

---

**BOILING PAN  
INSTRUCTION MANUAL**

**EBP150I**

## **CONTENTS**

### **INSTALLATION INFORMATION**

#### **A. AIMS AND SCOPE**

#### **B. RESPONSIBILITIES**

#### **C. SIGNS**

#### **1. DEVICE SPECIFICATIONS**

##### **1.1. TECHNICAL SPECIFICATIONS**

#### **2. TRANSPORTATION AND INSTALLATION OF THE PRODUCT**

#### **3. SAFETY WARNINGS**

#### **4. COMING THINGS TOGETHER WITH THE PRODUCT**

#### **5. DEVICE DESCRIPTION/EXPLANATION**

#### **6. PLACING THE DEVICE AND PREPARING IT FOR START UP**

#### **7. PRE-INSPECTIONS TO BE PERFORMED FOR START UP**

#### **8. START UP**

#### **9. GAS CONTROL**

#### **10. GAS DIAGRAM**

#### **11. GAS EQUIPMENTS**

#### **12. CLEANING THE DEVICE**

#### **14. SAFE LIFE**

#### **15. CHANGE THE GAS ENJECTOR**

#### **16. SPARE PART LIST**

## 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 of 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 Manufacturers:** 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.
	DANGER: This sign indicates high risky conditions in which people can be injured, provided that one does not pay attention and the rules always to be complied with.
	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)

<b>A</b>	ÇÖZÜM MUTFAK A.Ş. 10015 SOK.NO:13 AOSB ÇİĞLI-İZMİR	Tel :+90 232 376 72 76 Fax:+90 232 376 72 78 izmirsts@cozummutfak.com
<b>B</b>	Mod:	SN:
<b>C</b>	Volt:	Gas: gr Class:
<b>D</b>	P(H <sub>2</sub> O) = ( )x101 kPa ( Bar)	MADE IN
<b>E</b>	Kw:	IPX TURKEY

**J K L M**

## A-Manufacturer Company Informations

**B-Model**

**C-Energy**

**D-Pressure**

**E- Power**

**F- Serial Number**

(First three number are group code, 4th and 5th numbers are year of production, 6th and 7th numbers are the months of the production, 8th, 9th and 10th numbers are serial number)

**G-Consumed gas and amount**

**H-Class**

**J- IP Class**

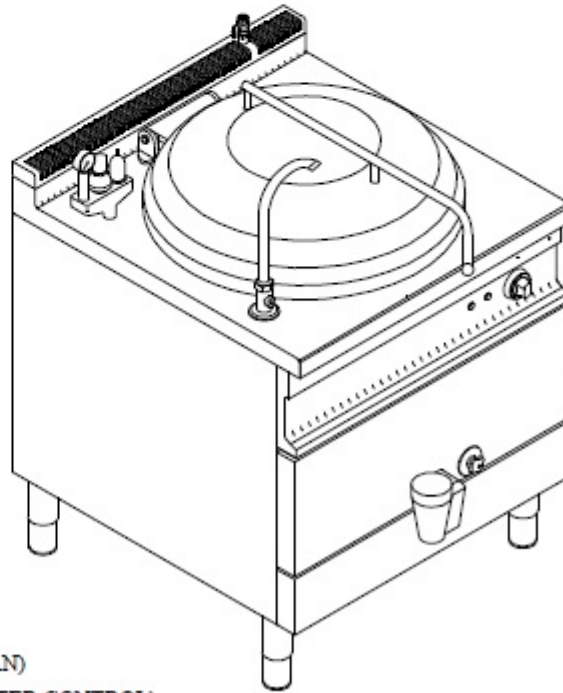
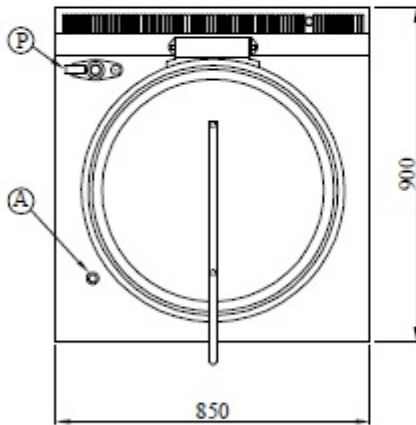
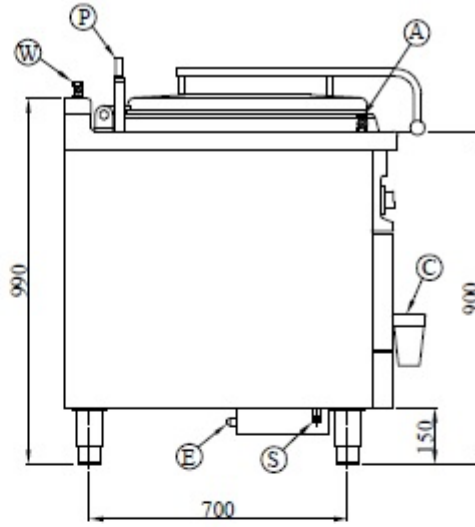
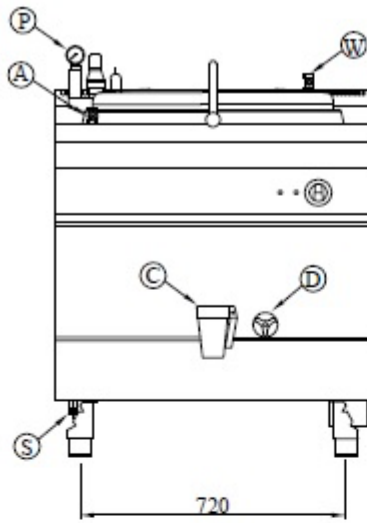
**K- Place of Production**

**L- CE Sign**

**M-WEEE Sign**

## 1. Device Specifications





### 1.1 Technical Specifications

























- E-ELEKTRİK KABLO GİRİŞİ (POWER CABLE INLET)  
 S-SU GİRİŞİ ½"(WATER INLET)  
 C-HAZNE BOŞALTMA VANASI (PAN DRAIN VALVE)  
 A-HAZNE SU İLAVE VANASI (ADDING WATER TO PAN)  
 D-İÇ CİDAR SU SEVİYE VANASI (INNER JACKET WATER CONTROL)  
 W-İÇ CİDAR SU DOLDURMA VANASI (INNER JACKET WATER FILLING VALVE)  
 P-BASINÇ KONTROL (PRESSURE CONTROL)





MODEL	Dim:WxLxH	VOLTAGE	POWER	POWER CORD (not installed)	PAN CAPACITY	Water inlet	Water Pressure
EBP150I	850x900x900	380-400 V ~	18 kW	5x4 mm <sup>2</sup>	150 lt	½"	200-400 kPa
EBP100I	850x900x900	380-400 V ~	18 kW	5x4 mm <sup>2</sup>	100 lt	½"	200-400 kPa

## 2. TRANSPORTATION AND INSTALLATION OF THE PRODUCT

	During transportation, take necessary precautions against the risk of falling down and being turned upside down for the product.
	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 surely 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 instruction manuals and their products will be out of guarantee scope, unless they conform these rules.
-  The users are responsible for every sort of abstract and tangible cases, which can arise in case of not conforming to the rules stated instruction manual.
-  Do not put moist/wet food stuff in to the hot oil.
-  Do not put the oil while the fryer is hot.
-  The product must be placed and stored in a dry room with proper ventilation.
-  The gas hoses must be compatible according the requirements of valid regulations of the countries that the product located and the periodic maintenance and replacing must be done.
-  Do not put any living on the devices. Device must be used to the purpose.
-  The children and unauthorized people are not allowed to use the device.
-  While the device is working, do not open in any way the cover of the device with cover.
-  Be careful not to squeeze your hands while closing the covers.
-  The device and covers should not be treated as step or ladder in any case.
-  During cleaning, do not use scratching and abrading means.
-  All safety checking has been performed. All tests have been implemented related to the product and the product is in active.
-  Use rubber gloves during cleaning and maintenance.
-  Do not remove the label of the devices and warning labels
-  Manufacturer firm is not responsible for the printing errors, which take place in the instruction manual and device description catalogue, coming together with the device.
-  Manufacturer reserves the right to make changes related to the every kind of improvement, if it is necessary.
-  The regulations of the device except for the control can only be performed by the unhorsed services. Do not be involved in the device adjustments.
-  In case of needing to drive the device by a different gas, this transformation must be carried out a certified specialist or an authorized service.
-  When determining any gas leakage, gas valve must be closed and burning must be ended up.
-  This appliance is only for professional use and that it shall be used by qualified people
-  If the fire stops continuously, authorized service must be called.

-  It is necessary to call an authorized service for installing the device, and if necessary, for changing in order to use it with other gases.
-  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.
-  Qualified installer should be called in to install the appliance and, if necessary, to convert it for use with other gases, in keeping with currently installation regulations in country in which the appliance is to be installed.

#### **4. COMING THINGS TOGETHER WITH THE PRODUCT**

- A. Description Catalogue
- B. User/Maintenance/Assembling Manual

#### **5. DEVICE DESCRIPTION/EXPLANATION**

-  The device have wholly manufactured regarding to hygienic standards.
-  The legs are in adjustable feature and manufactured by stainless steel material.
-  For the insulation purposes, glass- wool and stone-wool have been used. Thanks to this application, wasting of energy can be prevented.
-  It can work with proper electric power supply as indicated.
-  Must be installed with a 3x32 Amp circuit breaker.




#### **6. PLACING THE DEVICE AND PREPARING IT FOR START UP**

- While the devices are in operation, do not keep burning material (plastic bags, table napkin, clothe etc.) near them.
- Read the instruction and maintenance manual absolutely.
- 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 10 cm away from the surfaces not heat resistant and the wall.

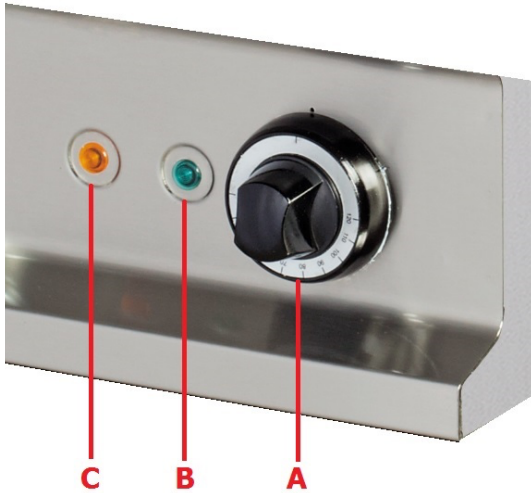
#### **7. PRE-INSPECTIONS TO BE PERFORMED FOR START UP**

- Be sure that appropriate electric supply is used.
- Be sure that there is proper circuit breaker is installed.
- Inner jacket of the pan must be filled with demineralized water only. Open the top mini valve (1/2") to fill with water. Open the front 1/2 " valve to observe. When water comes out from the front valve stop filling water and close all the valves.
- Water connection can be made by 3/4" flexible hose, bottom left of the device. So clean water can be added to the pan.
- Read the instruction manual absolutely

#### **8. START UP**

-  On the figures in control panel section, the figures of control panels existing on the device have been shown. According to these figures, check whether or not electrical connection have been made exactly and correctly, as mentioned earlier.
-  Do not start without filling the jacket.
-  Be sure that the pressure gauge that is packaged separately, be connected to the pressure valve.

## 9. CONTROL PANEL

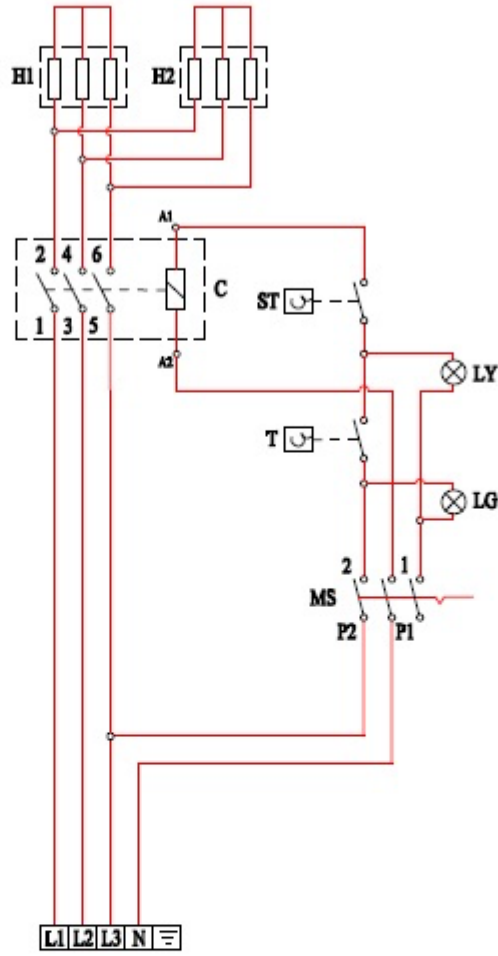


- A- THERMOSTAT KNOB
- B- ENERGY LAMP
- C- HEATING ON SIGNAL LAMP

### STARTING THE DEVICE

As the electrical connections are made throughly and properly and the inner jacket is filled with appropriate amount of demineralized water; knob can be turned to switch on the device. Adjust to desired temperature up to 120 C. For a proper cooking it must be adjusted to 100 C. As the device is on green lamp is lit. As the heater is on yellow lamp will be lit. If the thermostat reaches desired temperature yellow lamp turns off.

## 10. ELECTRIC DIAGRAM



- ① MS - MONOFAZE SALTER
- ② LG - LAMBA (YEŞİL)
- ③ LY - LAMBA (SARI)
- ④ H - ISITICI 2x9000W
- ⑤ T- TERMOSTAT (30-120°C)
- ⑥ ST- LİMİTÖR (100°C)
- ⑦ C - KONTAKTÖR (32A)

- MS - MAIN SWITCH
- LG - LAMP GREEN
- LY - LAMP YELLOW
- H - HEATER 2x9000W
- T- THERMOSTAT (30-120°C)
- ST- SAFETY THERMOSTAT (100 °C)
- C - CONTACTOR (32A)





380V 50Hz



## 11. ELECTRICAL EQUIPMENTS (SPARE PARTS)

NO	DESCRIPTION
01	0-1 Monophase Switch
02	Signal Lamp (Green)
03	Signal Lamp (Yellow)
04	Heater 9 kW
05	Thermostat 0-120 C
06	Limit Thermostat
07	Contactor 32 A

## 12. 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 such as scraper, emery in no way.
-  Cleaning must not be done by spraying the water onto the device in no way.

## 13. INTERVENTION AFTER FAILURE

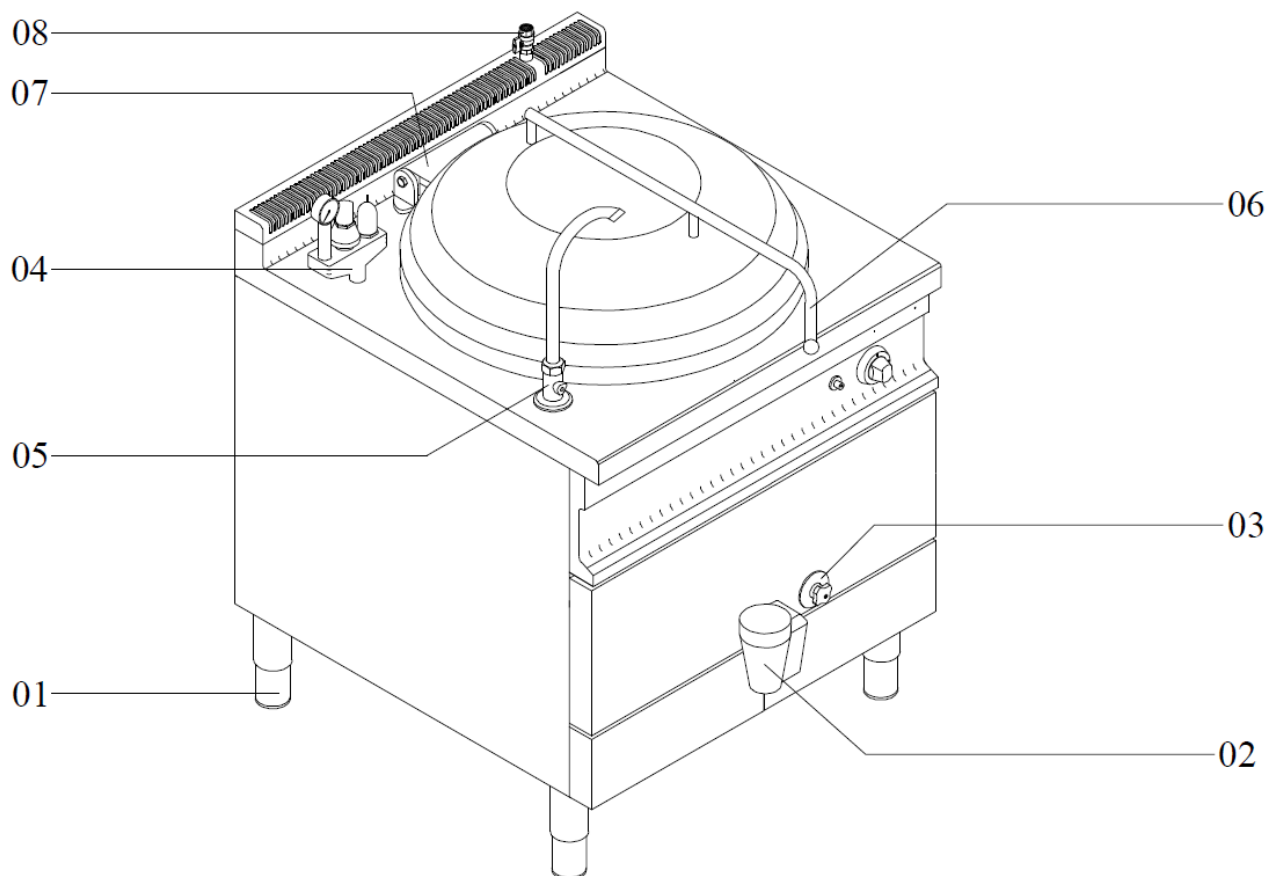
### FAILURES / CAUSES

- **There is no cooking.**
- Be sure that the electric connection to the device has been made and there is no connection failure.
- Be sure that you have filled the inner jacket properly.
- Be sure that you have adjusted the knob properly.

## 14. SAFE LIFE

The safe life of the product is 10 years.

**16. SPARE PART LIST**  
**REPRESENTATIVE FOR SERIE 900**



NO	DESCRIPTION
1	Foot 2"
2	Pan Drain Valve
3	Inner Jacket water Discharge Valve
4	Safety Pressure Valve
5	Pan Water Inlet
6	Lid Handle
7	Lid Mechanism
8	Inner Jacket Water Inlet Valve

**INFORMATIONS ABOUT THE FIRM  
COZUM KITCHEN IND. & TRADE CO.**

**Head Office-Factory**

10015 Sokak No.13 A.O.S.B. Izmir - TURKEY

Tel: 00 90 (232) 376 72 76 Fax: 00 90 (232) 376 72 78

e-mail: [fabrika@cozumutfak.com](mailto:fabrika@cozumutfak.com)

**Export Department-Showroom-Sales Center**

Girne Caddesi Omega Deniz Plaza No:117 Kat:2 D:11 KÜÇÜKYALI / MALTEPE / İSTANBUL • TÜRKİYE

Tel : 00 90 (216) 518 06 90 Fax : 00 90 (216) 518 06 92

Mail : [info@cozumutfak.com](mailto:info@cozumutfak.com) [proje@cozumutfak.com](mailto:proje@cozumutfak.com)

[www.cozumutfak.com](http://www.cozumutfak.com)

