

metos

ELECTRICAL SALAMANDER

**METOS MARINE
OS200**

440V3PE 60HZ

4159913

INSTALLATION AND OPERATING 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 75 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...

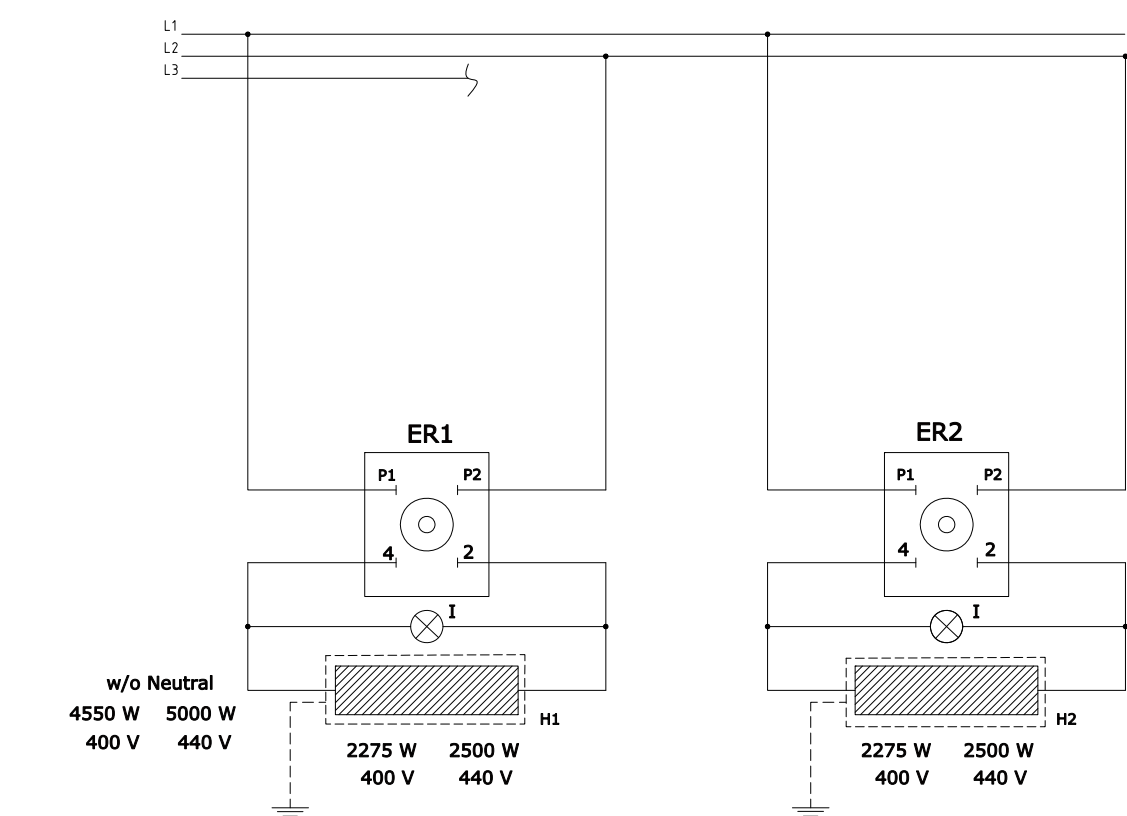
-
- ☞ Please read and ensure that your operation personnel also reads this user's manual carefully before installing and using the appliance. If the appliance is operated without reading the user's manual, the appliance will not be covered by the warranty.
 - ☞ The manual containing information about 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

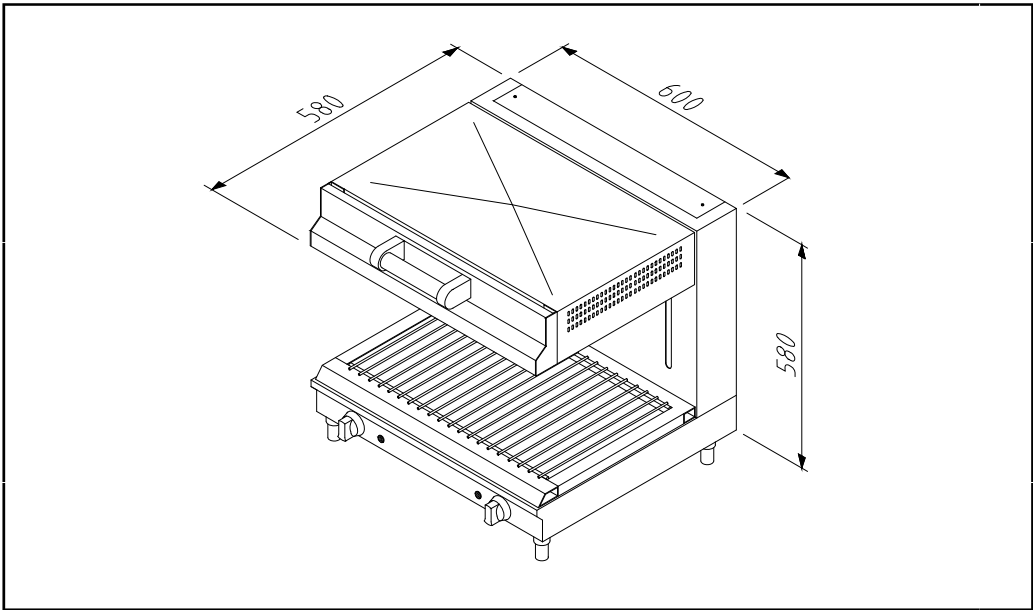
YOUR PRODUCT'S TYPE	OS 200
MAIN DIMENSIONS (mm)	600 X 580 X 580
TOTAL ELECTRICAL INPUT (kW)	5,0
POWER SUPPLY VOLTAGE (V)	440V
WORKING FREQUENCY (Hz)	60
SUPPLY CABLE (H07 RNF)	5x2,5
MAXIMUM SLOPE	5°
CLASS	1
PROTECTION CLASS	IP 21
NET WEIGHT (Kg)	52

ELECTRICAL CIRCUIT DIAGRAM



ER1, ER2 - Energy regulator	6234.00001.45
I1, I2 - Green indicator 440V	6251.00004.39
H1, H2 - Heating element 2500W 440V	6246.00021.04

MAIN DIMENSIONS



WARNING SIGNS



POWER NETWORK GROUNDING



PE

GROUNDING



POWER



OVERHEAT

Power supply connections
440V 3PE 60Hz

SAFETY DETAILS

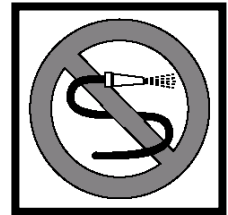
☞ The appliance should only be operated under a chimney hood.



☞ Any kind of flammable solid and liquid material (cloths, alcohol and derivatives, petrochemical products, wooden and plastic materials, cutting blocks, curtains 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 on the appliance.



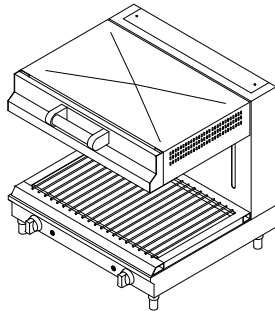
☞ The appliance should not be handled by unauthorized persons except for the manufacturer or authorized service.



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



TRANSPORTING AND MOVING

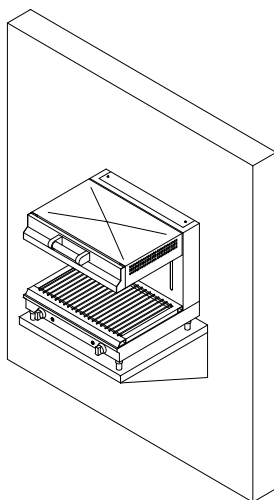


CHANGING THE LOCATION;

Machines installed by an authorized service CANNOT BE MOVED ELSEWHERE, ITS POWER SUPPLY CABLES CANNOT BE EXTENDED OR REPLACED except by an authorized service.

- ☞ **Before transporting device should be disconnected from power.**
- ☞ **The device can be moved with man power**
- ☞ **Do not hit or drop the device when moving.**

INSTALLATION OF THE APPLIANCE



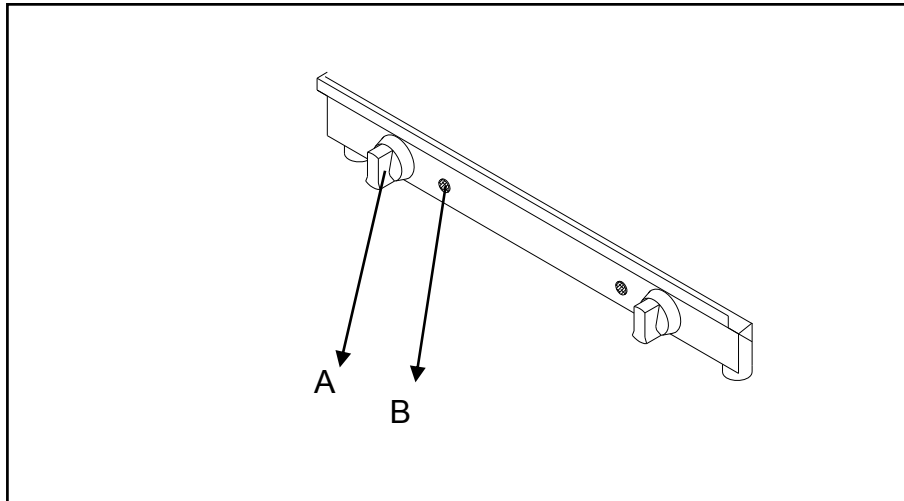
If this appliance located near to any wall, separation, kitchen furniture, decorative coating etc. the distance in between should be min.20 cm. and if those are coated with fireproof heat insulating material, the distance should be min.5 cm. It is strongly recommended that fire safety protection instructions are observed.



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

- ☞ **Workbench on which the device stands should be adjustable and the device should be ensured to operate in a leveled position.**
- ☞ **Power supply connection of the appliance should be checked by an eligible electrician, and it should be connected to a fuse at a maximum height of 170 cm.**
- ☞ **Power supply connection should be made using a 30 mA current leakage fuse as a protection against current leakage danger.**
- ☞ **Power installation of the appliance should be grounded by connecting it to a grounding bar at the nearest panel.**

CONTROL BOARDS



A : POWER REGULATOR SWITCH
B : appliance ON LAMP

OPERATION OF THE APPLIANCE

1. Salamander is used in kitchens of restaurants, fast food stands, canteens, hospitals in order to fry, grill or roasting of food.
2. Before initial use of the appliance, the outer surface should be wiped with a cloth soaked in warm water and soap.

NOTE: Do not use except purpose of use. The appliance should be operated by 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 device carefully out of its package.
-  Set the skip level appropriately.
-  Turn the starter switch step by step to set relevant operating temperature. Green lamp will light.
-  You may smell a fume and odor during first ever operation of the appliance.
This smell will due to the first operation of the appliance and will diminish after a while.
-  The heaters are located in the top moving component. This top component moves up and down very easily. Its height is adjustable.
-  Food to be fried should be placed on the grill. Food to be cooked on tray should be placed on oil pan.
-  Frying time varies depending on the type of the food material.
-  Dishes or trays to be used for serving fried foods should stand, up to maximum 300°C. Dishes and trays that could melt should not placed into the device.
-  After frying is completed, dishes or trays should be handled with hand gloves, when taking them out.
-  Oil or residuals accumulated in the oil pan, due to oil usage, should be cleaned, otherwise they may be infected.
-  Turn the commutator to “0” position after daily use.
-  Disconnect the appliance from the power supply. Clean up the appliance after disconnecting it from the power supply.
-  It is recommended to operate the appliance between temperatures of +5°C +40°C and in ambient humidity of maximum 65%.

OPERATION OF THE APPLIANCE



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. CLEAN-UP:

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.

Do not use CHEMICAL CLEANING AGENTS like hydrochloric acid or abrasive cleaning agents. When oil pan is used, the device should be cleaned up and dried after daily use. Device should not be left wet after clean-up.

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.

LIFE OF USE

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

metos
kitchen intelligence®