

KEBAB
KING



Installation and Operating Manual



GAS PIZZA OVEN G4352

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Please read this operating manual before installing, connecting and commissioning this device in order to avoid any damage against your body and your device.

PREFACE

- Important: Use the original pallets to handle the furnace. Remind that the support base is particularly designed to bear the furnace load (See: Figure 1).
- The units are analysed under normal operating conditions or installed properly under normal gas pressure in consideration of normal release levels.
- The units are designed and mounted by providing entire safety functions without posing any risk against people or pets.
- The unit components finished and mounted properly. All components are manufactured with sufficient tolerance levels for easy and safe replacement.
- Furthermore, the parts processed during operation and maintenance procedures are cut precisely in a circular shape.
- The components are designed integrally to place and install with each other.
- The components are perfectly resistant to relevant mechanical, chemical and thermal conditions.
- The device is designed to prevent from air or water intake to gas circuit.
- The condensation arising from furnace start-up or operation shall not affect safe working conditions adversely.
- The explosion risk is minimized for a possible fire incident if the feeder line is separated from the unit.
- The unit is designed to operate accurately and safely under normal gas pressure.
- Defective or excessive release, gas supply interruption and manual restart do not pose a risk.
- Lubrication is not applicable to this unit. The separate parts shall be welded, screwed, coupled or connected.
- As gas supply or tube is separated from the unit, the burner shall not cause excessive heat or pressure on this component.
- The unit components contaminated during cooking phase are accessible without further tools.
- The materials contacting with gas do not contain lead.
- Flexible tubes, rubber/plastic materials or similar components shall not be used in the unit since such parts are made of hard metal.
- The components with the melting point below 500°C shall not be used in the burner.
- The entire gas exposed to pressure shall resist to mechanical and thermal stress without compromising safety.
- Control or configuration apparatus does not interrupt safety devices.
- All parts and components failing to be used by the relevant user or assembler shall be kept under protection.
- The command and configuration buttons are defined clearly (in order to prevent from errors). Involuntary action is not probable.
- The unit is designed to keep the gas amount released during start-up or shutdown safe and insignificant.
- The furnace shall be operated only in well-ventilated rooms.
- Illumination and further lighting options are applicable.
- Flame stability is guaranteed throughout the entire unit. The inflammable materials shall be free of the components posing intolerable risks to human health.
- The unit is manufactured to prevent from the leakage of inflammable products under normal operating conditions.
- The walls of cooking room contacting with food products are reliable. The walls avoid further contact with the flames.
- The components contacting with food products are not toxic or unhygienic.

GENERAL DESCRIPTION

Furnace

- The device frame is made of AISI 430 stainless steel.
- The control panel indicating the on, off and pilot positions is located on the right side of device for commissioning and configuration procedures.
- The gas distribution pipe and the burners are located on the bottom side of furnace. The stated parts are equipped with a specific access panel.
- The furnace base is perforated to allow air intake for burning.
- The furnace is heated in closed counters through relevant burners. The pipe shaped burners are positioned to provide equal heat for the cooking room.
- The food products do not contact with the flames directly.
- The inflammable products are transferred upwards in a shaft connected to the cooking room. The furnace is also equipped with a circular connector positioned on the centre.

Main Gas Pipe

- Gas is supplied to the unit through a flexible or stable metal pipe. This pipe shall be made of stainless steel.
- It is required to install a shut-off valve on the pipe.
- Gas inlet is located on the right front side. 1/2" jag has direct access to the gas valve.
- The distribution from head to injectors is performed by a 12/10 mm copper pipe.
- The main gas pipe of pilot burner is made of 6/4 mm copper.
- The pipe diameter is sufficient to regulate necessary gas flow and gas pressure in both types.

Main Burners

- The burners consist of a perforated AISI 430 pipe. One edge of this pipe is closed whereas the other edge includes a venture type coaxial access ramp. In this edge, primary air and gas combination is generated.
- The burners are designed for two types of gas, namely LPG and Natural Gas. Accordingly, switching between gas types and regulating air and gas intake is provided by replacing the injectors. Further gas injectors would be supplied from relevant exporters or manufacturers.
- The injectors are screwed on a cap located on the front side of burners. The injector diameters indicated in millimeters shall be indelible.
- The released flames are blue, stable and regular.
- The main and pilot burners are visible from a certain angle for flame control.
- The main burners are illuminated with a pilot burner ignited by the piezoelectric button.

Pilot Burners

- Low power pilot burner is located on the right side of main burner and it is equipped with a safety thermocouple.
- Pilot burner prevents from the flame discharge from main burner and accidental failure through gas control.
- Pilot burner is fed independently of main burner through an injector calibrated in accordance with the gas type. A reference number is attached to this injector.
- Pilot burner is mounted by removing inflammable materials together with main burners.
- Pilot burner is also supported by a thermal generator. This generator feeds the electromechanical valve and converts the heat arising from flames to millivolt.

Injectors

- The gas required per burner passes through calibrated injectors. The diameter varies depending on the gas type. The diameter detail is sealed in an indelible form.
- The diameter details of intervals between burners and gas types are indicated on the table of technical specifications.
- The stated injectors are replaceable without demounting the entire unit.

Technical Information

Product Code	Height	Width	Depth	Net Weight	Maximum Load
G4352	790 mm	1117 mm	1017 cm	200 kg	50 kg

	G4352		
	Injector	Maximum Power	Consumption
G-20 20mbar	2,50 mm	15,5 kW	1,613 m3\h
G-20 25mbar	2,50 mm	15,5 kW	1,591 m3\h
G-25 25mbar	2,80 mm	15,5 kW	1,862 m3\h
G-30 30mbar	1,80 mm	15,5 kW	0,471 kg\h
G-30 50mbar	1,80 mm	15,5 kW	0,461 kg\h

These instructions shall be valid if the country code is visible on the device. If the country code is not visible, then please follow technical specifications providing necessary instructions for adapting the device to current conditions.

WARNING: HOT SURFACES!



- The sheet attached to burner shall remain heated for a certain period following shutdown. For this reason, the heater location shall not be accessible by customers or children.
- Burnt Hazard! Protect your hands with heat-resistant gloves during operation. Furthermore, please avoid keeping the gloves wet due to high thermal conductivity.
- Avoid keeping the furnace door open. Use the handle when opening the furnace door.
- Avoid turning the furnace upside down unless the residues are removed.
- Bottom and top stone frames are supported from the front and rear sides. Avoid free falls on the burners.
- There are 4 adjustable stands on the furnace. It is necessary to mount such stands before operating the furnace. When you turn the furnace at 90 degrees on the pallet, you would see 4 corners designed for the assembly procedures. Then, screw the stands and place the furnace in a stable and flame resistant area.

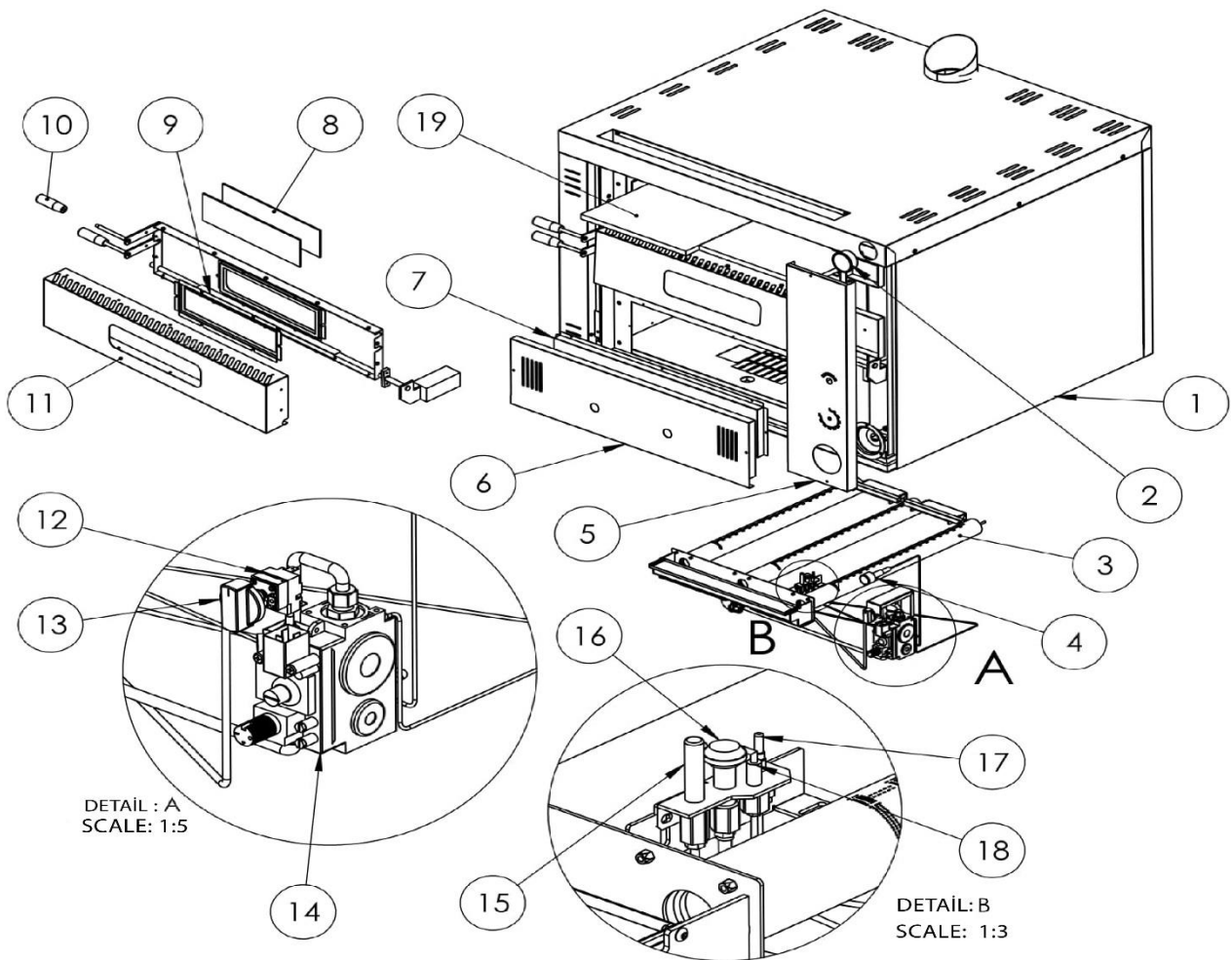
CONTROL FUNCTIONS

- The device is equipped with a gas shut-off component disconnecting gas separately and immediately from the burner without the inertia period of other safety devices.
- The unit is supplied with an approved valve. This valve is designed, manufactured and installed for normal operating conditions without any impact on reliability, functionality and safety.
- The unit shall be kept clean for facilitated operation. This valve includes standby, pilot and maximum positions.
- Piezoelectric button is indicated with a star.
- The firing and operating procedures are detailed in the section titled "Safety Recommendations and Warnings".
- The instructions are placed on the front side.
- The heat level is checked by a thermostat ranging from 65°C to 450°C.
- As the cooking chamber reaches the intended heat level, the valve blocking gas flow to the burner shall be affected by this adjustment.
- The furnace is equipped with a thermometer to check the cooking chamber.

Device Description

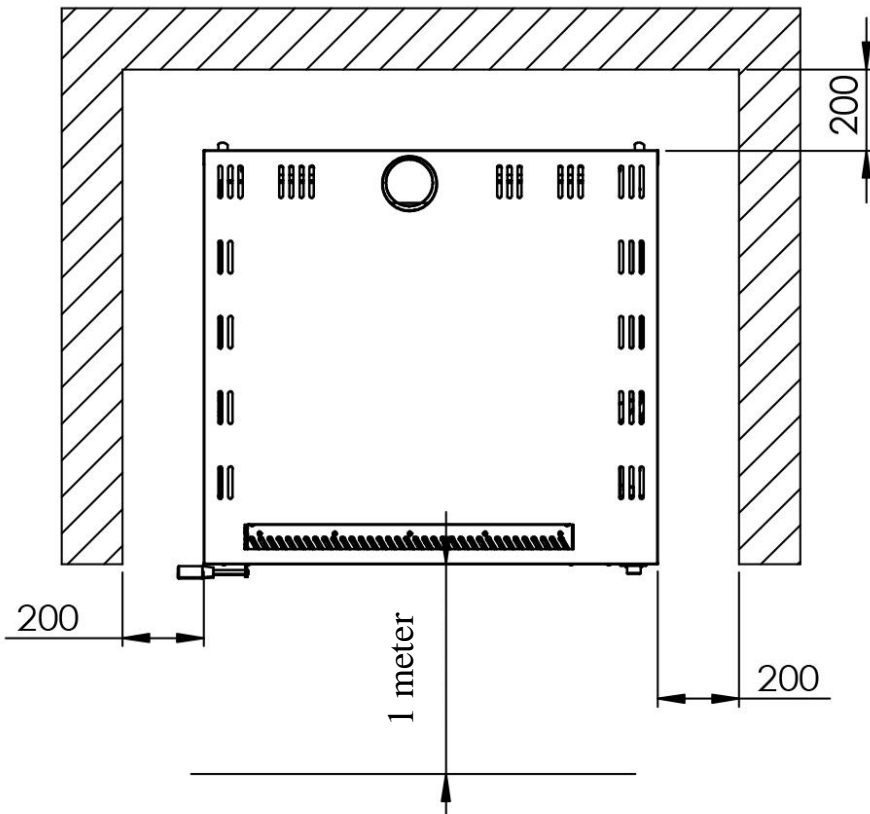
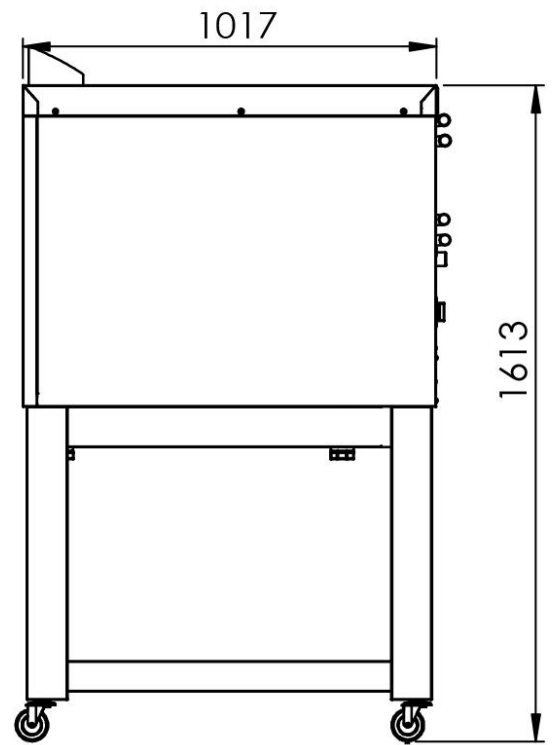
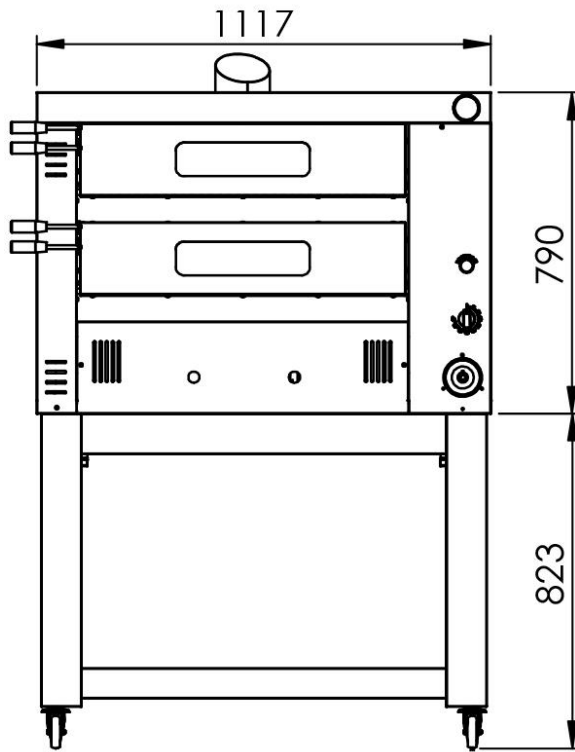
Product : Gas Pizza Oven

Model : G4352

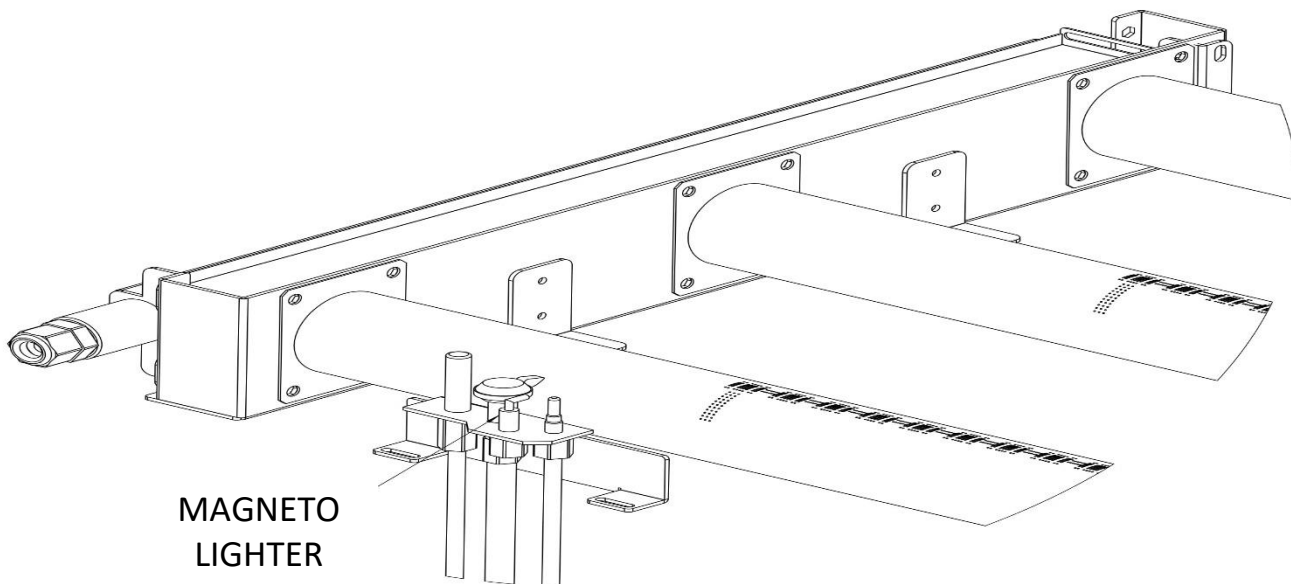
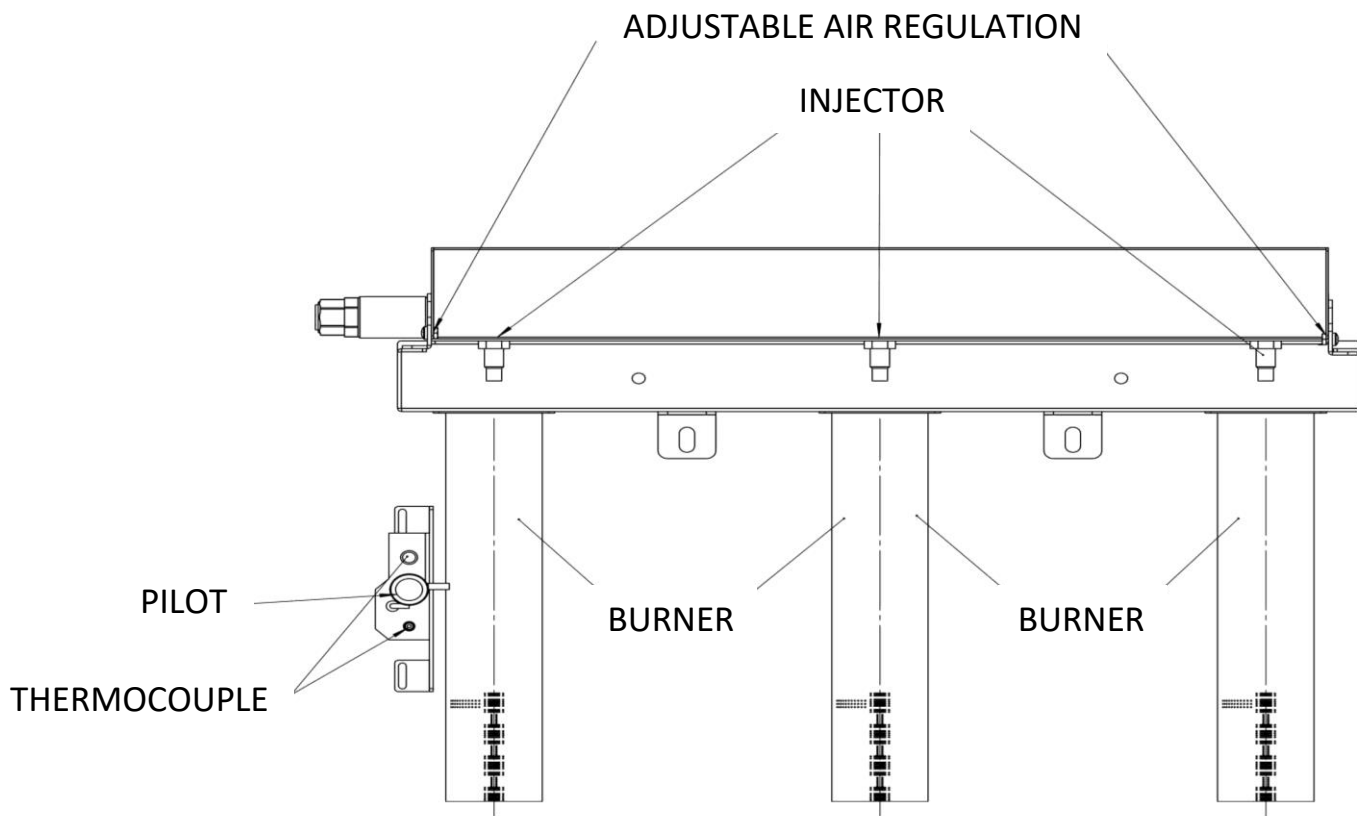


NO	PART NAME	PCS
1	G4352 BODY	1
2	THERMOMETER	1
3	BURNER	1
4	MAGNETIC LIGHTER	1
5	FRONT LEFT COVER	1
6	BUTTOM COVER	1
7	FIRE ROOM COVER PLATE	1
8	OBSERVATION GLASS	4
9	OBSERVATION GLASS PLATE	4
10	DOOR HANDLE	2
11	FRONT DOOR SHEET	2
12	THERMOSTAT	1
13	THERMOSTAT COVER	1
14	GAZ VALVE	1
15	THERMOCOUPLE	1
16	PILOT	1
17	THERMOCOUPLE	1
18	MANGNETIC LIGHTER TIP	1
19	STONE	4

Device Sizes



Inflammable and combustible materials shall be kept in minimum **“1 meter”** from the device during operation.



Assembly and Connection

- The installation and maintenance procedures shall be performed by the authorized and qualified staff in compliance with applicable regulations.
- If you smell gas, disconnect the gas supply immediately and call technical service.
- If you detect a failure, avoid touching any component or loose control panel. Just call technical service.
- Use this furnace in well-ventilated areas.
- Avoid placing an inflammable or combustible materials near the furnace.
- See the data plate on this device to view the current gas type.
- Please contact with the nearest distributor or manufacturer immediately to operate under a different gas type. The valve does not allow flow or pressure regulation.
- The furnace shall be placed in a flame resistant and flat surface. The furnace shall be also be covered with flame resistant walls.
- Do not place inflammable materials near the furnace.
- As the unit is installed, please ensure the surface to be horizontal and reliable for bearing the furnace load (see the specifications section for weight details).
- Leave a 20cm interval between external surfaces and walls of the furnace and provide sufficient ventilation accordingly. Generate sufficient moisture and heat for the installation area of cooking unit. Please provide sufficient ventilation for this room by keeping various natural draught sections open. If the furnace fails to be ventilated, then ignition would be insufficient or certain parts would be damaged due to excessive heat.
- The frequent and long-term operation of this device would require further ventilation such as opening a window or providing effective ventilation.
- The unit shall always be under protection. Accordingly, the air intake would be kept safe against certain risks. The furnace shall not be embedded as it would close the furnace sides.
- The furnace is equipped with a joint to remove burnt residues through an outlet. This joint is placed on the rear top side. Furthermore, an extractor hood shall be placed on the furnace to remove all residues. Avoid connecting the above mentioned outlet directly with the shaft.
- Check whether there is a visible damage on the device prior to installation procedure. Please avoid installing or using a damaged device.
- If your device is damaged, the repair procedure requires specific tools and parts. For this reason, the damaged parts shall be replaced by CATER BAKE or its authorized service point.
- The defective parts shall only be replaced with original CATER BAKE parts. As the manufacturer, we would guarantee safe operation only for the original parts.
- The manufacturer shall not be hold responsible against the damages arising from incorrect installation or connection procedures.

This device shall be installed in compliance with applicable regulations and used under well-ventilated conditions. Please follow relevant instructions before mounting and using this device.




Operating Instructions

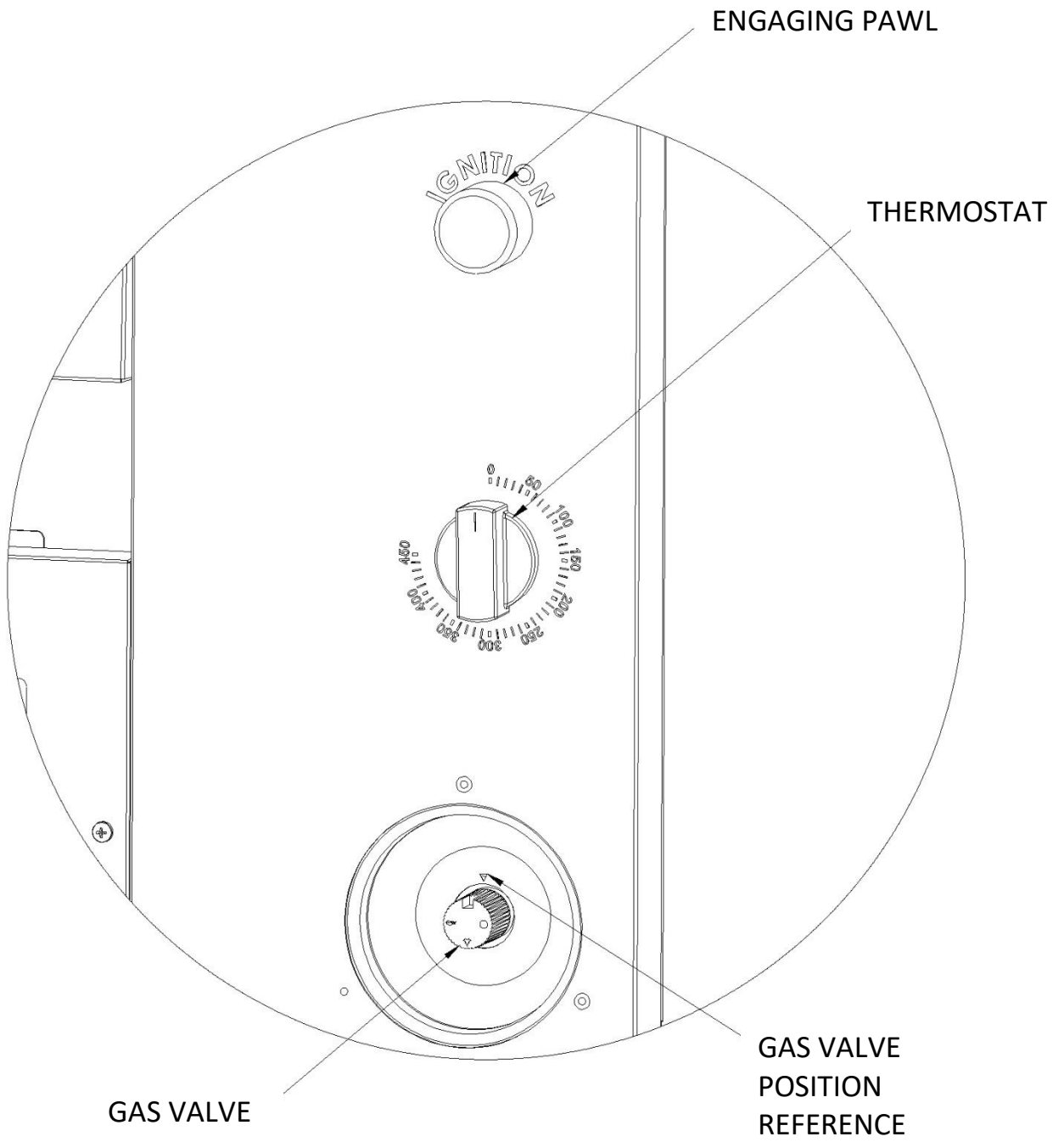
- Please read this operating manual prior to first commissioning. Thus, you would protect your device and your body against the damages.
- Please use this device only after mounting. Thus, you would avoid contacting with electrical conductors.
- Please use this device only on a flat surface.
- The normal operating temperature refers to the ambient temperature.
- Please use this device only as a furnace. The manufacturer shall not be hold responsible against certain damages and breakdowns arising from misuse.

Ignition

- The following instructions shall be followed for duly operation of this device:
- Prior to first ignition phase, check whether the diameters of injectors on main and pilot burners correspond to the gas type and whether the thermocouple is located properly. Leave the furnace in operating state for a few minutes. You will see a slight smoke and an unpleasant odor by the first ignition, which is totally normal in new devices. All components need to wait for a certain period.
- The on and off positions on pilot burner are indicated on the valve handle. The pointer on control panel shall appear without any error position.
- The thermocouple configuration button is placed on the control panel. The thermocouple is electromechanical.

Transition between On and Off Positions

- Turn the command button (★) to the pilot position in order to ignite the pilot burner.
- Push the button downwards and hold for a few seconds to ignite the pilot burner. Then, release the button and check whether the flames are stable. If the ignition fails to be performed, repeat the entire procedure.
- Push the relevant button to ignite main burner and switch to this position: 
- The valves are equipped with a slow ignition mechanism, which reaches its maximum capacity within 10 seconds approximately.
- Bring the thermocouple button to the intended heat level (this provides a continuous heat inside cooking chamber).
- If you intend to keep the pilot on and the main burner off, push the command button and switch to this position: 
- Close the device by pushing this button 
- Warning: The modernized blocking device prevents from further inflammation until the flame detector ceases gas flow. By the end of this period (after shutting down the magnetic group), it is possible to ignite again.



Safety Recommendations and Warnings

- Warning: There is burning risk since the top and side surfaces are extremely hot! Clean this area after the device cools down.
- Burnt hazard! Protect your hands with heat-proof gloves during operation. In the meantime, please pay attention to avoid moisture on the gloves due to electrical conduction.
- Opening the furnace door poses a great risk when the cooking chamber is heated.

In case of breakdowns:

- If you detect a breakdown on your device, disconnect the gas supply and call customer services. Please avoid connecting the gas supply until the maintenance is completed.
- The repair procedures shall be performed by authorized service points only. The repairs made by other points shall cause damages on your body and your device. Do not open the device frame. The repairs shall be made by CATER BAKE authorized service points throughout the warranty period. In the contrary case, the damages arising from such repairs shall be excluded from the warranty scope.

Actions Before First Operation

Preliminary Information

- Keep this operating manual and deliver it to the next owner.
- Check whether there is a visible damage prior to installation procedure. Please avoid installing or using a damaged device.

Package

- The package protects the device against damages arising from transportation. This package is made of a recyclable material, which provides savings in raw materials and decreases the waste amount. If you would like to purchase the packaging material, please call the nearest recycling center.

Handling, Shipment and Storage



- If handling is necessary, please move the device within its original package and follow the handling instructions placed on the package.

Cleaning and Maintenance

- Please ensure the device is disconnected from gas supply.
- Wait for the device to cool down and then clean solid dirt with a dry cloth.
- Clean the food residues on the rock immediately and avoid such residues attached to the surface due to burning.
- Wipe the device surface with a warm soapy cloth.
- Avoid using steam or water pressure cleaners during this procedure. Pressurized steam and water may cause breakdowns. The manufacturer shall not be hold responsible against the damages arising from such breakdowns.
- Avoid using hard sponges or corrosive materials such with stain removal properties.
- Wipe your device with a dry cloth after cleaning.
- Avoid using chemical agents or steel cleaners. Wipe the dirt immediately. The dirt remaining for a long time may damage the device surfaces.
- Clean your device periodically.

Actions during Breakdown

- The repair procedures shall be performed by authorized service points only. The repairs made by other points shall cause damages on your body and your device.

WARRANTY

This certificate hereby grants **1 (ONE) YEAR WARRANTY** against all manufacturing, labor or assembly defects starting from the delivery date only if the device is used as described in the operating manual of **CATER BAKE** and if intervention of third parties is avoided.

The stated warranty shall be valid as long as the customer obligations indicated in this certificate and the operating manual are duly fulfilled.

Our company shall be responsible to determine relevant technical methods in repair procedures and the parts requiring to be replaced.

The breakdowns shall be repaired in authorized service points or the plant.

The warranty begins with breakdown notification and the delivery of faulty product to the above mentioned points.

All damages arising from transportation of defective product to the service point and delivery to the customer following repair or maintenance procedures shall be covered by the customer.

This warranty provided by **CATER BAKE** does not cover the breakdowns arising from misuse. In addition, the following conditions are also excluded from the warranty scope.

- 1) The defects and breakdowns arising from misuse
- 2) The damages and breakdowns arising from loading, unloading and handling operations after the product is delivered to the customer
- 3) The damages and breakdowns arising from low voltage, excessive voltage, grounding failure, wiring failure and different voltage levels than the ones indicated on product label
- 4) The damages and breakdowns arising from fire or lightning strike
- 5) The damages arising from interventions to the product following its delivery to final customer, synthetic and corrosive chemical agents, accidents, negligence, unauthorized usage, misuse and product surfaces
- 6) The parts worn out in accordance with usage conditions are referred to as spare parts, which are also excluded from the warranty scope
- 7) The damages and breakdowns arising from the failure to use this product in contrary to the terms specified in the operating manual

The relevant dealer, distributor, agency or representation office standing as the supplier shall be responsible to deliver the warranty certificate.

This warranty shall be invalid in case the original serial number is removed from the warranty certificate or somehow manipulated.

Delivery Date:

Place:

Invoice Date and

Number:

Supplier Title:

Address:

Phone-Fax:

Supplier

(Seal and Signature):



Customer Services

TECHNICAL SERVICE is performed in the plant.

Service Address:

www.cater-bake.co.uk

0151 548 5818

A1 Senator Point, South Boundary Road, Knowsley Industrial
Park, Merseyside L33 7RR

info@cater-bake.co.uk

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