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## A GENERAL INFORMATION

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**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.

# GAS POTATO BAKING OVENS



## A1 PRODUCT DESCRIPTION

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\*Professional Gas potato baking ovens ,that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.KFG.020	500x700x950	55	600x780x1120
EMP.KFG.030	500x700x1200	73	600x780x1240

## A2 TECHNICAL INFORMATION

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Product Code	Capacity (Pieces/hour)	Gas Consumption (NG)	Power (Kw)	Operating pressure (mbar)
EMP.KFG.020	24-30	0,518 m <sup>3</sup> /h	4,9	20
EMP.KFG.030	36-45	0,518 m <sup>3</sup> /h	4,9	20

## A3 TRANSPORTATION

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\*This appliance can be moved by hand from area to area.Do not crash and drop the appliance while transporting.



\*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**

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\*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.

 This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

\*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

\*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.












\*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 location where Potato Baking Ovens (Gas) placed is covered with nonflammable heat insulation material, the distance between them must be 5 cm.

## C SAFETY INSTRUCTIONS

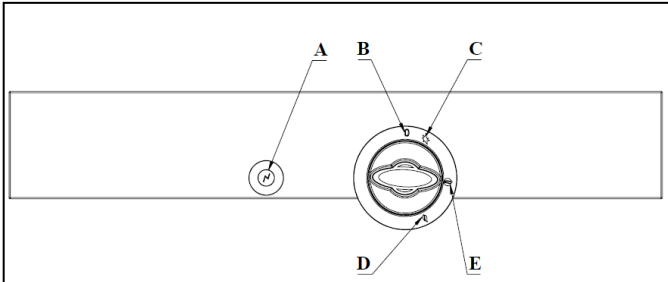
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-  \*Do not use the appliance in insufficient lighted place.
-  \*Do not touch the moving attachments while the appliance operates.
-  \*Do not install the appliance in the presence of flammable or explosive materials.
-  \*Do not operate the appliance 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 gas leakage where the appliance is, do not fire absolutely and do not use electric.
-  \*Definitely do not allow to check the sealing with flame.
-  \*All the damages because of not having earthing connection will not be on warranty.
-  \*The chimney hood must be installed to the oven as it covers over the oven completely. The chimney hood pipes can be used without fan till maximum 3 metres. If the chimney hood pipe distance is more than 3 metres, the fan must be used.



## D OPERATION

### \*Control Panel;



- A : Lighter
- B : OFF Position
- C : Lighter Position
- D : Half Flame
- E : Full Flame

### \*Operating;

- According to type of use,make gas entrance connection from behind the grill.Because the machine is operated with NG.
- Turn on the gas valves.
- Press the Range Gas Button and provide full flame position and fire the range at pressed position.
- After the range is fired,press the button for a couple seconds to heat safety thermocouple's end.
- According to cooking type ( half/full flame ),the position can be adjusted.
- Press the button at Pilot position before firing to remove the air from gas fitment during first operation.
- Put the potatoes and cook for drawers.
- After the operation is completed,switch the gas valve to (OFF) position.

## **E CLEANING & MAINTENANCE**

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### ➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Be sure that gas and electric connections are off before cleaning.
- Clean the inside of the oven with soft cloth by using oil solvent spray, before the appliance gets cooled exactly.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not use pressure water or vapor during the cleaning.
- Do not clean the appliance with the materials that may damage to chrome material.

### ➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- Check the gas connection hoses in periodic time. If there is slit, hole..etc, change the hoses.
- Ventilate the area where the appliance is in periodic times.



## F TROUBLESHOOTING

<b>THE APPLIANCE DOESN'T OPERATE</b>	<ol style="list-style-type: none"><li>1. Check if the gas connection is done or not.</li><li>2. If the hoses that have gas entrance lose gas due to slit,hole.etc.,the appliance is not operated.</li></ol>
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<b>THE APPLIANCE DOESN'T COOK WELL</b>	<ol style="list-style-type: none"><li>1. Check the heat settings.</li></ol>
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<b>THE APPLIANCE STOPPED</b>	<ol style="list-style-type: none"><li>1. When there is gas leakage,if there is solenoid gas stopper alarm in the area,gas flow is stopped and the appliance is not operated.Ventilate the area with air vent.</li><li>2. Check the burner.</li></ol>
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- If cooking at potato baking ovens (gas) is not done at suitable quality
- If any function of security doesn't work
  - Do not use the appliance.

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



## G INJECTOR CHANGE AND GAS SETTING

### GAS POTATO BAKING OVENS BURNER-INJECTOR CHANGE CHART

Gas Group	Gas	KFG.020	KFG.030
		Injector Ø mm	Injector Ø mm
2	G20	2	2

#### Change of the burner injector

1. The oven must be dispatched from the factory as it works with NG.
2. Increase the gas by turning yellow part on the gas block. If it is turned (-) direction, the gas is reduced. (Image 1)

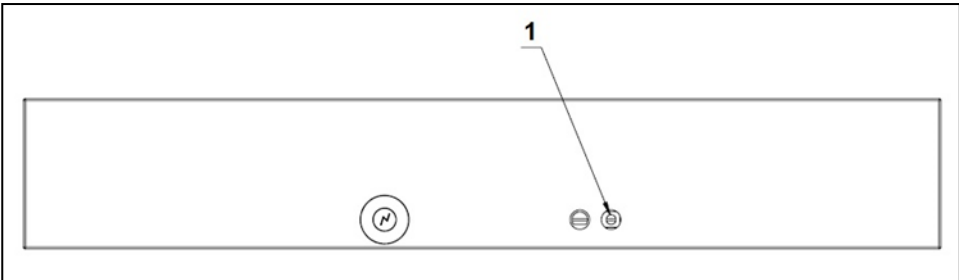
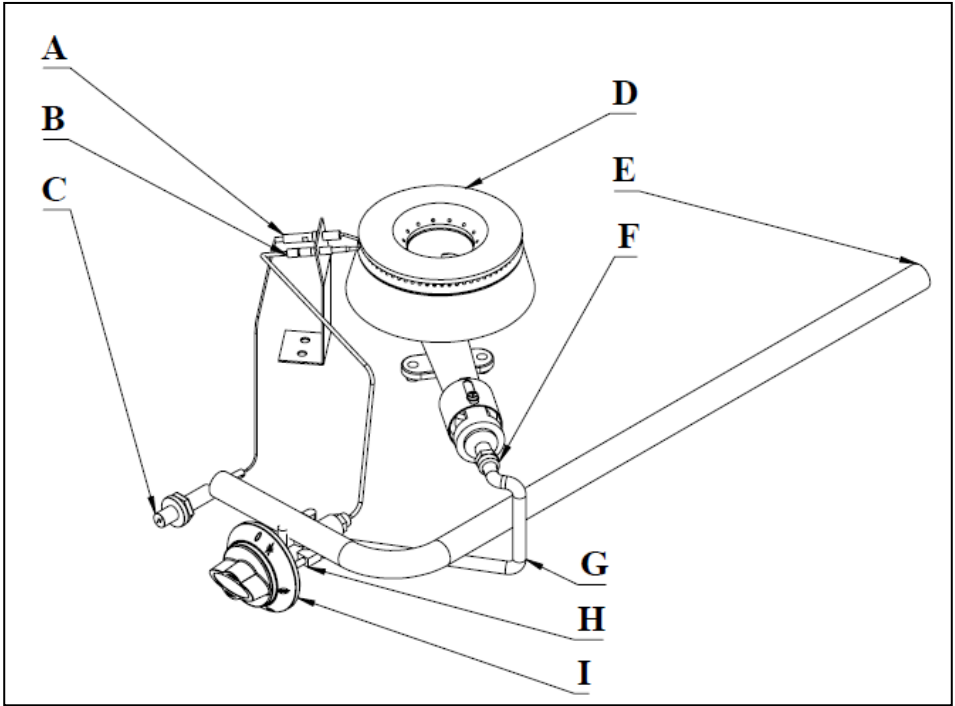


Image 1

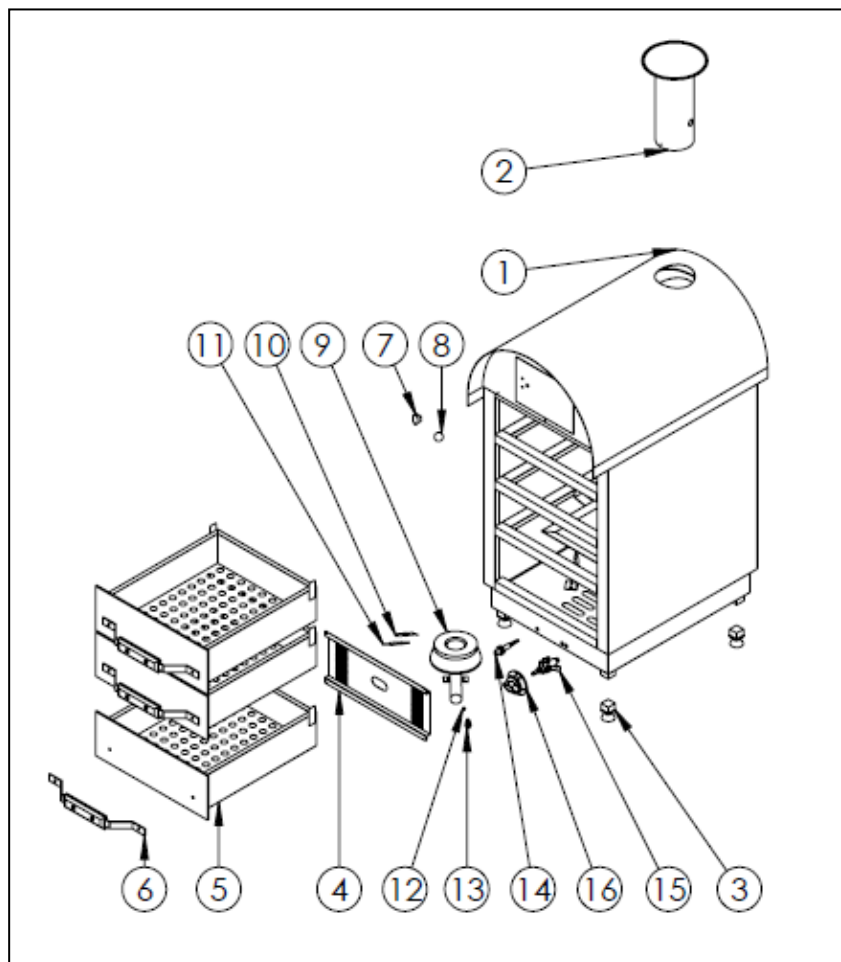


### H GAS CONNECTION IMAGES



- A : SPARKING PLUG
- B : THERMO PART
- C : LIGHTER
- D : BURNER
- E : 1/2" GAS PIPE
- F : INION + INJECTOR
- G : COPPER PIPE
- H : TAP
- I : BUTTON

## I SPARE PART LIST-EXPLODING DRAWING





**ggmastro**

# GAS POTATO BAKING OVENS

## I SPARE PART LIST-EXPLODING DRAWING

**PRODUCT CODE: EMP.KFG.020**

<b>NUMBER</b>	<b>PRODUCT NAME</b>	<b>PRODUCT CODE</b>
1	BASE FRAME	Y.EMP.KFG.020.1001
2	CHIMNEY	Y.EMP.KFG.020.1002
3	FEET	Y.EMP.KFG.020.1003
4	VENTILATION SHEET METAL	Y.EMP.KFG.020.1004
5	DRAWER	Y.EMP.KFG.020.1005
6	HANDLE	Y.EMP.KFG.020.1006
7	LOCK	Y.EMP.KFG.020.1007
8	HANDLE	Y.EMP.KFG.020.1008
9	BURNER	Y.EMP.KFG.020.1009
10	SPARKING PLUG	Y.EMP.KFG.020.1010
11	THERMO PART	Y.EMP.KFG.020.1011
12	INJECTOR GROUP	Y.EMP.KFG.020.1012
13	INION	Y.EMP.KFG.020.1013
14	LIGHTER	Y.EMP.KFG.020.1014
15	TAP	Y.EMP.KFG.020.1015
16	BUTTON	Y.EMP.KFG.020.1016

## I SPARE PART LIST-EXPLODING DRAWING

**PRODUCT CODE: EMP.KFG.030**

<b>NUMBER</b>	<b>PRODUCT NAME</b>	<b>PRODUCT CODE</b>
1	BASE FRAME	Y.EMP.KFG.030.1001
2	CHIMNEY	Y.EMP.KFG.030.1002
3	FEET	Y.EMP.KFG.030.1003
4	VENTILATION SHEET METAL	Y.EMP.KFG.030.1004
5	DRAWER	Y.EMP.KFG.030.1005
6	HANDLE	Y.EMP.KFG.030.1006
7	LOCK	Y.EMP.KFG.030.1007
8	HANDLE	Y.EMP.KFG.030.1008
9	BURNER	Y.EMP.KFG.030.1009
10	SPARKING PLUG	Y.EMP.KFG.030.1010
11	THERMO PART	Y.EMP.KFG.030.1011
12	INJECTOR GROUP	Y.EMP.KFG.030.1012
13	INION	Y.EMP.KFG.030.1013
14	LIGHTER	Y.EMP.KFG.030.1014
15	TAP	Y.EMP.KFG.030.1015
16	BUTTON	Y.EMP.KFG.030.1016