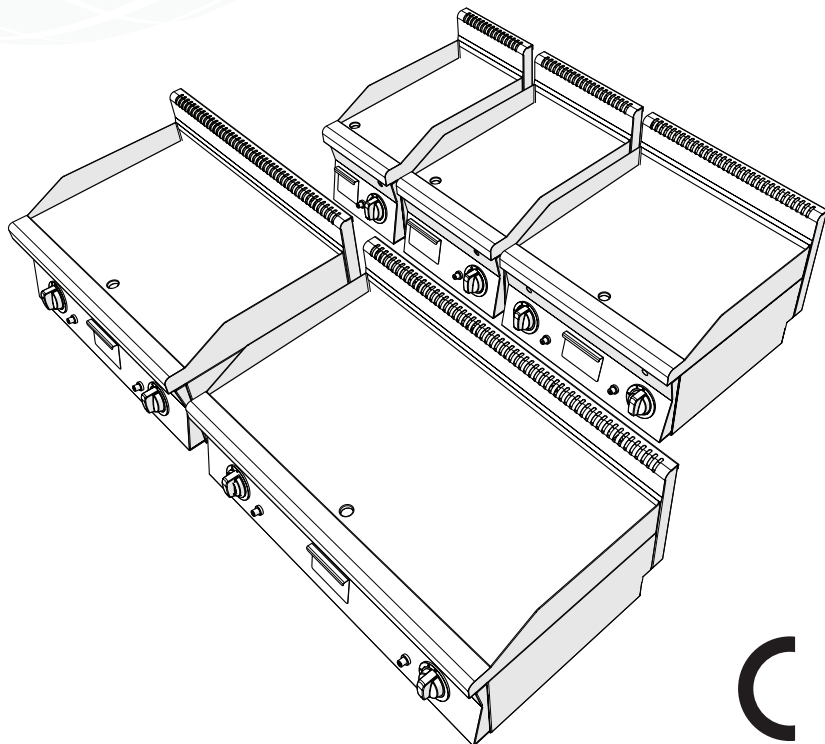


GAS GRILL USER MANUAL

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

E AGI-360 E AGI-460 E AGI-660 E AGI-860 E AGI-1060



INGREDIENTS

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Genel Uyarılar ve Güvenlik Önlemleri.....	7-8-9
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* Instructions should be considered before installing and using this device

• This device should be installed in accordance with the current regulation and should only be used in a well-ventilated place.



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 AGI-360	E AGI-460	E AGI-660
Gas Inlet	R1 / 2"	R1 / 2"	R1 / 2"
Product dimensions (cm)	30x60x30	40x60x30	60x60x30
Net weight (kg)			
Combustion Surface Size	494 mm x 296 mm	494 mm x 296 mm	494 mm x 296 mm

Modelling	E AGI-860	E AGI-1060
Gas Inlet	R1 / 2"	R1 / 2"
Product dimensions (cm)	80x60x30	100x60x30
Net weight (kg)		
Combustion Surface Size	494 mm x 296 mm	12 lt min; 15 lt max

Technical Information Tables

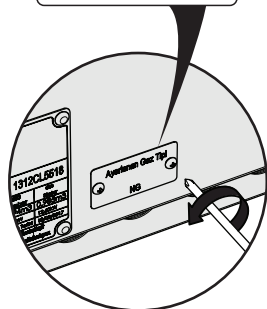
Country Of Arrival	Category	Gas	
FR-BE	I12E+3+	2E+	G20
		3+	G30-G31
ES-IE-IT-GB-PT	I12H3+	2H	G20
		3+	G30-G31
AT-CH	I12H3B/P	2H	G20
		3B/P	G30
DE-LU	I12E3B/P	2E	G20
		3B/P	G30
AL-BA-BG-DK-EE-FI-HR-LT-LV-MK-NO-RO-SE-SI-UA-CZ-GR-SK-TR	I12H3B/P	2H	G20
		3B/P	G30
RS*-ME*IR*-AR*-GE*-RU*-UA*-DZ*-SA*-NG*-ZA*-MA*-UZ*-LY*-LZ*LB*-SY*-JO*	I12H3B/P	2H	G20
		3B/P	G30
NL	I12L3B/P	2L	G25
		3B/P	G30
PL	I12E3B/P	2E	G20
		3B/P	G30
HU	I12H3B/P	2H	G20
		3B/P	G30
IS-CY-MT	I3B/P	3B/P	G30



-Do not forget to adjust the bypass after changing the gas.

Gas Pressure		Adjusted Gas	
→	20-25 mbar	NG	G20-25 mbar
→	28-30/37 mbar	LPG	G30-28-30/37 mbar
→	20 mbar	NG	G20-20 mbar
→	28-30/37 mbar	LPG	G30-28-30/37 mbar
→	20 mbar	NG	G20-20 mbar
→	50 mbar	LPG	G30-50 mbar
→	20 mbar	NG	G20-20 mbar
→	50 mbar	LPG	G30-50 mbar
→	20 mbar	NG	G20-20 mbar
→	28-30 mbar	LPG	G30-30 mbar
→	20 mbar	NG	G20-20 mbar
→	28-30 mbar	LPG	G30-30 mbar
→	25 mbar	NG	G25-25 mbar
→	28-30 mbar	LPG	G30-30 mbar
→	20 mbar	NG	G20-20 mbar
→	37 mbar	LPG	G31-37 mbar
→	25 mbar	NG	G20-25 mbar
→	30 mbar	LPG	G30-30 mbar
→	28-30 mbar	LPG	G30-30 mbar

Adjusted gas
mbar



- If the country code on the internal label of the device is in a different location and country than your current location, the device must be set to the country and gas conditions in which you are located.

- Remove the set Gas Information plate located on the device. Insert the information plates that come with the device that correspond to your country.

These instructions apply only if the country code is on the device. If the device does not have a code on it, refer to the technical instructions to adapt the device to the conditions of use in that country.



-According to the model of the device for gas exchange, you can see which injector to use from the table in the user's guide of your product. See also (Page 6)

Injector and thermal values according to products

E AGI-360		NG			LPG			
Gas Pressure	G20-20 mbar	G20-25 mbar	G25-25 mbar	G30-30 mbar	G30 (28-30/37)	G30 37 mbar	G30 50 mbar	G31 37 mbar
Pilot injector (Ø)	0.35	0.35	0.35	0.22	0.22	0.22	0.22	0.22
Burner injector	1.40	1.30	1.40	0.95	0.95	0.90	0.80	0.95
Amount of heat (KW) (Hi)	3.70	3.70	3.60	3.70	3.70	3.70	3.70	3.70
Gas consumption m3 / h	0.401	0.401	0.434	-	-	-	-	-
Gas consumption kg / h	-	-	-	0.291	0.291	0.291	0.291	0.287
E AGI-460		NG			LPG			
Gas Pressure	G20-20 mbar	G20-25 mbar	G25-25 mbar	G30-30 mbar	G30 (28-30/37)	G30 37 mbar	G30 50 mbar	G31 37 mbar
Ignition injector (Ø)	0.60	0.60	0.60	0.40	0.40	0.40	0.40	0.40
Burner injector	1.10	1.00	1.10	0.75	0.75	0.70	0.60	0.75
Amount of heat (KW) (Hi)	4.70	4.70	4.60	4.70	4.70	4.70	4.70	4.70
Gas consumption m3 / h	0.515	0.480	0.554	-	-	-	-	-
Gas consumption kg / h	-	-	-	0.370	0.370	0.370	0.370	0.364
E AGI-660		NG			LPG			
Gas Pressure	G20-20 mbar	G20-25 mbar	G25-25 mbar	G30-30 mbar	G30 (28-30/37)	G30 37 mbar	G30 50 mbar	G31 37 mbar
Pilot injector (Ø)	0.35	0.35	0.35	0.22	0.22	0.22	0.22	0.22
Burner injector	1.40	1.30	1.40	0.95	0.95	0.90	0.80	0.95
Amount of heat (KW) (Hi)	7.40	7.40	7.20	7.40	7.40	7.40	7.40	7.40
Gas consumption m3 / h	0.802	0.802	0.868	-	-	-	-	-
Gas consumption kg / h	-	-	-	0.583	0.583	0.583	0.583	0.574
E AGI-860		NG			LPG			
Gas Pressure	G20-20 mbar	G20-25 mbar	G25-25 mbar	G30-30 mbar	G30 (28-30/37)	G30 37 mbar	G30 50 mbar	G31 37 mbar
Ignition injector (Ø)	0.60	0.60	0.60	0.40	0.40	0.40	0.40	0.40
Burner injector	1.10	1.00	1.10	0.75	0.75	0.70	0.60	0.75
Amount of heat (KW) (Hi)	9.40	9.40	9.20	9.40	9.40	9.40	9.40	9.40
Gas consumption m3 / h	1.030	0.960	1.108	-	-	-	-	-
Gas consumption kg / h	-	-	-	0.740	0.740	0.740	0.740	0.728
E AGI-1060		NG			LPG			
Gas Pressure	G20-20 mbar	G20-25 mbar	G25-25 mbar	G30-30 mbar	G30 (28-30/37)	G30 37 mbar	G30 50 mbar	G31 37 mbar
Ignition injector (Ø)	0.60	0.60	0.60	0.40	0.40	0.40	0.40	0.40
Burner injector	1.30	1.25	1.30	0.90	0.90	0.85	0.75	0.90
Amount of heat (KW) (Hi)	13.00	13.00	12.80	13.00	13.00	13.00	13.00	13.00
Gas consumption m3 / h	1.396	1.342	1.530	-	-	-	-	-
Gas consumption kg / h	-	-	-	1.024	1.024	1.024	1.024	1.008

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.
- * The instructions should be looked at before installing and using this device.
- * Keep your device in a dry environment and air it well. Use a hood to remove steam and smoke from cooking.
- * Do not turn off the top perforated sheet of the device, ventilation, 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.
- * Keep the device under constant control while it is running.
- * Turn off the device if it malfunctions or malfunctions.
 - Sodium hypochlorite (bleach), hydrochloric or muriatic acid, etc. to clean the device. do not use products that contain (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 daily and weekly cleaning.
- * Before connecting the device, check that the device settings are compatible with the local gas distribution network (gas pressure and LPG, NG). You can find the values from the label on the device or from the table inside the grid.
- * The maximum gas pressure that can be applied when the device is running is 50 mbar. The injectors that come with the device and the standards in your country of destination should be taken into account.
 - At pressure above 50 mbar, there is a risk of gas leakage. In the event of such a situation, your device may deteriorate and fall outside the scope of the warranty.
- * The device is recommended to be checked by an authorized person. Contact the authorized technical service to maintain your device at least once a year.

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.



It is a warning sign against fire, explosion and death caused by lack of safety measures.



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

- Stainless steel material is used in the device.
- Your device is manufactured for use in restaurants, restaurants, fastfoods, canteens, tourist facilities, cafes, hotels and other environments where accommodation is made.

If you smell gas.



- * First, calm down; do not panic.
- * Turn off the device's gas tap.
- * Burning materials (candles, lighters, etc.) extinguish immediately.
- * Open doors and windows to air.
- * Do not attempt to burn any device.
- * Do not touch any power button or socket in case of danger.
- * Do not use the doorbell.
- * Do not light matches or lighters in the hazardous area .
- * Close the gas valve outside the building.

General warnings and security measures

In case of Fire, follow the instructions below.

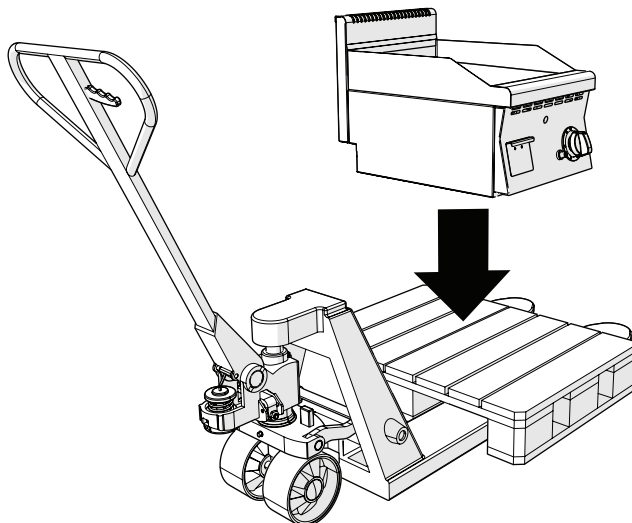


- * Quickly close the device's gas valve.
- In case of fire on the device, do not pour water directly on the device.
- * There may be burnt oil residues on the device. If water is poured, the flame can be splashed and the fire can be increased further.
- In order for the device not to grow when exposed to fire of any size, the device must be done without disrupting cleaning and maintenance work for short periods in order to avoid oil deposits on the device and oil in the form of frozen oil.
- The electrical circuit around the device is energized so that it is disconnected from the network.

Considerations for relocating and transporting the device



- * The device must be separated from the gas connection.
- * Gas test and pressure test of the connection in the new place of the device must be performed.
- * Due to the size and volume of some models, devices must be carried carefully.
- * Lower the device onto a suitable pallet.
- You must pull it to its destination with a pallet truck or a suitable carrier vehicle.
- * Preferably, it is recommended to have technical service done.





- 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.

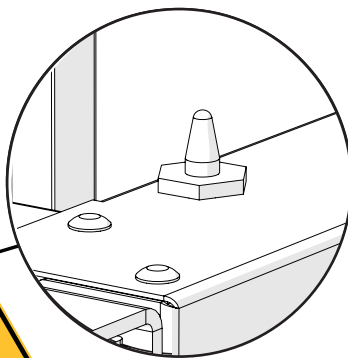
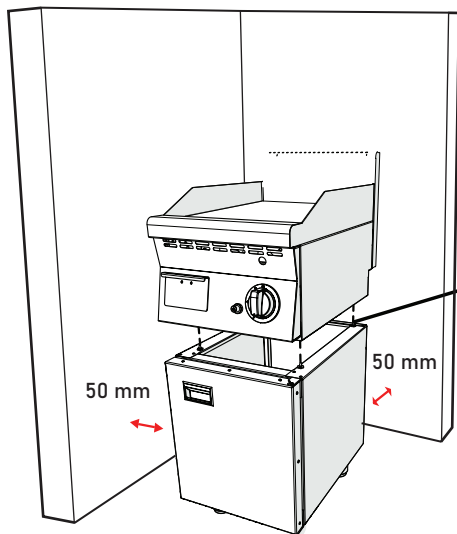


- Before starting the device for the first time, remove the protective nylon on the device, first wipe it with a damp and then dry cloth.

- 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.



Make sure that the set six pins sit in the slot.

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.

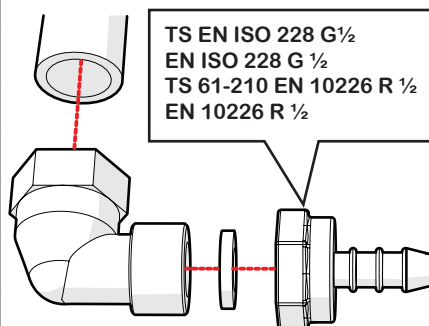
R $\frac{1}{2}$ EN 10226-TS 61-210 EN 10226**G $\frac{1}{2}$** EN ISO 228-TS EN ISO 228

COUNTRY		R$\frac{1}{2}$	G$\frac{1}{2}$
AT	Austria	✓	
BE	Belgium		✓
CH	Switzerland	✓	
DE	Germany	✓	
ES	Spain	✓	✓
FR	France		✓
GR	Greece	✓	
IT	Italy	✓	✓
NL	Netherlands	✓	
PT	Portugal	✓	✓
HR	Croatia	✓	
SL	Slovenia	✓	
YU	Serbia	✓	
TR	Turkey	✓	✓
PL	Poland	✓	✓
RO	Romania	✓	✓
AE	United Arab Emirates		✓
ZA	South Africa		✓
HU	Hungary	✓	
RU	Russia		✓
GB	England	✓	

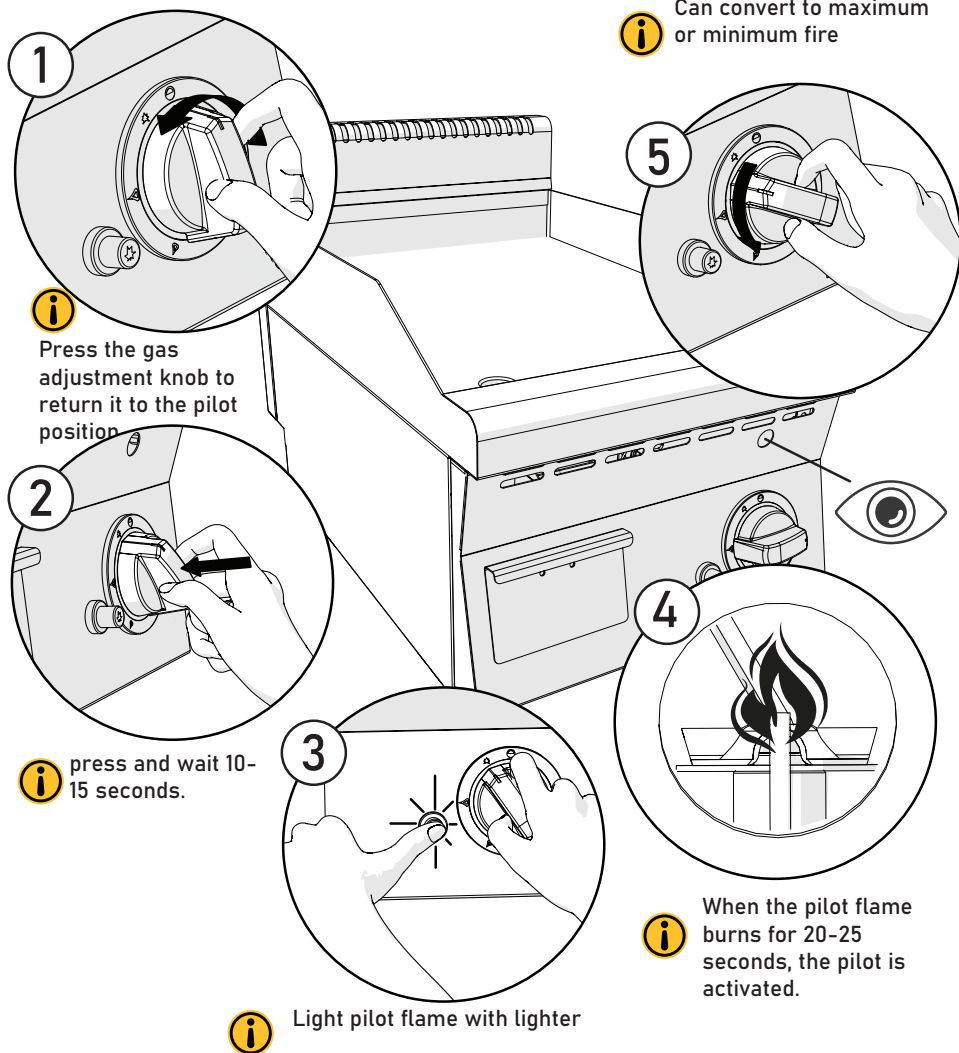
Pay attention to country-specific regulations.

If liquid gas (LPG) is used, the gas connection is made through a gas hose or a fixed connection. Considerations when using a gas hose:

- Use a safe gas hose or plastic hose (8 mm diameter).
- An allowed connection Assembly (ex. it should be fixed to the gas connection with hose clamp).
- The hose must be short and fully sealed. Hose length Max. Should be 1.5 m. Attention should be paid to current regulations.
- The gas hose should be replaced once a year. Install the safety gas hose and tighten it thoroughly with a screw connection or compression clamp.



Operation and use



Pilot Ignition

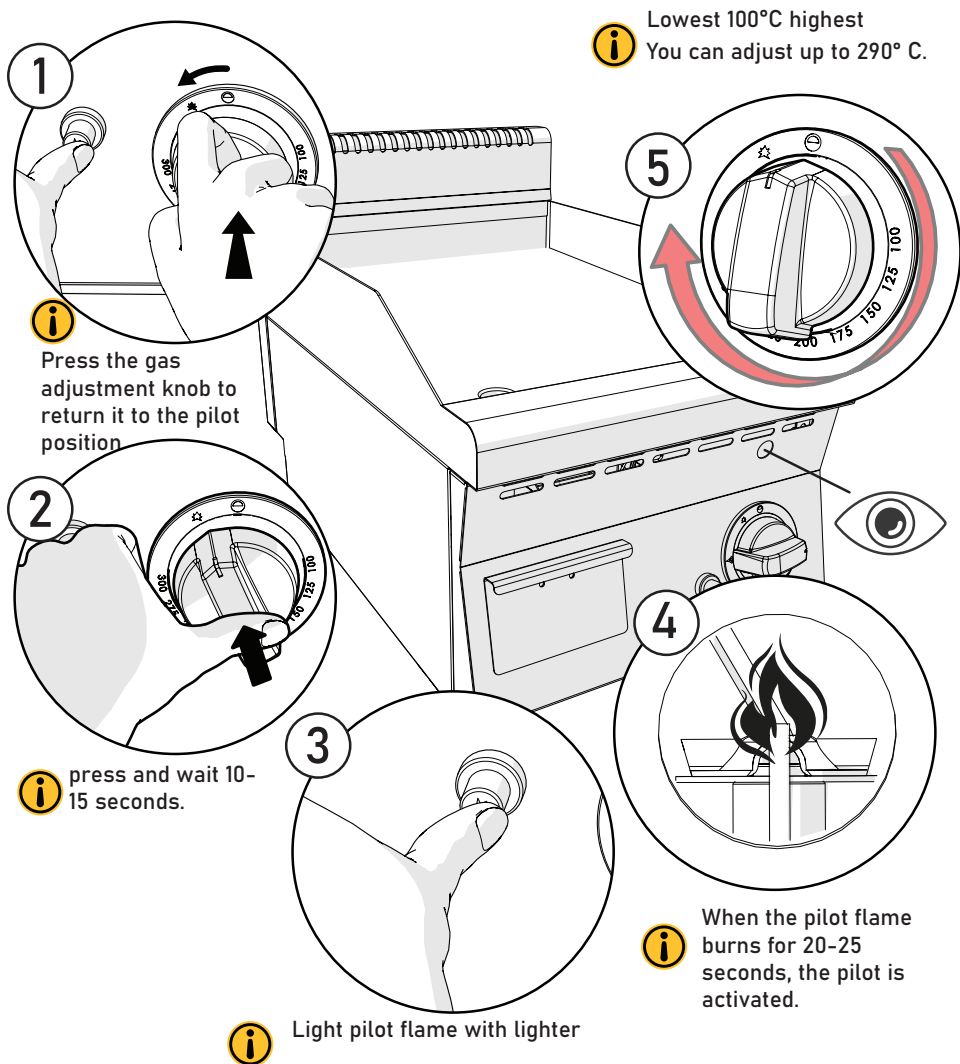


Maximum Fire



Minimum Fire

- You can rotate the gas shaft counterclockwise and set the temperature as the maximum fire or minimum fire.
- You can turn off the device by moving it to the "●" position to turn it off.



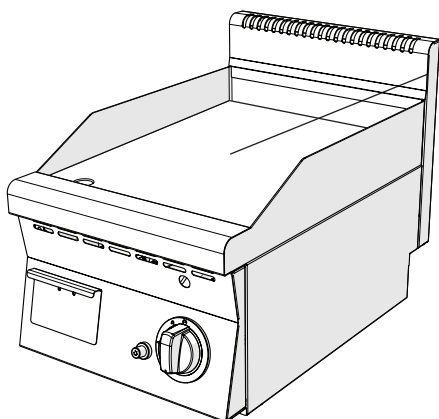
Pilot Ignition

290 °C Maximum Fire

100 °C Minimum
Fever

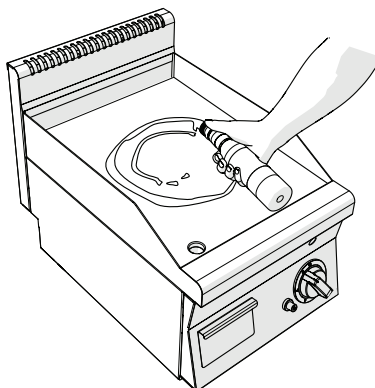
- You can rotate the gas shaft clockwise and set the temperature at 100 °C or 290 °C degrees.

-You can turn off the device by moving it to the "●" position to turn it off.

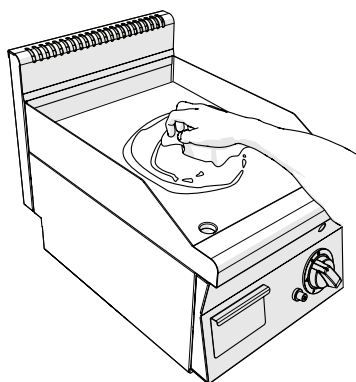


Burn Surface

Burn Surface	
Product	Dimensions (mm)
AGI-360	496x296
AGI-460	496x396
AGI-660	496x596
AGI-860	496x796
AGI-1060	496x996



After the cleaning process is finished, pour some oil on it.



Spread this oil homogeneously on the plate with a cloth or napkin.

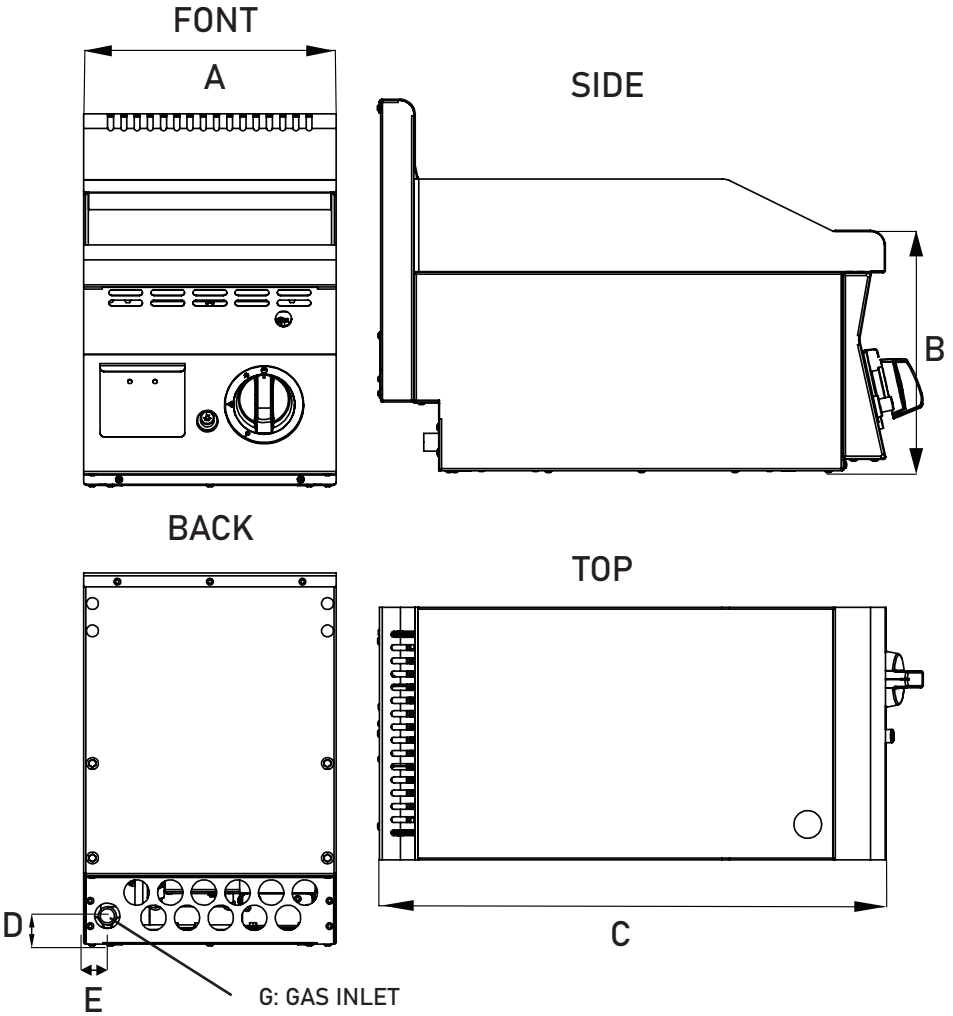
N:Ribbed

ND: ribbed + flat

Cr: Chrome

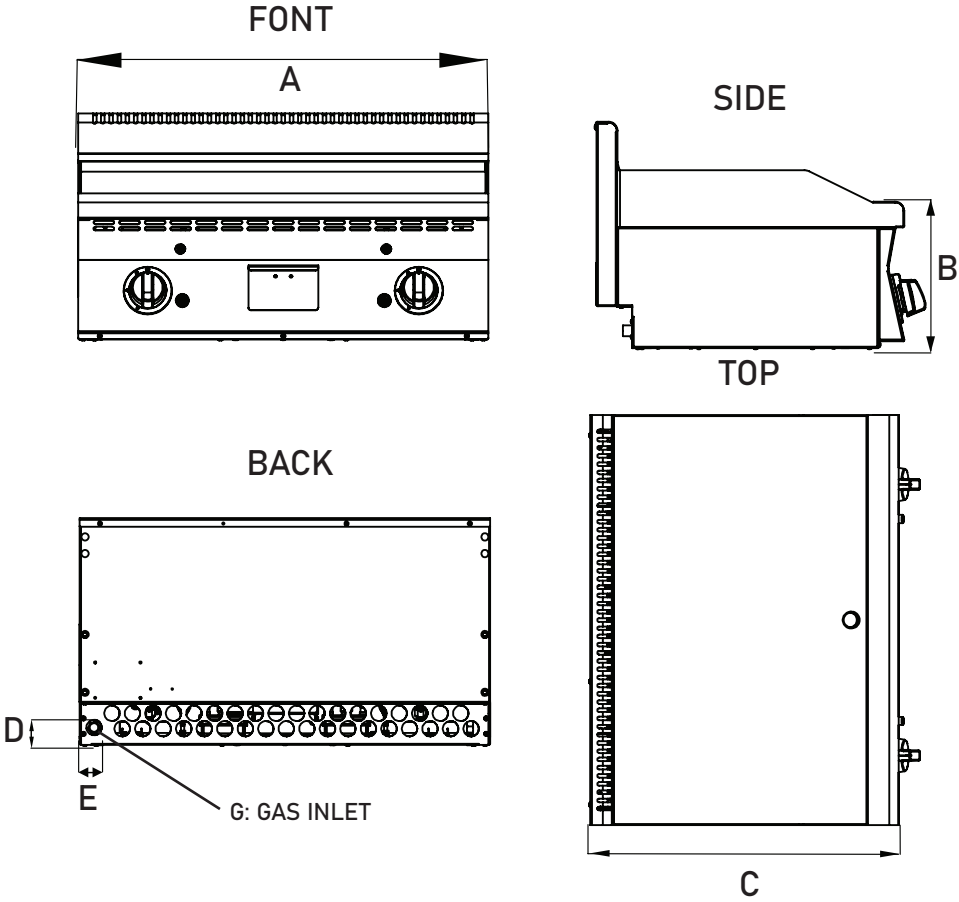


- * Gas grills are made of stainless steel.
- * Gas grids can work with both LPG (liquefied petroleum gas) and NG (natural gas).
- The grating surface is manufactured from flat, corrugated and semi-corrugated.
- If the January goes out in gas grills, the leaking gas is stopped by a safety valve.
- * With the help of the waste oil reservoir, the oil in the device can be easily discharged.



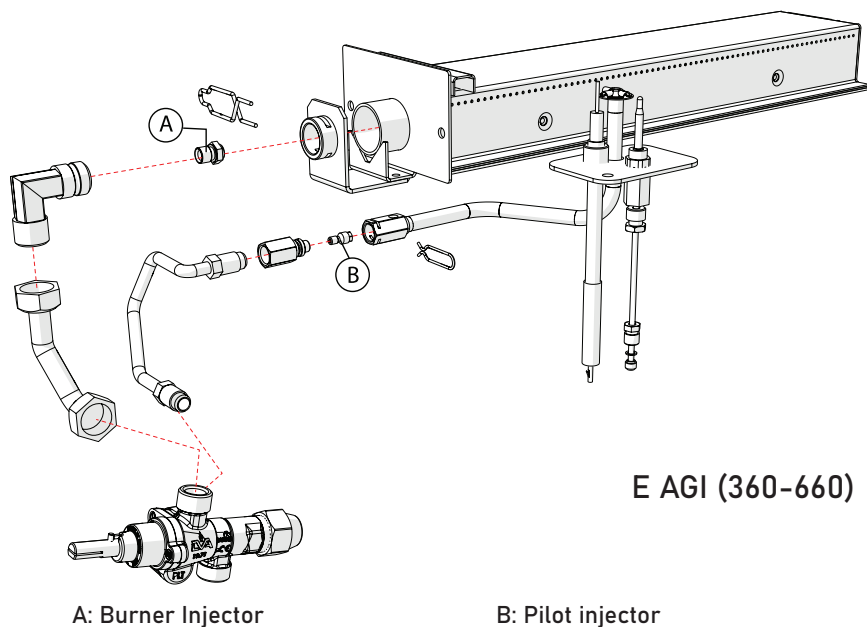
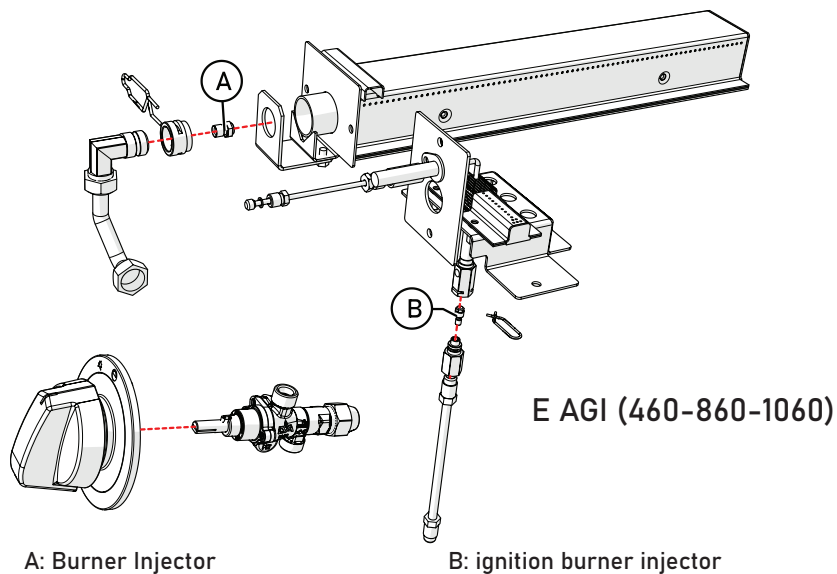
PRODUCT CODE	A	B	C	D	E
E AGI-360	300 mm	600 mm	300 mm	35 mm	28 mm
E AGI-460	400 mm	600 mm	300 mm	35 mm	28 mm

Basic and technical specifications



PRODUCT CODE	A	B	C	D	E
E AGI-660	600 mm	600 mm	300 mm	35 mm	28 mm
E AGI-860	800 mm	600 mm	300 mm	35 mm	28 mm
E AGI-1060	1060 mm	600 mm	300 mm	35 mm	28 mm

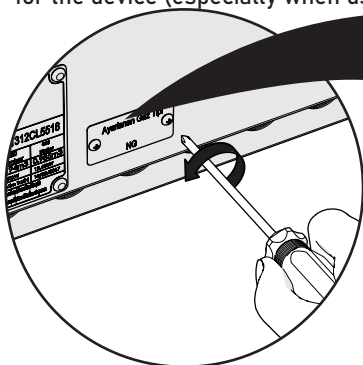
Injector replacement information label replacement



Note: depending on the gas connection of the place where you are operating the device, you can use the appropriate injectors. These injectors are supplied with the device.

Injector replacement information label replacement

- Gas pressure is written on the information label on the device.
- It is absolutely not recommended to exclude the information on it. Otherwise, your device is out of warranty.
- It is manufactured with LPG and NG (natural gas). The gas connection pipe is R1 / 2".
- Gas exchange with LPG injector or NG injector can be done as in Burner injector change table.
- After looking at the gas table for change, injector diameters should also be taken into account according to the gas pressure.
- When checking the device, make sure that the gas buttons and the tube (or natural gas line) are in the closed position. Check for gas leakage with soap-foamed water or gas leak detector.
- If there is a gas leak, foaming will occur in the soapy part. In the control with the detector, the control detector will give a signal. If the device signals, consult your authorized dealer.
- Never use fire when checking for gas leaks.
- Make sure that another regulator is used other than the regulator recommended for the device (especially when using an LPG tube).



Adjusted gas mbar

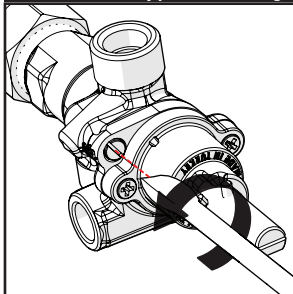


Remove the set Gas Information plate on the device. Insert the information plates that come with the device that correspond to your country. (See fig. Page 5)



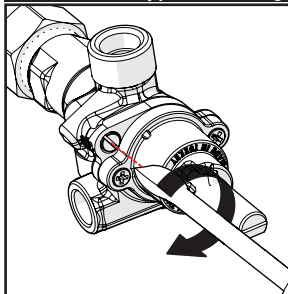
- Your product is adjusted according to the gas category in the country of Destination.
- Change the injectors according to the gas category of your country when replacing the injector. See table on Page 5.

Bypass Tuning



For NG
turn one
full turn
counter-
clockwise.

Bypass Tuning



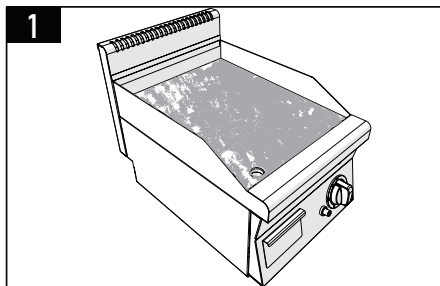
For LPG
turn clock-
wise to the
end.

What you will pay attention to before cleaning and maintenance.

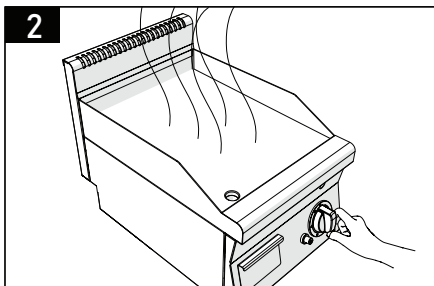


- Wait for the device to cool down.
- Wipe the device with a cloth soaked in warm and soapy water.
- Acid-containing chemicals should not be used during cleaning on the stainless surface of the device.
- Never clean your device with pressurized water or pressurized steam.
- Do not leak water through the vents and chimney while cleaning the device.
- Notify the Authorized Service if a dangerous situation occurs on the device.
- Drain at regular intervals with the help of a waste drain fountain.
- Clean the waste accumulated in the cooking chamber of the device.
- If the device is not to be used for a long time, the surfaces should be covered with a thin layer of Vaseline.
- For cleaning stainless steel, do not use General steel abrasives, scrubbing pads, brushes, or detergent products containing abrasives.

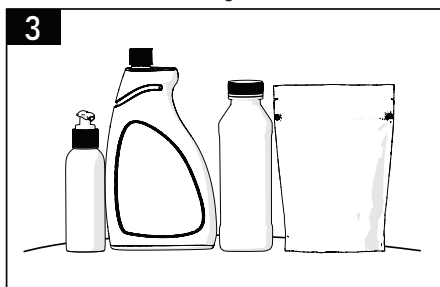
Cleaning and maintenance



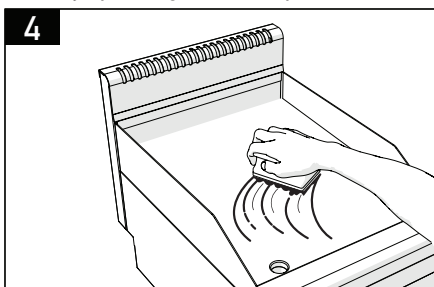
1
Formed after cooking
cleaning stains



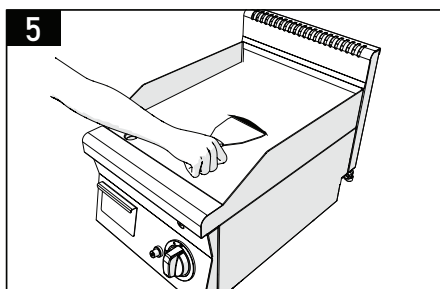
2
We recommend cleaning the Pleyt surface
by operating at low temperatures.



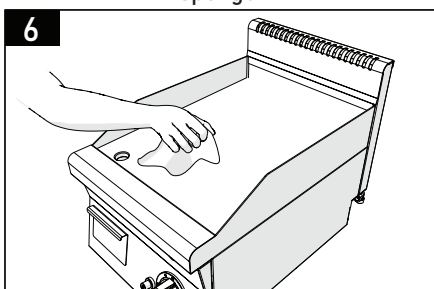
3
You can use Pleyt cleaner products



4
Clean the surface with a cloth or
sponge.



5
Drain the resulting dirt into the waste
drain hole.



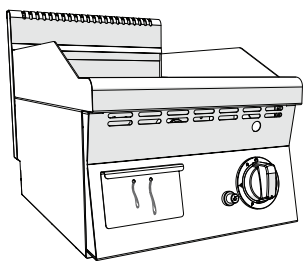
6
Rinse and clean.



- 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.

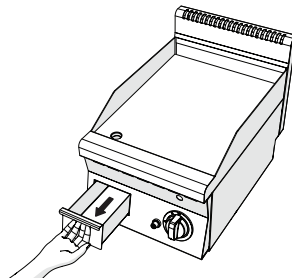
Cleaning and maintenance

1



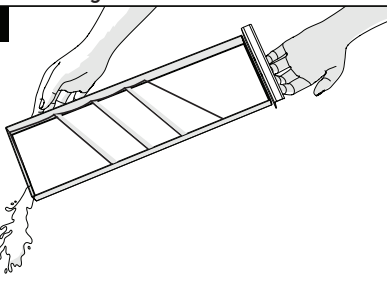
If the evacuation tank is full, it will flow through the holes on it.

2



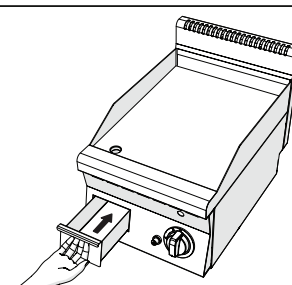
Remove the evacuation drawer.

3



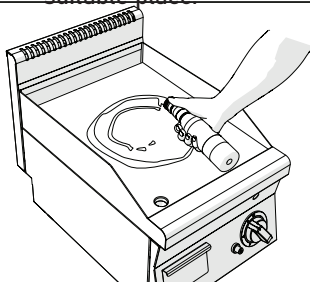
Discharge the accumulated waste to a suitable place.

4



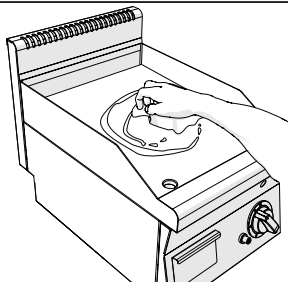
Place the drawer in place.

5



After cleaning, pour olive oil on the Pleyt

6

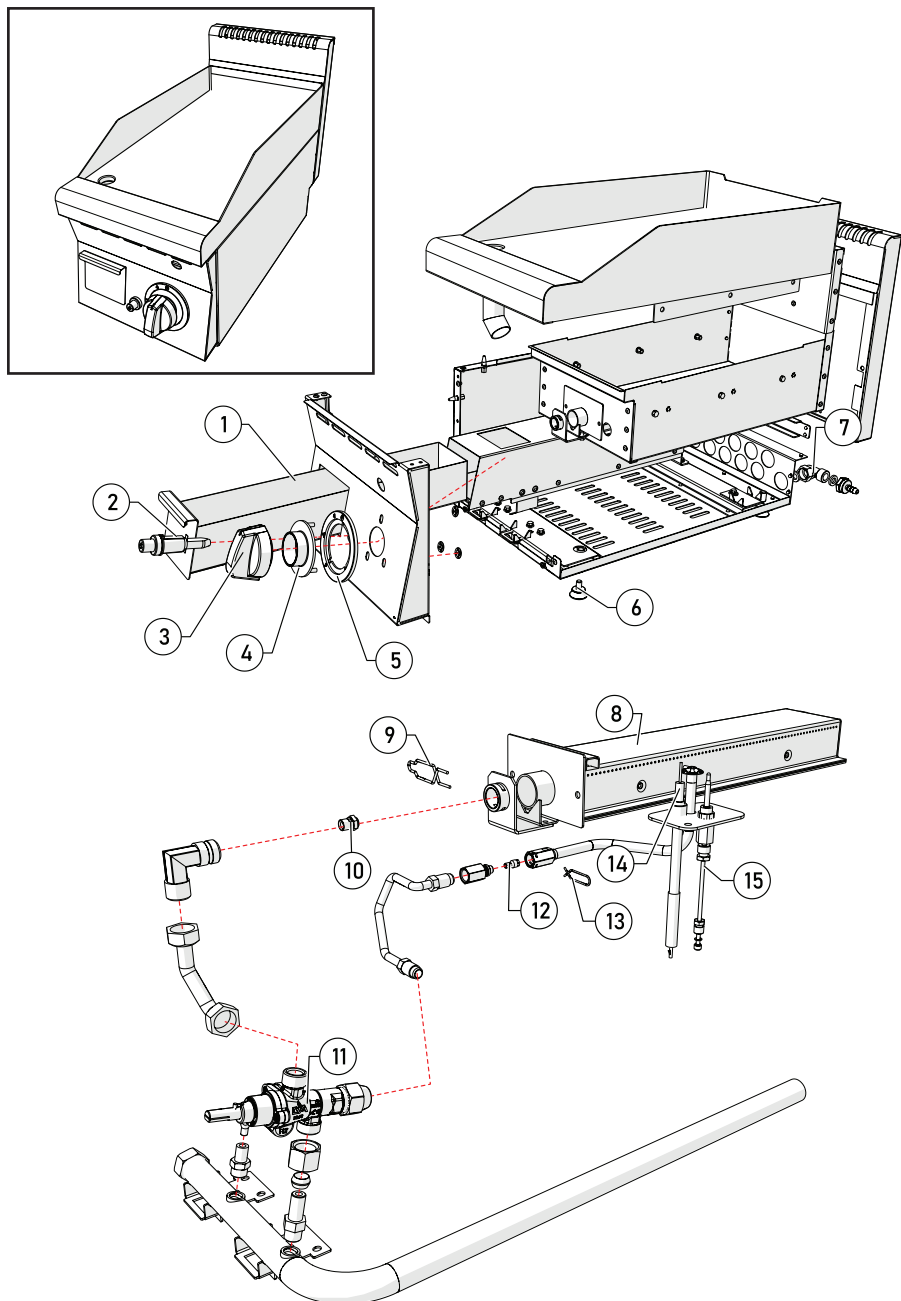


Spread the cloth or paper towel oil homogeneously.

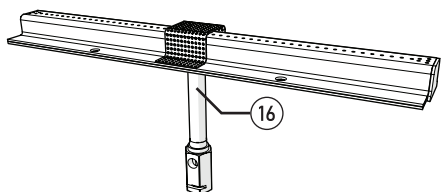
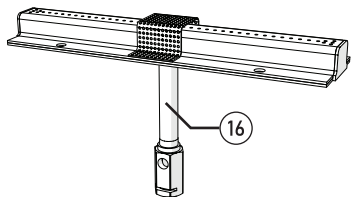
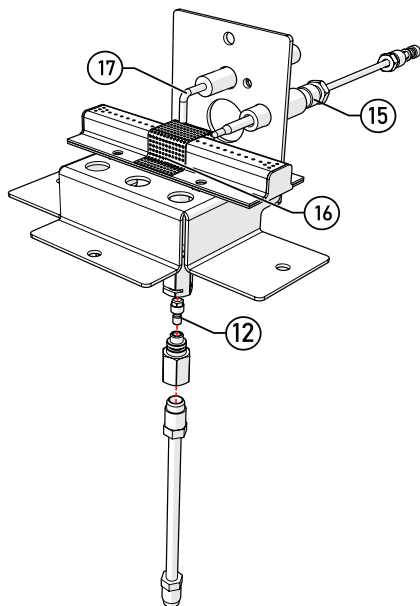


- Check the drain drawer regularly.
- Keeping the pleyti oily with liquid oil will allow you to use your pleyti for longer.

Spare Parts List



Spare Parts List



NO	TRACK CODE	EXPLANATION
1	M021124	Drain Drawer (360-460)
1	M021057	Drain Drawer (660-860-1060)
2	P000225	Piezo
3	P068098	Bakelite Button 8
4	P073693	Button break six
5	P063914	Gazli January
6	P000205	Pingo Foot M8
7	M023342	1/2 " elbow
8	M027580	Burner (360-660)
8	M027352	Burner (460-860-1060)

NO	TRACK CODE	EXPLANATION
9	P004290	Pilot Mode Ø1, 20
10	P018487	Burner Injector
11	P002927	Gas Tap
12	P086918	Pilot Injector
13	P060899	Injector Clip
14	P073811	Ignition Electrode
15	P086499	Thermokupul
16	M027339	Ignition burner (460)
16	M027178	Ignition burner (860)
16	M027419	Ignition burner (1060)
17	P014398	Plug

