

CHINESE COOKER(GAS)

INSTRUCTION AND MAINTENANCE MANUAL

DESCRIPTION

Our dear customer,

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

KUSİNA 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.

MOUNTING INSTRUCTION

PLACEMENT

- Installation and adjustment of the device should be carried out by technical staff of the Authorized Service.
- Place the device beneath a filtered exhaust hood in order to eliminate smell and fume that may be emitted duringcooking.
- Place the device at a place min. 10cm away from the side or back wall to prevent excessive temperaturerises.
- 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 suitablecleaner.
- Never leave flammable material near thedevice.

Gas Connection

- Device should be connected in accordance with the national and local gas standards of the relevant country.
- Gas inlets of the device are indicated with a label "GAS" on devicebody.
- 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 adanger.

- After gas inlet connection is completed, check for possible gasleakages.
- 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 writtenbelow.

ATTENTION: All adjustments and modifications to be performed on the gas installation and connection of the device should be performed by authorized people. Gas pressure may never exceed 21mbar for Natural gas and 30mbar for LPG.

START-UP

- Turn the main gas valve to openposition.
- Turnthegrillgasbutton(5)tolighterposition "bypushingitgently.Inthisposition,ignite (6) the burner with lighter.
- After the burner is ignited, keep the button pressed for a few seconds (min. 10) to heat the safety thermocoupleend.
- Later, you can adjust it to the desired position by turning to high flame "or low flame" "or l
- If the device is operated for the first time, keep the button pressed at burner flame position for a while before ignition to discharge the air in the gasinstallation.

TURNING OFF

Turn the gas button to lighter position ——". Turn to position "0" to turn offcompletely.

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 soapywater.
- Do not use cleaning substances and tools that may cause scratches on devicesurface.
- If required, use chemicalcleaners.
- Do not clean the device with pressurized water or vapour.
- If the device will not be used for a long time, coat the surfaces with a thin layer of Vaseline.

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 orgasdetectorforthisaim. Incase 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.

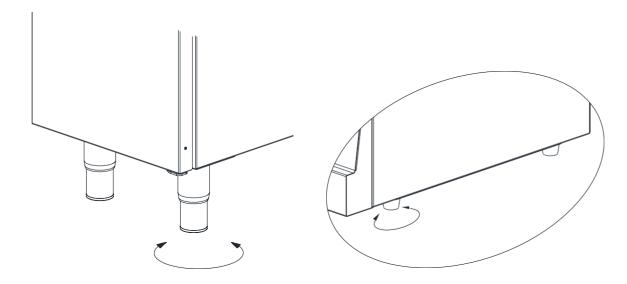


Figure A

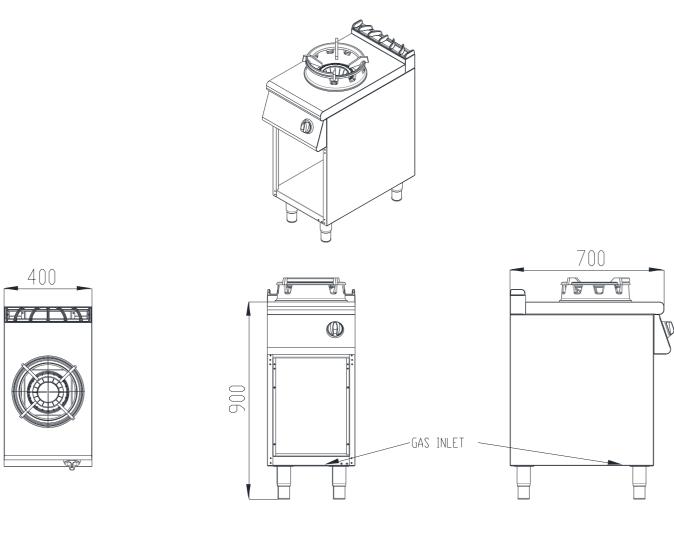
Compatibility Information

TS EN 437+A1

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

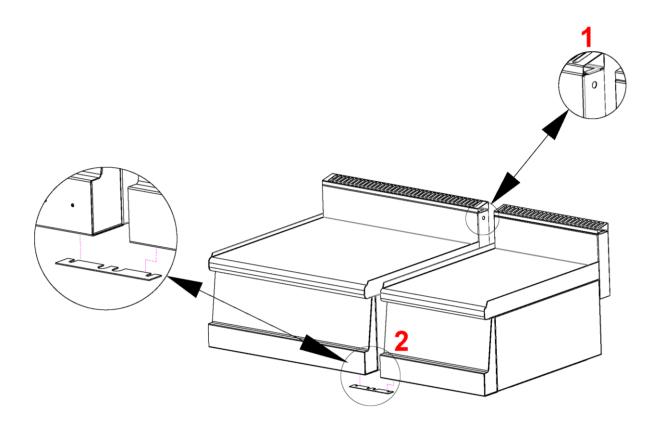
marking directive, 93/68/EEC
TS EN 203-1 / Gas Powered Cooking Appliances – Part 1:General Safety Appliances
TS EN 203-2-1 Gas Fired Catering Equipments - Part 2-1: Specifications – Open-tops

• 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 themanufacture.

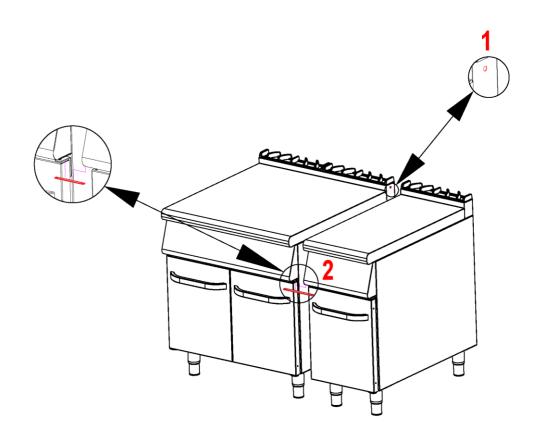


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600 Series Device Fixing Scheme



700 Series Device Fixing Scheme



CombiSteel catering equipment	CORRECTIVE\PREVENTIVEACTIVEFORM			
DETECTION TYPE				
OPTIMIZATION REQUEST/ DESCRIPTION		CUSTOMER NAME	CUSTOMER COMPLAINT	
PRODUCT NAME:		DETECTED(Name,	TED(Name, Appellation)	
DATE:		SIGN:		
PROBLEM DESCI	RIPTION:			
SOLUTION PROP	POSAL:			
EVALUATION:				<u>APPROVERS</u>

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