



BOILING PAN (GAS)

CONTENTS

A	GENERAL INFORMATION.....	Page 2
A1	PRODUCT DESCRIPTION	Page 3
A2	TECHNICAL INFORMATION	Page 3
A3	TRANSPORTATION	Page 3
A4	UNPACKING	Page 4
B	INSTALLATION	Page 4
C	SAFETY INSTRUCTIONS.....	Page 5
D	OPERATION	Page 6
E	CLEANING & MAINTENANCE	Page 7
F	TROUBLESHOOTING	Page 8
G	INJECTOR CHANGE AND GAS SETTING	Page 9
H	GAS CONNECTION IMAGES	Page 10
I	SPARE PART LIST- EXPLODING DRAWING.....	Page 12
J	ELECTRIC CIRCUIT SCHEMA	Page 16

A GENERAL INFORMATION

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.

BOILING PAN (GAS)

A1 PRODUCT DESCRIPTION

*The Professional Boiling Pans (Gas) ,that provides high efficiency has been designed to be used in industrial kitchen.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.KTG.70	8000X730X850	112	890x960x1150
EMP.KTG.150	800x900x850	155	1060x920x1180
EMP.KTG.250	1000x900x850	250	1310x1070x1140

A2 TECHNICAL INFORMATION

Product Code	Capacity (lt)	Power (KW)	Gas Consumption (NG)	Gas Consumption (LPG)
EMP.KTG.70	70	15	0,64 m ³ /h	0,48 kg/h
EMP.KTG.150	150	17,3	1,8 m ³ /h	1,3 kg/h
EMP.KTG.250	250	25,3	2,6 m ³ /h	1,9 kg/h

A3 TRANSPORTATION

* 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 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.

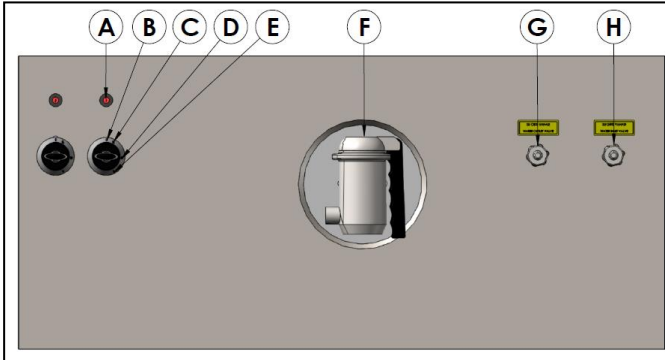
*According to the datas on appliance information plate, gas and pressure must be adjusted. If the gas type that is adjusted is not the suitable with gas type that is at installation place, apply the instructions that is about adjustment of different gas type. **(Event :G)**

*If the location where Boiling Pans (Gas) 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.

BOILING PAN (GAS)

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.
-  *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 forget to evacuate the pressure air from the panies.

D OPERATION***Control Panel;**

- A** : Lighter
B : OFF position
C : Lighter position
D : Full flame
E : Half flame
F : Evacuation valve
G : Water outlet valve
H : Water inlet valve

***Kullanımı:**

- 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.
- Press the button at Pilot position before firing to remove the air from gas fitment during first operation.
- Press the appliance's gas control valve slowly and turn it to left.Provide the gas flow to the pilot by keeping it pressed.
- Fire the pilot by triggering the lighter a few times.
- In order to see the pilot and the flame at burner,observe it from flame observation hole that is at the appliance's front panel.
- After the pilot is fired,provide the burner to burn by turning gas control valve to counterclockwise.
- In order to fill the paries that is under cooking tank with water,turn on the taps.
- Get ready the materials that are desired to be cooked,before the operation.
- Add water to cooked food through the upper tap of the pan.
- Close the appliance's lid.
- When the water that is in paries gets heated,the materials that are in cooking tank will start to be cooked.
- Check the manometer after cooking process and remove the pressure from paries.
- Take off the cooked foods from evacuation tap.
- After the operation is completed,turn off the gas valve.

BOILING PAN (GAS)

E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Turn off the gas connection before cleaning.
- Clean the outer surface of the appliance, boiling pan and lid with moist cloth.
- 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 damage chrome material.
- Pay attention the pilot group not to contact with water during use and cleaning.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- These parts ; Gas storage, pilot, 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 appliance is in periodic times.

F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	<ol style="list-style-type: none">1. Check if the gas connection is done or not.2. If there is no gas entrance to pilot,the appliance is not operated.3. Check if the injector holes are opened or not.4. If the hoses that have gas entrance lose gas due to slit,hole.etc.,the appliance is not operated.
THE MEATS ARE NOT COOKED WELL	<ol style="list-style-type: none">1. Check if it is operated at suitable gas setting or not.2. Do not overload the cooking pan.
THE APPLIANCE STOPPED	<ol style="list-style-type: none">1. The appliance's thermostat control stops the gas automatically,when it reaches desired temperature.2. If the flame is out involuntarily during the operation,safety valve will stop the gas automatically through the agency of thermostat.
<ul style="list-style-type: none">• If cooking at boiling pans (gas) is not done at suitable quality• If any function of security doesn't work<ul style="list-style-type: none">➤ Do not use the appliance.	

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

BOILING PAN (GAS)

G INJECTOR CHANGE AND GAS SETTING

BOILING PANS (GAS) BURNER-INJECTOR CHANGE CHART

Gas Group	Gas		Injector Ø mm
2	G20		1,20
	G25		1,20
3	G30	30 mbar	0,80
		50 mbar	0,80
	G31	37 mbar	0,80
		50 mbar	0,80

Change of Burner Injector

1. Rip off the injector at the entrance of burner with a suitable tool.
2. Change A injector by paying attention to the datas at chart with suitable injector. (Image 1)
3. Adjust the burner entrance setting (F) by loosening 'B' bolt and moving the valve to forward-back. (Image 2)
4. Change "C" Pilot Flame injectors by paying attention to the datas at chart with suitable injector. For this it is enough to take off 'D' fitting and pull the gas pipe to down. (Image 3)

H GAS CONNECTION IMAGES

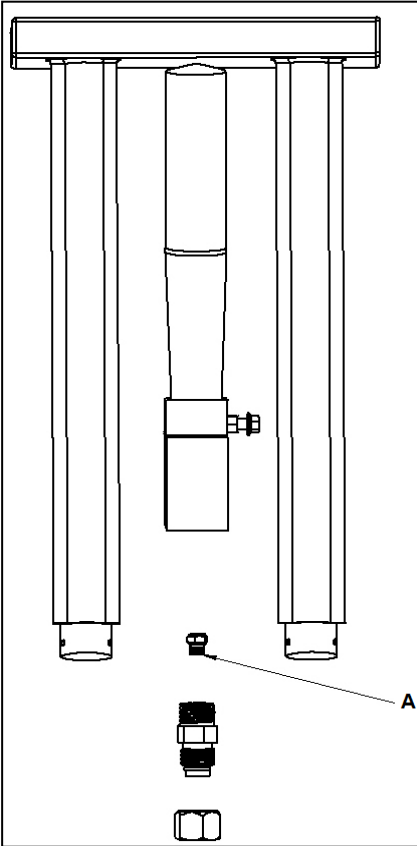


Image-1

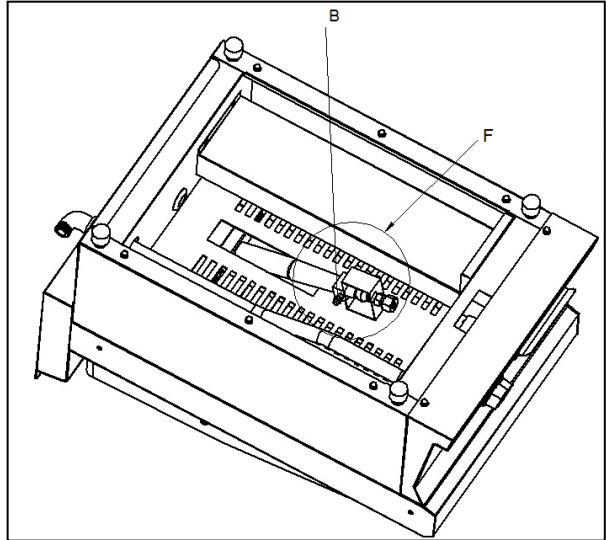


Image-2

BOILING PAN (GAS)

H GAS CONNECTION IMAGES

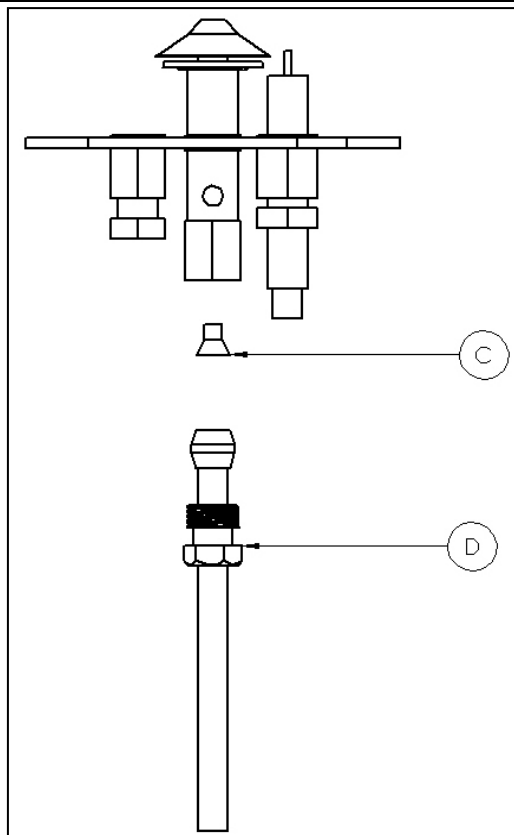
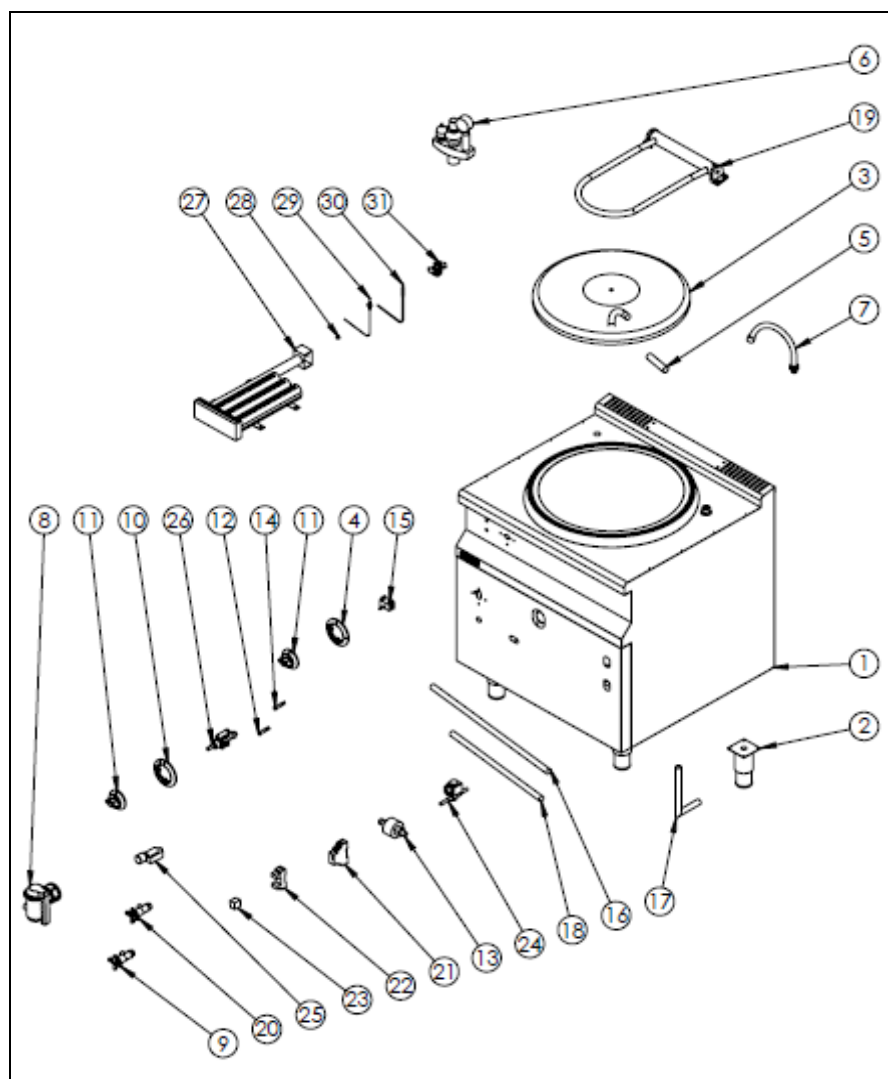


Image 3

I SPARE PART LIST-EXPLODING DRAWING



BOILING PAN (GAS)

I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EMP.KTG.70		
NO	PRODUCT NAME	P.CODE
1	BASE FRAME	Y.EMP.KTG.70.001
2	FEET	Y.EMP.KTG.70.002
3	LID	Y.EMP.KTG.70.003
4	SWITCH BUTTON BUFFER	Y.EMP.KTG.70.004
5	HANDLE	Y.EMP.KTG.70.005
6	MANOMETER	Y.EMP.KTG.70.006
7	TAP	Y.EMP.KTG.70.007
8	DRAINAGE VALVE	Y.EMP.KTG.70.008
9	DRAINAGE VALVE (INTERNAL WALL)	Y.EMP.KTG.70.009
10	TAP BUTTON BUFFER	Y.EMP.KTG.70.010
11	BUTTON	Y.EMP.KTG.70.011
12	WARNING LAMP-RED	Y.EMP.KTG.70.012
13	SWITCH	Y.EMP.KTG.70.013
14	WARNING LAMP-GREEN	Y.EMP.KTG.70.014
15	SWITCH 0-1	Y.EMP.KTG.70.015
16	FLEX HOSE 100CM	Y.EMP.KTG.70.016
17	GAS TANK	Y.EMP.KTG.70.017
18	FLEX HOSE 50CM	Y.EMP.KTG.70.018
19	LID LIFTING MECHANISM	Y.EMP.KTG.70.019
20	VALVE (INTERNAL WALL)	Y.EMP.KTG.70.020
21	LIQUID LEVEL RELAY	Y.EMP.KTG.70.021
22	ABB RELAY SOCKET	Y.EMP.KTG.70.022
23	ABB RELAY	Y.EMP.KTG.70.023
24	SELENOID VALVE	Y.EMP.KTG.70.024
25	LIGHTER	Y.EMP.KTG.70.025
26	GAS TAP	Y.EMP.KTG.70.026
27	BURNER	Y.EMP.KTG.70.027
28	INJECTOR GROUP	Y.EMP.KTG.70.028
29	SPARKING PLUG+CABLE	Y.EMP.KTG.70.029
30	THERMO PART	Y.EMP.KTG.70.030
31	PILOT	Y.EMP.KTG.70.031

I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EMP.KTG.150		
NO	PRODUCT NAME	P.CODE
1	BASE FRAME	Y.EMP.KTG.150.001
2	FEET	Y.EMP.KTG.150.002
3	LID	Y.EMP.KTG.150.003
4	SWITCH BUTTON BUFFER	Y.EMP.KTG.150.004
5	HANDLE	Y.EMP.KTG.150.005
6	MANOMETER	Y.EMP.KTG.150.006
7	TAP	Y.EMP.KTG.150.007
8	DRAINAGE VALVE	Y.EMP.KTG.150.008
9	DRAINAGE VALVE (INTERNAL WALL)	Y.EMP.KTG.150.009
10	TAP BUTTON BUFFER	Y.EMP.KTG.150.010
11	BUTTON	Y.EMP.KTG.150.011
12	WARNING LAMP-RED	Y.EMP.KTG.150.012
13	SWITCH	Y.EMP.KTG.150.013
14	WARNING LAMP-GREEN	Y.EMP.KTG.150.014
15	SWITCH 0-1	Y.EMP.KTG.150.015
16	FLEX HOSE 100CM	Y.EMP.KTG.150.016
17	GAS TANK	Y.EMP.KTG.150.017
18	FLEX HOSE 50CM	Y.EMP.KTG.150.018
19	LID LIFTING MECHANISM	Y.EMP.KTG.150.019
20	VALVE (INTERNAL WALL)	Y.EMP.KTG.150.020
21	LIQUID LEVEL RELAY	Y.EMP.KTG.150.021
22	ABB RELAY SOCKET	Y.EMP.KTG.150.022
23	ABB RELAY	Y.EMP.KTG.150.023
24	SELENOID VALVE	Y.EMP.KTG.150.024
25	LIGHTER	Y.EMP.KTG.150.025
26	GAS TAP	Y.EMP.KTG.150.026
27	BURNER	Y.EMP.KTG.150.027
28	INJECTOR GROUP	Y.EMP.KTG.150.028
29	SPARKING PLUG+CABLE	Y.EMP.KTG.150.029
30	THERMO PART	Y.EMP.KTG.150.030
31	PILOT	Y.EMP.KTG.150.031

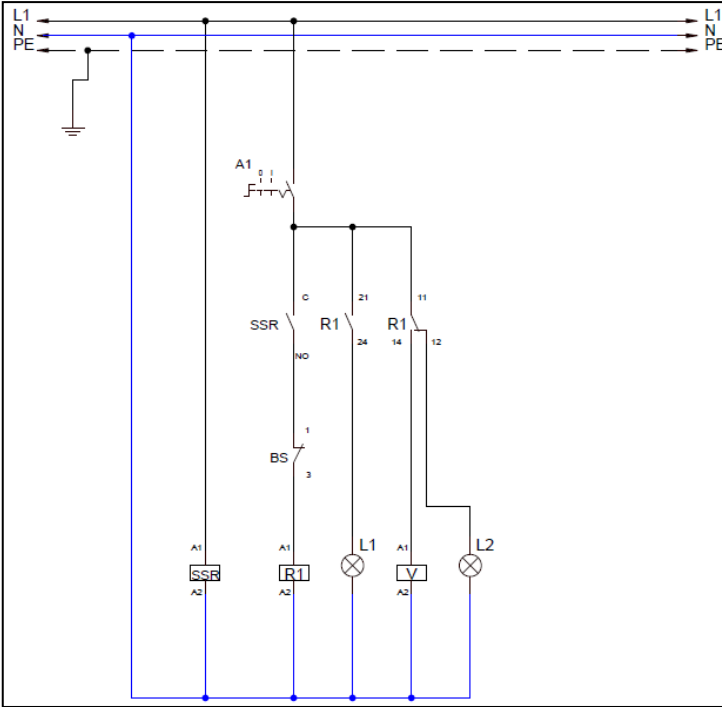


BOILING PAN (GAS)

I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EMP.KTG.250		
NO	PRODUCT NAME	P.CODE
1	BASE FRAME	Y.EMP.KTG.250.001
2	FEET	Y.EMP.KTG.250.002
3	LID	Y.EMP.KTG.250.003
4	SWITCH BUTTON BUFFER	Y.EMP.KTG.250.004
5	HANDLE	Y.EMP.KTG.250.005
6	MANOMETER	Y.EMP.KTG.250.006
7	TAP	Y.EMP.KTG.250.007
8	DRAINAGE VALVE	Y.EMP.KTG.250.008
9	DRAINAGE VALVE (INTERNAL WALL)	Y.EMP.KTG.250.009
10	TAP BUTTON BUFFER	Y.EMP.KTG.250.010
11	BUTTON	Y.EMP.KTG.250.011
12	WARNING LAMP-RED	Y.EMP.KTG.250.012
13	SWITCH	Y.EMP.KTG.250.013
14	WARNING LAMP-GREEN	Y.EMP.KTG.250.014
15	SWITCH 0-1	Y.EMP.KTG.250.015
16	FLEX HOSE 100CM	Y.EMP.KTG.250.016
17	GAS TANK	Y.EMP.KTG.250.017
18	FLEX HOSE 50CM	Y.EMP.KTG.250.018
19	LID LIFTING MECHANISM	Y.EMP.KTG.250.019
20	VALVE (INTERNAL WALL)	Y.EMP.KTG.250.020
21	LIQUID LEVEL RELAY	Y.EMP.KTG.250.021
22	ABB RELAY SOCKET	Y.EMP.KTG.250.022
23	ABB RELAY	Y.EMP.KTG.250.023
24	SELENOID VALVE	Y.EMP.KTG.250.024
25	LIGHTER	Y.EMP.KTG.250.025
26	GAS TAP	Y.EMP.KTG.250.026
27	BURNER	Y.EMP.KTG.250.027
28	INJECTOR GROUP	Y.EMP.KTG.250.028
29	SPARKING PLUG+CABLE	Y.EMP.KTG.250.029
30	THERMO PART	Y.EMP.KTG.250.030
31	PILOT	Y.EMP.KTG.250.031

J ELECTRIC CIRCUIT SCHEMA



EMP.KTG.70-150-250

R1	A1	BS	V	SSR-SSC	L1	L2
Small Role 220 V.	(0-1) Single Phase Circuit Breaker	Pressure Switch	Gas Ven 220 V.	O4 Liquid Level Role	Gas Open Signal Lamp 220v.	Gas Off Signal Lamp