

# CHARCOAL GRILL

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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.

# CHARCOAL GRILL

## A1 DESCRIPTION

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Grillroom is designed for meat cooking purposes.

It is a professional manufacturer for dining halls and common kitchens with high efficiency hardware.

| <b>Code</b>      | <b>Dimensions (mm)</b> | <b>Weight (kg)</b> | <b>Wire Grid (mm)</b> |
|------------------|------------------------|--------------------|-----------------------|
| <b>OCK.010-K</b> | 800X730X290            | 20                 | 80                    |
| <b>OCK.020-K</b> | 1200X730X290           | 30                 | 120                   |
| <b>OCK.030-K</b> | 1600X730X290           | 40                 | 160                   |

## B INSTALLATION



### WARNING!!

- \* This fireside is for professional use and should be used by trained personnel for use, cleaning and maintenance for reliability and safety.
- \* Use the machine in properly lit facilities (see applicable technical standards for the country of use).
- \* Check that the parts you hold while using the machine are not moving parts; there may be a risk of falling and injury.
- \* Do not use the machine in environments with explosive materials.

## B1 LOCATION and ORGANIZATION

Place the Charcoal Grill on a flat and solid ground and take necessary measures against the risk of overturning.

## C USE and SAFETY



### WARNING!!

- It is recommended to use the device by attaching an aspirator to the chimney outlet.
  - Clean the grill properly before using it for the first time.
- Use protective equipment when cooking and igniting coal.
- Check the presence of protective equipment each time before use.
- For health and safety reasons, use a washable or disposable headscarf that covers your hair completely.
- CAUTION: There is a risk of injury in all operations, whether in use, cleaning or maintenance; never force and always use the device properly.**
- Always use suitable protective equipment when performing these procedures.**

# CHARCOAL GRILL

## C1 USER SAFETY

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- In external cases, there is no coal in the grill,
- Using protective equipment during cooking,
- Using protective equipment when using optional grills,
- Following the instructions in this manual for the use, cleaning and maintenance of the device can guarantee the safety of the user.

## C2 INSTALLATION and USE

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If the ventilation is closed in the first combustion of the device, coal caused by lack of air may not burn sufficiently. (Press briquette charcoal is recommended for device performance and efficiency.)

### **USE;**

- Put enough coal on the grill.
- Select accessories according to the product you want to cook and place them in the appliance.
- Ignite the coal and wait for it to become ember.
- When the device is ready for use, fire must be constantly checked to maintain its internal temperature.
- When the device reaches sufficient temperature
- Place the meat to be cooked on the grill.
- Use tongs and similar equipment to turn the meat around during cooking.
- If desired, you can put lava stone or watery grill in the appliance instead of the appropriate size.
- After cooking, remove the grill and clean it.
- Wait for the coals in the ignition chamber to completely disappear and then clean the chamber.
- It is recommended to empty the ash drawer according to the usage.

## D CLEANING, HYGIENE AND STORAGE

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### WARNING!!



Before removing any parts, make sure that there is no burning ember in the grill.  
Before using any cleaning product, be sure to read the instructions and safety instructions that came with the product and use suitable protective equipment.  
Do not clean the grill with pressure cleaners.  
Be careful when touching the grill. (Risk of burns)

### D1 AFTER USE

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- Clean the removable elements in hot water with detergent-degreaser-disinfectant compatible with the material.
- Clean the outer surface of the grill with a damp cloth.
- Do not use acid and derivative materials when cleaning the grill.
- Do not wash the grill with pressurized water. Otherwise, water may get into the charcoal drawer.
- Clean the cooking grate in hot water with degreasers.

### D2 STORAGE

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After the cleaning process, remove the removable parts inside the casing.

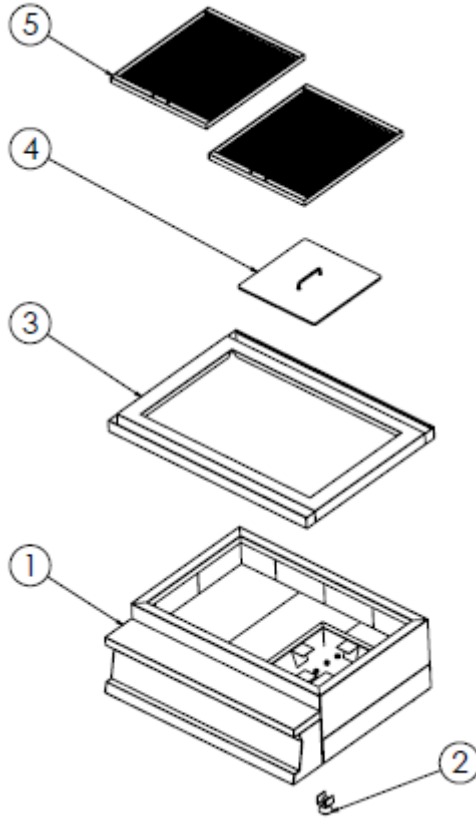
## E MAINTENANCE

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Maintenance can only be carried out by qualified, trained and authorized persons.

# CHARCOAL GRILL

## F SPARE PART LIST- EXPLODING DRAWING

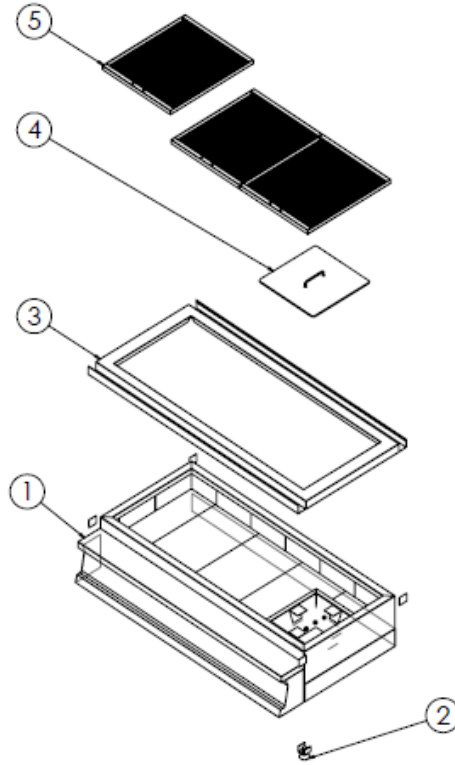


OCK.010-K

| PRODUCT CODE : OCK.010-K |              |                 |
|--------------------------|--------------|-----------------|
| NO                       | PRODUCT NAME | P.CODE          |
| 1                        | CHASSIS      | Y.OCK.010-K.001 |
| 2                        | CHASSIS FOOT | Y.OCK.010-K.002 |
| 3                        | GRILLE OIL   | Y.OCK.010-K.003 |
| 4                        | COVER        | Y.OCK.010-K.004 |
| 5                        | GRILL        | Y.OCK.010-K.005 |

# CHARCOAL GRILL

## F SPARE PART LIST- EXPLODING DRAWING



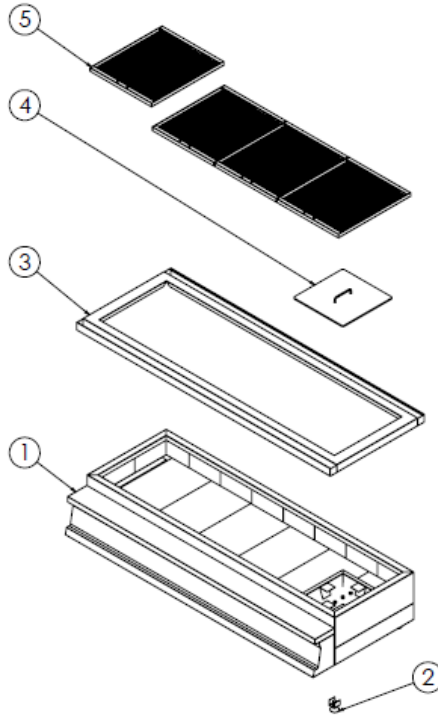
OCK.020-K

| PRODUCT CODE : OCK.020-K |              |                 |
|--------------------------|--------------|-----------------|
| NO                       | PRODUCT NAME | P.CODE          |
| 1                        | CHASSIS      | Y.OCK.020-K.001 |
| 2                        | CHASSIS FOOT | Y.OCK.020-K.002 |
| 3                        | GRILLE OIL   | Y.OCK.020-K.003 |
| 4                        | COVER        | Y.OCK.020-K.004 |
| 5                        | GRILL        | Y.OCK.020-K.005 |



# CHARCOAL GRILL

## F SPARE PART LIST- EXPLODING DRAWING



OCK.030-K

### PRODUCT CODE : OCK191

| NO | PRODUCT NAME | P.CODE          |
|----|--------------|-----------------|
| 1  | CHASSIS      | Y.OCK.030-K.001 |
| 2  | CHASSIS FOOT | Y.OCK.030-K.002 |
| 3  | GRILLE OIL   | Y.OCK.030-K.003 |
| 4  | COVER        | Y.OCK.030-K.004 |
| 5  | GRILL        | Y.OCK.030-K.005 |