

ELECTRIC CHICKEN RESTING MACHINE

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A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

ELECTRIC CHICKEN RESTING MACHINE

A1 PRODUCT DESCRIPTION

*The Professional Food Warmer Display ,that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.PLC-D-GN21	800x691x932	72	860x751x1092
EMP.PLC-D-GN31	1150x691x932	93	1210x751x1092
EMP.PLC-D-GN41	1500x691x932	112	1560x751x1092
EMP.PLC-D-GN51	1800x691x932	128	1860x751x1092

A2 TECHNICAL INFORMATIONS

Product Code	Capacity (GN)	Electric Inlet	Cable (mm ²)	Power (KW)	Working Range (°C)
EMP.PLC-D-GN21	2x1/1 Gn Alt 2x2/3 Gn Ust	380V	5x2,5	2	30°C / 90°C
EMP.PLC-D-GN31	3x1/1 Gn Alt 3x2/3 Gn Ust	380V	5x2,5	2,7	30°C / 90°C
EMP.PLC-D-GN41	4x1/1 Gn Alt 4x2/3 Gn Ust	380V	5x2,5	4	30°C / 90°C
EMP.PLC-D-GN51	5x1/1 Gn Alt 5x2/3 Gn Ust	380V	5x2,5	4,7	30°C / 90°C

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A3 TRANSPORTATION

* This appliance can not be moved by hand from area to area. Therefore Use a hauling truck (forklift or pallet jack) to move the appliance. (The lifting arms of the of forklift or pallet jack must reach up to more than half part of t appliance underneath.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack.Parts which contacts with food are produced by stainless steel.All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

B INSTALLATION

*Please place the product to straight and sturdy ground,please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.










This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

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C SAFETY INSTRUCTIONS

-  *Do not use the appliance in insufficient lighted place.
-  *Do not touch the moving attachments while the appliance operates.
-  *Do not install the appliance in the presence of flammable or explosive materials.
-  *Do not load so less or more than appliance's capacity.
-  *Do not attempt to use the appliance without suitable protective equipments.
-  *Because of any reason if there is a fire or flame flare where the appliance is used,turn off all gas valves and electric contactor switch quickly and use fire extinguisher .Never use water to extinguish the fire.
-  *All the damages because of not having earthing connection will not be on warranty.

D OPERATION



* Control Panel:

- A – THERMOMETER
- B – SIGNAL LAMP
- C – 30 / 110 DEGREE SETTING BUTTON
- D – LAMP
- E – ON / OFF BUTTON

*Use of:

- Plug the device into the socket.
- Press the ON button to start the device.
- When the device works, the signal lamp will turn on.
- Use the degree adjustment buttons to adjust the temperature of the device. You can see from the thermometer that it has reached the set temperature.
- Press the lamp button to activate the lighting.
- The signal lamp lights up as long as the device is working. If the Chicken Resting machine is turned off, the signal lamp turns off.
- When the resting process is finished, press the OFF button and unplug the device from the socket.



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E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean the outer surface of the appliance with moist cloth and chrome shiner.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.
- Take off the basket and filter that are in tank while cleaning the inside of the appliance.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- It may be necessary to take off the fried potato oil that is filtered from the tank. Otherwise the oils kept there for along time may cause sticky residues.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.

F TROUBLESHOOTING**THE APPLIANCE DOESN'T OPERATE**

1. Check if the appliance is plugged in.
2. Check the electrical connections and voltage.
3. Check if the fuse is on or off.

DOESN'T STAY AT THE RIGHT TEMPERATURE

1. Check the ceramic resistance.
2. If it is overloaded, discharge the tank.

THE APPLIANCE STOPPED

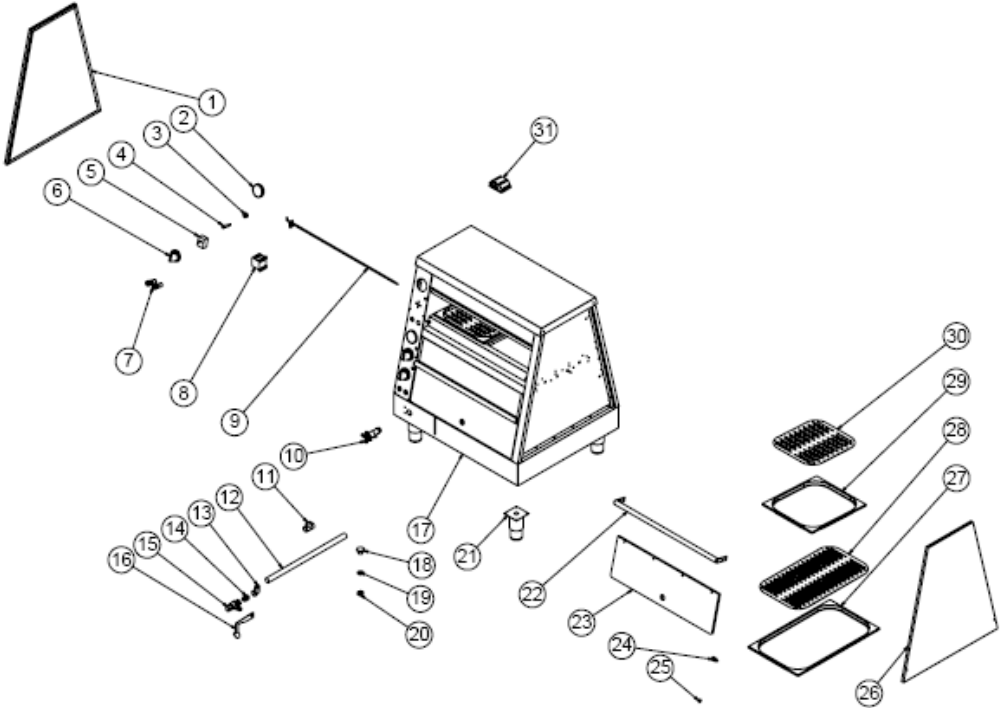
1. The appliance can stop due to low voltage. In this situation check the voltage.

- If warming the is not done at suitable quality
- If any function of security doesn't work
 - Do not use the appliance.

*** If these problems are still going on, contact with our authorized services.**

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G SPARE PART LIST-EXPLODING DRAWING



PRODUCT CODE: EMP.PLC-D-GN21 – 31 – 41 – 51		
NO	PRODUCT NAME	P.CODE
GN21-9	120407 220V 500W L:69	M.ELK-RZS-BRU-PLC-001
GN21-12	1/2-1/2 50 CM GAS FLEX CHROME CONNECTED	M.GAZ-TES-SPR-002
GN21-23	MICA COVER 649.5x207x10MM	M.CAM-MKA-008
GN31-9	120414 220V 850W CHICKEN REST	M.ELK-RZS-BRU-PLC-002
GN31-12	1/2-3/8 - 100 CM BRAIDED FLEX (WATER)	M.GAZ-TES-SPR-008
GN31-23	MICA COVER 999.5x207x8MM	M.CAM-MKA-009
GN41-9	120412 220V 1000WL:138 CHICKEN REST	M.ELK-RZS-BRU-PLC-003
GN41-12	1/2-1/2 50 CM GAS FLEX CHROME CONNECTED	M.GAZ-TES-SPR-002
GN41-23	MICA COVER 1349.5x207x8MM	M.CAM-MKA-010
GN51-9	120413 220V1350W L:167 REZ.	M.ELK-RZS-BRU-PLC-004
GN51-12	1/2-1/2 50 CM GAS FLEX CHROME CONNECTED	M.GAZ-TES-SPR-002
GN51-23	MICA COVER 1649.5x207x8MM	M.CAM-MKA-011

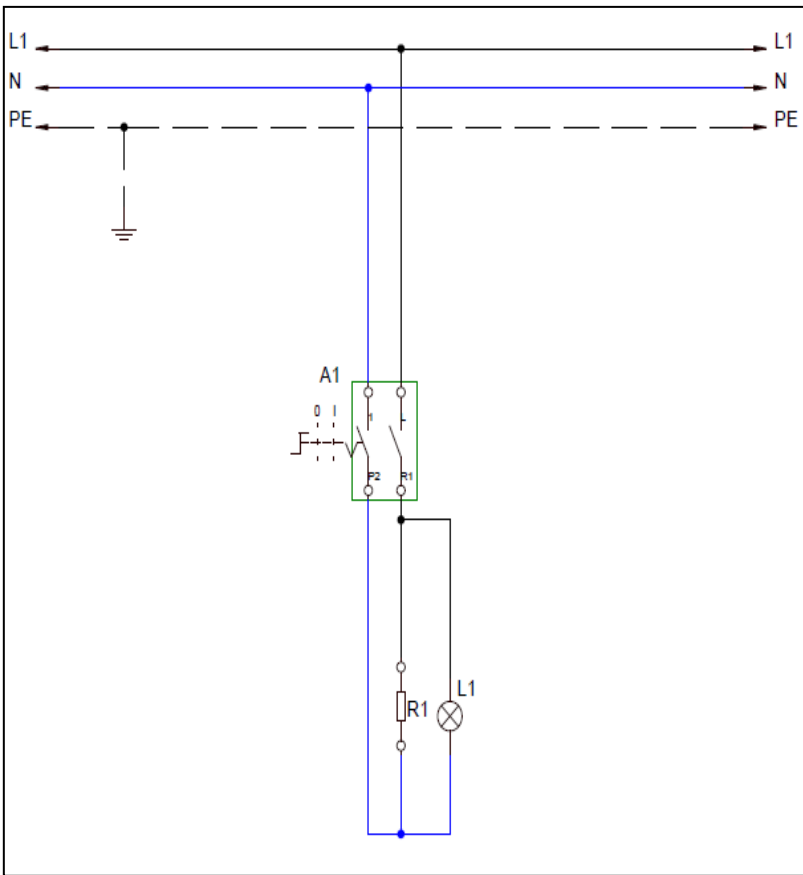
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G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EMP.PLC-D-GN21 – 31 – 41 – 51		
NO	PRODUCT NAME	P.CODE
1	COVER SHEET	YSC-KNX.PLC-PN-0108
2	0-120 TERMOMETER	M.GAZ-TES-TRM-007
3	BUTTON SOCKET	GST.M.AKS-DGM-SKT-004
4	RED SIGNAL LAMP	GST.M.ELK-LMB-SNY-002
5	30-110 C THERMOSTAT	GST.M.ELK-MEK-TRM1-004
6	METAL BUTTON	GST.M.AKS-DGM-MUH-005
7	GREEN LIGHTED BUTTON	GST.M.ELK-SLT-BTL-011
8	4 KW CONTACTOR	GST.M.ELK-KNT-KNT-001
9	220V 500W RESISTANCE	M.ELK-RZS-BRU-PLC-001
10	INTERMEDIATE FAUSET	GST.M.MEK-TES-MSL-003
11	1/2 YELLOW T	GST.M.MEK-TES-SRI-001-001
12	1/2-1/2 50 CM GAS FLEX PIPE	GST.M.GAZ-TES-SPR-002
13	1/2 BRACKET YELLOW	GST.M.GAZ-TES-SRI-001
14	YELLOW NIPPLE 1/2	GST.M.MEK-TES-SRI-014
15	1/2 SPHERICAL VALVE	GST.M.MEK-TES-INV-001
16	VALVE ARM	YSC-KNX.PLC-LZ-0059
17	CHASSIS	-
18	WATER FILLING PART	GST.YTL-KNX.PG7-KS-0016
19	3*21 ORİNG	GST.M.CNT-ORG-NP4-20-001
20	YELLOW NUT	GST.M.MEK-TES-SRI-015
21	15 CM FOOT	GST.M.AKS-AYK-INX-001
22	COVER SHAFT	YBR-KNX.PLC-KS-0002
23	MİKA	M.CAM-MKA-008
24	MICA HOLDER	YTL-KNX.PLC-KS-0020
25	ORIGINAL AIR TRAPPING	M.CNT-ORG-001
26	COVER SHEET	YSC-KNX.PLC-PN-0108
27	BATHTUB 1/1*20	M.MTS-GST-KVT-1/1-20
28	BOTTOM BATHTUB SHEET	YSC-KNX.PLC-LZ-0052
29	BATHTUB 2/3*20	M.MTS-GNK-2/3-20
30	TOP BATHTUB SHEET	YSC-KNX.PLC-LZ-0051
31	25W LAMP	GST.M.ELK-LMB-AMP-002

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H ELECTRIC CIRCUIT SCHEMA



A1	L1	R1
(0-1) position switch	Switch signal lamp	Resistance 1000W