

Customer Services

- Service operation is performed at the plant facility.

Service Center Address:

Kalite Endüstriyel Mutfak Ekipmanları San.Tic.Ltd.Sti

Address: İkitelli Organize Sanayi Bölgesi Atatürk Bulvarı Sürmeli İş Merkezi

No:108 B:32 İkitelli 34303 İstanbul - Turkey

Tel:+90 212 671 99 34 FAX :+90 212 671 99 44

www.kalitegaz.com e-mail: info@kalitegaz.com

Firm Address:

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Operation Manual



Electrical Salamander KLG 300

To avoid the risk of accidents or damage to the appliance it is **essential** to read this operation manual before it is installed or used.

ENG

Warning sign



Warning



Hot



Glove



Upwards



Potential Grounding



Fragile



Protect from humidity



Grounding



Electric

WARRANTY

The appliance is guaranteed for 1 (ONE) year from the date of delivery of the appliance against defects in production, workmanship and assembling only if appliance is used in accordance with the instructions written in user manual and repaired only by a service person authorized by KALITEGAZ.

This guarantee is only valid if all the instructions, obligation and responsibility written for user in user manual and this form followed by user.

Our company is free to choose the repair methods to be applied and determination of replacement parts.

Repair places are authorized service workshops or our factory. Guarantee procedures only starts after reporting of fault and deliver the product to these repair places.

All transport, cargo, and related expenses occur when sending the appliance to our authorized service workshops or to our factory for repair and from our authorized service workshops or factory to customer after the necessary repairs and also possible damage that may occur during shipping have to be covered by the customer.

This warranty does not cover damage arising for misuse of the appliance as well as following points;

1. This warranty does not cover damage arising because of user mistakes.
2. This warranty does not cover damage arising during transportation, installation or while moving the Product, or to any transportation costs of the Product or any parts thereof to and from the owner, unless otherwise specified in these warranty conditions.
3. The warranty will not apply if damage, malfunction or failure resulting from use on an incorrect voltage, power surges and voltage dips, voltage supply problems, use of defective or incompatible accessories, failure to ground, exposure to abnormally corrosive conditions or foreign object in the Product.
4. The warranty will not apply if damage, malfunction or failure resulting from fire or thunderstorm activity,
5. The warranty will not apply if damage, malfunction or failure resulting from alterations, accident, misuse, abuse, damaging synthetic chemical liquid spillage, improper installation or operation, lack of reasonable care, loss of parts, tampering or attempted repair by a person not authorized by Kalitegaz.
6. The warranty does not cover normal wear of the Product or parts and the parts that could be used as spare parts.
7. The warranty will not apply if damage, malfunction or failure resulting from use against the instructions written in user manual and repaired only by a service person authorized by KALITEGAZ.

The warranty will not apply if the factory-applied serial number has been altered or removed from the Product.

The responsibility of perfection and giving the warranty to customer belongs to seller, dealer or agent who sells the appliance to the customer.

Delivery Date, Place:

Address:

Date Invoice No:

Phone-Fax:

Seller Company Name:

Seller Company (Stamp and Signature):

Presentation of Appliance

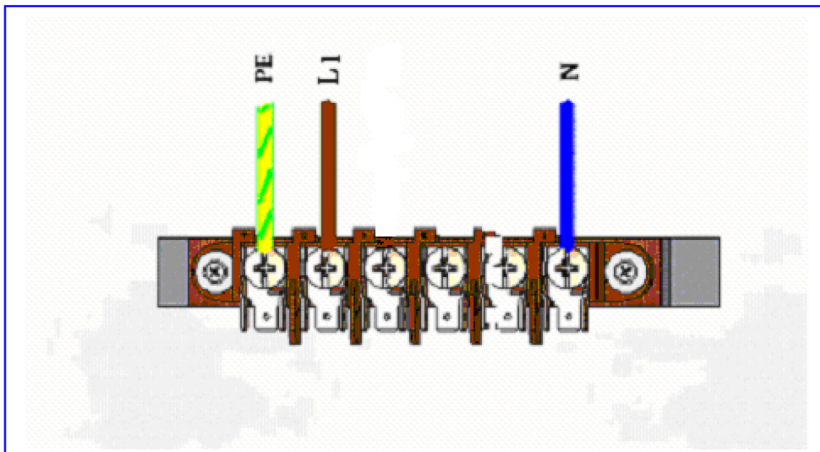
KLG 300



Front view

1. Salamander Body
2. Command Panel
 - 2.1. Energy Regulator (Control Knob - Left)
 - 2.2. Control Knob Signal Light - Left
 - 2.3. Energy Regulator (Control Knob - Right)
 - 2.4. Control Knob Signal Light - Right
3. Moving Grill Heater Body
 - 3.1. Moving Grill Heater Body Handle
4. Grilling Tray
5. Grilling Tray Grill

Electric Connection



Electric cables

LI : LIVE (BROWN)
 N : NEUTRAL (BLUE)
 PE : EARTH (GREEN AND YELLOW)

Technical Specification

	KLG 300
Height	535 mm
Width	600 mm
Depth	535 mm
Weight	39 kg
Voltage	230V/50 Hz
Power	3,00 kW

Warning sign



Warning



Hot



Glove



Upwards



Potential Grounding



Fragile



Protect from humidity



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Use the appliance only under a hood and on a flat surface. The distance between the hood and appliance must comply with the valid local fire and safety regulations in order to get sufficient air ventilation.

Safety Recommendations and Advices

**These instructions are valid if only country code seen on appliance.
If country code does not exist on appliance, please refer to valid technical documents in order to arrange appliance in accordance with the technical requirements of the country of use.**

Mounting and Connection



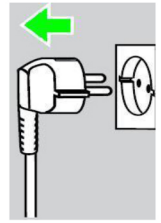
- Make electric connection of your equipment in compliance with EN 60335-1 and EN 60335-2-38.
- Ground your equipment in compliance with EN 60335-1 standards and ensure maintenance of the grounding.  
- Electric safety of the equipment may be ensured only by means of protected cable system in accordance with the rules. It is very important to perform this essential safety measure. If you are suspicious, you have the installation controlled by a professional electrician. The manufacturing firm is not responsible for any damages that may arise from a missing or broken fuse cable.
- When performing electric connection of the equipment, never use an extension cable. Equipment safety cannot be realized with extension cable.
- Do not use your equipment in multi-plug socket media.
- Before installation of your equipment, make sure that there is no visible damage. Do not install or use any damaged equipment.
- Before connection of your equipment, make sure that the data on the manufacturer's plate comply with the specifications of mains (insurance, voltage and frequency) you use. If you hesitate, please consult a qualified electrician.
- If the main cord is damaged, it must be replaced by KALITEGAZ; a service center authorised by KALITEGAZ or similarly qualified persons in order to avoid a hazard.
- Defective parts may only be replaced by original KALITEGAZ spare parts. We as manufacturer may only assure that you shall operate your equipment with these parts completely in safe.
- The manufacturing firm is not responsible for any damages that maybe caused by improper mounting or connection of the equipment.

Rules of Operation

- Please read carefully the Operation Manual before first operation. Thus you shall both protect yourself and prevent the equipment from being damaged.
- Use the equipment only in mounted state. Thus you will avoid of contact with electric-conducting parts of the equipment.
- Use the equipment only on a flat surface.
- Use the equipment only for warming or grilling foods. The manufacturing firm is not responsible for any defect or damage arising from use of the equipment for any other purpose.

Cleaning and Maintenance

- Disconnect the plug of the equipment from the mains socket.
- Ensure that all switches are off.
- First allow the equipment to get cool. Clean any rough dirt by use of a dry cloth.
- Check and clean grilling tray and grill grid by use of a warm soap cloth.



- Clean appliance inner and outer body by use of a warm soap cloth and then wipe it dry with a clean cloth.
- Never use steam and water pressured cleaning instrument to clean the equipment. Pressure steam and water may enter the electric-conducting sections, causing damages. The manufacturing firm is not responsible for any resulting damages.
- Do not use cleaning agents such as stain remover and anti-corrosive agent that have abrasive effects and sponges with hard surface.
- After each wet cleaning operation, wipe your equipment dry with a clean cloth definitely.
- Never use chemicals or steel cleaning materials. Wipe any dirt immediately. Long-remaining dirt may give damage to the surface.
- Clean your equipment regularly, if possible, after each grilling process.

Troubleshooting

- Equipment should be repaired only by Authorized Service Center. Any improper repair operations to be performed by non-authorized service people may cause risk for the user.

Problem	Possible Cause	Solution
*Salamander do not operate	* The main fuse blown.	* Check the main fuse.
* Moving Grill Heater Body do not operate	A foreign object might be stuck in lift mechanism	* Turn all "On/Off Key" to Off position.
	Lift chain might be broken or stuck.	* Switch off the fuse. * Please contact our Customer Relation Team.

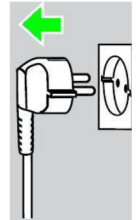
Protection against Burning



- Moving Body and adjoining areas get hot during use and remain so for a certain time after switching off. Consequently, the place for using the appliance should not be accessible by customers and children, except for the user.
- Burning risk! While using your appliance, protect your hands with heat-resistant gloves. Additionally, make sure that they are not wet or damp, as dampness and wetness increase the heat conductance of the gloves. Your hands may burn.

In Case of Trouble

- In case of any trouble with your appliance, switch off your appliance and fuse, disconnect the power cable from the mains socket and call Customer Services. Make sure that electric connection is not made till completion of the repair process.
- All repair operations should be performed by Authorized Service Center. Any repairs to be performed by persons other than Authorized Service Center may cause personal injury and appliance damage. Repairs should be performed by KALITEGAZ Authorized Service Center during warranty period. Otherwise, repair of troubles that may subsequently occur shall not be covered by the warranty.



Things to be done Before First Operation

Preliminary Information

- Keep Operation Manual and give it to the next owner of the equipment after you.
- Control the equipment before installation for any visible damages. Do not install or use any damaged equipment.

Packaging

- Packaging protects the equipment against possible damages during transportation. This packaging has been made of recycled material. That the packaging material is made of recycled material both ensures saving on raw material and reduces quantity of waste. If you want to dispose the packaging material yourself, please call the nearest recycling centre.

Movement, Transportation and Storage



- If you need to transport the equipment, then move it in its original container and comply with the movement marks on the container.
- If the original container of the equipment is not available, fix the moving parts (Sword (or skewer), fixing handle, Moving Body Frame and Oil Drawer by using tape against their playing their places during transportation.

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Presentation of Appliance

Appliance Name : Electrical Salamander
Model No : KLG 300

Definition of the appliance

Picture of appliance :



Front Right



Front Left



Back right

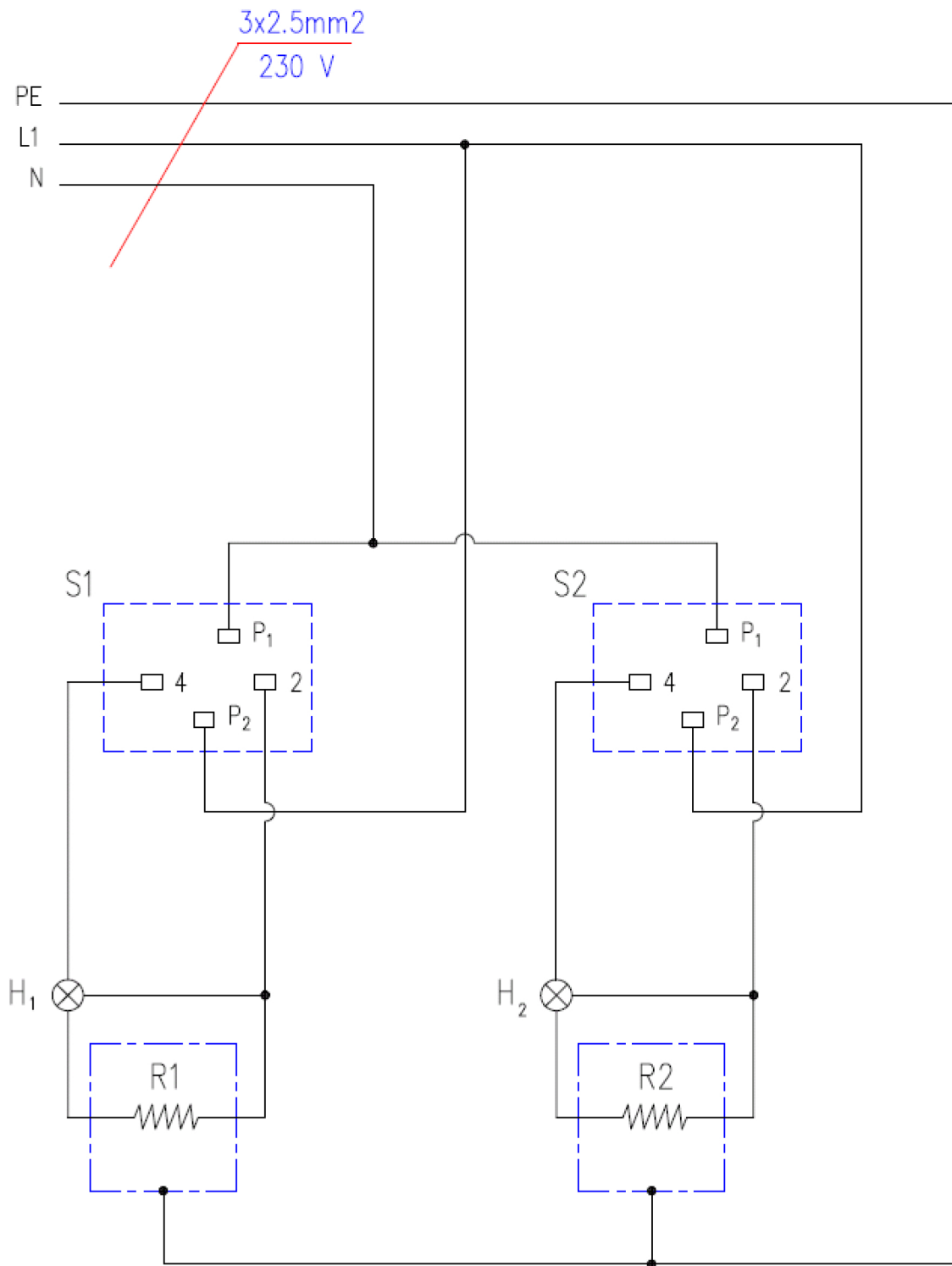


Back Left

Working principle of the appliance

Grill the food on grill over tray. Adjust condition of top heater by pulling top body part down or up.

Electric Circuit Diagram



S ₁	ENERJİ REGÜLATÖRÜ	S ₂	ENERJİ REGÜLATÖRÜ
H ₁	SİNYAL LAMBASI	H ₂	SİNYAL LAMBASI
R ₁	ÜST ISITICI – SOL REZİSTANS	R ₂	ÜST ISITICI – SAĞ REZİSTANS

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*Salamander do not operate	* The main fuse blown.	* Check the main fuse.
* Moving Grill Heater Body do not operate	A foreign object might be stuck in lift mechanism	* Turn all "On/Off Key" to Off position.
	Lift chain might be broken or stuck.	* Switch off the fuse. * Please contact our Customer Relation Team.

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Rules of Operation

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- Use the equipment only in mounted state. Thus you will avoid of contact with electric-conducting parts of the equipment.
- Use the equipment only on a flat surface.
- Use the equipment only for grilling food. The manufacturing firm is not responsible for any defect or damage arising from use of the equipment for any other purpose.

Operation

- Turn on the fuse.
- Turn the knob to heat position.. Signal light lit .
- Need to wait for 5 min. To get appliance to desired heat.
- Place the food on grill while top body heater is up.
- Make sure grilling tray and grill grid is slightly front position to place the foods..
- Place the grilling tray to its original place and then start grilling.
- Never leave grill unattended during grilling operation.
- Move top part of the machine after grilling finished.
- Burning risk! While using your appliance, protect your hands with heat-resistant gloves. Additionally, make sure that they are not wet or damp, as dampness and wetness increase the heat conductance of the gloves. Your hands may burn.
- Follow the safety regulations while using the appliance!
- When grilling finished, turn the knob off and make sure the light is off.
- Turn the main fuse off when appliance not used.

