

# ***KUSINA***

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**GRILL AND LAVSTONE  
GRILL (GAS)**

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**INSTRUCTION AND  
MAINTENANCE MANUAL**

*“Professionally with Professionals”*

## DESCRIPTION

Our dear customer,

Your preferred KUSİNA is nature and technology friendly. We thank you for your choice.

KUSİNA has been produced with the understanding of "Total Quality" in modern production facilities.

### Important Safety Information

**Carefully read this guide and keep it for future review.**

**WARNING:** Installation of the devices must be done by an authorized service person.

**WARNING:** Equipment must be grounded.



Indicates that there is a risk of personal injury or property damage.



Explosion / fire hazard.

## TYPES

- |  |                                  |
|--|----------------------------------|
| <input type="checkbox"/> G6I100-110-200-210-220G   | -600 serie counter top gas grill |
| <input type="checkbox"/> G6L200G                   | -600 serie counter top gas grill |
| <input type="checkbox"/> G7I100-110-200-210-220G   | -700 serie gas grill             |
| <input type="checkbox"/> G7I100-110-200-210-220G-S | -700 serie counter top gas grill |
| <input type="checkbox"/> G7L100-200G               | -700 serie gas lavastone grill   |
| <input type="checkbox"/> G9I100-110-200-210-220G   | -900 serie gas grill             |
| <input type="checkbox"/> G9L100-200                | -900 serie gas lavastone grill   |

## MOUNTING INSTRUCTION

### PLACEMENT

- Installation and adjustment of the device should be carried out by technical staff of the Authorized Service.
- Place the device beneath a filtered exhaust hood in order to eliminate smell and fume that may be emitted during cooking.
- Place the device at a place min. 10cm away from the side or back wall to prevent excessive temperature rises.
- Device should be placed on a flat surface by suitably balancing on the four adjustable legs. (Figure A)
- Remove the protective nylon on the device. Clean the adhesive particles left on the device with a suitable cleaner.
- Never leave flammable material near the device.

## Gas Connection

- Device should be connected in accordance with the national and local gas standards of the relevant country.
- Gas inlets of the device are indicated with a label "GAS" on device body.
- Connection to the gas installation should be made with flex pipe and ball valve. Fix the said ball valve to a place that is away from heat and easily accessible in case of a danger.

- After gas inlet connection is completed, check for possible gas leakages.
- Feed the device with the gas and pressure as specified on device information plate and adjusted. If the gas type to which the device was adjusted for is not suitable to the gas type at the mounted place, follow the instructions written below.


**ATTENTION: All adjustments and modifications to be performed on the gas installation and connection of the device should be performed by authorized people.**

**Gas pressure may never exceed 21mbar for Natural gas and 30mbar for LPG.**




## **ADJUSTMENT ACCORDING TO DIFFERENT GAS TYPES**

- If the device is connected to gas installation, close main gas inlet valve.
- Replacement of burner nozzles (Figure B)
  1. Disassemble front panel of the grill. Unscrew the nozzle at the burner inlet using a suitable wrench (1).
  2. Replace nozzle (2) with a nozzle suitable for the gas type to be used
  3. Replace the flame nozzles of pilot burner (4) with a nozzle suitable for the gas type. For this purpose, it is enough to dismantle coupling (3) and pull the gas pipe down

## **OPERATOR INSTRUCTIONS AND ATTENTION POINTS**

- Before cooking with the grill, operate it with no load for a while. Thus, the protection oil on it will disappear and it will become ready to use.
- When you do not cook, keep the adjustment button on half flame  ” or pilot position. It will provide a more economical usage for you.
- Clean the grill platina using suitable scraper every day. In this way, you prevent the accumulation of burned and carbonized foods, and accordingly any decrease in the cooking efficiency.
- Clean the oil drawer inside the cabinet after each use.
- If you will not use the grill for a long time, cover the grill platina with suitable liquid oil and keep away from moisture.
- Do not operate the grill with its back funnel mouldings removed or closed.
- Never leave any uncovered food in the cabinet section of the devices.

## **START-UP**

- Turn the main gas valve to open position.
- Turn the grill gas button (5) to lighter position  ” by pushing it gently. In this position, ignite (6) the pilot burner with lighter.
- After the pilot is ignited, keep the button pressed for a few seconds (min. 10) to heat the safety thermocouple end.
- Later, you can adjust it to the desired position by turning to high flame  ” or low flame “  ” marks indicated on button.
- If the device is operated for the first time, keep the button pressed at pilot burner flame position for a while before ignition to discharge the air in the gas installation.

## **TURNING OFF**

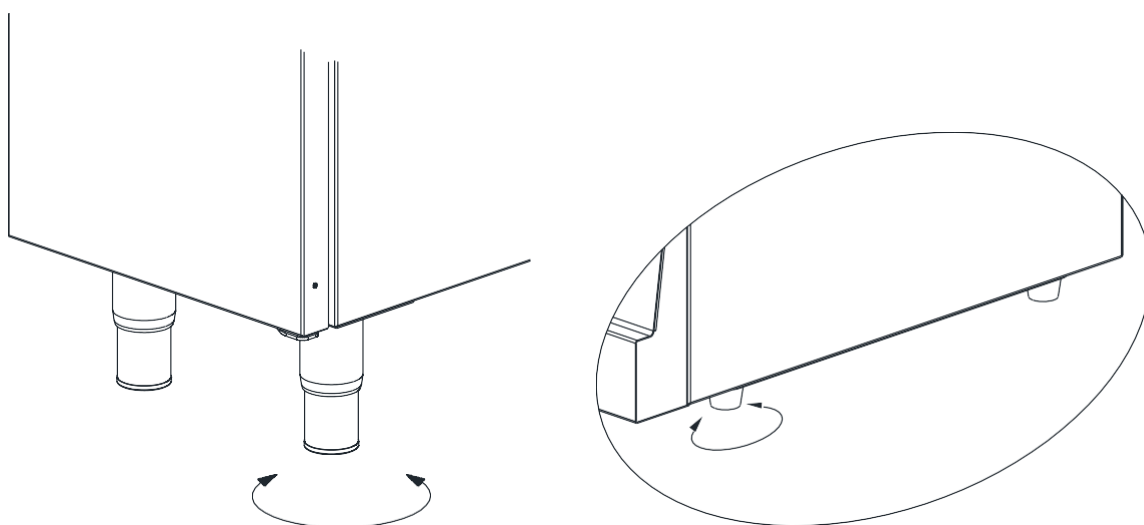
- Turn the gas button to lighter position  ”. In this position, only pilot burn occurs. Turn to position “0” to turn off completely.

## MAINTENANCE

- ❑ Never perform maintenance without closing the main gas valve of the device.
- ❑ Before it cools down completely, wipe the device with a cloth immersed in warm soapy water.
- ❑ Do not use cleaning substances and tools that may cause scratches on device surface.
- ❑ If required, use chemical cleaners.
- ❑ Do not clean the device with pressurized water or vapour.
- ❑ If the device will not be used for a long time, coat the surfaces with a thin layer of Vaseline.

**ATTENTION:** Any part replacement that may affect safety must be carried out by the authorized people. During maintenance and repair, keep the main gas valve closed and keep away fire. Always perform leakage check after repair or part replacement; use foam or gas detector for this aim. In case of any dangerous condition with the device, notify to the authorized service. Do not allow unauthorized people to interfere in the device.

**DANGEROUS:** Never allow leakage check to be performed with flame.



**Figure A**

### Compatibility Information

This device is designed and manufactured in accordance with the following directives and standards.



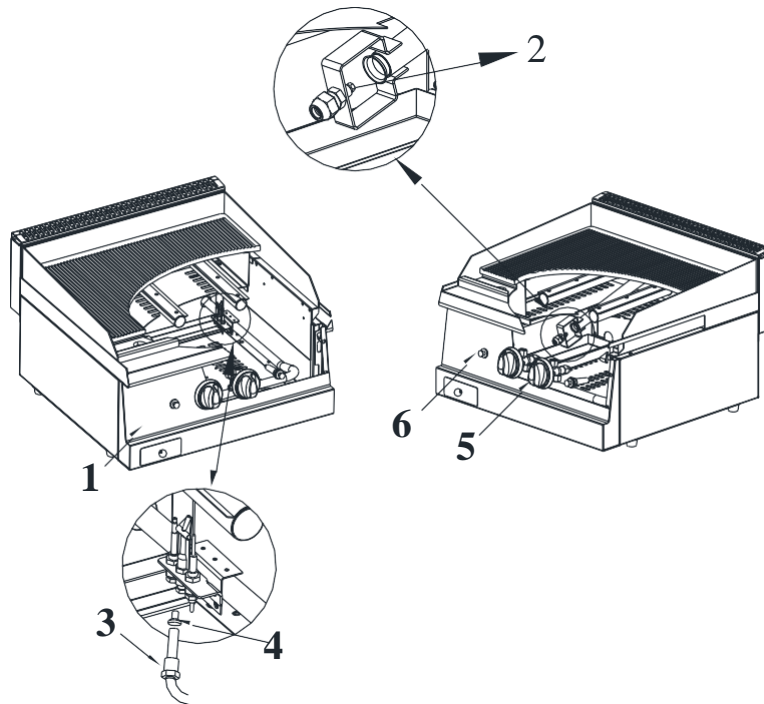
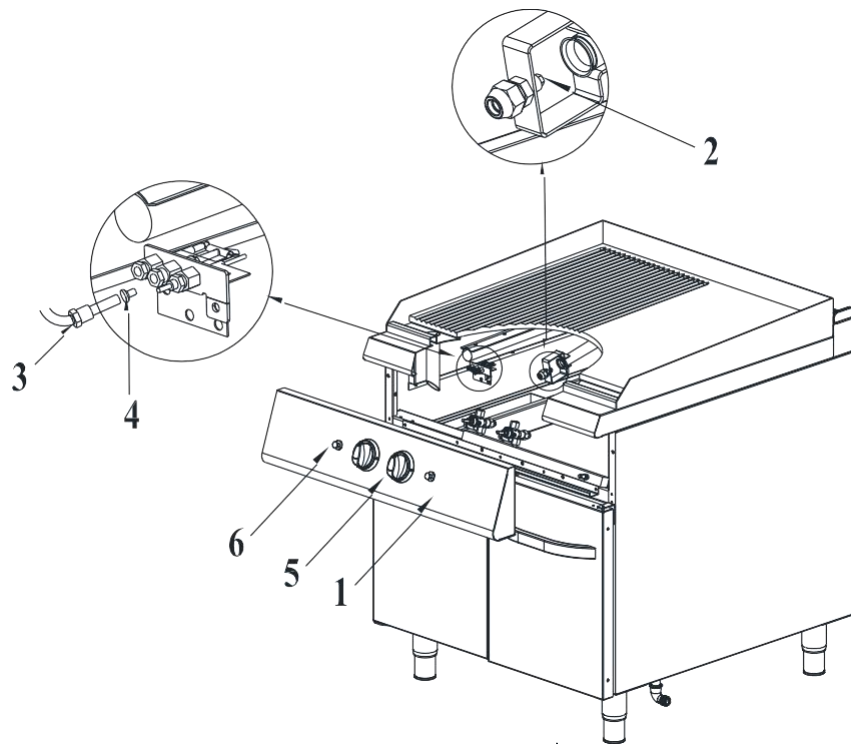
marking directive, 93/68/EEC

TS EN 203-1 / Gas Powered Cooking Appliances – Part 1: General Safety Appliances

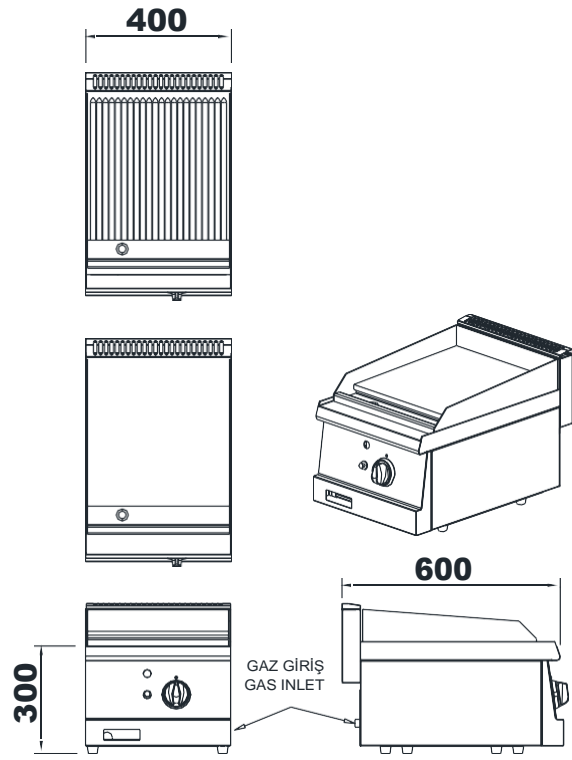
TS EN 203-2-1 Gas Fired Catering Equipments - Part 2-1: Specifications – Open-tops

TS EN 203-2-2 Gas Burning Devices – Part 2-2: Special Rules – Ovens

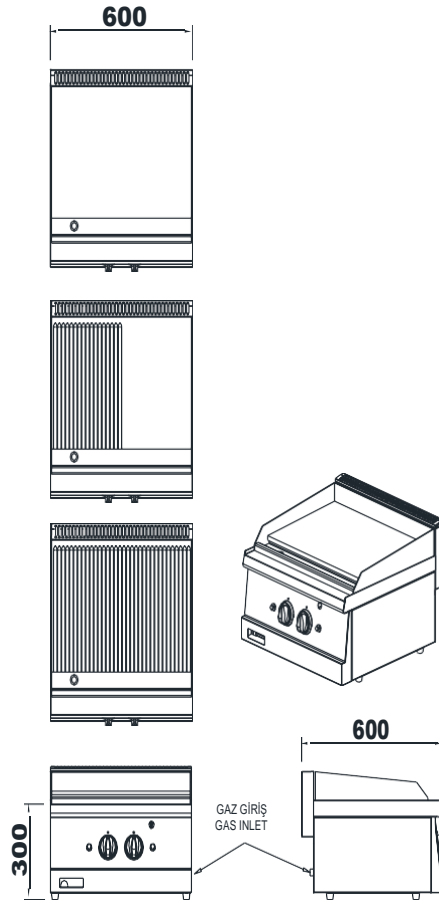
- **Limitation of Liability:** All technical information contained in this manual, operating instructions, operation and maintenance of the device, contains the latest information on your device. The manufacturer accepts no responsibility for damage or injury which may result from failure to follow the instructions in this manual, use outside of the intended use, unauthorized repair, unauthorized modifications to the device, or use of spare parts not approved by the manufacturer.



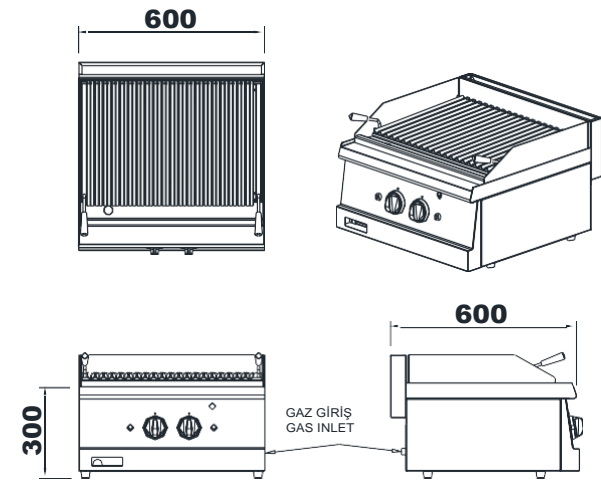
**Figure B**



G6I100G

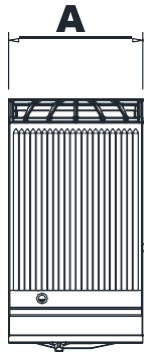


G6I200G

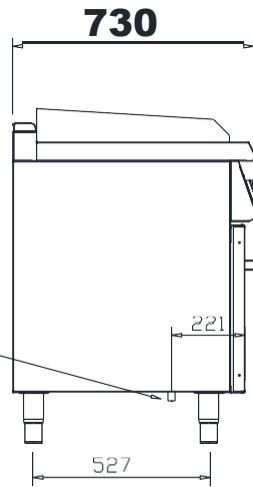
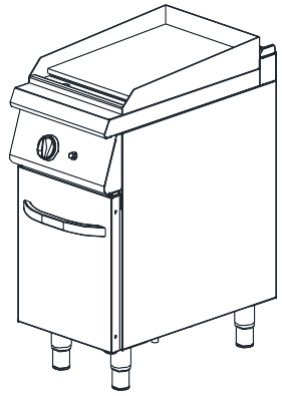
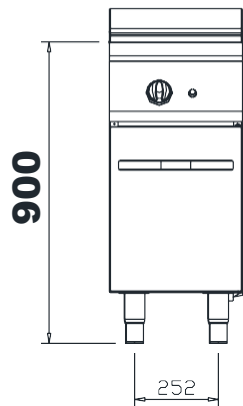
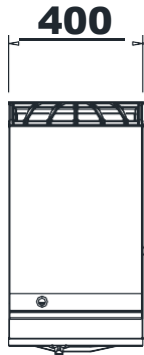


G6L200G

G7I110G

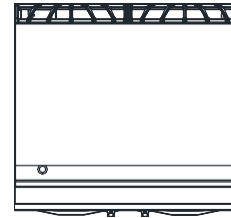


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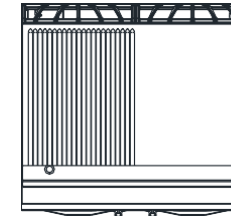


GAZ GİRİŞİ  
GAS INLET

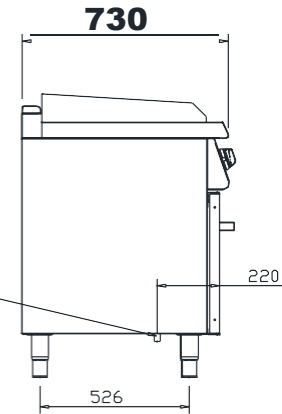
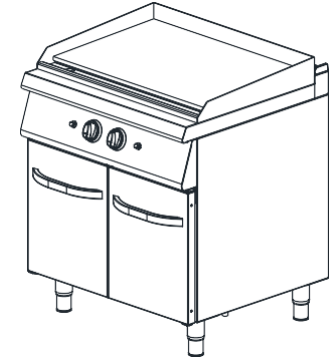
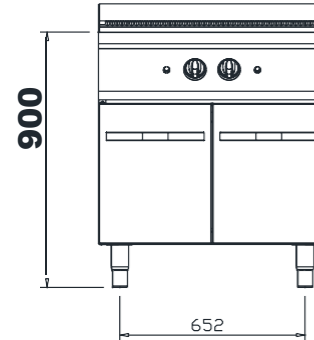
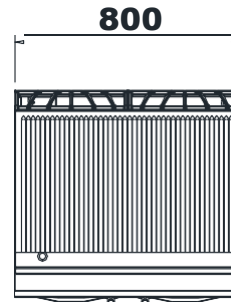
G7I200G



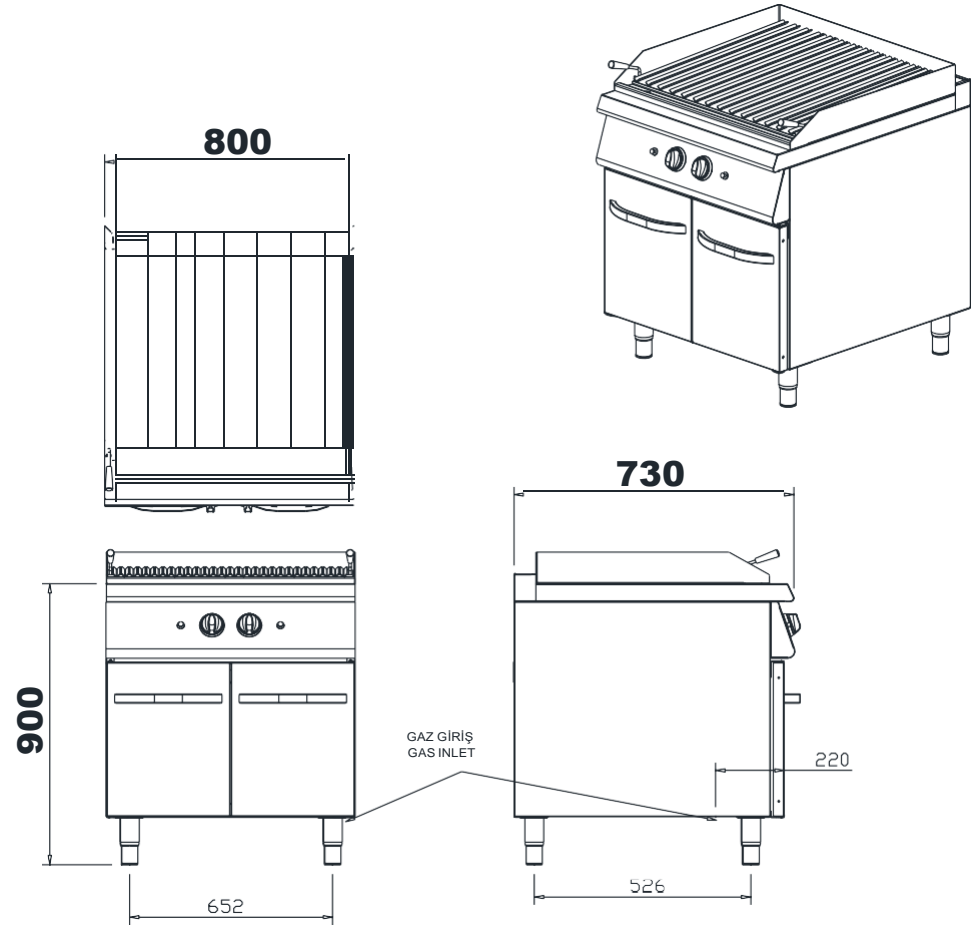
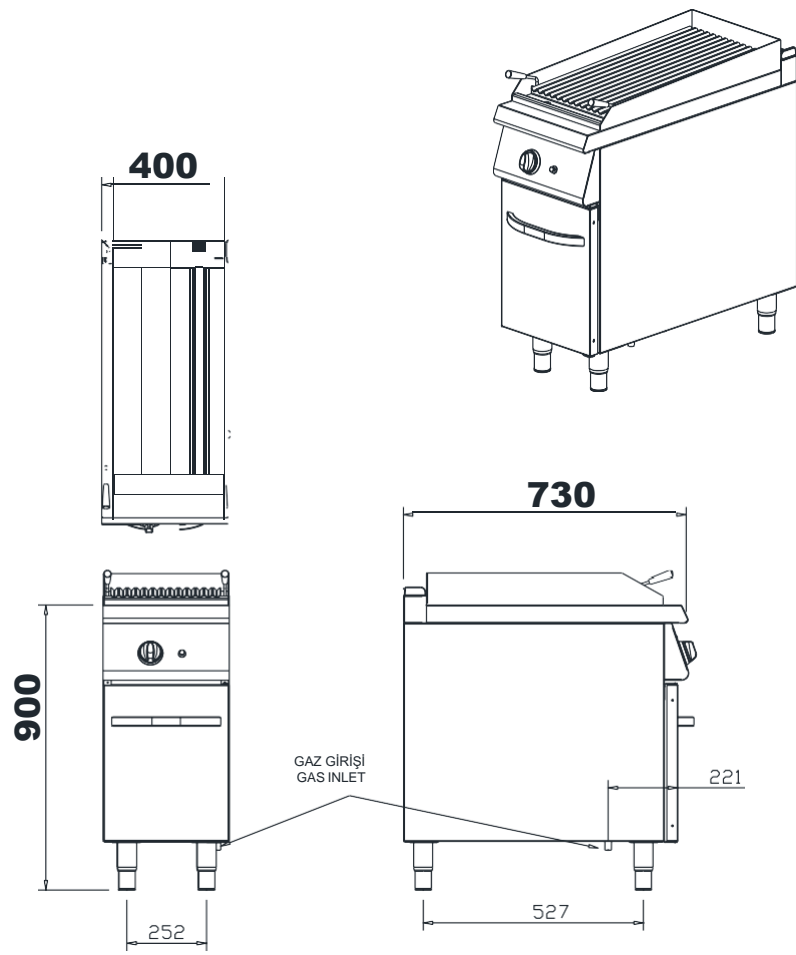
G7I220G



G7I210G



GAZ GİRİŞİ  
GAS INLET



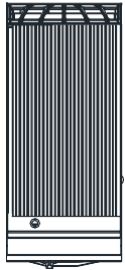


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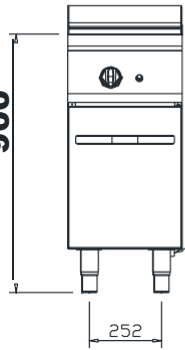


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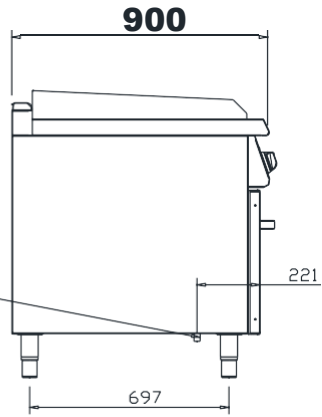


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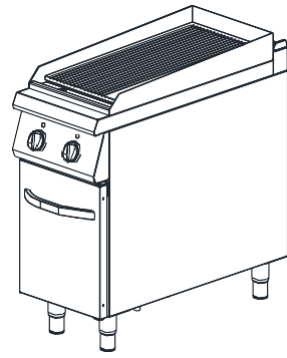
GAZ GIRIŞİ  
GAS INLET



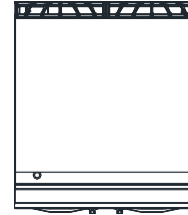
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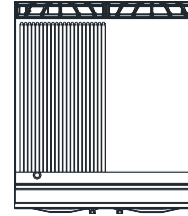
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G9I200G

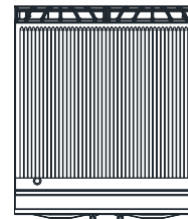


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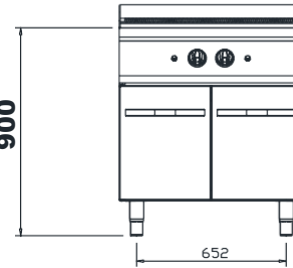


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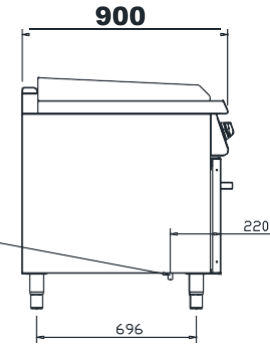


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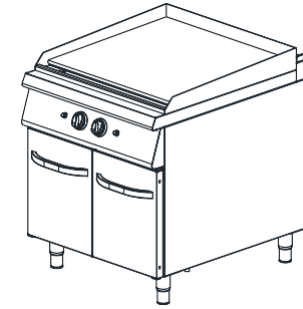
GAZ GIRIŞİ  
GAS INLET



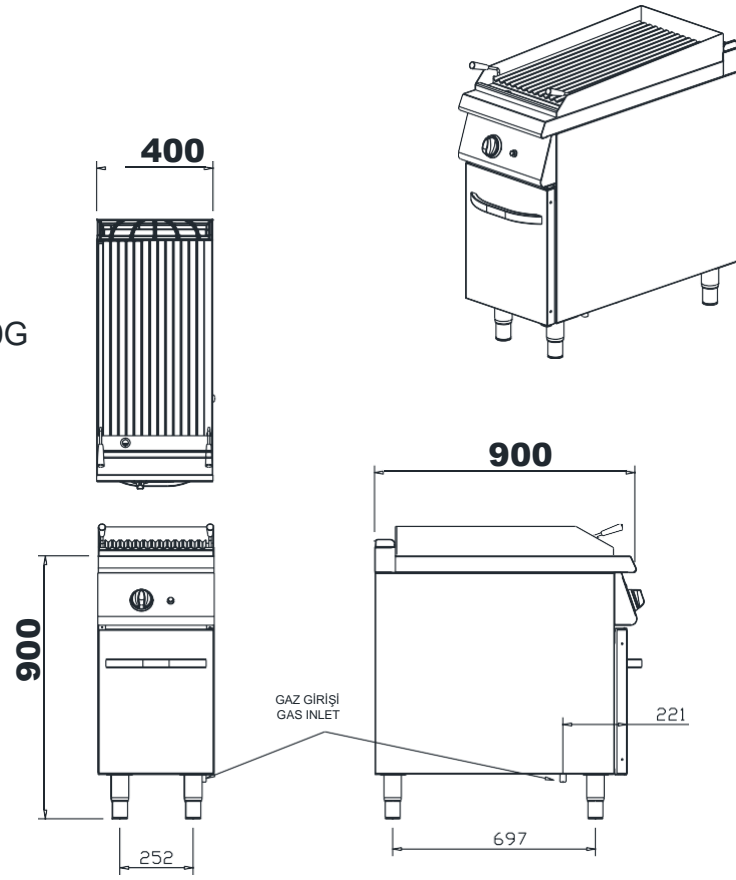
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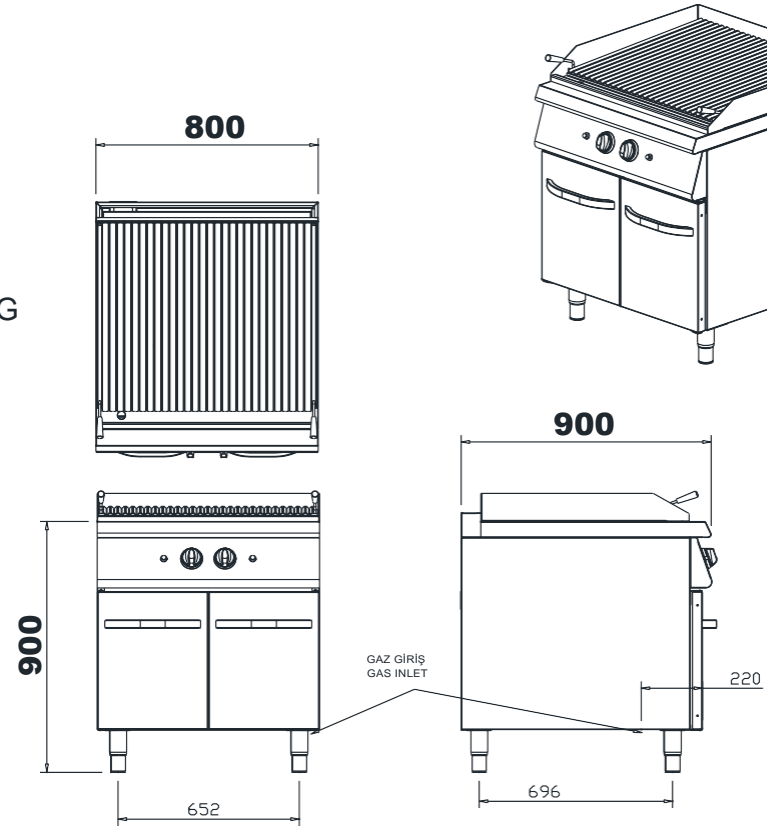
220



G9L100G



G9L200G





# CORRECTIVE \ PREVENTIVE ACTIVE FORM

## DETECTION TYPE

OPTIMIZATION REQUEST/ DESCRIPTION	CUSTOMER NAME	CUSTOMER COMPLAINT
PRODUCT NAME:	DETECTED ( Name , Appellation)	
DATE:	SIGN:	

## PROBLEM DESCRIPTION:


## SOLUTION PROPOSAL:


EVALUATION:	<u>APPROVERS</u>

Note: If required, you can send it to our company by viewing the form above or by post.

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**[www.kusina.com.tr](http://www.kusina.com.tr)**

**Info@kusina.com.tr**



As a KUSİNA, we realize the production of our devices with CE certificate.



We continue to contribute to the environment using recycled paper.

Manufacturer: Gürçelik Dayanıklı Tüketim Mamülleri Mut. Ins. Tur. Tar.San.Tic. Ltd.Sti.

Adress: Bahçelievler Mahallesi Sakarya Cad. No:11 Yazıbaşı/Torbalı- İZMİR

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