

# Lifted Charcoal Grill Unite

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## A GENERAL INFORMATION

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**BEFORE INSTALLATION READ CAREFULLY THE OPERATING AND MAINTANCE INSTRUCTIONSBU.WRONG INSTALLATION AND PARTS REPLACEMENT CAN CAUSE DAMAGE TO THE DEVICE OR USERS CAN GET INJURED. INTENDED CAUSE OF DAMAGE TO THE DEVICE,NEGLECT, DISOBEYING THE INSTRUCTIONS AND DIRECTING AND ANY DAMAGE AND INJURY CAUSED OF THIS CAN NOT BE HELD RESPONSIBLE TO THE MANUFACTURER. UNAUTHORIZED INTERVENTION WILL INVALID THE WARRANTY.**

1. Keep this booklet in a safe and reachable place so that future operators can use it in case of need.
2. **The device installation should be done by authorised personel conform the instructions of the country the device is installed.**
3. This device should be operated by personel that has been educated.
4. At maulfunctoning stop the device and call only authorised technicians for help. Only use original spare parts.

## Lifted Charcoal Grill Unite

### A1 PRODUCT DESCRIPTION

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Lifted charcoal grill is designed for cooking meat.

This professional device provides efficiency in dining halls and restaurants.

Code	Dimensions(mm)	Weight (kg)	Grid (mm)
EMP.BTG.01	940x800x900	160	1300x890x1861
EMP.BTG.02	1340x800x900	226	1700x890x1861

### B INSTALLATION

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#### WARNING!!!

\*This lifted charcoal grill is for professional use and for safety this device should be operated by personnel that has been educated for cleaning and maintenance.

\* Use the device in well lighted facilities. (for applicability country look at the technical directing.)

\*Using the device be careful for moving parts.it could cause injury.

\*don't use the device nearby explosive materials.

### B1 LOCATION and ORGANIZATION

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\* Put the lifted charcoal grill on a flat and solid floor and take the necessary precaution against the risk of tip over.

**C USAGE and SAFETY**

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**WARNING !!**

- Clean the oven before using the first time.
- When igniting the charcoal always use safety.
- By-passing or disrupting the safety systems can cause damage and injuries!!!!
- Before every use always check the safety equipments.
- For health and safety use an headscarve operating the device.

**CAUTION: At use, cleaning and maintance there is always a risk getting injured. Never use force, always follow the instruction rules and use safety equipments.**

**C1 USER SAFETY**

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- No burned leftover charcoal in the oven at no operating .
- Using safety equipments during the cooking.,
- Also Using safety equipments during the cooking with optionel ovens
- Following the instructions garantees the operating, cleaning and maitaining the device.

## Lifted Charcoal Grill Unite

### C2 INSTALATION and HOW TO USE

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We are suggesting to use press briquettes charcoal for good performance and efficiency.

#### Usage;

- Put enough charcoal on casting grill
- Select the accessory according to the product you want to cook and place it on the appliance.
- Manually burn the coal you put on the device.
- After igniting the charcoal manually close the front lid.
- You can open the air inlet at the front bottom by pulling the shaft what resumes in a faster fireup.
- Wait until the charcoal is burned complete.
- When the burning is complete you will have to regulate the temperature by adjusting the hood lid.
- You can see the temperature level in the device watching the thermometer on top of it.
- When the desired temperature is reached, put the product in to the oven.
- Use the right equipments for turning the products.
- After grilling is done, clean the grid of the device.
- Wait until the charcoal is completely burned out and empty it after every use.

### D CLEANING, HYGIENE and STORAGE

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#### WARNING !!!



Before disassembling a part be sure there is no heat remaining in the device.  
Before every cleaning read carefully the cleaning products instructions and safety regulations. Do not clean with pressurised cleaning equipments.  
Always be careful when touching the device and not get burning injuries.

**D1 AFTER USE**

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- Clean the dismantelable parts in a hot tub with disinfectant oil solvent detergent.
- Clean the outhter surface of the oven with a damp cloth.
- Don't clean the oven with acid and derivative products.
- Don't clean the oven with pressurized water.(the coal drawer can get water)
- Clean the grid in a hot tub with disinfectant oil solvent detergent.

**D2 STORAGE**

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After cleaning keep the dismantelable parts at a safe place.

If the meat is not grilled with enough get in touch with your local distribütör.

**E MAINTANCE**

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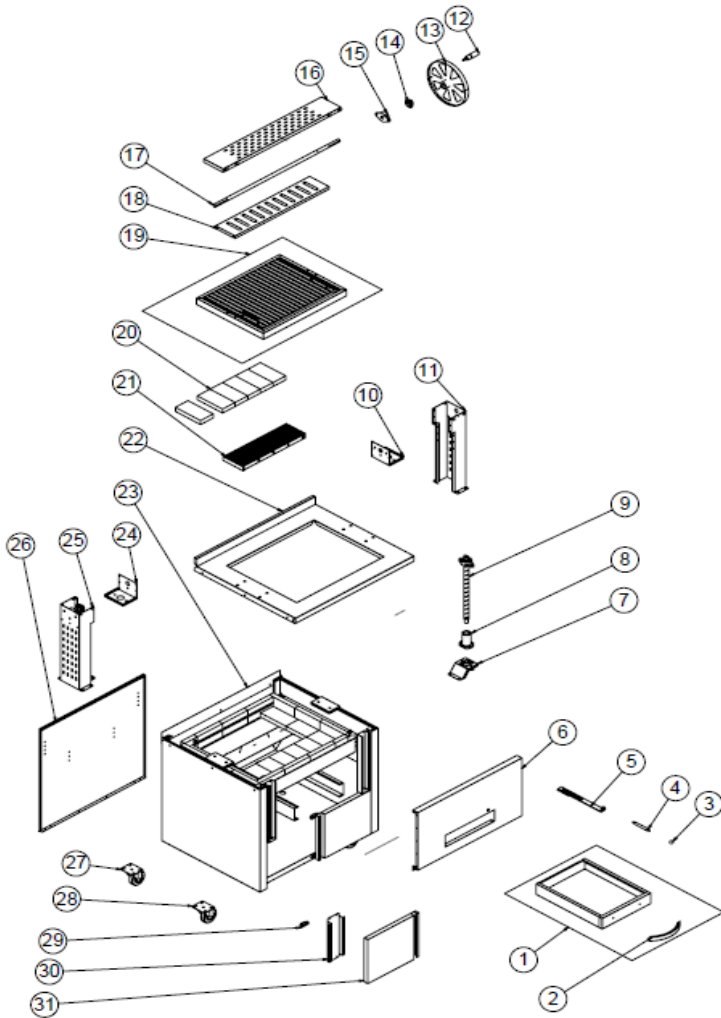
Maintance can be only done by qualified, educated and autorized personel.

**Maintance**

- The hood, it's filters and air flaps need to be checked and cleaned .

# Lifted Charcoal Grill Unite

## F PARTS LIST and EXPLODED VIEW



EMP.BTG.01

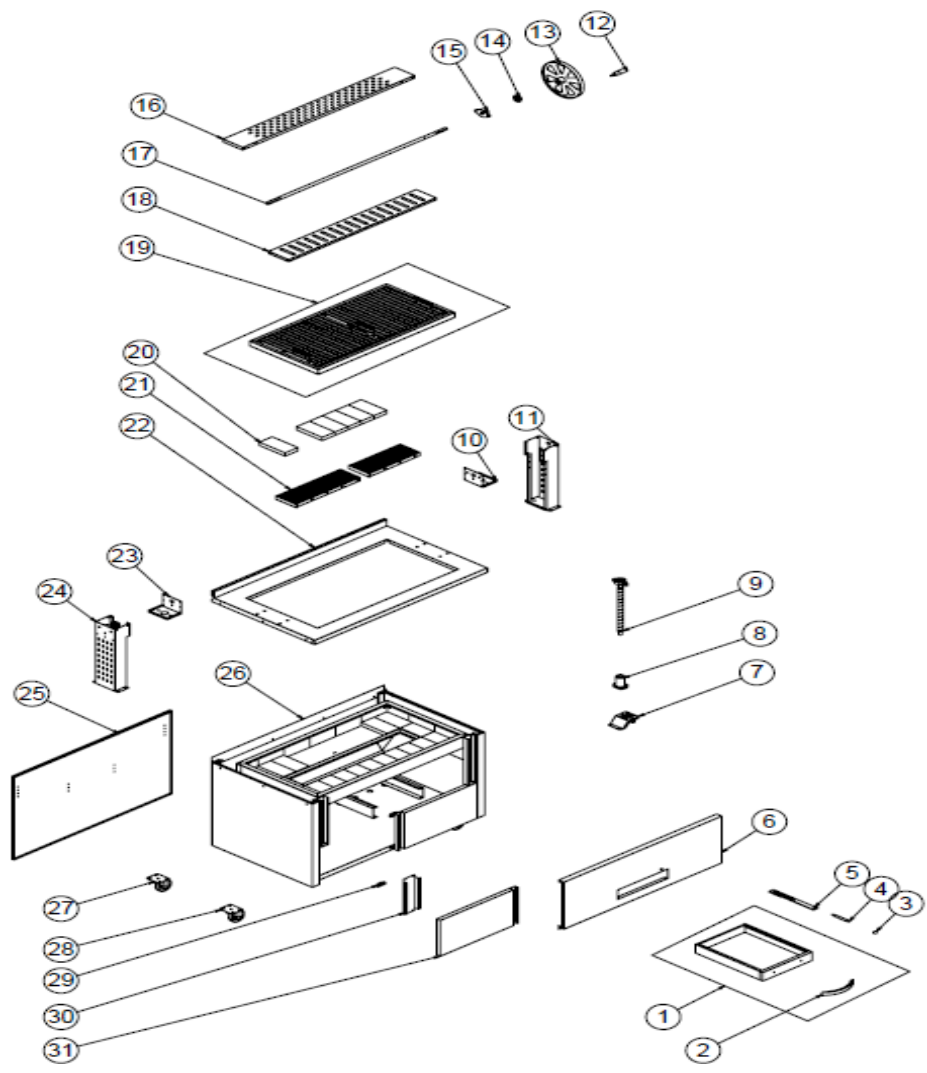
**F PARTS LIST and EXPLODED VIEW**

PRODUCT CODE: EMP.BTG.01		
NO	PRODUCT NAME	PRODUCT CODE
1	DRAWER	ARA-GST.BTG-0001
2	COVER HANDLE	M.AKS-KLP-INV-004
3	KNOB	M.AKS-KLP-BKL-022
4	KLEPE HANDLE PIECE	YTL-ERS.BTG-KS-0003
5	VENTILATION HANDLE	YSC-ERS.BTG-LZ-0019
6	FRONT BELT SHEET	YSC-ERS.BTG-LZ-0013
7	INTERMEDIATE FIXING SHEET	YSC-ERS.BTG-LZ-0053
8	SCREWED NUT	M.MUH-107
9	SCREWED AXLE	M.MUH-106
10	TOP BEARING RIGHT SHEET	YSC-ERS.BTG-LZ-0054
11	RIGHT KULE SHEET	YSC-ERS.BTG-LZ-0073
12	GEAR HANDLE	M.AKS-KLP-BKL-027
13	VOLAND	M.MUH-111
14	CONIC GEAR	YTL-ERS.BTG-KS-0012
15	BEARING FL 204 20	M.RLM-YTK-003
16	GEAR GROUP TOP SHEET	YSC-ERS.BTG-LZ-0056
17	MOTION TRANSFER AXLE	YTL-ERS.BTG-KS-0007
18	INTERMEDIATE TOP SHEET	YSC-ERS.BTG-LZ-0010
19	GRILL	ARA-GST.BTG-0002
20	FIRE BRICK	M.TAS-MTS-001
21	INTERMEDIATE CASTING	HDK-ALM-ETM-030
22	TOP TABLE SHEET	YSC-ERS.BTG-LZ-0001
23	CHASSIS	-
24	TOP BEARING LEFT SHEET	YSC-ERS.BTG-LZ-0059
25	ELEVATOR LEFT SHEET	YSC-ERS.BTG-LZ-0072
26	BACK SHEET METAL	YSC-ERS.BTG-PN-0057
27	WHEEL WITHOUT BRAKE	GST.M.AKS-TKR-PS-002
28	WHEEL WITH BRAKE	GST.M.AKS-TKR-PSF-003
29	MAGNET	M.MIK-GST-003
30	COVER SUPPORT SHEET	YSC-ERS.BTG-PN-0012
31	COVER SHEET	YSC-ERS.BTG-PN-0011



# Lifted Charcoal Grill Unite

## F PARTS LIST and EXPLODED VIEW



EMP.BTG.02

## F PARTS LIST and EXPLODED VIEW

PRODUCT CODE: EMP.BTG.02		
NO	PRODUCT NAME	PRODUCT CODE
1	DRAWER	ARA-GST.BTG-0001
2	COVER HANDLE	M.AKS-KLP-INX-004
3	KNOB	M.AKS-KLP-BKL-022
4	KLEPE HANDLE PIECE	YTL-ERS.BTG-KS-0003
5	VENTILATION HANDLE	YSC-ERS.BTG-LZ-0019
6	FRONT BOTTOM SHEET	YSC-ERS.BTG-LZ-0029
7	INTERMEDIATE FIXING SHEET	YSC-ERS.BTG-LZ-0053
8	SCREWED NUT	M.MUH-107
9	SCREWED AXLE	M.MUH-106
10	TOP BEARING RIGHT SHEET	YSC-ERS.BTG-LZ-0054
11	RIGHT KULE SHEET	YSC-ERS.BTG-LZ-0073
12	GEAR HANDLE	M.AKS-KLP-BKL-027
13	VOLAND	M.MUH-111
14	CONIC GEAR	YTL-ERS.BTG-KS-0012
15	BEARING FL 204 20	M.RLM-YTK-003
16	GEAR GROUP TOP SHEET	YSC-ERS.BTG-PN-0030
17	MOTION TRANSFER AXLE	YTL-ERS.BTG-KS-0010
18	INTERMEDIATE TOP SHEET	YSC-ERS.BTG-PN-0010
19	GRILL	ARA-GST.BTG-0003
20	FIRE BRICK	M.TAS-MTS-001
21	INTERMEDIATE CASTING	HDK-ALM-ETM-030
22	TOP TABLE	YSC-ERS.BTG-LZ-0027
23	TOP BEARING LEFT SHEET	YSC-ERS.BTG-LZ-0059
24	ELEVATOR LEFT SHEET	YSC-ERS.BTG-LZ-0072
25	BACK SHEET METAL	YSC-ERS.BTG-PN-0024
26	CHASSIS	-
27	WHEEL WITHOUT BRAKE	GST.M.AKS-TKR-PS-002
28	WHEEL WITH BRAKE	GST.M.AKS-TKR-PSF-003
29	MAGNET	M.MIK-GST-003
30	COVER SUPPORT SHEET	YSC-ERS.BTG-PN-0012
31	COVER SHEET	YSC-ERS.BTG-PN-0031