

INSTRUCTION MANUAL

FOR PROFESSIONAL POTATO
BAKING OVEN

I GAS

MODEL: MKFG20-30-80

POTATO BAKING OVEN
INSTRUCTION MANUAL

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1. PRESENTATION

DEAR CUSTOMER,

- Firstly we would like to congratulate you for purchasing Mutfakci Potato Baking Oven. In order to benefit from full customer rights and to avoid the injuries which can be caused by erroneous usage, please read carefully this instruction manual, and allow the personnel which will use the appliance to read this manual.
- Please do not hesitate to contact us, in order to find solutions at the points which you do not understand.
- This manual is containing informations regarding assembling/montage, usage and maintenance of the appliance. Please read it carefully.
- Please be sure before the installation of the potato baking oven, that the electrical, water, waste water installations are ready.
- We wish you to use our product in the best productive way...

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2. SAFETY WARNINGS

- S* .The gas pressures adjusted in the factory are specificated on the label from the oven. Do not connect different types than the ones specificated standart and the categories and pressures certificated. Otherwise it will ocuure breakdowns which are not included to gurantee coverage.
- S* Do not splash water directly to the oven and do not dip it into the water.
- S* Do not clean it with pressurised water.
- S* Do not use the appliance near imflamable objects and materials. Keep away from the oven this kind of objects and materials.
- S* Pay attention that the area in which the appliance will be used, to be good ventilated. If it will be necessary place the appliance under a hood. In cases of breakdowns at gas connection hoses, allow only authorized staff to replace them.
- S* In cases of changing the place of the appliance disconnect it from the gas instalation. During the movement, please pay attention to the appliance to be not damaged., Please place the oven in vertical position.
- S* In cases of gas leakes turn off the main gas valve and call an authorized service.
- S* Do not pour water or oil inside the gas burner.

3. RECOMMENDATIONS FORA PROPER AND SAFER USAGE

- S* The appliance shold be used only by competent personnel.
- S* Do not place wet potatoes inside the appliance.
- S* If you will place inside of the rest place, a stainless steel pot filled with water you will prevent the potatoes to become dry. *S* Please pay attention to not scratch the exterior of the oven. The exterior side of the oven is electro-static painted. *S* Do not lay on lateral or do not turn upside down the gas tank

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4. ASSEMBLING

S In order to obtain the normal work height, place under the appliance a counter of 850 mm height (+ \ - 100mm). The oven can be used at ground level too. *S* If you will place the appliance on a counter please pay attention to the support legs to be adjustable, in order to provide a good balance. *S* In order to have a good ventilation, please place the appliance under a hood. *S* Do not place the hood under any shelf or marginal part, that can obstruct the chimney exit. *S* Please pull out the protective plastic. Please clean with a proper material the adhesive substances that can remain. *S* The gas pressure and gas specifications for the appliance are specified on the label of the oven. Do not connect the appliance to different types and pressures. The gas installation should be done in conformity with the one specified. *S* The gas connection should be done with a flexible hose. *S* The gas connections should be done only by an authorized service. *y* USE FIXED PRESSURE - GAS REGULATOR(500 mms) for maximum 37 mbar. If you will use different regulators the gas safety valve will breakdown.

5. BEFORE THE FIRST USAGE:

Clean the exterior of the oven with a proper material or substance, do not use corrosive materials or substances. *S* Let the oven to work empty without potatoes for 1 hour

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6. USAGE INSTRUCTIONS.

1. Firstly control the gas tap of the oven to be at OFF level, and then open the main gas valve.
2. Place the potatoes inside the oven.
3. Ignite the burner. By pressing the knob of the gas tap and turning it on clock rotation way, the gas will circulate, then press on the lighter button, by this way the ignition of the burner will be realised. If the flame will not appear at the burner press again the "lighter". After the ignition keep pressing on the knob for 15 seconds, in order to allow the thermo element get warm.
4. You can adjust the gas burner flame from the gas tap. After finishing the baking, close firstly the gas tank valve and secondly the gas tap of the oven.

7. CLEANING AND MAINTENANCE

The periodical cleaning and maintenance should be done by the user. **IMPORTANT:** The maintenance of the appliance should be done by a competent personnel who has read this manual.

1. Make the cleaning after the appliance will become cold.
2. After each baking and closing of the gas valve, clean the exterior of the oven with a wet cloth.
3. Pull out the drawers and clean them with a wet cloth.
4. Clean the rest room with a wet cloth.
5. Make periodical maintenance to the oven at 6 months.



ATTENTION!

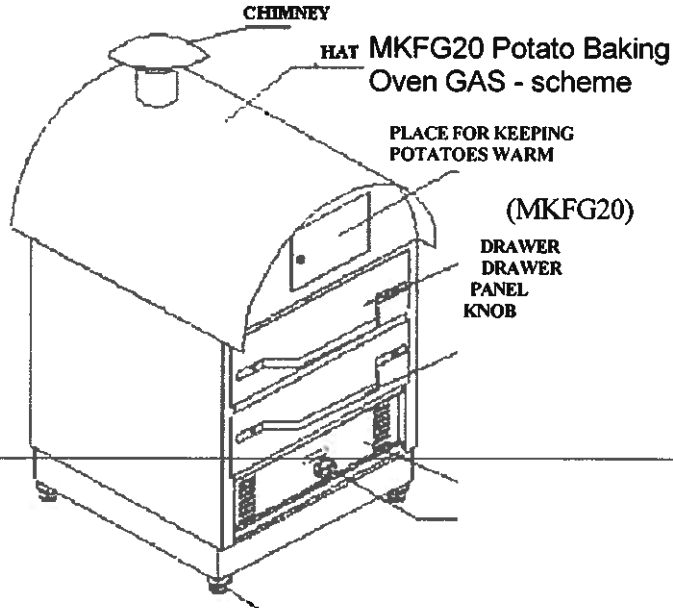
Do not turn off the gas valve before cleaning the oven. Do not use dangerous substances for human health.

8. POSSIBLE BREAKDOWNS, CAUSES AND REMOVAL WAYS

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9. TECHNICAL SPECIFICATIONS MKFG20

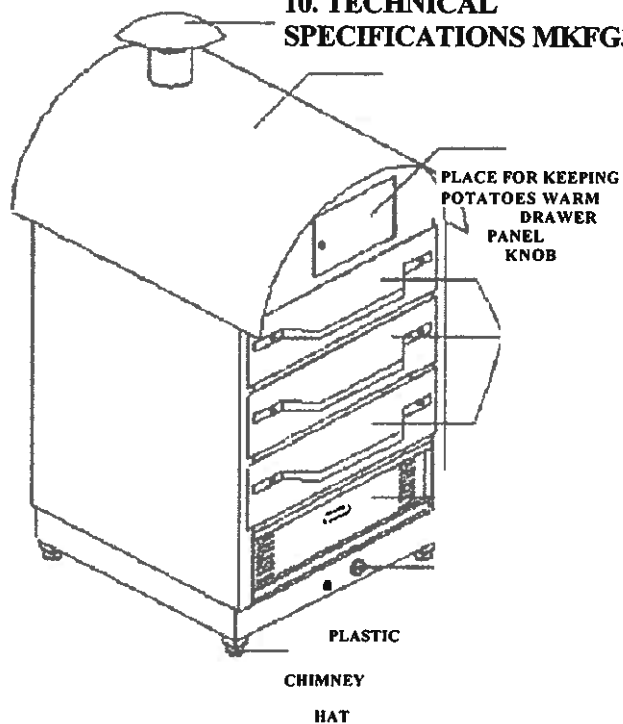
PLASTIC LEG



TECHNICAL SPEC.	G30	G20
GAZ PRESSURE (mbar)	37	25
CAPACITY (pc.)	~30	
HEAT (kW)	4,6	5,6
SIZES (Width-Depth-Height) mm	500x600x950	
NET WEIGHT (kg)	75	

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10. TECHNICAL SPECIFICATIONS MKFG30



MKFG30 Potato Baking Oven GAS - scheme
(MKFG30)

TECHNICAL SPEC.	G30	G20
GAS PRESSURE (mbar)	37	25
CAPACITY (ad)	~60	
HEAT (kW)	5,33	5,4
SIZES (Width-Depth-Height) mm	500x700x1200	
NET WEIGHT (kg)	98	

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- The structure of the oven and the parts which are in directly contact with the foods are made from stainless steel 304 CrNi
- The appliance has been tested.

12. COUNTRIES GAS PRESSURES

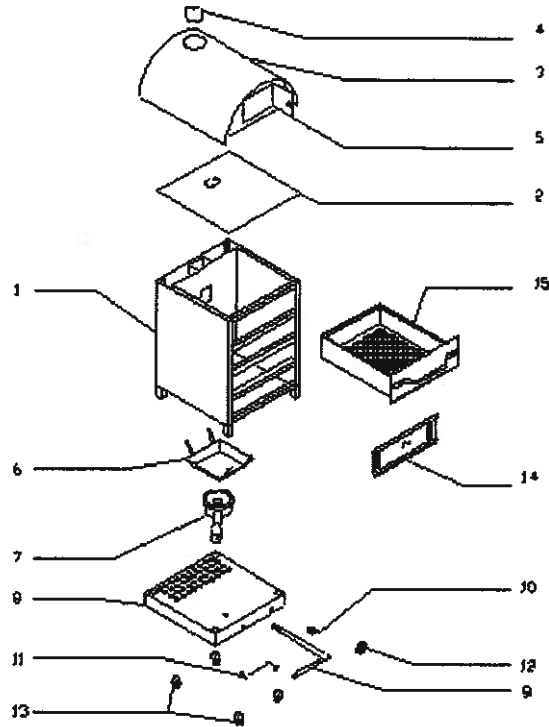
No	C	Gas Category	Input Gas pressure (mbar)
1	BE	I2E+, I3+, I3P	E-20 / 25 , B/P 28- 30 / 37,P-30
2	DE	I2E, I3B/P	E-20 , B/P - 50
3	FR	I2E+, I3B/P, I3P, I3+ I3B	E-20/25, B/P - 30,P-37, B/P 28- 30 / 37, B-30
4	GB	I2H, I3+, I3P, I3B	H - 20 , B/P 28- 30 / 37, P-37, B-30
5	GR	I2H, I3+, I3P, I3B/P	H - 20 , B/P 28- 30 / 37, P-37, B/P - 30
6	NL	I3B/P, I3P	B / P - 30 , P - 30
7	TR	I2H , I3B/P	H-20, B/P-30

13. APPLIANCE CAPACITY ON GAS CATEGORIES

No	Gas Category	Burner Capacity Kw(net)	Total Capacity Kw(net)	Gas Consumption
1	I2H,I2E,I2E+	3.78	10.87	1,14 m3/h
2	I3+	3.61	10.65	839g/h
3	I3P(30 mbar)	3.65	9.64	748 g/h
4	I3P (37mbar)	3.69	10.72	832 g/h
5	I3B/P,I3B 30 mbar	3.61	10.65	839 g/h
6	I3B/P 50 mbar	3.37	10	788 g/h

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14. PARTS SCHEME - MKFG20



15. PARTS LIST - MKFG20

1 - STRUCTURE GROUP	9 - GAS DEPOT
2-UP SHEET	10-GAS TAP
3-HAT GROUP	11-COPPER PIPE
4 -CHIMNEY GROUP	12-TAP KNOB
5 -DOOR OF REST PLACE	13-30x30 LEGS
6 -IGNITION TRAY	14-FRONT SHEET
7-BURNER	15-DRAWER GROUP
8 - IGNITION PANEL	