

P N H

PROFESSIONAL
FURNITURE
& INNOVATION

MACARONI COOKER

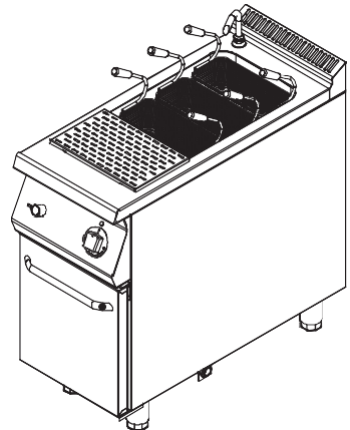
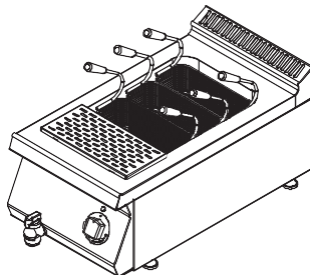
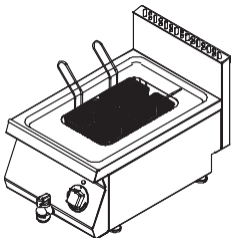


600 SERIES :

700 SERIES :

900 SERIES :

USER MANUAL








600SERIES

700 SERIES

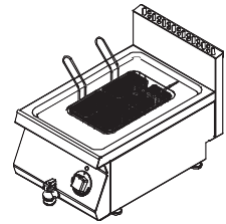
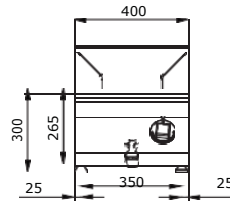
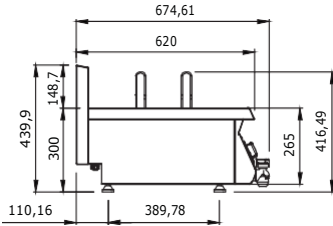
900 SERIES

TECHNICAL SPECIFICATIONS

SİZİN MODELİNİZ (MODELS) 	 KEM-4060	 KEM-4070	 KEMD-4070	 KEMD-4090
GENEL ÖLÇÜLER (mm) (SIZES)	400x620x300	400x740x300	400x740x850	400x900x850
TOPLAM ELEKTRİK GÜCÜ (KW) (TOTAL ELECTRICITY POWER)	4,5	6	6	9
ELEKTRİK BESLEME GERİLİMİ (V) (VOLTAGE)	400	400	400	400
ÇALIŞMA FREKANSI (Hz) (FREQUENCY)	50	50	50	50
TERMOSTAT (°C) (TEMPERATURE)	30-115	30-115	30-115	30-115
BESLEME KABLOSU (H 07 RNF) (POWER SUPPLY CABLE)	5 X 2,5	5 X 2,5	5X2,5	5X2,5
MAX. EĞİM (MAX. ANGLE)	5°	5°	5°	5°
SINIFI (CLASS)	1	1	1	1
KORUMA SINIFI (PRETECTION CLASS)	IP 21	IP 21	IP 21	IP21
NET AĞIRLIK (Kg) (NET WEIGHT)	19	38	45	65

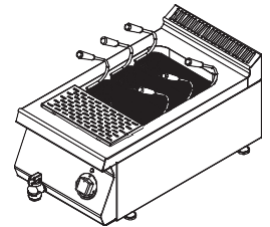
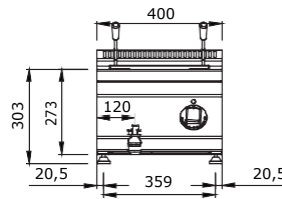
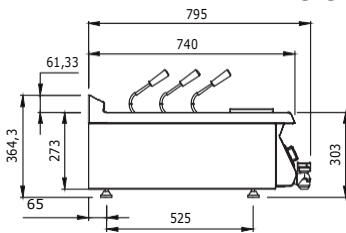
600 SERIES MACARONI COOKER

643 SERIES MACARONI COOKER

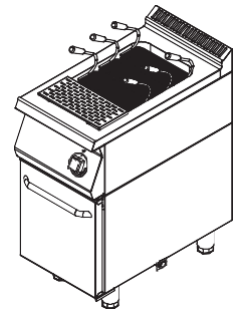
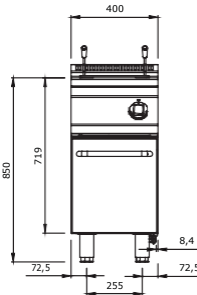
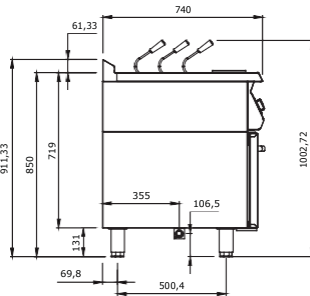


700 SERIES MACARONI COOKER

743 SERIES MACARONI COOKER

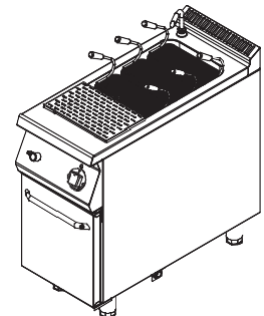
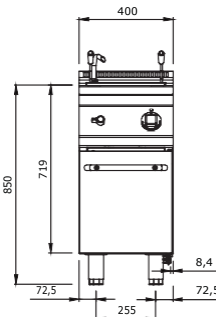
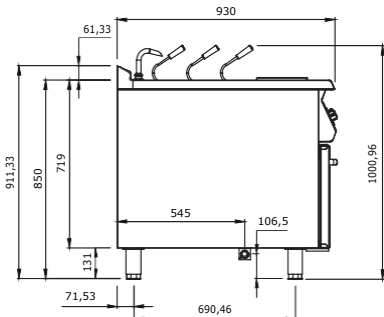


745 SERIES MACARONI COOKER



900 SERIES MACARONI COOKER

945 SERIES MACARONI COOKER



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.

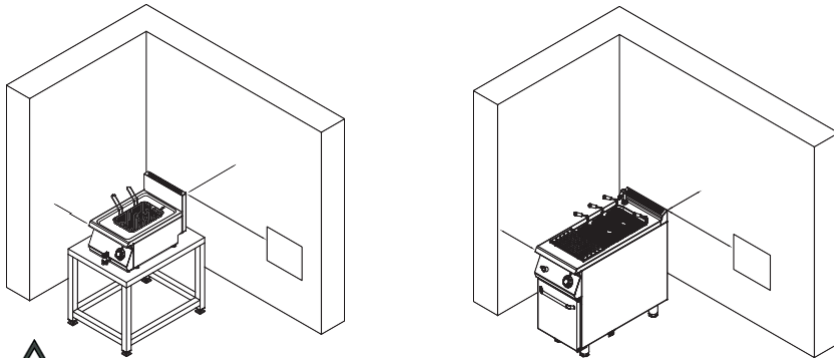


☞ In case of fire, blazing in the area, where the device is used, turn off the gas valves and electric switchgears (if any) without getting into panic and use a fire extinguisher. Never use water to extinguish flames.



TRANSPORTATION AND RELOCATION

- ☞ The device has to be located on the pallet in a vertical position using man



Relocation; The device, assembled by the Authorized Service, may not be RELOCATED by any person other than the authorized service.
ELECTRICITY SUPPLY CABLE MAY NOT BE EXTENDED, REPLACED.

power.

- ☞ The device shall be transported by placing the forklift feet under the device.
- ☞ If the transportation distance is long, the staff members have to act slowly; if necessary, the device has to be fixed onto the pallet against vibrations or its stability has to be maintained by a person.
- ☞ Do not strike or drop the product during transportation.

ASSEMBLY OF THE DEVICE



In order to locate the device near to a wall and partition, kitchen furniture, decorative coating etc., the said items have to be made of nonflammable material or coated with an appropriate thermal insulation material in which case the distance in-between has to be 5 cm or otherwise 20 cm at minimum. It is recommended that fire protection rules are attached special importance.



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

- ☞ The feet of the device have to be adjustable and it has to be ensured that the device is operable on a scale basis.
- ☞ Electrical connection of the device has to be checked by a qualified electrician and has to be connected to a fuse, which is at a height of 170 cm from the ground at maximum.
- ☞ Electrical connection has to be made by placing a leakage current fuse of 30 mA onto a supply fuse against leakage current risk.
- ☞ It has to be ensured that the device is earthed by connection of the electrical installation of the device to the earthing bar at the closest panel.

USE OF THE DEVICE

Macaroni fryer is used for cooking macaroni at touristic facilities, restaurants, fast foods, buuets, canteens, hotels, pastry shops, cafes, houses etc.

The exterior of the device has to be cleaned with a cloth squeezed after being applied soapy warm water before the first use starting from the cooking partition.

NOTE: Do not go out of the intended purpose. The machine has to be used by a person, who is aware of safety and technical terms and who has read the instruction book.



CAUTION!
DO NOT TURN ON YOUR DEVICE WITHOUT CONNECTING IT TO THE GROUND LINE.

TURNING ON THE DEVICE

* Fill in water into the pool at maximum level by turning on the water faucet.

* Turn on ON/OFF switch and bring the controlled thermostat to 110°C (green light will be on).

* As soon as water starts to boil, place macaroni in the pool by putting them in the baskets.

Constantly check the water in the pool. If the water level decreases and goes under the resistor level, the resistors will break down and the device will get damaged. Complete the decreasing water by turning on the water faucet.

* Shake ou the baskets at certain intervals during the cooking time without getting them out of the pool for cooking them well so that you can prevent macaroni from sticking together.

* The thermostat has to be brought to the position of 50°C and it has to be ensured that this water temperature is maintained in the short waiting times between macaroni cooking times in order for the water - in the macaroni fryer to rise to 90°C more rapidly for the following cooking operations and for saving electricity. Electricity of the macaroni fryer should not be cut ou. Keeping the thermostat at 100°C at waiting times when the macaroni fryer is out of function will lead to both unnecessary loss of energy and water boiling.

* "On-ou" switch of the macaroni fryer has to be turned ou after every daily use by bringing thermostat to "0" position.

* It is recommended that the device is operated at environment conditions of a temperature range between +5 °C and +40 °C and humidity rate of 65 % at maximum.

USE OF THE DEVICE



CAUTION! : Attention has to be given to the fact that the device is installed and operated as told in assembly and usage instructions. In case of any breakdowns, inform our nearest authorized service.

IN CASE OF A BREAKDOWN OF THE DEVICE, THE INTERVENTION AUTHORITY SHALL SOLELY BE ON THE PART OF COMPANY AUTHORIZED SERVICES.

IF ANY TECHNICAL STAFF MEMBER OR UNQUALIFIED STAFF MEMBER OUT OF THE AUTHORIZED SERVICES INTERVENES IN THE DEVICE, THE DEVICE SHALL BE OUT OF THE SCOPE OF THE WARRANTY. ON THAT ACCOUNT, BY NO MEANS PERMIT ANY UNAUTHORIZED PEOPLE TO INTERVENE IN THE DEVICE.

UNDER SUCH CASES, THE MANUFACTURING COMPANY SHALL BY NO MEANS BE HELD LIABLE. USE OF UNORIGINAL SPARE PARTS SHALL NOT BE OFFERED TO OUR AUTHORIZED SERVICES IN THE COURSE OF SERVICE FOR ANY REASON. SUCH UNORIGINAL PARTS, ASSEMBLED TO THE DEVICE BY ANY MEANS, SHALL MAKE THE DEVICE OUT OF THE SCOPE OF THE WARRANTY.

CLEANING AND MAINTENANCE

1. CLEANING:

Clean the exterior of the device before and after the first use and every following use (without supplying electricity to the device) with a sponge and liquid cleaning material.

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.

2. MAINTENANCE:

The periodical maintenance has to be applied by a technical stau member. We recommend that maintenance is applied on a semi-annual basis at maximum depending on frequency of use. Maintenance of the device by our authorized service stau members shall be charged even within the term of the warranty.

LIFE TIME OF THE DEVICE

The life time of the device is 10 years if it is used under recommended terms of use.

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 warranty.
- 2- 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.
- 3- Establishment, way of elimination and designation of the exact place of the breakdowns within the scope of the warranty shall be assumed by COMPANY.
- 4- 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.
- 5- If there are any scrapings, erasures or changes are done on the information indicating the type, the model and the serial numbers of the device in the deed of the warranty or on the warranted device, the warranty shall be invalid.
- 6- The warranty solely consists of material and workmanship 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
- 7- Solely the service staff members authorized by 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.
Assembly has to be made by authorized service personnel and information has to be given to the service in case of change of place of use of the device.
- 8- In case of any breakdowns during the use, information has to be given to the authorized service.
- 9- 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.

643 - 743 - 745 - 945 SERIES MACARONI COOKER

