

ELECTRIC GRILL USER MANUAL

Please read before starting.
There are important explanations for you.

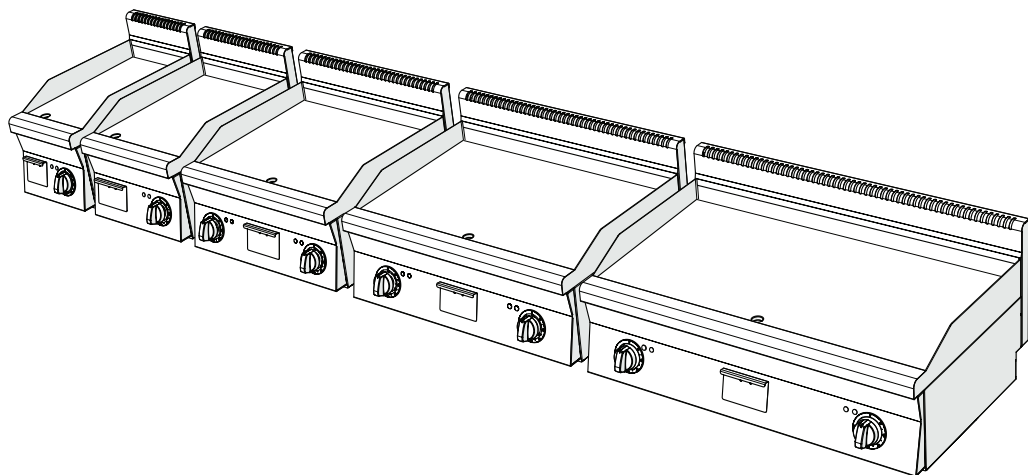
E AEI-360

E AEI-460

E AEI-660

E AEI-860

E AEI-1060



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If you want to dispose of the product, it is the social responsibility of individuals to deliver it to valid collection points. In this way, you help prevent possible negative consequences for the environment and human health by ensuring that the product is destroyed correctly. Recycling materials will help conserve natural resources.



The packaging materials of the product are manufactured from recyclable materials in accordance with national environmental legislation. Do not dispose of packaging materials with household waste or other waste. Take these materials to recycling points designated by local authorities.

Quality controls were carried out in accordance with the norms of CE, ISO 9001-en standards.

GENERAL INFORMATION

Modelling	E AEI-360	E AEI-460	E AEI-660	E AEI-860	E AEI-1060
Product dimensions (cm)	30x60x30	40x60x30	60x60x30	80x60x30	100x60x30
Net weight (kg)		41		68	
Heating plate (mm)	493 mm x 296 mm	494 mm x 396 mm	493 mm x 596 mm	419 mm x 796 mm	426 mm x 968 mm
Thermostat Working Range	50 °C min; 300 °C max	50 °C min; 300 °C max	50 °C min; 300 °C max	50 °C min; 300 °C max	50 °C min; 300 °C max

ELECTRIC INFORMATION

Voltage	230 v	400 v	400 v	400 v	400 v
Electric power	3 Kw	4.8 Kw	6 Kw	9,6 Kw	12 Kw
Amp	14 A	5 A	28 A	10 A	52 A
Cable Cross Section	3x2,5	5x2,5	5x2,5	5x2,5	5x4
Frequency	50-60 hz	50-60 hz	50-60 hz	50-60 hz	50-60 hz
Protection class	IPX4	IPx4	IPX4	IPX4	IPX4
Min / max internal humidity	70%/85%	70%/85%	70%/85%	70%/85%	70%/85%
Cable input	PG16	PG21	PG21	PG21	PG21
Control type	Manuel	Manuel	Manuel	Manuel	Manuel

General warnings and security measures

Dear customer, we wish you to use your product in the best way, which is manufactured by undergoing careful and detailed quality checks. We strongly recommend that you read the full user guide before using the product. This guide will help you use the product quickly and safely.



The following safety instructions will help protect you from the risk of personal injury or damage to your product. If these instructions are not followed, the product will not be covered by the warranty and no responsibility for human health will be accepted.

- * Make sure that flammable materials that may cause fire are not located near the device.
- * Keep your device in a dry environment and air it well. Use a hood to remove steam and smoke from cooking.
- * Do not close the top perforated sheet of the device and keep it clean.
- * Installation and maintenance of the device should be carried out only by qualified personnel. Contact an authorized person authorized by the manufacturer. Otherwise, your device will be excluded from the warranty.
- * Replace the damaged parts of the device with the original spare parts. The manufacturer undertakes that the device can be used safely only when these parts are used.
- * Children and uninformed persons should not be allowed to use the device. It should be used by people trained in the risks associated with the device.
- * Keep the device under constant control while it is running.
- * Turn off the device if it malfunctions or malfunctions.
- * The device must have a ground line and a leakage current relay.
- * Chlorine(sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the device.) do not use products containing (even diluted). Do not use metal tools to clean rust. First wipe with a damp cloth and then dry.
- * Do not store gasoline or flammable liquids near this device.
- * Do not allow oil to come into contact with plastic parts.
- * Do not clean the device directly with water jets or water vapor.
- * Do not allow dirt, oil, food or other waste to form sediment in the device, do regular cleaning.
- * Make the electrical connection of the device through a fuse corresponding to the values and secure the fuse in question in a place where you can easily access it. You can find the values from the label on the device or from the table inside the grid.
- * The device's electricity must be strictly grounded; the device must not be connected when there is no ground line.
- * The device is recommended to be checked by an authorized person. Call a service for this purpose at least every 12 months.

General warnings and security measures



- Always follow applicable safety instructions.
- Keep the user's guide in a place that you can easily access for future use, understanding its importance, and do not lose it.
- The manufacturer reserves the right to make changes to the product. It clearly states the differences between the models.

Contact your authorized dealer if you have any problems.



A warning sign indicating that caution is required for safe use.



Extreme temperature and this is a warning sign to act according to the environment.



A warning sign indicating a high voltage Hazard.

- Stainless steel material is used in the device.
- The device is designed for industrial type use under the Low Voltage Directive (LVD 2014/35ED).
- Your device is manufactured for use in restaurants, restaurants, fastfoods, canteens, tourist facilities, cafes, hotels and other environments where accommodation is made.



- Always install the product to an Authorized Service. The manufacturer is not responsible for damage to the product caused by transactions performed by unauthorized persons.

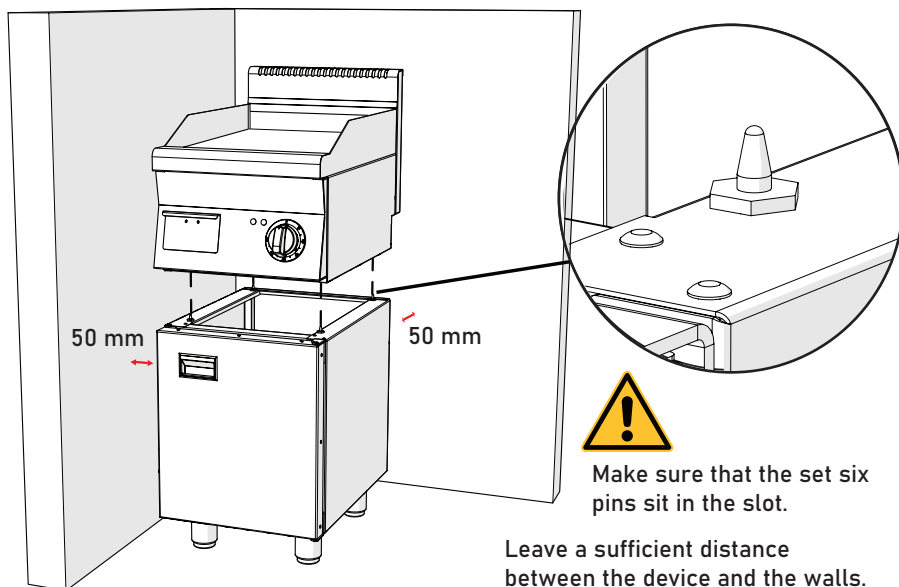
- Before assembly, please note that the connection lines are made correctly and completely.

- Before starting the device for the first time, remove the protective nylon on the device, first wipe it with a damp and then dry cloth.

- Place under the hood to remove smoke and odor that may occur during the cooking process.

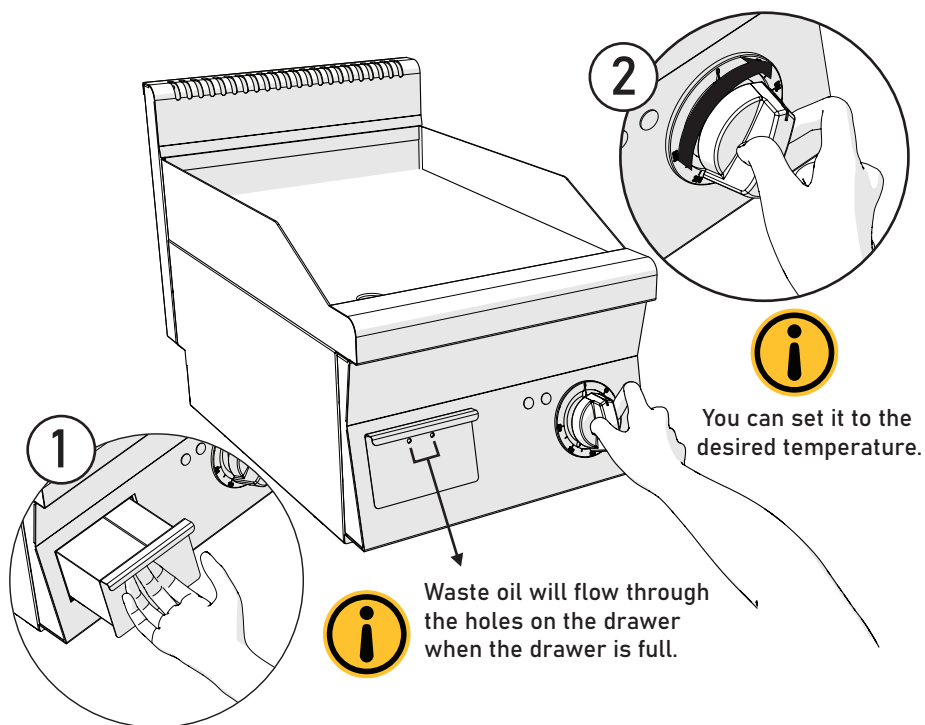
- Children and uninformed people should not be allowed to use the device.

- See that the device is in balance by measuring it with water balance.

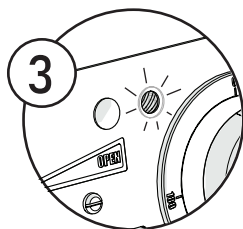


Leave a sufficient distance between the device and the walls.

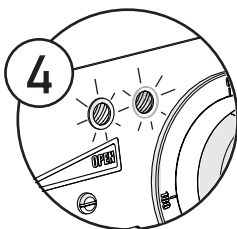
If the set six countertops will not be used, install the feet coming out of the box.



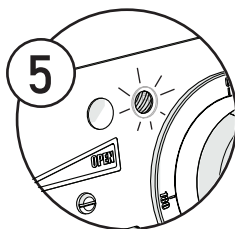
- Turn the heat slider clockwise and set it to the desired temperature, starting from 50 ° C to 300 ° C.
- You can turn off the device by moving it to "0" to turn it off.



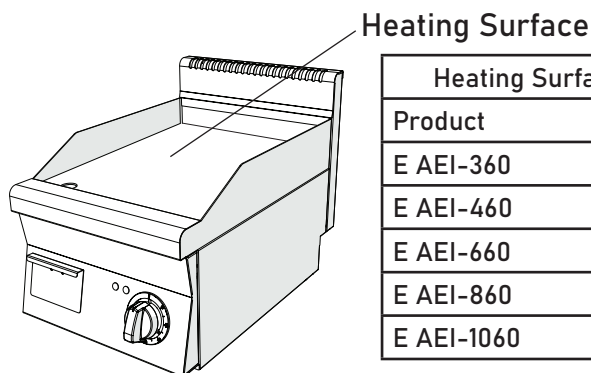
A Yesil light indicates that the device is receiving electricity.



A yellow light indicates that the device has started heating the plate.



When the yellow light goes out indicates that it has reached the desired temperature.



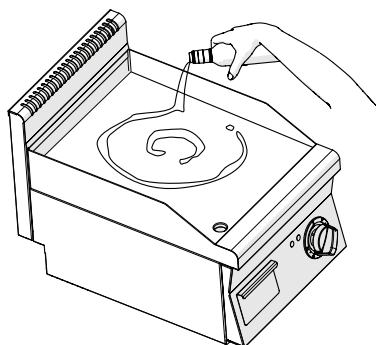
Heating Surface Dimensions	
Product	Dimensions
E AEI-360	496x296
E AEI-460	496x396
E AEI-660	496x596
E AEI-860	496x796
E AEI-1060	496x996

N: Ribbed

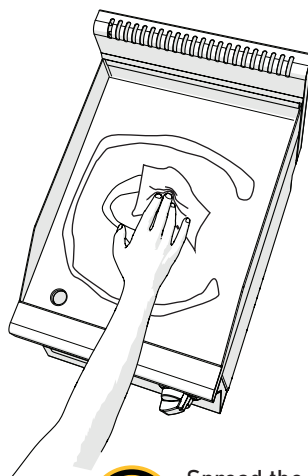
ND: ribbed + flat **CR:** chrome plated



- * Electric grating is made of stainless steel sheet.
- * Grating surfaces are manufactured from flat, corrugated and semi-corrugated.
- * The heated surface in electric grills can be kept at the desired temperature by thermostat.
- * Resistors are evenly distributed so that each side of the grid surfaces has the same heat.
- * Oil can be easily discharged with the help of waste oil reservoir.

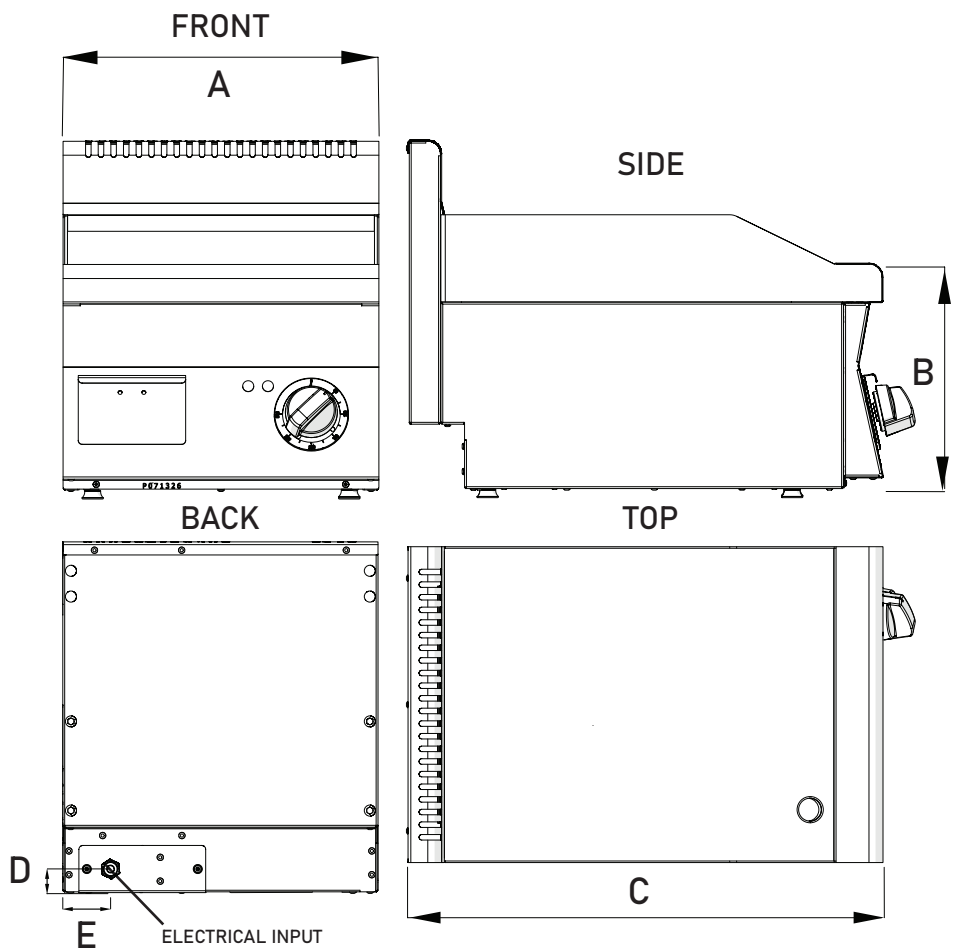


When our cooking is finished, pour a little olive oil on it after cleaning it.



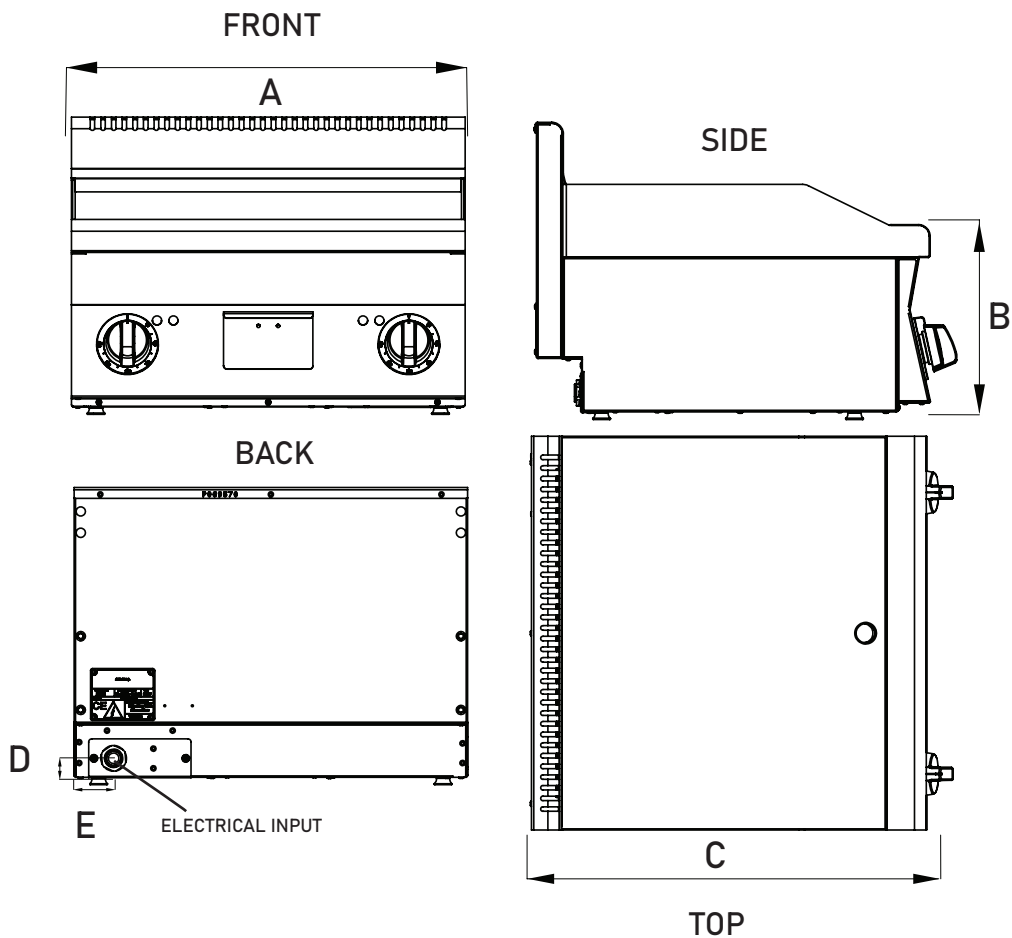
Spread the oil evenly on the plate with a cloth or napkin.

Basic features and specifications



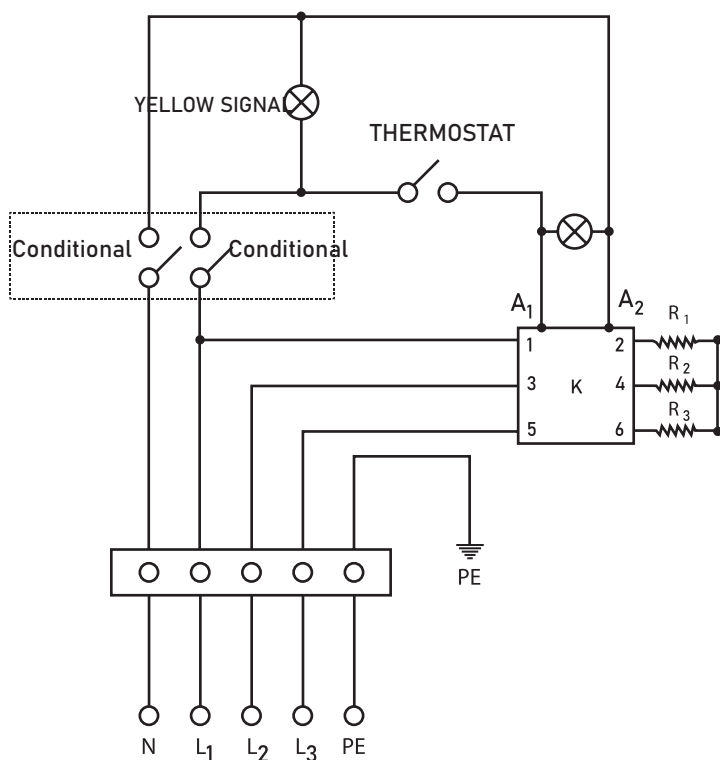
PRODUCT CODE	A	B	C	D	E
E AEI-360	300 mm	600 mm	300 mm	28 mm	40 mm
E AEI-460	400 mm	600 mm	300 mm	28 mm	40 mm

Basic features and specifications



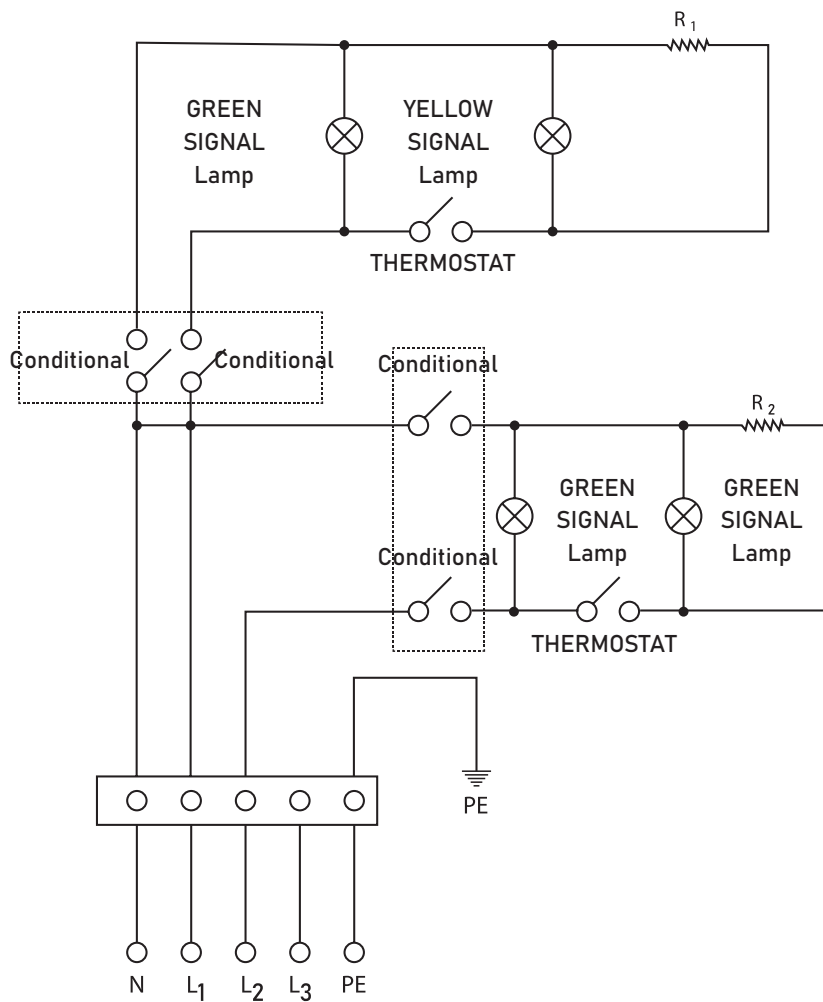
PRODUCT CODE	A	B	C	D	E
E AEI-660	600 mm	600 mm	300 mm	28 mm	40 mm
E AEI-860	800 mm	600 mm	300 mm	28 mm	40 mm
E AEI-1060	1000 mm	600 mm	300 mm	28 mm	40 mm

E AEI 360 - E AEI 460

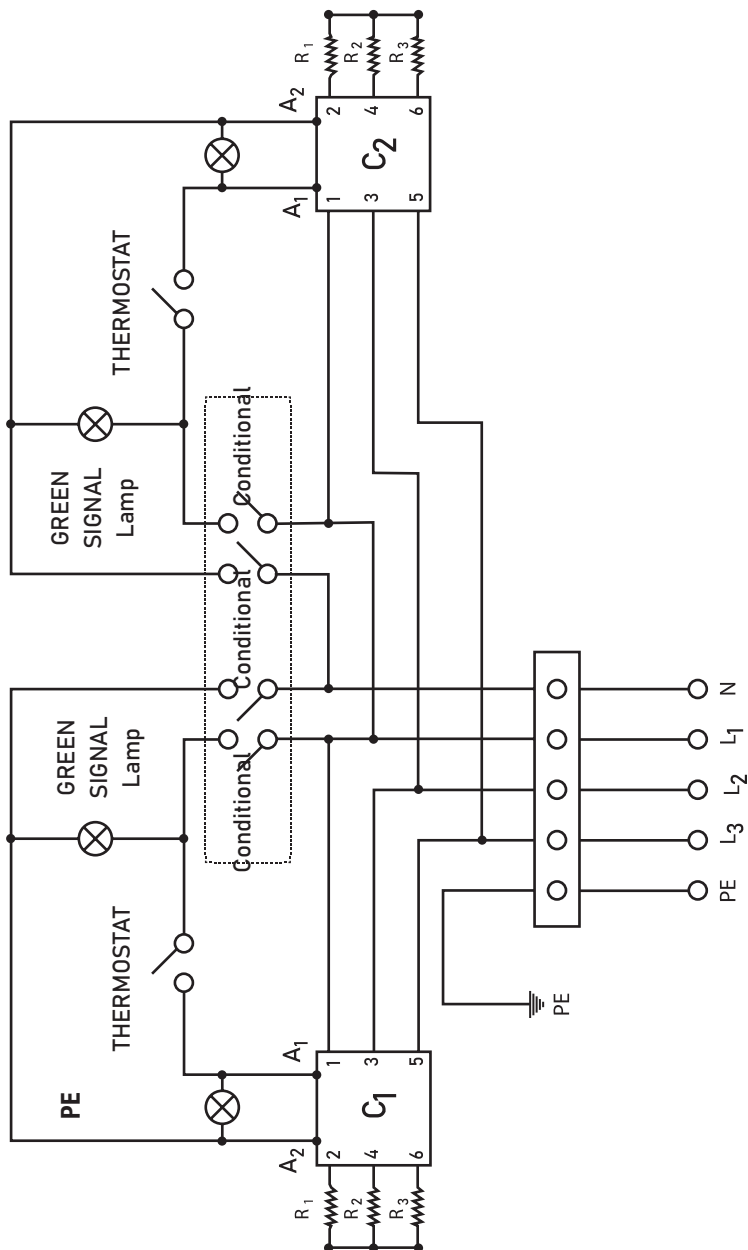


- The device must be connected to the electrical installation in accordance with the electrical standards of the country you are using.
- Make the device's ground line over a suitable auto fuse and secure it in a place where you can easily access it. Connect your fuse according to the values in the table.

E AEI 660



EAEI 860 - E AEI 1060



Product Code	Power	Supply voltage and operating frequency	Cable Cross Section H05RR-F	Insurance
E AEI-360	3 KW	230 V AC 1 TH PE	3x2.5 mm	16 Amp
E AEI - 460	4.8 KW	400 V AC 3 TH PE	5x2.5 mm	10 Amp
E AEI-660	6 KW	400 V AC 3 TH PE	5x2.5 mm	16 Amp
E AEI-860	9,6 KW	400 V AC 3 TH PE	5x2.5 mm	16 Amp
E AEI-1060	12 KW	400 V AC 3 TH PE	5x4 mm	25 Amp

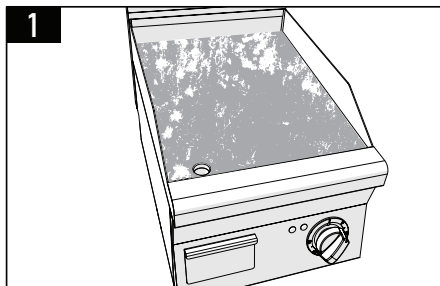


- Electric fryers are manufactured with feed wireless and without plug.
- The cable section values given apply to the installation and this device.
- Ground line and leakage current relay must be present in the electrical installation to be pulled.
- Drawing of electric fryers, electrical installation belongs to the customer.
- The cable must be drawn to the electric fryers in such a way that the electrical panel can be reached.

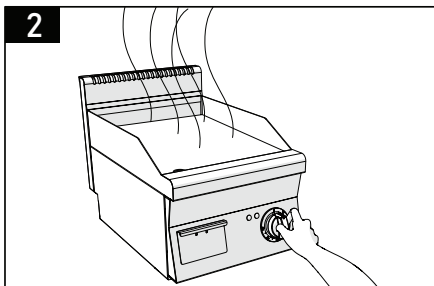
What you will pay attention to before cleaning and maintenance.



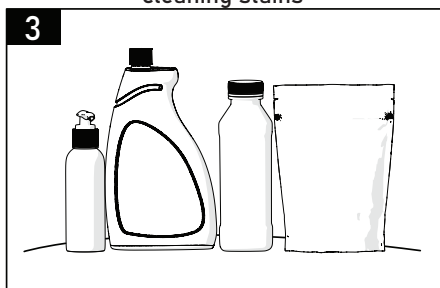
- Turn off the main supply electrical connection before cleaning the device. Wait for the device to cool down.
- Absolutely do not maintain the device when there is electricity on it.
- Wipe the device before it cools with a cloth soaked in warm and soapy water.
- Acid-containing chemicals should not be used during cleaning on the stainless surface of the device.
- Never clean your device with pressurized water or pressurized steam. Otherwise, you may cause failure of the resistance and electrical Assembly.
- Do not leak water through the vents while cleaning the device.
- Notify the Authorized Service if a dangerous situation occurs on the device.
- Drain the oil accumulated in the cooking chamber of the device at regular intervals with the help of the waste drain drawer.
- If the device is not to be used for a long time, a thin layer of Vaseline should be coated on the surfaces.
- For cleaning stainless steel, do not use General steel abrasives, scrubbing pads, brushes, or detergent products containing abrasives.



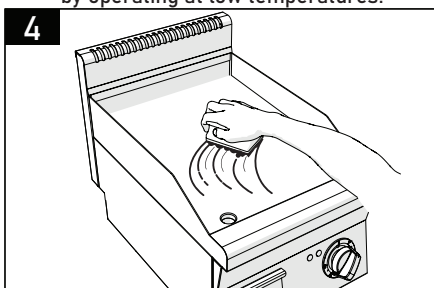
Formed after cooking
cleaning stains



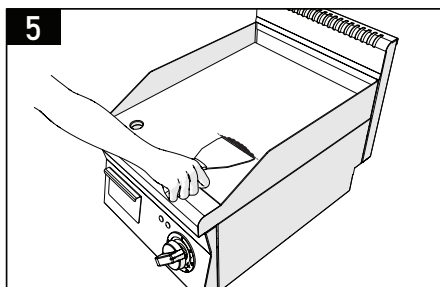
We recommend cleaning the Pleyt surface
by operating at low temperatures.



You can use Pleyt clear fluids.



Spread the cleaning liquid to the pleat
area.



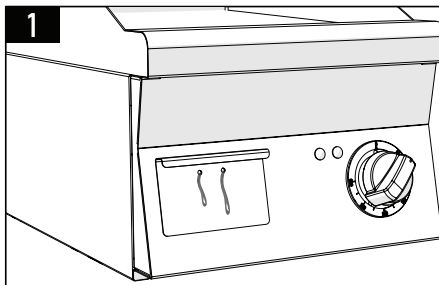
Drain the resulting waste into the drain
hole.



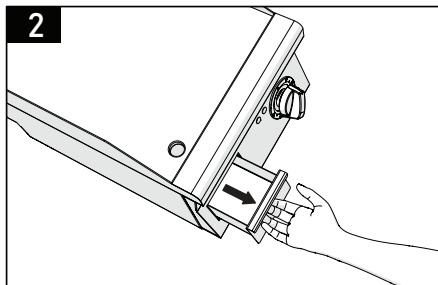
Clean the Pleyt surface.



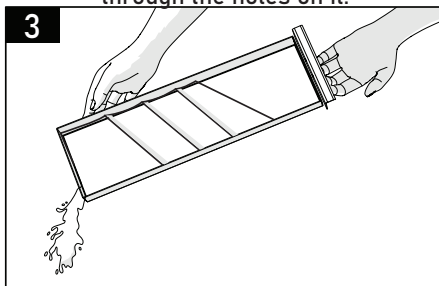
- Do not contact the hot surface directly. When cleaning, we recommend using a glove that will not be affected by heat.
- Follow the instructions on Pleyt cleaning gel or liquids.



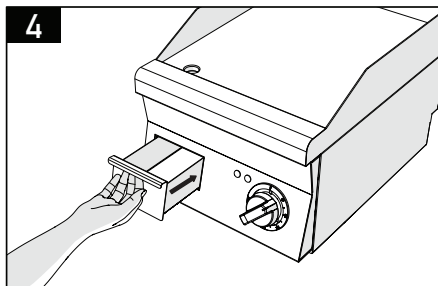
1
If the evacuation tank is full, it will flow through the holes on it.



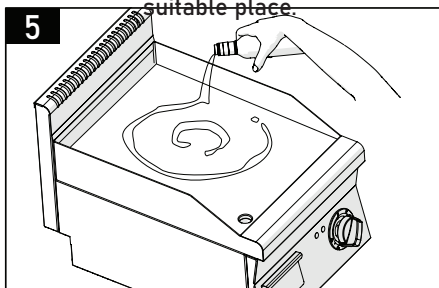
2
Remove the waste oil drawer.



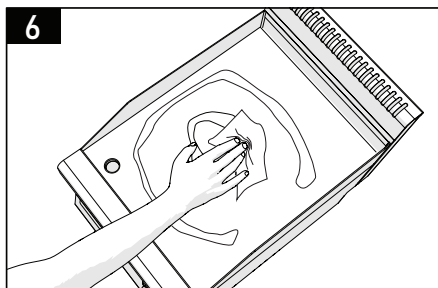
3
Discharge the accumulated waste to a suitable place.



4
Place the drawer in place.



5
After cleaning, pour olive oil on the Pleyt

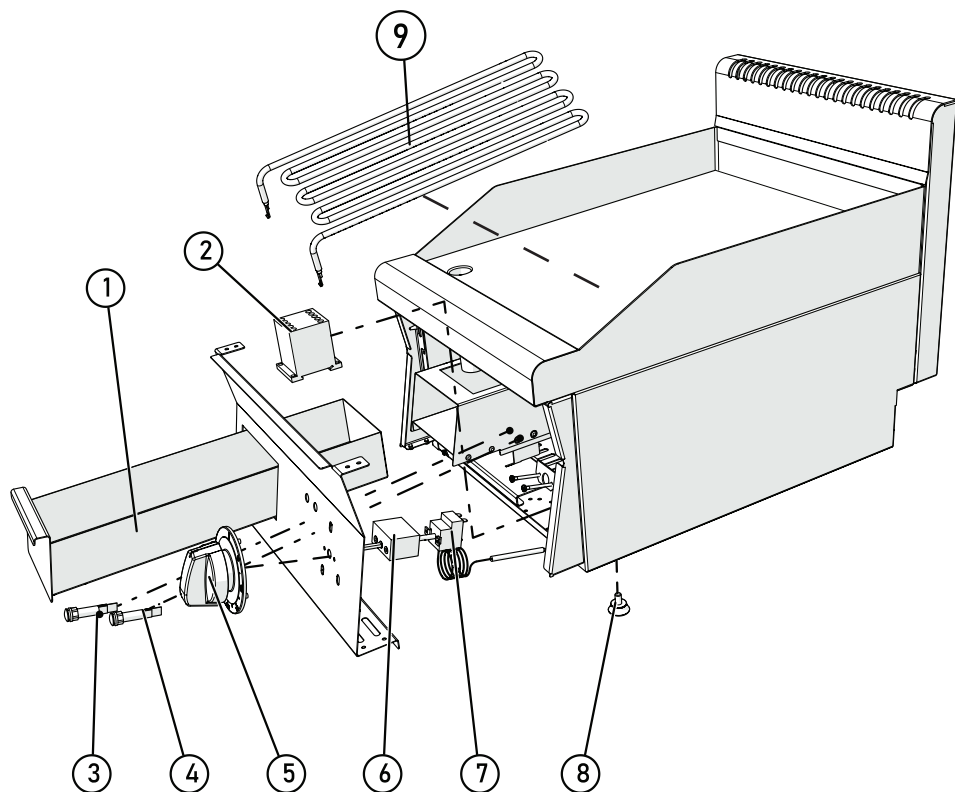


6
Spread the cloth or paper towel oil homogeneously.



- Check the drain drawer regularly.
- Keeping the pleyti oily with liquid oil will allow you to use your pleyti for longer.

Spare Parts List



NO	PART NO	DESCRIPTION
1	M021057	Waste Drain Drawer
1	M021124	Waste drain drawer(AEI-360)
2	P000808	Contactor
3	P001508	Yellow signal lamp
4	P000389	Yesil Signal Lamp

NO	PART NO	DESCRIPTION
5	P073412	Heat adjustment knob
6	P017145	Thermostat
7	P001491	Limit Thermostat
8	P000205	Foot
9	P064079	Resistans(360-660)
9	P064228	Resistans(460-860)
9	P064314	Resistance(1060)