

STEP UP TO THE PLATE



CONTENDER GAS COOKER

RANOOI - CONTENDER 4 BURNER COUNTERTOP GAS HOB BURNER







A. AIMS AND SCOPE

DESCRIPTIONS FOR SAFE USE AND MAINTENANCE OF THE PRODUCT

B. RESPONSIBILITIES

RESPONSIBILITIES OF PRODUCT'S OWNER: THE PRODUCT'S OWNER IS RESPONSIBLE FOR APPLYING THE SAFETY RULES STATED IN THIS INSTRUCTION MANUAL OR GETTING THEM APPLIED BY DELEGATING HIS AUTHORITIES AND RISKS, WHICH MAY ARISE DUE TO NOT APPLYING. THE PRODUCT'S OWNER IS ALSO RESPONSIBLE FOR THE PERIODICAL MAINTENANCE OF THE MACHINE.

RESPONSIBILITIES OF THE MANUFACTURER: THE MANUFACTURER IS RESPONSIBLE FOR THE RISKS DUE TO MANUFACTURING AND ASSEMBLING FAULTS, EVEN THOUGH ALL REQUIREMENTS STATED IN THIS MANUAL HAVE BEEN FULFILLED.

C. SIGNS



WARNING: THIS SIGN INDICATES THAT IT MUST BE COMPLIED WITH THE INSTRUCTIONS RELATED TO THE SUBJECT; OTHERWISE, THE RISKY CONDITIONS, IN WHICH THERE CAN OCCUR SOME DAMAGES AND DANGERS



CAUTION: THIS SIGN INDICATES ANY RISKY CONDITIONS, WHICH CAN CAUSE DAMAGES IN MATERIAL AND INJURING OF PEOPLE, PROVIDED THAT ONE DOES NOT PAY ATTENTION AND STATES THAT ONE MUST BE CAREFUL



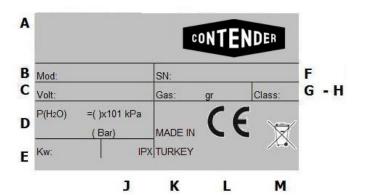
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DANGER: THIS SIGN INDICATES HIGH RISKY CONDITIONS IN WHICH THE PEOPLE CAN BE INJURED OR CAN DIE DUE TO ELECTRICAL SHOCK.



EQUIPOTENTIAL CONNECTION TERMINAL (IF NECESSARY, IT MUST BE CONNECTED TO OTHER EQUIPMENT TO MAKE EQUAL THE POTENTIAL)



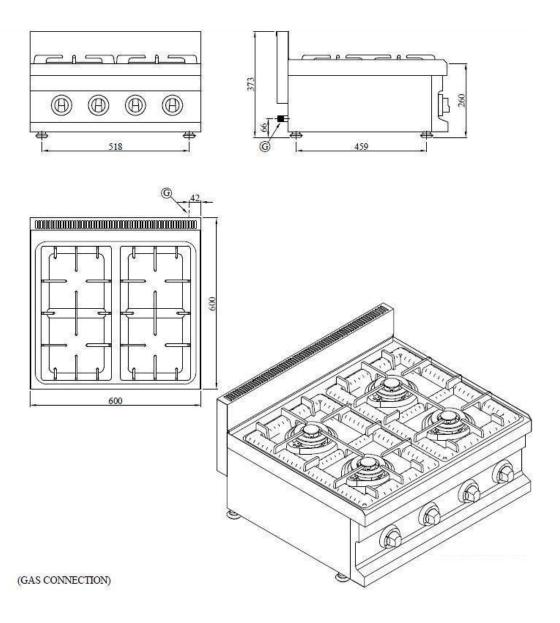
- A COMPANY INFORMATION
- B MODEL
- **C ENERGY**
- D PRESSURE
- E POWER
- F SERIAL NUMBER*
- G CONSUMPTED GAS
 AND AMOUNT

- H CLASS
- J IP CLASS
- K PRODUCTION LOCATION
- L CE SIGN
- M WEEE SIGN

* FIRST THREE NUMBERS ARE GROUP CODES. 4TH AND 5TH NUMBERS ARE YEAR OF PRODUCTION. 6TH 6" 7TH NUMBERS ARE THE MONTH OF PRODUCTION. 8TH, 9TH 6" IOTH NUMBERS ARE THE SERAL NUMBER.

DEVICE SPECIFICATIONS

I.I. TECHNICAL SPECIFICATIONS



HEAT INPUT OF ONE BURNER						
TOTAL HEAT INPUT						
TYPE	NO. OF NOZZLES	G20 - 20MBAR	G20 - 25MBAR	G20 - 30MBAR	G20 - 50MBAR	G20 - 37MBAR
RANOOI	4	3,6	3,6	3,6	3,6	3,6
		14,4	14,4	14,4	14,4	14,4

NOZZLE DIAMETER						
TYPE	NOZZLE DIAMETER	G20 - 20MBAR	G20 - 25MBAR	G20 - 30MBAR	G20 - 50MBAR	G20 - 37MBAR
RANOOI	BURNER	0.90	0.90	0.90	1,20	1,20

GAS TYPE				
GAS Category	GAS SUPPLY Pressure MBAR	COUNTRY OF DESTINATION		
12E	20	DE,LU,PL.RO		
12E+	20/25	BE,FR		
I3B/P	50	AT,DE,HU		
13+	28-30/37	BE,CH.CY,CZ,EE,ES,FR,GB,GR.IE,IT,LT,LV,PT,SI,SK		
112E3B/P	20/50	DE		
112E+3+	20/25,28-30/37	BE,FR		
12H	20	T,CH,CZ,DK,EE,ES,FI,GB,GR,IE,IT,LT,LV,NO,PT,SE,SI,SK,RO,BG,TR		
13B/P	28-30	CY,CZ,DK,EE,FI,GR,HU,IT,LT,LV,MT,NL,NO,SE,SI,SK,RO,BG,TR		
112H3B/P	20,28-30	CZ,DK,EE,FI,GR,IT,LT,LV,NO,SE,SI,SK,RO,BG,TR		

2. TRANSPORT & INSTALLATION



DURING TRANSPORTATION, TAKE NECESSARY PRECAUTIONS AGAINST THE RISK OF THE PRODUCT FALLING DOWN AND BEING TURNED UPSIDE DOWN.



PLACE THE PRODUCT ONTO A FLAT AND SOLID GROUND.



DO NOT INSTALL THE PRODUCT NEAR THE FLAMMABLE AND EXPLOSIVE MATERIALS AND DO NOT KEEP ANY FLAMMABLE AND EXPLOSIVE MATERIAL NEAR THE FURNACE, WHILE IT IS WORKING.



KEEP A FIRE EXTINGUISHER NEAR THE FURNACE AND CHECK WHETHER THE PERIODICAL CHECKING OF THE FIRE EXTINGUISHER HAS BEEN IMPLEMENTED OR NOT.

3. SAFETY WARNINGS

- IT IS DEEMED THAT THE USERS HAVE ACCEPTED TO CONFORM TO THE RULES STATED IN THIS INSTRUCTION MANUAL. THE PRODUCT/S WILL BE OUT OF GUARANTEE SCOPE, IF USERS DO NOT CONFORM TO THESE RULES.
- THE USERS ARE RESPONSIBLE FOR EVERY SORT OF ABSTRACT AND TANGIBLE CASE, WHICH CAN ARISE IN CASE OF NOT CONFORMING TO THE RULES STATED IN THIS INSTRUCTION MANUAL.
- DO NOT PUT ANYTHING LIVING ON THE DEVICES. THE DEVICE MUST BE USED FOR THE PURPOSE STATED.
- CHILDREN AND UNAUTHORISED PEOPLE ARE NOT ALLOWED TO USE THE DEVICE.

- |i|WHILE THE DEVICE IS WORKING, DO NOT OPEN THE COVER OF THE DEVICE.
- iBE CAREFUL NOT TO TRAP YOUR HANDS WHILE CLOSING THE COVERS.
- |i|THE DEVICE AND COVERS SHOULD NOT BE TREATED AS STEP OR LADDER IN ANY CASE.
- |i|DURING CLEANING, DO NOT USE SCRATCHING AND ABRASIVE MATERIALS.
- |i|ALL SAFETY CHECKING HAS BEEN PERFORMED. ALL TESTS HAVE BEEN IMPLEMENTED RELATED TO THE PRODUCT AND THE PRODUCT IS ACTIVE.
- |i|USE RUBBER GLOVES DURING CLEANING AND MAINTENANCE.
- |i|DO NOT REMOVE THE LABEL OF THE DEVICES AND WARNING LABELS.
- THE MANUFACTURER RESERVES THE RIGHT TO MAKE CHANGES RELATED TO EVERY KIND OF IMPROVEMENT, IF IT IS NECESSARY. THE REGULATIONS OF THE DEVICE EXCEPT FOR THE CONTROL CAN ONLY BE PERFORMED BY AN AUTHORISED SERVICE. DO NOT ADJUST THE DEVICE YOURSELF.
- |i|IN CASE OF THE NEED TO OPERATE THE DEVICE BY A DIFFERENT GAS, THIS MODIFICATION MUST BE CARRIED OUT BY A CERTIFIED SPECIALIST OR AN AUTHORISED SERVICE.
- |i|WHEN DETERMINING ANY GAS LEAKAGE. THE GAS VALVE MUST BE CLOSED AND ALL BURNING MUST BE ENDED.
- |j|THIS APPLIANCE IS ONLY FOR PROFESSIONAL USE AND THAT IT SHALL BE USED BY QUALIFIED PEOPLE.
- |i|IF THE FIRE STOPS CONTINUOUSLY, PLEASE CALL YOUR AUTHORISED SERVICE PROVIDER.
- |i|IT IS NECESSARY TO USE AN AUTHORISED SERVICE FOR INSTALLING THE DEVICE.
- |i|THE INFORMATION ABOUT GAS INSTALLATION HAS BEEN GIVEN IN INSTRUCTION MANUAL.
- GAS ADJUSTMENTS CAN ONLY BE CHANGED BY YOUR AUTHORIZED SERVICE. DO NOT BE INVOLVED IN THE ADJUSTMENTS.
- |i|A QUALIFIED INSTALLER SHOULD BE USED TO INSTALL THE APPLIANCE AND, IF NECESSARY, TO CONVERT IT FOR USE WITH OTHER GASES. IN KEEPING WITH CURRENT INSTALLATION REGULATIONS IN THE COUNTRY IN WHICH THE APPLIANCE IS TO BE INSTALLED.

4. DEVICE DESCRIPTION/EXPLANATION

- |i|THE DEVICE HAS BEEN MANUFACTURED TO HYGIENIC STANDARDS.
- |i|THE LEGS ARE ADJUSTABLE AND ARE MADE FROM STAINLESS STEEL MATERIAL.
- |i|FOR THE INSULATION PURPOSES, GLASS - WOOL AND STONE - WOOL HAS BEEN USED. THANKS TO THIS APPLICATION, WASTING OF ENERGY CAN BE PREVENTED.
- |i|IT CAN WORK BY LPG OR NATURAL GAS.
- |i|THE BURNER HAS A SAFETY VALVE AND THERMOCOUPLE. IF THE FIRE TURNS OFF, THE GAS FLOW STOPS.

5. PLACING THE DEVICE AND PREPARING IT FOR START UP

- WHILE THE DEVICES ARE IN OPERATION, DO NOT KEEP BURNING MATERIAL (PLASTIC BAGS, TABLE NAPKIN, CLOTH ETC.) NEAR THEM.
- · READ THE INSTRUCTION AND MAINTENANCE MANUAL.
- · OPEN THE PACKING OF THE DEVICE AND REMOVE ALL PROTECTIVE TAPES.
- · OPENING THE COVER OF THE DEVICE, TAKE OUT THE INSTRUCTION MANUAL.
- PLACE ON THE GROUND THE MACHINE WITH ADJUSTABLE LEG IN TYPE BY ADJUSTING ITS LEGS, FOR FIXED THE DEVICES WITH
 FIXED LEG. BY SMOOTHING THE GROUND.
- THERE MUST BE SUFFICIENT VENTILATION IN THE AREA, WHERE YOU OPERATE THE DEVICE.
- PLACE YOUR DEVICE IO CM AWAY FROM THE WALL AND ALSO SURFACES NOT HEAT RESISTANT.

6. PRE-INSPECTIONS TO BE PERFORMED FOR START UP

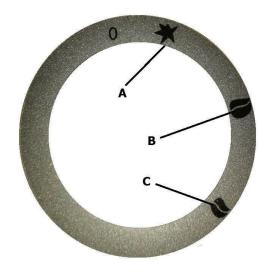
- BE SURE THAT APPROPRIATE GAS IS USED.
- BE SURE THAT THERE ISN'T ANY LEAKAGE ON THE GAS CONNECTION OF THE DEVICE.
- READ THE INSTRUCTION MANUAL

7. START UP

- ON THE FIGURES IN GAS CONTROL SECTION, THE FIGURES OF CONTROL PANELS EXISTING ON THE DEVICE HAVE BEEN SHOWN.
 ACCORDING TO THESE FIGURES, CHECK WHETHER OR NOT GAS CONNECTION HAVE BEEN MADE EXACTLY AND CORRECTLY, AS MENTIONED EARLIER.
- BECAUSE THE CONTROL SWITCHES ON THE DEVICE ARE GRADED, ANY COOKING TEMPERATURE CAN BE SELECTED.

8. GAS CONTROL

OPEN BURNERS

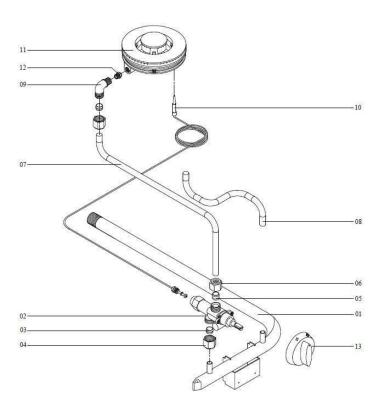


- **A- PINPOINT FLAME**
- **B-FULLFLAME**
- **C-HALF FLAME**

IGNITION OF THE OPEN BURNER

TURN THE KNOB TO LOW FLAME POSITION THEN LIGHT THE BURNER USING A MATCH OR OTHER SUITABLE MEANS.

9. GAS DIAGRAM



IO. GAS EQUIPMENT

NO.	DESCRIPTION
OI	COLLECTOR
02	GAS VALVE
03	FERRULE
04	UNION
05	FERRULE
06	UNION
07	GAS PIPE (REAR)
08	GAS PIPE (FRONT)
09	ELBOW UNION
10	THERMOCOUPLES
II	BURNER
I2	INJECTOR
13	BUTTON

II. CLEANING THE DEVICE

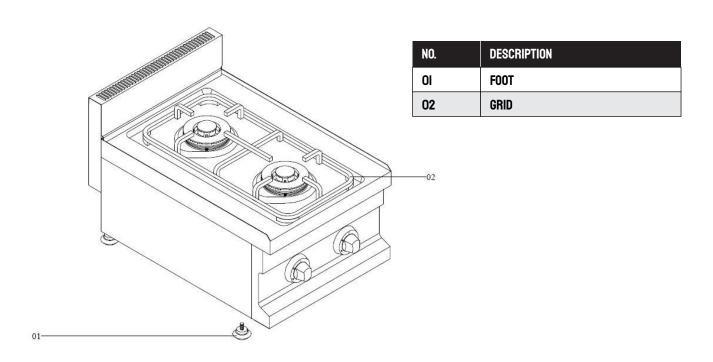
- DEVICE MUST BE CLEANED EVERY DAY AFTER USE, AFTER BEING SURE THAT IT IS COMPLETELY COOLED DOWN.
- CLEANING MUST BE MADE BY A CLEAN WET CLOTH BY WIPING THE DEVICE. IT IS RECOMMENDED THAT STAINLESS STEEL SURFACES SHOULD BE WIPED BY INOX CLEANERS.
- DURING CLEANING, DO NOT USE SHARP EDGED, CUTTING AND DRILLING TOOLS IN ANY WAY. CLEANING MUST NOT BE DONE BY SPRAYING THE WATER INTO THE DEVICE IN ANY WAY.

12. INTERVENTION AFTER FAILURE/CAUSES

THERE IS NO COOKING:

- BE SURE THAT THE GAS CONNECTION TO THE DEVICE HAS BEEN MADE AND THERE IS GAS FLOW TO THE DEVICE.
- BE SURE THAT YOU HAVE OPENED THE RIGHT CONTROL VALVE.
- BE SURE THAT YOU HAVE FIRED UP PILOT FIRE.

13. SPARE PARTS LIST







STEP UP TO THE PLATE