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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.
- 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

*The Professional Electric Chips Warmer ,that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
PWE4	800x900x1830	157	830x930x1880

A2 TECHNICAL INFORMATIONS

Product Code	Electric Inlet	Cable (mm²)	Power (KW)	Capacity (mm)
PWE4	400 V. AC N PE	3x2,5	2,8	-

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

*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

*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 Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.

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.

*If the location where electric chips warmer 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 shouldn't be operated under chimney hood.



C SAFETY INSTRUCTIONS



*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.



*All the damages because of not having earthing connection will not be on warranty.

D OPERATION

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*Control Panel;



- A: OFF position
- B: ON position
- C : Indicator lamp

* Operating;

- Place the perforated filter into the tank before operating the appliance.
- Plug in the appliance.
- To adjust the temperature of the device, set the thermostat switch to the desired temperature position. Pay attention to the temperature indication values on the switch.
- The ceramic resistance is operated by switching thermostat.Indicator lamp that is on switch signals during the operation of resistance.When the ceramic heater works,thermostat steps in.If the machine is stopped,signal lamps are off.
- Put the fried potatoes into the tank during the heating of tank.By the way,oil will be filtered and temperature will be kept.
- While the switch is on indicator temperature, the ceramic resistance in the tank will heat the potatoes in the tank. Then the tank temperature will reach to indicator temperature.
- After process switch the thermostat to (0) position and unplug the appliance.



E CLEANING & MAINTENANCE

> CLEANING AND MAINTENANCE AFTER EVERY USE

- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean the outer surface of the appliance with moist cloth and chrome shiner.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.
- Take off the basket and filter that are in tank while cleaning the inside of the appliance.

> PERIODIC CLEANING AND MAINTENANCE

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- It may be necessary to take off the fried potato oil that is filtered from the tank. Otherwise the oils kept there for along time may cause sticky residues.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.



F TROUBLESHOOTING

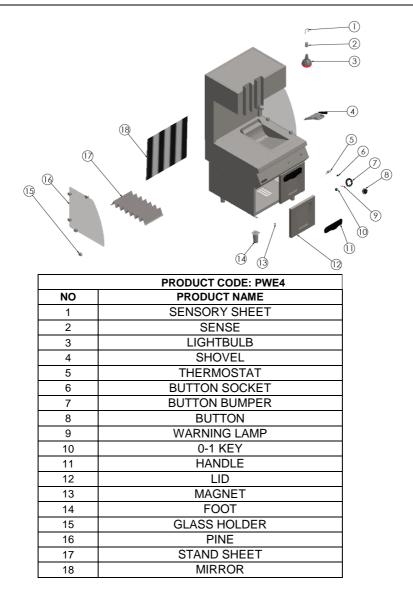
THE APPLIANCE DOESN'T OPERATE	 Check if the appliance is plugged in. Check the electrical connections and voltage. Check if the fuse is on or off.
THE POTATOES DONT REMAIN AT SUITABLE TEMPERATURE	 Check the ceramic resistance. If it is overloaded, discharge the tank.
THE APPLIANCE STOPPED	 The appliance can stop due to low voltage.In this situation check the voltage.

- If warming the chips 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 SPARE PART LIST-EXPLODING DRAWING





L1 L1 Ν PE_ PE A1

н	ELECTRIC CIRCUIT SCHEMA
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A1	L1	R1
(0-1) position switch	Switch signal lamp	Resistance 650W 230V