

KEBAB ROAST MACHINE GAS

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A GENERAL INFORMATION

PLEASE READ THE OPERATING AND MAINTENANCE INSTRUCTIONS CAREFULLY BEFORE INSTALLING THIS DEVICE. IMPROPER INSTALLATION AND REPLACEMENT OF PARTS MAY DAMAGE THE PRODUCT OR CAUSE INJURY TO PERSONS. OUR COMPANY IS NOT RESPONSIBLE FOR INTENTIONAL DAMAGE TO THE DEVICE, DAMAGES CAUSED BY NEGLIGENCE, FAILURE TO COMPLY WITH THE INSTRUCTIONS AND REGULATIONS, OR INCORRECT CONNECTIONS. UNAUTHORIZED INTERFERENCE WITH THE DEVICE WILL VOID THE PRODUCT WARRANTY.

1. Keep this manual handy in a safe place for future reference to other operators.
2. **The device must be installed in accordance with the current regulations and instructions in the country of use. must be done by authorized personnel.**
3. This device must be used by trained persons.
4. In case of device malfunction, turn off the device. Only a service center authorized by the manufacturer should service the device. Ask for original spare parts.

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A1 DESCRIPTION

*This high-efficiency device is a professional kebab rotisserie machine produced for use in restaurants, cafeterias and public kitchens.

Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
KHGE15G	1120X890X1067	206	1150X1050X1270
30KB-G	2000X1005X1067	288.5	2100X1050X1270

A2 TECHNICAL INFORMATION

Code	Model	Power (Kw)	Gas Consumption (LPG-NG)
KHGE15G	Kebab Rotisserie Machine Gaseous	36.2	0.51 kg/h – 0.91 m ³ /h
30KB-G	Kebab Rotisserie Machine Gaseous	43	1.02 kg/h – 1.82 m ³ /h

A3 TRANSPORT

*This device cannot be handheld. Therefore, use a lifting vehicle (forklift or pallet truck) to transport the device. (The lifting arms of the forklift or pallet truck must reach more than half of the bottom of the device).

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OPENING THE A4 PACKAGE

*The device must be opened and its packaging must be destroyed in accordance with the regulations in the country of use. Food contact parts are stainless steel. All plastic parts are marked with the symbol of the material.

*Check that the parts of the device are complete and that there is no damage during transportation.

B ASSEMBLY

*Place the product on a flat and solid ground, take necessary precautions against risks of tipping over.

*The personnel who will provide installation and service to the device must be experts in their field and have an installation-service license issued by our company.

*Before using the device, connect electricity and gas in accordance with the information below.

*All adjustments and changes to the gas installation connection of the device must be made by an authorized person.

*If this device is to be used in a closed area, the ventilation of the environment must be adequate and there must be an air vent.

*The device must be connected in accordance with the national and local gas standards of the relevant country.

*Device gas inlets are marked on the body with the "G" label.











*Connection to the gas installation must be made with a metal flexible pipe of appropriate diameter and a ball valve. The ball valve in question should be fixed in a place away from heat and easily accessible in case of danger. After the gas inlet connection is made, possible gas leaks should be checked.

*Gas and pressure must be adjusted according to the data on the device data plate. If the gas type to which the device is set is not suitable for the gas type at the installation site, follow the written instructions for adjusting it to a different gas type. **(Topic: G)**

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*If the area where the professional grill is located is covered with fireproof thermal insulation material, the distance between it should be 5 cm. Otherwise it should be at least 20 cm. The device should be operated under a hood.

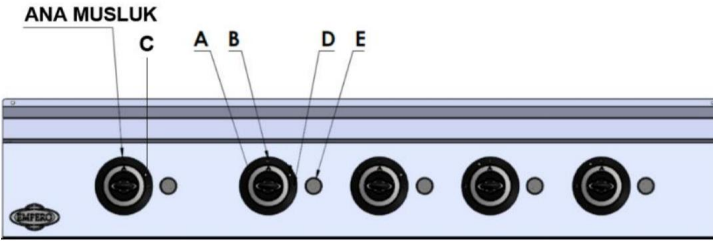
C GENERAL WARNINGS

-  *Do not use the device in facilities without adequate lighting.
-  *Do not touch any moving parts while using the device.
-  *Do not install the device near flammable or explosive materials.
-  *Do not operate the device idle.
-  *Do not load too much below or above the capacity of the device.
-  *Do not intervene in the device without using appropriate protective equipment.
-  *In case of a fire or flame flashing for any reason in the area where the device is used, immediately turn off the gas valves and electrical switches (if any) and use a fire extinguisher. Never use water to extinguish the flame.
-  *If there is a gas leak in the area where the grill is located, do not light a fire or play with electricity.
-  *Never allow the tightness check to be carried out with flame.
-  *Before making the electrical connection of the device, make sure that the cross-section of the fuse cable to be installed and the amperage of the fuse it is connected to are correct.

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D USE OF THE DEVICE

*Control Panel:



- A : Half flame
- B : Full flame
- C : Cigarette lighter position
- D : Off position
- E : Lighter
- F: Main Tap

For gaseous use;

- Since the grill works with LPG and NG (natural gas), depending on the way of use, the rear of the device
Make the gas inlet connection from the section.
- Open the main gas valve.
- When the device is started for the first time, before ignition, it is necessary to evacuate the air inside the gas installation.
First, hold the button pressed in the pilot flame position for a while.
- Bring the pilot to the flame position by slightly pressing the gas button inwards, press the igniter button.
press or ignite with a suitable lighter.
- After the pilot is fired, wait for a few seconds (max..10) for the safety thermocouple tip to be sufficient.
Press and hold the button for it to heat up.
- Close the top cover of the device and preheat the burners to a certain degree in full flame position.
Do heating.
- Place the chimney flaps on the top cover in the half-open position.
- For the desired temperature setting, turn the knob to half or full flame position.
- After the device has been preheated sufficiently, you can start the cooking process with the top cover
of the device open or closed.
- Place the meat to be cooked on the grill.
- Use tongs or similar equipment to turn the meat during cooking.
- After the cooking process is completed, take the grill and clean it.

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TO **CLEANING and MAINTENANCE**

• **What to Do After Each Use:**

- Disconnect the gas connection before cleaning the device.
- Clean the outer surface of the device with a damp cloth.
- Do not use acid or similar materials when cleaning the device.
- When cleaning the device, do not wash it with pressurized water.
- Do not clean the device with materials that may scratch the chrome material, such as steel wool.
- Clean the grill after each use using a suitable spatula. In this way, you prevent burnt and carbonized foods from accumulating and reducing cooking efficiency.

• **Things to be Done Periodically;**

- Maintenance should only be performed by trained persons.
- Gas tank, seat pilot, thermo elements, taps, burner, lighter and spark plug cables
Since they are not maintained, they are replaced when they break down.
- Check the gas connection hoses at regular intervals. Tears, holes etc. In such cases, replace the hoses.
- Check the ventilation of the environment where the device is located at regular intervals.

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F TROUBLESHOOTING

THE DEVICE DOES NOT WORK	<ol style="list-style-type: none">1. Check whether the gas connection of the device is made. please.2. If there is no gas flow to the pilots, the device will not work.3. Check whether the injector holes are open. please.4. If the gas inlet hoses leak gas due to tears, holes, etc., the device will not work.
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IT DOES NOT COOK WELL	<ol style="list-style-type: none">1. Check whether it is operated at the correct gas setting. please.
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DEVICE STOPPED	<ol style="list-style-type: none">1. In case the flame coming out of the grill's burner goes out unintentionally, gas output will be cut off automatically since there is a safety valve. In this case, the device will not work.2. In case of gas leakage, if there is a solenoid gas cutter alarm in the environment, the gas flow will be cut off and the device will not work. Ventilate the environment with air vents.
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- If the cooking on the grill is not done at the appropriate quality,
- If any of the security functions are not working,
ÿ Do not use the device.

***If the above problems still persist, contact our authorized services.**

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G INJECTOR CHANGE AND GAS ADJUSTMENT

BURNER - INJECTOR CHANGE TABLE

Replacement of Burner Injectors;

Gas Family Gas			KHGE15G	EMP.30KB-G
			Injector \dot{y} mm	Injector \dot{y} mm
2	G20		$\text{Ø}1.50 \times 6$	$\text{Ø}1.50 \times 9$
	G25		$\text{Ø}1.50 \times 6$	$\text{Ø}1.50 \times 9$
3	G30	30 mbar	$\text{Ø}1.0 \times 6$	$\text{Ø}1.0 \times 9$
		50mbar	$\text{Ø}1.0 \times 6$	$\text{Ø}1.0 \times 9$
	G31	37 mbar	$\text{Ø}1.0 \times 6$	$\text{Ø}1.0 \times 9$
		30 mbar	$\text{Ø}1.0 \times 6$	$\text{Ø}1.0 \times 9$

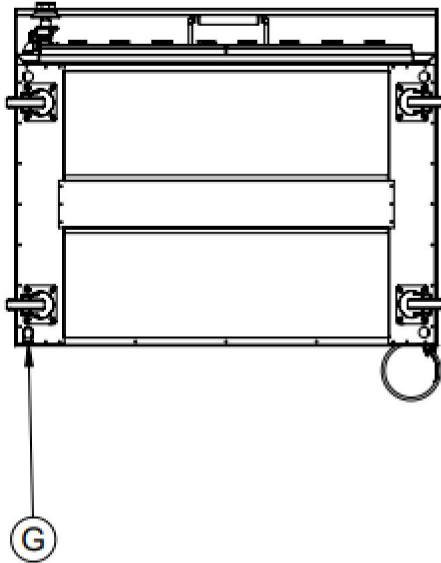
1. Remove the injector at the burner inlet using the appropriate wrench.
2. Use the injector suitable for the type of gas to be used and the "A" injector, taking into account the values in the table. (Figure 1)
3. Adjust the burner air inlet "F" setting by loosening the "B" bolt and moving the venturi pipe back and forth. Do it by doing it. (Figure 2)
4. Replace the pilot flame injectors "C" with an injector suitable for the gas type, taking into account the values in the table. To do this, simply remove the "D" fitting and pull the gas pipe down. (Figure 3)

Making Half Flame Settings;

1. Remove the tap knob and make adjustments by turning the tap half flame screw (K) with the appropriate screwdriver (Figure 4). Turn it to the left for conversion from LPG to natural gas, and to the right for conversion from natural gas to LPG.
2. After this process, start the device and adjust it so that there is no extinguishing when switching from full flame to half flame.

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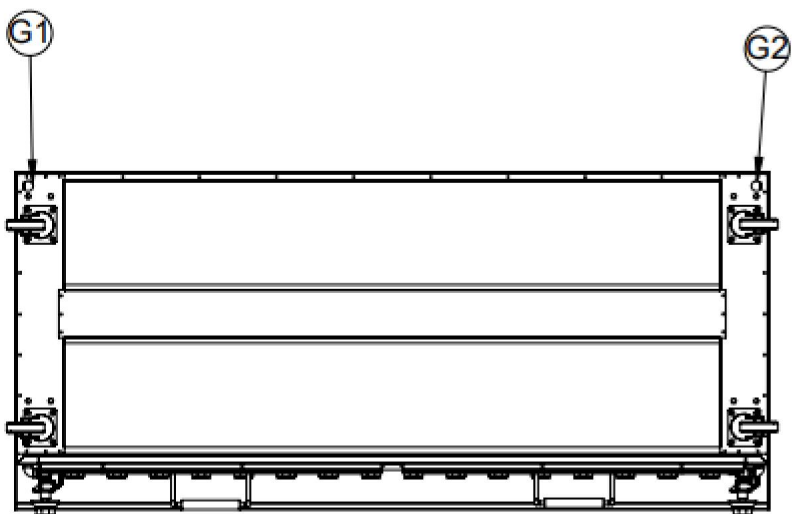
H GAS CONNECTION PICTURES



KHGE15G

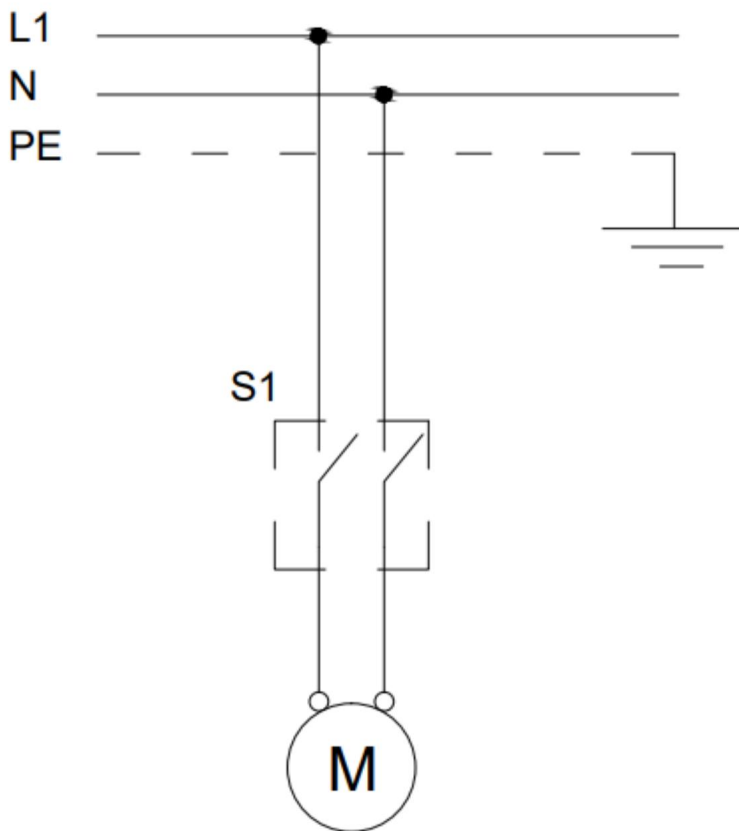
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H GAS CONNECTION PICTURES



30KB-G

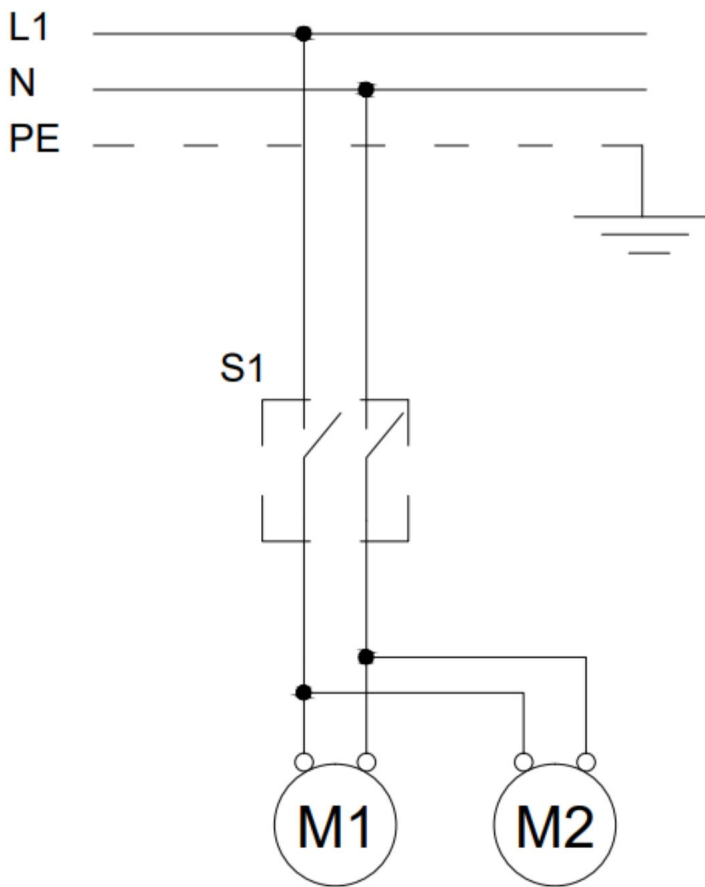
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15KB-G

S - ON/OFF SWITCH
M - MOTOR

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30KB-G

S - ON/OFF SWITCH
M1/M2 - MOTOR