

GAS FLOOR FURNACES

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A GENERAL INFORMATION

PLEASE READ THE OPERATING AND MAINTENANCE INSTRUCTIONS CAREFULLY BEFORE INSTALLING THIS DEVICE. IMPROPER INSTALLATION AND REPLACEMENT OF PARTS MAY DAMAGE THE PRODUCT OR CAUSE INJURY TO PERSONS. OUR COMPANY IS NOT RESPONSIBLE FOR INTENTIONAL DAMAGE TO THE DEVICE, DAMAGES CAUSED BY NEGLIGENCE, FAILURE TO COMPLY WITH THE INSTRUCTIONS AND REGULATIONS, OR INCORRECT CONNECTIONS. UNAUTHORIZED INTERFERENCE WITH THE DEVICE WILL VOID THE PRODUCT WARRANTY.

1. Keep this booklet handy in a safe place for future reference to other operators.
2. **The installation of the device must be carried out by authorized personnel in accordance with the current regulations and instructions in the country where it will be used.**
3. This device must be used by trained persons.
4. In case of device malfunction, turn off the device. Only a service center authorized by the manufacturer should service the device. Ask for original spare parts.

GAS FLOOR FURNACES

A1 DESCRIPTION

*This high-efficiency device is a professional floor stove produced for use in industrial kitchens.

Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.YRG.60	600x800x500	60	
EMP.YRG.80	700x915x560	80	

A2 TECHNICAL INFORMATION

Code	Model	Power (Kw)	Gas Consumption (Natural Gas)	Gas Consumption (LPG)
EMP.YRG.60	Floor Stove 4 Burners - With Valve	27.24	2.88 m ³ /h	1.42kg/h
EMP.YRG.80	Floor Stove 1 wrong	31.25	3.30 m ³ /h	2.48kg/h

A3 TRANSPORT

*This device cannot be handheld. Therefore, use a lifting vehicle (forklift or pallet truck) to transport the device. (The lifting arms of the forklift or pallet truck must reach more than half of the bottom of the device).

OPENING THE A4 PACKAGE

*The device must be opened and its packaging must be destroyed in accordance with the regulations in the country of use. Food contact parts are stainless steel. All plastic parts are marked with the symbol of the material.

*Check that the parts of the device are complete and that there is no damage during transportation.

B ASSEMBLY

*Place the product on a flat and solid ground, take necessary precautions against risks of tipping over.

*The personnel who will provide installation and service to the device must be experts in their field and have an installation-service license issued by our company.

*All adjustments and changes to the gas installation connection of the device must be made by an authorized person.

*The environment where the gas appliance is located must be adequately ventilated and must have air vents.

*The device must be connected in accordance with the national and local gas standards of the relevant country.

*Device gas inlets are marked on the body with the "G" label.











*Connection to the gas installation must be made with a metal flexible pipe of appropriate diameter and a ball valve. The ball valve in question should be fixed in a place away from heat and easily accessible in case of danger. After the gas inlet connection is made, possible gas leaks should be checked.

*Gas and pressure must be adjusted according to the data on the device data plate. If the gas type to which the device is set is not suitable for the gas type at the installation site, follow the written instructions for adjusting it to a different gas type. **(Topic: G)**

*If the area where gas stoves are located is covered with fireproof thermal insulation material, the distance between them should be 5 cm. Otherwise it should be at least 20 cm. The device should be operated under a hood.

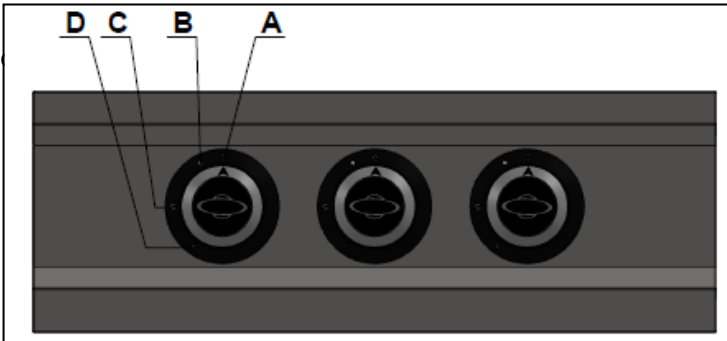
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C GENERAL WARNINGS

-  *Do not use the device in facilities without adequate lighting.
-  *Do not touch any moving parts while using the device.
-  *Do not install the device near flammable or explosive materials.
-  *Do not operate the device idle.
-  *Do not load too much below or above the capacity of the device.
-  *Do not intervene in the device without using appropriate protective equipment.
-  *In case of a fire or flash of flame for any reason in the area where the device is located, immediately turn off the gas valves and electrical switches (if any) and use a fire extinguisher. Never use water to extinguish the flame.
-  * If there is a gas leak in the environment where gas stoves are located, do not light a fire or play with electricity .
-  *Never allow the tightness check to be carried out with flame.
-  *Do not use gas stoves without a safety valve in closed areas.

D USE OF THE DEVICE

*Control Panel :



A: Opening and

B: Lighter

A: full flame position

D : Half flame position

*Use of:

- Turn the stove gas button to the on position by pressing it inward and ignite the stove in the pressed position.
- After the stove is ignited, keep the button pressed for a few seconds (min. 10) to allow the safety thermocouple tip to heat up sufficiently.
- Then adjust it by turning it to the desired position (half or full flame marked on the knob).
- Then start the cooking process.

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E CLEANING and MAINTENANCE

➤ **What to Do After Each Use:**

- Before cleaning the device, disconnect the gas connection.
- Clean the outer surface of the device with a damp cloth or chrome polisher.
- Do not use acid or similar materials when cleaning the device.
- When cleaning the device, do not wash it with pressurized water.
- Do not clean the device with materials that may scratch the chrome material, such as steel wool.
- Wash the stove cast iron grates with hot water and dry them after each use.

➤ **Things to Do Periodically:**

- Maintenance should only be performed by trained people.
- Since the gas tank, seat pilot, thermocouples , taps, burner, lighter and spark plug cables are not maintained, they are replaced when they break down.
- Check the gas connection hoses at regular intervals. Tears, holes etc. In such cases, replace the hoses.
- Check the ventilation of the environment where the device is located at regular intervals.

F TROUBLESHOOTING

THE DEVICE DOES NOT WORK	<ol style="list-style-type: none"> 1. Check whether the gas connection of the device is made . 2. If there is no gas flow to the pilots, the device will not work . 3. the gas inlet hoses leak gas due to tears, holes , etc. , the device will not work.
IT DOES NOT COOK WELL	<ol style="list-style-type: none"> 1. Check whether it is operated at the correct gas setting .
DEVICE STOPPED	<ol style="list-style-type: none"> 1. EMP.PLS.9YRG.80 stoves have safety valves, if the flame goes out for any reason, the gas flow will be automatically cut off. In this case, the device will not work. 2. In case of gas leakage, if there is a solenoid gas cutter alarm in the environment, the gas flow will be cut off and the device will not work. Ventilate the environment with air vents.
<ul style="list-style-type: none"> • If cooking in ground stoves is not done in appropriate quality, • If any of the security functions are not working, <ul style="list-style-type: none"> ➤ Do not use the device. 	

***If the above problems still persist, contact our authorized services.**

GAS FLOOR FURNACES

G INJECTOR CHANGE AND GAS ADJUSTMENT

FLOOR FURNACES BURNER - INJECTOR CHANGE TABLE

Gas Family	Gas		SMALL	BIG	Pilot
			injector Ømm	injector Ømm	injector Ømm
2	G20		2.40	3.00	0.41
	G25		-	-	0.41
3	G30	30 mbar	1.20	1.70	0.22
		50mbar	-	-	0.20
	-		-	-	-
	G31	37 mbar	-	-	0.22
		50mbar	-	-	0.20
	-		-	-	-

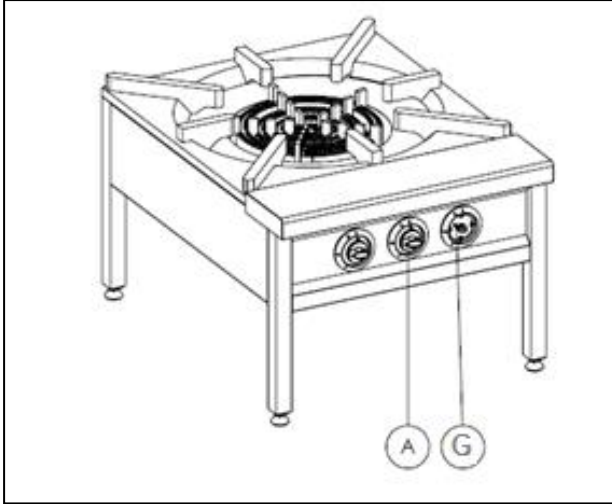
Replacement of Burner Injectors;

1. Remove the stove cast iron grate and burner top cover. To adjust the gas setting, turn "G" on the gas tap to the left to increase it, and by turning it to the right, you can decrease it. (Figure 1)
2. Replace the "B" injector with the injector suitable for the type of gas to be used, taking into account the values in the table. To do this, first loosen all the "F" screws, then loosen the "C" nuts. Pull the injector fastening plate "D" back . Unscrew the valves "E" and remove the syringe. (Figure 2)

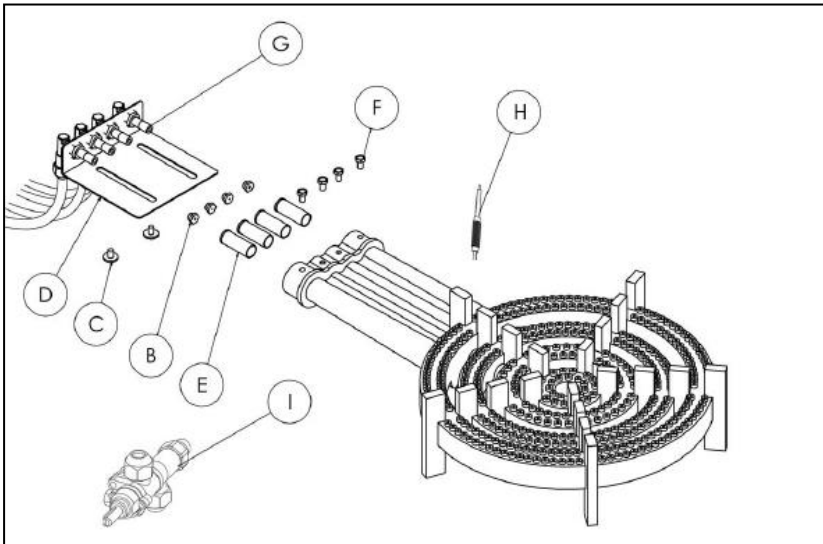
Safety Valve;

In case of unintentional flame extinguishment, the "E" safety valve will cut off the gas flow when the "F" thermo element cannot see the burning flame. (Figure 3)

H GAS CONNECTION PICTURES



(Figure 1)



(Figure 2)

GAS FLOOR FURNACES

H GAS CONNECTION PICTURES

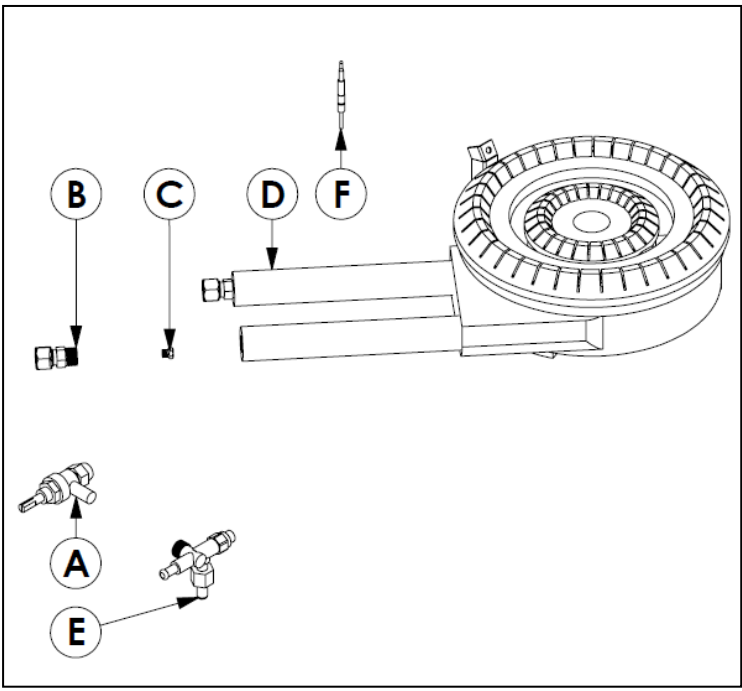
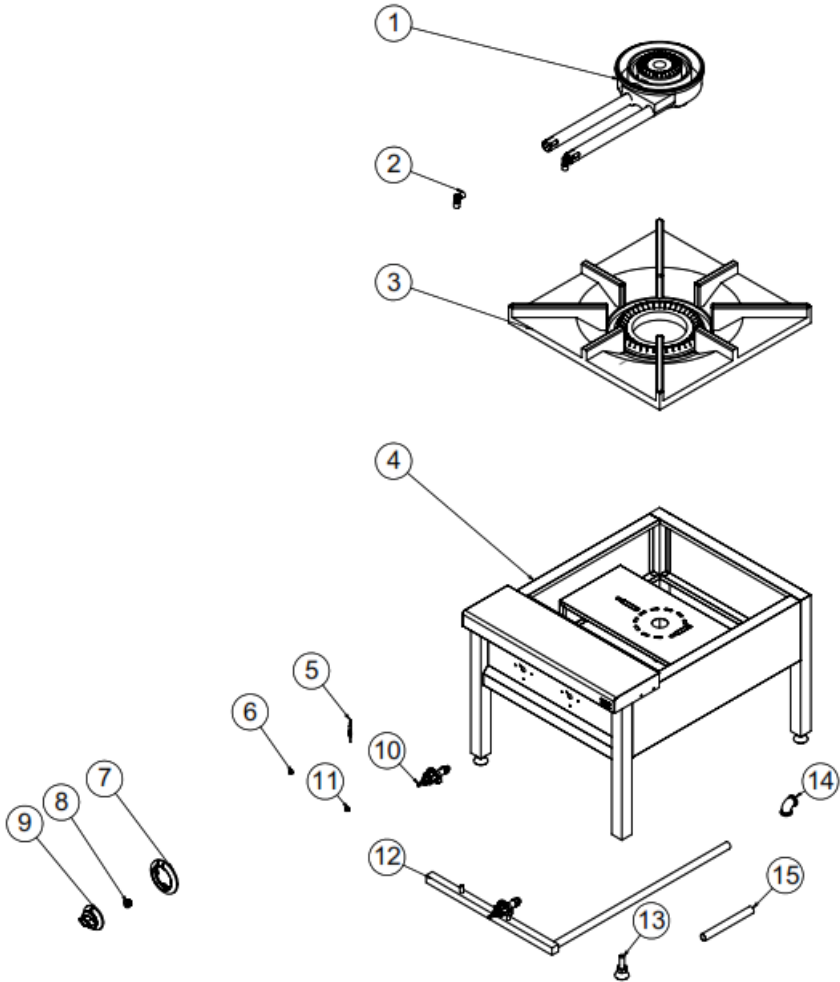


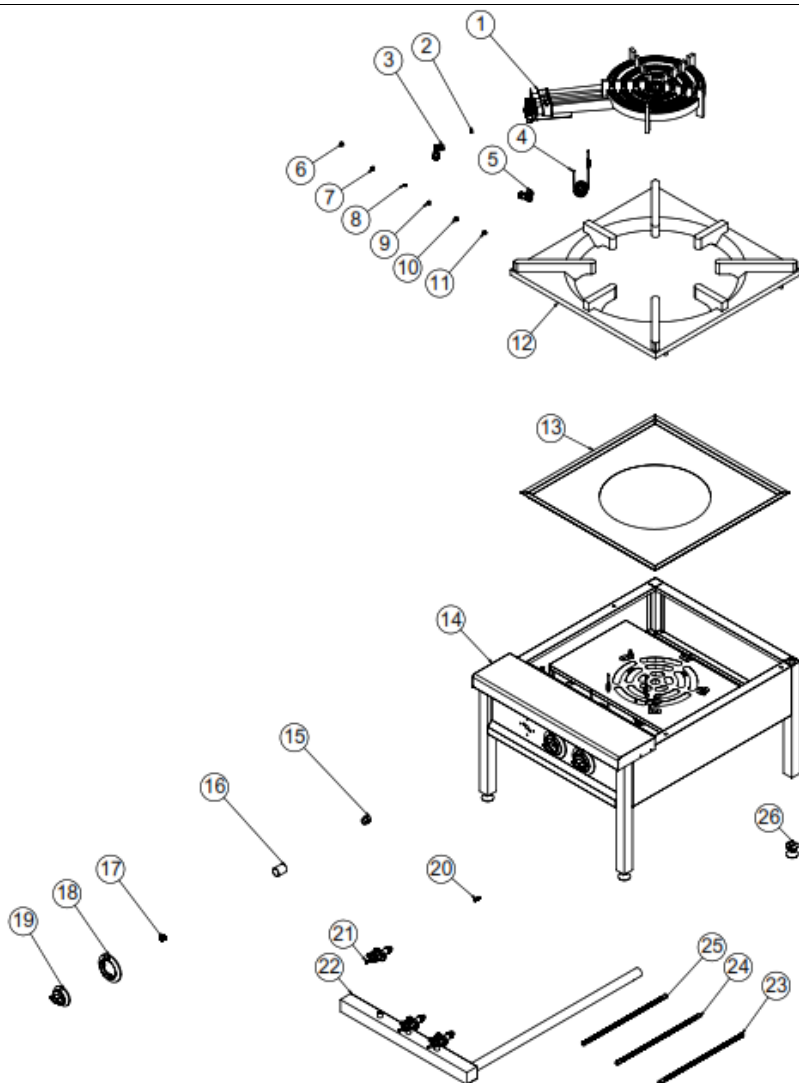
Figure 3

I SPARE PARTS LIST - DISASSEMBLED VIEW**EMP.YRG.60**

GAS FLOOR FURNACES

I SPARE PARTS LIST - DISASSEMBLED VIEW

PRODUCT CODE: EMP.YRG60		
NO	NAME OF THE PRODUCT	U.CODE
one	NO:5 BURNER	M.GAZ-BRL-BEK-005
2	3/8 16*1.5 M.8 0.75 L ELBOW	M.GAZ-TES-SRI-023
3	YRG.60 CASTING FURNACE	M.AKS-DKM-KZN-009
4	CHASSIS	-
5	M8*1200 MM NO:19 THERMOCOUPLE	M.GAZ-TRL-005
6	INJECTOR M8*0.75 Ø 2.50 MM.	M.GAZ-ENJ-NG-008
7	BUTTON BUMPER	M.AKS-DGM-EMP-016
8	BUTTON SOCKET 8 MM	M.AKS-DGM-SKT-001
9	BUTTON	M.AKS-DGM-EMP-024
10	GAS VALVE	M.GAZ-VNA-ECA-008
11th	INJECTOR M8*0.75 Ø 3.00 MM.	M.GAZ-ENJ-NG-009
12	GAS TANK	M.GAZ-DPO-PG-025
13	BALL ROD FOOT	M.MUH-AYK-40*40-001
14	ELBOW	JP.M.GAZ-TES-GLV-002
15	GAS FLEX Ø10 MM 20 CM 3/8	M.GAZ-TES-SPR-013

I SPARE PARTS LIST - DISASSEMBLED VIEW

GAS FLOOR FURNACES

I SPARE PARTS LIST - DISASSEMBLED VIEW

PRODUCT CODE: EMP.YRG80		
NO	NAME OF THE PRODUCT	U.CODE
one	BURNER	M.GAZ-BRL-DKM-005
2	INJECTOR M8*0, 75 Ø 1.20 MM.	M.GAZ-ENJ-LPG-011
3	3/8 16*1.5 M.8 0.75 L ELBOW	M.GAZ-TES-SRI-023
4	M8*1200 MM NO:19 THERMOCOUPLE	M.GAZ-TRL-005
5	T PIPE 3/8-3/8-3/8 (M16*1.5) 301021326	M.GAZ-TES-SRI-004
6	INJECTOR M8*0.75 Ø 1.50 MM.	JP.M.GAZ-ENJ-LPG-012
7	INJECTOR M8*0.75 Ø 1.80 MM.	M.GAZ-ENJ-NG-006
8	INJECTOR M8*0.75 Ø 3.00 MM.	M.GAZ-ENJ-NG-009
9	INJECTOR M8*0.75 Ø2.00 MM.	M.GAZ-ENJ-NG-010
10	INJECTOR M8*0.75 Ø1.10 MM	M.GAZ-ENJ-NG-013
11th	INJECTOR M8*0.75 Ø 0.70 MM	M.GAZ-ENJ-NG-018
12	70*70 CM CAST COOKER	M.AKS-DKM-KZN-016
13	STRAIN PAN SHEET	YSC-KNX.PG9-LZ-0560
14	CHASSIS	-
15	NIPPLE 3/4	M.GAZ-TES-GLV-011
16	REDUCTION 1*3/4 CASTING	M.GAZ-TES-GLV-010
17	BUTTON SOCKET 8 MM	M.AKS-DGM-SKT-001
18	BUTTON BUMPER	M.AKS-DGM-EMP-016
19	BUTTON	M.AKS-DGM-EMP-024
20	M4 FRAME SPRING	M.YAY-PG-004
21	GAS VALVE	M.GAZ-VNA-ECA-008
22	GAS TANK	M.GAZ-DPO-PG-034
23	GAS FLEX Ø10 MM 20 CM 3/8	M.GAZ-TES-SPR-013
24	GAS FLEX Ø 10 MM 7 CM 3/8	M.GAZ-TES-SPR-027
25	GAS FLEX Ø10 MM 15 CM 3/8	M.GAZ-TES-SPR-028
26	BALL ROD FOOT	M.MUH-AYK-40*40-001