



BOILING PAN (GAS)

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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.

BOILING PAN (GAS)

A1 PRODUCT DESCRIPTION

*The Professional Boiling Pans (Gas) ,that provides high efficiency has been designed to be used in industrial kitchen.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.PLS.KTG.70	800X730X850	105	800x730x850
EMP.PLS.KTG.150	800x900x850	111	840x1040x1160

A2 TECHNICAL INFORMATION

Product Code	Capacity (lt)	Power (KW)	Gas Consumption (NG)	Power (KW)	Gas Consumption (LPG)
EMP.PLS.KTG.70	70	11,20	1,18	12,50	0,98
EMP.PLS.KTG.150	150	16,10	1,70	15,50	1,21
EMP.PLS.KTG.250	250	32,20	3,40	31,00	2,42

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 Gas Fitment must be done by authorized person.

*The area where the appliance is must have enough ventilation and vent-hole.

*The appliance must be connected correctly according to local and national gas standards of your country.

*The appliance gas entrances are indicated with "G" label on the body.












*Connection to gas fitment must be done with suitable diameter metal flex pipe and spheric valve.The spheric valve must be immobilized to a place that is far away from heat and accessible during the danger.After gas entrance connection done,gas leakages must be checked.

*According to the datas on appliance information plate,gas and pressure must be adjusted.If the gas type that is adjusted is not the suitable with gas type that is at installation place,apply the instructions that is about adjustment of different gas type. (**Event :G**)

*If the location where Boiling Pans (Gas) placed is covered with nonflammable heat insulation material,the distance between them must be 5 cm.Otherwise it should be at least 20 cm.The appliance shouldn't be operated under chimney hood.

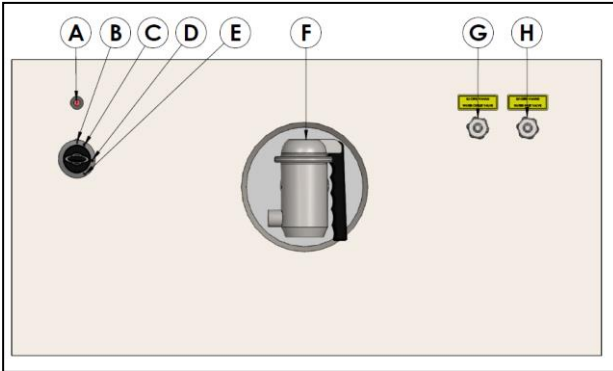
BOILING PAN (GAS)

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 operate the appliance when the machine is empty.
-  *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.
-  *If there is gas leakage where the appliance is, .do not fire absolutely and do not use electric.
-  *Definitely do not allow to check the sealing with flame.
-  *Do not forget to evacuate the pressure air from the paries.
-  • The appliance is not suitable for frying.

D OPERATION

*Control Panel;



- A** : Lighter
- B** : OFF position
- C** : Lighter position
- D** : Full flame
- E** : Half flame
- F** : Evacuation valve
- G** : Water outlet valve
- H** : Water inlet valve

*Operating;

- According to type of use, make gas entrance connection from behind the grill. Because the machine is operated with LPG and NG.
- Turn on the gas valves.
- Press the button at Pilot position before firing to remove the air from gas fitment during first operation.
- Press the appliance's gas control valve slowly and turn it to left. Provide the gas flow to the pilot by keeping it pressed.
- Fire the pilot by triggering the lighter a few times.
- In order to see the pilot and the flame at burner, observe it from flame observation hole that is at the appliance's front panel.
- After the pilot is fired, provide the burner to burn by turning gas control valve to counterclockwise.
- In order to fill the paries that is under cooking tank with water, turn on the taps.
- Get ready the materials that are desired to be cooked, before the operation.
- Add water to cooked food through the upper tap of the pan.
- Close the appliance's lid.
- When the water that is in paries gets heated, the materials that are in cooking tank will start to be cooked.
- Check the manometer after cooking process and remove the pressure from paries.
- Take off the cooked foods from evacuation tap.
- After the operation is completed, turn off the gas valve.

BOILING PAN (GAS)

E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Turn off the gas connection before cleaning.
- Clean the outer surface of the appliance, boiling pan and lid with moist cloth.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not wash the appliance with pressure water.
- Do not clean the appliance with a materials that may damage chrome material.
- Pay attention the pilot group not to contact with water during use and cleaning.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- These parts ; Gas storage, pilot, thermocouples, taps, burner, lighter and spark plug cable are not maintained so they need to be changed when they have error.
- Check the gas connection hoses in periodic time. If there is slit, hole..etc, change the hoses.
- Ventilate the area where the appliance is in periodic times.

F TROUBLESHOOTING

<p>THE APPLIANCE DOESN'T OPERATE</p>	<ol style="list-style-type: none"> 1. Check if the gas connection is done or not. 2. If there is no gas entrance to pilot,the appliance is not operated. 3. Check if the injector holes are opened or not. 4. If the hoses that have gas entrance lose gas due to slit,hole.etc.,the appliance is not operated.
<p>THE MEATS ARE NOT COOKED WELL</p>	<ol style="list-style-type: none"> 1. Check if it is operated at suitable gas setting or not. 2. Do not overload the cooking pan.
<p>THE APPLIANCE STOPPED</p>	<ol style="list-style-type: none"> 1. The appliance's thermostat control stops the gas automatically,when it reaches desired temperature. 2. If the flame is out involuntarily during the operation,safety valve will stop the gas automatically through the agency of thermostat.
<ul style="list-style-type: none"> • If cooking at boiling pans (gas) is not done at suitable quality • If any function of security doesn't work <ul style="list-style-type: none"> ➤ Do not use the appliance. 	

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

BOILING PAN (GAS)

G INJECTOR CHANGE AND GAS SETTING

BOILING PANS (GAS) BURNER-INJECTOR CHANGE CHART

NG/LPG		EMP.PLS.KTG.70		EMP.PLS.KTG.150		EMP.PLS.KTG.250		
		Ø mm	X	Ø mm	X	Ø mm	X	
2	G20	Ø 2,50	1x	Ø 3,00	1x	Ø 3,00	2x	
	G25	Ø 2,50	1x	Ø 3,00	1x	Ø 3,00	2x	
3	G30	30 mbar	Ø 1,80	1x	Ø 2,00	1x	Ø 2,00	2x
		50 mbar	Ø 1,80	1x	Ø 2,00	1x	Ø 2,00	2x
	G31	37 mbar	Ø 1,80	1x	Ø 2,00	1x	Ø 2,00	2x
		50 mbar	Ø 1,80	1x	Ø 2,00	1x	Ø 2,00	2x

Change of Burner Injector

1. Rip off the injector at the entrance of burner with a suitable tool.
2. Change A injector by paying attention to the datas at chart with suitable injector. (Image 1)
3. Adjust the burner entrance setting (F) by loosening 'B' bolt and moving the valve to forward-back. (Image 2)
4. Change "C" Pilot Flame injectors by paying attention to the datas at chart with suitable injector. For this it is enough to take off 'D' fitting and pull the gas pipe to down. (Image 3)

H GAS CONNECTION IMAGES

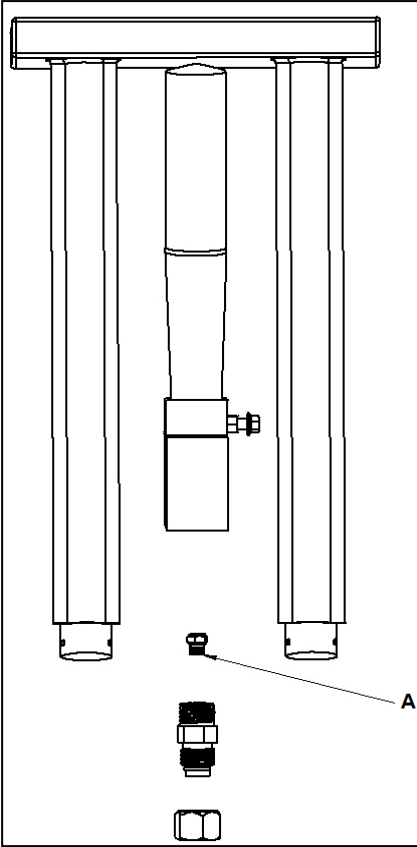


Image-1

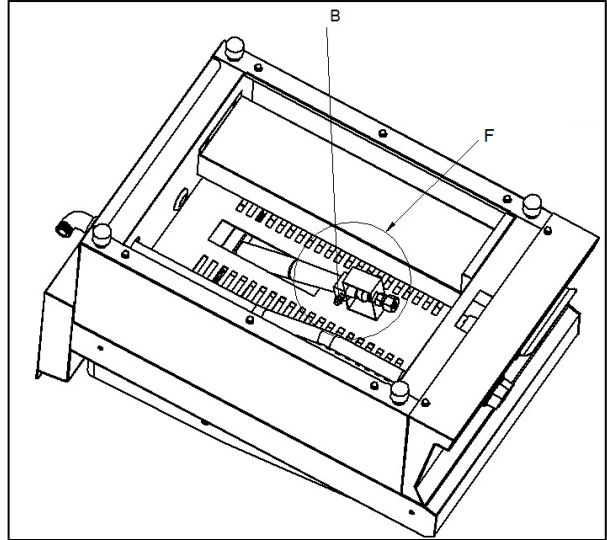


Image-2

BOILING PAN (GAS)

H GAS CONNECTION IMAGES

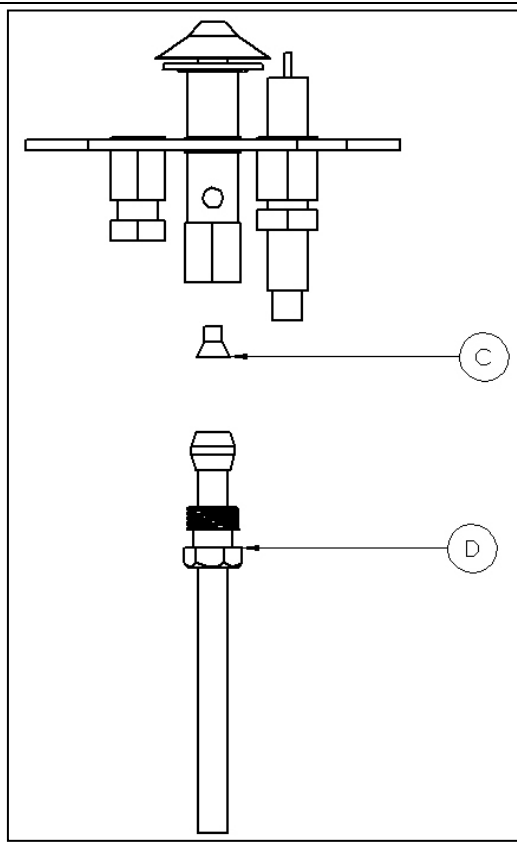
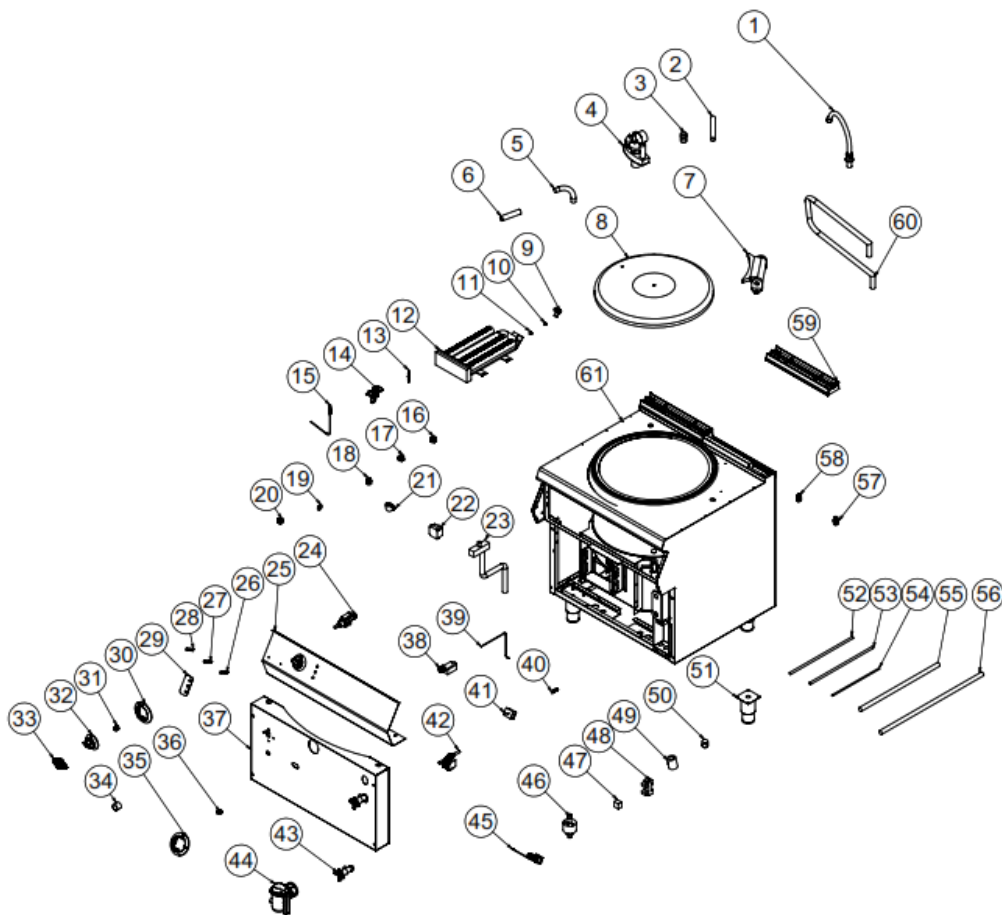


Image 3

I SPARE PART LIST-EXPLODING DRAWING



EMP.PLS.KTG.70



BOILING PAN (GAS)

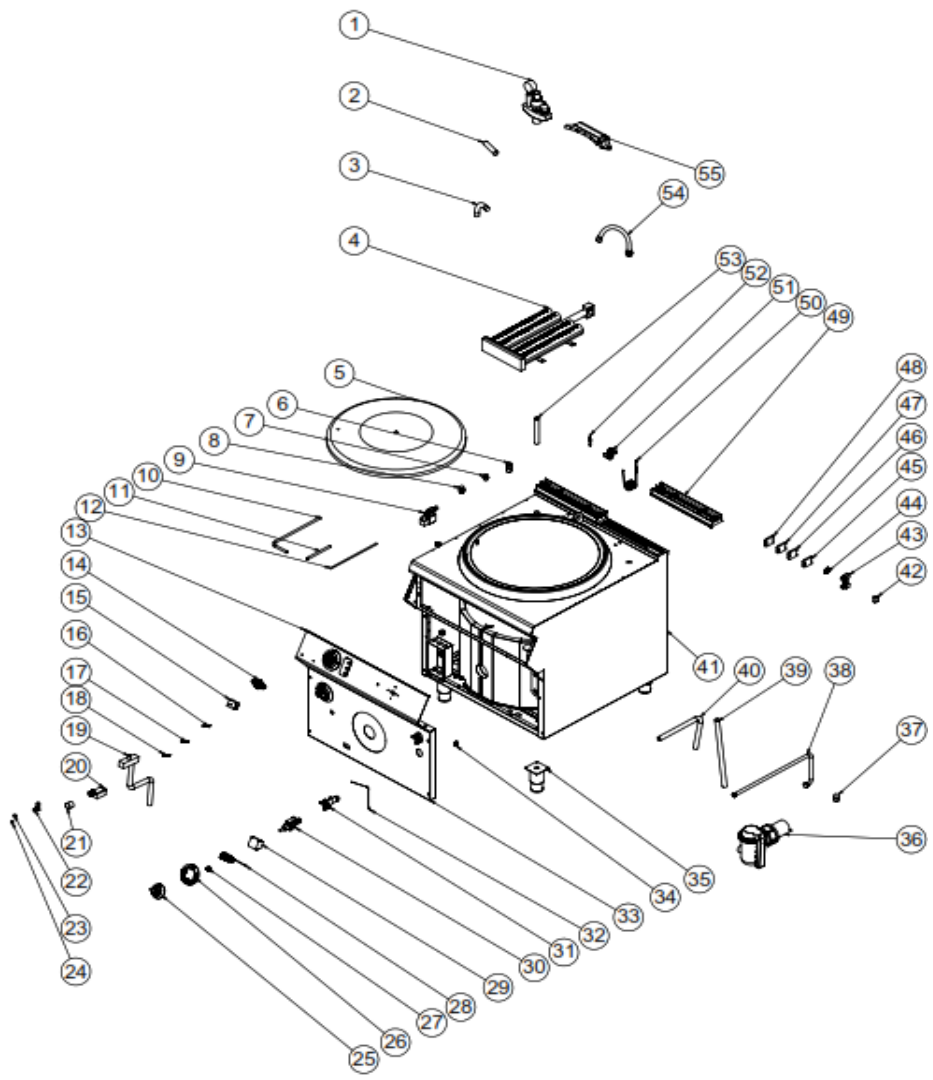
I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EMP.PLS.KTG.70		
NO	PRODUCT NAME	P.CODE
1	SINK BAYARYASI	JP.M.MEK-TES-MSL-004
2	PIPE 170MM	YBR-KNX.KTG-KS-0006
3	1/2 BRASS T PIPE	M.MEK-TES-SRI-001-001
4	PRESSURE GAUGE GROUP	M.MUH-011
5	HANDLE 300 MM	YBR-KNX.KTG-KS-0004
6	HANDLE	M.PLS-LST-001
7	MECHANISM KIT	M.MUH-013
8	POT	M.MTS-KNX-KTG-014
9	3/8 16*1.5 M.8 0.75 L SHAPED PIPE	M.GAZ-TES-SRI-023
10	INJECTOR M8*0.75 Ø 1.80 MM.	M.GAZ-ENJ-NG-006
11	ENJEKTOR M8*0.75 Ø 2.50 MM.	M.GAZ-ENJ-NG-008
12	200.300*3A BURNER	M.GAZ-BRL-SMC-011
13	M4 Spark Plug	M.GAZ-CKM-KBJI-003
14	PILOT GROUP	M.GAZ-CKM-BUJI-002
15	M8*1200 THERMOELEMENT NO:18	M.GAZ-TRL-003
16	REDUCTION BRASS 3/4-1/2	M.GAZ-PLT-PLC-006
17	REDUCTION 3/8 - 1/2	M.GAZ-TES-SRI-013
18	CONNECTION 1/2	JP.M.MEK-TES-SRI-014
19	GASKET	M.CNT-PLS-KLN-002
20	CONEXION NUT	YTL-KNX.PLF-KS-0001
21	BRACKET	JP.M.GAZ-TES-GLV-002
22	126 °C LIMITOR	JP.M.ELK-MEK-LMT-003
23	GAS TANK	M.GAZ-DPO-PG-089
24	GAS VALVE M8 THREADED	M.GAZ-VNA-ECA-002
25	FRONT PANEL LEATHER	YSC-KNX.PG7-LZ-0521
26	WARNING LAMP	M.ELK-LMB-SNY-001
27	SIGNAL LAMP	M.ELK-LMB-SNY-002
28	WARNING LAMP	JP.M.ELK-LMB-SNY-003
29	TICKET	M.AKS-ETK-LKS-028

30	BUTTON BUFFER	M.AKS-DGM-EMP-016
31	BUTTON SOCKET 8 MM	M.AKS-DGM-SKT-001
32	BUTTON	M.AKS-DGM-EMP-024
33	TICKET	M.AKS-OZL-MTL-006
34	LIGHTER GUARD	M.GAZ--PIEZ-KRM
35	BUTTON BUFFER	M.AKS-DGM-EMP-018
36	BUTTON SOCKET 6 MM	M.AKS-DGM-SKT-002
37	FRONT COVER SHEET	YSC-KNX.PG7-LZ-0522
38	BATTERY LIGHTER	M.GAZ-CKM-PIL-001
39	CABLE 1000MM	M.GAZ-CKM-KBL-002
40	M4 FRAME SPRING	M.YAY-PG-004
41	SWITCH 0-1	M.ELK-SLT-EGO-001
42	SOLENOID VALVE 220V 1/2 T-GD	M.ELK-SLN-MTL-003
43	FAUCET	M.MEK-TES-MSL-003
44	TAP	M.MUH-012
45	30-110 °C THERMOSTAT	JP.M.ELK-MEK-TRM1-014
46	SWITCH	M.MUH-BAS-001
47	RELAY	JP.M.ELK-KNT-ROL-025
48	8A 230 V AC RELAY	JP.M.ELK-KNT-ROL-001
49	WATER LEVEL CONNECTION 80MM	YTL-KNX.KTG-KS-0002
50	MASON 1/2	M.MEK-TES-INX-002
51	15 CM LEG	M.AKS-AYK-INX-001
52	GAS FLEX Ø6 MM 70 CM	M.GAZ-TES-SPR-037
53	GAS FLEX Ø10 MM 110 CM 3/8	M.GAZ-TES-SPR-016
54	GAS FLEX Ø10 MM 20 CM 3/8	M.GAZ-TES-SPR-013
55	1/2-1/2 50 CM GAS FLEX PIPE	M.GAZ-TES-SPR-002
56	1/2-1/2 100 CM GAS FLEX	M.GAZ-TES-SPR-005
57	GAS BLOCK INLET FITTING	YTL-KNX.GPZ-KS-0001
58	PG-11 CABLE FITTING	M.ELK-RKR-PLS-003
59	40 CM X 7 CM CHIMNEY	JP.M.AKS-DKM-KZN-013
60	PIPE 1100MM	YBR-KNX.KTG-KS-0008
61	CHASSIS	-

BOILING PAN (GAS)

I SPARE PART LIST-EXPLODING DRAWING



EMP.PLS.KTG.150

I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EMP.PLS.KTG.150		
NO	PRODUCT NAME	P.CODE
1	PRESSURE GAUGE GROUP	M.MUH-011
2	HANDLE	M.PLS-LST-001
3	HANDLE 300 MM	YBR-KNX.KTG-KS-0004
4	250,384*4A BURNER	M.GAZ-BRL-SMC-010
5	POT	M.MTS-KNX-KTG-016
6	1/2 BRASS T PIPE	M.MEK-TES-SRI-001-001
7	CONNECTION 1/2	JP.M.MEK-TES-SRI-014
8	BRACKET	JP.M.GAZ-TES-GLV-002
9	SOLENOID VALVE 220V 1/2 T-GD	M.ELK-SLN-MTL-003
10	1/2-1/2 50 CM GAS FLEX PIPE	M.GAZ-TES-SPR-002
11	GAS FLEX Ø10 MM 20 CM 3/8	M.GAZ-TES-SPR-013
12	GAS FLEX Ø6 MM 70 CM	M.GAZ-TES-SPR-037
13	FRONT PANEL LEATHER	YSC-KNX.PG9-LZ-0775
14	TICKET	M.AKS-OZL-MTL-006
15	SWITCH 0-1	M.ELK-SLT-EGO-001
16	WARNING LAMP	M.ELK-LMB-SNY-001
17	SIGNAL LAMP	M.ELK-LMB-SNY-002
18	WARNING LAMP	JP.M.ELK-LMB-SNY-003
19	GAS TANK	M.GAZ-DPO-PG-089
20	BATTERY LIGHTER	M.GAZ-CKM-PIL-001
21	LIGHTER GUARD	M.GAZ-PIEZ-KRM
22	3/8 16*1.5 M.8 0.75 L SHAPED PIPE	M.GAZ-TES-SRI-023
23	INJECTOR M8*0.75 Ø 3.00 MM.	M.GAZ-ENJ-NG-009
24	INJECTOR M8*0.75 Ø2.00 MM.	M.GAZ-ENJ-NG-010
25	BUTTON	M.AKS-DGM-EMP-024
26	BUTTON	JP.M.AKS-DGM-EMP-022
27	BUTTON SOCKET 6 MM	M.AKS-DGM-SKT-002
28	30-110 °C THERMOSTAT	JP.M.ELK-MEK-TRM1-014

BOILING PAN (GAS)

29	126 °C LIMITOR	JP.M.ELK-MEK-LMT-003
30	GAS VALVE M8 THREADED	M.GAZ-VNA-ECA-002
31	FAUCET	M.MEK-TES-MSL-003
32	CABLE 1000MM	M.GAZ-CKM-KBL-002
33	FRONT COVER SHEET	YSC-KNX.PG9-LZ-0543
34	M4 FRAME SPRING	M.YAY-PG-004
35	15 CM LEG	M.AKS-AYK-INX-001
36	VALVE	M.MUH-010
37	MASON 1/2	M.MEK-TES-INX-002
38	GAS FLEX Ø10 MM 110 CM 3/8	M.GAZ-TES-SPR-016
39	INSTALLATION PIPE 430 MM	YBR-KNX.KTG-KS-0009
40	1.5 METER HOSE	M.MEK-TES-HRT-006
41	CHASSIS	-
42	RELAY	JP.M.ELK-KNT-ROL-025
43	8A 230 V AC RELAY	JP.M.ELK-KNT-ROL-001
44	NO:2 25 MM TERMINAL	M.ELK-KLM-RKL-4*4-SRY
45	AVK4 TERMINAL	JP.M.ELK-KLM-001
46	AVK 6 TERMINAL	JP.M.ELK-KLM-008
47	TERMINAL	JP.M.ELK-KLM-033
48	AVK 6 TERMINAL	JP.M.ELK-KLM-040
49	40 CM X 7 CM CHIMNEY	JP.M.AKS-DKM-KZN-013
50	M8*1200 THERMOELEMENT NO:18	M.GAZ-TRL-003
51	PILOT GROUP	M.GAZ-CKM-BUJI-002
52	M4 Spark Plug	M.GAZ-CKM-KBJI-003
53	PIPE 170MM	YBR-KNX.KTG-KS-0006
54	SINK BAYARYASI	JP.M.MEK-TES-MSL-004
55	MECHANISM KIT	M.MUH-013

J ELECTRICAL CIRCUIT DIAGRAM

