



GRILL 

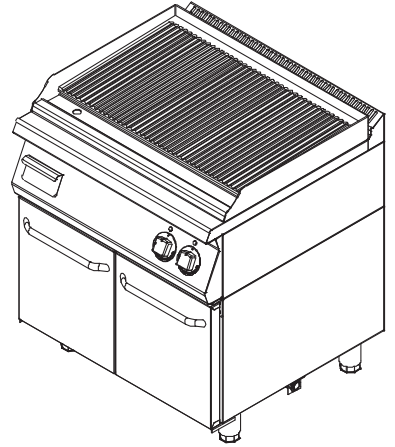
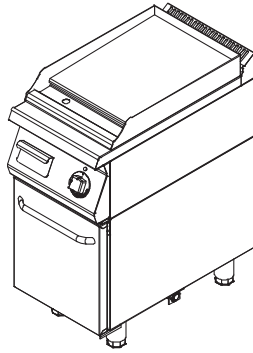
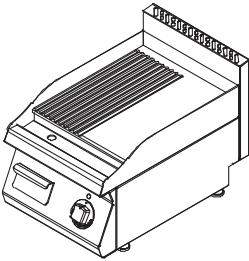
PERFECT

600 SERİ / 600 SERIES :

700 SERİ / 700 SERIES :

900 SERİ / 900 SERIES :

USER MANUAL KULLANMA KLAVUZU












600 SERİ / 600 SERIES

700 SERİ / 700 SERIES

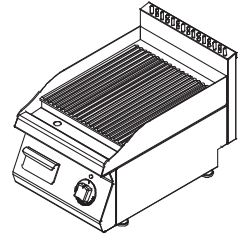
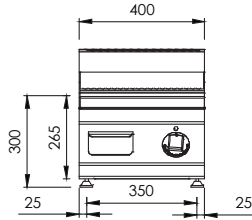
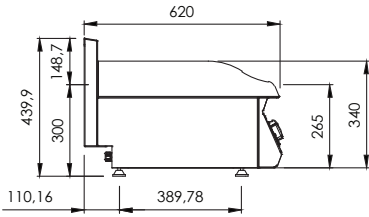
900 SERİ / 900 SERIES

TECHNICAL SPECIFICATIONS

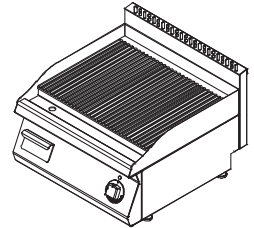
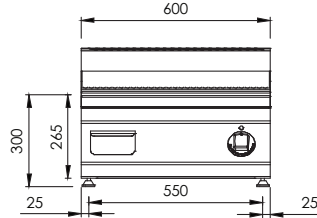
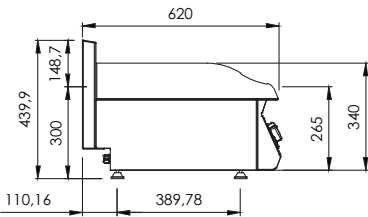
SİZİN MODELİNİZ (MODELS) 	 KEDI / KEOI-4060	 KEDI / KEOI-KEYI-6060	 KEDI / KEOI-4070	 KEDI / KEOI-KEYI-8070	 KEDID / KEOID-4070	 KEDID / KEOID-KEYID-8070	 KEDID / KEOID-4090	 KEDID / KEOID-KEYID-8090
GENEL ÖLÇÜLER (mm) (SIZES)	400x620x300	600x620x300	400x740x300	800x740x300	400x740x850	800x740x850	400x900x850	800x900x850
TOPLAM ELEKTRİK GÜCÜ (kW) (TOTAL ELECTRICITY POWER)	3,6	4,8	3,6	7,2	3,6	7,2	6	12
ELEKTRİK BESLEME GERİLİMİ (V) (VOLTAGE)	400	400	400	400	400	400	400	400
ÇALIŞMA FREKANSI (Hz) (FREQUENCY)	50	50	50	50	50	50	50	50
TERMOSTAT (°C) (TEMPERATURE)	50 – 300	50 – 300	50 – 300	50 – 300	50 – 300	50 – 300	50 – 300	50 – 300
BESLEME KABLOSU (H07 RNF) (POWER SUPPLY CABLE)	5 X 2,5	5 X 2,5	5 X 2,5	5 X 2,5	5 X 2,5	5 X 2,5	5 X 4	5 X 4
PLATE SICAKLIĞI (°C) (PLATE TEMPERATURE)	270 – 280	270 – 280	270 – 280	270 – 280	270 – 280	270 – 280	270 – 280	270 – 280
YÜZEY (SURFACE)	DKP	DKP	DKP	DKP	DKP	DKP	DKP	DKP
MAX. EĞİM (MAX. ANGLE)	5°	5°	5°	5°	5°	5°	5°	5°
SINIFI (CLASS)	1	1	1	1	1	1	1	1
KORUMA SINIFI (PRETECTION CLASS)	IP 21	IP 21	IP 21	IP 21	IP 21	IP 21	IP 21	IP 21
NET AĞIRLIK (kg) (NET WEIGHT)	28	45	30	48	78	88	82	97

600 SERIES GRILL

643 SERIES GRILL

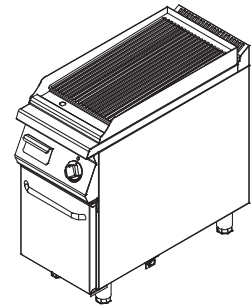
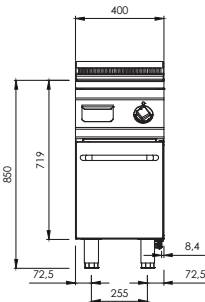
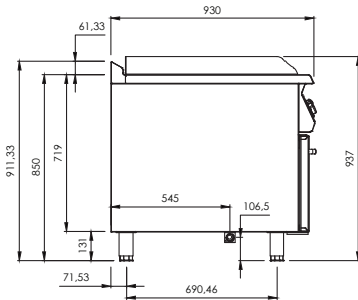


663 SERIES GRILL

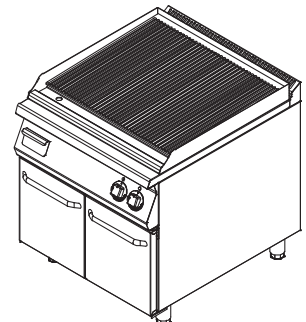
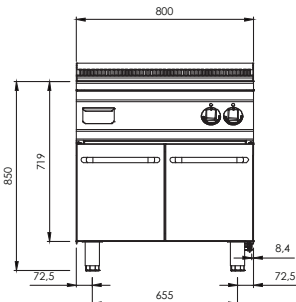
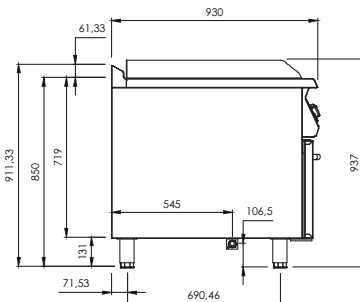


900 SERIES GRILL

945 SERIES GRILL

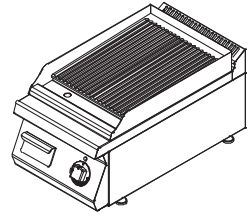
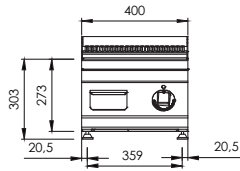
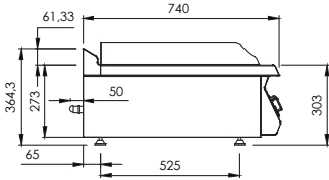


985 SERIES GRILL

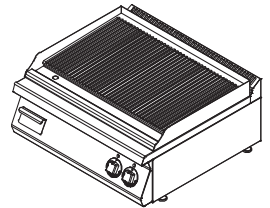
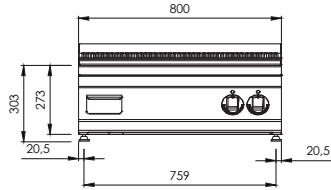
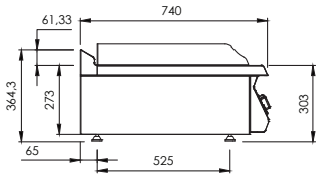


700 SERIES GRILL

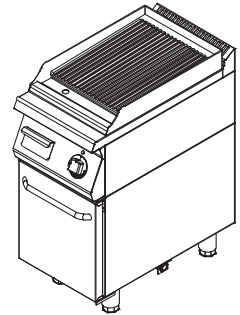
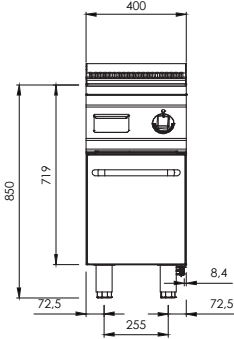
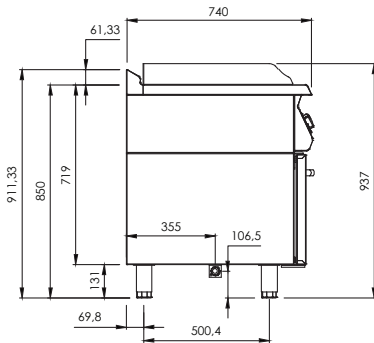
743 SERIES GRILL



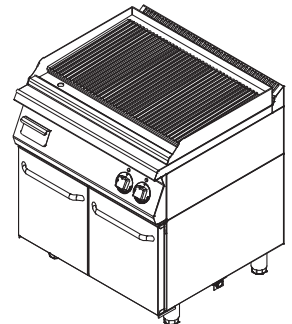
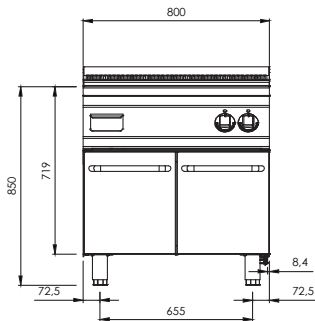
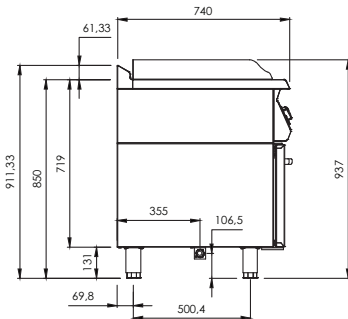
783 SERIES GRILL



745 SERIES GRILL

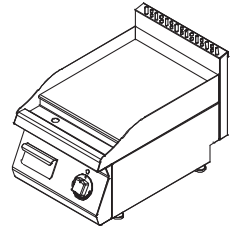
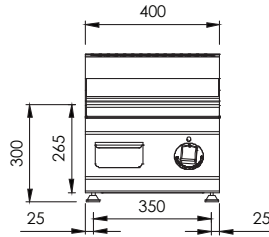
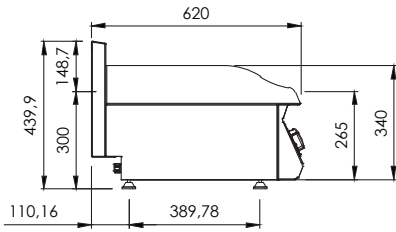


785 SERIES GRILL

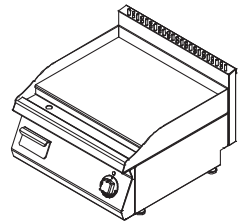
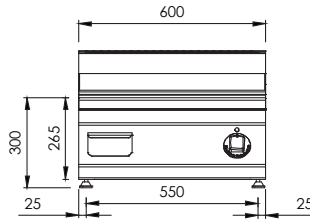
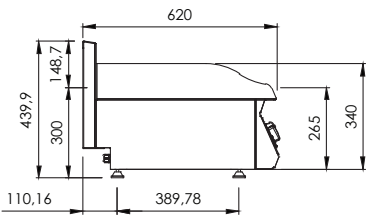


600 SERIES GRILL

643 SERIES GRILL

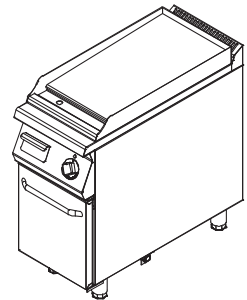
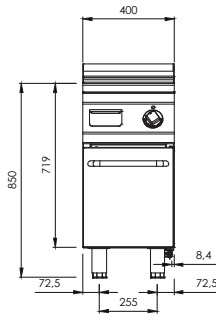
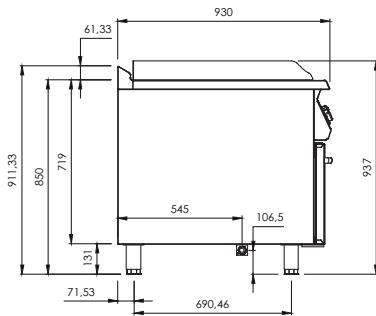


663 SERIES GRILL

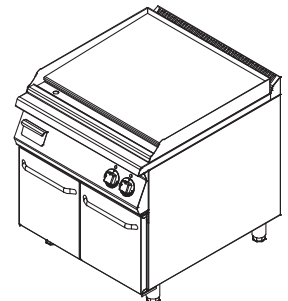
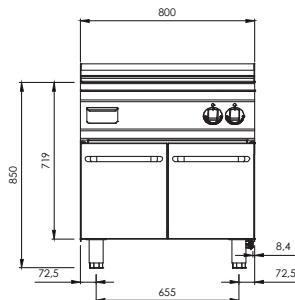
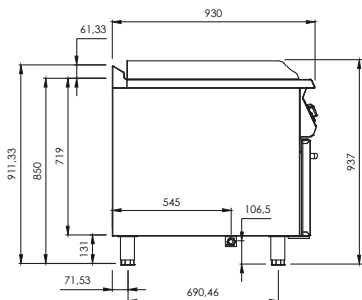


900 SERIES GRILL

945 SERIES GRILL

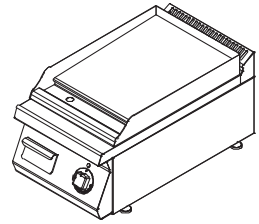
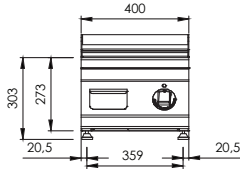
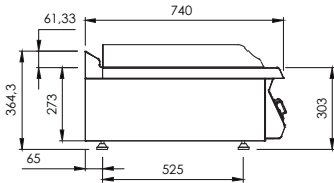


985 SERIES GRILL

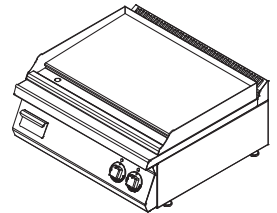
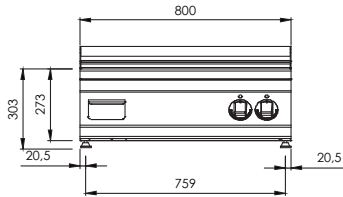
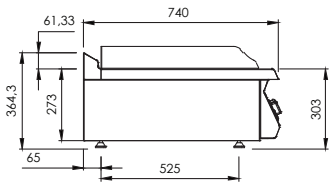


700 SERIES GRILL

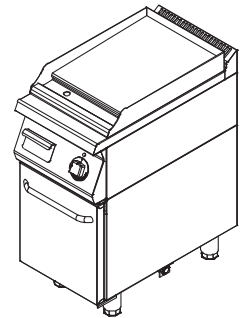
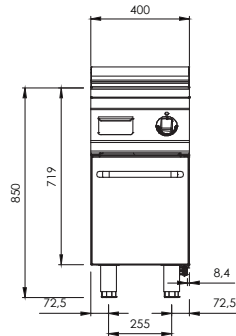
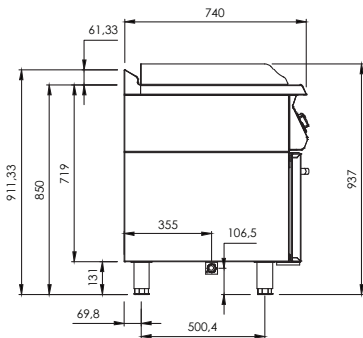
743 SERIES GRILL



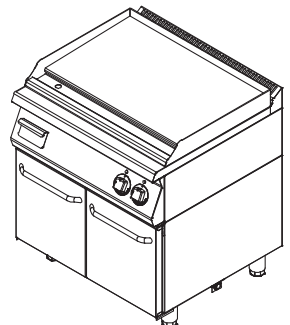
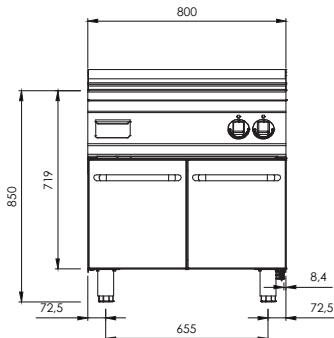
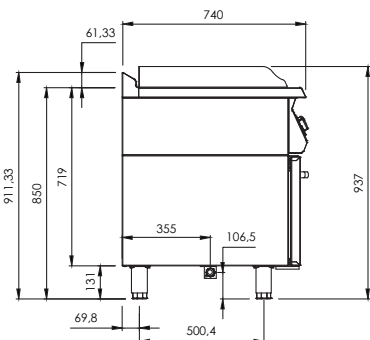
783 SERIES GRILL



745 SERIES GRILL

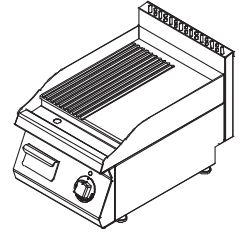
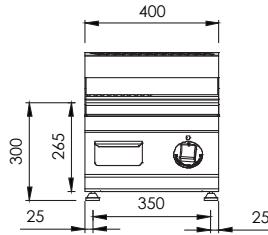
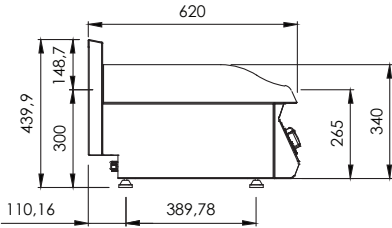


785 SERIES GRILL

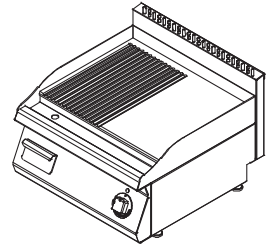
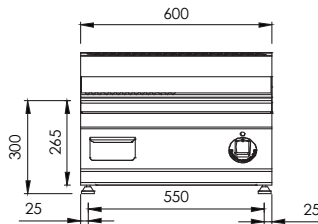
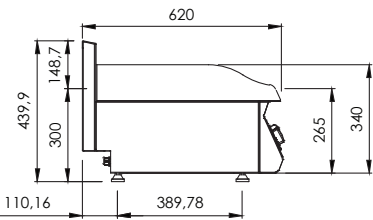


600 SERIES GRILL

643 SERIES GRILL

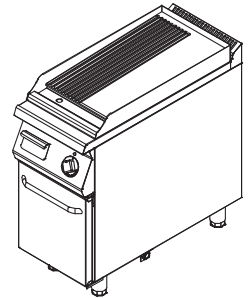
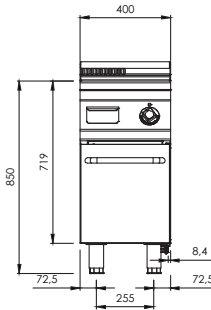
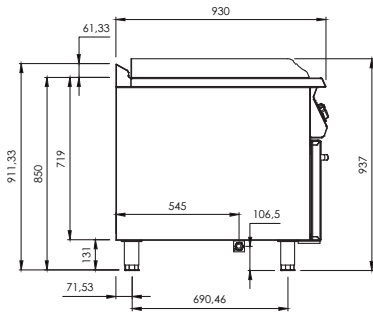


663 SERIES GRILL

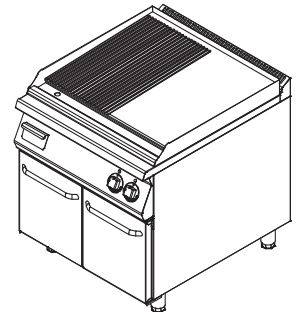
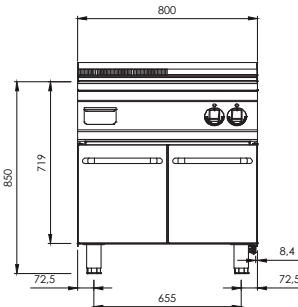
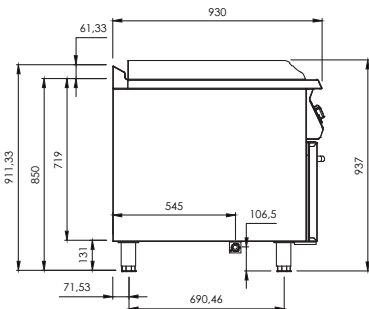


900 SERIES GRILL

945 SERIES GRILL

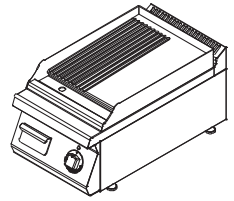
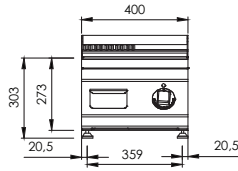
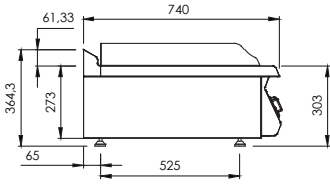


985 SERIES GRILL

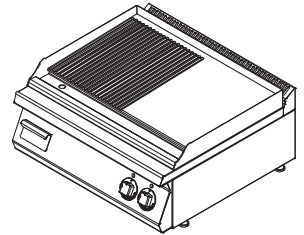
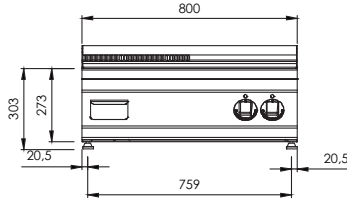
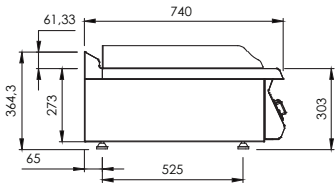


700 SERIES GRILL

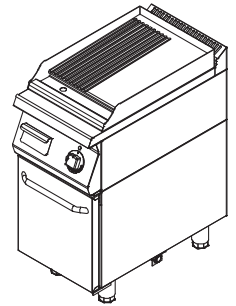
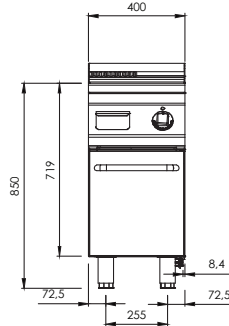
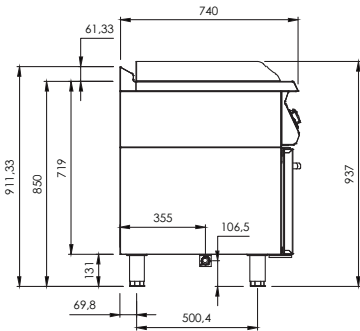
743 SERIES GRILL



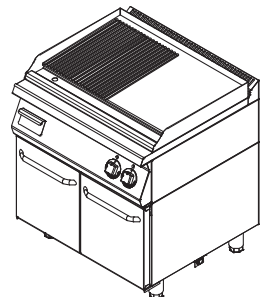
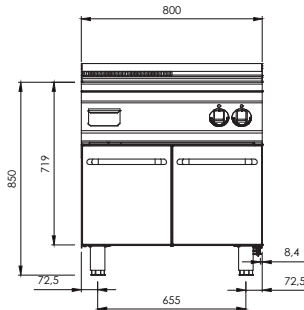
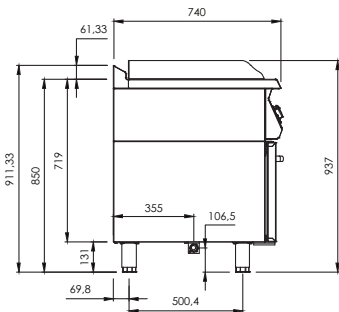
783 SERIES GRILL



745 SERIES GRILL



785 SERIES GRILL



PRESENTATION

Dear User,

We thank you for having preferred our device and having relied on our company. Our devices are being used in industry kitchens in 75 countries together with you.

Our device has been produced in accordance with international standards. We strongly remind you that you read the instruction book, have your user read it to get the highest efficiency from the device matching your expectations and to use it for a long term. We ask you to take into consideration the following warnings before calling our service.

* Please read the instruction book before installing and using the device and ensure that people using the device read it. If you turn on the machine without reading the instruction book, the device shall be out of the scope of the warranty.

* The instruction book, giving information on assembly use and maintenance of the product bought has to be read carefully. Ensure that the electrical installations onto which the device will be connected are prepared in accordance with legal legislations by qualified personnel before appearance of our authorized service personnel for assembly of the device.

* Get help from the nearest authorized service for issues over which you hesitate.

* We remind you that the relevant costs and the fee for each hour of stay will be invoiced to you if the service personnel called for assembly is kept waiting.

* We hope that you get the highest efficiency from our product...

SUNUM

* Cihazımızı tercih ettiğiniz ve firmamıza olan güveniniz için teşekkür ediyoruz. Cihazlarımız sizinle birlikte 60 ülkede sanayi mutfaklarında kullanılmaktadır

* Cihazımız, uluslararası standartlara uygun olarak üretilmiştir.

* Cihazdan beklentilerinize uygun verim alabilmeniz ve uzun süreli kullanmanız için kullanma kılavuzunu kesinlikle okumanızı, kullanıcınıza okutmanızı önemle hatırlatırız. Servisimizi çağırmadan önce aşağıdaki uyarıları dikkate almanızı rica ediyoruz.

* Elinizdeki kılavuzu lütfen cihazı kurmadan ve kullanmadan önce dikkatle okuyunuz, cihazı kullananların okumasını sağlayınız. Kılavuzu okumadan makineyi alıştırdığınızda cihaz garanti kapsamı dışında kalacaktır.

* Satın aldığınız ürünümüzün montajı, kullanılması ve bakımı ile ilgili bilgileri veren kılavuz dikkatle okunmalıdır. Cihazın bağlantısının yapılacağı elektrik tesisatının yasal mevzuatlara uygun şekilde ehliyetli elemanlarca, yetkili servis elemanlarımız cihazın montajı için gelmeden hazırlanmasını sağlayınız.

* Tereddüt ettiğiniz ve anlayamadığınız hususlar için size en yakın yetkili servisten telefonla bilgi isteyiniz.

* Montaj için çağrılan servis elemanının bekletilmesi halinde masraflar ve her saat için bekleme ücretinin tarafınıza fatura edileceğini hatırlatırız.

SAFETY RELATED DETAILS

☞ The device has by all means be operated under ventilation hood.



☞ In the area, where the device operates, no solid or liquid combustible materials (garments, alcohol and derivatives, petroleum chemicals, wood and plastic materials, curtains etc.) should be given place.



☞ Do not clean with pressurized water.



☞ You can use our devices together with our devices of the same series.



☞ This device has to be installed in accordance with applicable regulations and has solely be used at well-ventilated locations. Apply to instructions before installation and use of the device.

☞ The device has been produced for the purpose of industrial use and has to solely be used by the personnel, who have been trained for the said device.



☞ The device should not be intervened in by persons out of the producer or the authorized service.



☞ In case of fire, blazing in the area, where the device is used, turn off the gas valves and electric switchgears (if any) without getting into panic and use a fire extinguisher. Never use water to extinguish flames.



GÜVENLİK İLE İLGİLİ DETAYLAR

☞ Cihaz, kesinlikle davlumbaz altında çalıştırılmalıdır.



☞ Cihazın çalıştığı alanda yanabilen her türlü katı sıvı malzemeler (Elbise, alkol ve türevleri, petro – kimya ürünleri, ahşap ve plastik malzemeler, perdeler v.s.) kesinlikle bulundurulmamalıdır.



☞ Basıncı su ile temizlemeyiniz.



☞ Cihazlarımızı aynı serideki diğer ürünlerimizle beraber yanyana kullanabilirsiniz.



☞ Bu cihaz yürürlükteki yönetmeliklere uygun olarak tesis edilmeli ve yalnız iyi havalandırılmış bir yerde kullanılmalıdır. Cihazın tesisi ve kullanımdan önce talimatlara başvurun.



☞ Cihaz endüstriyel kullanım amaçlı yapılmış olup sadece cihazla ilgili eğitim almış elemanlar tarafından kullanılmalıdır.

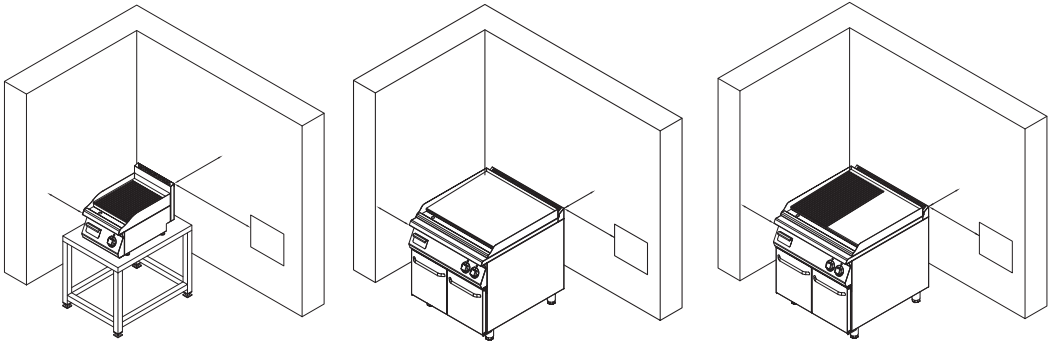


☞ Üreticinin veya yetkili servisin dışında cihaza müdahale edilmemelidir.



☞ Cihazın kullanıldığı alanda herhangi bir sebeple yangın alev parlaması gibi durumlarda paniklemeden (varsa) gaz vanalarını ve elektrik şalterlerini kapatarak yangın söndürücü kullanınız. Alevi söndürmek için asla su kullanmayınız.

TRANSPORTATION AND RELOCATION



Relocation; The device, assembled by the Authorized Service, may not be RELOCATED by any person other than the authorized service.
ELECTRICITY SUPPLY CABLE MAY NOT BE EXTENDED, REPLACED.

- ☞ The device has to be located on the pallet in a vertical position using man power.
- ☞ The device shall be transported by placing the forklift feet under the device.
- ☞ If the transportation distance is long, the staff members have to act slowly; if necessary, the device has to be fixed onto the pallet against vibrations or its stability has to be maintained by a person.
- ☞ Do not strike or drop the product during transportation.

ASSEMBLY OF THE DEVICE



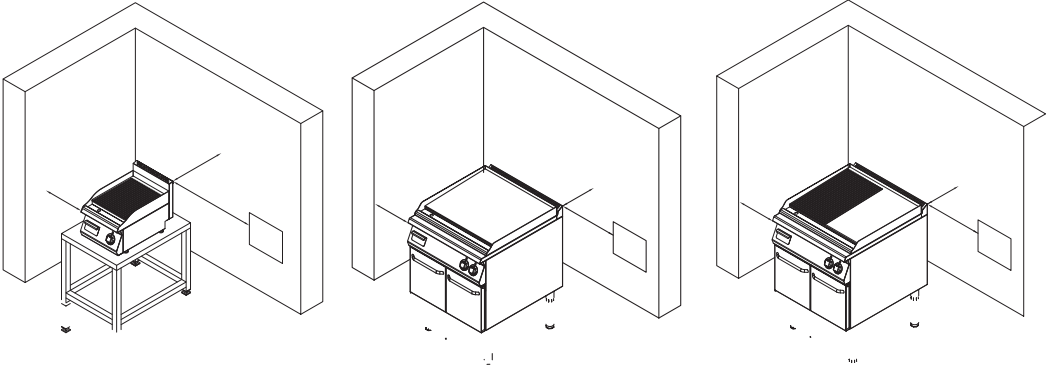
In order to locate the device near to a wall and partition, kitchen furniture, decorative coating etc., the said items have to be made of nonflammable material or coated with an appropriate thermal insulation material in which case the distance in-between has to be 5 cm or otherwise 20 cm at minimum. It is recommended that fire protection rules are attached special importance.



All of the below-mentioned items on assembly of the device have to be fulfilled by the authorized service personnel.

- ☞ The feet of the device have to be adjustable and it has to be ensured that the device is operable on a scale basis.
- ☞ Electrical connection of the device has to be checked by a qualified electrician and has to be connected to a fuse, which is at a height of 170 cm from the ground at maximum.
- ☞ Electrical connection has to be made by placing a leakage current fuse of 30 mA onto a supply fuse against leakage current risk.
- ☞ It has to be ensured that the device is earthed by connection of the electrical installation of the device to the earthing bar at the closest panel.

TAŞIMA VE YER DEĞİŞTİRME



Yer deęiřtirme ; Yetkili Servis tarafından montajı yapılmıř cihazın yetkili servis dıřında YERİ DEęİřTİRİLEMEZ, ELEKTRİK BESLEME KABLOSU UZATILAMAZ, DEęİřTİRİLEMEZ.

- * Cihaz insan g¼c¼yle dik bir řekilde palet ¼zerine yerleřtirilmelidir.
- * Forklift ayakları cihaz altına yerleřtirilerek cihaz tařınır.
- * Tařıma mesafesinin uzak olması durumunda yavař hareket edilmeli, gerekirse sallantılara karřı cihaz palete sabitlenmeli veya bir kiři tarafından dengesi korunmalıdır.
- * ¼r¼n¼ tařırken bir yere ¼arpmayınız ve d¼ř¼rmeyiniz.

CİHAZIN MONTAJI



Bu cihazın bir duvar, b¼lme, mutfak mobilyası, dekoratif kaplama vb.'ne yakın konumlandırılması i¼in, bunların yanmaz malzemedan yapılması veya uygun bir yanmaz ısı yalıtım malzemesi ile kaplanması durumunda aradaki mesafe 5 cm, aksi halde en az 20 cm olmalıdır. Yangından korunma kurallarına azami dikkat g¼sterilmesi tavsiye edilir.



Ařaęıda cihazın montajı ile ilgili bahsi ge¼en maddelerin tamamı yetkili servis elemanı tarafından yapılmalıdır.

- ☞ Cihazın ayakları ayarlı olmalı ve cihazın terazi d¼zleminde ¼alıřması saęlanmalıdır.
- ☞ Cihazın elektrik baęlantısı ehliyetli bir elektrikçi tarafından kontrol edilmeli, yerden max. 170 cm y¼kseklikteki sigortaya baęlanmalıdır.
- ☞ Elektrik baęlantısı; ka¼ak akım tehlikesine karřı besleme sigortasına 30 mA' lik ka¼ak akım sigortası konularak yapılmalıdır.
- ☞ Cihazın elektrik tesisatının en yakın panodaki topraklama barına baęlanarak topraklanması saęlanmalıdır.

USE OF THE DEVICE

Grill Plate is used for cooking meaty stuffs like fish, chicken, meat balls, hamburger, chopsteak in restaurant, fast food, canteen, hospital kitchens. This device has been designed for cooking the product directly. No additional object like a cooking pot should be used.

It would be inconvenient to use it for cooking frozen food stuffs (-18 °C) since it will lead to damage on the cooktop.

Starting from the cooktop plate, the exterior, oil channel and oil container of the device have to be wiped with squeezed cloth after applying warm soapy water before first use.

The cooktop of the device has to be oiled with oil of daily use following this cleaning.

The device has to be placed under a filtered ventilation hood connected to the ventilation duct.

NOTE: Do not go out of the intended purpose. The machine has to be used by a person, who is aware of safety and technical terms and who has read the instruction book.



CAUTION!
DO NOT TURN ON YOUR DEVICE WITHOUT CONNECTING IT TO THE GROUND LINE.

* Turn on the key and bring the thermostat in "0" position to a temperature convenient for cooking (green warning light will be on). As soon as the green warning light is off, the device is ready for cooking.

* We can place stuffs to be cooked on the plate. The oil extracted during cooking accumulates in the oil channel in the front section of the device. The accumulating oil fills in the oil container in the interior section of the device through the pipe connected to the channel. This container has to be checked at regular intervals and discharged. Otherwise, the oil may overflow, may give damage to the user or may have a risk of inflammation. A secondary container of appropriate volume has to be used for discharge and you have to be careful during discharge since oil will be hot.

* Do not cut off electricity of the grill at short waiting times during use even for saving purposes and hold the thermostat by bringing it to an appropriate temperature (if electricity of the grill is cut off, rise to a sufficient temperature for the following cooking will lead to loss of time and energy since the cooktop is cold.)

* Bring the thermostat to "0" position after daily use. Then turn off the key. After cutting off the power of the device, clean the device.

* The surface of the device has to be cleaned after cooking has been completed (See Cleaning and Maintenance).

* It is recommended that the device is operated at environment conditions of a temperature range of (+5 °C and + 40 °C) and humidity of 65 % at maximum

USE OF THE DEVICE

Grill Plate restoranlarda, fast foodlarda, kantin, hastane gibi yerlerin mutfaklarında balık, tavuk, köfte, hamburger, pizola v.b. gibi etli mamullerin pişirilmesinde kullanılır. Bu cihaz ürünü direkt pişirmek için tasarlanmıştır. Tencere gibi ilave bir nesne kullanılmamalıdır.- Dondurulmuş gıdaların (-18 °C) pişirilmesi pişirme yüzeyi üzerinde hasara neden olacağından kullanımı sakıncalıdır.

Cihaz ilk kullanımdan önce pişirme yüzeyi sacından başlayarak komple dış yüzeyi, yağ kanalı, yağ borusu ve yağ haznesi olmak üzere ılık sabunlu suya batırılarak sıklıkla bez ile silinmelidir. Bu temizlikten sonra cihazın pişirme yüzeyi kullanım yağı ile yağlanmalıdır.

Cihaz havalandırma kanalına bağlı filtreli davlumbaz altına konulmalıdır.



CİHAZINIZI TOPRAK HATTINA BAĞLAMADAN KESİNLİKLE ÇALIŞTIRMAYINIZ

- * Anahtarı açınız ve "0" konumundaki termostatı pişirme sıcaklığına uygun dereceye getiriniz (yeşil ikaz lambası yanacaktır). Yeşil ikaz lambası söndüğünde cihaz pişirme işlemi için hazırdır.
 - * Kullanım sırasında kısa bekleme sürelerinde tasarruf amacıyla da olsa ızgaranın elektriğini kesmeyiniz, termostatı uygun dereceye getirerek beklemeye alınız. (ızgaranın elektriği kesilirse bir sonraki pişirme işlemi için yeterli sıcaklığa çıkması pişirme yüzeyinin soğumuş olmasından dolayı zaman ve enerji kaybına neden olacaktır.)
 - * Günlük kullanımdan sonra önce termostatı "0" konumuna getiriniz. Sonra sırasıyla anahtarı kapalı konuma alınız. Cihazın enerjisi kesildikten sonra cihazın temizliğini yapınız.
 - * Pişirme işlemi için plate üzerine gerekli malzemeleri yerleştirebiliriz. pişirme esnasında çıkan yağlar cihazın ön kısmındaki yağ kanalında toplanır. Biriken yağ, kanala bağlı borudan cihazın iç kısmındaki yağ haznesine dolar. Bu haznenin belli aralıklarla kontrolü yapılmalı ve boşaltılmalıdır. Aksi halde yağ taşabilir, kullanıcıya zarar verebilir veya tutuşma riski olabilir.
- Boşaltma uygun hacimdeki yardımcı kap kullanılarak yapılmalı, yağ sıcak olacağından boşaltma esnasında dikkatli olunmalıdır.
- * Pişirme işlemi tamamlandıktan sonra cihazın yüzeyi temizlenmelidir. (Bkz. Temizlik Ve Bakım)
 - * Cihazın (+5 °C + 40 °C) arasındaki sıcaklıklarda ve maksimum % 65 nem oranındaki ortam şartlarında çalıştırılması tavsiye edilir.

USE OF THE DEVICE



CAUTION! : Attention has to be given to the fact that the device is installed and operated as told in assembly and usage instructions. In case of any breakdowns, inform our nearest authorized service.

IN CASE OF A BREAKDOWN OF THE DEVICE, THE INTERVENTION AUTHORITY SHALL SOLELY BE ON THE PART OF KAYALAR AUTHORIZED SERVICES.

IF ANY TECHNICAL STAFF MEMBER OR UNQUALIFIED STAFF MEMBER OUT OF THE AUTHORIZED SERVICES INTERVENES IN THE DEVICE, THE DEVICE SHALL BE OUT OF THE SCOPE OF THE WARRANTY. ON THAT ACCOUNT, BY NO MEANS PERMIT ANY UNAUTHORIZED PEOPLE TO INTERVENE IN THE DEVICE.

UNDER SUCH CASES, THE MANUFACTURING COMPANY SHALL BY NO MEANS BE HELD LIABLE. USE OF UNORIGINAL SPARE PARTS SHALL NOT BE OFFERED TO OUR AUTHORIZED SERVICES IN THE COURSE OF SERVICE FOR ANY REASON. SUCH UNORIGINAL PARTS, ASSEMBLED TO THE DEVICE BY ANY MEANS, SHALL MAKE THE DEVICE OUT OF THE SCOPE OF THE WARRANTY.

CİHAZIN KULLANIMI



DİKKAT! : Cihazın montaj ve kullanımında anlatıldığı şekilde kurulup işletilmesine özen gösterilmelidir. Herhangi bir arıza durumu ile karşılaştığınızda size en yakın yetkili servisimize haber veriniz.

CİHAZ ARIZALANDIĞINDA MÜDAHALE YETKİSİ SADECE KAYALAR YETKİLİ SERVİSLERİNİNDİR. YETKİLİ SERVİSLERİN DIŞINDA BİR TEKNİK ELEMAN VEYA EHLİYETSİZ PERSONELİN CİHAZA MÜDAHALESİNDE

CİHAZ GARANTİ KAPSAMI DIŞINDA KALACAKTIR.

BU SEBEPLE YETKİLİ OLMAYAN KİŞİLERİN

CİHAZA MÜDAHALE ETMELERİNE KESİNLİKLE İZİN VERMEYİNİZ.

BU DURUMLARDA HİÇ BİR ŞEKİLDE ÜRETİCİ FİRMA SORUMLU

TUTULAMAZ. SERVİS ESNASINDA YETKİLİ SERVİSLERİMİZE

HERHANGİ BİR SEBEPLE ORJİNAL OLMAYAN YEDEK PARÇA

KULLANIMI TEKLİF EDİLEMEZ. HERHANGİ BİR ŞEKİLDE CİHAZA

TAKILMIŞ OLAN BU ORJİNAL OLMAYAN PARÇALAR CİHAZI

GARANTİ DIŞI BIRAKIR.

CLEANING AND MAINTENANCE

1. CLEANING:

The exterior, oil channel, oil pipe and oil container of the device have to be cleaned with a sponge and liquid cleaning material starting from the cooktop plate before and after the first use and every following use.

After use of the device, the waste oil on the surface has to be cleaned. Uncleaned oil may lead to bad odour, may contain bacteria and may block the discharge pipe together with food wastes. The cooktop of the device has to be oiled with thin sheet of daily oil. When the device is out of use, the cooktop has to be left oiled with daily oil against corrosion. Herbal oil in accordance with the Food Product Regulation should be used as daily oil.

Do not use CHEMICAL CLEANING MATERIALS such as marine acid, cif etc. for cleaning.



Soften and wipe the residues of the burnt food stuffs with warm water before getting hardened. If the residue is too hard and has waited for a long time, it has to be cleaned with a wooden scraper or stainless steel wool using soapy or chlorine-free detergent.

2. MAINTENANCE:

The periodical maintenance has to be applied by a technical staff member. We recommend that maintenance is applied on a semi-annually basis at maximum depending on frequency of use of the device. Maintenance of the device by our authorized service staff members shall be charged even within the term of the warranty. You can clean the device more easily by placing ice onto the cooktop when the device is hot following frying.

LIFE TIME OF THE DEVICE

The life time of the device is 10 years if it is used under recommended terms of use.

TEMİZLİK VE BAKIM

TEMİZLİK:

Cihaz ilk kullanımdan ve daha sonraki her kullanımdan önce ve sonra cihaz içine konulan kaplar çıkartılmalı varsa cihaz içindeki su boşaltılmalıdır. Komple cihaz dış yüzeyini ve su haznesini, kapları sünger ve temizlik malzemesi ile temizleyin. Temizlik esnasında tuz ruhu, cif v.b. gibi KİMYASAL TEMİZLİK MALZEMELERİNİ kullanmayınız.

BAKIM :

Periyodik bakımın teknik bir eleman tarafından yapılması gerekmektedir.Cihazın kullanım sıklığına bağlı olarak max. 6 ayda bir bakım yapılmasını öneririz. Garanti süresi içinde olsa da, cihazın yetkili servis elemanlarımız tarafından bakımı ücrete tabiidir.

CİHAZIN ÖMRÜ

Tavsiye edilen kullanımkoşullarında kullanılması durumunda cihazın ömrü 10 yıldır.

TERMS OF WARRANTY

- 1- The documents without sales date, plant and selling company confirmation on them shall be invalid. The warranty deed shall be presented for gaining benefit from the warranty.
- 2- The device has been warranted against breakdowns to stem from material and workmanship defects on condition that it is assembled and used according to the instruction book on assembly, use and maintenance.
- 3- Establishment, way of elimination and designation of the exact place of the breakdowns within the scope of the warranty shall be assumed by KAYALAR.
- 4- The warranty given shall solely apply for the warranted device if the instruction book on assembly, use and maintenance and the terms of warranty are abided by; no right or compensation may be claimed by any means other than this.
- 5- If there are any scrapings, erasures or changes are done on the information indicating the type, the model and the serial numbers of the device in the deed of the warranty or on the warranted device, the warranty shall be invalid.
- 6- The warranty solely consists of material and workmanship defects to arise during applicable times and maintenance and repair of the relevant breakdowns. The breakdowns and the parts within the scope of the warranty shall be repaired and replaced free of charge. Ownership of the parts replaced shall be held by Kayalar
- 7- Solely the service staff members authorized by Kayalar can intervene in the breakdowns during the term of the scope of the warranty. Intervention of unauthorized people shall make the device out of the scope of the warranty.
Assembly has to be made by authorized service personnel and information has to be given to the service in case of change of place of use of the device.
- 8- In case of any breakdowns during the use, information has to be given to the authorized service.
- 9- Elimination of damages and breakdowns to arise during loading, unloading and shipment operations out of responsibility of KAYALAR shall be deemed out of the scope of the warranty. Likewise, elimination of damages and breakdowns to arise due to exterior factors during use of the device shall be out of the scope of the warranty as well.
- 10- In case of any disputes, Istanbul Courts shall be the competent bodies.

CAUTION

At buildings, plants and similar locations to which the device will be connected, the installation shall be in accordance with the regulation on electricity interior installations published in the official gazette dated 4/11/1984 and numbered 18565 and all measures have to be taken for providing security of life and property.

OTHERWISE, OUR COMPANY SHALL NOT ACCEPT ANY LIABILITIES.

GARANTİ ŞARTLARI

1- Üzerinde satış tarihi, fabrika ve satıcı firma onayı olmayan belgeler geçersizdir. Garantiden yararlanmak için garanti belgesi gösterilmelidir.

2- Cihaz; montaj, kullanım, bakım kılavuzunda açıklandığı şekilde monte edilip kullanılması kaydı ile malzeme ve işçilik kusurlarından doğabilecek arızalara karşı garanti edilmiştir.

3- Garanti kapsamına giren arızaların tayini, giderilme şekli ve yerinin belirlenmesi KAYALAR'a aittir.

4- Verilen garanti; montaj, kullanım ve bakım kılavuzuna ve garanti şartlarına uyulması halinde yalnızca garanti edilen cihaza ait olup, bunun dışında herhangi bir ad altında hak veya tazminat talep edilemez.

5- Garanti belgesindeki veya garanti edilen cihaz üzerindeki cihazın cinsi, modeli ve seri numaralarını gösteren bilgiler üzerinde kazıntı, silinti veya değişiklik yapıldığı takdirde garanti ortadan kalkar.

6- Garanti yalnız geçerli süreler içerisinde oluşabilecek malzeme ve işçilik kusurları ile ilgili arızalara karşı bakım ve onarımı içerir. Garanti kapsamındaki arıza ve parçalar bedelsiz onarılır ve değiştirilir. Yeni takılan parçalar KAYALAR'a aittir.

7- Garanti kapsamı süresince arızalara yalnız KAYALAR'IN yetkili kıldığı servis elemanları müdahale edebilir. Yetkisiz kişilerin müdahalesi cihazı garanti dışı bırakır.

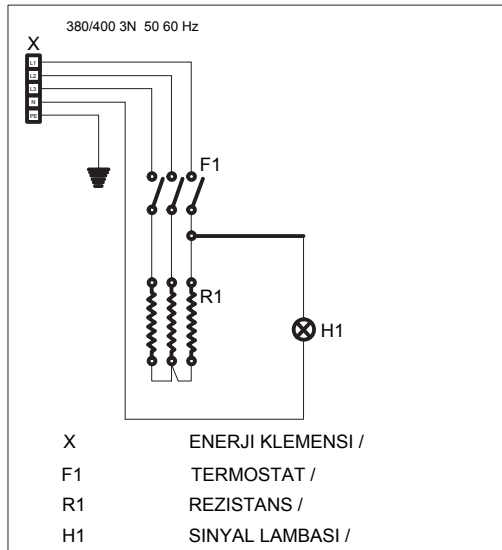
8- Montaj yetkili servis elemanlarınca yapılmalıdır ve cihazın kullanım yerinin değiştirilmesi durumunda servise haber verilmelidir.

9- Kullanım sırasında herhangi bir arıza oluşması durumunda yetkili servise haber verilmelidir.

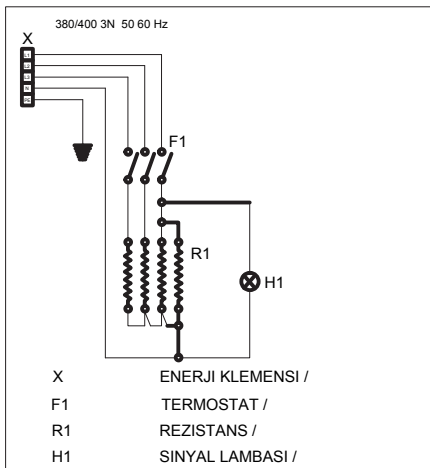
10- KAYALAR sorumluluğu dışındaki yükleme, boşaltma ve sevkiyat işlemi sırasında oluşacak hasar ve arızaların giderilmesi, garanti dışı işlem görür. Aynı şekilde cihazın kullanımı sırasında harici faktörlerle verilecek hasar ve arızaların giderilmesi garanti dışıdır.

11- Anlaşmazlık durumunda İstanbul Mahkemeleri yetkilidir.

643 - 743 - 745 - 945 SERIES GRILL



663 SERIES GRILL



783 - 785 - 985 SERIES GRILL

