
CONTENTS

INSTALLATION INFORMATION

- A. AIMS AND SCOPE**
- B. RESPONSIBILITIES**
- C. SIGNS**
- 1. DEVICE SPECIFICATIONS**
 - 1.1. TECHNICAL SPECIFICATIONS**
- 2. TRANSPORTATION AND INSTALLATION OF THE PRODUCT**
- 3. SAFETY WARNINGS**
- 4. COMING THINGS TOGETHER WITH THE PRODUCT**
- 5. DEVICE DESCRIPTION/EXPLANATION**
- 6. PLACING THE DEVICE AND PREPARING IT FOR START UP**
- 7. PRE-INSPECTIONS TO BE PERFORMED FOR START UP**
- 8. START UP**
- 9. GAS CONTROL**
- 10. GAS DIAGRAM**
- 11. GAS EQUIPMENTS**
- 12. CLEANING THE DEVICE**
- 14. SAFE LIFE**
- 15. CHANGE THE GAS ENJECTOR**
- 16. SPARE PART LIST**

A. AIMS AND SCOPE






Descriptions for safe use and maintenance of the product

B. RESPONSIBILITIES

Responsibilities of Product’s Owner: The product’s owner is responsible for applying of safety rules stated in this Instruction Manual or getting them applied by delegating his authorities and risks, which may arise due to not applying. The product’s owner is also responsible for the periodical maintenance of the machine.

Responsibilities of the Manufacturers: The manufacturer is responsible for the risks due to manufacturing and assembling faults, even though all requirements stated in this manual have been fulfilled.

C. SIGNS

	WARNING: This sign indicates that it must be complied with the instructions related to the subject; otherwise, the risky conditions, in which there can occur some damages and dangers
	CAUTION: This sign indicates any risky conditions, which can cause damages in material and injuring of people, provided that one does not pay attention and states that one must be careful.
	DANGER: This sign indicates high risky conditions in which people can be injured, provided that one does not pay attention and the rules always to be complied with.
	DANGER: This sign indicates high risky conditions in which the people can be injured or can die due to electrical shock.
	Equipotential connection terminal (If necessary, it must be connected to other equipment to make equal the potential)

A	ÇÖZÜM MUTFAK A.Ş. 10015 SOK.NO:13 AOSB ÇIĞLI-İZMİR		Tel :+90 232 376 72 76 Fax:+90 232 376 72 78 izmirsts@cozumutfak.com	
B	Mod:	SN:		
C	Volt:	Gas:	gr	Class:
D	P(H ₂ O) (Bar)	=()x101 kPa		 
E	Kw:	IPX	TURKEY	

J K L M

A-Manufacturer Company Informations

B-Model

C-Energy

D-Pressure

E- Power

F- Serial Number

(First three number are group code, 4th and 5th numbers are year of production, 6th and 7th numbers are the months of the production, 8th, 9th and 10th numbers are serial number)

G- Consumted gas and amount

H-Class

J- IP Class

K- Place of Production

L- CE Sign

M-WEEE Sign

**F
G - H**

1. Device Specifications





1.1 Technical Specifications

Heat input of one burner			
Total heat input			
Type	Number of nozzles	G20-20mbar	G30-28..30-37mbar
GF712	2	10	10
		10	10
GF722	4	10	10
		20	20
GF912	2	15	15
		15	15
GF922	4	15	15
		30	30























Type		G20-20mbar	G30-28..30-37 mbar
GF712	Burner	1.70	1.10
	Pilot Burner	0.35	0.25
GF722	Burner	1.75	1.10
	Pilot Burner	0.35	0.25
GF912	Burner	2.30	1.30
	Pilot Burner	0.35	0.25
GF922	Burner	2.30	1.30
	Pilot Burner	0.35	0.25

Gas Type		
Gas Category	Gas supply pressure mbar	Country of destination
I _{2E}	20	DE,LU,PL,RO
I ₃₊	28-30/37	BE,CH,CY,CZ,EE,ES,FR,GB,GR,IE,IT,LT,LV,PT,SI,SK
I _{2H}	20	AT,CH,CZ,DK,EE,ES,FI,GB,GR,IE,IT,LT,LV,NO,PT,SE,SI,SK,RO,BG,TR
I _{3B/P}	28-30	CY,CZ,DK,EE,FI,GR,HU,IT,LT,LV,MT,NL,NO,SE,SI,SK,RO,BG,TR
I I _{2H3B/P}	20,28-30	CZ,DK,EE,FI,GR,IT,LT,LV,NO,SE,SI,SK,RO,BG,TR

2. TRANSPORTATION AND INSTALLATION OF THE PRODUCT

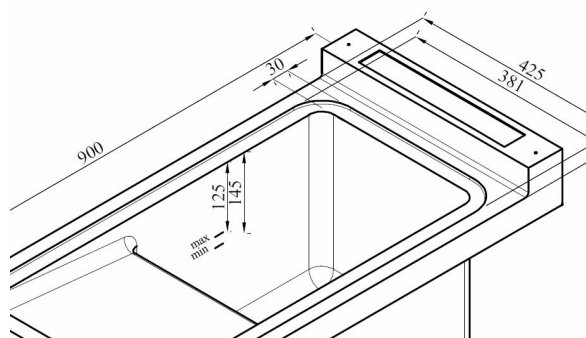
	<p>During transportation, take necessary precautions against the risk of falling down and being turned upside down for the product.</p>
	<p>Place the product onto a flat and solid ground.</p>
	<p>Do not install the product near the flammable and explosive materials and do not keep any flammable and explosive material near the furnace, while it is working.</p>
	<p>Keep surely a fire extinguisher near the furnace and check whether the periodical checking of the fire extinguisher has been implemented or not.</p>

3. SAFETY WARNINGS

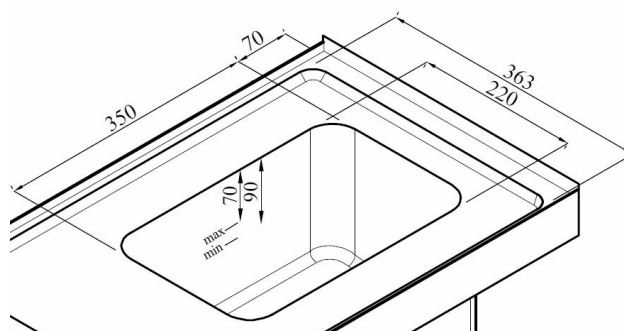
-  It is deemed that the users have accepted to conform to the rules stated in instruction manuals and their products will be out of guarantee scope, unless they conform these rules.
-  The users are responsible for every sort of abstract and tangible cases, which can arise in case of not conforming to the rules stated instruction manual.
-  Do not put moist/wet food stuff in to the hot oil.
-  Do not put the oil while the fryer is hot.
-  The product must be placed and stored in a dry room with proper ventilation.
-  The gas hoses must be compatible according the requirements of valid regulations of the countries that the product located and the periodic maintenance and replacing must be done.
-  Do not put any living on the devices. Device must be used to the purpose.
-  The children and unauthorized people are not allowed to use the device.
-  While the device is working, do not open in any way the cover of the device with cover.
-  Be careful not to squeeze your hands while closing the covers.
-  The device and covers should not be treated as step or ladder in any case.
-  During cleaning, do not use scratching and abrading means.
-  All safety checking has been performed. All tests have been implemented related to the product and the product is in active.
-  Use rubber gloves during cleaning and maintenance.
-  Do not remove the label of the devices and warning labels
-  Manufacturer firm is not responsible for the printing errors, which take place in the instruction manual and device description catalogue, coming together with the device.
-  Manufacturer reserves the right to make changes related to the every kind of improvement, if it is necessary.
-  The regulations of the device except for the control can only be performed by the unhorsed services. Do not be involved in the device adjustments.
-  In case of needing to drive the device by a different gas, this transformation must be carried out a certified specialist or an authorized service.
-  When determining any gas leakage, gas valve must be closed and burning must be ended up.
-  This appliance is only for professional use and that it shall be used by qualified people
-  If the fire stops continuously, authorized service must be called.

- i** It is necessary to call an authorized service for installing the device, and if necessary, for changing in order to use it with other gases.
- i** The information about gas installation has been given in instruction manual.
- i** Gas adjustments can only be changed by your authorized service. Do not be involved in the adjustments.
- i** Qualified installer should be called in to install the appliance and, if necessary, to convert it for use with other gases, in keeping with currently installation regulations in country in which the appliance is to be installed.
- i** Max- Min oil level is shown below.

SERIES 900



SERIES 700



4. COMING THINGS TOGETHER WITH THE PRODUCT

- A. Description Catalogue
- B. User/Maintenance/Assembling Manual

5. DEVICE DESCRIPTION/EXPLANATION

- i** The device have wholly manufactured regarding to hygienic standards.
- i** The legs are in adjustable feature and manufactured by stainless steel material.
- i** For the insulation purposes, glass- wool and stone-wool have been used. Thanks to this application, wasting of energy can be able to prevent.
- i** It can work by LPG or natural gas.
- i** Burner has safety valve and thermocouple. If the fire puts off, gas flow stops.

6. PLACING THE DEVICE AND PREPARING IT FOR START UP

- While the devices are in operation, do not keep burning material (plastic bags, table napkin, cloth etc.) near them.
- Read the instruction and maintenance manual absolutely.
- Open the packing of the device and remove all protective tapes.
- Opening the cover of the device, take out the instruction manual.
- Place on the ground the machine with adjustable leg in type by adjusting its legs, for fixed the devices with fixed leg, by smoothing the ground.
- There must be sufficient ventilation in the area, where you operate the device.
- Place your device 10 cm away from the surfaces not heat resistant and the wall.

7. PRE-INSPECTIONS TO BE PERFORMED FOR START UP

- Be sure that appropriate gas is used.
- Be sure that there isn't any leakage on the gas connection of the device.
- Read the instruction manual absolutely

8. START UP

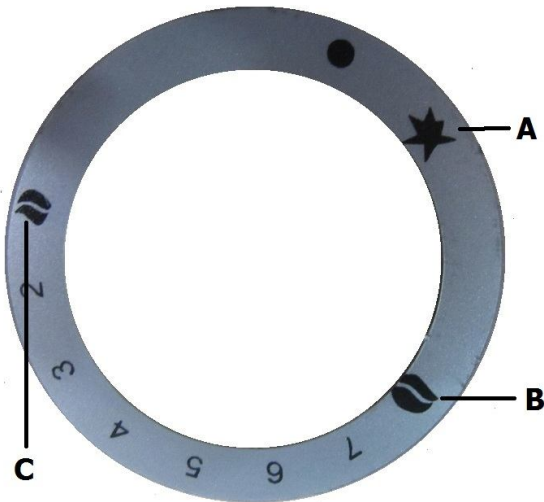
- 1. On the figures in gas control section, the figures of control panels existing on the device have been shown. According to these figures, check whether or not gas connection have been made exactly and correctly, as mentioned earlier.
- 2. Because Control switches existing on the device are graded, we can provide any cooking in power we desire. (FIGURE 2)

9. GAS CONTROL

SERIES 700-900

Figure 2

1- Gas Switch



- A- PINPOINT FLAME
- B. FULL FLAME
- C. HALF FLAME

IGNITION OF THE PILOT BURNER SERIES 700-900

Press the knob and turn it counterclockwise until it reaches position *. Wait 20 seconds for all the air expelled from the pipes, then push the piezoelectric button until the pilot flame lights. After 5 seconds, release the knob to the desired position. Repeat the operation if the pilot flame should go out.

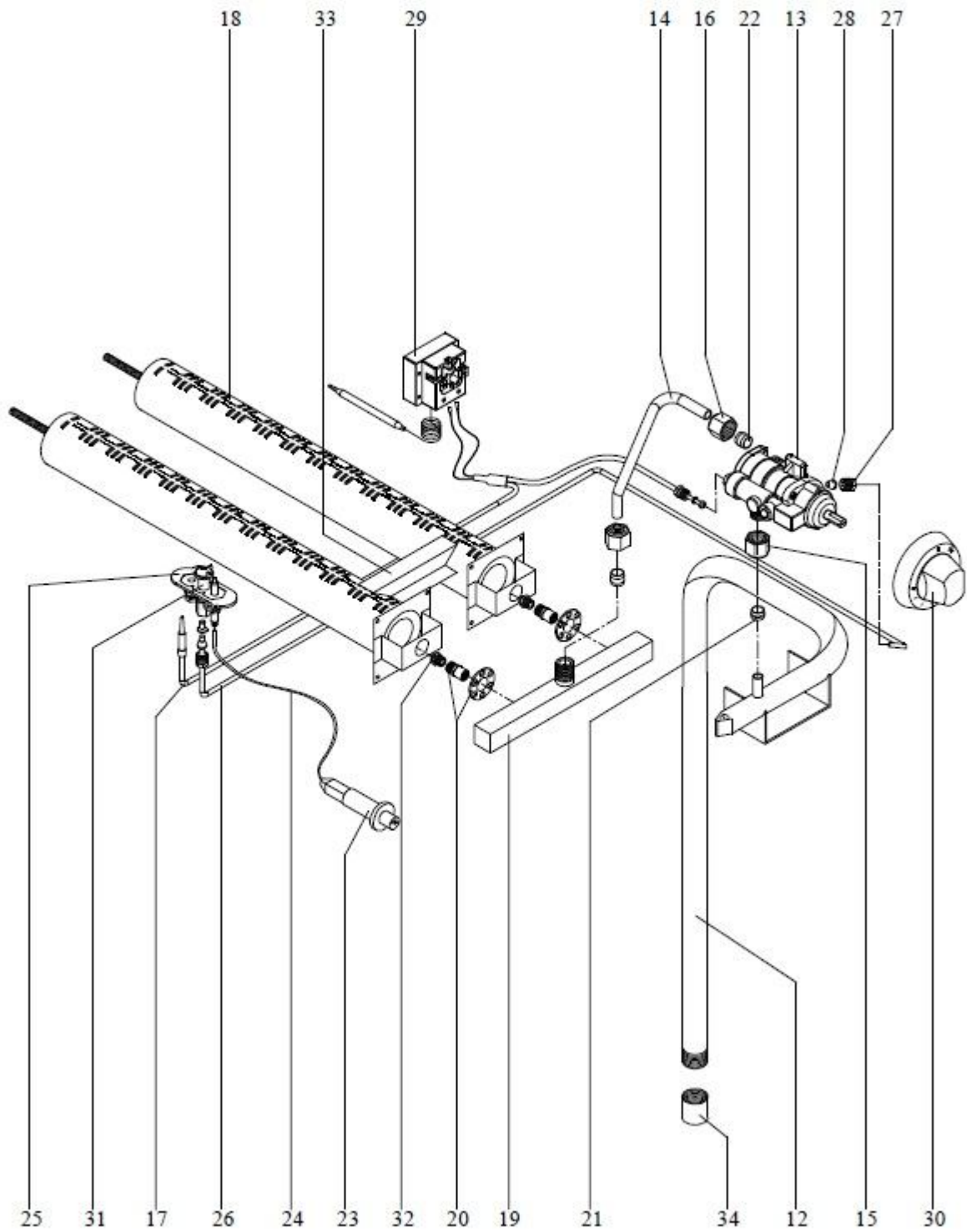
IGNITION OF THE BURNER AND TEMPERATURE REGULATION SERIES 700- SERIES 900

Turn the knob numbered from 1 to 8 to the desired setting; the gas will flow to the main burners, which will ignite.

IGNITION OF THE BURNER SERIES 700-900

Turn the knob to the desired flame level; the gas will flow to the main burners, which will ignite.

10. GAS DIAGRAM







11. GAS EQUIPMENTS

SERIES 700-900

12	Collector
13	Gas Valve
14	Gas Pipe
15	Fitting
16	Fitting
17	Thermocouple
18	Burner
20	Injector
21	Ferrule
22	Ferrule
23	Lighter
24	Lighter Cable
25	Pilot Burner
27	Fitting
28	Ferrule
29	Limiter
30	Knob for Gas
31	Pilot Injector
32	Pilot Injector
34	Collector tap

12. CLEANING THE DEVICE

-  Device must be cleaned every day after use, after being sure that it is completely cooled down.
-  Cleaning must be made by a clean wet cloth by wiping the device. It is recommended that stainless steel surfaces should be wiped by inox cleaners.
-  During cleaning, do not use sharp edged, cutting and drilling tools such as scraper, emery in no way.
-  Cleaning must not be done by spraying the water onto the device in no way.

13. INTERVENTION AFTER FAILURE

FAILURES / CAUSES

- **There is no cooking.**
- Be sure that the gas connection to the device has been made and there is gas flow to the device.
- Be sure that you have opened the right control valve.
- Be sure that you have fired up pilot fire.

14. SAFE LIFE

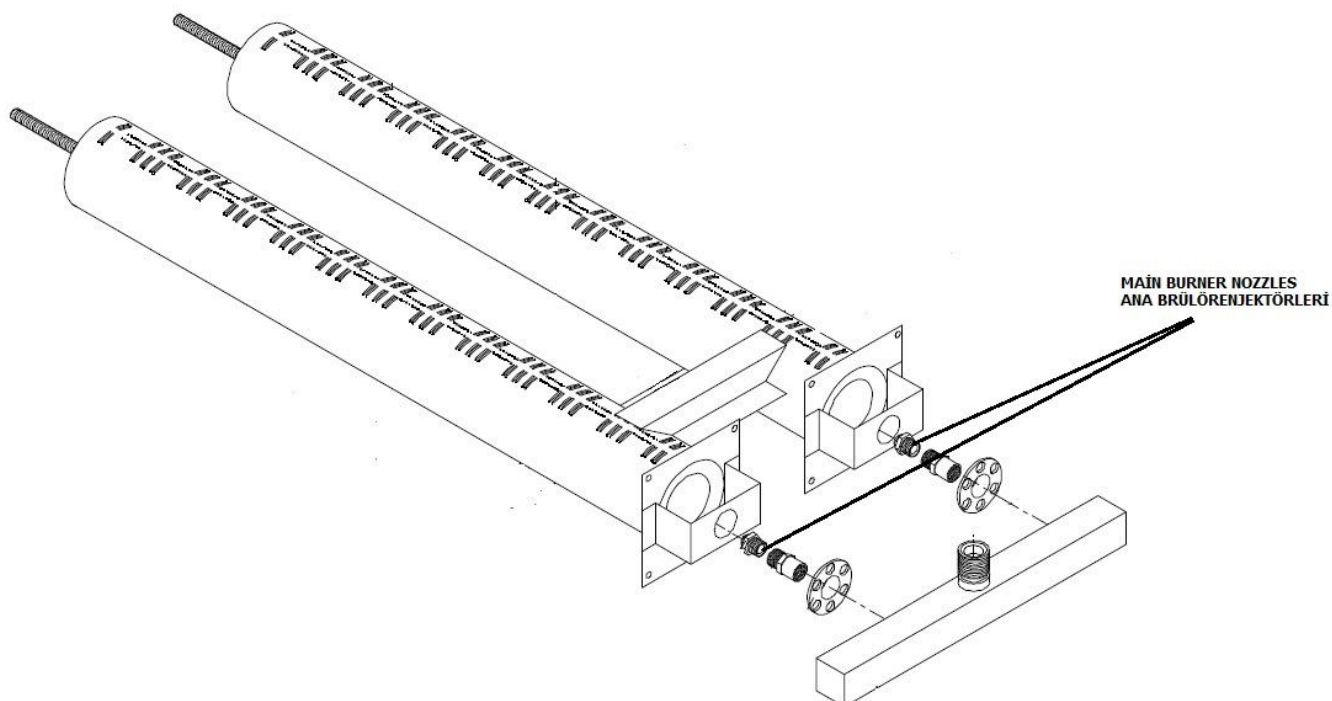
The safe life of the product is 10 years.

15. CHANGE THE GAS ENJECTOR

15.1 Main Burner

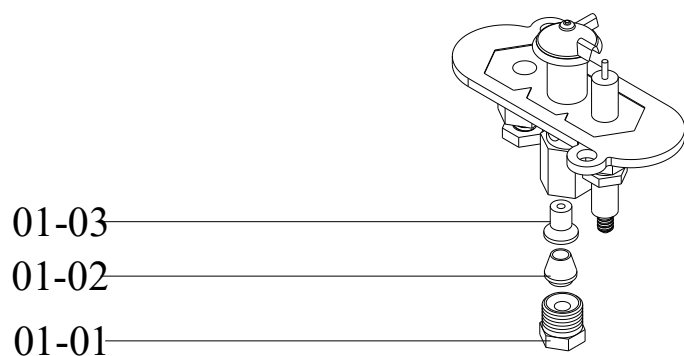
1) You can reach all main and pilot burners from the bottom part of the product after open the door.

2) Replace the main burner nozzles with disered gas type nozzle.



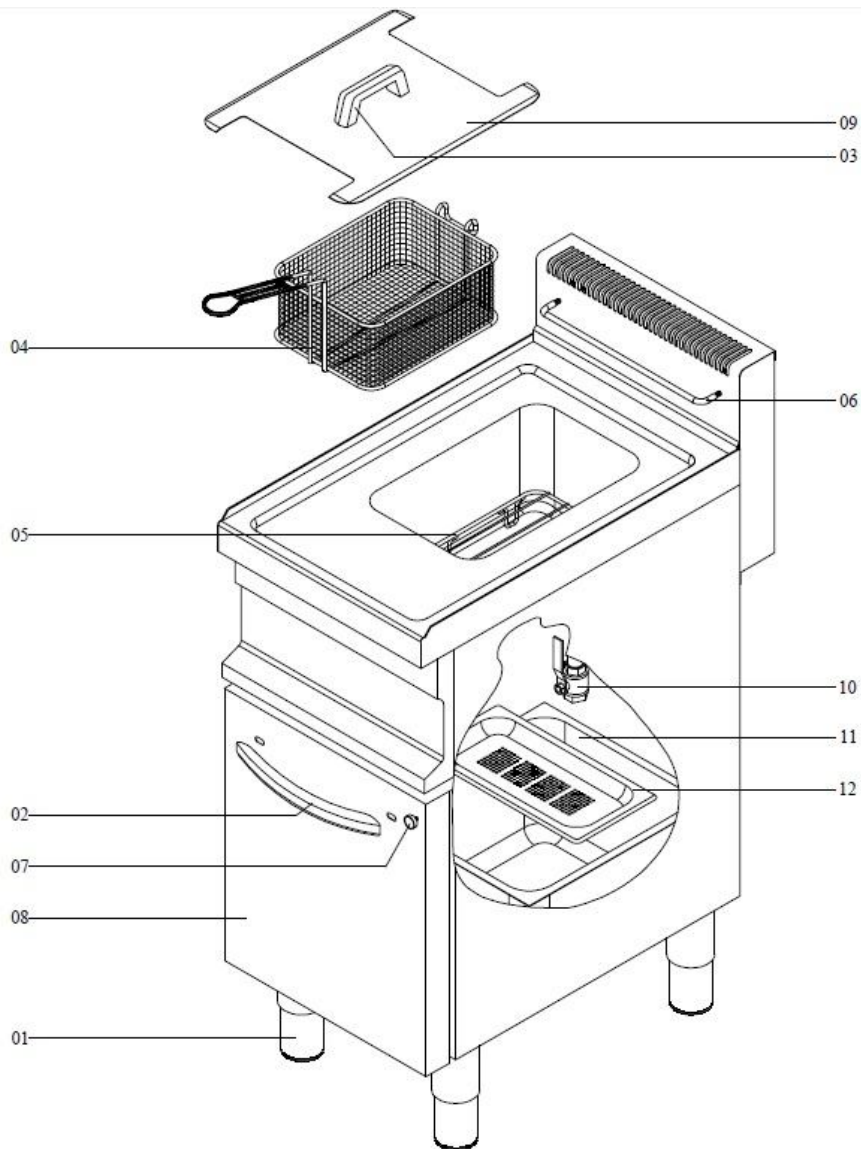
15.2 Pilot Burner

The pilot flame is the nozzle type with fixed air. The only adjustment required is replacement of the nozzle depending on the type of gas.



- Loosen the taper nut (01-01) remove the taper (01-02) and pilot nozzle (01-03)
- Replace the pilot nozzle with desired gas type nozzle
- After replacing the pilot nozzle place the taper and tighten the taper nut.

16. SPARE PART LIST
REPRESENTATIVE FOR SERIE 700-900



NO	DESCRIPTION
1	Foot
2	Door Handle
3	Lid Handle
4	Basket
5	Basket Bottom
6	Basket Hanger
7	Door magnet
8	Door
9	Lid
10	Valve