

PROFESSIONAL CHARCOAL HOTPLATE GRILL USER MANUAL

INTRODUCTION

READ THE OPERATION AND MAINTENANCE INSTRUCTIONS CAREFULLY BEFORE INSTALLING THIS APPLIANCE. IMPROPER INSTALLATION AND PARTS REPLACEMENT MAY DAMAGE THE PRODUCT OR INJURE PERSONS. WE ARE NOT RESPONSIBLE FOR INTENTIONAL DAMAGE TO THE DEVICE, NEGLIGENCE, DAMAGE CAUSED BY FAILURE TO COMPLY WITH INSTRUCTIONS AND REGULATIONS, OR IMPROPER CONNECTIONS. UNAUTHORIZED INTERVENTION TO THE DEVICE WILL VOID THE WARRANTY OF THE PRODUCT.

1. Keep this manual handy in a safe place for future reference for other operators.
2. The device must be installed by authorized personnel in accordance with the current regulations and instructions in the country of use.
3. This device must be operated by trained personnel.
4. Switch off the device in case of malfunction. The appliance must only be serviced by a service center authorized by the manufacturer. Ask for original spare parts.

DESCRIPTION

Professional charcoal grill is designed for cooking grilled meats. It is a professional cooker for restaurants, cafeterias and public kitchens with its high efficiency equipment.

Code	Dimensions (mm)	Weight (kg)	Chimney diameter (mm)
KGOA10	1000x600x1320	80	300
KGOA12	1200x600x1320	95	300
KGOA15	1500X600X1320	120	300
KGOA20	2000X600X1320	150	300

ASSEMBLY

WARNING!!

- *This charcoal grill is for professional use and should be operated by personnel who have been trained to operate, clean and maintain it for reliability and safety.
- * Use the machine in properly lit premises
- * Check that the parts you hold while using the machine are not moving parts; there may be a risk of falling and injuring the lower parts.
- * Do not use the machine in the presence of explosive materials.

LOCATION

*Place the coal grate on a flat and solid ground and take necessary precautions against the risk of tipping over.

*Do not place the grill on any surface that cannot securely support the grill, as this may cause it to become unstable.

* Gratings must be placed on a surface free location. Protect the grill from all kinds of flammable and combustible materials.

(decks, buildings, fences, trees, bushes, etc.) keep 5 m in all directions from above.

* Do not place flammable liquids, mg's or flammable vapors on the grill where they may be present. Place this grill in an area away from the wind.

USE and SAFETY

WARNING!!!

- Make sure that the chimney outlet is open before using the appliance.
- Clean the grill properly before first use.
- When cooking over a charcoal fire, use protective equipment when igniting the charcoal.
- It is strictly forbidden to tamper with or modify the operation of the safety systems, risk of permanent injury....
- Check the presence of protective equipment each time before use.
- For health and safety reasons, wear a washable or disposable sturdy headscarf that completely covers your hair.

CAUTION: All operations, whether in use, cleaning or maintenance, involve a risk of injury; never force and always use the device correctly.

Always wear appropriate protective equipment when performing these operations.

USER SAFETY

- Absence of charcoal in the grate in external situations,
- Use of protective equipment during cooking,
- Use of protective equipment also when using optional gratings,
- Following the instructions in this manual for the use, cleaning and maintenance of the device can guarantee the safety of the user.

INSTALLATION and USE

If the chimney outlet is closed during the first burnings of the device, the coal may not burn sufficiently due to lack of air. (It is recommended to use pressed briquette charcoal in terms of device performance and efficiency).

Usage;

- ☑ Make the chimney connection of the device
- ☑ Put as much coal on the grill as the capacity given above.
- ☑ Select accessories according to the product you want to cook and place them inside the device.
- ☑ After manually lighting the coal you have placed inside the device, spread the fire inside the grill..

- ☒ Ignite the charcoal and wait for it to turn into embers.
- ☒ When the device reaches the desired temperature
- ☒ Place the meat to be cooked on the grill.
- ☒ Use tongs and similar equipment to turn the meat during cooking.
- ☒ After the cooking process is over, take the grill and clean it.
- ☒ Wait until the coals in the combustion chamber are completely extinguished and then clean the chamber..

WARNING: To prevent food from burning too much or not being at the desired cooking level, if flare-ups occur, we recommend that you set the food aside. The best way to manage this is to create two fire zones and always leave one part of the grill surface uncharred so that when flare-ups occur, you can move the food to the other side and return to it later. WARNING: We recommend cooking on the second grill or griddle without a direct flame. Always do this only with the heat of the coals. Be very careful when cooking food on the secondary grill or griddle or when adding any type of liquid, such as oil, as it can create flames or hot drips that can cause serious injury.

CLEANING, HYGIENE and STORAGE

WARNING!!

Before disassembling any part, make sure that there are no burning embers on the grill.

Before using any cleaning product, be sure to read the instructions and safety instructions supplied with the product and use appropriate protective equipment.

Do not clean the grill with pressure cleaners.

Be careful when touching the grill (risk of BURNING).

AFTER USE

- Clean the removable elements in hot water with detergent, degreaser and disinfectant compatible with the material.
- Clean the outer surface of the grill with a damp cloth and wipe dry.
- Do not use acid and derivative materials while cleaning the grill.
- Do not wash the grill with pressurized water. Otherwise, water may get into the charcoal drawer.
- Clean the cooking grill in hot water with degreasers.
- Use a damp cloth to clean the glass surfaces.

STORAGE

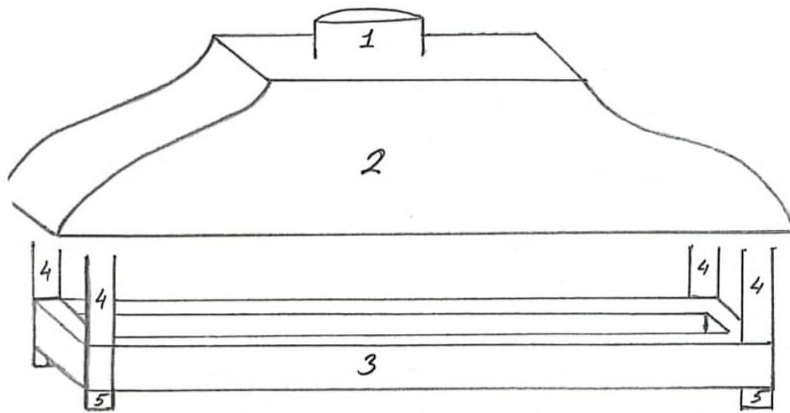
After cleaning, remove the removable parts from the housing.

If the meat is not cooked to the proper quality, contact the service department of your local dealer.

MAINTENANCE

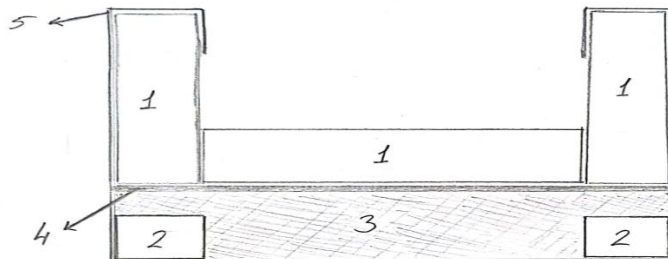
Maintenance may only be carried out by qualified, trained and authorized persons.

HOTPLATE GRILL GENERAL VIEW



1. CHIMNEY CONNECTION INLET
2. OVERHEATER
3. COMBUSTION CHAMBER
4. HOOD HANGING LEGS
5. ADJUSTABLE ROTI FOOT

GRILL COMBUSTION CHAMBER



1. FIRE BRICK
2. 30*30 MM PROFILE MAIN FRAME
3. 50 MM 150 DEGREE DENSITY THERMAL INSULATION
4. 2 MM INNER SAC
5. 1 MM TOOTH SHEET