

PROFESSIONAL WALL TYPE GRILL

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A INTRODUCTION

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.

PROFESSIONAL WALL TYPE GRILL

A1 INTRODUCTION

The professional charcoal grill is designed with the purpose of cooking meats.

It is a professional cooker for restaurants, dining halls and public kitchens with its high efficiency equipment.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.PRG.01	1600x750x2150	382	1700x860x2260
EMP.PRG.02	2150x750x2150	495	2240x860x2260

CODE	INCINERATOR	COAL HOPPER
EMP.PRG.01	400x500 mm	510x530 mm 2 pcs
EMP.PRG.02	400x500 mm	510x530 mm 3 pcs

B INSTALLATION



WARNING!!

- * This machine is for professional use and must be used by personnel trained in its use, cleaning and maintenance for reliability and safety..
- * Use the machine in suitably lit facilities (see applicable technical standards for the country of use).
- * While using the machine, check that the parts you are holding are not moving parts; there may be a risk of falling and injury to the lower limbs.
- * Do not use the machine in environments with explosive materials.

B1 LOCATION AND ORGANIZATION

* The Charcoal Grill can be used on a flat and solid floor and can be positioned against a wall.

C USAGE AND SAFETY

**WARNING!!**

- Clean the grill properly before using it for the first time.
- Before using the grill, check the cleanliness of the hood filter.
- When cooking on coal fire, use protective equipment when firing the coal.
- It is strictly forbidden to disrupt or modify the operation of safety systems, permanent risk of injury!!!!
- Check the presence of protective equipment each time before use.
- For health and safety reasons, use a rugged washable or disposable headscarf that covers your hair completely.

ATTENTION: There is a risk of injury in all operations, whether in use, cleaning or maintenance; never use force and always use the device correctly.

Always wear suitable protective equipment when performing these operations.

C1 USER SECURITY

- Do not leave burning charcoal when not in use,
- Use protective equipment while cooking,
- Use of protective equipment also when using optional grilles,
- Following the instructions in this manual for the use, cleaning and maintenance of the device can guarantee the user's safety.

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C2 INSTALLATION AND USE



Always make sure that the cooker hood filter and cooking grate are clean before starting any work.

- 1) Use of;
 - Put coal in the chamber to be fired.
 - Ignite the coal and wait for it to turn into embers.
 - Place the charcoal grill on the fire that has turned into embers.
 - Place the meat to be cooked on the grill..
 - Make sure that the smoke generated during cooking is removed from the filters under the hood.
 - Use tongs and similar equipment to turn meats during cooking.
 - Use the up and down movement lever to bring the meat closer to the fire.
 - After the cooking process is over, take out the grill and clean it.
 - Let the coals in the firing chamber completely extinguish and then clean the chamber.

D CLEANING, HYGIENE AND STORAGE

WARNING!!



Before removing any part, make sure that there are no burning embers on the grill.
Before using any cleaning product, be sure to read the instructions and safety instructions included with the product and use appropriate protective equipment.
Do not clean the grill with pressure cleaners.
Be careful when touching the grill. (Burning risk)

D1 AFTER USE

- Clean removable elements in hot water with detergent-oil solvent-disinfectant compatible with the material.
- Clean the outside of the grill with a damp cloth.
- Do not use acid and derivative materials while cleaning the grill.
- Do not wash the grid with pressurized water. Otherwise, water may get into the coal drawer.
- Clean the cooking grate in hot water with grease solvents.
- Use a damp cloth to clean glass surfaces.

D2 STORAGE

After cleaning is finished, remove the removable parts.

If cooking meat is not of proper quality, contact the service department of your local dealer.

E MAINTENANCE

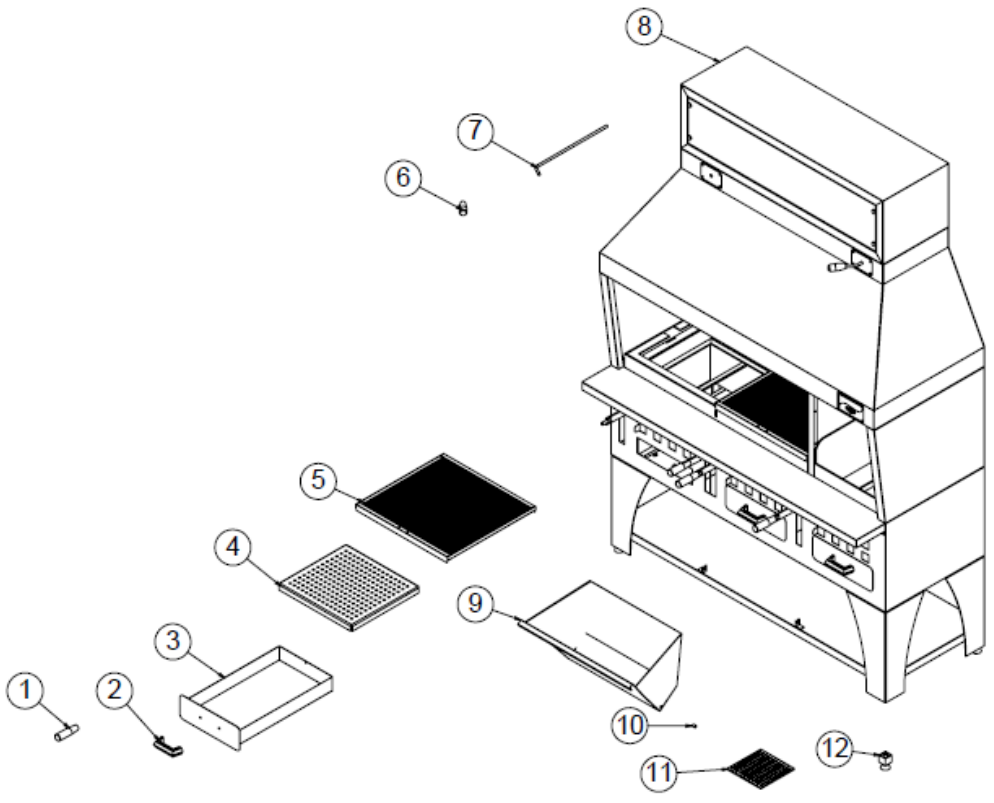
Maintenance can only be done by qualified, trained and authorized persons.

MAINTENANCE

- The hoods and filters of the grill should be checked and cleaned frequently as the ventilation flaps require periodic maintenance.

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F SPARE PART LIST- EXPLODING DRAWING

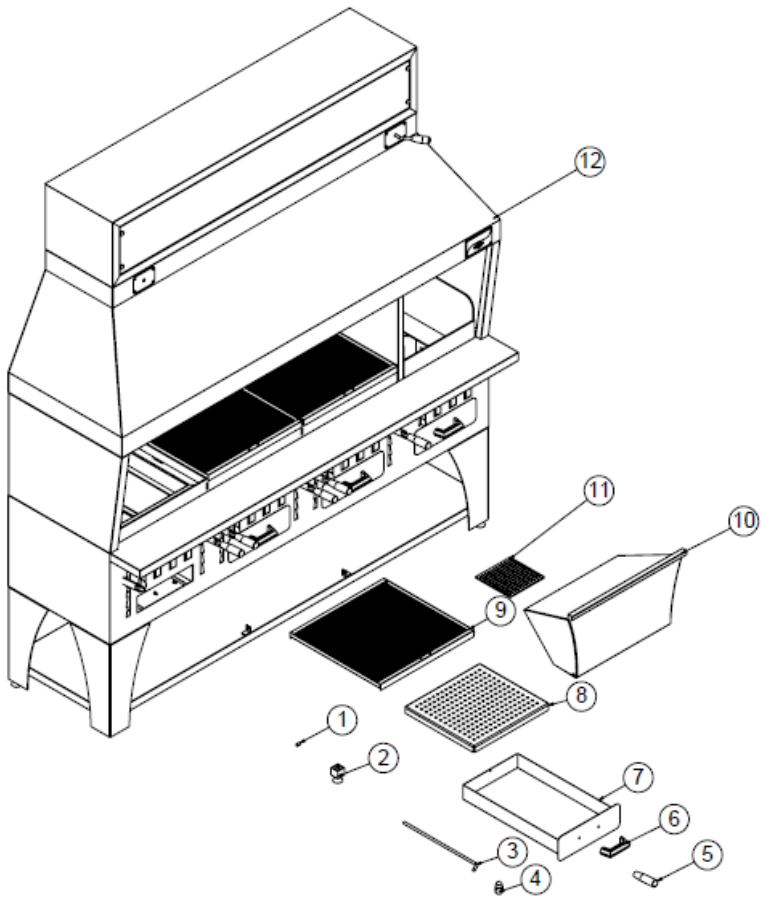


F SPARE PART LIST- EXPLODING DRAWING

PRODUCT CODE : EMP.PRG.01		
NO	PRODUCT NAME	P. CODE
1	HANDLE	M.AKS-KLP-BKL-004
2	HANDLE	M.AKS-KLP-BKL-010
3	DRAWER	ARA-KNX.PRG-0005
4	INTERMEDIATE SHEET	YSC-KNX.PRG-LZ-0040
5	GRILL	ARA-KNX.PRG-0004
6	HANDLE	M.AKS-KLP-BKL-005
7	COVER SHAFT	YTL-KNX.PRG-KS-0004
8	CHASSIS	-
9	COAL HOUSING DRAWERSHEET	YSC-KNX.PRG-PN-0022
10	DRAWERPIN	YTL-KNX.PRG-KS-0009
11	FUNNEL COVER SHEET	YSC-KNX.PRG-LZ-0045
12	ROLLER FOOT	M.MUH-AYK-40*40-001

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F SPARE PART LIST- EXPLODING DRAWING





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F SPARE PART LIST- EXPLODING DRAWING

PRODUCT CODE : EMP.PRG.02		
NO	PRODUCT NAME	P. CODE
1	DRAWERPIN	YTL-KNX.PRG-KS-0009
2	COVER SHAFT	YTL-KNX.PRG-KS-0004
3	HANDLE	M.AKS-KLP-BKL-004
4	HANDLE	M.AKS-KLP-BKL-005
5	HANDLE	M.AKS-KLP-BKL-010
6	DRAWER	ARA-KNX.PRG-0005
7	INTERMEDIATE SHEET	YSC-KNX.PRG-LZ-0040
8	GRILL	ARA-KNX.PRG-0004
9	COAL HOUSING DRAWERSHEET	YSC-KNX.PRG-PN-0022
10	FUNNEL COVER SHEET	YSC-KNX.PRG-LZ-0045
11	CHASSIS	-
12	DRAWERPIN	YTL-KNX.PRG-KS-0009