

# ***KUSINA***

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**VAPOUR 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

- **G7V100G** - 700 Series Half Module Vapour Grill
- **G7V200G** - 700 Seri Full Module Vapour Grill

## MOUNTING INSTRUCTIONS

### Placement

- Installation and adjustment of the device should be carried out by experienced technical staff.
- Place the device at least 10 cm away the side walls.
- Place the device beneath a filtered exhaust hood in order to eliminate smell and fume that may be emitted during cooking.
- 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.
- **The device should not be directly connected to the tube.**
- Gas inlets "GAS" of the device are indicated with a label 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.
- **Flex connection pipe should be preioudically replaced every 5 years.**
- 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.**

## ADJUSTMENT ACCORDING TO DIFFERENT GAS TYPES

If the device is connected to gas installation, close main gas inlet valve.

Replacement of top burner nozzles ( Figure B)

- Remove cooker grater(1), top burner cover (2) and oil tray (3)
- Replace nozzle (5) with a nozzle suitable for the gas type
- Adjust the flame of the pilot burner by turning the bolt (4)

## OPERATOR INSTRUCTIONS AND ATTENTION POINTS

- Make sure to turn the device on and wait before attempting to cook. This will ensure the evaporation of the protective oil on top.
- When you do not cook, keep the adjustment button on  position. It will provide a more economical usage for you.
- Check the water level in the drawer periodically. Replace the water if the water level is down.
- Clean the grill mouldings everyday with a suitable tool. This will help clean the carbonized and burned food residues and will ensure the cooking efficiency.
- Oil cabinet should be cleaned after usage each time.
- If the buyer intends not to use the grill for a long period of time, the grill mouldings should be oiled and stored in a place with no humidity.
- The back-side chimneys should not be blocked at any time.
- The water-oil mixture can be discharged from the discharge valve at the back of the device.
- No food should be left at the cabinet part of the unit.

## START-UP

- Put water in the water cabinet (7) (Figure C) (G7V100G 5lt, G7V200G 10lt). Do not start-up with no water inside.
- Turn on the main gas valve.
- Put the grill gas button (5) to “  ” position.
- At this position fire up the pilot (6). After firing up the pilot keep pressure on the button at least 10 seconds to make sure the thermocupul is heated up.
- You can adjust the flames to the required level by toggling  or  signs
- 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.
- **Top surface temperature should be smaller than K80**

## TURNING OFF

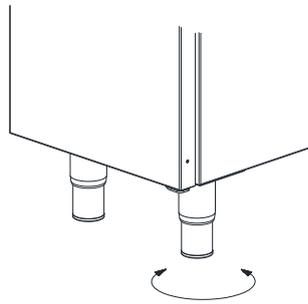
- Turn the button (6) to position  .Then it will be just the pilot flame is lit
- To fully turn the device off, get the indicator to ‘0’ sign.

## MAINTENANCE

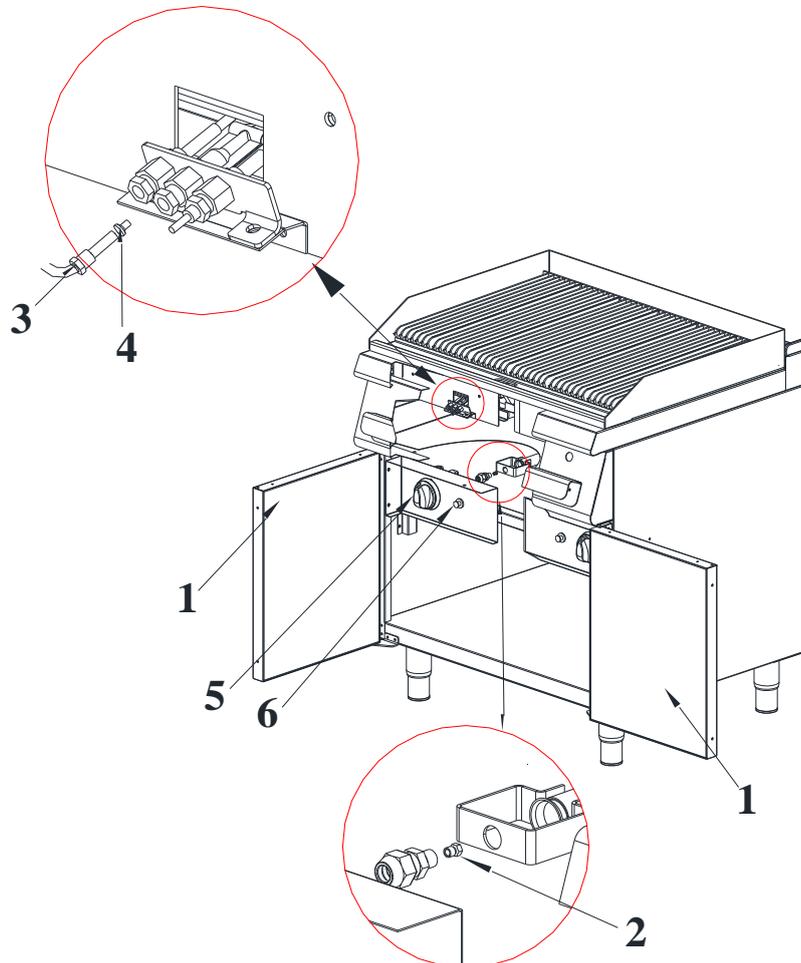
- Never perform maintenance without closing the main gas valve of the device.
- Before it cools down completely, wipe the device with a cloth immersed in warm soapy water.
- Do not use cleaning substances and tools that may cause scratches on device surface.
- If required, use chemical cleaners.
- Do 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.**

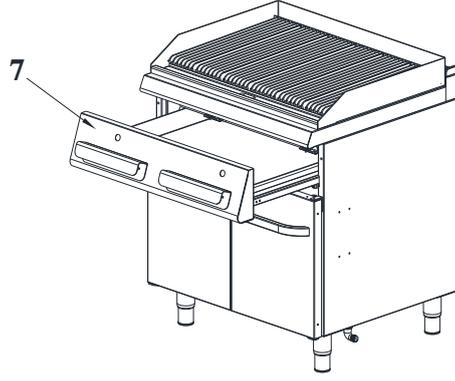
**DANGEROUS: Never allow leakage check to be performed with flame.**



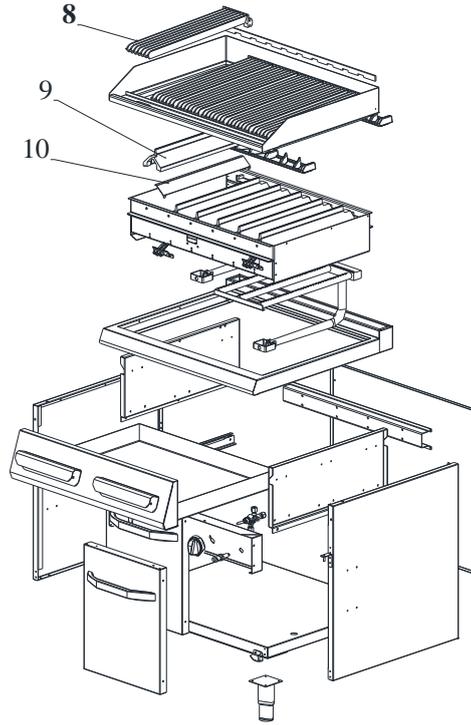
**Figure A**



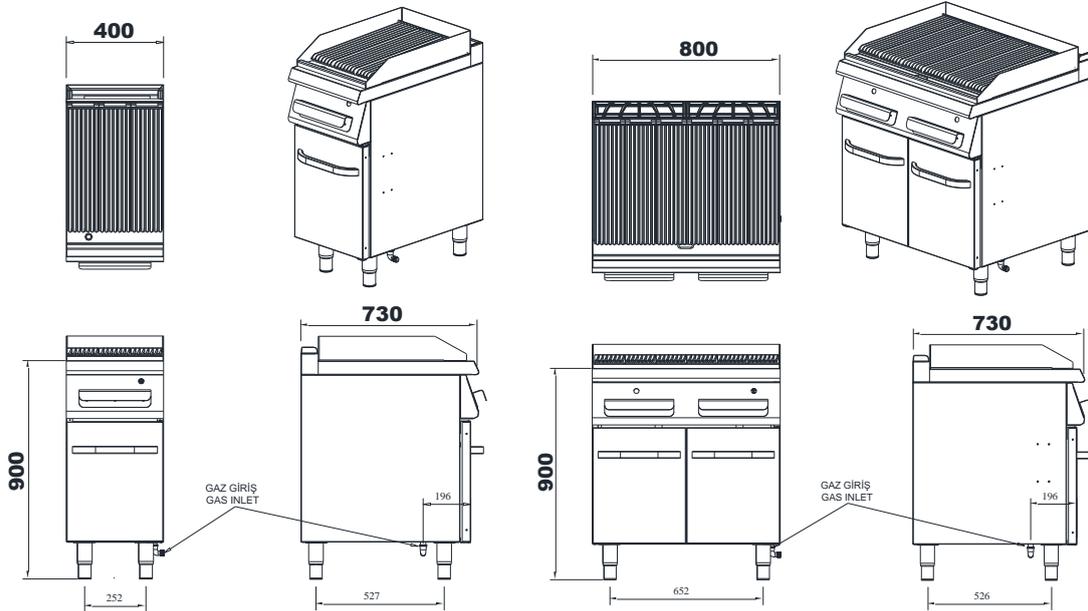
**Figure B**



**Figure C**



**Figure C**



**G7V100G**

**G7V200G**



# CORRECTIVE\PREVENTIVEACTIVEFORM

## DETECTION TYPE

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

## PROBLEM DESCRIPTION:


## SOLUTION PROPOSAL:


## EVALUATION:

## APPROVERS



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

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



We continue to contribute to the environment using recycled paper.

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