functions are not stable or does not work➤ Do not run the device

***If these problems are still going on,contact with our authorized services.**

HYBRID PROFESSIONAL BARBEQUE GRILL**G INJECTOR CHANGE AND GAS SETTING****GAS LAVASTONE GRILL BURNER - INJECTOR CHANGE CHART**

Gas Group	Gas	GRSTE3	
		Burner Injector Ø mm	Radians Injector Ø mm
1	NG 21	-	-
2	LPG 30	Ø1,20	Ø1,10
PILOT	NG 21	-	-
PILOT	LPG 30		0,25

Cooker Injector – Ø 0,97 – 2x**Change of Burner Injector;**

1. Rip off the injector at the entrance of burner with suitable equipment
2. Change "A" injector by paying attention to the datas at chart with suitable injector. (Image 1)
3. Set the burner air entrance "F" setting by loosening "B" bolt and moving venturi pipe forward-back. (Image 2)
4. Change "C" injector by paying attention to the datas at chart with suitable injector. For this it is enough to take off "D" fitting and pull the gas pipe to down. (Image 3)

Setting of Half Flame;

1. Remove the tap button and set by turning tap half flame screw "K" with suitable screwdriver. (Image 4) Turn it to left for transformation from LPG to NG, turn it right for transformation from NG to LPG.
2. After this process, operate the appliance and set it not to be deflated during transition from full flame to half flame.

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H GAS CONNECTION IMAGES

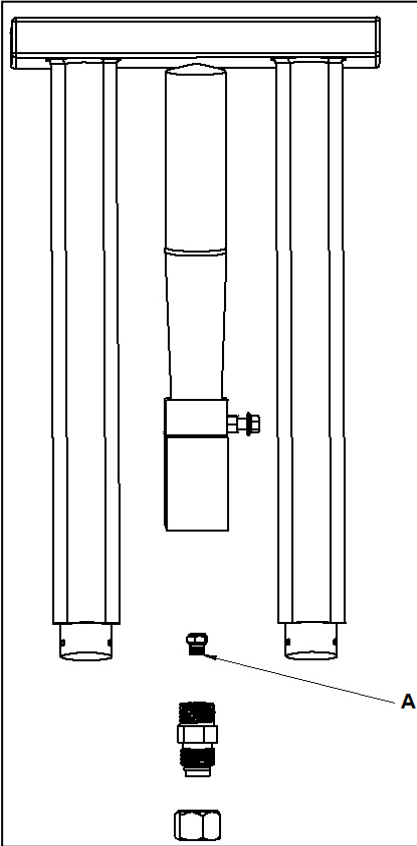


Image-1

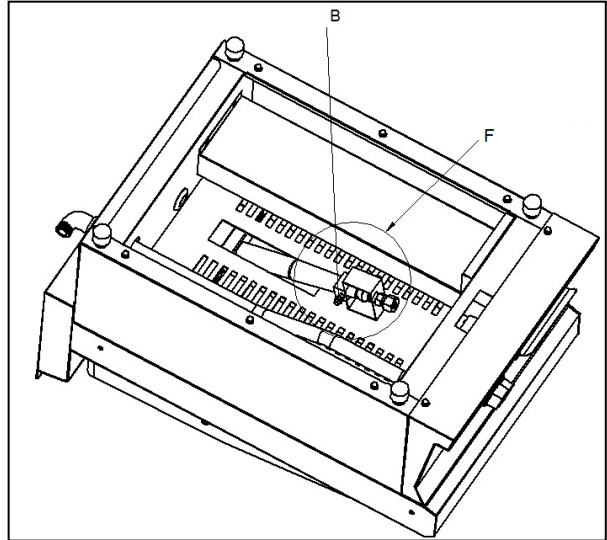


Image-2

HYBRID PROFESSIONAL BARBEQUE GRILL

H GAS CONNECTION IMAGES

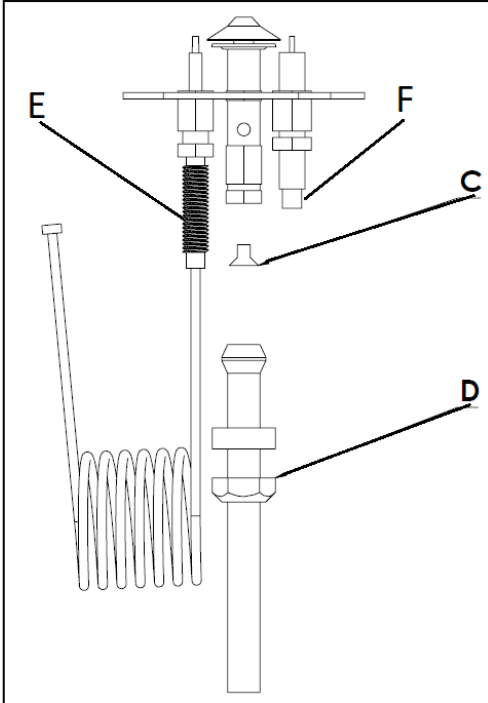


Image 3

E : Thermocouple

F: Lighter

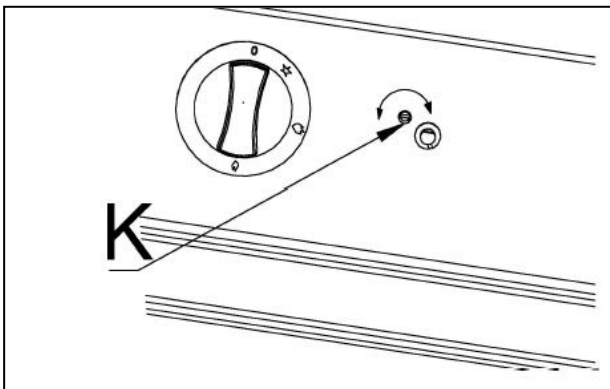
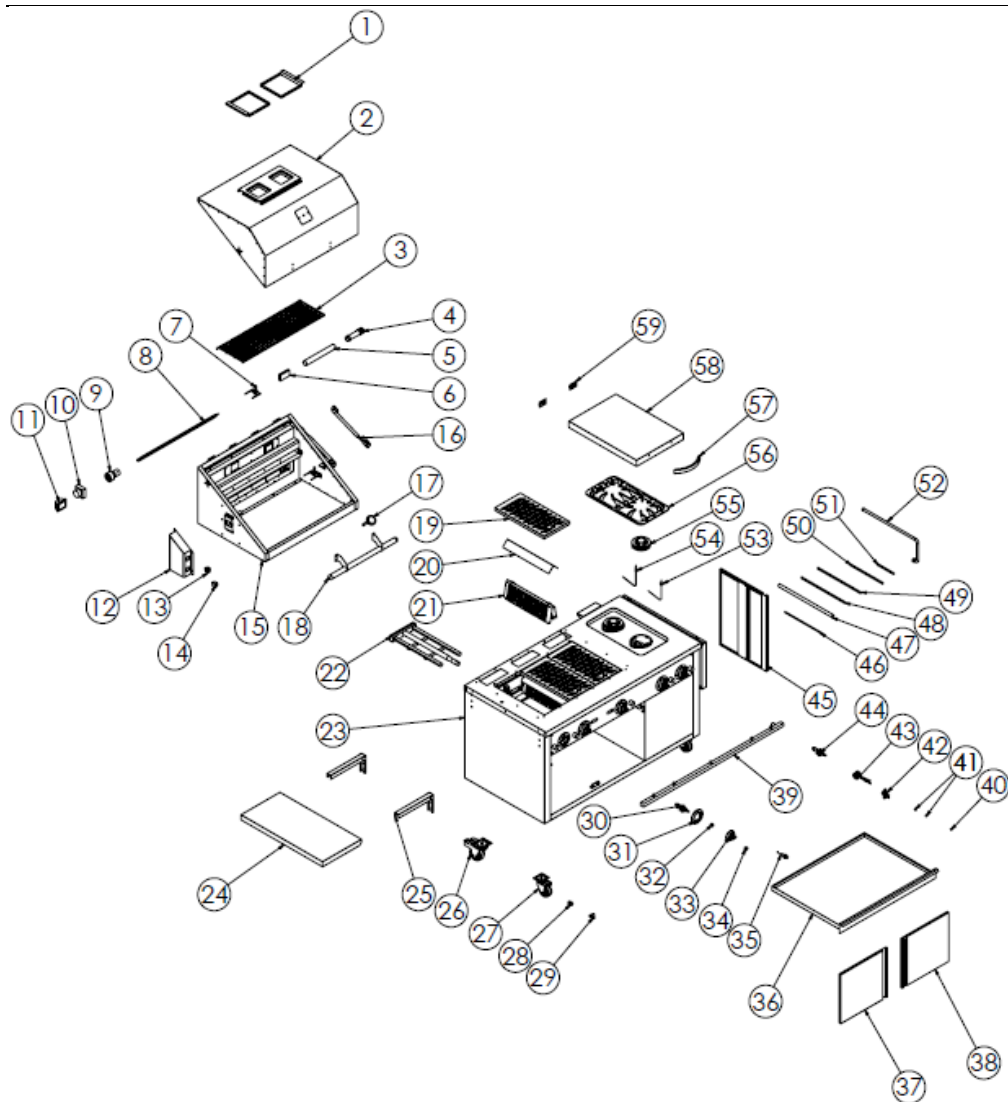


Image-4

HYBRID PROFESSIONAL BARBEQUE GRILL

I SPARE PART LIST-EXPLODING DRAWING



GRSTE3

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I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE :GRSTE3		
NO	PRODUCT NAME	P.CODE
1	CHIMNEY COVER PLATE	Y.PBK.03.001
2	CHIMNEY COVER PLATE	Y.PBK.03.002
3	WIRE SHELF	Y.PBK.03.003
4	BURNER GAS INLET	Y.PBK.03.004
5	RADIANT GAS PIPE	Y.PBK.03.005
6	RADIAN ROCK	Y.PBK.03.006
7	RADIAN SHAFT PART	Y.PBK.03.007
8	RADIAN SHAFT	Y.PBK.03.008
9	TURNING PART + BEARING	Y.PBK.03.009
10	MOTOR	Y.PBK.03.010
11	LIGHTLING CARCASE	Y.PBK.03.011
12	MOTOR COVER SHEET	Y.PBK.03.012
13	KEY (0-1)	Y.PBK.03.013
14	KEY (0-1-2)	Y.PBK.03.014
15	CHIMNEY COVER CARCASE	Y.PBK.03.015
16	PISTON	Y.PBK.03.016
17	THERMOMETER	Y.PBK.03.017
18	COVER HINGE PIPE	Y.PBK.03.018
19	GRILL PLATE	Y.PBK.03.019
20	FLAMMABILITY UPPER PLATE	Y.PBK.03.020
21	FLAMMABILITY PLATE	Y.PBK.03.021
22	BURNER	Y.PBK.03.022
23	BASE FRAME	Y.PBK.03.023
24	OPENING - CLOSING TABLE	Y.PBK.03.024
25	OPENING - CLOSING TABLE HINGE SET	Y.PBK.03.025
26	BRAKE WHEEL	Y.PBK.03.026
27	BRAKE-FREE WHEEL	Y.PBK.03.027
28	1/2 YELLOW NIPPLE	Y.PBK.03.028
29	SINGLE ELBOW BURNER INLET	Y.PBK.03.029
30	GAS VALVE	Y.PBK.03.030
31	BUTTON BUMPER	Y.PBK.03.031
32	BUTTON SOCKET	Y.PBK.03.032
33	BUTTON	Y.PBK.03.033
34	MAGNET	Y.PBK.03.034
35	PIOZE LIGHTER	Y.PBK.03.035
36	DRAWER	Y.PBK.03.036
37	LEFT COVER	Y.PBK.03.037
38	RIGHT COVER	Y.PBK.03.038
39	GAS TANK	Y.PBK.03.039
40	PILOT INJECTOR	Y.PBK.03.040
41	INJECTOR SET	Y.PBK.03.041
42	PILOT	Y.PBK.03.042

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43	THERMO PART	Y.PBK.03.043
44	GAS VALVE	Y.PBK.03.044
45	SIDE COVER	Y.PBK.03.045
46	SPIRAL HOSE 35 CM Ø6	Y.PBK.03.046
47	KORM BAĞLANTILI FLEKSİ GAZ HORTUMU 50 CM	Y.PBK.03.047
48	SPIRAL HOSE 60 CM Ø10	Y.PBK.03.048
49	SPIRAL HOSE 50 CM Ø10	Y.PBK.03.049
50	SPIRAL HOSE 25 CM Ø6	Y.PBK.03.050
51	SPIRAL HOSE 20 CM Ø10	Y.PBK.03.051
52	SPIRAL HOSE 100 CM Ø10	Y.PBK.03.052
53	BURNER SPARKING PLUG	Y.PBK.03.053
54	THERMOCOUPLE	Y.PBK.03.054
55	HOME TYPE BURNER	Y.PBK.03.055
56	COOKER UPPER CHIMNEY	Y.PBK.03.056
57	BRONZE HANDLE	Y.PBK.03.057
58	COOKER COVER	Y.PBK.03.058
59	CHROME HINGE	Y.PBK.03.059