

INSTRUCTION MANUAL

GAS RANGE REF : AGO-01 - AGO-02



AGO-01



AGO-02

To ensure proper use of this appliance and your safety, please read the following instructions completely before operating this appliance.

English – Original



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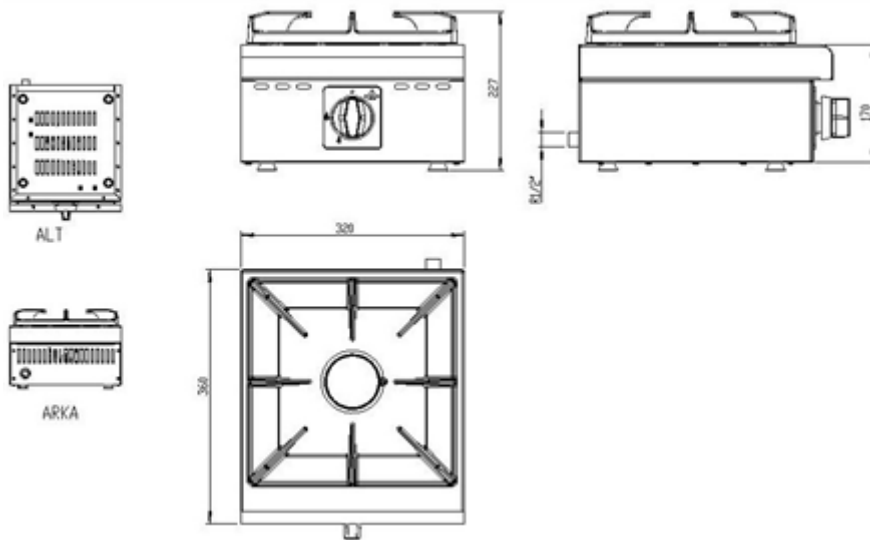
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DESCRIPTION & INTENDED USE OF THE DEVICE

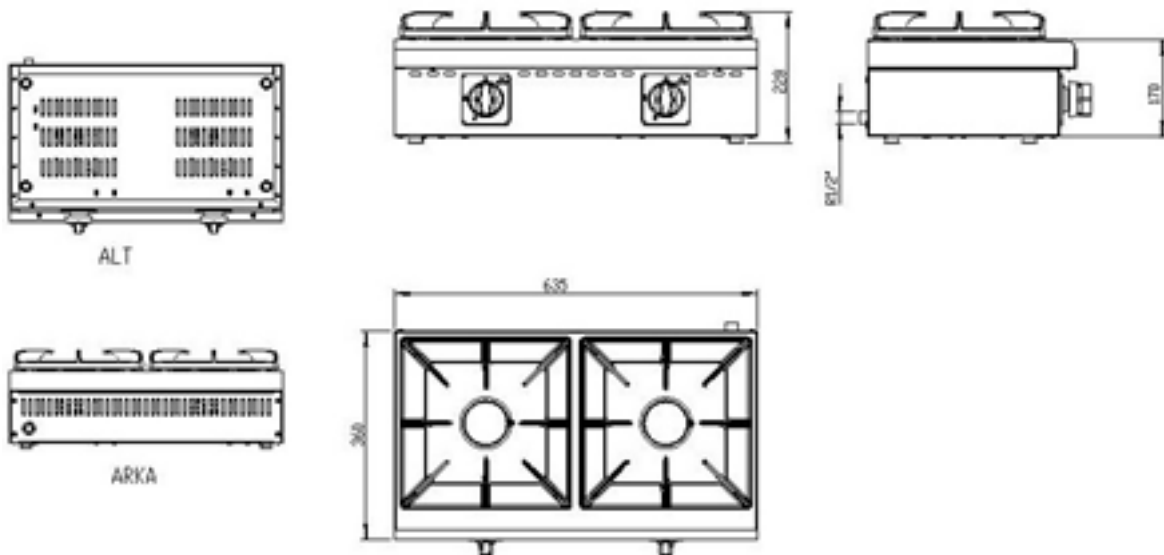
Gas ranges are used in hotels, restaurants, eateries, fast-food stores, touristic facilities and canteens in order to cook food. The device is equipped with a two-level safety gas tap. This device is intended for professional use and should only be used by trained users.

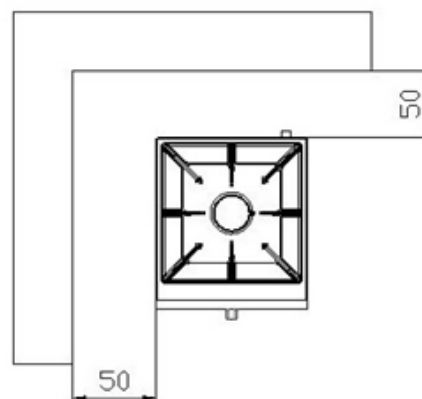
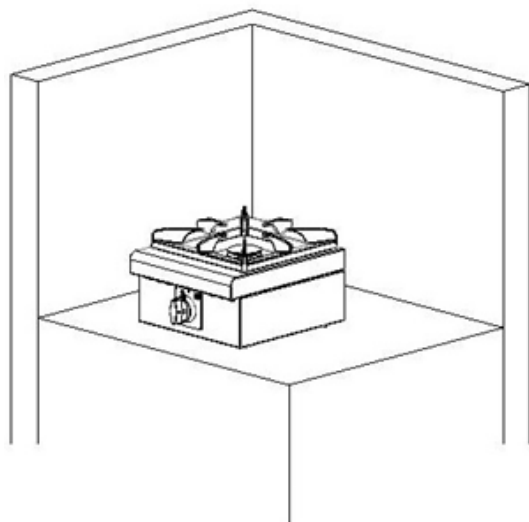
Carefully read the user manual before operating our device and in case of any doubt please contact your authorized dealer.

AGO-01



AGO-02







GENERAL WARNINGS & SAFETY MEASURES

This user manual contains technical specifications, operating guidelines, operating principles and other information about the device.

- Before assembling the machine, make the gas connection according to the gas category and operating pressure per country from the label on the machine and packaging. Never use this machine according to the values of another countries and gas categories.
- Observe minimum assembly distances while mounting the device. See Page 7 (Image -1)
- Attention; maximum gas pressure that may be applied while the device is running is 50 mbar. There may be gas leakage risk at pressures more than 50mbar. In such cases;
- your device may fail and fall out of the scope of warranty.
- Ensure that the gas connections of the device is performed carefully and in accordance with the instructions.
- After the gas connection, check tightness of all terminals.
- Do not check leakage using open fire. Check using foamed water
- Do not block air ventilation from the bottom part of the machine and ventilation plate.
- Never leave inflammable matters near the device.
- This device is intended for professional use and should only be used by trained personnel.
- This machine should be equipped with sufficient ventilation facilities in order prevent formation of residues which cannot be accepted as dangerous to health in the assembly room.
- Use hood system while operating machine in a closed area.
- Take all necessary measures for food safety and health in the areas where the machine is used and keep the machine clean by cleaning every day.
- Do not touch hot surfaces (wire grill, burner and head) of the device and wear proper gloves while operating the device.
- When you turn off the device at the end of work, also turn off the main gas connection.
- Machine should not be moved during operation.
- The machine should be moved by taking care of the gas connections after the device is cooled down.
- Ventilate the room where the device is operated well.
- If there is any problem during operation or use of the machine, turn off the gas tap immediately.
- The machine should only be operated according to the intended use.
- Use the device on a level surface and fix in on proper fixing pins of under-counter set manufactured according to the device.
- If the machine is to be operated outside, avoid adverse weather conditions (wind, rain, snow, etc.).
- Replace the damaged parts with genuine parts. Manufacturing company guarantees that the device shall be within the warranty scope and safe only when these parts are used.
- If you detect any malfunction in the device, turn off and plug out the device and contact your authorized dealer. Pay attention not to operate the device before the repair works are completed.
- Unauthorized repairs performed by people other than the authorized service personnel may lead to personal injury or damage to machine.
- Manufacturing company is not responsible for damages arising from incorrect gas connection of the device.
- All repair works should be performed by authorized service personnel. Otherwise, the device will not be included within the warranty scope.
- Warranty period of the device is 1 year after the purchase date.

If you smell gas:

- First of all calm down and don't panic.
- Turn off the gas tap of the device.
- Extinguish burning materials (candle, gasolier, etc.).
- Open doors and windows for ventilation.
- Be careful not to burn any device.
- In case of danger do not touch any electrical switch or socket.
- Do not use door bell.
- Do not strike match or lighter in dangerous areas.

- Do not smoke.
- Close the gas valve outside of the building

CARACTÉRISTIQUES TECHNIQUES

| Model | Gas Inlet | Dimensions (mm) | Net Weight (kg) |
|--------|-----------|-----------------|-----------------|
| AGO-01 | R1/2" | 360x320x230 | 15 |
| AGO-02 | R1/2" | 360x635x230 | 26 |

Information de gaz

| | G20 | G20 | G25 | G30 | G30 | G30 | G31 |
|--------------------|-------------------------|-------------------------|-------------------------|-----------|-----------|----------|---------|
| | 20mbar | 25mbar | 25mbar | 30mbar | 37mbar | 50mbar | 37mbar |
| Item | AGO-01 | | | | | | |
| Injector (mm) | 1,70 | 1,70 | 1,70 | 1,20 | 1,20 | 1,10 | 1,20 |
| Tempature (KW)(Hi) | 5,75 | 6,30 | 5,75 | 6,30 | 6,70 | 7,30 | 6,25 |
| Gas Percentage | 0,597 m ³ /h | 0,645 m ³ /h | 0,632 m ³ /h | 492,5 g/h | 527,5 g/h | 575 g/h | 485 g/h |
| Item | AGO-02 | | | | | | |
| Injector (mm) | 1,70 | 1,70 | 1,70 | 1,20 | 1,20 | 1,10 | 1,20 |
| Tempature (KW)(Hi) | 11,50 | 12,60 | 11,50 | 12,60 | 13,40 | 14,60 | 12,50 |
| Gas Percentage | 1,194 m ³ /h | 1,290m ³ /h | 1,264 m ³ /h | 985 g/h | 1055 g/h | 1150 g/h | 970 g/h |

NOTE You may use a proper injector among the ones specified in the table according to the gas connection of the place where the device is located. These injectors are supplied with the device.

ASSEMBLY

- Should be mounted and adjusted by experienced technical personnel.
- Before assembling the machine, make the gas connection according to the gas category and operating pressure per country from the label on the machine and packaging.
- Should be mounted and fixed on a flat surface. (If there a under-counter set purchased with the device (these under-counter sets are manufactured according to the device dimensions), fixing pins should be fixed on the under-counter sets on the device)
- Make the gas connection at the rear of the device in a way to avoid gas leakage. If the device is to be operated with LPG you may use the hose inlet in the spare parts supplied with the device. If the device is to be operated with natural gas you may use a spiral hose with proper length for the connection point.
- In order to eliminate smoke and odor that may form during cooking the filter should be located under the hood. Never leave combustible materials near the machine.
- The device should have a proper mounting distance.

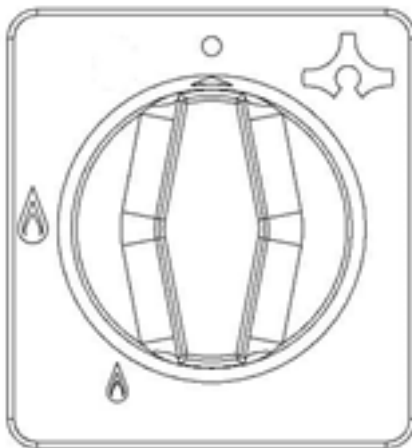
OPERATION & USE

- Before operating the device for the first time, remove the protective nylon material on the device and then wipe it first with a damp and then dry cloth. Do not use detergent to wipe the device.
- Ensure that the gas connection is performed according to the gas category and operation pressure indicated on the device information label.
- Ensure that burner heads and grill fit into their places.
- While the control knob located on the front panel of the device press the knob and rotate counter-clockwise towards max. fire indicator. While pressing in this position, direct the burner head to the fire (match, lighter, etc.); burner head will burn and wait for twenty seconds. If the range continues to burn when you release the gas control knob, you may set the cooking time of the material using the gas control knob as minimum (high fire) and maximum (low fire). If the burner burns out when you release the gas control knob, turn off the knob and repeat the process and wait for about thirty seconds.
- You may see which loop of the range is burning by looking at the drop labels adhered to the front panel under the knobs.
- Odor and smoke may be present due to the heating parts of the machine during the first operation. These odor and smoke will disappear and are normal.
- Turn off the gas control knobs after using the device

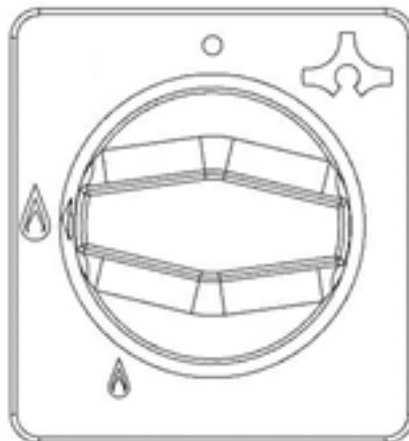
Turn Off : 

Normal Fire : 

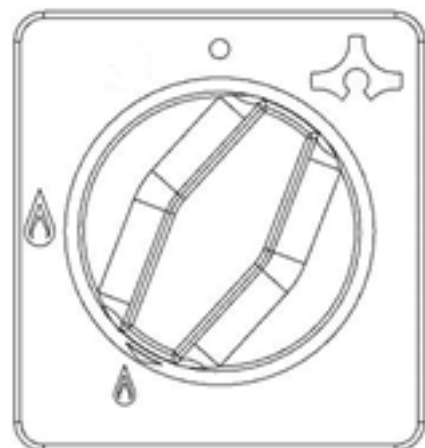
Low Fire : 



OFF POSITION (image 3)



MAX. FLAME (image 4)



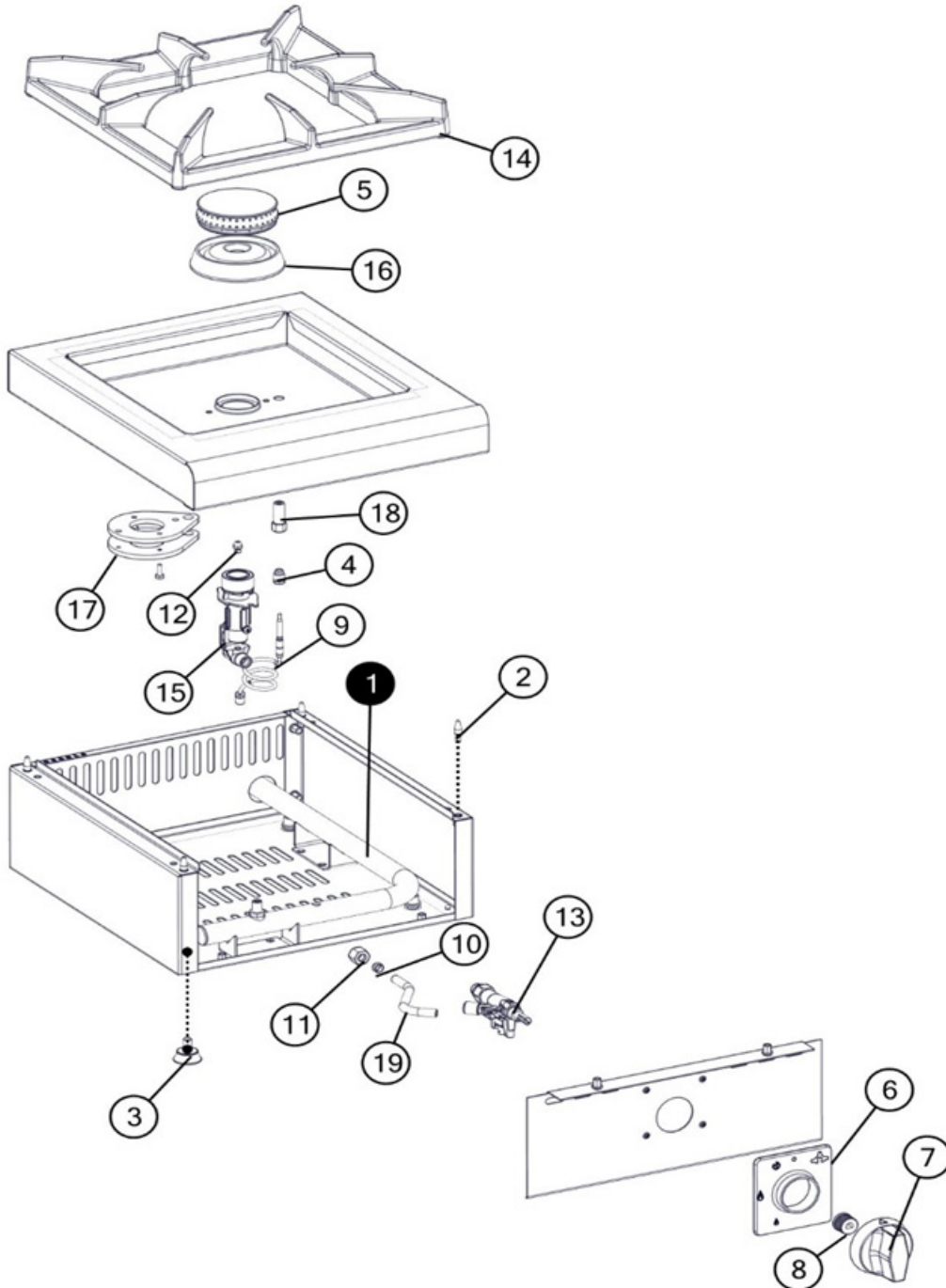
MIN. FLAME (image 5)

MAINTENANCE & CLEANING

Turn of the gas connection before cleaning the device.

- The device should be periodically cleaner at least every six months. Perform daily maintenance on the device.
- Wipe the device using a cloth dampened in warm and soapy water before the device is cooled down.
- Do not use abrasive materials and tools that may lead to scratches on the device for cleaning. (Use chemical cleaners when necessary)
- Never clean the device using pressurized water or pressurized steam pressure.
- While cleaning the device do not allow ingress of water through the vents.
- In case of a danger related to the device contact the authorized service center. Do not allow unauthorized interventions in the machine.

SPARE PART LIST



| N° | REF | Spare Part Name | AGO-01 | AGO-02 |
|----|-----------|------------------------------|--------|--------|
| 1 | | AG01Collector | 1 | 1 |
| 1 | | AG02 Collector | 1 | 1 |
| 2 | | Pim | 4 | 4 |
| 3 | AGO-01-3 | Adjusdtable foot | 4 | 4 |
| 4 | AGO-01-4 | Thermocouple Keeper -3 | 4 | 4 |
| 5 | AGO-01-5 | 6 KW TAP .REV1 | 2 | 2 |
| 6 | AGO-01-6 | gas pilot button (bottom) | 2 | 2 |
| 7 | | Button (Grey) | 1 | 2 |
| 8 | | Button Hub | 1 | 2 |
| 9 | | Thermocouple L=350 TE-134-10 | 1 | 2 |
| 10 | | Thimble ø8 | 1 | 2 |
| 11 | | Rakor R1/4" | 1 | 2 |
| 12 | AGO-01-12 | Injector ø1,4 | 1 | 2 |
| 13 | AGO-01-13 | Gas Tap | 1 | 2 |
| 14 | | Cooker's Top | 1 | 2 |
| 15 | | Cooker Body Part | 1 | 2 |
| 16 | AGO-01-16 | Thermocouple Cleft MONO | 1 | 2 |
| 17 | | Flans | 1 | 2 |
| 18 | | Thermocouple Keeper | 1 | 2 |
| 19 | | Cooper Pipe | 1 | 1 |

STANDARDS AND DIRECTIVES

Meaning of crossed out wheeled dustbin:

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

Contact your local government for information regarding the collection systems available.

If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.

The device complies with current EU standards and directives. If necessary, we will send you the corresponding declaration of conformity.

Packaging disposal

Please separate the packaging materials accordingly and return them to the responsible collection points for recycling and environmental housing.



Device disposal

once the appliance has been used up, dispose of it properly at a collection point for electrical appliances. Electrical appliances do not belong in household waste.

Your responsible administration will inform you about the addresses and opening hours of collection points. This is the only way to ensure that old appliances are properly disposed of and recycled. Thank you very much!





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