

P N H

PROFESSIONAL
FURNITURE
& INNOVATION

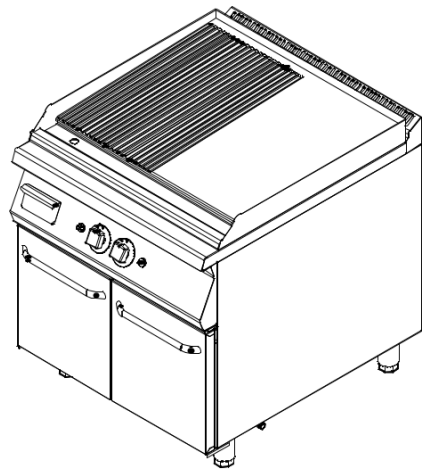
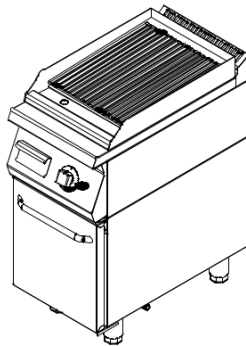
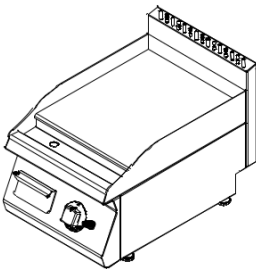
GRILL 

600 SERIES :

700 SERIES :

900 SERIES :

USER MANUAL



600 SERIES

700 SERIES

900 SERIES

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 personnel before appearance of our authorized service personnel for assembly of the device.

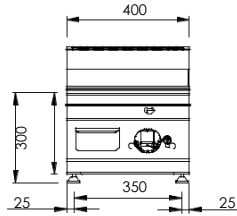
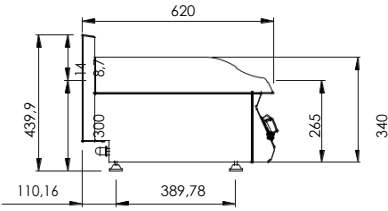
* Get help from the nearest authorized service for issues over which you hesitate.

* We remind you that the relevant costs and the fee for each hour of stay will be invoiced to you if the service personnel called for assembly is kept waiting.

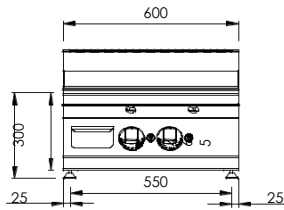
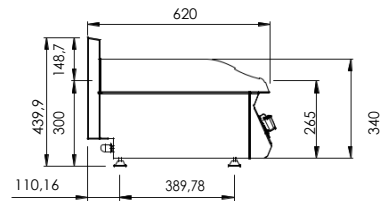
* We hope that you get the highest efficiency from our product...

600 SERIES GRILL

643 SERIES GRILL

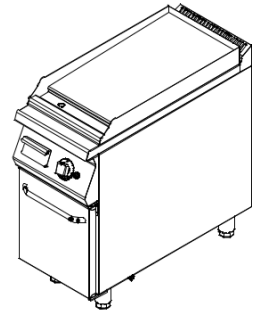
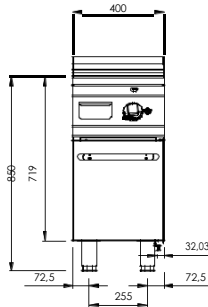
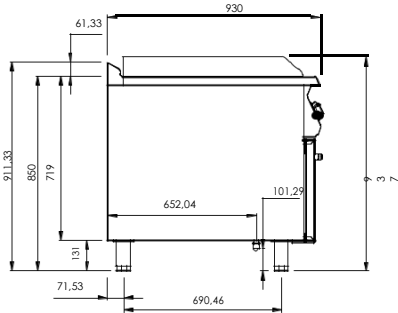


663 SERIES GRILL

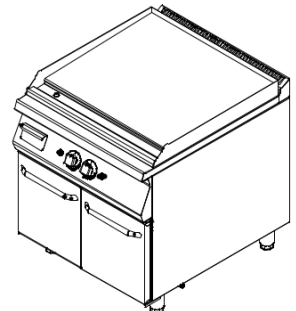
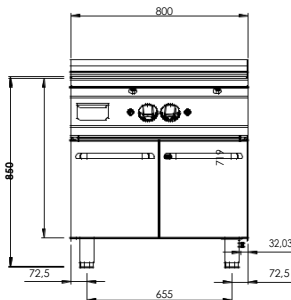
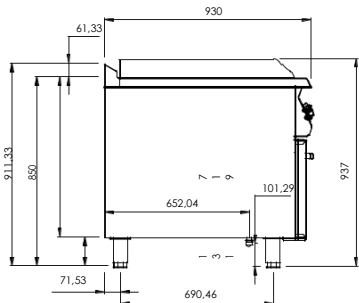


900 SERIES GRILL

945 SERIES GRILL

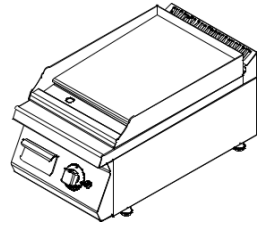
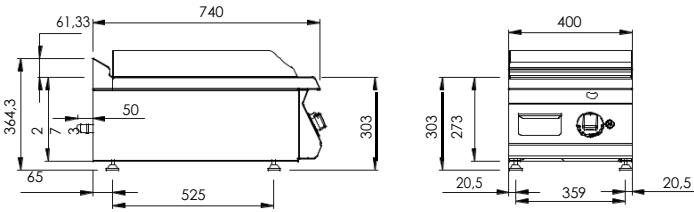


985 SERIES GRILL

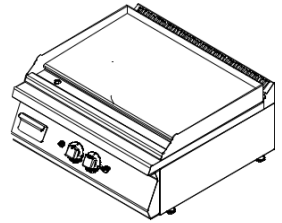
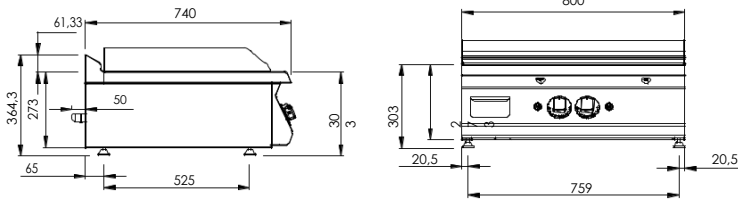


700 SERIES GRILL

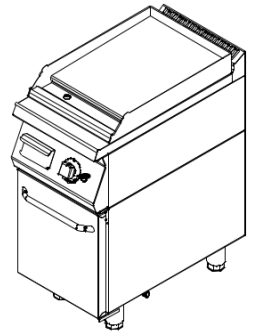
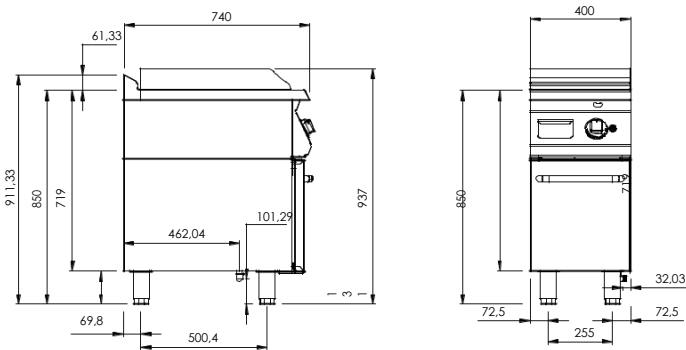
743 SERIES GRILL



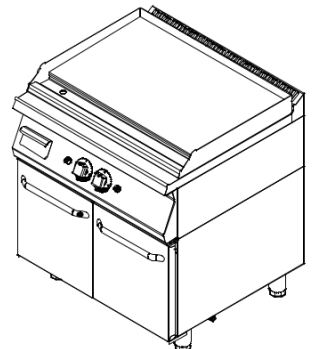
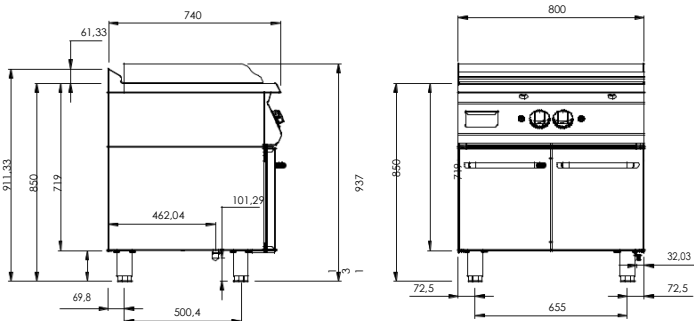
783 SERIES GRILL



745 SERIES GRILL

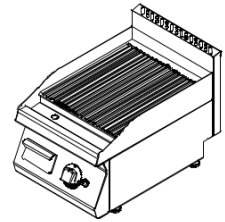
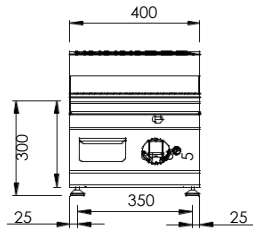
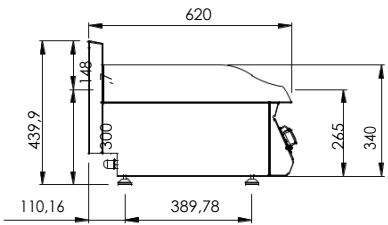


785 SERIES GRILL

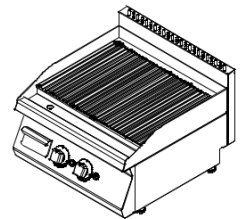
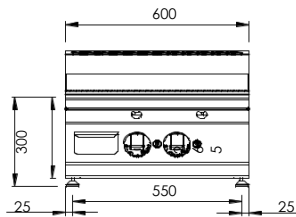
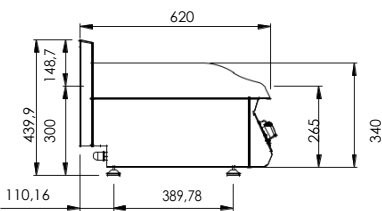


600 SERIES GRILL

643 SERIES GRILL

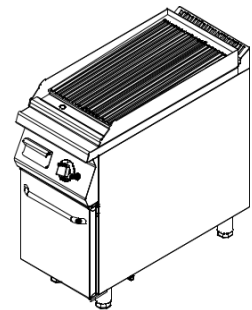
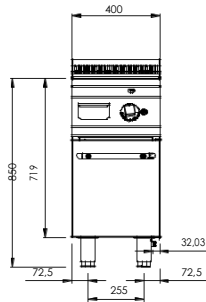
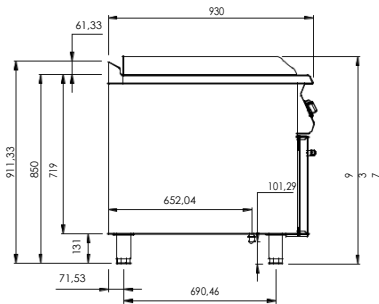


663 SERIES GRILL

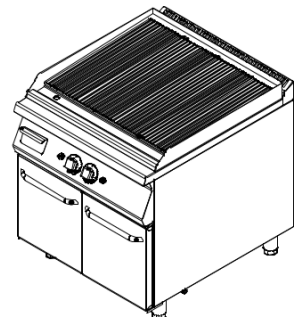
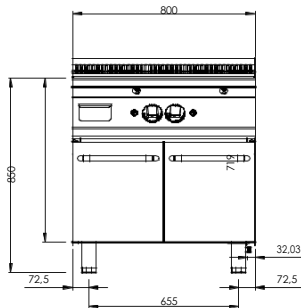
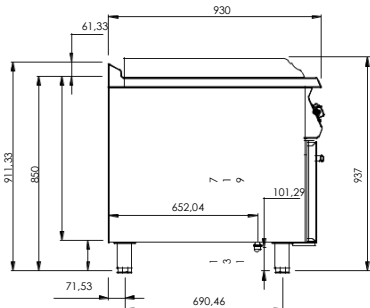


900 SERIES GRILL

945 SERIES GRILL

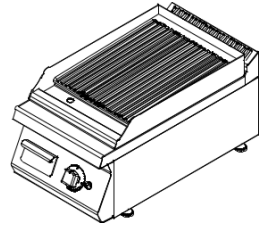
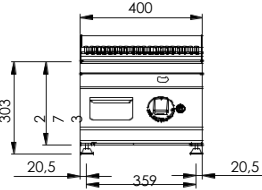
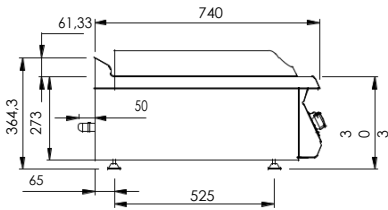


985 SERIES GRILL

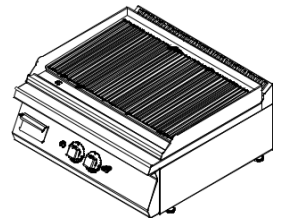
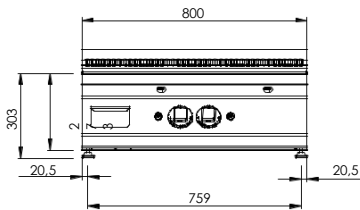
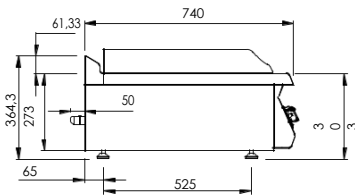


700 SERIES GRILL

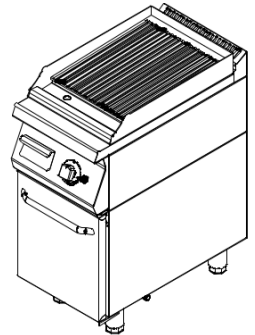
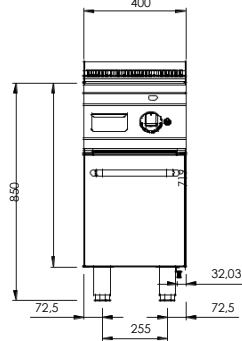
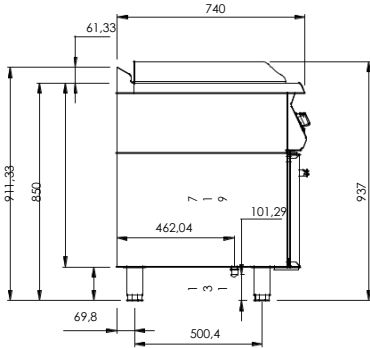
743 SERIES GRILL



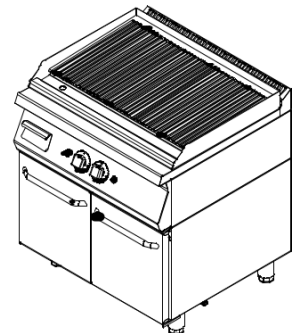
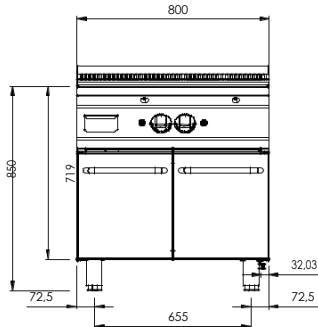
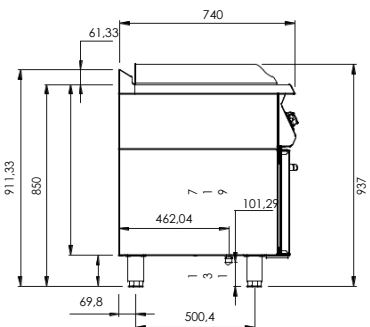
783 SERIES GRILL



745 SERIES GRILL

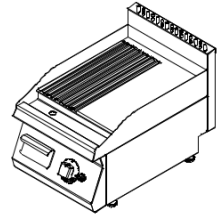
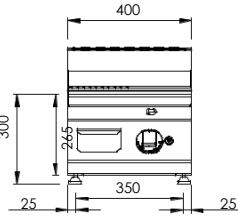
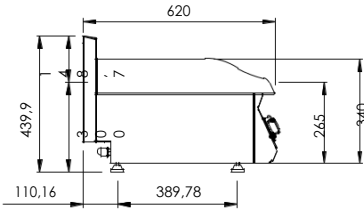


785 SERIES GRILL

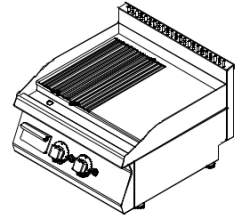
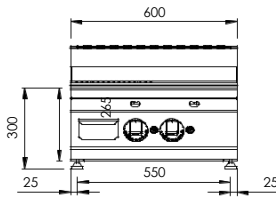
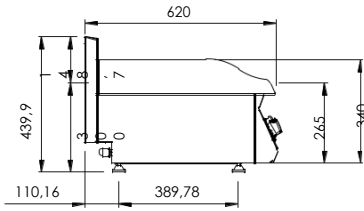


600 SERIES GRILL

643 SERIES GRILL

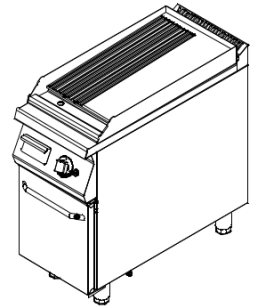
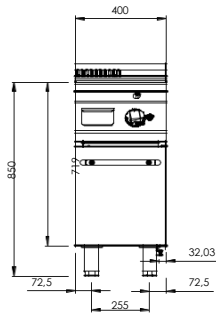
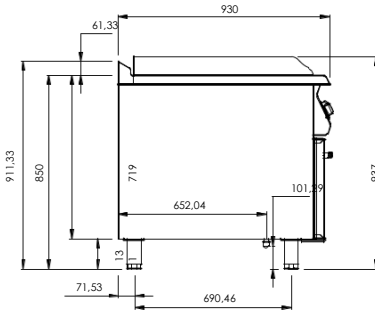


663 SERIES GRILL

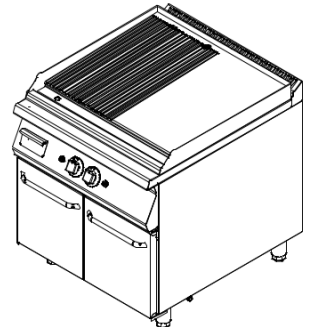
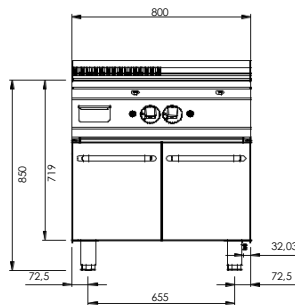
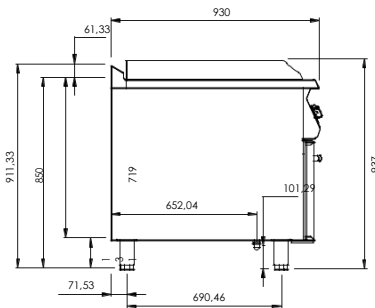


900 SERIES GRILL

945 SERIES GRILL

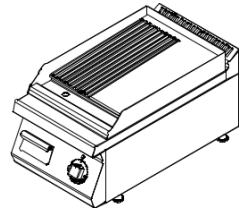
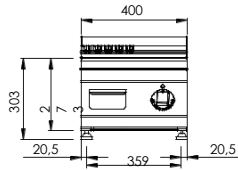
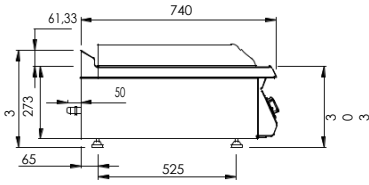


985 SERIES GRILL

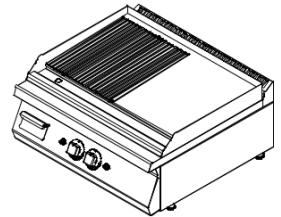
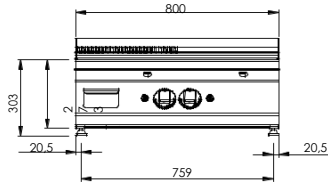
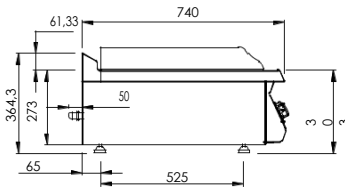


700 SERIES GRILL

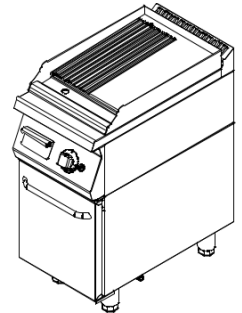
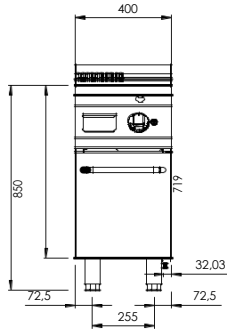
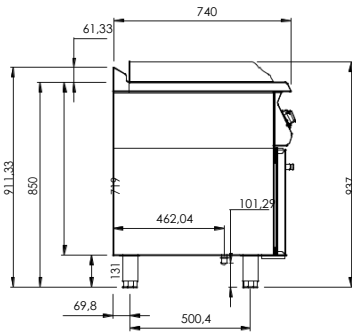
743 SERIES GRILL



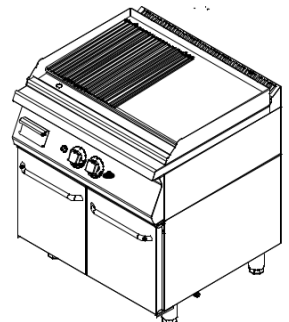
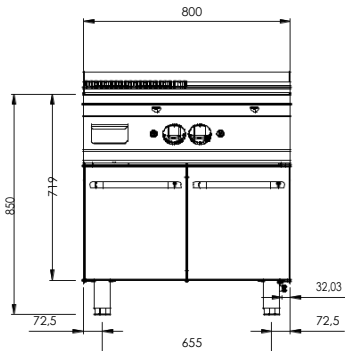
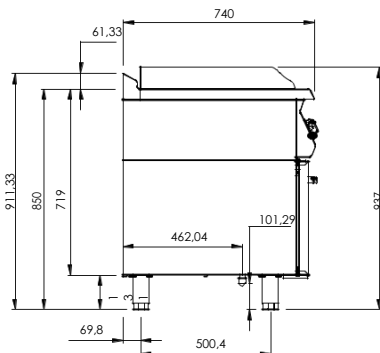
783 SERIES GRILL



745 SERIES GRILL



785 SERIES GRILL



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.



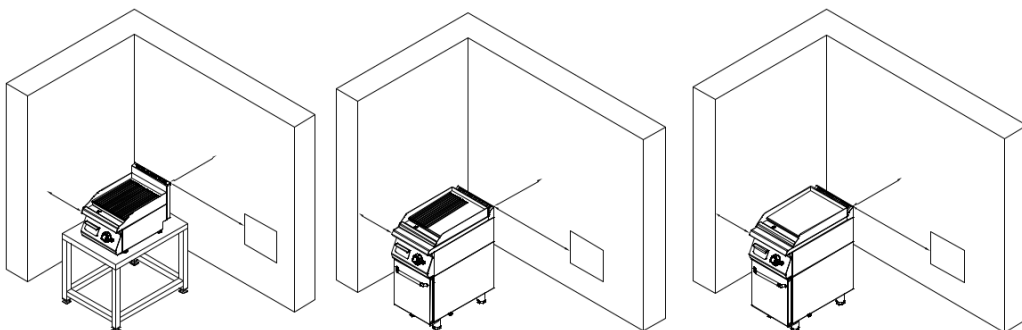
☞ The device should not be intervened in by persons out of the producer or the authorized service.



☞ 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.



ASSEMBLY OF THE DEVICE



THE MIN. DISTANCE BETWEEN THE TUBE AND THE DEVICE SHOULD BE 50 CM



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 non amammable 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 re 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 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.

* 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 shall be 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.

USE OF THE DEVICE

A. GENERAL

1. Grill Plate is used for cooking meaty stu s like sh, chicken, meat balls, hamburger, chopsteak 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. It would be inconvenient to use it for cooking frozen food stu s (-18 C) since it will lead to damage on the plate.

2. The exterior, oil channel, oil pipe and oil chamber of the device have to be cleaned with a squeezed cloth applying warm soapy water starting from the plate sheet before the rst use. The plate surface of the device has to be oiled with oil of daily use following this cleaning.

3. The device has to be placed under a ltered 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 thermostat adjusting valve (A) has to be brought to the pilot position (*) and pressed on; after waiting for a su cient period of time (for 15-20 seconds - the time passing until discharge of air remaining in the gas installation at the end of the rst use and gas out ow), the lighter (B) has to be pressed on for ignition. This is how the pilot is ignited. As soon as the pilot ames up, you have to keep pressing on the thermostat adjusting valve for making the pilot ame stable (20 seconds at maximum). If the pilot ame does not go o when we keep our hands o from the thermostat adjusting valve, we can leave the thermostat adjusting valve (A).

2. Ignition of the burner:

In order to ignite the burner and adjust the temperature of the device to the target level, rotate the thermostat adjusting valve to the target temperature rate. When the device arrives at the target temperature, the thermostat shall automatically cut o gas connection to the burner and deactivate the burner. The pilot shall go on aming. If the temperature of the device goes below the speci ed rate, gas connection shall be available to the burner again; as a consequence, the burner shall be ignited by the pilot again.

3. When the device is turned on and the thermostat operates for the rst time, it is ready for frying operation.

4. You can place food stu s to be fried on the plate.

FLAME CONTROL DEVICE:

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

USE OF THE DEVICE

5. The oil extracted during cooking accumulates in the oil channel in the front section of the device. The accumulating oil flows 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.

6. As soon as the frying is over, the surface of the device has to be cleaned (see Cleaning and Maintenance).

7. Turning off the device:

If the device will be empty for a short period of time, the thermostat adjusting 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 adjusting valve of the thermostat to off position and cut off gas connection to the pilot and burner.

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

FLAME CONTROL DEVICE:

If the flame of the pilot goes off 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.

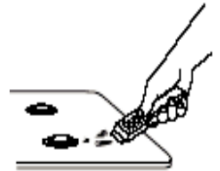
CLEANING AND MAINTENANCE

1. CLEANING:

Clean the exterior, oil channel, oil pipe and oil container of the device with a sponge and liquid cleaning material starting from the plate sheet before and after the first use and every following use. The plate surface of the device has to be left oiled with thin sheet of daily oil against corrosion when it is out of use. The daily oil has to be herbal oil in accordance with the food product regulations.

After use of the device, the waste oil on the surface has to be cleaned. Uncleaned oil may lead to bad odour, may contain bacteria and may block the discharge pipe together with food wastes. Do not use CHEMICAL CLEANING MATERIALS such as marine acid, etc. for cleaning.

Soften and wipe the residues of the burnt food stuffs 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 staff 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 staff 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 staff 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

TERMS OF WARRANTY

1- The documents without sales date, plant and selling company con rmation on them shall be invalid. The warranty deed shall be presented for gaining bene ,t 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 breakdeowns within the scope of the warranty shall be assumed by COMPANY.

2- The warranty given shall solely apply for the warrented 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 inmvalid.

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

5- Solely the service sta 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 personel 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 deviceshall be out of the scope of the warranty as well.