



GRILL



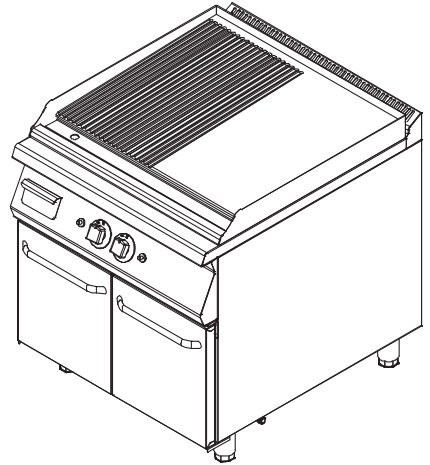
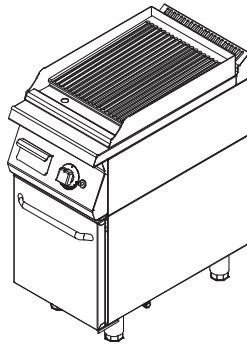
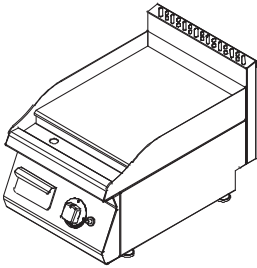
PERFECT

600 SERİ / 600 SERIES :

700 SERİ / 700 SERIES :

900 SERİ / 900 SERIES :

USER MANUAL



600 SERİ / 600 SERIES

700 SERİ / 700 SERIES

900 SERİ / 900 SERIES

PRESENTATION

Dear User,

We thank you for having preferred our device and having relied on our company. Our devices are being used in industry kitchens in 75 countries together with you.

Our device has been produced in accordance with international standards. We strongly remind you that you read the instruction book, have your user read it to get the highest efficiency from the device matching your expectations and to use it for a long term. We ask you to take into consideration the following warnings before calling our service.

* Please read the instruction book before installing and using the device and ensure that people using the device read it. If you turn on the machine without reading the instruction book, the device shall be out of the scope of the warranty.

* The instruction book, giving information on assembly use and maintenance of the product bought has to be read carefully. Ensure that the electrical installations onto which the device will be connected are prepared in accordance with legal legislations by qualified personnel before appearance of our authorized service personnel for assembly of the device.

* Get help from the nearest authorized service for issues over which you hesitate.

* We remind you that the relevant costs and the fee for each hour of stay will be invoiced to you if the service personnel called for assembly is kept waiting.

* We hope that you get the highest efficiency from our product...

SUNUM

* Cihazımızı tercih ettiğiniz ve firmamıza olan güveniniz için teşekkür ediyoruz. Cihazlarımız sizinle birlikte 60 ülkede sanayi mutfaklarında kullanılmaktadır

* Cihazımız, uluslararası standartlara uygun olarak üretilmiştir.

* Cihazdan beklentilerinize uygun verim alabilmeniz ve uzun süreli kullanmanız için kullanma kılavuzunu kesinlikle okumanızı, kullanıcıya okutmanızı önemle hatırlatırız. Servisimizi çağırmadan önce aşağıdaki uyarıları dikkate almanızı rica ediyoruz.

* Elinizdeki kılavuzu lütfen cihazı kurmadan ve kullanmadan önce dikkatle okuyunuz, cihazı kullananların okumasını sağlayınız. Kılavuzu okumadan makineyi alıştırdığınızda cihaz garanti kapsamı dışında kalacaktır.

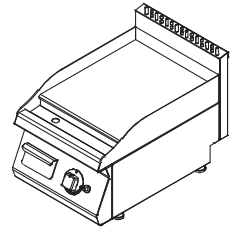
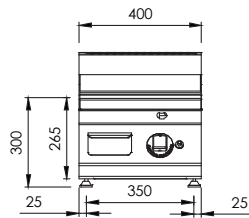
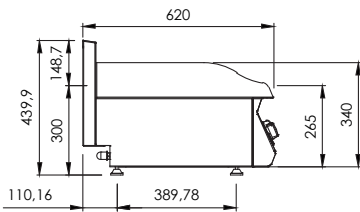
* Satın aldığınız ürünümüzün montajı, kullanılması ve bakımı ile ilgili bilgileri veren kılavuz dikkatle okunmalıdır. Cihazın bağlantısının yapılacağı elektrik tesisatının yasal mevzuatlara uygun şekilde ehliyetli elemanlarca, yetkili servis elemanlarımız cihazın montajı için gelmeden hazırlanmasını sağlayınız.

* Tereddüt ettiğiniz ve anlayamadığınız hususlar için size en yakın yetkili servisten telefonla bilgi isteyiniz.

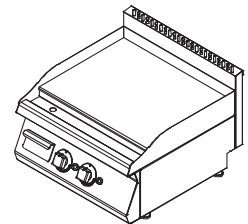
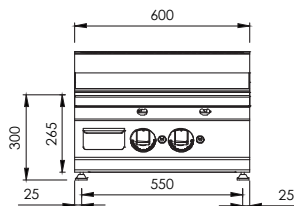
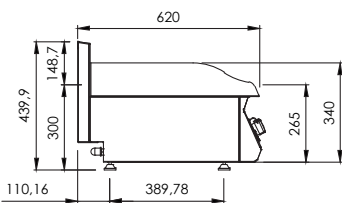
* Montaj için çağrılan servis elemanının bekletilmesi halinde masraflar ve her saat için bekleme ücretinin tarafınıza fatura edileceğini hatırlatırız.

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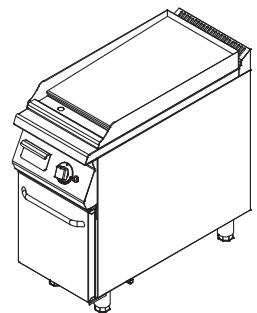
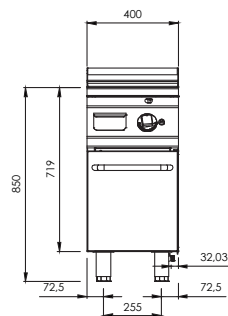
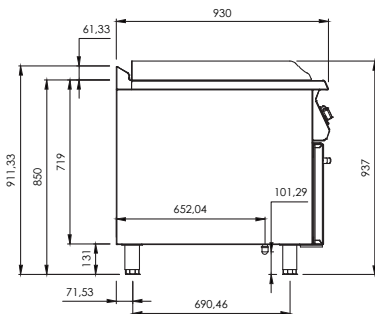


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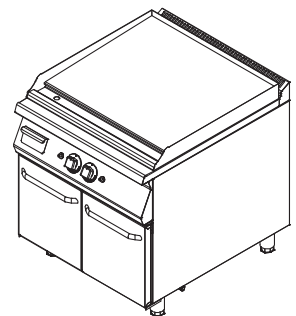
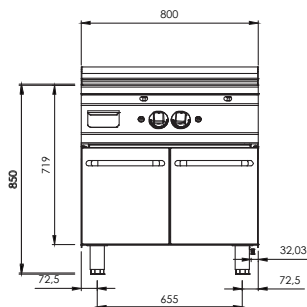
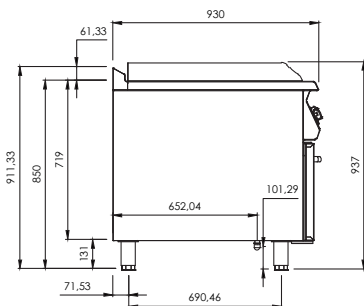


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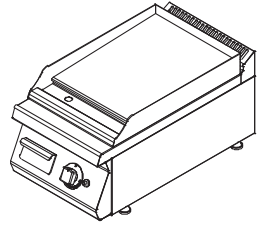
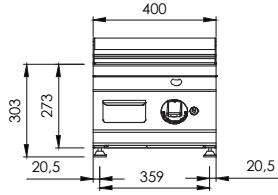
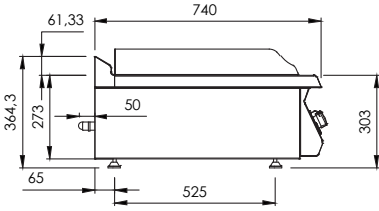


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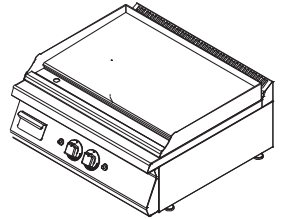
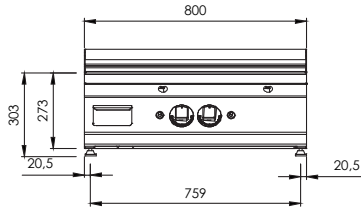
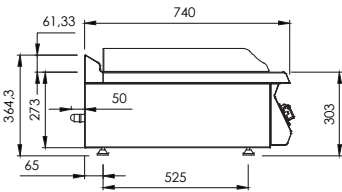


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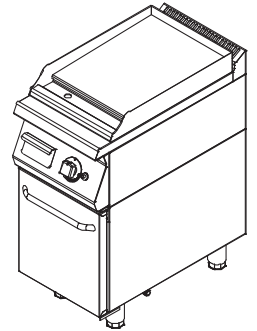
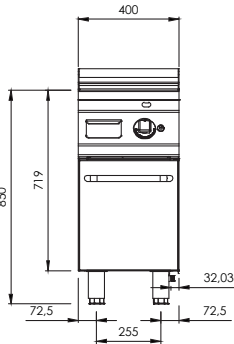
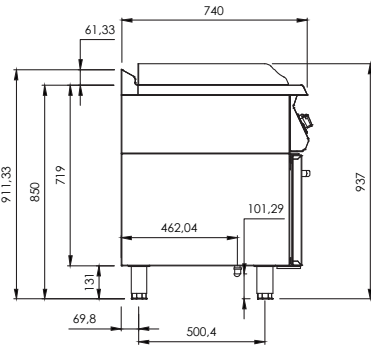
743 SERIES GRILL



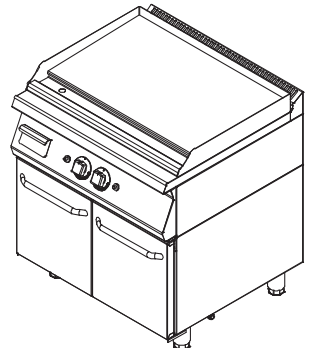
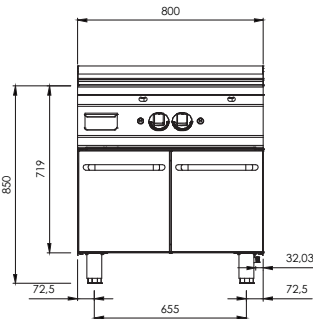
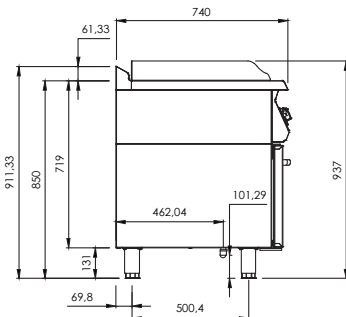
783 SERIES GRILL



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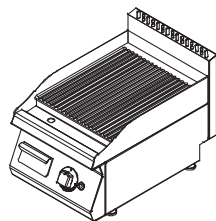
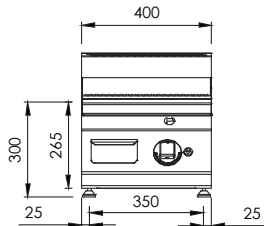
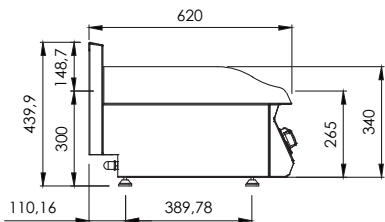


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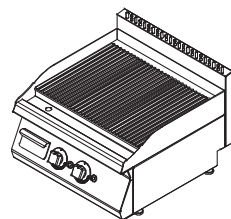
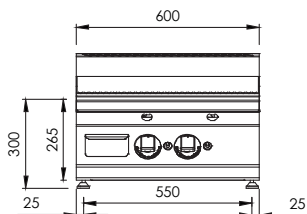
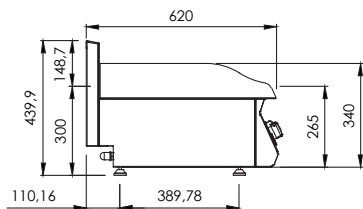


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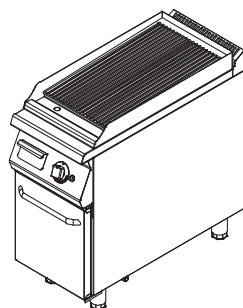
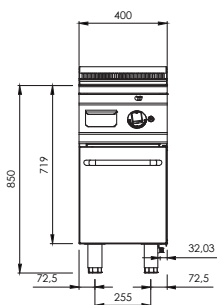
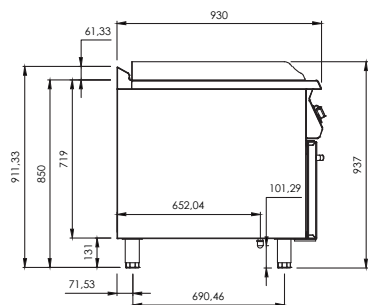


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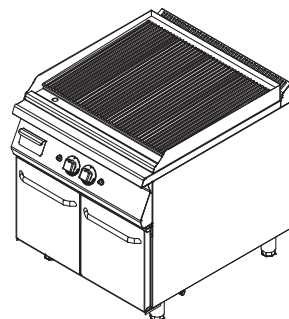
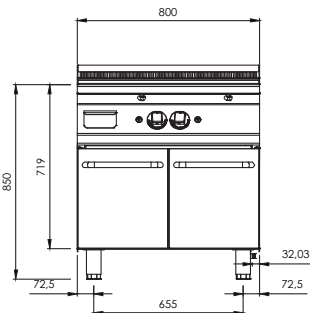
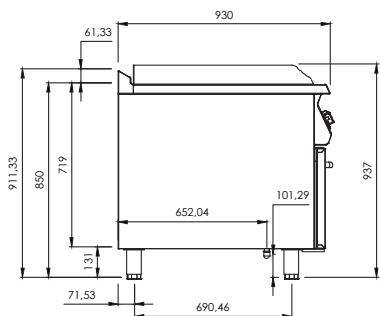


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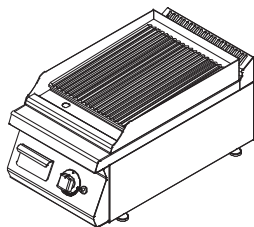
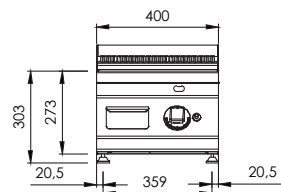
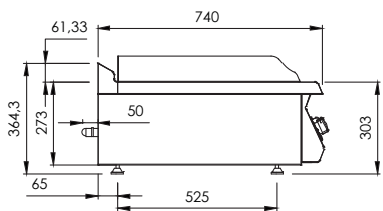


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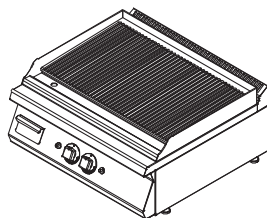
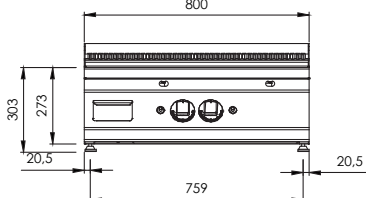
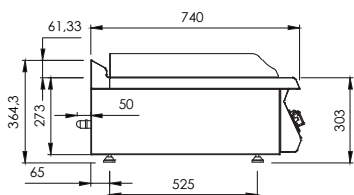


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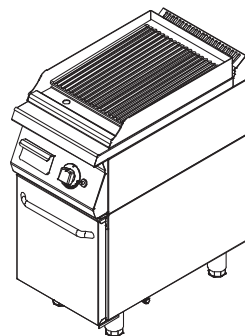
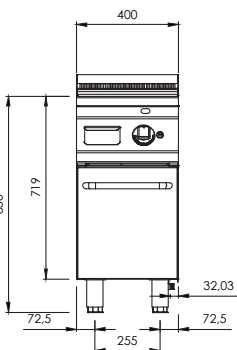
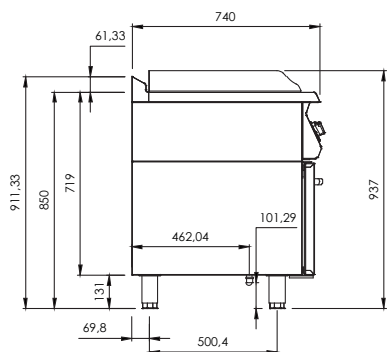
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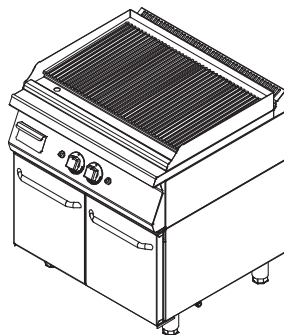
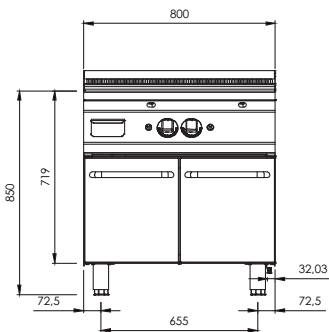
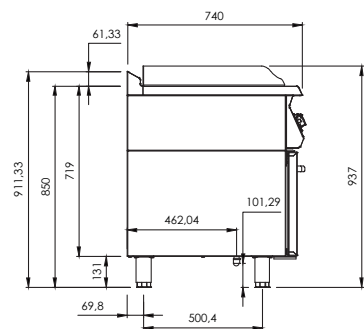
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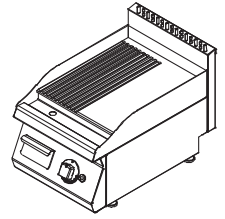
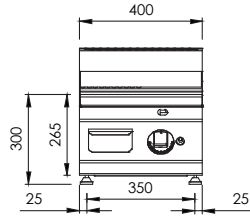
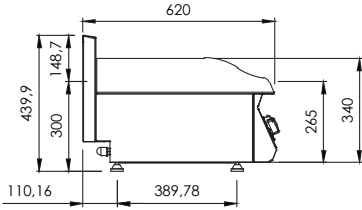


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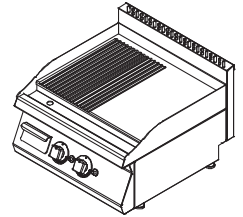
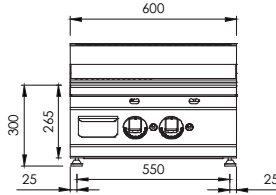
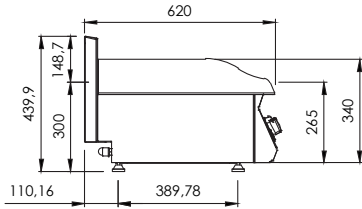


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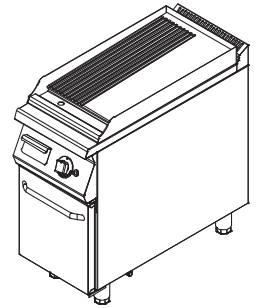
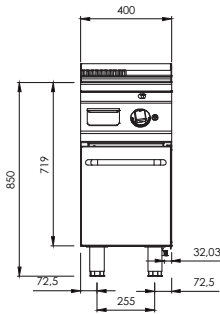
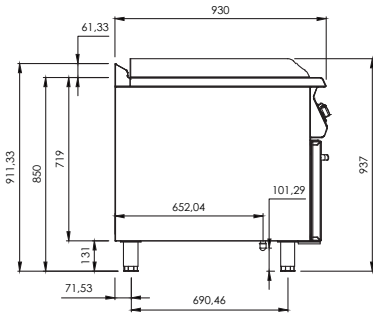


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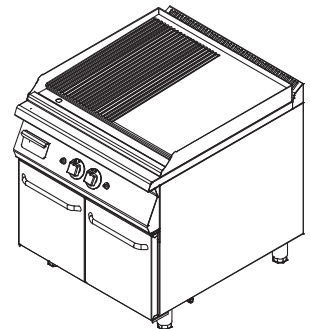
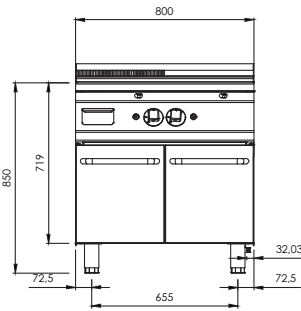
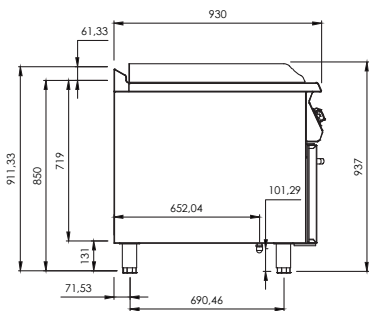


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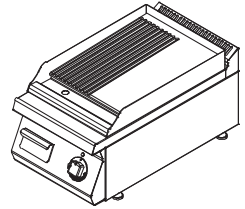
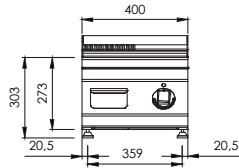
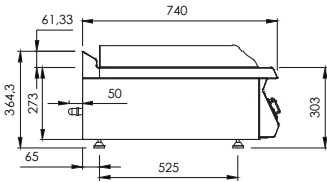


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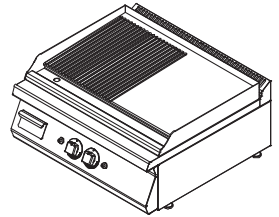
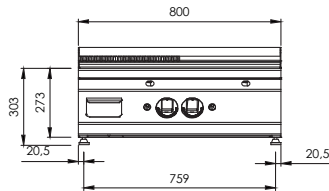
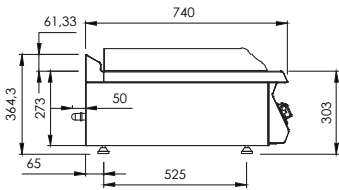


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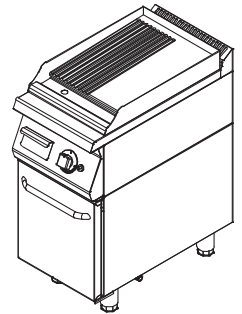
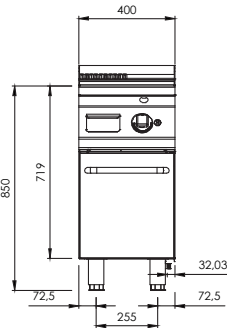
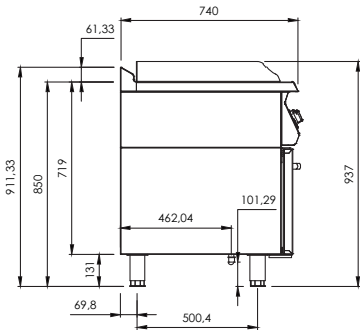
743 SERIES GRILL



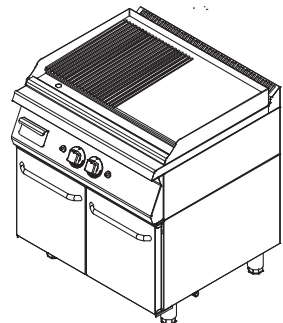
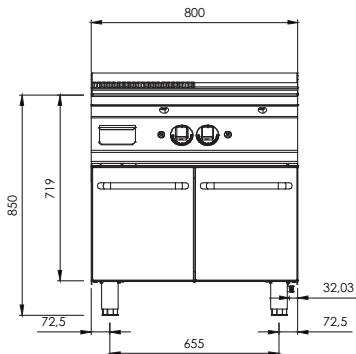
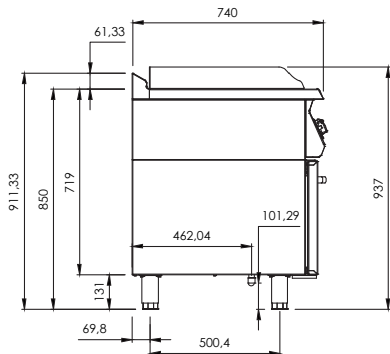
783 SERIES GRILL



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SAFETY RELATED DETAILS

☞ The device has by all means be operated under ventilation hood.



☞ In the area, where the device operates, no solid or liquid combustible materials (garments, alcohol and derivatives, petroleum chemicals, wood and plastic materials, curtains etc.) should be given place.



☞ Do not clean with pressurized water.



☞ You can use our devices together with our devices of the same series.

☞ This device has to be installed in accordance with applicable regulations and has solely be used at well-ventilated locations. Apply to instructions before installation and use of the device.



☞ The device has been produced for the purpose of industrial use and has to solely be used by the personnel, who have been trained for the said device.



☞ The device should not be intervened in by persons out of the producer or the authorized service.



☞ In case of fire, blazing in the area, where the device is used, turn off the gas valves and electric switchgears (if any) without getting into panic and use a fire extinguisher. Never use water to extinguish flames.



GÜVENLİK İLE İLGİLİ DETAYLAR

☞ Cihaz, kesinlikle davlumbaz altında çalıştırılmalıdır.



☞ Cihazın çalıştığı alanda yanabilen her türlü katı sıvı malzemeler (Elbise, alkol ve türevleri, petro – kimya ürünleri, ahşap ve plastik malzemeler, perdeler v.s.) kesinlikle bulundurulmamalıdır.



☞ Basıncılı su ile temizlemeyiniz.



☞ Cihazlarımızı aynı serideki diğer ürünlerimizle beraber yanyana kullanabilirsiniz.



☞ Bu cihaz yürürlükteki yönetmeliklere uygun olarak tesis edilmeli ve yalnız iyi havalandırılmış bir yerde kullanılmalıdır. Cihazın tesisi ve kullanımdan önce talimatlara başvurun.

☞ Cihaz endüstriyel kullanım amaçlı yapılmış olup sadece cihazla ilgili eğitim almış elemanlar tarafından kullanılmalıdır.



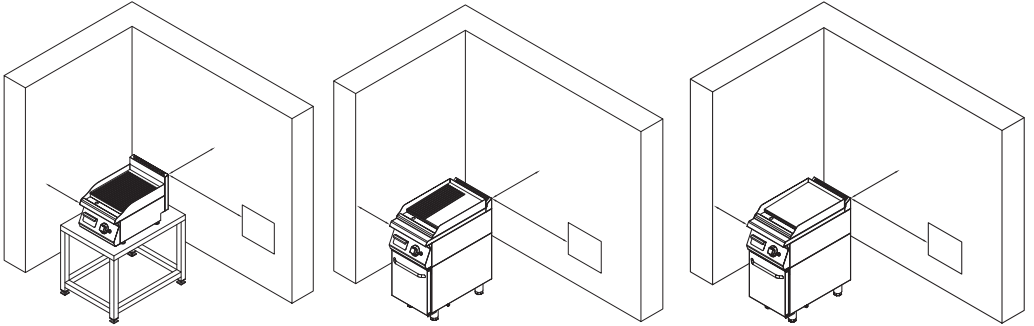
☞ Üreticinin veya yetkili servisin dışında cihaza müdahale edilmemelidir.



☞ Cihazın kullanıldığı alanda herhangi bir sebeple yangın alev parlaması gibi durumlarda paniklemeden (varsa) gaz vanalarını ve elektrik şalterlerini kapatarak yangın söndürücü kullanınız. Alevi söndürmek için asla su kullanmayınız.



ASSEMBLY OF THE DEVICE



THE MIN. DISTANCE BETWEEN THE TUBE AND THE DEVICE SHOULD BE 50 CM



In order to locate the device near to a wall and partition, kitchen furniture, decorative coating etc., the said items have to be made of nonflammable material or coated with an appropriate thermal insulation material in which case the distance in-between has to be 5 cm or otherwise 20 cm at minimum. It is recommended that fire protection rules are attached special importance.



All of the below-mentioned items on assembly of the device have to be fulfilled by the authorized service personnel.

* The feet of the undercounter stand onto which the device will be placed have to be adjustable and it has to be ensured that the device operates on a scale level.

* All gas connections of the device have to be in accordance with ISO 7-1 or ISO 228-1 standards.

* Before gas connection of the device is made by an authorized technical service personnel, its label should by all means be checked at first and gas connection has to be made according to the specified gas type and pressure. Connection should not be made for different types of gases and/or pressures.

* Gas connection inlet measures have been defined in THE TECHNICAL SPECIFICATIONS list.

* After connection of the device to the gas system, any gas leakage should by all means be checked using soap bubble.

* After the device is checked by the authorized service personnel, air adjustment is made if deemed necessary.

* Gas connection inlet measures have been defined in the TECHNICAL SPECIFICATIONS list.

* After connection of the device to the gas system, any gas leakage should by all means be checked using soap bubble.

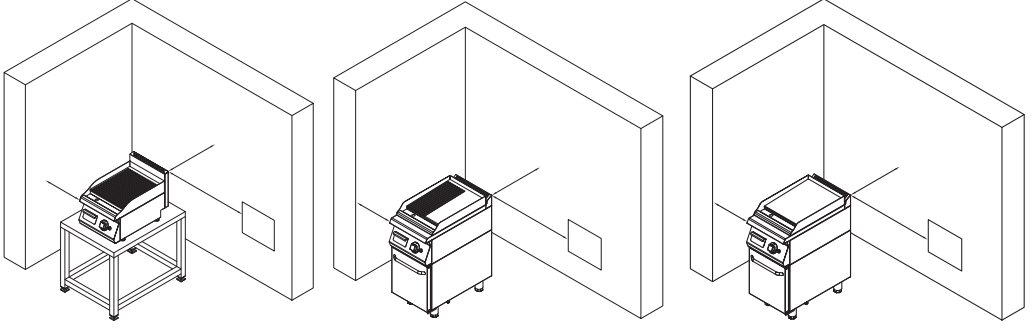
* After the device is checked by the authorized service personnel, air adjustment shall be made if deemed necessary.



* The declared power of the device may by no means be changed as a result of user requests. All interventions in the valves and the injectors for this purpose shall make the device out of the scope of the warranty.

* Do not have unoriginal spare parts used in the device. If any spare parts not provided from our company are assembled into the device, the device shall be out of the scope of the warranty.

TAŞIMA VE YER DEĞİŞTİRME



Yer deęiřtirme ; Yetkili Servis tarafından montajı yapılmıř cihazın yetkili servis dıřında YERİ DEęİŐTİRİLEMEZ, ELEKTRİK BESLEME KABLOSU UZATILAMAZ, DEęİŐTİRİLEMEZ.

- * Cihaz insan gücüyle dik bir řekilde palet üzerine yerleřtirilmelidir.
- * Forklift ayakları cihaz altına yerleřtirilerek cihaz tařınır.
- * Tařıma mesafesinin uzak olması durumunda yavař hareket edilmeli, gerekirse sallantılara karřı cihaz palete sabitlenmeli veya bir kiři tarafından dengesi korunmalıdır.
- * Ürünü tařırken bir yere çarpmayınız ve düřürmeyiniz.

CİHAZIN MONTAJI



Bu cihazın bir duvar, bölme, mutfak mobilyası, dekoratif kaplama vb.'ne yakın konumlandırılması için, bunların yanmaz malzemeden yapılması veya uygun bir yanmaz ısı yalıtım malzemesi ile kaplanması durumunda aradaki mesafe 5 cm, aksi halde en az 20 cm olmalıdır. Yangından korunma kurallarına azami dikkat gösterilmesi tavsiye edilir.



Ařaęıda cihazın montajı ile ilgili bahsi geçen maddelerin tamamı yetkili servis elemanı tarafından yapılmalıdır.

- ☞ Cihazın ayakları ayarlı olmalı ve cihazın terazi düzleminde çalıřması saęlanmalıdır.
- ☞ Cihazın elektrik baęlantısı ehliyetli bir elektrikçi tarafından kontrol edilmeli, yerden max. 170 cm yükseklikteki sigortaya baęlanmalıdır.
- ☞ Elektrik baęlantısı; kaçak akım tehlikesine karřı besleme sigortasına 30 mA' lik kaçak akım sigortası konularak yapılmalıdır.
- ☞ Cihazın elektrik tesisatının en yakın panodaki topraklama barına baęlanarak topraklanması saęlanmalıdır.

USE OF THE DEVICE

A. GENERAL

1. Grill Plate is used for cooking meaty stuffs like fish, chicken, meat balls, hamburger, chopsteak in restaurant, fast food, canteen, hospital kitchens. This device has been designed for cooking the product directly. No additional object like a cooking pot should be used. It would be inconvenient to use it for cooking frozen food stuffs (-18 C) since it will lead to damage on the plate.
2. The exterior, oil channel, oil pipe and oil chamber of the device have to be cleaned with a squeezed cloth applying warm soapy water starting from the plate sheet before the first use. The plate surface of the device has to be oiled with oil of daily use following this cleaning.
3. The device has to be placed under a filtered ventilation hood connected to the ventilation duct.

NOTE: Do not go out of the intended purpose.

The machine has to be operated by a person, who is aware of safety and technical terms and who has read the instruction book.

B. TURNING ON THE DEVICE

1. Ignition of the pilot:

For gas connection to the pilot, the thermostat adjusting valve (A) has to be brought to the pilot position (*) and pressed on; after waiting for a sufficient period of time (for 15-20 seconds - the time passing until discharge of air remaining in the gas installation at the end of the first use and gas outflow), the lighter (B) has to be pressed on for ignition. This is how the pilot is ignited. As soon as the pilot flames up, you have to keep pressing on the thermostat adjusting valve for making the pilot flame stable (20 seconds at maximum). If the pilot flame does not go off when we keep our hands off from the thermostat adjusting valve, we can leave the thermostat adjusting valve (A).

2. Ignition of the burner:

In order to ignite the burner and adjust the temperature of the device to the target level, rotate the thermostat adjusting valve to the target temperature rate. When the device arrives at the target temperature, the thermostat shall automatically cut off gas connection to the burner and deactivate the burner. The pilot shall go on flaming. If the temperature of the device goes below the specified rate, gas connection shall be available to the burner again; as a consequence, the burner shall be ignited by the pilot again.

3. When the device is turned on and the thermostat operates for the first time, it is ready for frying operation.

4. You can place food stuffs to be fried on the plate.

FLAME CONTROL DEVICE:

If the flame of the pilot goes off accidentally when the device is on, the system shall automatically turn off against any risk of gas leakage. Gas cut-off shall go on for 60 seconds at maximum.

USE OF THE DEVICE

5. The oil extracted during cooking accumulates in the oil channel in the front section of the device. The accumulating oil fills in the oil container in the interior section of the device through the pipe connected to the channel. This container has to be checked at regular intervals and discharged. Otherwise, the oil may overflow, may give damage to the user or may have a risk of inflammation. A secondary container of appropriate volume has to be used for discharge and you have to be careful during discharge since oil will be hot.

6. As soon as the frying is over, the surface of the device has to be cleaned (see Cleaning and Maintenance).

7. Turning off the device:

If the device will be empty for a short period of time, the thermostat adjusting valve (A) shall be brought to the pilot position (*) and it shall be ensured that only the pilot flames up. This will reduce gas consumption significantly.

In order to turn off the device, rotate the adjusting valve of the thermostat to off position and cut off gas connection to the pilot and burner.

It is recommended that you turn off the tube or the gas valve after the device is turned off in order to prevent any danger.

FLAME CONTROL DEVICE:

If the flame of the pilot goes off accidentally when the device is on, the system shall automatically turn off against any risk of gas leakage. Gas cut-off shall go on for 60 seconds at maximum.

CİHAZIN KULLANIMI

A. GENEL

1. Grill Plate restoranlarda, fast foodlarda, kantin, hastane gibi yerlerin mutfaklarında balık, tavuk,köfte, hamburger, pizola v.b. gibi etli mamullerin pişirilmesinde kullanılır.

Bu cihaz ürünü direkt pişirmek için tasarlanmıştır.

Tencere gibi ilave bir nesne kullanılmamalıdır.

Dondurulmuş gıdaların (-18 °C) pişirilmesi pleyt üzerinde hasara neden olacağından kullanımı sakıncalıdır.

2. Cihaz ilk kullanımdan önce pleyt sacından başlayarak komple dış yüzeyi, yağ kanalı, yağ borusu ve yağ haznesi olmak üzere ılık sabunlu suya batırılarak sıkılmış bez ile silinmelidir.

Bu temizlikten sonra cihazın pleyt yüzeyi kullanım yağı ile yağlanmalıdır.

3. Cihaz havalandırma kanalına bağlı filtreli davlumbaz altına konulmalıdır.

NOT : Kullanım amacı dışına çıkmayınız.

Makine güvenlik ve teknik şartlarını bilen ve kullanım kılavuzunu okumuş biri tarafından kullanılmalıdır.

B. CİHAZIN ÇALIŞTIRILMASI

1. Pilotun ateşlenmesi :

Pilota gazın gelmesi için ateşleme butonuna (D) sürekli basılı tutulmalı, gerektiği kadar beklendikten sonra (15-20 sn) ateşleme yapabilmek için çakmağa (C) basılmalıdır. Böylece pilot ateşlenmiş olur. Pilotun yanıp yanmadığını kontrol etmek için gözetleme deliğinden (E) bakabilirsiniz. Pilot alevlendikten sonra, pilot alevinin sürekli olabilmesi için (alev denetleme tertibatının termokupl ucunun ısınması maksadıyla) kısa bir süre (max.20sn)daha beklenir.

2. Brülörün ateşlenmesi :

Brülörü ateşlemek ve cihazın sıcaklığını istenilen değere getirmek için, termostat düğmesini saat yönünün tersi yönde çeviriniz. Cihaz istenilen sıcaklığa geldiği zaman termostat otomatik olarak brülöre giden gazı kesecek ve brülörü devre dışı bırakacaktır. Pilot yanmaya devam edecektir. Cihazın sıcaklığı belirlenmiş sıcaklığın altına düştüğünde tekrar brülöre gaz geçişi açılacağından brülör pilot tarafından tekrar ateşlenecektir.

3. Cihaz çalışıp ilk termostat işlemi gerçekleştiğinde kızartma işlemi için hazırdır.

4. Kızartma işlemi için plate üzerine gerekli malzemeleri yerleştirebilirsiniz.

5. Pişirme esnasında çıkan yağlar cihazın ön kısmındaki yağ kanalında toplanır.

Biriken yağ kanalın üzerindeki borudan cihazın iç kısmındaki yağ haznesine dolar. Bu haznenin belli aralıklarla kontrolü yapılmalı ve boşaltılmalıdır. Aksi halde yağ taşabilir, kullanıcıya zarar verebilir veya tutuşma riski olabilir.

Boşaltma uygun hacimde yardımcı kap kullanılarak yapılmalı, yağ sıcak olacağından boşaltma esnasında dikkatli olunmalıdır.

6. Pişirme işlemi tamamlandıktan sonra cihazın yüzeyi temizlenmelidir. (Bkz. Temizlik ve Bakım)

CİHAZIN KULLANIMI

7. CİHAZIN KAPATILMASI:

Cihaz kısa süreli olarak boş kalacaksa termostat düğmesi (A) pilot konumuna () getirilerek sadece pilotun yanması sağlanır. Bu gaz sarfiyatını önemli ölçüde azaltılacaktır.

Cihazı tamamen kapatmak için gaz kesme düğmesine (B) basılarak hem pilota hem de brülöre giden gaz kesilerek cihaz kapatılır. Cihaz kapatıldıktan sonra herhangi bir tehlike olmaması için tüpü veya gaz vanasını kapatmanız tavsiye edilir.

13/19

ALEV DENETLEME TERTİBATI:

Eğer herhangi bir kazayla pilotun alevi cihaz açıkken sönerse gaz kaçağına karşı sistem kendini kapatacaktır. Gazın kesilmesi max. 60 sn sürecektir.

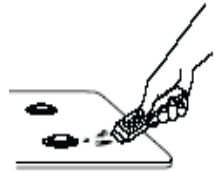
CLEANING AND MAINTENANCE

1. CLEANING:

Clean the exterior, oil channel, oil pipe and oil container of the device with a sponge and liquid cleaning material starting from the plate sheet before and after the first use and every following use. The plate surface of the device has to be left oiled with thin sheet of daily oil against corrosion when it is out of use. The daily oil has to be herbal oil in accordance with the food product regulations.

After use of the device, the waste oil on the surface has to be cleaned. Uncleaned oil may lead to bad odour, may contain bacteria and may block the discharge pipe together with food wastes. Do not use CHEMICAL CLEANING MATERIALS such as marine acid, cif etc. for cleaning.

Soften and wipe the residues of the burnt food stuffs with warm water before getting hardened. If the residue is too hard and has waited for a long time, it has to be cleaned with a wooden scraper or stainless steel wool using soapy or chlorine-free detergent



In order to clean the plate surface, a piece of ice is placed on the plate surface after the frying operation is over. While the ice is melting, it will melt the top of the plate as well.

2. MAINTENANCE:

The periodical maintenance has to be applied by a technical staff member. We recommend that maintenance is applied on a semi-annually basis at maximum depending on frequency of use of the device. Maintenance of the device by our authorized service staff members shall be charged even within the term of the warranty. You can clean the device more easily by placing ice onto the cooktop when the device is hot following frying.

The following issues have to be taken into consideration:

- a. Injectors: The entire injector hole has to be clean.
- b. Air control ring: It has to be clean and unblocked. Adjustment of the air mixer should by all means be done by a technical service staff member.
- c. Pilot: The flame has to be stable and has to be in contact with the thermocouple.
- d. Burner: The channels and the holes through which the gas passes have to be clean and unblocked.
- e. The parts to be disassembled during cleaning and to be assembled again have to be installed by the authorized technical service personnel and then any gas leakage should by all means be checked again using soap bubble method

TEMİZLİK VE BAKIM

Cihaz ilk kullanımdan ve daha sonraki her kullanımdan önce ve sonra pleyt sacından başlanarak komple dış yüzeyini, yağ kanalını, yağ borusu ve yağ haznesini sünger ve sıvı temizlik malzemesi ile temizleyiniz . Bu temizlikten sonra cihazın pleyt yüzeyi kullanım yağı ile ince bir film tabakası şeklinde yağlanmalıdır. Cihaz kullanılmadığı zamanlarda pleyt yüzeyi paslanmaya karşı kullanım yağı ile yağlanmış halde bırakılmalıdır. Kullanım yağı, gıda tüzüğüne uygun bitkisel yağlar olmalıdır. Cihaz kullanımdan sonra yüzeydeki yanmış yağın kesinlikle temizlenmesi gerekir. Temizlenmemiş yağlar koku yapabilir, bakteri barındırabilir, gıda atıkları ile beraber yağ tahliye borusunu tıkayabilir. Temizlik esnasında tuz ruhu, cif v.b. gibi KİMYASAL MADDELERİNİ KULLANMAYINIZ.

Yanan yemek maddelerinden kalan atıkları sertleşmeden evvel sıcak su ile yumuşatıp siliniz.Kalıntı çok sertse ve beklemişse, ağaç bir kazıyıcı ile yada paslanmaz çelik yün ile sabunlu veya klorsuz deterjan kullanılarak temizlenmelidir.

2. BAKIM :

Bu periyodik bakımın, teknik bir eleman tarafından yapılması gerekmektedir.Cihazın kullanım sıklığına bağlı olarak max. 6 ayda bir bakım yapılmasını öneririz. Garanti süresi içinde olsa da, cihazın yetkili servis elemanlarımız tarafından bakımı ücrete tabiidir.

Aşağıdaki hususlara dikkat edilmelidir.

- Enjektörler: Enjektör deliği tamamen temiz olmalıdır.
- Hava ayar bileziği: Temiz ve tıkalı olmamalıdır. Hava karıştırıcısının ayarını mutlaka teknik servis elamanı tarafından yapılmalıdır.
- Pilot: Alev düzgün ve termokupula temas etmelidir.
- Brülör: Gazın geçtiği yollar ve delikler temiz ve tıkalı olmamalıdır.
- Temizlik esnasında çıkartılması gereken ve sonra tekrar takılması gereken parçalar teknik servis elamanı tarafından yerlerine monte edilmeli ve montajdan sonra mutlaka gaz kaçağı sabun köpüğü yöntemiyle tekrar kontrol edilmelidir.

TERMS OF WARRANTY

1- The documents without sales date, plant and selling company confirmation on them shall be invalid. The warranty deed shall be presented for gaining benefit from the terms of the warranty. The device has been warranted against breakdowns to stem from material and workmanship defects on condition that it is assembled and used according to the instruction book on assembly, use and maintenance. Establishment way of elimination and designation of the exact place of the breakdowns within the scope of the warranty shall be assumed by KAYALAR.

2- The warranty given shall solely apply for the warranted device if the instruction book on assembly, use and maintenance and the terms of warranty are abided by ; no right or compensation may be claimed by any means other than this.

3- if any scrapings, erasures or changes are done on the information indicating the type, the model and serial numbers of the device in the deed of warranty or on the warranted device, the warranty shall be invalid.

4- The warranty solely consists of material and relationship defects to arise during applicable times and maintenance and repair of the relevant breakdowns. The breakdowns and the parts within the scope of the warranty shall be repaired and replaced free of charge. Ownership of the parts replaced shall be held by KAYALAR

5- Solely the service staff members authorized by the KAYALAR can intervene in the breakdowns during the term of the scope of the warranty. Intervention of unauthorized people shall make the device out of the scope of the warranty.

6- Assembly has to be made by authorized service personnel and information has to be given to the service in case of change of the place of use of the device.

7- In case of any breakdowns during the use, information has to be given to the authorized service.

8- Elimination of damages and breakdowns to arise during loading ,unloading and shipment operations out of responsibility of KAYALAR shall be deemed out of the scope of the warranty. Likewise, elimination of damages and breakdowns to arise due to exterior factors during use of the device shall be out of the scope of the warranty as well.

9- In case of any disputes , Istanbul Courts shall be the competent bodies.

CAUTION

At buildings, plants and similar locations to which the device will be connected, the installation shall be in accordance with the regulation on electricity interior installations published in the official gazette dated 4/11/1984 and numbered 18565 and all measures have to be taken for providing security of life and property. OTHERWISE, OUR COMPANY SHALL NOT ACCEPT ANY LIABILITIES.

GARANTİ ŞARTLARI

1- Üzerinde satış tarihi, fabrika ve satıcı firma onayı olmayan belgeler geçersizdir. Garantiden yararlanmak için garanti belgesi gösterilmelidir.

2- Cihaz; montaj, kullanım, bakım kılavuzunda açıklandığı şekilde monte edilip kullanılması kaydı ile malzeme ve işçilik kusurlarından doğabilecek arızalara karşı garanti edilmiştir.

3- Garanti kapsamına giren arızaların tayini, giderilme şekli ve yerinin belirlenmesi KAYALAR'a aittir.

4- Verilen garanti; montaj, kullanım ve bakım kılavuzuna ve garanti şartlarına uyulması halinde yalnızca garanti edilen cihaza ait olup, bunun dışında herhangi bir ad altında hak veya tazminat talep edilemez.

5- Garanti belgesindeki veya garanti edilen cihaz üzerindeki cihazın cinsi, modeli ve seri numaralarını gösteren bilgiler üzerinde kazıntı, silinti veya değişiklik yapıldığı takdirde garanti ortadan kalkar.

6- Garanti yalnız geçerli süreler içerisinde oluşabilecek malzeme ve işçilik kusurları ile ilgili arızalara karşı bakım ve onarımı içerir. Garanti kapsamındaki arıza ve parçalar bedelsiz onarılır ve değiştirilir. Yenisi takılan parçalar KAYALAR'a aittir.

7- Garanti kapsamı süresince arızalara yalnız KAYALAR'IN yetkili kıldığı servis elemanları müdahale edebilir. Yetkisiz kişilerin müdahalesi cihazı garanti dışı bırakır.

8- Montaj yetkili servis elemanlarınca yapılmalıdır ve cihazın kullanım yerinin değiştirilmesi durumunda servise haber verilmelidir.

9- Kullanım sırasında herhangi bir arıza oluşması durumunda yetkili servise haber verilmelidir.

10- KAYALAR sorumluluğu dışındaki yükleme, boşaltma ve sevkiyat işlemi sırasında oluşacak hasar ve arızaların giderilmesi, garanti dışı işlem görür. Aynı şekilde cihazın kullanımı sırasında harici faktörlerle verilecek hasar ve arızaların giderilmesi garanti dışıdır.

11- Anlaşmazlık durumunda İstanbul Mahkemeleri yetkilidir.

BELGELERİMİZ



Certificat
Certificate

EC TYPE EXAMINATION CERTIFICATE

Directives 90/269/CEE « Appareils à gaz »
« Gas appliances » 90/396/EEC

Numéro : 1312BU5305

CERTIGAZ, après examen et vérifications, certifie que l'appareil :
CERTIGAZ, after examination and verifications, certifies that the appliance :

- Fabricant :
Manufacture :
- Marque/commercialisé(e) modèle(s) :
Trade mark and model(s) :

KAYALAR ÇAĞDAŞ END.MUTFAK SAN.VE TİC.LTD.ŞTİ
İstanbul / TURKEY

KAYALAR

Rance Ovens
804112007, 804112008, 804112009, 804112010, 804112015,
804112020

Cookers
803901504, 803901508, 803701604, 803701508, 803901504,
803901508

Grill
803903504, 803903508, 803703504, 803703508, 803903504,
803903508, 803904504, 803904508, 803704504, 803704508,

Lavrock Grill
803904504, 803904408, 803904508, 803705508, 803904508,
803906004, 803906008, 803706004, 803706008, 803906004,
803906008

Traditional Oven
805101202

Stoves
804122504, 804122508, 804122507, 804123006, 804123007

- Genre de l'appareil :
Kind of the appliance :
- Désignation du type :
Type designation :

Appareil de cuisson professionnel
Professional Catering Equipments

Pays de destination Destination countries	Pression Pressures (mbars)	Catégorie Categories
BEL,CZ,DK,EE,FI,GR LV,LT,NO,RO,SE,SI,SK,TR	20 ; 30	RB30BP
LU,DE	30	IE
CY,AT,IS,NL,UK	30	GB/P
ES,IT,GR,PT,AT,CH	30	IEH

est conforme aux exigences essentielles des directives « Appareils à gaz » 90/269/CEE
is in conformity with essential requirements of 90/269/EEC « Gas appliances »



Le Directeur Général
Yannick ONFROY



Paris le : 03 juin 2009

CERTIGAZ SAS - 82 rue de Courcelles - F75008 PARIS - www.certigaz.fr

ISSUES TO BE PAID ATTENTION BY THE CUSTOMER IN TERMS OF THE WARRANTY

- 1 Damages and breakdowns arising from usage errors,
- 2 Damages and breakdowns arising during loading, unloading and transportation after delivery to the consumer,
- 3 Damages and breakdowns, which may arise on account of fall of potential or excess potential, unearthing, improper electricity installation made by people other than our authorized services: usage under voltage other than that written on the product tag,
- 4 Breakdowns and damages related to fire and stroke of lightning,
- 5 Intervention in the part or product with a breakdown, to be subject to destructive synthetic, chemical agents, accidents, ignorance, use by unqualified people and other usage errors, damages to arise on the exterior of the product after delivery to the consumer.