

## CONTENTS

Α	GENERAL INFORMATION	Page 2
A1	DESCRIPTION	Page 3
A2		Page 3
A3	TRANSPORT	Page 3
A4	UNPACKING	Page 4
В	ASSEMBLY	Page 4
с	GENERAL WARNINGS	Page 5
D	USING THE DEVICE	Page 6
AND	CLEANING and MAINTENANCE	Page 7
F	TROUBLESHOOTING	Page 8
G	INJECTOR CHANGE and GAS ADJUSTMENT	Page 9
н	GAS CONNECTION PICTURES	Page 10
ı	SPARE PARTS LIST - DISASSEMBLED VIEW	Page 12

### A GENERAL INFORMATION

PLEASE READ THE OPERATING AND MAINTENANCE INSTRUCTIONS CAREFULLY BEFORE INSTALLING THIS DEVICE. IMPROPER INSTALLATION AND REPLACEMENT OF PARTS MAY DAMAGE THE PRODUCT OR CAUSE INJURY TO PERSONS. OUR COMPANY IS NOT RESPONSIBLE FOR INTENTIONAL DAMAGE TO THE DEVICE, DAMAGES CAUSED BY NEGLIGENCE, FAILURE TO COMPLY WITH THE INSTRUCTIONS AND REGULATIONS, OR INCORRECT CONNECTIONS. UNAUTHORIZED INTERFERENCE WITH THE DEVICE WILL VOID THE PRODUCT WARRANTY.

- 1. Keep this manual handy in a safe place for future reference to other operators.
- 2. The device must be installed in accordance with the current regulations and instructions in the country of use. must be done by authorized personnel.
- 3. This device must be used by trained persons.
- **4.** In case of device malfunction, turn off the device. Only a service center authorized by the manufacturer should service the device. Ask for original spare parts.

### A1 DESCRIPTION

\*This high-efficiency device is a professional gas grill produced for use in restaurants, cafeterias and public kitchens.

Home	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
SC-7	800X920X1100	55	850X950X1200
SC-8	1160X920X1100	105	1200X950X1200

### **A2 TECHNICAL INFORMATION**

Home	Model	Power (Kw)	Gas Consumption (LPG- of)
SC-7	American Gas Grill	25	0,51 kg/h – 0,91 m³/h
SC-8	American Gas Grill	37	1,02 kg/h – 1,82 m³/h

### A3 TRANSPORT

\*This device cannot be handheld. Therefore, use a lifting vehicle (forklift or pallet truck) to transport the device. (The lifting arms of the forklift or pallet truck must reach more than half of the bottom of the device).

### A4 OPENING THEPACKAGE

\*The device must be opened and its packaging must be destroyed in accordance with the regulations in the country of use. Food contact parts are stainless steel. All plastic parts are marked with the symbol of the material.

\*Check that the parts of the device are complete and that there is no damage during transportation.

### **B ASSEMBLY**

\*Place the product on a flat and solid ground, take necessary precautions against risks of tipping over. take it.

\*The personnel who will provide installation and service to the device must be experts in their field and have an installation-service license issued by our company.

\*Before using the device, connect electricity and gas in accordance with the information below.

\*All adjustments and changes to the gas installation connection of the device must be made by an authorized person.

\*If this device is to be used in a closed area, the ventilation of the environment must be adequate and there must be an air vent.

\*The device must be connected in accordance with the national and local gas standards of the relevant country.

\*Device gas inlets are marked on the body with the "G" label.

\*Connection to the gas installation must be made with a metal flexible pipe of appropriate diameter and a ball valve. The ball valve in question should be fixed in a place away from heat and easily accessible in case of danger. After the gas inlet connection is made, possible gas leaks should be checked.

\*Gas and pressure must be adjusted according to the data on the device data plate. If the gas type to which the device is set is not suitable for the gas type at the installation site, follow the written instructions for adjusting it to a different gas type. **(Topic:** G)

\*If the area where the professional grill is located is covered with fireproof thermal insulation material, the distance between it should be 5 cm. Otherwise it should be at least 20 cm. The appliance is under the hood should be run.

### C GENERAL WARNINGS



\*Do not use the device in facilities without adequate lighting.



\*Do not touch any moving parts while using the device.



\*Do not install the device near flammable or explosive materials.



\*Do not operate the device idle.



\*Do not load too much below or above the capacity of the device.



\*Do not intervene in the device without using appropriate protective equipment.



\*In case of a fire or flash of flame for any reason in the area where the device is used, immediately turn off the gas valves and electrical switches (if any) and use a fire extinguisher. Never use water to extinguish the flame.



\*If there is a gas leak in the area where the grill is located, do not light a fire or play with electricity.



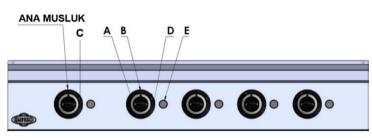
\*Never allow the tightness check to be carried out with flame.



\*Before making the electrical connection of the device, make sure that the cross-section of the fuse cable to be installed and the amperage of the fuse it is connected to are correct.

## D USE OF THE DEVICE

### \*Control Panel:





#### For gaseous use;

- Since the grill works with LPG and NG (natural gas), depending on the way of use, the rear of the device Make the gas inlet connection from the section.
- Open the main gas valve.
- When the device is started for the first time, before ignition, it is necessary to evacuate the air inside the gas installation.
   First, hold the button pressed in the pilot flame position for a while.
- Bring the pilot to the flame position by slightly pressing the gas button inwards, press the igniter button. press or ignite with a suitable lighter.
- After the pilot is fired, wait for a few seconds (max..10) for the safety thermocouple tip to be sufficient. Press and hold the button for it to heat up.
- Close the top cover of the device and preheat the burners to a certain degree in full flame position. Do heating.
- Place the chimney flaps on the top cover in the half-open position.
- For the desired temperature setting, turn the knob to half or full flame position.
- After the device has been preheated sufficiently, you can start the cooking process with the top cover of the device open or closed.
- Place the meat to be cooked on the grill.
- Use tongs or similar equipment to turn the meat during cooking.
- After the cooking process is completed, take the grill and clean it.

AND CLEANING and MAINTENANCE

### ÿ What to Do After Each Use:

- Disconnect the gas connection before cleaning the device.
- Clean the outer surface of the device with a damp cloth.
- Do not use acid or similar materials when cleaning the device.
- When cleaning the device, do not wash it with pressurized water.
- Do not clean the device with materials that may scratch the chrome material, such as steel wool.
- Clean the grill after each use using a suitable spatula. In this way, you prevent burnt and carbonized foods from accumulating and reducing cooking efficiency.

### ÿ Things to be Done Periodically;

- Maintenance should only be performed by trained persons.
- Gas tank, seat pilot, thermo elements, taps, burner, lighter and spark plug cables Since they are not maintained, they are replaced when they break down.
- Check the gas connection hoses at regular intervals. Tears, holes etc. In such cases, replace the hoses.
- · Check the ventilation of the environment where the device is located at regular intervals.

### **F** TROUBLESHOOTING

	1. Check whether the gas connection of the device is made. please.
	2. If there is no gas flow to the pilots, the device will not work.
THE DEVICE DOES NOT WORK	3. Check whether the injector holes are open. please.
	<ol> <li>If the gas inlet hoses leak gas due to tears, holes, etc., the device will not work.</li> </ol>

	THE GRILL DOES NOT COOK WELL	1. Check whether it is operated at the correct gas setting. please.
--	------------------------------	---

	1. In case the flame coming out of the grill's burner goes out unintentionally,		
	gas output will be cut off automatically since there is a safety		
	valve. In this case, the device will not work.		
	2. In case of gas leakage, if there is a solenoid gas cutter alarm in the		
	environment, the gas flow will be cut off and the device will not work.		
	Ventilate the environment with air vents.		

• If the cooking on the grill is not done at the appropriate quality,

• If any of the security functions are not working,

ÿ Do not use the device.

\*If the above problems still persist, contact our authorized services.

### **G INJECTOR CHANGE AND GAS ADJUSTMENT**

### **BURNER - INJECTOR CHANGE TABLE**

#### Replacement of Burner Injectors;

Gas Family Ga	SC-7		SC-7	SC-8
Gas Failing Gas	3		Enjektör ÿ mm	Injector ÿ mm
2	G20		Ø1,50 x 6	Ø1,50 x 9
2	G25		Ø1,50 x 6	Ø1,50 x 9
	G30	30 mbar	Ø1,0 x 6	Ø1,0 x 9
		50 mbar	Ø1,0 x 6	Ø1,0 x 9
3	G31	37 mbar	Ø1,0 x 6	Ø1,0 x 9
		30 mbar	Ø1,0 x 6	Ø1,0 x 9

- 1. Remove the injector at the burner inlet using the appropriate wrench.
- Use the injector suitable for the type of gas to be used and the "A" injector, taking into account the values in the table. (Figure 1)
- Adjust the burner air inlet "F" setting by loosening the "B" bolt and moving the venturi pipe back and forth. Do it by doing it. (Figure 2)
- 4. Replace the pilot flame injectors "C" with an injector suitable for the gas type, taking into account the values in the table. To do this, simply remove the "D" fitting and pull the gas pipe down. (Figure 3)

### Making Half Flame Settings;

- Remove the tap knob and make adjustments by turning the tap half flame screw (K) with the appropriate screwdriver (Figure 4). Turn it to the left for conversion from LPG to natural gas, and to the right for conversion from natural gas to LPG.
- 2. After this process, start the device and adjust it so that there is no extinguishing when switching from full flame to half flame.

## **H GAS CONNECTION PICTURES**

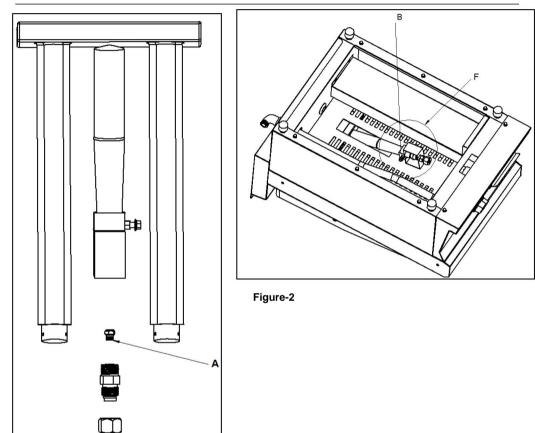


Figure 1

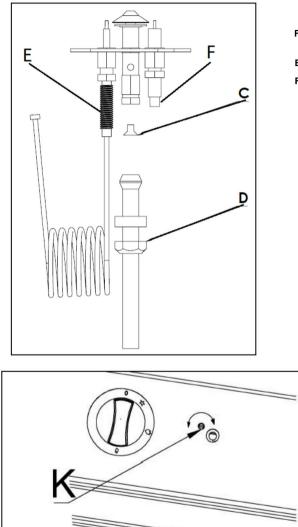
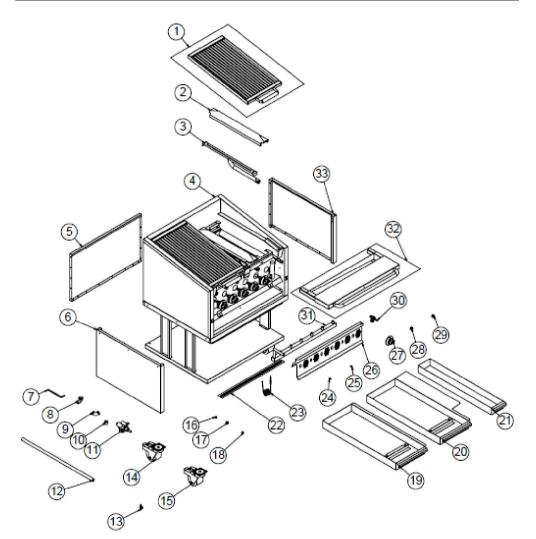


Figure-3

E : THERMAL COUPE F: LIGHTER

Figure-4

### SPARE PARTS LIST - DISASSEMBLED VIEW





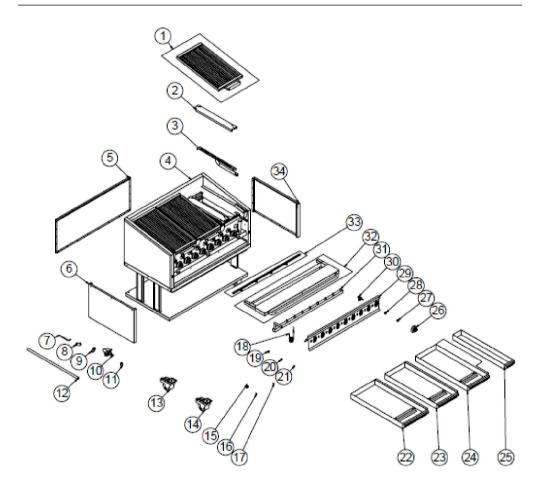
I.

#### SPARE PARTS LIST - DISASSEMBLED VIEW

ı.

	PRODUCT CODE: SC-7	
NO	NAME OF THE PRODUCT	PRODUCT CODE
1	GRID WIRE	ARA-KNX.9MG-0001
2 BUF	NER TOP CASTING	M.AKS-DKM-SLU-005
3 BUF	RNER	M.GAZ-BRL-BEK-032
4	CHASSIS	
5 BAC	SS STAND	YSC-KNX.9MG-PN-0012
6 BAC	SS STAND	YSC-KNX.9MG-PN-0010
7	GAZ FLEKSÿ 30 CM Ø6 MM	M.GAZ-TES-SPR-032
8	1/2 BRASS ELBOW	M.GAZ-TES-SRI-001
9	1/2 ELBOW	M.GAZ-TES-SRI-048
10 RA	KOR	YTL-KNX.9MG-KS-0004
11 GA	\$ VALVE	M.GAZ-VNA-PEL-002
12	GAS PIPE	YBR-KNX.9MG-KS-0003
13 PIL	OT GROUP	M.GAZ-CKM-BUJI-002
14 100	0*32 WHEEL	JP.M.AKS-TKR-KS-001
15 100	0*32 WHEEL WITH BRAKE	JP.M.AKS-TKR-KFS-001
16 RIN	NGS 16MM	M.GAZ-TES-SRI-051
17 RA	KOR 20 MM	M.GAZ-TES-SRI-050
18 RA	KOR 16 MM	M.GAZ-TES-SRI-052
19 BA	¢S TRAY	ARA-KNX.9MG-0005
20 BA	G TRAY	ARA-KNX.9MG-0006
21 BA	GS TRAY	YSC-KNX.9MG-PN-0008
22 GA	\$ INLET 23	ARA-KNX.9MG-0004
M8*60	0 THERMOCOUPLE 24	M.GAZ-TRL-002
INJEC	TOR M8*0,75 Ø 1,50 MM.	JP.M.GAZ-ENJ-LPG-012
25 INJ	ECTOR M8*0.75 Ø1.10 MM	M.GAZ-ENJ-NG-013
26 SA	сі слотн	YSC-KNX.9MG-LZ-0005
27 BU	TTONS	M.AKS-DGM-EMP-024
28 BU	TTON SOCKET 8 MM	M.AKS-DGM-SKT-001
29 PEL 23 SOKET		M.AKS-DGM-SKT-005
30 GA	\$ CAP 3/8"	JP.M.GAZ-VNA-ECA-009
31 GA	\$ TANK	M.GAZ-DPO-PG-100
32 HA	NDLES	ARA-KNX.9MG-0002
33 BA	GS STAND	YSC-KNX.9MG-PN-0011

#### SPARE PARTS LIST - DISASSEMBLED VIEW



SC-8

ı.

#### SPARE PARTS LIST - DISASSEMBLED VIEW

ı.

0	PRODUCT CODE: SC-8	PRODUCT CODE	
0	NAME OF THE PRODUCT		
1		ARA-KNX.9MG-0001	
2	BURNER TOP CASTING	M.AKS-DKM-SLU-005	
3	BURNER	M.GAZ-BRL-BEK-032	
4	SIX		
5	STAND BAGS	YSC-KNX.9MG-PN-0021	
6	STAND BAGS	YSC-KNX.9MG-PN-0010	
7	GAZ FLEKSÿ 30 CM Ø6 MM	M.GAZ-TES-SPR-032	
8	1/2 ELBOW	M.GAZ-TES-SRI-048	
9	1/2 BRASS ELBOW	M.GAZ-TES-SRI-001	
10	GAS VALVE	M.GAZ-VNA-PEL-002	
11	RAKOR	YTL-KNX.9MG-KS-0004	
12	GAS PIPE	YBR-KNX.9MG-KS-0003	
13	100*32 WHEEL WITH BRAKE	JP.M.AKS-TKR-KFS-001	
14	100*32 WHEEL	JP.M.AKS-TKR-KS-001	
15	PILOT GROUP	M.GAZ-CKM-BUJI-002	
16	INJECTOR M8*0,75 Ø 1,50 MM.	JP.M.GAZ-ENJ-LPG-012	
17	INJECTOR M8*0.75 Ø1.10 MM	M.GAZ-ENJ-NG-013	
18	M8*600 THERMOCOUPLE	M.GAZ-TRL-002	
19	RAKOR 20 MM	M.GAZ-TES-SRI-050	
20	RAKOR 16 MM	M.GAZ-TES-SRI-052	
21	RING 16MM	M.GAZ-TES-SRI-051	
22 BAG	G TRAY 23	ARA-KNX.9MG-0007	
	BAG TRAY	ARA-KNX.9MG-0005	
24 BAG TRAY		ARA-KNX.9MG-0006	
25 BAG TRAY		YSC-KNX.9MG-PN-0008	
26 BUTTONS		M.AKS-DGM-EMP-024	
27 BUT	ТТФИ SOCKET 8 ММ	M.AKS-DGM-SKT-001	
28	PEL 23 SOKET	M.AKS-DGM-SKT-005	
29	SACI CLOTH	YSC-KNX.9MG-LZ-0036	
30	GAS CAP 3/8"	JP.M.GAZ-VNA-ECA-009	
31	GAS TANK	M.GAZ-DPO-PG-102	
32	HANDLE	ARA-KNX.9MG-0003	
33	GAS INLET	ARA-KNX.9MG-0008	
34	STAND BAGS	YSC-KNX.9MG-PN-0011	