
RANGE (GAS)

**INSTRUCTION AND
MAINTENANCE MANUAL**

“Professionally with Professionals”

DESCRIPTION

Our dear customer,

Your preferred Gas cooker is nature and technology friendly. We thank you for your choice.

Gas cooker has been produced with the understanding of "Total Quality" in modern production facilities. **Important Safety Information**

Carefully read this guide and keep it for future review.

WARNING: Installation of the devices must be done by an authorized service person.

WARNING: Equipment must be grounded.



Indicates that there is a risk of personal injury or property damage.



Explosion / fire hazard.

- The instructions in this manual contain important information on the safe mounting, usage, cleaning and maintenance of the device. Thus, keep the manual at a place easily accessible by the person who will use the machine, and the technician.
- Mounting, conversions for different gas groups or electrical inlet, and maintenance works of the device should be performed by a specialist authorized in this subject and in accordance with the instructions of the manufacturer company.
- Gas and electrical connections of the device should be arranged according to the tables and electrical diagram given in this manual.
- Manufacturer Company accepts no responsibility for the final damages incurred in humans or properties that are caused by any procedure not conforming to the instruction manual, or maintenance or technical interventions that are not performed by authorized people.

TYPES

• G6K100G – 600 serie ½ module counter top	• G9K201G – 900 serie 1,5 module w/ cupboard
• G6K200G – 600 serie 1 module counter top	• G9K210G – 900 serie 1 module w/oven
• G7K101G – 700 serie ½ module w/ cupboard	• G9K211G – 900 serie 1,5 module w/ cupboard and oven
• G7K100G – 700 serie ½ module w/ cupboard	• G9K212G – 900 serie 1,5 module w/ oven
• G7K200G – 700 serie 1 module w/ cupboard	• G9K213G – 900 serie 2 module w/ oven
• G7K201G – 700 serie 1,5 module w/ cupboard	• G9K220G – 900 serie 1,5 module w/ oven
• G7K210G – 700 serie 1 module w/oven	• G9K221G – 900 serie 1,5 module w/ oven
• G7K211G – 700 serie 1,5 module w/ cupboard and oven	• G7K101G-S – 700 serie ½ module counter top
• G7K212G – 700 serie 1,5 module w/oven	• G9K101G-S – 900 serie 1 module counter top
• G7K213G – 700 serie 2 module w/oven	• G9K200G-S – 900 serie 1 module counter top
• G7K220G – 700 serie 1 module w/ cupboard (solid top)	• G9K201G-S – 900 serie 1 module counter top
• G7K221G – 700 serie 1 module w/ cupboard (solid top)	• GRC 10 KZ 30 1 meter square range w/oven
• G9K100G – 900 serie ½ module w/ cupboard	• GRC 15 KZ 35 1,5 meter square range w/oven
• G9K101G – 900 serie ½ module w/ cupboard	• GRC 20 KZ 50 2 meter square range w/oven
• G9K200G – 900 serie 1 module w/ cupboard	• G5K201G – 500 serie 1 module w/ cupboard
• G5K200G – 500 serie 1 module w/ cupboard	• G5K211G – 500 serie 1,5 module w/ oven

MOUNTING INSTRUCTION

Placement

- Installation and adjustment of the device should be carried out by technical staff of the Authorized Service.
- Place the device at a place min. 10cm away from the side or back wall to prevent excessive temperature rises.
- Place the device beneath a filtered exhaust hood in order to eliminate smell and fume that may be emitted during cooking.
- Device should be placed on a flat surface by suitably balancing on the four adjustable legs. (Figure A)
- Remove the protective nylon on the device
- Clean the adhesive particles left on the device with a suitable cleaner
- Never leave flammable material near the device
- The device should be used in a well-ventilated area.

GAS CONNECTION

- Device should be connected in accordance with the national and local gas standards of the relevant country.
- Gas inlets “G” of the device are indicated with a label on device body.
- Connection to the gas installation should be made with flex pipe and ball valve. Fix the said ball valve to a place that is away from heat and easily accessible in case of a danger.
- After gas inlet connection is completed, check for possible gas leakages.
- Feed the device with the gas and pressure as specified on device information plate and adjusted. If the gas type to which the device was adjusted for is not suitable to the gas type at the mounted place, follow the instructions written below.

ATTENTION: All adjustments and modifications to be performed on the gas installation and connection of the device should be performed by authorized people.




ADJUSTMENT ACCORDING TO DIFFERENT GAS TYPES

- If the device is connected to gas installation, close main gas inlet valve.
- Replacement of top burner nozzles (Figure B)
 - a. Remove cooker grater(1), top burner cover (2) and oil tray (3) (G6K-100-200G-G7-9K100-200-201-210-211G)
 - b. Replace nozzle (5) with a nozzle suitable for the gas type
 - c. Adjust the flame of the pilot burner by turning the bolt (4)
- Replacement of oven nozzles (Figure C , D) (G7-9K210-211-212G)
 - a. Take out lower metal sheet (6) of oven door by removing its bolts (7) (Figure C)
 - b. Replace oven nozzle (8) with a nozzle suitable for the gas type (Figure D)
 - c. Replace pilot nozzle of oven pilot burner (9) with a nozzle suitable for the gas type (Figure D)




OPERATOR INSTRUCTIONS AND ATTENTION POINTS

- With the aim of eliminating the malodour and fume caused by the isolation of the stove oven, adjust the oven thermostat to the highest value in the first start-up and operate it unloaded for a while with its door open.
- Gas taps of cooker and oven has safety valve; if the main flame goes out for any reason, gas flow is cut off automatically.
- Do not cook on cookers with the lower oil pan removed.
- Do not operate the oven with its back funnel mouldings removed or closed.

STARTING-UP COOKERS (700-900 Serie)

- Turn the main gas valve to open position.
- Turn the cooker gas button to pilot flame position “” by pushing it gently and ignite the pilot with an external flame source from the hole near the cooker burner.
- After the pilot is ignited, keep the button pressed for a few seconds min. 10 to heat the safety thermocouple end.
- Later, you can adjust it to the desired position by turning to half “” or full flame “”
- If the device is operated for the first time, keep the button pressed at pilot burner flame position for a while before ignition to discharge the air in the gas installation.

STARTING-UP COOKERS (600 Serie)

- Turn the main gas valve to open position.
- Turn the cooker gas button to pilot flame position “” by pushing it gently and ignite the pilot with an external flame source from the hole near the cooker burner.
- Later, you can adjust it to the desired position by turning to half “” or full flame “”
- If the device is operated for the first time, keep the button pressed at pilot burner flame position for a while before ignition to discharge the air in the gas installation.

TURN OFF (700-900 Serie)

- Turn the cooker gas button to pilot flame position “”, only pilot burn occurs. Turn to position “0” to turn off completely.

TURN OFF (600 Serie)

- Turn to position “0” to turn off completely.

STARTING-UP THE OVEN (Figure E) (700-900 Serie)

- Turn to the side part (11) to see the pilot burner
- Turn the oven button (13) to pilot position by pressing it gently
- Push button (14) and Ignite the pilot by pushing the button (12). Keep pressed button (14) for a few seconds (min. 10) to heat the safety thermocouple end.
- Then, you can adjust the heat by turning the button left according to the temperature degrees indicated on the scale of button (11)

TURN OFF

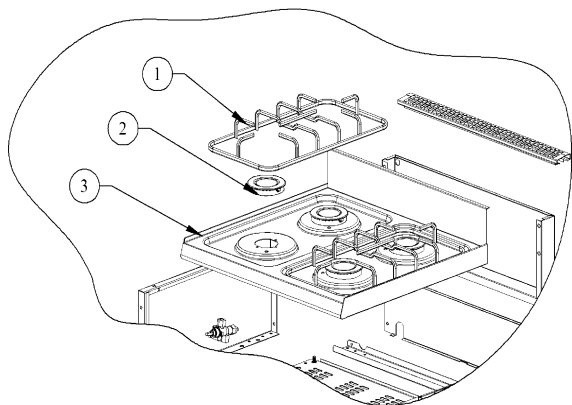
- Turn oven or its button to pilot position. In this position, only pilot burn occurs. Turn to position “0” to turn off completely.
- Push button (15) then it will be off the oven
- Wait min. 2 min before ignite the oven if turn off it by pushing button 15

MAINTENANCE

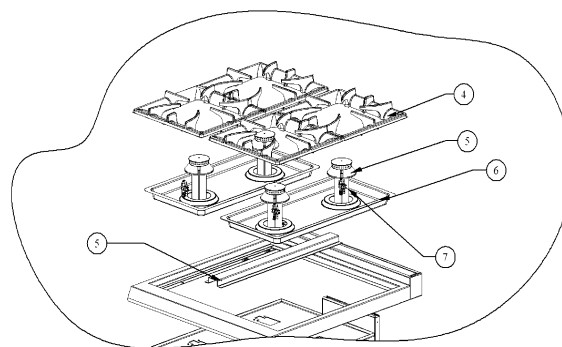
- Never perform maintenance without closing the main gas valve of the device.
- Before it cools down completely, wipe the device with a cloth immersed in warm soapy water.
- Do not use cleaning substances and tools that may cause scratches on device surface.
- If required, use chemical cleaners.
- Do not clean the device with pressurized water or vapour.
- Take out lower oil trays of oven and oven grates, and clean them with warm water and soap daily.
- If the device will not be used for a long period, coat the surfaces with a thin layer of Vaseline.

CLEANING

- Remove the top iron cast grate (1-4), 600-700-900 serie
- Take out top burners (2-5), 600-700-900 serie
- Clean with wipe clothes to top table (3), 600 serie
- Remove the oil tray after take out top burners and top iron cast grates, 700-900 serie
- Oil trays and iron top cast grates can washable with machine(4-6) ,700-900 serie
- Check and clean the pilot burner to any dirt accumulation (7), serie 700-900 serie

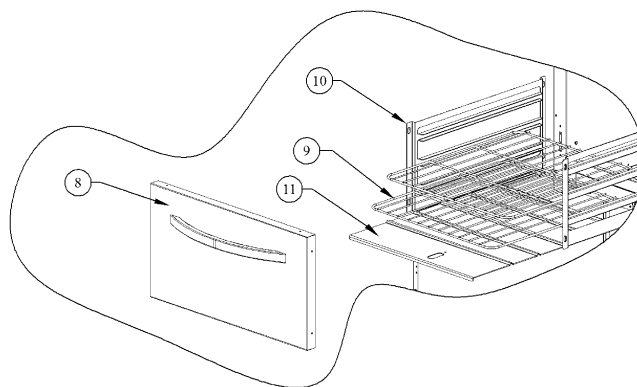


600 SERIE



700-900 SERIE

- Open the oven door completely, after graps with 2 hands from sides (8) and pull back to your side, 700-900 serie
- Take out the wire shelves (9), 700-900 serie
- Pull up the side shelves to loose and pull inward to take, (3)
- Clean the oven inside with wipe clothes,
- Remove the bottom panel to clean oven combustion chamber and pilot had, (11)



700-900 SERIE OVEN

ATTENTION: Any part replacement that may affect safety must be carried out by the authorized people. During maintenance and repair, keep the main gas valve closed and keep away fire. Always perform leakage check after repair or part replacement; use foam or gas detector for this aim. In case of any dangerous condition with the device, notify to the authorized service. Do not allow unauthorized people to interfere in the device.

DANGEROUS: Never allow leakage check to be performed with flame.

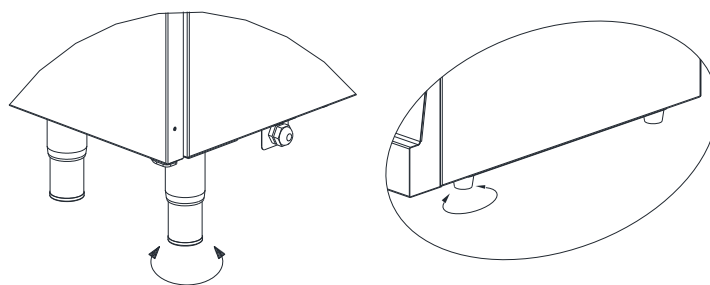


Figure A

Compatibility Information

This device is designed and manufactured in accordance with the following directives and standards.



marking directive, 93/68/EEC

TS EN 203-1 / Gas Powered Cooking Appliances – Part 1:General Safety Appliances

TS EN 203-2-1 Gas Fired Catering Equipments - Part 2-1: Specifications – Open-tops

TS EN 203-2-2 Gas Burning Devices – Part 2-2: Special Rules – Ovens

- **Limitation of Liability:** All technical information contained in this manual, operating instructions, operation and maintenance of the device, contains the latest information on your device. The manufacturer accepts no responsibility for damage or injury which may result from failure to follow the instructions in this manual, use outside of the intended use, unauthorized repair, unauthorized modifications to the device, or use of spare parts not approved by the manufacturer.

Problem	Cause	Problem
The ignition flame does not start	1- blocked gas pipe to the 2- ignition burner 3- blocked ignition burner 4- blocked ignition nozzle	1- check and remove 2- check and remove 3- clean with small steel brush 4- check and replace
Yellow ignition flame	1- air adjustment required 2- contaminated burner	1- check and remove 2- check and clean with brush
The burner does not operate	1- damaged gas shut-off valve	1- check and replace
The ignition flame is not maintained	1- contaminated thermocouple 2- the thermocouple does not indicate voltage (mV) 3- the thermocouple is loose 4- damaged thermocouple	1- check and clean with small steel brush 2- check and remove 3- check and remove 4- check and replace

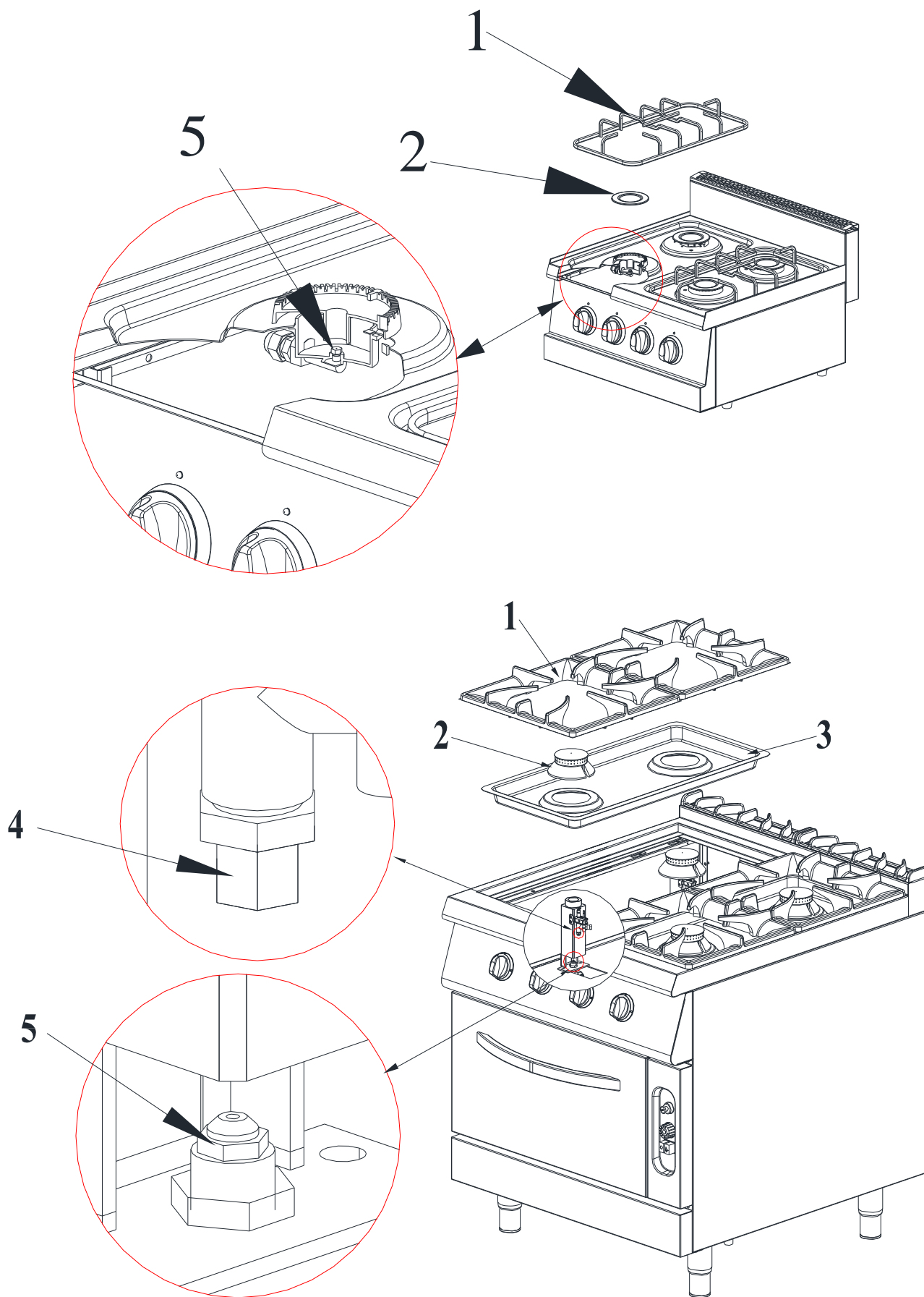


Figure B

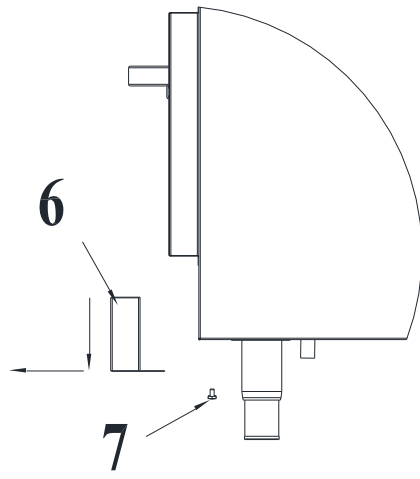


Figure C

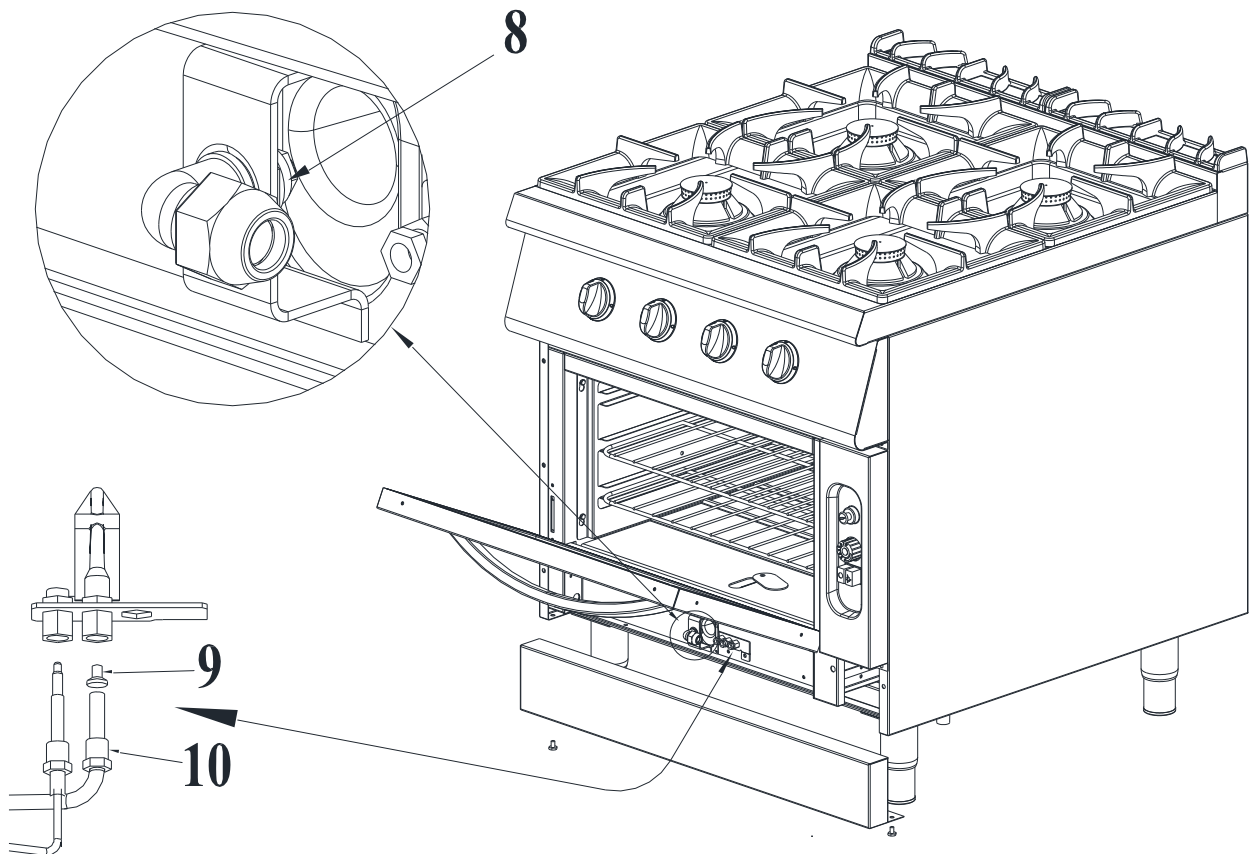


Figure D

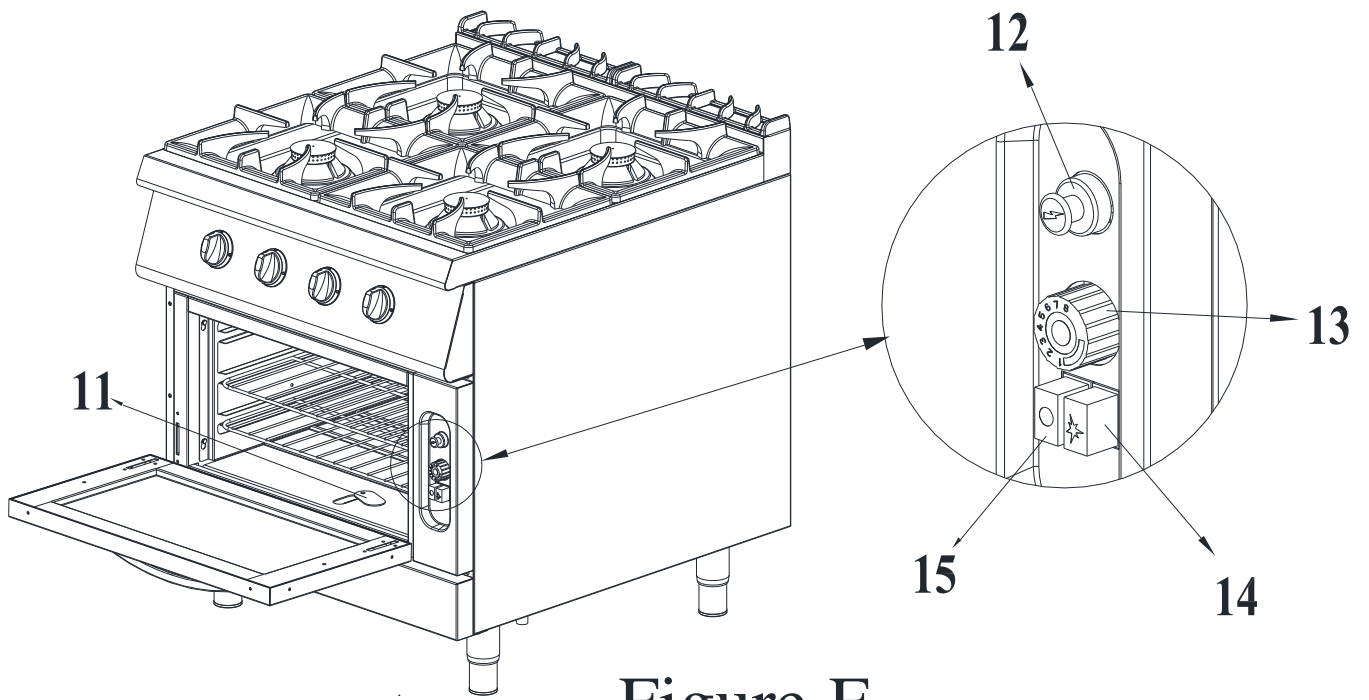
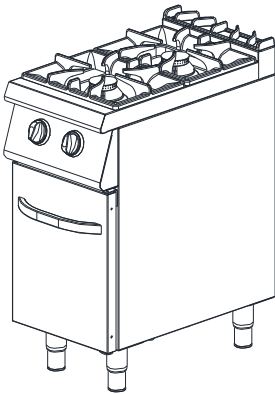
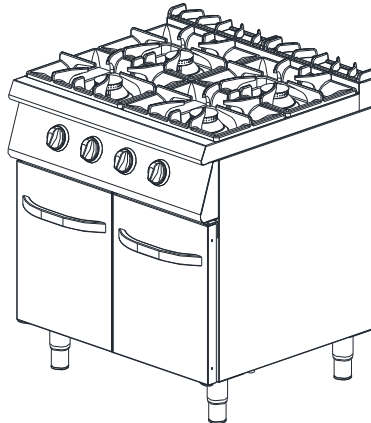


Figure E

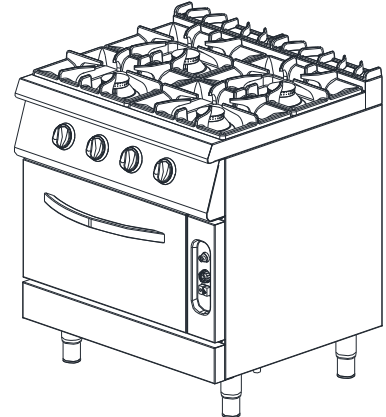
G7K100G



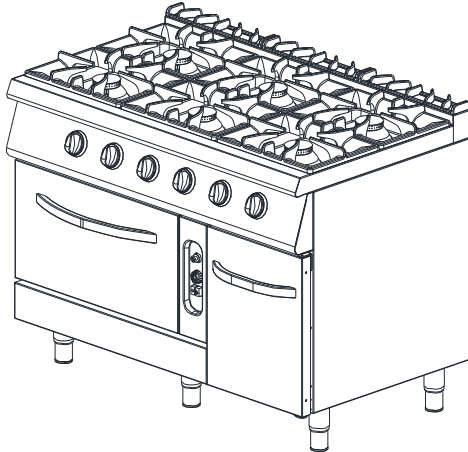
G7K200G



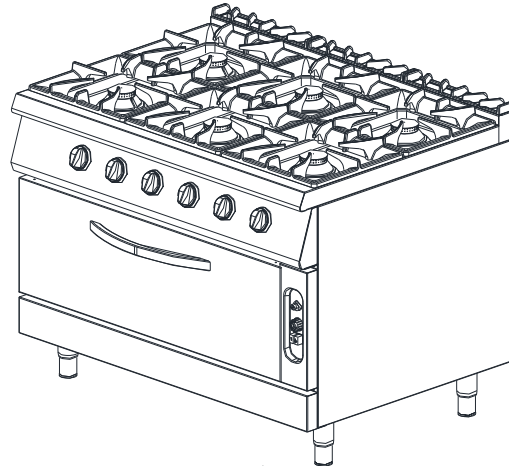
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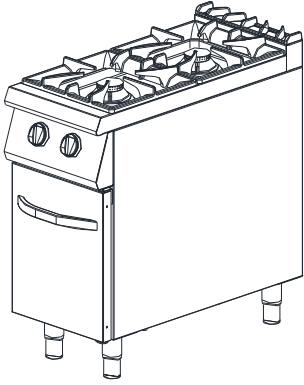
G7I211G



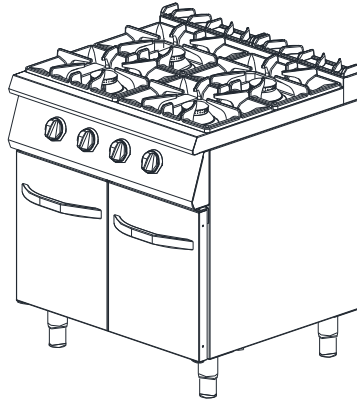
G7K212G



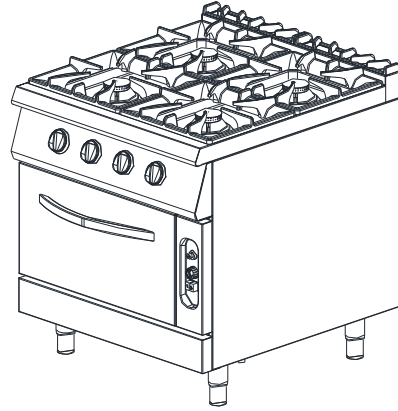
G9K100G



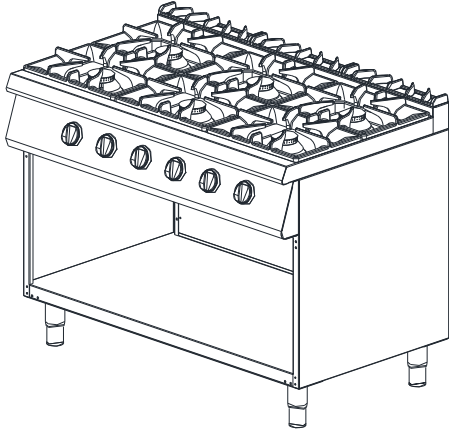
G9K200G



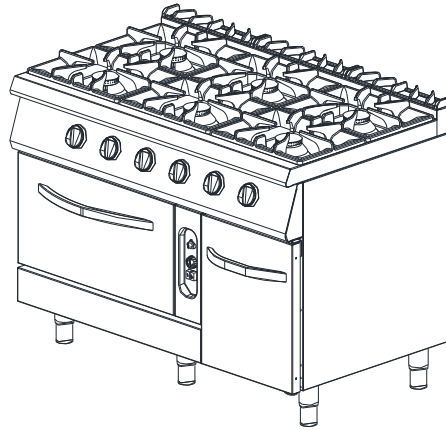
G9K210G



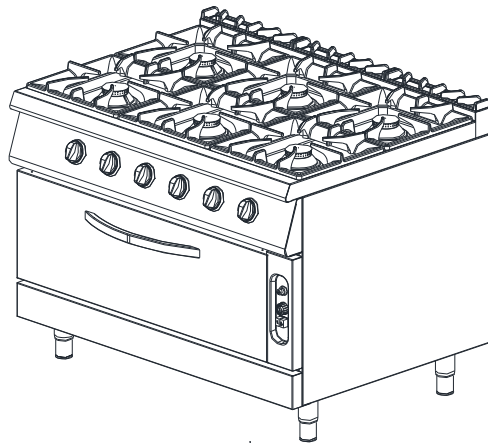
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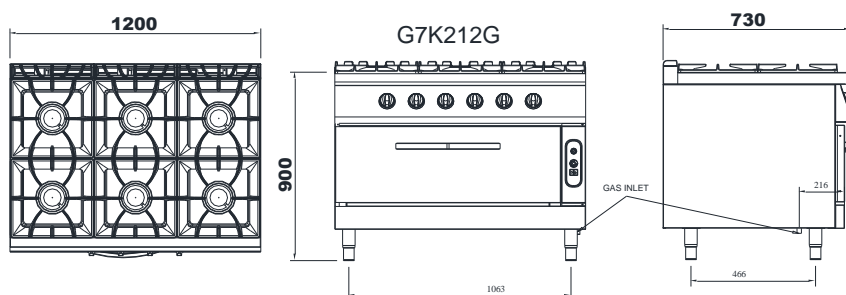
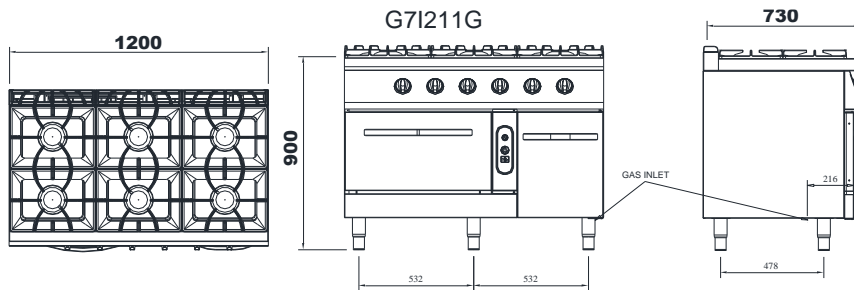
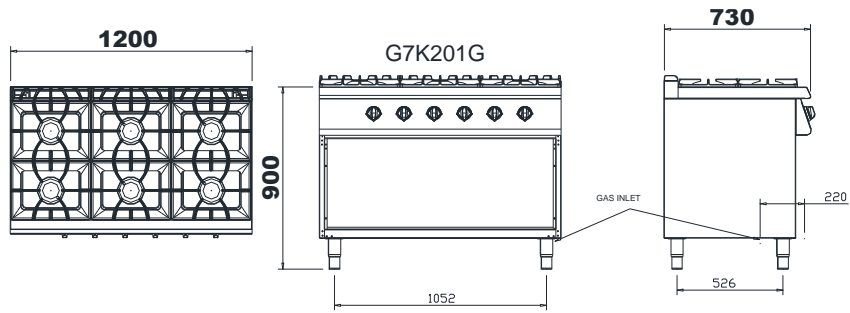
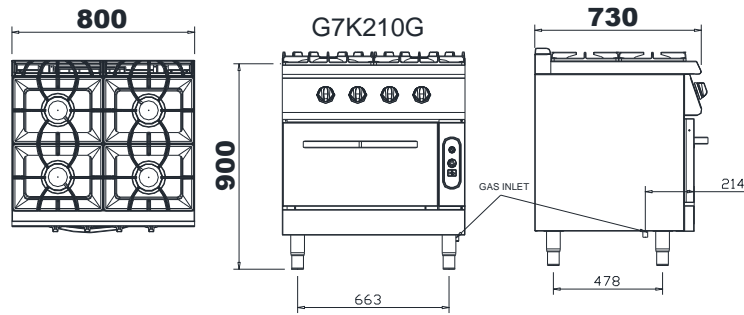
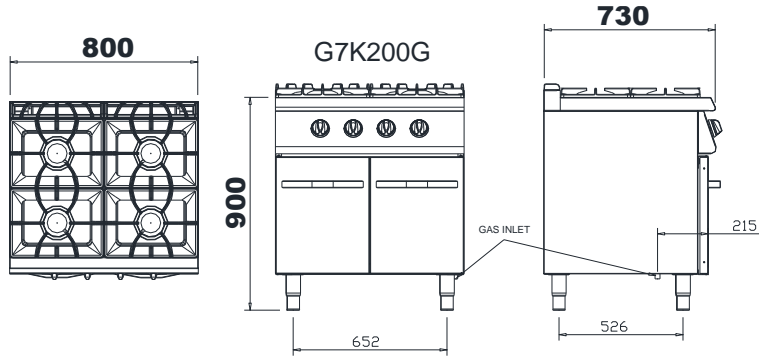
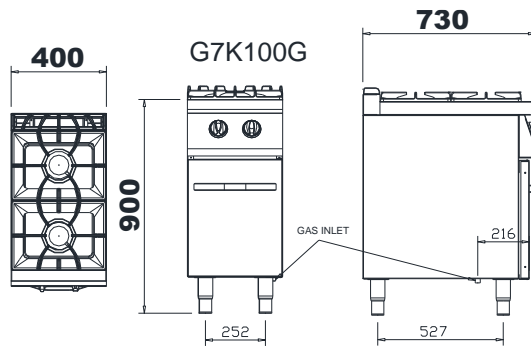


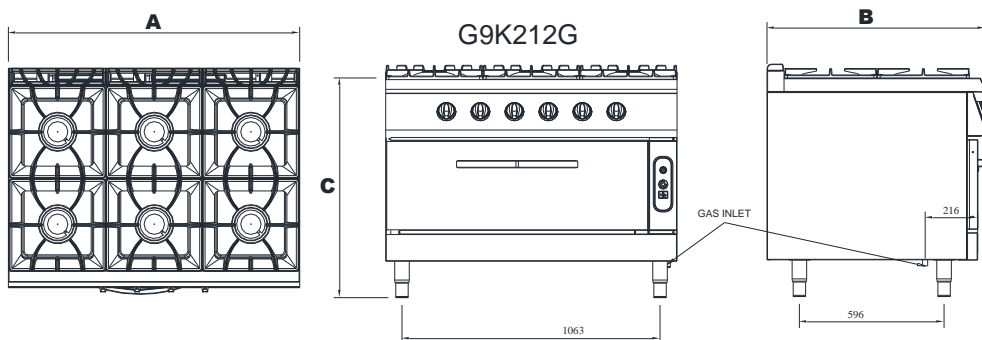
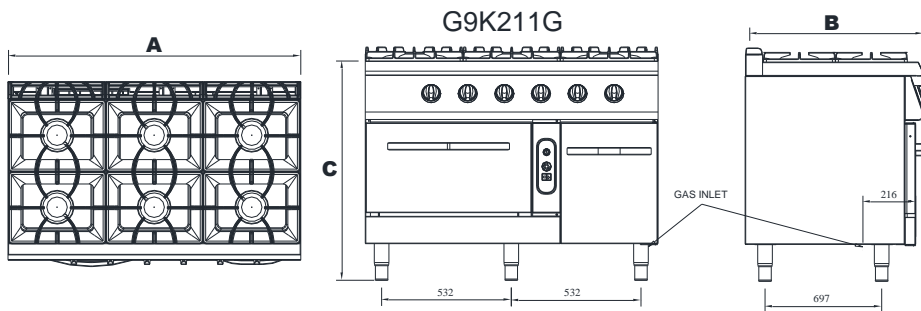
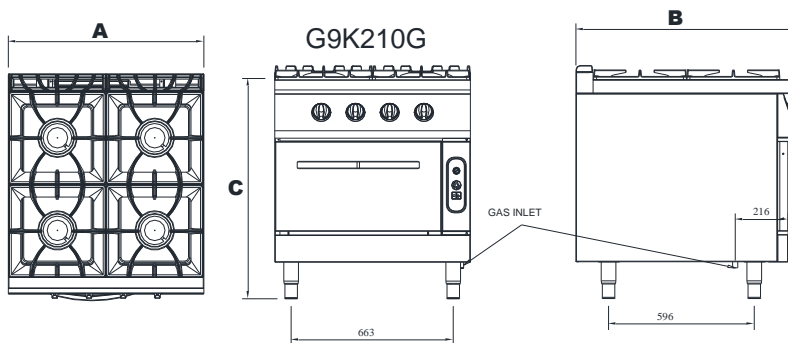
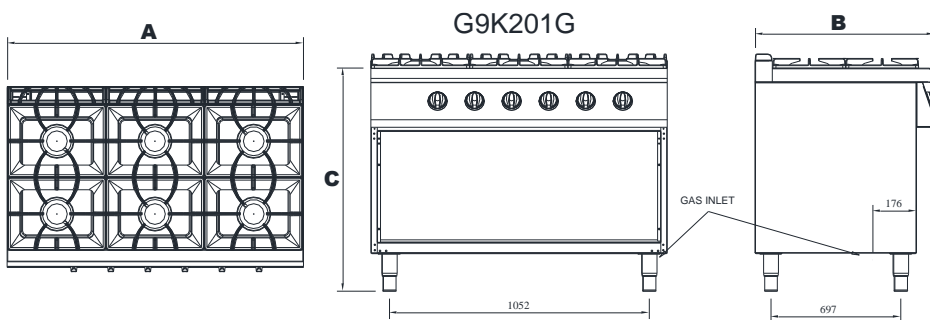
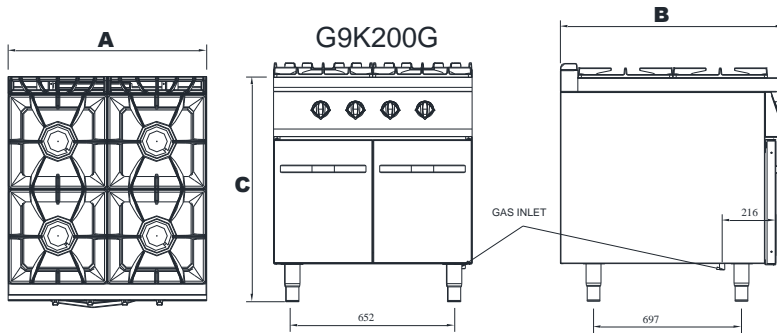
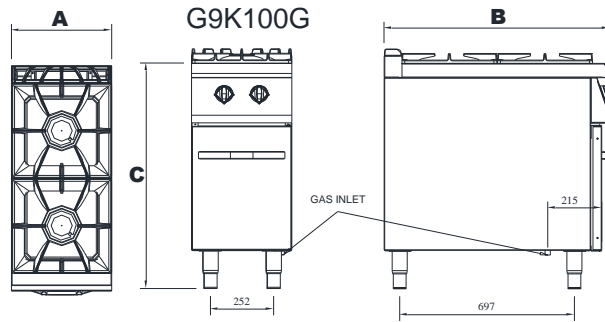
G9K211G



G9K212G







CORRECTIVE \ PREVENTIVE ACTIVE FORM			
DETECTION TYPE			
OPTIMIZATION REQUEST/ DESCRIPTION	CUSTOMER NAME	CUSTOMER COMPLAINT	
PRODUCT NAME:		DETECTED (Name , Appellation)	
DATE:		SIGN:	
PROBLEM DESCRIPTION:			
SOLUTION PROPOSAL:			
EVALUATION:			<u>APPROVERS</u>

Note: If required, you can send it to our company by viewing the form above or by post.