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### A GENERAL INFORMATION

**EMPERO** 

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.



### A1 PRODUCT DESCRIPTION

\*The Professional Gas Lavastone Grills, that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.6LG010	400x650x290	46	480x700x580
EMP.6LG020	600x650x290	95	620x710x580
EMP.6LG030	900x650x290	120	930x730x580

#### A2 TECHNICAL INFORMATION

Product Code	Model	Power (KW)	Gas Consumption (NG)	Gas Consumption (LPG)
EMP.6LG010	Lavastone Grills	4,7	0,60 m³/h	0,45 kg/h
EMP.6LG020	Lavastone Grills	9,5	1,21 m³/h	0,90 kg/h
EMP.6LG030	Lavastone Grills	17,1	1,80 m³/h	1,35 kg/h

### A3 TRANSPORTATION

\*This appliance can not be moved by hand from area to area.It must be moved on pallet with forklift truck.

#### A4 UNPACKING

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\*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 gas ranges 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.



## 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.

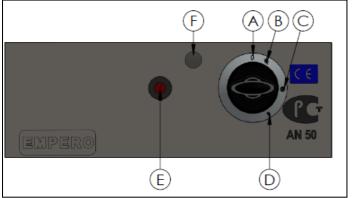


\*Definitely do not allow to check the sealing with flame.

### D OPERATION

#### \*Control Panel;

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- A : OFF Position B : Lighter Position
- C: Full Flame
- D: Half Flame
- E: Lighter
- F: Spyhole

#### \*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 main gas valve.
- In order to evacuate the air from gas fitment press the button at pilot position before firing during first operation.
- Press grill gas button and provide the pilot to be in flame position and fire the pilot.
- After the pilot is fired, press the button for a couple seconds to heat safety thermocouple's end.
- For desired temperature switch to full or half flame position.
- Operate the grill when it is empty so that protective oil can be removed. Then place the materials that are wanted to be cooked on the grill.
- Provide the oil on the grill to be flowed to oil drawer.
- After the operation is completed, switch the gas valve to (0) position.



### E CLEANING & MAINTENANCE

#### > CLEANING AND MAINTENANCE AFTER EVERY USE

- Turn off the gas connection before cleaning.
- Clean the outer surface of the appliance 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 clena the appliance with a materials that may damage chrome material.
- Clean the grill with suitable spatula after every use.

#### > PERIODIC CLEANING AND MAINTENANCE

- Maintenance should be done by qualified person.
- These parts ; Gas storage,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 device is in periodic times.



## F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	<ol> <li>Check if the gas connection is done or not.</li> <li>If there is no gas entrance to safety and firing part,the appliance is not operated.</li> <li>Check if the injector holes are opened or not.</li> <li>If the hoses that have gas entrance lose gas due to slit,hole.etc.,the appliance is not operated.</li> </ol>
	1. Check if it is operated, at suitable gas

THE APPLIANCE DOESN'T COOK WELL	setting or not.	

	1.	Gas flow is stopped automatically when the flame is off due to having gas tap that has safety valve. In this situation the appliance is not operated.
THE APPLIANCE STOPPED	2.	When there is gas leakage, if there is solenoid gas stopper alarm, gas flow is stopped and the appliance is not operated. Ventilate the area through the agency of vent-hole.

- If cooking at gas lavastone grills 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.



## G INJECTOR CHANGE AND GAS SETTING

#### GAS LAVASTONE GRILL BURNER - INJECTOR CHANGE CHART

Gas Group		Gas	6LG	Safety and Firing Part
			Injector Ø mm Injector Ø mm	
2	G20		1,6	0,41
2	G25		1,6	0,41
	G30	30	1	0,22
3	630	50	0,85	0,20
	G31 37	37	1	0,22
	631	30	0,95	0,20

#### Change of Burner Injector;

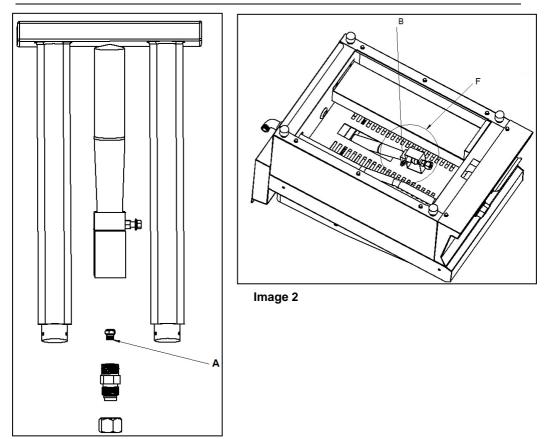
- 1. Rip off the injector at the entrance of burner with suitable equipment
- Change "A" injector by paying attention to the datas at chart with suitable injector. (Image 1)
- 3. Set the burner air entrance "F" setting by loosening "B" bolt and moving venturi pipe forward-back. (Image 2)
- 4. Change "C" injector 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)

#### Setting of Half Flame;

- 1. Remove the tap button and set by turning tap half flame screw "K" with suitable screwdriver.(Image 4) Turn it to left for transformation from LPG to NG,turn it right for transformation from NG to LPG.
- 2. After this process, operate the appliance and set it not to be deflated during transition from full flame to half flame.

### H GAS CONNECTION IMAGES

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## H GAS CONNECTION IMAGES

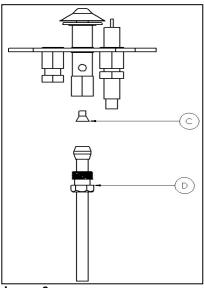


Image 3

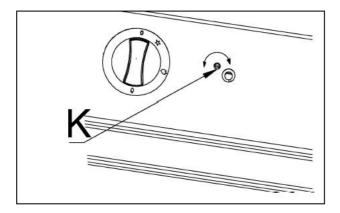
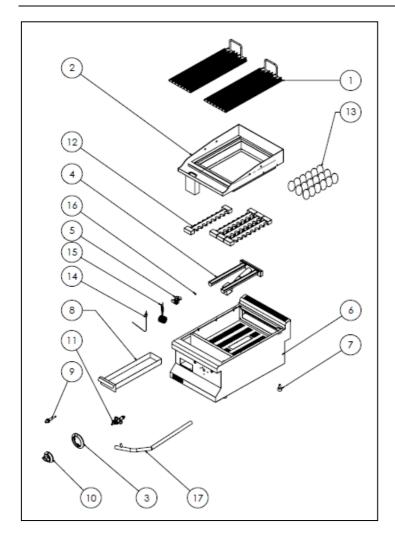


Image 4

### I SPARE PART LIST-EXPLODING DRAWING



EMP.6LG010

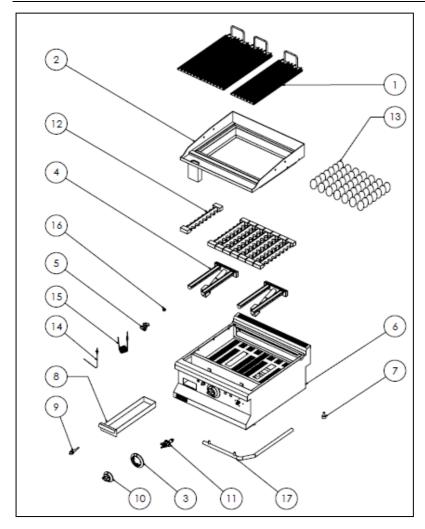
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### I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EMP.6LG010			
NO	PRODUCT NAME	P.CODE	
1	TOP GRILL	Y.EMP.6LG010.001	
2	TOP GRILL SHEETMETAL	Y.EMP.6LG010.002	
3	BUTTON BUFFER	Y.EMP.6LG010.003	
4	BURNER	Y.EMP.6LG010.004	
5	PILOT	Y.EMP.6LG010.005	
6	BASE FRAME	Y.EMP.6LG010.006	
7	FEET	Y.EMP.6LG010.007	
8	DRAWER	Y.EMP.6LG010.008	
9	LIGHTER	Y.EMP.6LG010.009	
10	BUTTON	Y.EMP.6LG010.010	
11	GAS VALVE	Y.EMP.6LG010.011	
12	BOTTOM GRILL CAST	Y.EMP.6LG010.012	
13	STONE 1 KG	Y.EMP.6LG010.013	
14	SPARKING PLUG+CABLE	Y.EMP.6LG010.014	
15	THERMO PART	Y.EMP.6LG010.015	
16	INJECTOR GROUP	Y.EMP.6LG010.016	
17	GAS TANK	Y.EMP.6LG010.017	

#### SPARE PART LIST-EXPLODING DRAWING



EMP.6LG020

EMPERO

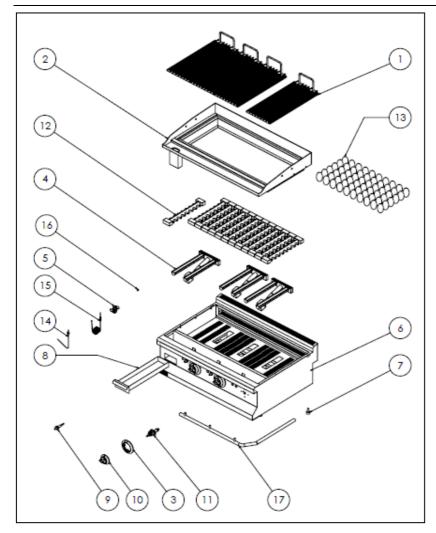
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### I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EMP.6LG020				
NO	PRODUCT NAME	P.CODE		
1	TOP GRILL	Y.EMP.6LG020.001		
2	TOP GRILL SHEETMETAL	Y.EMP.6LG020.002		
3	BUTTON BUFFER	Y.EMP.6LG020.003		
4	BURNER	Y.EMP.6LG020.004		
5	PILOT	Y.EMP.6LG020.005		
6	BASE FRAME	Y.EMP.6LG020.006		
7	FEET	Y.EMP.6LG020.007		
8	DRAWER	Y.EMP.6LG020.008		
9	LIGHTER	Y.EMP.6LG020.009		
10	BUTTON	Y.EMP.6LG020.010		
11	GAS VALVE	Y.EMP.6LG020.011		
12	BOTTOM GRILL CAST	Y.EMP.6LG020.012		
13	STONE 1 KG	Y.EMP.6LG020.013		
14	SPARKING PLUG+CABLE	Y.EMP.6LG020.014		
15	THERMO PART	Y.EMP.6LG020.015		
16	INJECTOR GROUP	Y.EMP.6LG020.016		
17	GAS TANK	Y.EMP.6LG020.017		

#### SPARE PART LIST-EXPLODING DRAWING



EMP.6LG030

EMPERO

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### I SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: EMP.6LG030			
NO	PRODUCT NAME	P.CODE	
1	TOP GRILL	Y.EMP.6LG030.001	
2	TOP GRILL SHEETMETAL	Y.EMP.6LG030.002	
3	BUTTON BUFFER	Y.EMP.6LG030.003	
4	BURNER	Y.EMP.6LG030.004	
5	PILOT	Y.EMP.6LG030.005	
6	BASE FRAME	Y.EMP.6LG030.006	
7	FEET	Y.EMP.6LG030.007	
8	DRAWER	Y.EMP.6LG030.008	
9	LIGHTER	Y.EMP.6LG030.009	
10	BUTTON	Y.EMP.6LG030.010	
11	GAS VALVE	Y.EMP.6LG030.011	
12	BOTTOM GRILL CAST	Y.EMP.6LG030.012	
13	STONE 1 KG	Y.EMP.6LG030.013	
14	SPARKING PLUG+CABLE	Y.EMP.6LG030.014	
15	THERMO PART	Y.EMP.6LG030.015	
16	INJECTOR GROUP	Y.EMP.6LG030.016	
17	GAS TANK	Y.EMP.6LG030.017	