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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.
- 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 Stock Pot Stove, that provides high efficiency has been designed to be used in industrial kitchens.

| Product Code | Dimensions (mm) | Weight (kg) | Packaging Dimensions (mm) |
|--------------|-----------------|-------------|------------------------------|
| EMP.YRG.50 | 600x800x500 | 60 | 660X860X670 |
| EMP.YRG.60 | 600x800x500 | 60 | 660x860x670 |
| EMP.YRG.70 | 700x800x500 | 80 | 720X950X585 |
| EMP.YRG.80 | 700x800x500 | 80 | 720X950X585 |

A2 TECHNICAL INFORMATION

| Product Code | Model | Power (KW) | Gas Consumption (NG) | Gas Consumption (LPG) |
|--------------|--------------------------------------|---------------|----------------------------|-----------------------------|
| EMP.YRG.50 | Gas Stock Pot Stove-With Valve | 9,3 | | 0,7 kg/h |
| EMP.YRG.60 | Gas Stock Pot Stove-Without Valve | 12 | 3,2 m³/h | |
| EMP.YRG.70 | 4 Ring Stock Pot Stove- Without | 32 | | 2,4 kg/h |
| EMP.YRG.80 | 4 Ring Stock Pot Stove-With Valve | 32 | 3,3 m³/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

EMPERO

*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 stock pot stove 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.



 $^{*}\mbox{If there is gas leakage where the appliance is, .do not fire absolutely and do not use electric .$



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

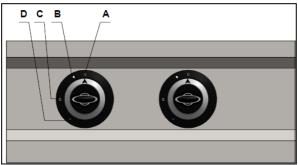


*Do not use the gas stock pot stove that doesn't have safety valve in closed area.



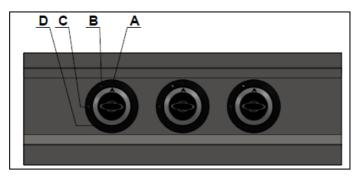
D OPERATION

*Control Panel;



- A: ON/OFF
- **B**: IGNITION
- **C** : FULL FLAME POSITION
- **D**: HOLF FLAME POSITION

EMP.YRG.50 - EMP.YRG.60



EMP.YRG.70 - EMP.YRG.80

*Operating;

- Press gas button in order to operole the appliace and ignile during pushing
- After ignition keep pressing on button for a few seconds in order to heat enasgh the thermocosple
- Select the position aflerwords (full flame-holf flame)
- To begin the cooking process later.



E CLEANING & MAINTENANCE

> CLEANING AND MAINTENANCE AFTER EVERY USE

- Turn off the gas connection before cleaning.
- Clean the outer surface of the appliance with a wet cloth and chrome shiner.
- 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 hurt chrome material.
- Wash the grills with hot water and then dry 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.



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GAS STOCK POT STOVE

| THE APPLIANCE DOESN'T OPERATE | Check if the gas connection is done or not. If there is no gas entrance to pilot,the appliance is not operated. If the hoses that have gas entrance lose gas due to slit,hole.etc.,the appliance is not operated. |
|---------------------------------|---|
| | |
| THE APPLIANCE DOESN'T COOK WELL | Check if it is operated at suitable gas setting or not. |
| | · |
| THE APPLIANCE STOPPED | At EMP.YRG.60,YRG.80 the 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. 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 stock pot stove is not done at suitable quality
 - If any function of security doesn't work

TROUBLESHOOTING

Do not use the appliance.

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



G INJECTOR CHANGE AND GAS SETTING

GAS STOCK POT STOVE-BURNER INJECTOR CHANGE CHART

| Gas Group | roup Gas - | | Small | Middle | Pilot |
|-----------|------------|---------|---------------|---------------|---------------|
| Gas Group | | | Injector Ø mm | Injector Ø mm | Injector Ø mm |
| 2 | G20 | | 2,50 | 3,00 | 0,41 |
| 2 | G25 | | - | - | 0,41 |
| | G30 | 30 mbar | 1,20 | 1,80 | 0,22 |
| 3 | | 50 mbar | - | - | 0,20 |
| 5 | G31 | 37 mbar | - | - | 0,22 |
| | | 50 mbar | - | - | 0,20 |

EMP.YRG.50 - EMP.YRG.60

Burner Injectors Change ;

- 1. Remove cost grill and burner top cover..(Image 1)
- 2. Chage "c" injector with consideration of valve on table above .for this purpose first temove "b" inion from "d" gas inlet pipe. (Image 2)

EMP.YRG.60- EMP.YRG.80

Safety valve ;

In case of involuntary flame out ; "I" safety valve will cut gas leakoge if "h" thermo doesn't realice the flame. (Image 2)



H GAS CONNECTION IMAGES

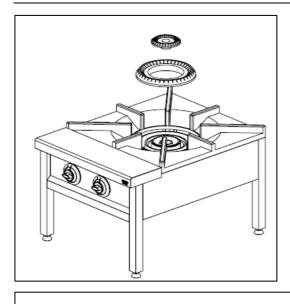


Image 1

Image 2

EMP.YRG.50 - EMP.YRG.60



G INJECTOR CHANGE AND GAS SETTING

GAS STOCK POT STOVE-BURNER INJECTOR CHANGE CHART

| Cas Group | Gas | | Small | Middle | Pilot |
|-----------|-----|---------|---------------|---------------|---------------|
| Gas Group | | | Injector Ø mm | Injector Ø mm | Injector Ø mm |
| 2 | G20 | | 2,40 | 3,00 | 0,41 |
| 2 | G25 | | - | - | 0,41 |
| | G30 | 30 mbar | 1,20 | 1,70 | 0,22 |
| 3 | | 50 mbar | - | - | 0,20 |
| 5 | G31 | 37 mbar | - | - | 0,22 |
| | 631 | 50 mbar | - | - | 0,20 |

EMP.YRG.70 - EMP.YRG.80

BURNER INJEKTOR CHANGE ;

- 1. Remove cost gril land burner top cover you can odjust gas by turning "g" if you turn it on left hand side it will increose and you can reduce by turning on right hand side .(Image 1)
- CHANGE "B" injector by considering the valve on table above fort his purpose loosen "F" screws complety ond then "c" nuts. Pull back injector steel "d". Remove volves "e" and injector.(Image 2)

EMP.YRG.60- EMP.YRG.80

Safety valve ;

In case of involuntary flame out ; "I" safety valve will cut gas leakoge if "h" thermo doesn't realice the flame. (Image 2)



H GAS CONNECTION IMAGES

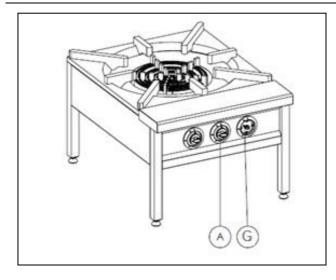


Image 1

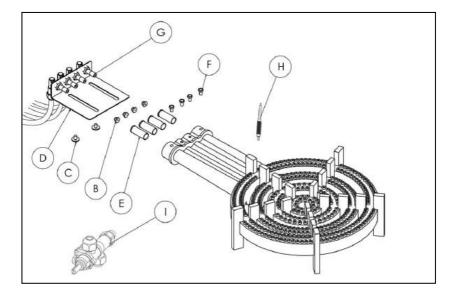
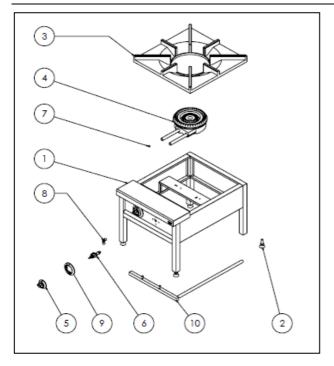


Image 2



L

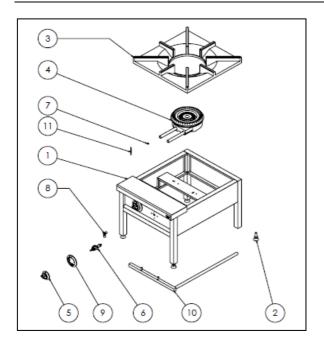
SPARE PART LIST-EXPLODING DRAWING



EMP.YRG.50

| | PRODUCT CODE: EMP.YRG.50 | | | | |
|----|--------------------------|-------------------|--|--|--|
| NO | PRODUCT NAME | P.CODE | | | |
| 1 | BASE FRAME | Y.EMP.YRG.50.1001 | | | |
| 2 | FEET | Y.EMP.YRG.50.1002 | | | |
| 3 | CASTING GRILL | Y.EMP.YRG.50.1003 | | | |
| 4 | BURNER | Y.EMP.YRG.50.1004 | | | |
| 5 | BUTTON | Y.EMP.YRG.50.1005 | | | |
| 6 | GAS TAP | Y.EMP.YRG.50.1006 | | | |
| 7 | INJECTOR GROUP | Y.EMP.YRG.50.1007 | | | |
| 8 | BURNER BARCKET | Y.EMP.YRG.50.1008 | | | |
| 9 | BUTTON BUFFER | Y.EMP.YRG.50.1009 | | | |
| 10 | GAS TANK | Y.EMP.YRG.50.1010 | | | |

SPARE PART LIST-EXPLODING DRAWING



EMPERO

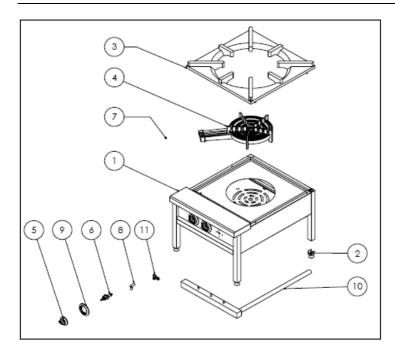
L

EMP.YRG.60

| | PRODUCT CODE: EMP.YRG.60 | | | | |
|----|--------------------------|-------------------|--|--|--|
| NO | PRODUCT NAME | P.CODE | | | |
| 1 | BASE FRAME | Y.EMP.YRG.60.1001 | | | |
| 2 | FEET | Y.EMP.YRG.60.1002 | | | |
| 3 | CASTING GRILL | Y.EMP.YRG.60.1003 | | | |
| 4 | BURNER | Y.EMP.YRG.60.1004 | | | |
| 5 | BUTTON | Y.EMP.YRG.60.1005 | | | |
| 6 | GAS TAP | Y.EMP.YRG.60.1006 | | | |
| 7 | INJECTOR GROUP | Y.EMP.YRG.60.1007 | | | |
| 8 | BURNER BRACKET | Y.EMP.YRG.60.1008 | | | |
| 9 | BUTTON BUFFER | Y.EMP.YRG.60.1009 | | | |
| 10 | GAS TANK | Y.EMP.YRG.60.1010 | | | |
| 11 | THERMO PART | Y.EMP.YRG.60.1011 | | | |

L

SPARE PART LIST-EXPLODING DRAWING



EMP.YRG.70

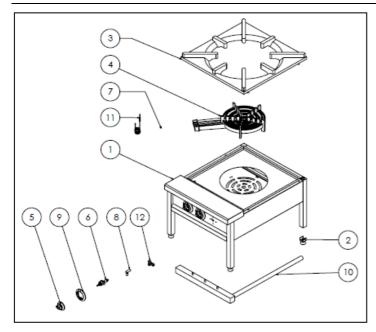
EMPERO

| | PRODUCT CODE: EMP.YRG.70 | | | | |
|----|--------------------------|-------------------|--|--|--|
| NO | PRODUCT NAME | P.CODE | | | |
| 1 | BASE FRAME | Y.EMP.YRG.70.1001 | | | |
| 2 | FEET | Y.EMP.YRG.70.1002 | | | |
| 3 | CASTING GRILL | Y.EMP.YRG.70.1003 | | | |
| 4 | BURNER | Y.EMP.YRG.70.1004 | | | |
| 5 | BUTTON | Y.EMP.YRG.70.1005 | | | |
| 6 | GAS TAP | Y.EMP.YRG.70.1006 | | | |
| 7 | INJECTOR GROUP | Y.EMP.YRG.70.1007 | | | |
| 8 | BURNER BRACKET | Y.EMP.YRG.70.1008 | | | |
| 9 | BUTTON BUFFER | Y.EMP.YRG.70.1009 | | | |
| 10 | GAS TANK | Y.EMP.YRG.70.1010 | | | |
| 11 | T BRACKET | Y.EMP.YRG.70.1011 | | | |

SPARE PART LIST-EXPLODING DRAWING

EMPERO

I



EMP.YRG.80

| | PRODUCT CODE: EMP.YRG.80 | | | | |
|----|--------------------------|-------------------|--|--|--|
| NO | PRODUCT NAME | P.CODE | | | |
| 1 | BASE FRAME | Y.EMP.YRG.80.1001 | | | |
| 2 | FEET | Y.EMP.YRG.80.1002 | | | |
| 3 | CASTING GRILL | Y.EMP.YRG.80.1003 | | | |
| 4 | BURNER | Y.EMP.YRG.80.1004 | | | |
| 5 | BUTTON | Y.EMP.YRG.80.1005 | | | |
| 6 | GAS TAP | Y.EMP.YRG.80.1006 | | | |
| 7 | INJECTOR GROUP | Y.EMP.YRG.80.1007 | | | |
| 8 | BURNER BRACKET | Y.EMP.YRG.80.1008 | | | |
| 9 | BUTTON BUFFER | Y.EMP.YRG.80.1009 | | | |
| 10 | GAS TANK | Y.EMP.YRG.80.1010 | | | |
| 11 | THERMO PART | Y.EMP.YRG.80.1011 | | | |
| 12 | T BRACKET | Y.EMP.YRG.80.1012 | | | |