



# User manual



Gas tandoori oven  
**GTOE791**

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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.

## A1 PRODUCT DESCRIPTION

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\*The Professional Gas tandoori oven, that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
<b>GTOE791</b>	715x945x1225	90	1120x740x1350

## A2 TECHNICAL INFORMATION

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CODE	<b>GTOE791</b>
POWER (KW)	64,8 kw
GAS CONSUMPTION (NG)	1,27 m <sup>3</sup> /h
GAS CONSUMPTION (LPG)	0,94 kg/h
INTERIOR TANK DIMENSION (mm)	66

## A3 TRANSPORTATION

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\*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).

## **A4 UNPACKING**

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\*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.

\*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 Ovens placed is covered with nonflammable heat insulation material, the distance between them must be 5 cm. Otherwise it should be at least 20 cm. The appliance should be operated under the chimney hood.

## 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.

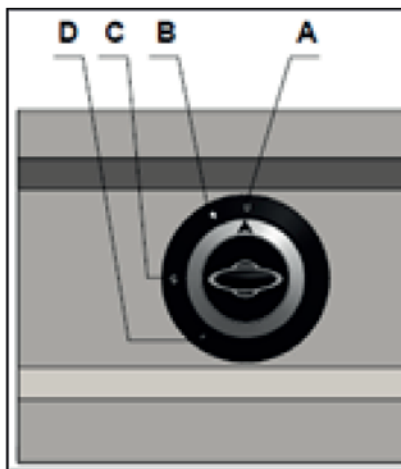


\*Do not use the gas stock pot stove that doesn't have safety valve in closed area.

## D OPERATION

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### \*Control Panel:



- A : ON/OFF
- B : IGNITION POSITION
- C : FULL FLAME POSITION
- D : HALF FLAME POSITION

### \* Operating:

- According to type of use, make gas entrance connection from behind the grill. Because the machine is operated with LPG and NG.
- Turn on the gas valves.
- To activate the apparatus, turn the button to the 'fire' position, click inside and the lighter.
- Before using the apparatus, run it on 350 degrees for an hour time.
- If the bread will be cooked after the oven is heated, the dough of the bread should be placed on interior walls.
- If the meat will be cooked, the meat should be placed on sishes and placed through the holes on the cover sheet metal.
- While the apparatus is not running, switch the button to 'off position and turn off the main gas valve.

## **E      CLEANING & MAINTENANCE**

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

- Turn off the gas connection before cleaning.
- Clean the outer surface of the appliance with a wet cloth and chrome shiner.
- 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 hurt chrome material.
- Wash the grills with hot water and then dry after every use.

### ➤ **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.



## F TROUBLESHOOTING

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<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>
<b>THE APPLIANCE DOESN'T COOK WELL</b>	<ol style="list-style-type: none"> <li>1. Check if it is operated at suitable gas setting or not.</li> </ol>
<b>THE APPLIANCE STOPPED</b>	<ol style="list-style-type: none"> <li>1. EMP.TDR.01 the 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.</li> <li>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.</li> </ol>

- If cooking at ovens 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 services.**

## G INJECTOR CHANGE AND GAS SETTING

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### OVEN-BURNER INJECTOR CHANGE CHART

Gas Group	Gas		GTOE430D
			Injector Ø mm
2	G20		2,2(outer) – 1,4(inner)
	G25		2,2(outer) – 1,4(inner)
3	G30	30 mbar	1,5(outer) – 0,95(inner)
		50 mbar	1,5(outer) – 0,95(inner)
	G31	37 mbar	1,5(outer) – 0,95(inner)
		50 mbar	1,5(outer) – 0,95(inner)

#### Burner Injectors Change;

1. Change "B" injector with consideration of valve on table above .for this purpose first unscrew all "F" screws. Then unscrew "C" nuts. Pull "D" Injector fastening plate to back. Disassemble the Valves "E" and remove the injector. (Image 1)
2. In case of involuntary flame out ; "E" safety valve will cut gas leakage if "F" thermo doesn't realize the flame. (Image 1)
3. While the apparatus is on the 'low fire' position, the adjustment of 'high/low' fire can be done through the shown screw. (Image 2)

## H GAS CONNECTION IMAGES

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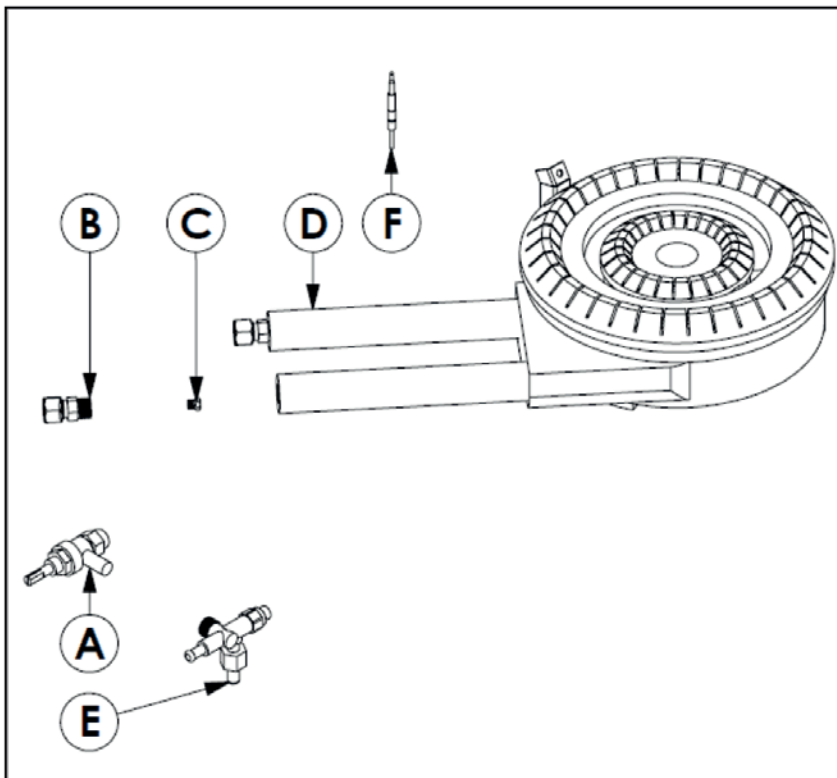


Image 1

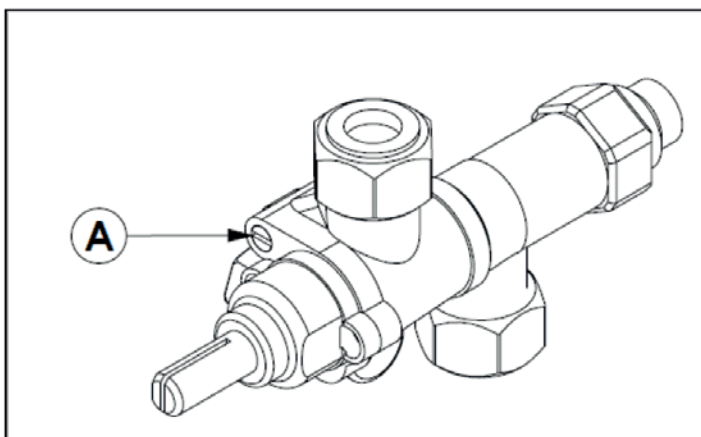
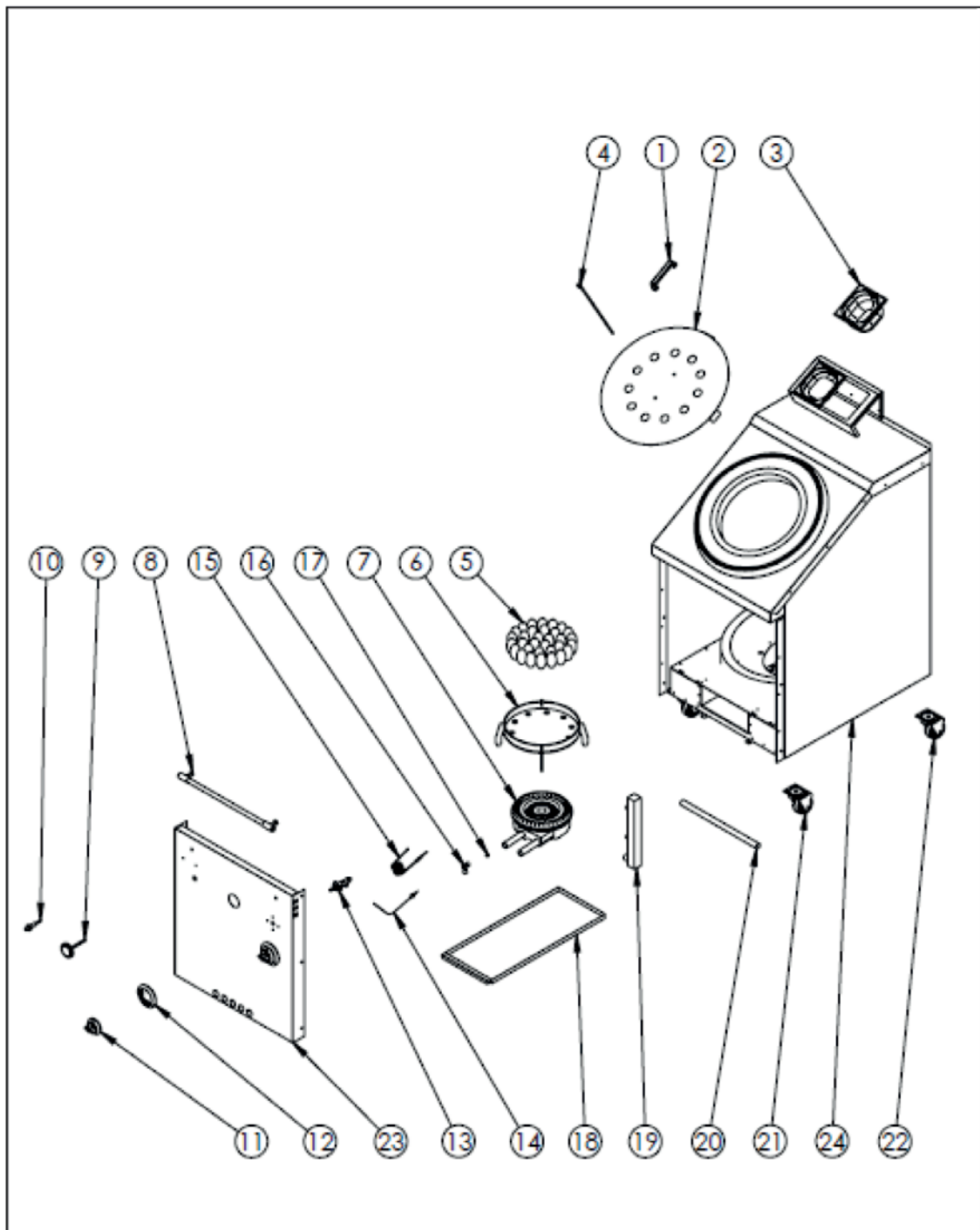


Image 2

## I SPARE PART LIST-EXPLODING DRAWING



## I SPARE PART LIST-EXPLODING DRAWING

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<b>NO</b>	<b>PRODUCT NAME</b>	<b>P.CODE</b>
1	BAKALITE HANDLE	Y.EMP.TDR.01.001
2	LID SHEETMETAL	Y.EMP.TDR.01.002
3	VESSEL 1/6 -100	Y.EMP.TDR.01.003
4	SHAFT	Y.EMP.TDR.01.004
5	LAV STONE (1 KG)	Y.EMP.TDR.01.005
6	LAV STONE TRAY	Y.EMP.TDR.01.006
7	BURNER	Y.EMP.TDR.01.007
8	FRONT PANEL HANDLE	Y.EMP.TDR.01.008
9	THERMOMETER	Y.EMP.TDR.01.009
10	LIGHTER	Y.EMP.TDR.01.010
11	BUTTON	Y.EMP.TDR.01.011
12	BUTTON TAMPON	Y.EMP.TDR.01.012
13	GAS TAP	Y.EMP.TDR.01.013
14	SPARKING PLUG + CABLE	Y.EMP.TDR.01.014
15	THERMO PART	Y.EMP.TDR.01.015
16	BURNER BRACKET	Y.EMP.TDR.01.016
17	INJECTOR GROUP	Y.EMP.TDR.01.017
18	DRAWER	Y.EMP.TDR.01.018
19	GAS TANK	Y.EMP.TDR.01.019
20	FLEX HOSE 40 CM	Y.EMP.TDR.01.020
21	BREAK WHEEL	Y.EMP.TDR.01.021
22	NON-BREAK WHEEL	Y.EMP.TDR.01.022
23	FRONT PANEL SHEETMETAL	Y.EMP.TDR.01.023
24	BASE FRAME	Y.EMP.TDR.01.024