

P N H

PROFESSIONAL
FURNITURE
& INNOVATION

LAVASTONE

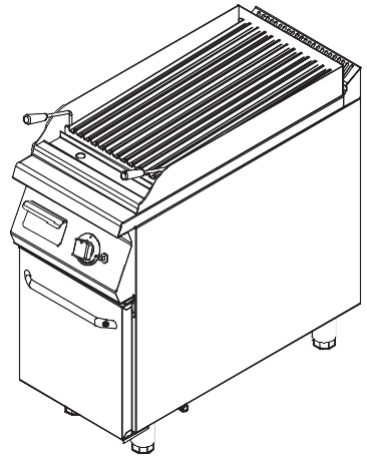
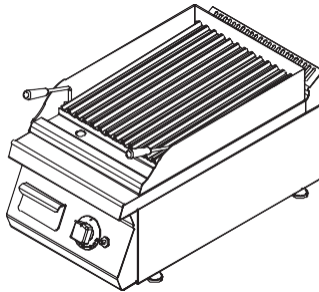
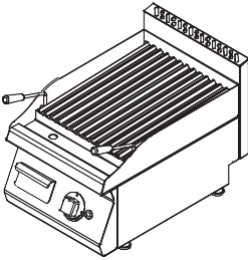


600 SERIES:

700 SERIES:

900 SERIES:

USER MANUAL



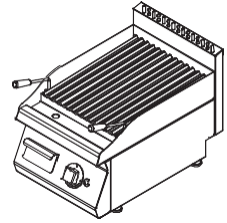
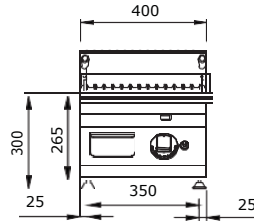
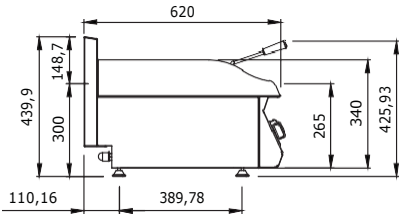
600 SERIES

700 SERIES

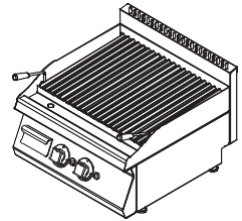
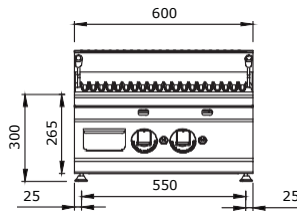
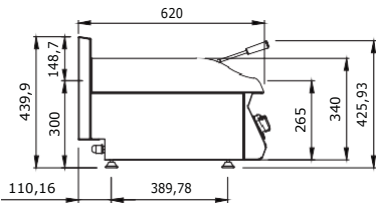
900 SERIES

600 SERIES LAVASTONE

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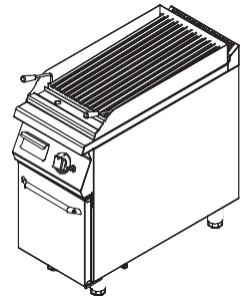
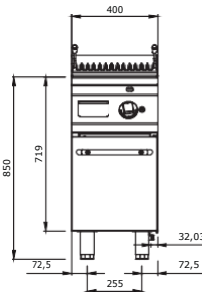
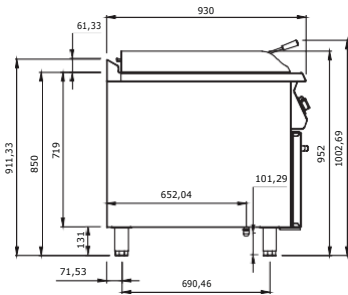


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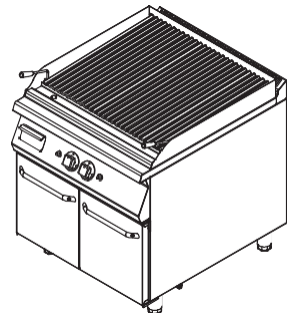
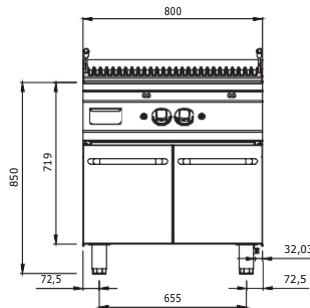
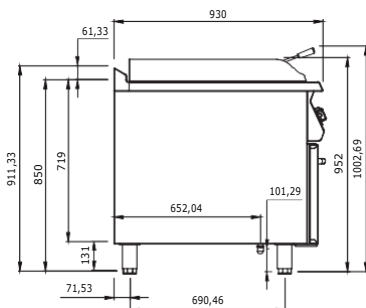


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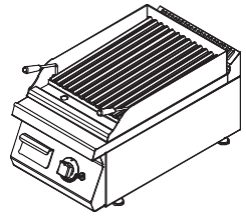
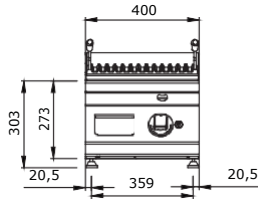
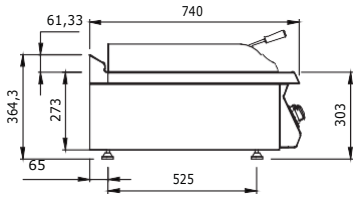


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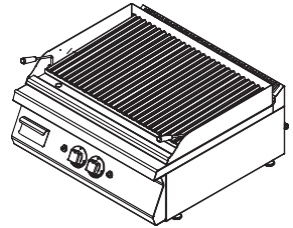
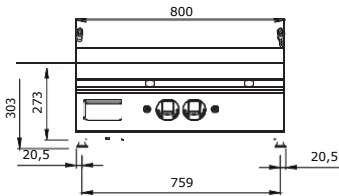
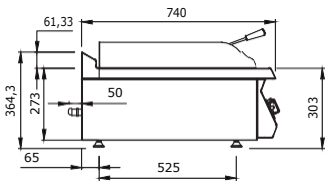


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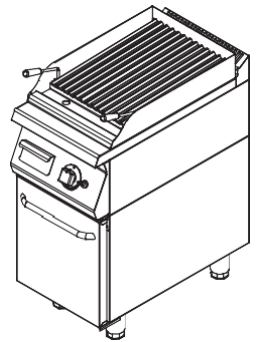
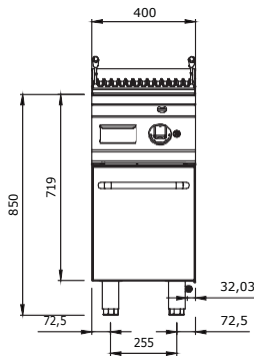
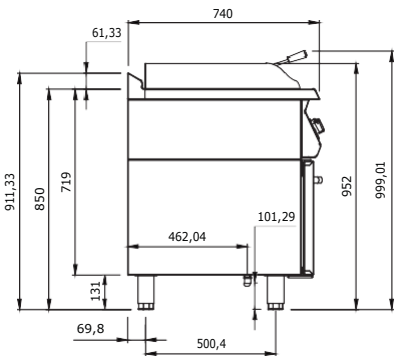
743 SERIES LAVASTONE



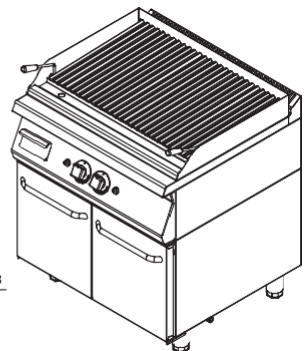
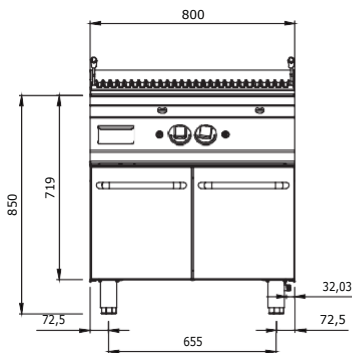
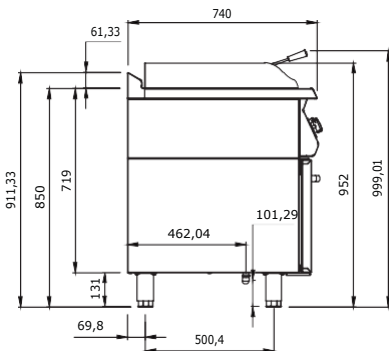
783 SERIES LAVASTONE



745 SERIES LAVASTONE



785 SERIES LAVASTONE



PRESENTATION

Dear User,

We thank you for having preferred our device and having relied on our company. Our devices are being used in industry kitchens in 75 countries together with you.

Our device has been produced in accordance with international standards. We strongly remind you that you read the instruction book, have your user read it to get the highest efficiency from the device matching your expectations and to use it for a long term. we ask you to take into consideration the following warnings before calling our service.

- * Please read the instruction book before installing and using the device and ensure that people using the device read it. if you turn on the machine without reading the instruction book, the device shall be out of the scope of the warranty.**
- * The instruction book, giving information on assembly use and maintenance of the product bought has to be read carefully. Ensure that the electrical installations onto which the device will be connected are prepared in accordance with legal legislations by qualified personel before appearance of our authorized service personel for assembly of the device.**
- * Get help from the nearest authorized service for issues over which you hesitate.**
- * We remind you that the relevant costs and the fee for each hour of stay will be invoiced to you if the service personel called for assembly is kept waiting.**
- * We hope that you get the highest efficiency from our product...**

SAFETY RELATED DETAILS

☞ The device has by all means be operated under ventilation hood.



☞ In the area, where the device operates, no solid or liquid combustible materials (garments, alcohol and derivatives, petroleum chemicals, wood and plastic materials, curtains etc.) should be given place.



☞ Do not clean with pressurized water.



☞ You can use our devices together with our devices of the same series.



☞ This device has to be installed in accordance with applicable regulations and has solely be used at well-ventilated locations. Apply to instructions before installation and use of the device.

☞ The device has been produced for the purpose of industrial use and has to solely be used by the personnel, who have been trained for the said device.



☞ The device should not be intervened in by persons out of the producer or the authorized service.

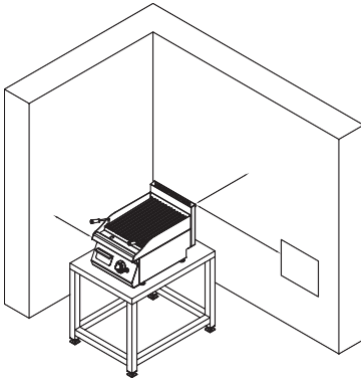


☞ In case of fire, blazing in the area, where the device is used, turn off the gas valves and electric switchgears (if any) without getting into panic and use a fire extinguisher. Never use water to extinguish flames.

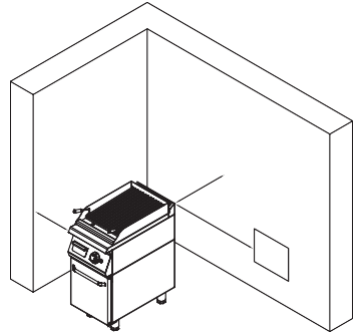


TRANSPORTATION AND RELOCATION

THE MIN. DISTANCE BETWEEN THE TUBE



AND THE DEVICE SHOULD BE 50 CM



All of the below-mentioned items on assembly of the device have to be fulfilled by the authorized service personnel.

- * The feet of the undercounter stand onto which the device will be placed have to be adjustable and it has to be ensured that the device operates on a scale level.
- * All gas connections of the device have to be in accordance with ISO 7-1 or ISO 228-1 standards.
- * Before gas connection of the device is made by an authorized technical service personnel, its label should by all means be checked at first and gas connection has to be made according to the specified gas type and pressure. Connection should not be made for different types of gases and/or pressures.
- * Gas connection inlet measures have been defined in THE TECHNICAL SPECIFICATIONS list.
- * After connection of the device to the gas system, any gas leakage should by all means be checked using soap bubble.
- * After the device is checked by the authorized service personnel, air adjustment is made if deemed necessary.



- * The declared power of the device may by no means be changed as a result of user requests. All interventions in the valves and the injectors for this purpose shall make the device out of the scope of the warranty.
- * Do not have unoriginal spare parts used in the device. If any spare parts not provided from our company are assembled into the device, the device shall be out of the scope of the warranty.

A. USE OF THE DEVICE GENERAL

1. Lavastone grill is used for cooking meaty stuuus like fish, chicken, meat balls, hamburger, chopsteak etc. in restaurant, fast food, canteen, hospital kitchens.

This device has been designed for cooking the product directly. No additional object like a cooking pot should be used. Cooking is done when the flame coming out of the burner heats special lava stones and as a result of the heat disseminating from the heated stones.

2. The exterior of the device has to be wiped with a squeezed cloth applying warm soapy water before the first use. The grills have to be oiled with oil for daily use.

3. The device has to be placed under a filtered ventilation hood connected to the ventilation duct.

NOTE: Do not go out of the intended purpose.

The machine has to be operated by a person, who is aware of safety and technical terms and who has read the instruction book.

B. TURNING ON THE DEVICE

1. Ignition of the pilot:

For gas connection to the pilot, the safety valve (A) shall be rotated to the on position (*), shall be pressed on continuously; after waiting for a sufficient period of time (for 15-20 seconds - the time passing until discharge of air remaining in the gas installation at the end of the first use and gas outflow), the lighter (C) has to be pressed on for ignition. This is how the pilot is ignited. In order to check whether the pilot has flamed up or not, you can look through the observation hole (B). After the pilot has flamed up, you have to wait for a short period of time for making the pilot flame stable and heating the thermocouple edge of the flame control device (max. 20 seconds).

2. Ignition of the burner:

In order to ignite the burner, the safety valve shall be rotated to on position. If you want to lower the flame of the burner, you have to rotate the safety valve towards off position.

When the burners flame up, the device is ready for use. After flaming up the burners at the maximum position, you have to wait for a short period of time for heating the stones. The device is ready as soon as the stones have heated. In this position, the gas valve is brought to the minimum position and it shall be ensured that the stones maintain their heat. This will at the same time ensure that we save up gas.

3. The food stuuus to be fried shall be aligned on the grill. The frying oil accumulates in the oil channel in the front section during frying. The accumulating oil fills in the oil container in the interior section of the device through the pipe connected to the channel. This container has to be checked at regular intervals and discharged. Otherwise, the oil may overflow, may give damage to the user or may have a risk of inflammation. A secondary container of appropriate volume has to be used for discharge and you have to be careful during discharge since oil will be hot.

USE OF THE DEVICE

4. As soon as cooking is over, the food shall be taken out of the grill and the grills on the device shall be cleaned in every use with a cleaning rod. If this is not done, oils may flow onto lava stones through grill channels. This may lead to oil inflammation. Maintenance of the heat given by the burner by the lava stones used in the device is directly related to the quality of cooking. That's why the stones have to be clean and have to be glowing during cooking. Stones, which cannot be used any longer, have to be replaced (See Cleaning and Maintenance).

5. The device should by no means be used if the oil channels are blocked or the top of the lava stones are covered with oil.

6. The grill of the device is 3 graded. It has to be brought to the 2nd or the 3rd position for dissolution of the oil from the grill after completion of frying/cooking operation at the bottom level. The grill is at a horizontal angle at the 2nd and the 3rd position, which is appropriate for cooking. We recommend that cooking is done at the 3rd position for constant oil filtration in intensive cooking operations. The 3rd position lengthens the cooking time in comparison to the 1st position. If the 1st position will be selected for fast cooking, the grill has to be brought to the 2nd or the 3rd position for oil filtration at the end of every cooking.

7. During long cooking operations (lengthening the cooking time), the burner flame may be brought to the min. position using the valve button.

8. TURNING OFF THE DEVICE:

If the device will be empty for a short period of time, the safety valve (A) shall be brought to the pilot position (*) and it shall be ensured that only the pilot flames up. This will reduce gas consumption significantly.

In order to turn off the device, rotate the safety valve (A) to off position and cut off gas connection to the pilot and the burner.

It is recommended that you turn off the tube or gas valve as well after the device is turned off in order to prevent any danger.

FLAME CONTROL DEVICE:

If the flame of the pilot goes out accidentally when the device is on, the system shall automatically turn off against any risk of gas leakage. Gas cut-off shall go on for 60 seconds at maximum.

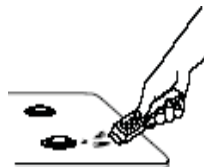
CLEANING AND MAINTENANCE

1. CLEANING:

Clean the exterior of the device with a sponge and liquid cleaning material before and after the first use and every following use.

Do not use CHEMICAL CLEANING MATERIALS such as marine acid, cif etc. for cleaning.

Soften and wipe the residues of the burnt food stuus with warm water before getting hardened. If the residue is too hard and has waited for a long time, it has to be cleaned with a wooden scraper or stainless steel wool using soapy or chlorine-free detergent



In order to clean the plate surface, a piece of ice is placed on the plate surface after the frying operation is over. While the ice is melting, it will melt the top of the plate as well.

2. MAINTENANCE:

The periodical maintenance has to be applied by a technical stau member. We recommend that maintenance is applied on a semi-annually basis at maximum depending on frequency of use of the device. Maintenance of the device by our authorized service stau members shall be charged even within the term of the warranty. You can clean the device more easily by placing ice onto the cooktop when the device is hot following frying.

The following issues have to be taken into consideration:

- a. Injectors: The entire injector hole has to be clean.
- b. Air control ring: It has to be clean and unblocked. Adjustment of the air mixer should by all means be done by a technical service stau member.
- c. Pilot: The flame has to be stable and has to be in contact with the thermocouple.
- d. Burner: The channels and the holes through which the gas passes have to be clean and unblocked.
- e. The parts to be disassembled during cleaning and to be assembled again have to be installed by the authorized technical service personnel and then any gas leakage should by all means be checked again using soap bubble method

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- c. Pilot: The flame has to be stable and has to be in contact with the thermocouple.
- d. Burner: The channels and the holes through which the gas passes have to be clean and unblocked.

TERMS OF WARRANTY

1- The documents without sales date, plant and selling company confirmation on them shall be invalid. The warranty deed shall be presented for gaining benefit from the terms of the warranty. The device has been warranted against breakdowns to stem from material and workmanship defects on condition that it is assembled and used according to the instruction book on assembly, use and maintenance. Establishment way of elimination and designation of the exact place of the breakdowns within the scope of the warranty shall be assumed by COMPANY.

2- The warranty given shall solely apply for the warranted device if the instruction book on assembly, use and maintenance and the terms of warranty are abided by; no right or compensation may be claimed by any means other than this.

3- if any scrapings, erasures or changes are done on the information indicating the type, the model and serial numbers of the device in the deed of warranty or on the warranted device, the warranty shall be invalid.

4- The warranty solely consists of material and relationship defects to arise during applicable times and maintenance and repair of the relevant breakdowns. The breakdowns and the parts within the scope of the warranty shall be repaired and replaced free of charge. Ownership of the parts replaced shall be held by COMPANY

5- Solely the service staff members authorized by the COMPANY can intervene in the breakdowns during the term of the scope of the warranty. Intervention of unauthorized people shall make the device out of the scope of the warranty.

6- Assembly has to be made by authorized service personnel and information has to be given to the service in case of change of the place of use of the device.

7- In case of any breakdowns during the use, information has to be given to the authorized service.

8- Elimination of damages and breakdowns to arise during loading, unloading and shipment operations out of responsibility of COMPANY shall be deemed out of the scope of the warranty. Likewise, elimination of damages and breakdowns to arise due to exterior factors during use of the device shall be out of the scope of the warranty as well.