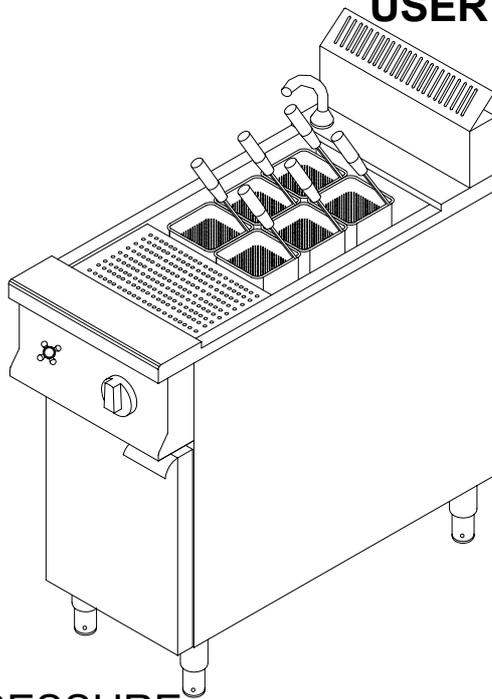




PASTA COOKER

Model : OMFG 4090 S & OMFG 8090 S

USER AND TECHNICAL MANUAL



GAS TYPE/PRESSURE

- Natural gas
- Propan gas

PRODUCTION YEAR:	SERIAL NR:
	
MANUFACTURER : ÖZTİRYAKİLER MADENİ EŞYA SAN. VE TİC A.Ş. Adress: Cumhuriyet Mh. Eski Hadımköy Yolu No:37- Büyükçekmece İstanbul/TURKEY Phone: 0090 212 886 78 00 (8 Lines) Fax : 0090 212 886 66 29	
Web : www.oztiryakiler.com	e-mail: export@oztiryakiler.com.tr

TABLE OF CONTENTS

PAGE	TOPICS
1	COVER PAGE
2	TABLE OF CONTENTS
3	INTRODUCTION
4	TECHNICAL SPECIFICATIONS (TECHNICAL MANUEL)
5	MAIN DIMENSIONS
6	SAMPLE DATA PLATE AND WARNING NOTICES
7	TRANSPORTING AND MOVING
8-9-10	INSTALLATION OF THE APPLIANCE
11	SETTING AIR ADJUSTER AND MINIMUM GAS RATE
12	POSSIBLE FAILURES AND WAYS OF ELIMINATING
13-14-15-16	OPERATION OF THE APPLIANCE (USER MANUEL)
17	CLEAN-UP AND MAINTENANCE
18	SUMMARY OF SAFETY DETAILS
19	TERMS OF WARRANTY

INTRODUCTION

Dear User,

Thank you for purchasing our appliance and for your reliance upon our company. Our appliances are used in professional kitchens in 90 countries. Our appliances are produced in compliance with Gas Appliances Directive. Important notice: Please read this user's manual in order to achieve the desired performance in line with your expectations and to use your appliance for long years. Please take the warnings mentioned above into consideration before calling for service...

☞ Please read and ensure that your operation person also reads this user's manual carefully before putting into service and using the appliance. If the appliance is operated other way than written in this manual, the appliance will not be covered by the warranty.

☞ The manual contains information about installation, usage and maintenance of our product you purchased should be read carefully. Please ensure that gas connection to the appliance must be installed by qualified technician according to national regulations.

☞ If you are confused or you don't have enough information please get in touch with authorized service by phone.



☞ Please keep in mind that, if the service technician is delayed at your site, related expenses and delay costs will be charged to you on hourly basis.

☞ We hope that you will get the best performance from our product...

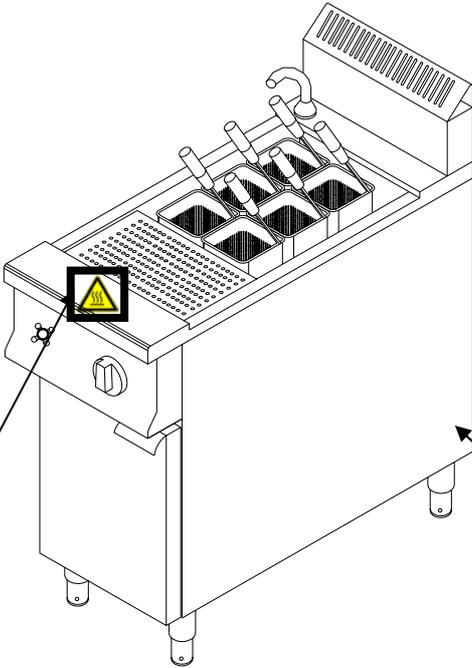
TECHNICAL SPECIFICATIONS

MODEL NAME	OMFG 4090 S	OMFG 8090 S
APPLIED STANDARD	ANSI Z83.11a-2004, CSA 1.8a-2004; Addenda A:2004, Issue 2002/07/01	ANSI Z83.11a-2004, CSA 1.8a-2004; Addenda A:2004, Issue 2002/07/01
ΣQ_n (HEAT INPUT H_i) (Btu/h)	61416	122832
BURNERS	2	4
Σ CONSUMPTION	Natural gas:1,615 m ³ /h Propan:1,482 kg/h	Natural gas:3,23 m ³ /h Propan:2,96 kg/h
GAS CONNECTION	1/2" ISO 7-1:1982	3/4" ISO 7-1:1982
GAS PRESSURE	Natural gas 7" WC Propan gas 11" WC	Natural gas 7" WC Propan gas 11" WC
BURNER NOZZLES DIAMETER	Natural gas: Ø 2,25 mm Propan gas: Ø 1,45 mm	Natural gas: Ø 2,25 mm Propan gas: Ø 1,45 mm
PILOT NOZZLE (only for oven)	Ø 0.35 mm	Ø 0,35 mm
PRIMARY AIR DISTANCE (X) (fixed by the manufacturer see fig.6)	Open	Open
TYPE OF FLUE	Not designed for compulsory connection to any extraction system	Not designed for compulsory connection to any extraction system
AIR REQUIREMENT FOR COMBUSTION+VENTILATION (at least 2 m ³ /kW in one hour)	min. 30 m ³ /h	min. 60 m ³ /h

The data plate is located behind of front panel and back side of appliance.

MAIN DIMENSIONS AND WARNING NOTICES

☞ **MODEL OMFG 4090 S**



HOT SURFACE

ozti											
PRODUCT	Pasta Cooker										
MODEL NO	OMFG 8090 S	3096790 ETL LISTED CONFORMS TO ANSI Z83.11a CERTIFIED TO CSA 1.8a 2004									
SERIAL NO	90P.001										
Production Date	04 / 07										
POWER(kW)	18										
GAS	GAS NATUREL										
Manifold Pressure	7"-8"WC										
Orifice (Diameter)	2,25 mm										
			<table border="1"> <tr> <td>VOLTS</td> <td>HERTZ</td> <td>PHASE</td> <td>CURRENT</td> </tr> <tr> <td style="width: 40px;"></td> <td style="width: 40px;"></td> <td style="width: 40px;"></td> <td style="width: 40px;"></td> </tr> </table>	VOLTS	HERTZ	PHASE	CURRENT				
VOLTS	HERTZ		PHASE	CURRENT							

SAMPLE LABEL

Figure 1 : Main dimensions

SAMPLE DATA PLATE & WARNING NOTICES

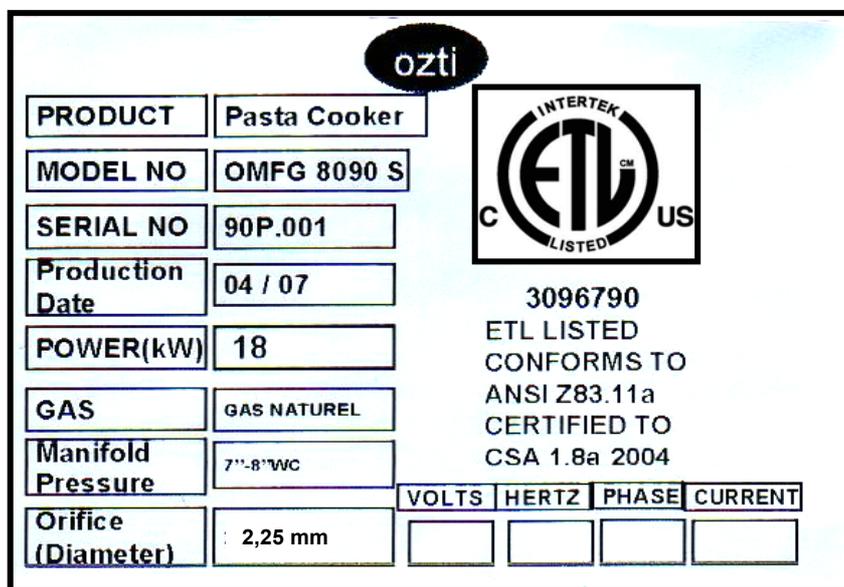


Figure 2: Sample data plate

These appliance can only be used in destiny country(s) indicated on the data plate by codes and on the applicabel gases on correct pressure!

This appliances shall be installed in conformity with the current regulations and used only in a well ventillated location. Consult the instruction before installing and using this appliance

TRANSPORTING AND MOVING

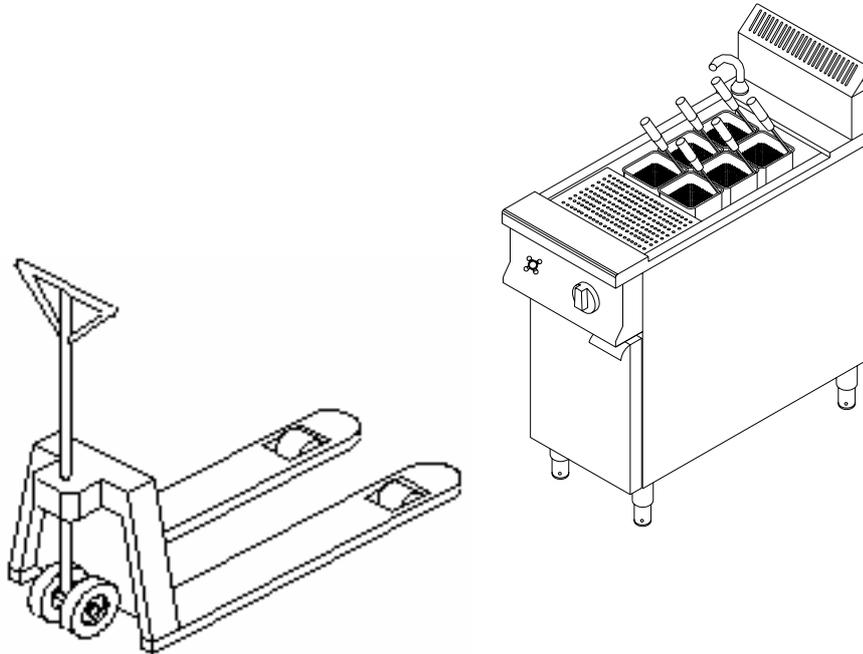


Figure 3: Transportation



CHANGING THE LOCATION;
Appliances installed by an authorized technician **CANNOT BE MOVED ELSEWHERE, CONNECTION HOSES CANNOT BE EXTENDED OR REPLACED** except by an authorized technician.

- ☞ The appliances can be moved with supplementary vehicles like fork lift
- ☞ Feet of the fork lift should be placed under the appliances.
- ☞ During the transportation, the machine should be moved slowly and the appliances should be fixed on the palette or supported in order to prevent jolt.
- ☞ Do not hit or drop the appliance when moving.

INSTALLATION OF THE APPLIANCE



If this appliances located near to any wall, separation, kitchen furniture, decorative coating etc. the distance in between should be at least 20 cm. And if those are coated with fireproof heat insulating material, the distance should be also at least 10 cm. It is strongly recommended that local fire safety protection instructions are observed.



All of the items mentioned below in connection with the installation of the appliances should be carried out by authorized technician.

☞ All of the gas supply connections of the appliances should be comply with ISO 7-1:1982

INSTALLATION OF THE APPLIANCES

- ☞ Remove the appliance from the packaging.
- ☞ Remove all plastic adhesive film from parts before installing the appliance. Clean parts thoroughly to remove all adhesive residue.(Do not use abrasive substances)

GAS LEAKAGE CHECKING

- ☞ Before putting into service, ensure that there are no gas leakages from the gas system of appliance. Use brushing soapy water over the unions and couplings; leaks are detected by the appearance of bubbles.

WARNING: Never use open flames to detect gas leakages.

GAS PRESSURE CHECKING

- ☞ Measure gas pressure by means of a water type pressure gauge (e.g. a U-type pressure gauge with 0.1 mbar minimum resolution).
 - Remove the pressure gauge test point screw “A” on the inlet gas pipe (fig.4)
 - Connect the U-type pressure gauge.
 - Read the gas pressure.
 - Note: If the pressure value is not within the specified limits (see technical specifications), do not use the appliance under any circumstances. Inform the gas supplying company immediately.
 - After pressure checking, remove the pressure gauge and tighten the screw. With applicable seals.

INSTALLATION OF THE APPLIANCES

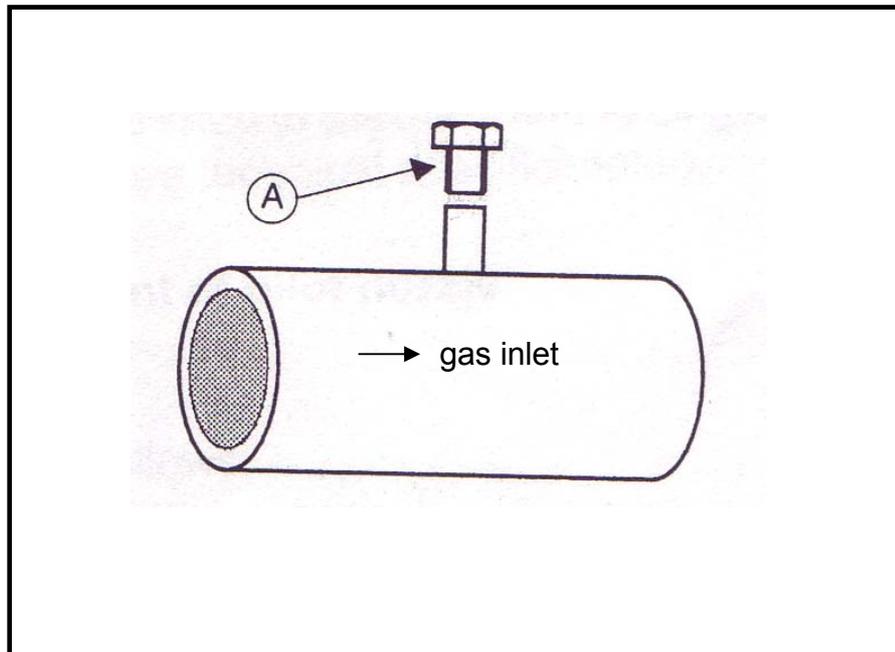


Figure 4: Gas pressure checking



⚠ Nominal power of the device cannot be changed upon customers request. Any modifications made on valves and injectors are very dangerous and, leaves the device out of warranty coverage.

⚠ Don't use not originally produced spare parts. Installing spare parts not supplied by our company, will leave the device out of warranty coverage.

SETTING AIR ADJUSTER AND MINIMUM GAS RATE

There are adjustable primary air unit and minimum gas rate screw on every gas valve

THE ADJUSTABLE PART OF THE PRIMARY AIR UNIT , AND MINIMUM GAS ADJUSTER FIXED (B) AND SIGNED. PLEASE KEEP THIS SETTINGS DURING OPERATION.

NOT NECESSARY FOR THESE MODELS

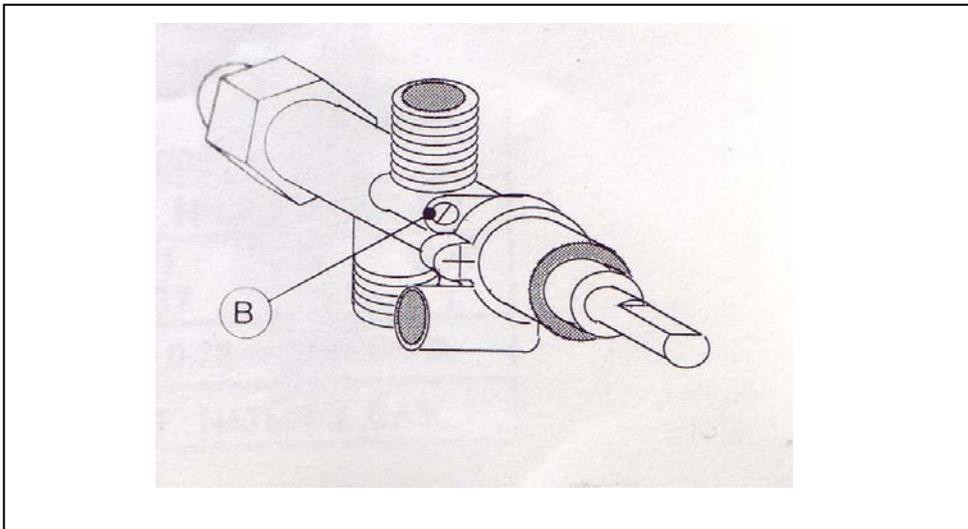


Figure 5: minimum gas flow adjuster screw (B) fixed and signed on valve

POSSIBLE FAILURES AND WAYS OF ELIMINATING

NO	POSSIBLE FAILURES	METHOD OF ELIMINATION
1	Appliance valve is open, but no gas is running.	1.Check the main valve that is probably or closed. 2.Main valve or appliance valve can be damaged,call the service.
2	Appliance valve is open, gas is running, but burner does not work	1.Check the pilot burner position of the oven. 2.In case of thermocouple failure call service
3	Ignition is OK in the oven the valve in pilot position, the flame goes out.	1.The flame control system does not work. 2.Call the service
4	The temperature of the oven can not be controlled.	1.Call the service.
5	Main valve is open, appliance valve is closed,smelling gas	1.You have to control all gas connections by gas leakage checkhing. 2.In case of any leakage call the service

OPERATION OF THE APPLIANCE

A. GENERAL

1. Pasta cooker is used to cook pasta at tourism facilities, fast food restaurants, sandwich bars, coffee houses, bakeries, restaurants, homes etc.
2. Clean the instrument exterior and the water container before use for the first time using a cloth wetted but not soaked with luke warm soap water.
3. Place the instrument under an aspirator with filter connected to an air ventilation system.
4. Add water or replace it completely at certain intervals depending on the frequency of use. Please read related FOOD LEGISLATION on the subject.

NOTE : Please do not use other than its intended purpose.

The instrument must be used by a person who knows the safety and technical conditions of use and who has read the manual for use.

B. USE OF THE INSTRUMENT

ATTENTION

1. Put water of the amount specified in the table for technical specifications based on the model of the instrument.



- * the level of water must not be below the specified level.
Water level below that does not provide optimum cooking.
- * The level of water must not be above the maximum level specified.
There is a risk of over boiling of water at levels above that.
- * Do not operate when there is no water in it.

2. IGNITING PILOT BURNER

Turn safety valve to pilot position (*) (figure 8) and hold it pressed for awhile,(at initial use wait for 20-25 second , allowing the air in the gas pipes to exhaust and gas to flow inside) allowing gas to come at the pilot. Then light the pilot using igniter by types with igniter and using another source of fire (like lighting stripe or match) by types without igniter. Pilot flame can easily be monitored.(figure 6 D)Due to the flame control set up, the valve is pressed further (maximum 20 seconds) to ensure the continuity of the pilot fire.If pilot flame does not go off after the safety valve is released, please stop pressing it.

3. IGNITING MAIN BURNER(S) :

Turn safety valve max. or min. Position (figure 9) The main burners will be light on during this position .

4. After the safety valve turned max. Position the water will start to heat up.
5. After the temperature of the water reaches the required level of temperature, pasta's may be put into the basket and dipped into the cooker.

OPERATION OF THE APPLIANCE

6. After the completion of the cooking cycle,(approx 4-11 min) the basket is hanged above the water level for dripping.

7. After dripping, the baskets are taken out of the pasta cooker and pasta's out of the baskets and served. Cooking process can be continued like this.

8. For continuous use (depending on the material to be cooked and frequency of processing)Water is exchanged at certain intervals or water maybe added. (figure 6 B)

9. After cooking is finished, water is emptied trough the tap underneath.Water will be hot there fore almost care is required during the process of discharging of the water in pasta cooker. (figure 6 E)

10. Turning off the pasta cooker

If the pasta cooker will bnot be operate for a short period of time, turn safety gas valve to the pilot position (*) (figure 8), that only the pilot burner will operate.

In order to turn the pasta cooker off entirely, turn safety valve to off position.(figure 7)

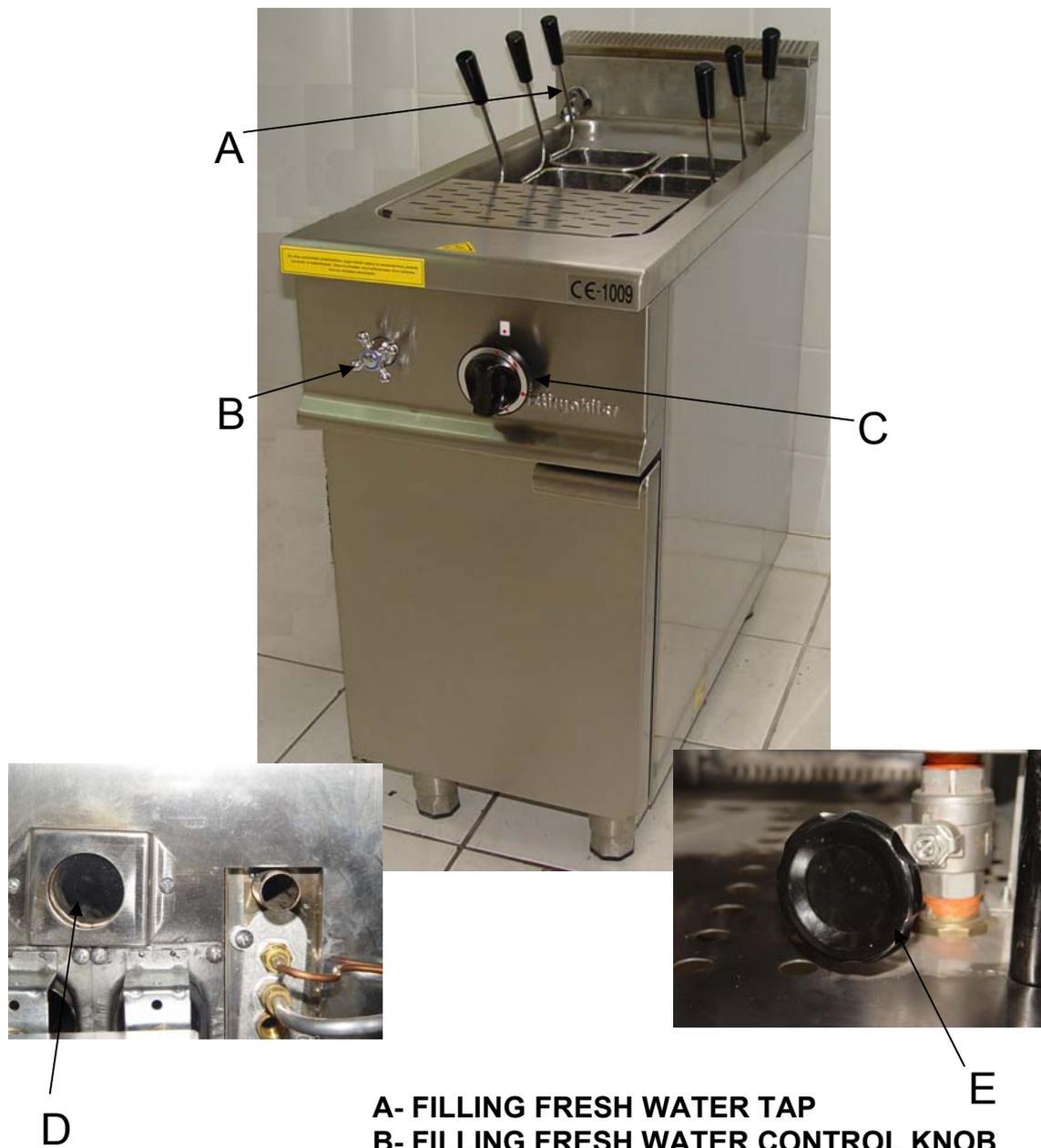
Turning off network gas connections or gas valve is recommendet to avoid danger.

FLAME CONTROL DEVICE:

If for any reason the pilot flame goers out, when the instrument is still on, the system will shut itself down automatically. Turning off supply of gas may take up to 60 seconds.

OPERATION OF THE APPLIANCE

 900 SERIE



- A- FILLING FRESH WATER TAP
- B- FILLING FRESH WATER CONTROL KNOB
- C- SAFETY VALVE CONTROL KNOB
- D-FLAME MONITOR PANEL
- E-WATER DISCHARGE TAP CONTROL KNOB

FIGURE 6

OPERATION OF THE APPLIANCE

 900 SERIE



FIGURE 7
SAFETY GAS VALVE OFF POSITION



FIGURE 8
SAFETY GAS VALVE ON POSITION



FIGURE 9
SAFETY GAS VALVE ON MAX POSITION



FIGURE 10
SAFETY GAS VALVE ON MIN POSITION

FLAME CONTROL SETUP FOR OVEN

If accidentally pilot flame goes out for any reason, when the appliances is on, the system will close itself automatically to avoid dangerous gas accumulation in the oven. You can try to restart the system again after more than 60 seconds.

CLEAN-UP AND MAINTENANCE

1. CLEAN-UP:

Before first use of the appliances, and before and after subsequent uses, complete outer surface with a sponge and liquid detergent.

Do not use CHEMICAL CLEANING AGENTS like hydrochloric acid etc. during cleaning.

2. MAINTENANCE (Can be done by authorized service personel)

Periodic maintenance should be carried out by technical service personnel. Depending on using frequency, maintenance period should be at least 6 months. Expenses of maintenance carried out by our authorized service personnel must be met by the customer even within the warranty period. Please follow the instructions below:

a. Injectors: Injector opening should be completely clean.

c. Pilot: Pilot flame should be proper and touching the thermocouples.

d. Gas burner: Gas passing pipes and openings should be clean and not clogged.

e. The parts dismantled during the clean-up should be installed back by the technical service personnel and after the installation gas leakage should be checked with soap bubble method.

LIFE OF USE

Appliancess life of use is 10 year if it is used under recommended conditions.

SUMMARY OF SAFETY DETAILS

☞ If the appliances is operated from LPG gas cylinder, the distance between the appliances and gas cylinder should be at least 50 cm.



☞ Any kind of flammable solid and liquid material (cloths, alcohol and derivatives, petrochemical products, wooden and plastic materials, cutting blocks, curtains etc.) should never be hold near the appliances.

☞ Do not clean up the appliances with pressurized water



☞ This appliances is designed for industrial use and should only be operated by trained person according to this manual.



☞ The appliances should only be repaired by the manufacturer or authorized service personel



☞ In case of fire or flame in the area where the open every window and door appliances is operated, act without panic, close all gas valves, turn off the power switches and use a fire extinguisher. Never use water to extinguish the fire, water will cause the fire to spread more faster.



TERMS OF WARRANTY

- 1- Documents without sales date, factory and sales company approval on, are not valid. In order to benefit from the warranty, warranty document should be presented.
- 2- If the appliance is installed and operated following the instructions in the installation, maintenance and user's manual, it is warranted for failures sourcing from materials and workmanship .
- 3- The failures within the scope of warranty, how and where these will be eliminated, and the way and place of maintenance is determined by
- 4- The warranty is only valid provided that the warranty terms and the instructions in the installation, maintenance and user's manual are fully complied with. The warranty is only valid for the warranted appliance, and no other right or compensation for some other thing may be claimed.
- 5- If the information about the kind and the type of the appliance, serial numbers printed on the warranty document are scraped, rubbed or changed, then the warranty is not valid.
- 6- The warranty covers only maintenance and repairing of material or workmanship failure within the valid warranty period. Failures and parts within the scope of the warranty are repaired and replaced without any charge. Replaced parts belong to
- 7- The failures occurring in the appliance may only be handled by service personnel authorized by If people who are not authorized handle the appliance, it will not be covered by the warranty.
- 8- Installation should be carried out by authorized service personnel and the service should be informed about the location change of the appliance.
- 9- When any failure occurs during operation, authorized service dealer should be contacted.
- 10- Warranty does not cover failures and damages resulting from loading, unloading and shipping, which are outside the responsibility of Similarly, failures and damages resulting from external factors are not covered.