



**PRODUCT
CODE
PG 7050 E
PG 7050 GE**



PLATE GRILL USER MANUAL



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CAUTION

This appliance should only be used in facilities where relevant standards, laws and safety requirements are complied with

INTRODUCTION



Dear User,

Thank you for purchasing our appliance and for your reliance upon our company. Our appliances are used in professional kitchens in 60 countries. Our appliances are produced in compliance with international standards. Important notice: Please read and ensure that the users read this user's manual in order to achieve the desired performance in line with your expectations and to use your appliance for long years. Please take the warnings mentioned above into consideration before calling for service.

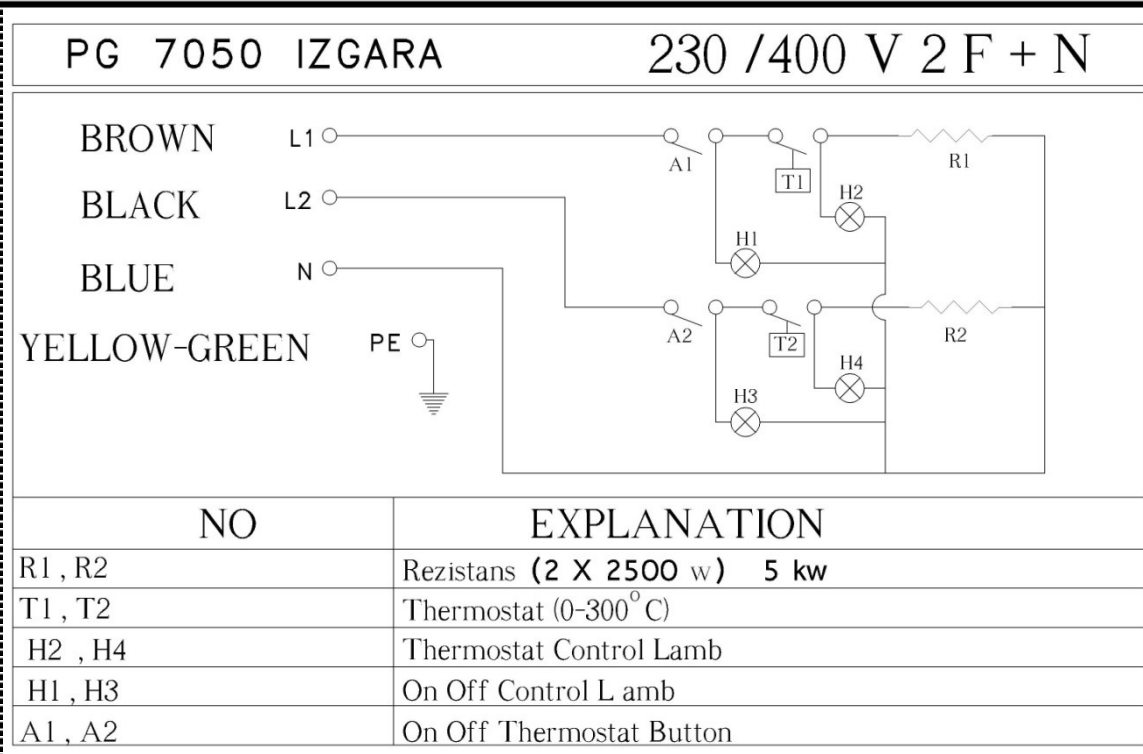
- Please read and ensure that your operation personnel also reads this user's manual carefully before installing and using the appliance. If the appliance is operated without reading the user's manual, the appliance will not be covered by the warranty.
- The manual containing information about installation, usage and maintenance of our product you purchased should be read carefully. Please ensure that power supply connections to the appliance are already installed by qualified personnel according to local legislation, before our authorized service personnel arrives for the installation of the appliance.
- If you are confused or you don't have enough information please get in touch with authorized service by phone.
- Please keep in mind that, if the service personnel is delayed at your site, related expenses and delay costs will be charged to you on hourly basis.
- We hope that you will get the best performance from our product...



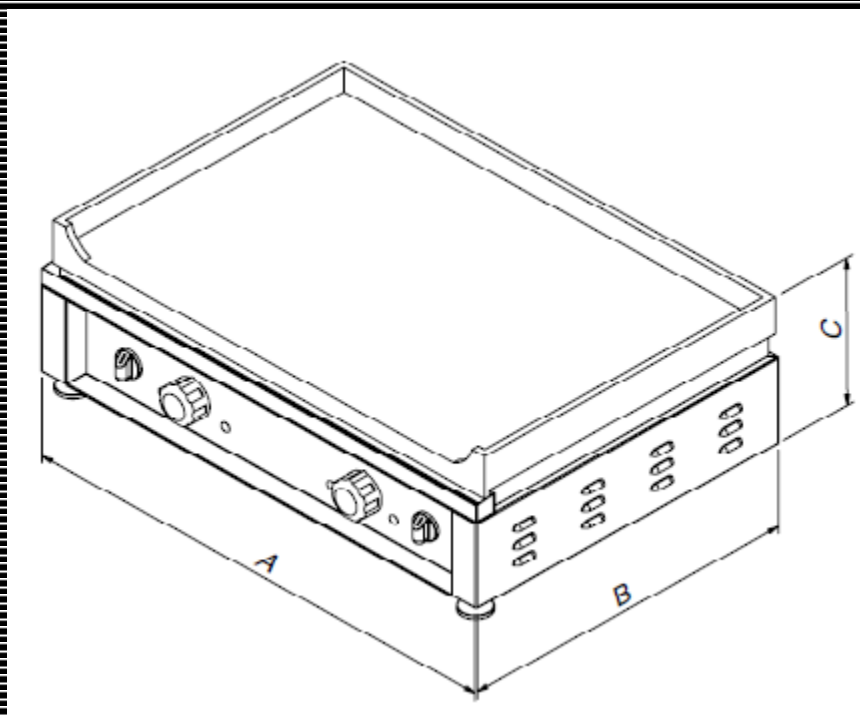
TECHNICAL DATA

YOUR PRODUCT'S TYPE	 TG 7050 E	 TG 7050 DE
MAIN DIMENSIONS (mm)	700X500X260	700X500X260
TOTAL ELECTRICAL INPUT (kW)	5	5
POWER SUPPLY VOLTAGE (V)	230/400 2 FAZ+N	230/400 2 FAZ+N
WORKING FREQUENCY (Hz)	50 / 60	50 / 60
THERMOSTAT RANGE (°C)	50 - 300	50 - 300
SUPPLY CABLE (H07 RNF)	3 X 2,5	3 X 2,5
MAXIMUM SLOPE	5°	5°
CLASS	1	1
PROTECTION CLASS	IP 20	IP 20
NET WEIGHT (Kg)	37	37

ELECTRIC SCHEME



MAIN DIMENSIONS

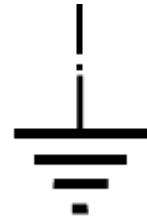


MODEL	A	B	C
TG 7050 E	70 cm	50 cm	26 cm
TG 7050 DE	70 cm	50 cm	26 cm

WARNING SIGNS



**POWER NETWORK
GROUNDING**



PE

GROUNDING



POWER



OVERHEAT

POWER SUPPLY CONNECTIONS
230/400V 2F + N
GROUNDED
FREQUENCY : 50 / 60 Hz



PRODUCT LABEL INFORMATION

TOST MAKİNALARI / TOASTER GRILLS

SGS		TEL : +90 (0232) 257 52 23-33 FAX : +90 (0232) 257 53 03
MODEL (Type) PG 7050 E	TARİH (Date) 06.2018	
SERİ NO (Serial)	AĞIRLIK (Weight) 32 Kg	
GÜÇ (Power) 5 KW	VOLTAJ (Voltage) 380 V 2 F + N	CONNECTING TABLE BROWN L1 BLACK L2 BLUE N YELLOW/GREEN 
FREKANS(Frequency) 50-60 Hz	IP 20	
AKIM / (Courrent) 23 A	SINIF (Class) 1	

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Cumhuriyet Mah.Balkan Cad.No 20 Yazıbaşı / TORBALI / İZMİR www.sgsoven.com
info@sgsoven.com

TOST MAKİNALARI / TOASTER GRILLS

SGS		TEL : +90 (0232) 257 52 23-33 FAX : +90 (0232) 257 53 03
MODEL (Type) PG 7050 G / E	TARİH (Date) 06.2018	
SERİ NO (Serial)	AĞIRLIK (Weight) 32 Kg	
GÜÇ (Power) 5 KW	VOLTAJ (Voltage) 380 V 2 F + N	CONNECTING TABLE BROWN L1 BLACK L2 BLUE N YELLOW/GREEN 
FREKANS(Frequency) 50-60 Hz	IP 20	
AKIM / (Courrent) 23 A	SINIF (Class) 1	

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SAFETY DETAILS

⚠ The appliance should only be operated under a chimney hood.

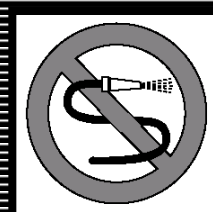


⚠ Any kind of flammable solid and liquid material (cloths, alcohol and derivatives, petrochemical products, wooden and plastic materials, cutting blocks, containers etc.) should never be held near the appliance.

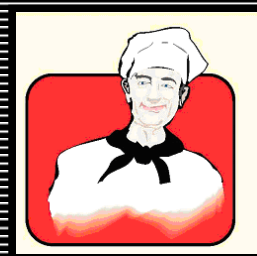


⚠ You can use this appliance simultaneously together with other products of ours.

⚠ Do not clean up the appliance with pressure water



⚠ This appliance should be installed in line with effective regulations, and only be operated in well ventilated places. Please refer to the instructions before installing and operating the appliance.



⚠ This appliance is designed for industrial use and should only be operated by personnel trained according to this manual.

⚠ The appliance should not be handled by unauthorized persons, except for the manufacturer or authorized service.



⚠ In case of fire or flame in the area where the appliance is operated, act without panic, close gas valves (if any), turn off the power switches and use a fire extinguisher. Never use water to extinguish the fire.

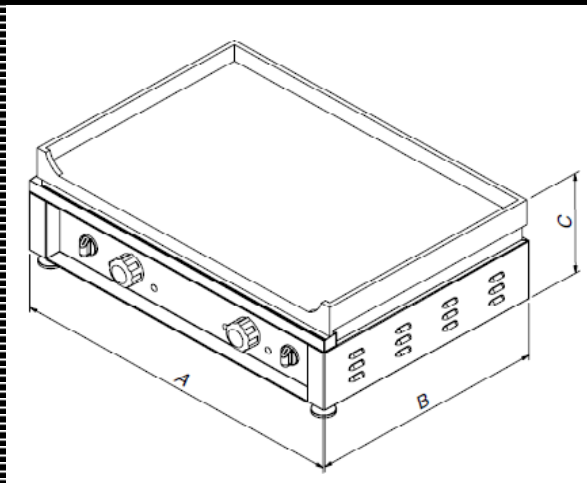


⚠ If the supply cord is damaged in connection with Y type connection devices, this cord must be replaced by a person skilled in the art, either at the manufacturer or its service agent, to prevent a hazardous situation.



⚠ This device is not intended for use by persons with physical, sensory or mental capabilities (including children) or persons with inadequate experience or knowledge, unless supervision and management are concerned with the use of the device by a person responsible for the safety of the device.

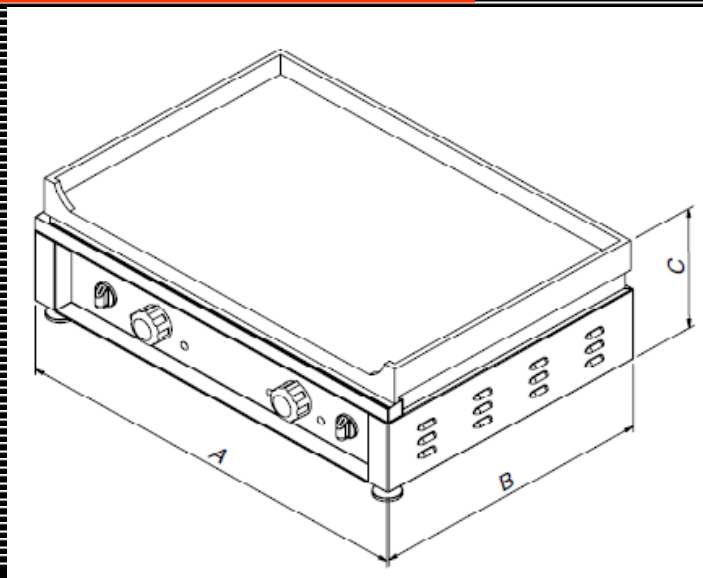
TRANSPORTING AND MOVING



Changing the location: Devices installed by an authorized service **CANNOT BE MOVED ELSEWHERE, ITS POWER SUPPLY CABLES CANNOT BE EXTENDED OR REPLACED** except by an authorized service.

- ✗ Before moving the appliance disconnect power supply.
- ✗ The appliance may be moved with manpower.
- ✗ Do not hit or drop the product when moving.

INSTALLATION OF THE APPLIANCE



GM

If this appliance located near to any wall, separation, kitchen cabinet, decorative coating etc. the distance in between should be min.20

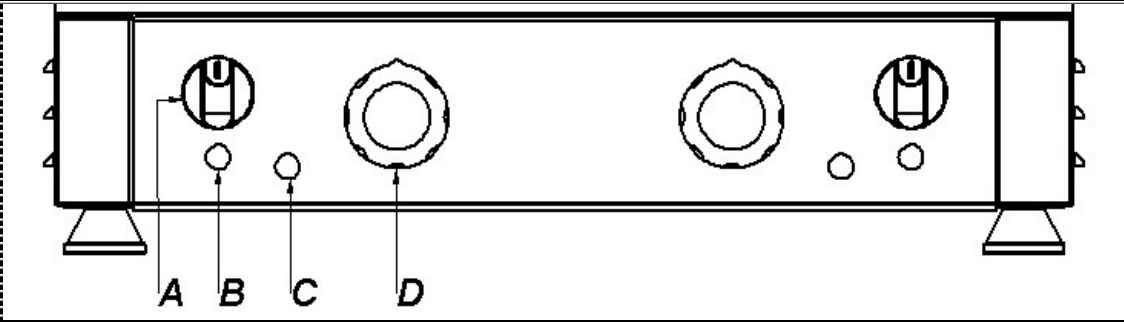
and if those are coated with fireproof heat insulating material, the distance should be min 5 cm. It is strongly recommended that the safety protection instructions are observed.



All of the items mentioned below in connection with the installation of the appliance should be carried out by authorized service personnel

- a- The feet of the under-bench stand should be height adjustable and the appliance should be ensured to operate in a leveled position
- a- Power supply connection of the appliance should be checked by an eligible electrician, and it should be connected to a line at a maximum height of 170 cm
- a- Power supply connection should be made using a 30 mA current leakage fuse as a protection against current leakage danger.
- a- Power installation of the appliance should be grounded by connecting it to a grounding bar at the nearest panel.

CONTROL BOARD



- A : ON OFF SWITCH
- B : POWER INPUT LAMP (RED)
- C : THERMOSTAT LAMP (GREEN)
- D : THERMOSTAT SWITCH

USING THE DEVICE

1. The grill is used in restaurants, fast-food stands, canteens, kiosk bars and in kitchens of hospitals and similar sites for grill.
2. Before first use outer surface of the appliance should be wiped with a cloth soaked in lukewarm water with soap and squeezed.

NOTE : Do not use for purposes out of scope. The appliance should be operated by a qualified personnel knowing safety terms and technical specifications and who has read the instruction manual.



CAUTION !
NEVER OPERATE YOUR appliance
WITHOUT GROUND CONNECTION.



Take the grill machine carefully out of its package.



Make the power connection. Yellow warning lamp will light indicating that the device is connected.



Before operating the grill machine smear plate lightly with oil.



Turn the key on to position "I". Keep on turning the key to set the thermostat to the operating temperature (250 °C). (green lamp will light).



Clean grids of the device with a clean piece of cloth or sponge. The device is ready to use.



Grilled on the grill and cook for the material to be made



Clean the device after disconnecting it from the power supply. After each use grids should be cleaned up. Frying fats are collected in the fat reservoir at the front. Fats and residuals in the fat collected in the fat reservoir should be removed after the operation.



After daily use disconnect the appliance from the power supply by turning the key to "0" position.



It is recommended to operate the appliance between temperatures of -5°C +40°C and in ambient humidity of maximum 65%.

USING THE DEVICE



CAUTION! : The appliances should be installed and operated as described in this user's manual. If any failure is encountered please contact our nearest authorized service dealer.

WHEN THE APPLIANCES HAS A FAILURE ONLY AUTHORIZED SERVICE DEALERS ARE ALLOWED TO HANDLE THE APPLIANCES. IF ANY PERSON OTHER THAN ONLY AUTHORIZED SERVICE DEALERS HANDLE THE APPLIANCES, IT WILL NOT BE COVERED BY THE WARRANTY.

NEVER ALLOW PEOPLE WHO ARE NOT AUTHORIZED TO HANDLE THE APPLIANCES. OTHERWISE PRODUCER COMPANY WILL NOT BE RESPONSIBLE FOR THE CONSEQUENCES. DURING MAINTENANCE SERVICE OUR AUTHORIZED SERVICE DEALERS SHOULD NOT BE PROPOSED TO USE NON ORIGINAL SPARE PARTS FOR WHATSOEVER. INSTALLING ANY NON-ORIGINAL SPARE PART TO THE APPLIANCE LEAVES THE APPLIANCE OUT OF WARRANTY COVERAGE.



CLEAN-UP AND MAINTENANCE

1. CLEANUP:

Before (before the power is switched on) and after the first use and every subsequent use, outer surface of the appliance should be completely cleaned up with sponge and liquid detergent and then wiped dry. **Grid surface should be smeared with liquid oil**

Do not use **CHEMICAL CLEANING AGENTS** like hydrochloric acid or abrasive cleaning agents.

2. MAINTENANCE:

Periodic maintenance should be carried out by a technician. It is recommended to carry out maintenance at least every 6 months, depending on the frequency of use. Periodic maintenance conducted by authorized service personnel of ours is charged, even the guarantee period has not expired.



Never leave the grids of the device wet after cleaning with water etc. Otherwise grids may corrode.

Grids and fat reservoir should be kept clean, fat and food residuals may be infected.

LIFE OF USE

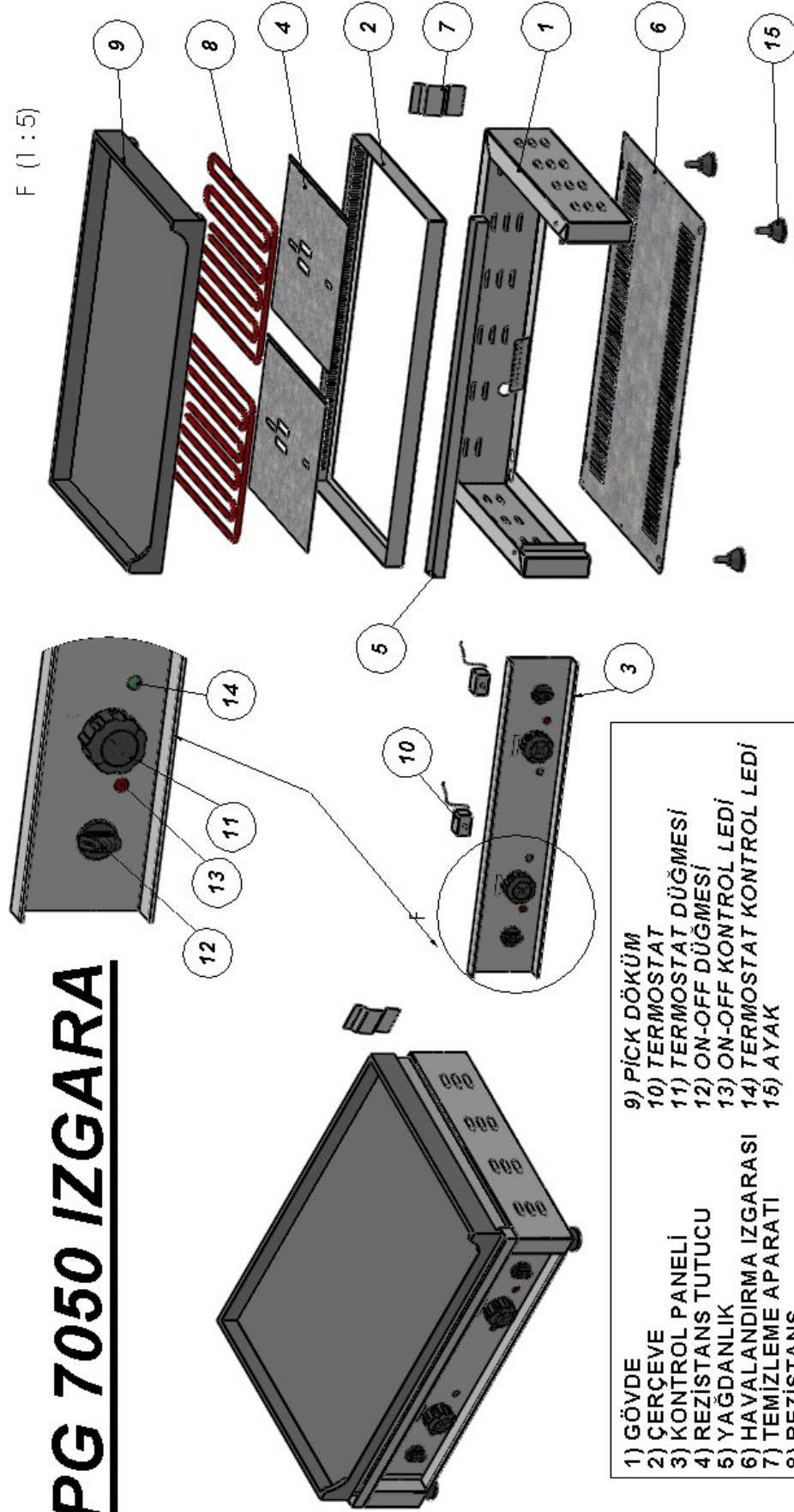
appliances life of use is 10 year if it is used under recommended conditions.

TERMS OF WARRANTY

- 1- Documents without sales date, factory and sales company approval on, are not valid. In order to benefit from the warranty, warranty document should be presented.
- 2- If the appliance is installed and operated following the instructions in the installation, maintenance and user's manual, it is warranted for failures sourcing from materials and workmanship.
- 3- The failures within the scope of warranty, how and where these will be eliminated, and the way and place of maintenance is determined by
- 4- The warranty is only valid provided that the warranty terms and the instructions in the installation, maintenance and user's manual are fully complied with. The warranty is only valid for the warranted appliance, and no other right or compensation for some other thing may be claimed.
- 5- If the information about the kind and the type of the appliance, serial numbers printed on the warranty document are copied, rubbed or changed, then the warranty is not valid.
- 6- The warranty covers only maintenance and repairing of material or workmanship failure within the valid warranty period. Failures and parts within the scope of the warranty are repaired and replaced without any charge. Replaced parts belong to
- 7- The failures occurring in the appliance may only be handled by service personnel authorized by If people who are not authorized handle the appliance, it will not be covered by the warranty.
- 8- Installation should be carried out by authorized service personnel and the service should be informed about the location change of the appliance.
- 9- When any failure occurs during operation, authorized service dealer should be contacted.
- 10- Warranty does not cover failures and damages resulting from loading, unloading and shipping, which are outside the responsibility of Similarly, failures and damages resulting from external factors are not covered.

PG 7050 IZGARA

F (1 : 5)



- 1) GÖVDE
2) ÇERÇEVE
3) KONTROL PANELİ
4) REZİSTANS TUTUCU
5) YAĞDANLIK
6) HAVALANDIRMA IZGARASI
7) TEMİZLEME APARATI
8) REZİSTANS
9) PICK DÖKÜM
10) TERMOSTAT DÜĞMESİ
11) TERMOSTAT DÜĞMESİ
12) ON-OFF DÜĞMESİ
13) ON-OFF KONTROL LEDİ
14) TERMOSTAT KONTROL LEDİ
15) AYAK

KOD/CODE	ÜRÜN ADI/PRODUCT NAME	DIŞ ÖLÇÜLER/OUT SIDE DIM.	İÇ ÖLÇÜLER/IN SIDE DIM.	GÜÇ/POWER	AĞIRLIK/WEIGHT
PG 7050 E	PICK DÖKÜM YARI DÜZ YARI OLUKLU	72 X 55 X 26 cm	70 X 50 cm	5 kw 2F + N 380 V	32 kg
PG 7050 GE	PICK DÖKÜM DÜZ YÜZEY	72 X 55 X 26 cm	70 X 50 cm	5 kw 2F + N 380 V	32 kg

PLATE GRILL SPARE PART LIST

PG 7050 E/PG 7050 GE

CODE	PART NAME
1	MAIN BODY
2	FRAME
3	CONTROL PANEL
4	RESISTANCE HOLDER
5	OIL TANK
6	VENTILATION SHEET
7	CLEANING APPARATUS
8	RESISTANCE
9	CAST PLATE
10	THERMOSTAT
11	THERMOSTAT BUTTON
12	ON-OFF SWITCH
13	ON-OFF CONTROL LED
14	TERMOSTAT CONTROL LED
15	FOOT



DECLARATION OF CONFORMITY

COMPANY NAME : SGS MUTFAK EKİPMANLARI İTH.İHR.TUR.GIDA PAZ. ELEK. SER. HİZ.
SAN. ve LTD. ŞTİ.

ADDRESS : Cumhuriyet Mah Balkan Cad No: 20 Yazıbaşı Torbalı İzmir Türkiye

PHONE : 0090 232 2575233 - 2575223 - 2576922 - 2575836

FAKS : 0090 232 2575303

WEB : <http://www.sgsoven.com>

PRODUCT : Plate Grills

MODEL : PG 7050E - PG 7050GE

TEST STATEMENT NO :

HARMONIZED STANDARDS : EN 60335-2-38, EN 60335-1

APPLIED DIRECTIVES : Low Voltage Directive (LVD) 2014/35/EU

We declare as of SGS MUTFAK EKİPMANLARI LTD. ŞTİ. PLATE GRILLS produced by us is in compliance with the above relevant Council of Europe New Approach Directives and Harmonized EN standards that given. We accept all the responsibilities associated with these products.

PLACE / DATE : İZMİR / 13.10.2018

GENERAL MANAGER:

SEBAHTIN YASHAROV YUZEIROV

/ RUŞEN AKSU

S.G.S. MUTFAK EKİPMANLARI İTH. İHR.
TURİZM GIDA PAZ. ELEKTRONİK
SERVİS HİZM. SAN. TİC. LTD. ŞTİ.
Yazıbaşı Mah. Balkan Cad. No: 26 Torbalı/İZMİR
Tel: 0232 257 52 23 / 257 52 23 Fax: 0232 257 53 03
TÜRKİYE V.D-735 028 9108



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