

PROFESSIONAL CHARCOAL OVEN

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A GENERAL INFORMATION

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. UNAUTHORISED 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 malfunctioning stop the device and call only authorised technicians for help. Only use original spare parts.

PROFESSIONAL CHARCOAL OVEN

A1 PRODUCT DESCRIPTION

The professional charcoal oven is developed for cooking meat.

This professional device provides efficiency in dining halls and restaurants.

Code	Dimensions(mm)	Weight (kg)	Grid (mm)
EMP.PKF-40-K	740x745x650/1210	180	560x524
EMP.PKF-40-S	740x745x650/1210	180	560x524
EMP.PKF-50-K	920X850X650/1320	260	740x650
EMP.PKF-50-S	920X850X650/1320	260	740x650

Code	Heat capacity (°C)	Cooking capacity kg/h	Max. Coal capacity(kg)
EMP.PKF-40-K	500	20	10
EMP.PKF-40-S	500	20	10
EMP.PKF-50-K	500	20	20
EMP.PKF-50-S	500	20	20

B INSTALLATION



WARNING!!!

*This charcoal oven is for professional use and for safe use and maintenance providing it's necessary is done by authorised personnel.

*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

*Put the charcoal oven on a flat and sturdy floor and prevent tilting .

PROFESSIONAL CHARCOAL OVEN

C USAGE and SAFETY



WARNING !!


- Before using the device be sure that the flue cover is opened. (The cover is completely open at level 5)
- 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 maintenance there is always a risk getting injured. Never use force, always follow the instruction rules and use safety equipments.

C1 USER SAFETY

- No burned leftover charcoal in the oven at no operating .
- Using safety equipments during the cooking.,
- Also Using safety equipments during the cooking with optional ovens
- >Following the instructions guarantees the operating, cleaning and maintaining the device.

C2 INSTALATION and HOW TO USE


 At first igniting the charcoal and not opening the hood lid will cause stuffiness and the coal will not burn properly what resumes in a low temperature in the device. (For high temperature performance we advice to work with pressed charcoal brickets.)

Usage;

- Open the devices front lid.
- Insert the amount of charcoal that has been given as capacity of the device.
- Choose the right accessory regarding what product you want to grill, put it in to the device and close the lid.
- 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 o top of it.
- When the desired temerature is reached, ut 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

WARNING !!!

 Before disassambling 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 carefull when touching the device and not get burning injuries.

PROFESSIONAL CHARCOAL OVEN

D1 AFTER USE

- 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.
- Clean glassed surfaces of the oven with a damp cloth.

D2 STORAGE

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.

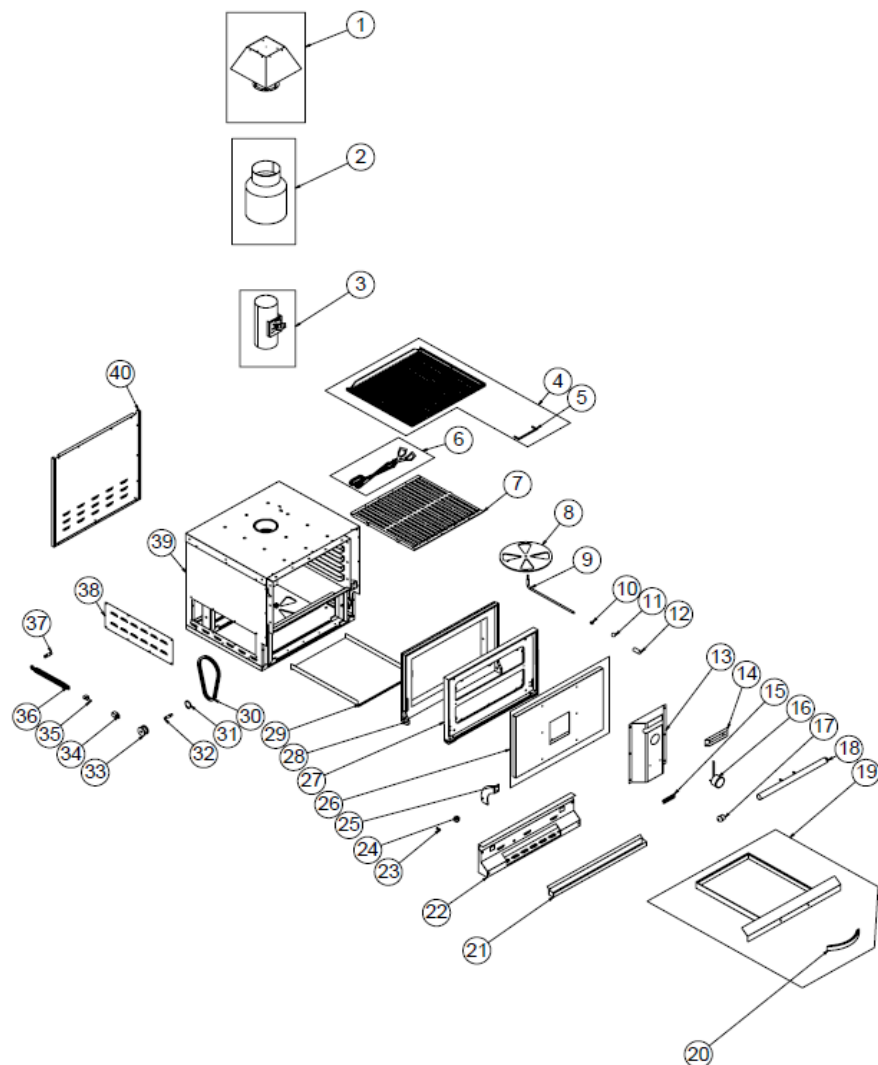
E MAINTANCE

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 .

F PARTS LIST and EXPLODED VIEW



EMP.PKF-40K/40S



PROFESSIONAL CHARCOAL OVEN

F PARTS LIST and EXPLODED VIEW

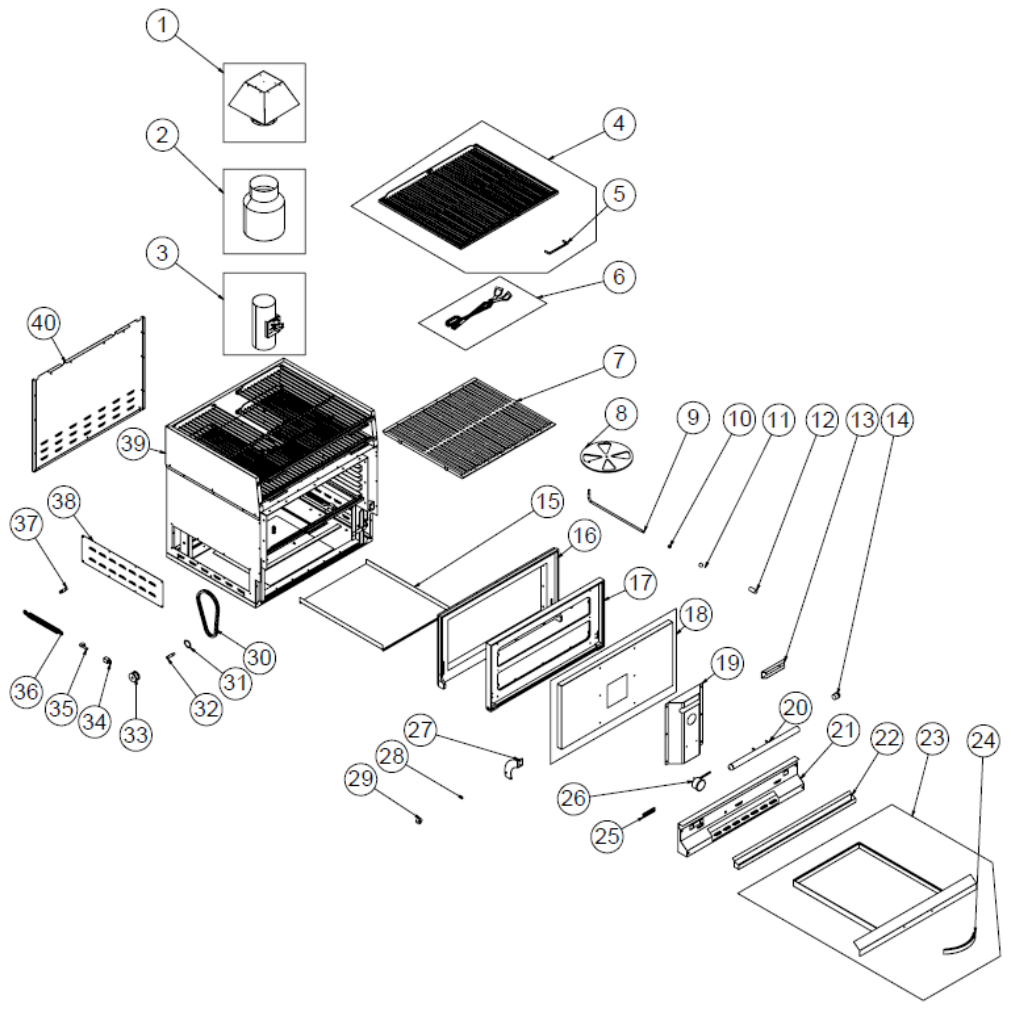
PRODUCT CODE: EMP.PKF-40-K/40S		
NO	PRODUCT NAME	P.CODE
1	TOP CHIMNEY	ARA-EMP.PKF-0011
2	CHIMNEY	ARA-EMP.PKF-0012
3	CASTING COVER	ARA-EMP.PKF-0013
4	TRAY	GST.ARA-EMP.PKF-0014
5	HANDLE AXLE	YTL-ERS.PKF-KS-0021
6	PINCERS	ARA-EMP.PKF-0020
7	CASTING INTERMEDIATE	GST.HDK-PIK-PKF-001
8	AIR COVER-1	YSC-ERS.PKF-LZ-0048
9	ARM	GST.YTL-ERS.PKF-KS-0006
10	PLASTIC	YTL-ERS.PKF-KS-0016
11	KNOB	M.AKS-KLP-BKL-022
12	COVER LINING PIECE	YTL-ERS.PKF-KS-0022
13	COVER OUTER PART-1	YSC-ERS.PKF-LZ-0039
14	HANDLE LINING SHEET -1	YSC-ERS.PKF-LZ-0037
15	METAL LABEL	GST.M.AKS-OZL-MTL-001
16	TERMOMETER	M.ELK-EDM-DGT-014
17	HANDLE PLUG	YTL-ERS.PKF-KS-0001
18	HANDLE PIPE	YBR-ERS.PKF-KS-0001

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19	DRAWER	GST.ARA-EMP.PKF-0016
20	COVER HANDLE	M.AKS-KLP-INX-003
21	DIRTY SHEET-1	GST.YSC-ERS.PKF-LZ-0006
22	FRONT PANEL	GST.YSC-ERS.PKF-LZ-0018
23	KNIFE SPRING	M.YAY-ERS-020
24	LINING PIECE	YTL-ERS.PKF-KS-0044
25	ARM	YSC-ERS.PKF-LZ-0032
26	FRONT COVER	GST.ARA-EMP.PKF-0015
27	COVER CASTING	GST.YDK-ERS.PKF-CN-0002
28	COVER CASTING	GST.YDK-ERS.PKF-CN-0001
29	DRAWER SLIDE SHEET	GST.YSC-ERS.PKF-LZ-0002
30	CHAIN (5 MT)	HMH-ERS-009
31	RING 471-10	B-SEG-SYH-010
32	INTERMEDIATE PIN	YTL-ERS.PKF-KS-0010
33	CHAIN INTERMEDIATE	YTL-ERS.PKF-KS-0011
34	SPRING ADJUST PIECE	YTL-ERS.PKF-KS-0002
35	AYBOLT MALE	M.MUH-118
36	COVER SPRING	M.YAY-ERS-033
37	SPRING AXLE	YTL-ERS.PKF-KS-0019
38	COVER SHEET	GST.YSC-ERS.PKF-PN-0023
39	CHASSIS	-
40	BACK SHEET-1	GST.YSC-ERS.PKF-LZ-0201

PROFESSIONAL CHARCOAL OVEN

F PARTS LIST and EXPLODED VIEW



EMP.PKF-50K/50S



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F PARTS LIST and EXPLODED VIEW

PRODUCT CODE: EMP.PKF-50-K		
NO	PRODUCT NAME	P.CODE
1	TOP CHIMNEY	ARA-EMP.PKF-0011
2	CHIMNEY	ARA-EMP.PKF-0012
3	CASTING COVER	ARA-EMP.PKF-0013
4	TRAY	ARA-EMP.PKF-0017
5	HANDLE AXLE	YTL-ERS.PKF-KS-0021
6	PINCERS	ARA-EMP.PKF-0020
7	CASTING INTERMEDIATE	HDK-PIK-PKF-006
8	AIR COVER-1	YSC-ERS.PKF-LZ-0048
9	ARM	YTL-ERS.PKF-KS-0018
10	PLASTIC	YTL-ERS.PKF-KS-0016
11	KNOB	M.AKS-KLP-BKL-022
12	COVER LINING PIECE	YTL-ERS.PKF-KS-0022
13	HANDLE LINING SHEET -1	YSC-ERS.PKF-LZ-0037
14	HANDLE PLUG	YTL-ERS.PKF-KS-0001
15	DRAWER SLIDE SHEET	YSC-ERS.PKF-LZ-0075
16	COVER CASTING	YDK-ERS.PKF-CN-0003
17	COVER CASTING	YDK-ERS.PKF-CN-0004
18	FRONT COVER	ARA-EMP.PKF-0018
19	COVER OUTER PART-1	YSC-ERS.PKF-LZ-0039

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20	HANDLE PIPE	YBR-ERS.PKF-KS-0001
21	FRONT PANEL	YSC-ERS.PKF-LZ-0197
22	STRESS COLLECTION SHEET	YSC-ERS.PKF-LZ-0076
23	DRAWER	ARA-EMP.PKF-0019
24	COVER HANDLE	M.AKS-KLP-INX-003
25	METAL LABEL	GST.M.AKS-OZL-MTL-001
26	TERMOMETER	M.ELK-EDM-DGT-014
27	ARM	YSC-ERS.PKF-LZ-0032
28	KNIFE SPRING	M.YAY-ERS-020
29	LINING PIECE	YTL-ERS.PKF-KS-0044
30	CHAIN (5 MT)	HMH-ERS-009
31	RING 471-10	B-SEG-SYH-010
32	INTERMEDIATE PIN	YTL-ERS.PKF-KS-0010
33	CHAIN INTERMEDIATE	YTL-ERS.PKF-KS-0011
34	SPRING ADJUST PIECE	YTL-ERS.PKF-KS-0002
35	AYBOLT MALE	M.MUH-118
36	COVER SPRING	M.YAY-ERS-033
37	SPRING AXLE	YTL-ERS.PKF-KS-0019
38	COVER SHEET	YSC-ERS.PKF-PN-0016
39	CHASSIS	-
40	BACK SHEET METAL	YSC-ERS.PKF-LZ-0198