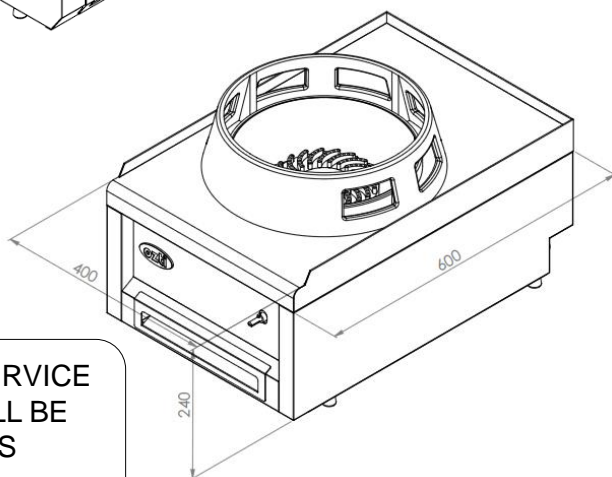
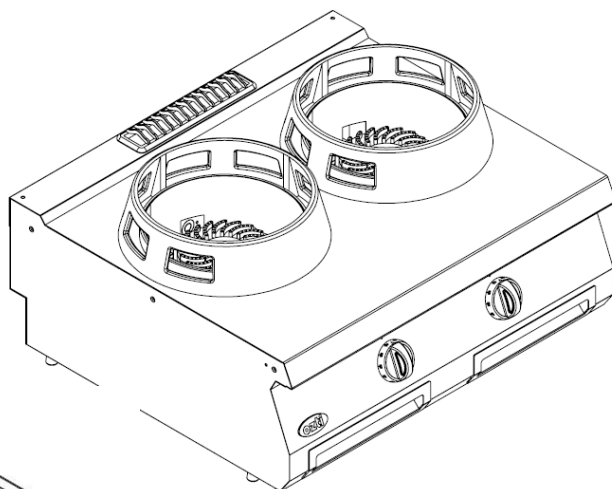
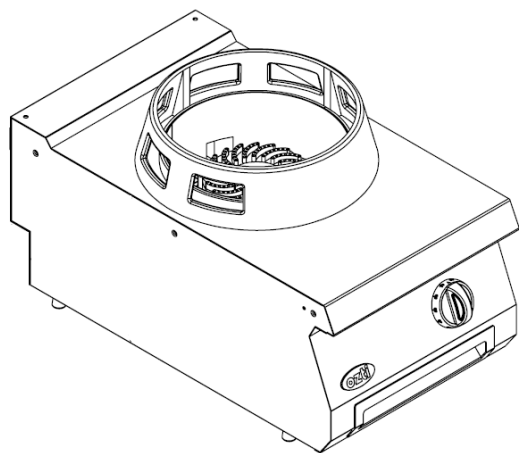




PROFESSIONAL KITCHEN EQUIPMENT

INDUSTRIAL TYPE COOKER (GAS-WOK)

USER'S MANUAL



AUTHORIZED SERVICE
BANDEROLE WILL BE
AFFIXED AT THIS
AREA



YEAR OF MANUFACTURE:

SERIAL NO:

CE - 1783

Spangenberg International B.V.

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E-mail: info@spangenberg.nl – www.spangenberg.nl

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INTRODUCTION

Dear User,

Thank you for purchasing our appliance and for your reliance upon our company. Our appliances are used in professional kitchens in 110 countries.

Our appliances are produced in compliance with international standards.

Important notice: Please read and ensure that the users 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...

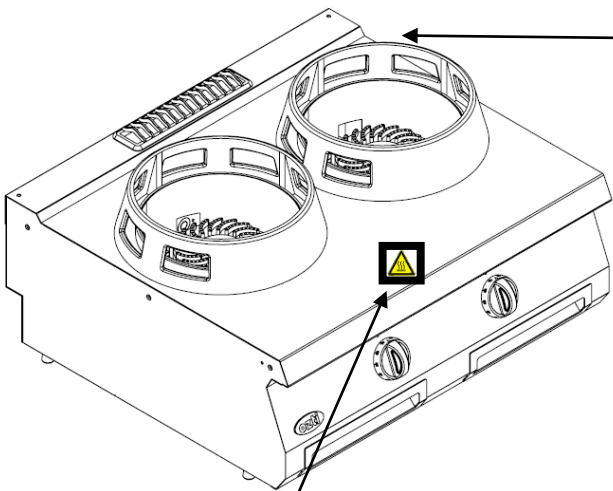
-  Please read and ensure that your operation personnel also reads this user's manual care fully before installing and using the appliance. If the appliance is operated without reading the user's manual, the appliance will not be covered by the warranty.
-  The manual containing information about installation, usage and maintenance of our product you purchased should be read carefully. Please ensure that power supply connections to the appliance are already installed by qualified personnel according to local legislation, before our authorized service personnel arrives for the installation of the appliance.
-  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 personnel 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 FEATURES

YOUR MODEL E8F	OWG 4090	OWG 8090	OWG 4070	OWG 8070	OWG 4060
OVERALL DIMENSIONS (mm)	400x900x280	800x900x280	400x700x280	800x700x280	400x600x240
THERMAL POWER (KW) (H _i) ΣQ _N	14	28	14	28	12
TYPE	A ₁	A ₁	A ₁	A ₁	A ₁
GAS INPUT (inch)	¾" R	¾" R	½" R	¾" R	½" R

LABEL AND WARNING SIGNS



PRODUCT NAME	WOK COOKER
MODEL	OWG 8070
TYPE	A1
Qn(Hi)	14+14 KW
Σ Qn(Hi)	28 KW
SERIAL NUMBER	WOK12.008
PRODUCTION DATE	19.03.2010
CAT	II2H3B/P
P (mbar)	G20 – 2H – 20 mbar

SAMPLE LABEL

Figure: OWG 8070



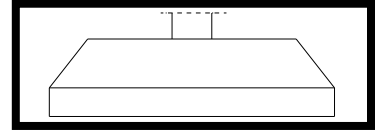
HOT SURFACE

DETAILS RELATED TO SAFETY

☞ The device should not be exposed to direct sunlight.



☞ The device definitely must be used under a chimney hood.



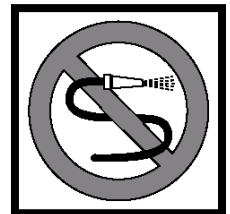
☞ In case the device is running on an LPG cylinder, the distance between the cylinder and the unit should be at least 50 cm.

☞ Any solid-liquid flammable materials (clothes, alcohol and derivatives, petro-chemical products, wood plastic materials, cutting blocks, curtains, etc.) should not be around the area of operation of the device.

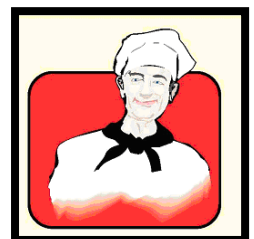


☞ You may use our devices adjacent to our other products in the same series.

☞ Do not clean with pressurized water.



☞ This device must be installed in compliance with current regulations and used only in a well-ventilated area. Prior to the installation and use of the device, check the instructions.



☞ The device has been built for industrial purposes and should be used only by qualified personnel.

DETAILS RELATED TO SAFETY

✎ The device should not be intervened with, unless by the manufacturer or the authorized service.



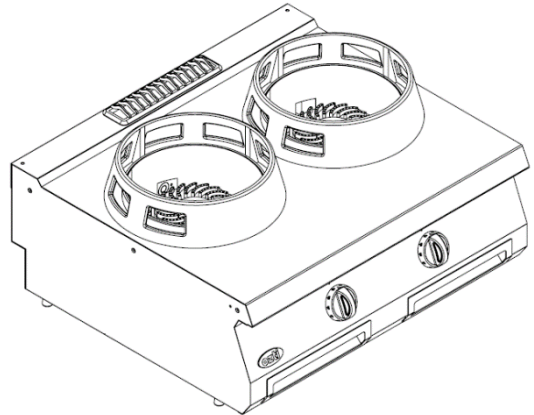
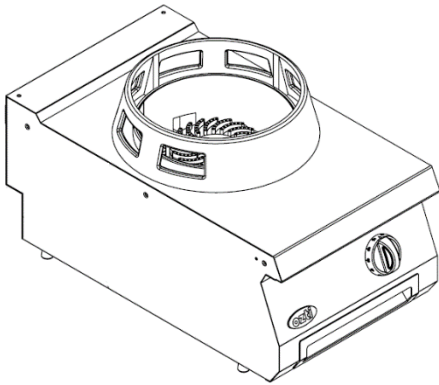
✎ In case of fire or flame ignition due to any reasons, in the area where the device is used, turn off the gas valves and electrical switches without panicking and use a fire extinguisher. Never use water to put out the flame. The water will cause the flame to spread more rapidly.



✎ The smell of gas means a sign of gas leakage. Under those circumstances, turn off the unit's valve and the main gas valve, open the door and windows, do not operate electrical switches, etc. which may cause spark or flame. Call our service immediately.



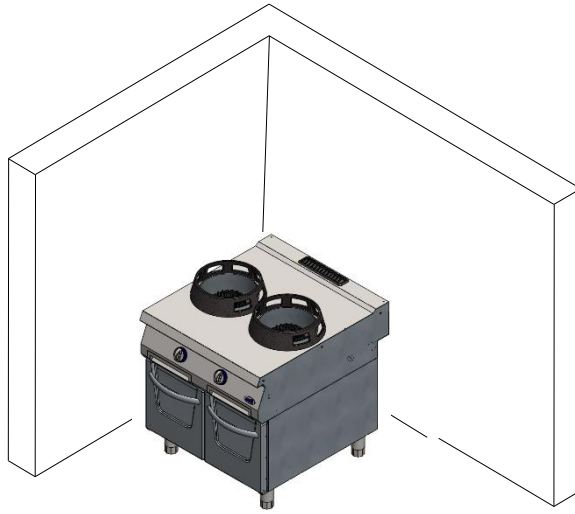
HANDLING AND RE-LOCATION



Re-location; The device installed by the Authorized Service, **MAY NOT BE RE-LOCATED, CONNECTION HOSES MAY NOT BE EXTENDED, REPLACED,** unless by the authorized service.

- ☞ The device may be carried by man-power in hand.
- ☞ In case the handling distance is long, the device must be moved slowly avoiding rocking, balance should be maintained.
- ☞ Do not hit or drop the product while handling.

DEVICE INSTALLATION



THE DISTANCE BETWEEN THE DEVICE AND LPG MUST BE MIN. 50 CM.



In order to place this device near a wall, partition, kitchen furniture, decorative coating, etc., the distance should be 5 cm if these are constructed of inflammable materials or coated by an appropriate heat insulation material, and if not, this distance should be minimum 20 cm.

Maximum attendance to fire protection rules is recommended.



All of the following steps related to the installation of the device should be executed by authorized service personnel

- ☞ The device should be operated at balance plane.
- ☞ All gas connections must be in compliance with ISO 7-1 or ISO 228-1 standards.
- ☞ Prior to the gas connection of the device by the authorized technical service personnel, the label must be checked and gas connection must be made according to the specified gas type and pressure. Connection according to a different gas type or pressure should not be made.

DEVICE INSTALLATION

- ☞ The gas connection input dimensions are defined in the TECHNICAL FEATURES table.
- ☞ After the device has been connected to the gas system, gas leakage must definitely be checked by soap bubbles.
- ☞ After the device is controlled by authorized service personnel, air adjustment is made if necessary.



- ☞ The rated power of the device, absolutely may not be changed according to user demands. Any interventions with the valves and injectors to that end, will leave the device out of warranty coverage.
- ☞ Do not allow any spare parts other than originals to be used on the device. In case of application of spare parts not supplied by our company, the device is left out of warranty coverage.

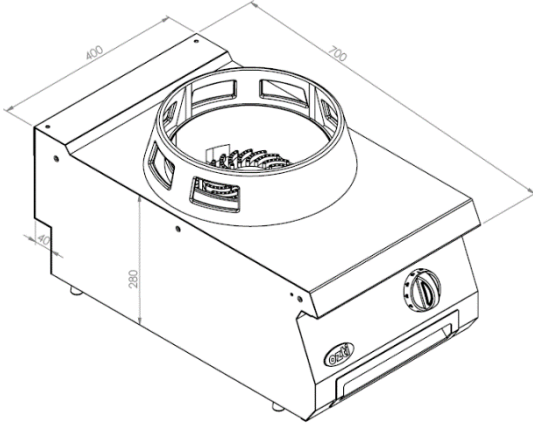
PRODUCT NAME	WOK COOKER
MODEL	OWG 8070
TYPE	A1
Qn(Hi)	14+14 KW
Σ Qn(Hi)	28 KW
SERIAL NUMBER	WOK12.008
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CAT	I12H3B/P
P (mbar)	G20 – 2H – 20 mbar



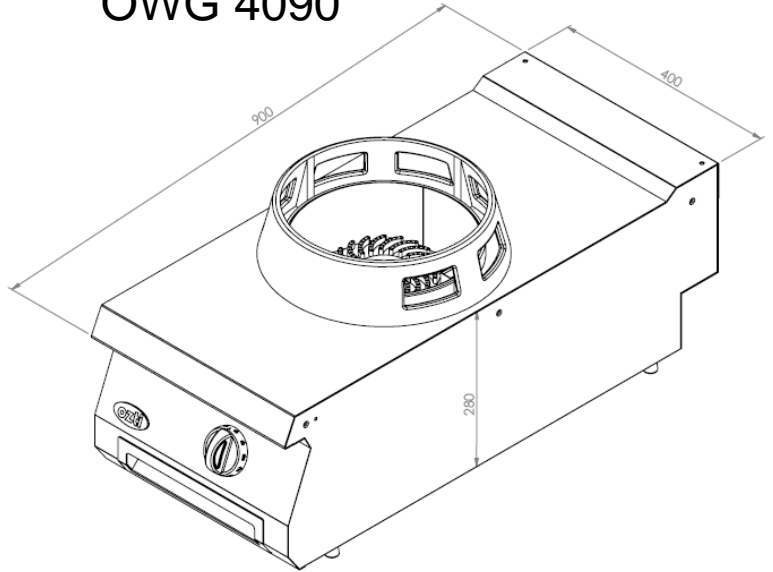
GAS USED
G20 (NATURAL GAS)
G30 (LPG GAS)

GENERAL DIMENSIONS

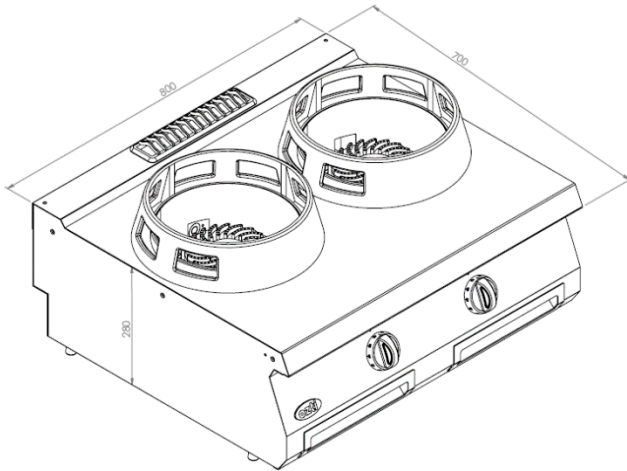
OWG 4070



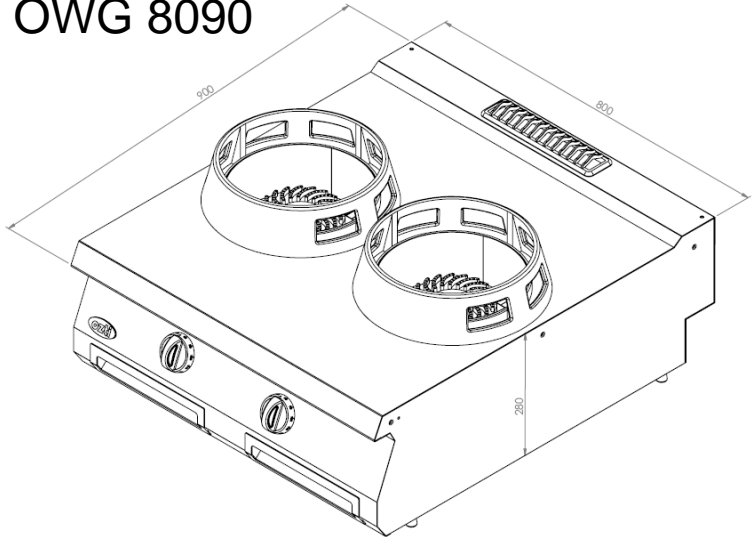
OWG 4090



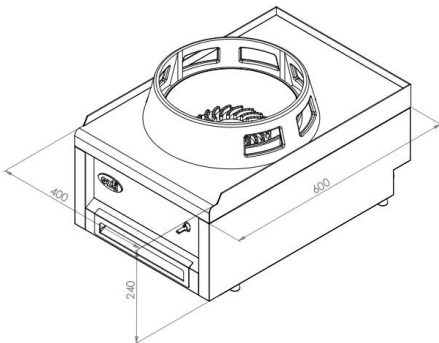
OWG 8070



OWG 8090



OWG 4060



DEVICE USE

A. GENERAL INFORMATION

1. The Wok Cooker is used for cooking at restaurants, canteens, kitchens of places like hospitals, personnel cafeterias, etc.
2. Prior to initial use, the external surfaces of the device must be wiped by a damp soapy cloth.
3. The device must be placed under a filtered chimney hood connected to the ventilation ducts.

NOT : Do not use for purposes other than those intended for use.

The machine should be operated by a person who knows the safety and technical features of the device and has read the operating manual.

B. OPERATION

1. Ignition of the burner:

The pilot is ignited using an external flame source (Kitchen lighter, -match, etc.). The pilot flame is easily observed in the open flame cooker. Since the unit is equipped with a flame detection apparatus, we keep the valve pressed for a short period of time (approximately 10-15 seconds) in order for the flame detector to detect the flame heat and allow gas flow. In case the burner flame does not go out when we release the safety valve, we may release it.

2. To operate the stove with low flame, we have to change the safety valve to low flame position.
3. Cooking is made by placing a pot of appropriate size on the cooker.
4. An empty fraying pan and/or pot should not be placed over the flame.
5. Once the cooking process is completed, the pan and/or pot should be removed from the cooker.

C. TURNING OFF:

In order to turn the device off completely, the safety valve is brought to fully-closed position and the gas flow is stopped, and the unit is turned off.

After turning the device of, it is recommended to turn off the gas input valve also, in order to prevent any danger.

FLAME DETECTION APPARATUS:

In case the pilot flame goes off by any accident, while the device is on, the system will turn itself off against gas leakage. The gas flow will be stopped latest within 60 seconds.

CLEANING AND MAINTENANCE

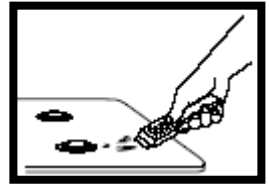
1. CLEANING:

Prior to initial use, clean the external surfaces using a sponge and liquid cleaning materials.

During cleaning do not use **CHEMICAL CLEANING MATERIALS** such as spirit of salt, scouring agents, etc.



Soften residues of burnt foodstuffs using hot water, before they stiffen. In case the residue is too stiff or has waited for too long, it should be cleaned using a wooden scraper or stainless steel wool and soap or chlorine-free detergent.



2. MAINTENANCE:

This periodical maintenance should be made by a technical personnel. Depending on the frequency of use of the device, we recommend maintenance to be made at most every 6 months. Even during the warranty period, the maintenance of the device by our authorized service personnel is at cost.

The below points should be taken into consideration

a. Injectors: The injector nozzle should be absolutely clean.

b. Air adjustment bush: It has to be clean and unclogged. The adjustment of the air mixer must definitely be made by technical service personnel.

c. Pilot: The flame should be smooth and in contact with the thermo-couple.

d. Burner: The paths and nozzles for gas flow should always be clean and unclogged.

e. The parts that need to be removed during cleaning and re-mounted afterwards, have to be mounted by technical service personnel and gas leakage must be controlled again by the soap bubble method.

CONVERSION TO OTHER GASES

CONVERSION TO OTHER GASES

The unit has been designed to operate on LPG or natural gas. The device should be operated according to the gas system (LPG or Natural Gas) it has been installed for by the service. Following installation, conversion to another gas connection system must absolutely be done by **AUTHORIZED SERVICE PERSONNEL**. The **MANUFACTURER COMPANY** is not liable for any problems that may arise from gas conversions made by persons other than the **AUTHORIZED SERVICE PERSONNEL**. Under such circumstances, the device is out of warranty. The gas group the device operates on is specified on the label at the location of the gas input.

SAMPLE LABEL

PRODUCT NAME	WOK COOKER
MODEL	OWG 8070
TYPE	A1
Qn(Hi)	14+14 KW
$\Sigma Qn(Hi)$	28 KW
SERIAL NUMBER	WOK12.008
PRODUCTION DATE	19.03.2010
CAT	II2H3B/P
P (mbar)	G20 – 2H – 20 mbar

USED GAS	POWER			CONSUMPTION		
	OWG 4070 OWG 4090	OWG 4060	OWG 4070 OWG 4090	OWG 4070 OWG 4090	OWG 4060	OWG 4070 OWG 4090
G20 NATURAL GAS	14 kW	12	(14+14)=28 kW	1,48 m³/h	1,27 m³/h	2,96 m³/h
G30 LPG GAS	14 kW	12	(14+14)=28 kW	1,102 kg/h	0,93 kg/h	2,204 m³/h

WORKING LIFE OF THE DEVICE

In case of use under the recommended conditions, the working life of the device is 10 years.

WARRANTY CONDITIONS

WARRANTY CONDITIONS

- 1-) The warranty period starts from the date of delivery of the product and is 2 years.
- 2-) The complete device, including all parts, are within the warranty of our Company.
- 3-) In case the product malfunctions within the warranty period, the period during repair is added to the warranty period. The repair period of the product is maximum 30 days. This period starts from the date of notification of the defect to the service station, in case a service station is not available, to the seller, distributor, agent, representative, importer or manufacturer-producer. In case the defect of the product is not corrected within 15 days, the manufacturer-producer or importer is obliged to supply the consumer with another product of similar features.
- 4-) In case the device malfunctions within the warranty period either due to material or workmanship, or installation errors, it will be repaired without any costs regardless of labor costs, costs of replaced parts or any other reasons whatsoever.
- 5-) In case the consumer uses the repair option, but;
 - From the date of delivery to the customer, with the condition of being within the specified warranty period, in addition to the occurrence of the same defect is repeated for more than twice or more than four defects occur within one year or the total number of different defects within the warranty period is over six, and the unavailability of the product for use becomes ascertained due to these defects,
 - The maximum period required for repair is exceeded,
 - The determination by a report issued by the company's service station, in case a service station is not available, respectively, the seller, distributor, agent, representative, importer or manufacturer-importer, that it is not possible to repair the defect,The consumer may then demand the product to be replaced free of charge, to be reimbursed or a price reduction in proportion to the defect.
- 6-) Defects arising from the use of the product not in compliance with the conditions provided in the operating manual are out of warranty coverage.
- 7-) For any problems that may arise in relation with the Warranty certificate, the Ministry of Industry and Trade Consumer Right and Competition Protection General Directorate may be appealed.