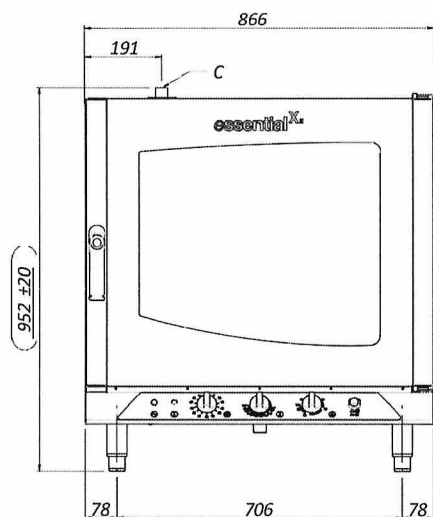




Dimensions and weight

Oven width: 863 mm
Oven depth: 952 mm
Oven height: 960 mm
Net weight full optional: 87 Kg

Packaging width: 975 mm
Packaging depth: 1110 mm
Packaging height: 1000 mm
Weight with packaging full optional: 104 Kg
Packaging volume: 1 m³

Installation

Minimum left side distance: 50 mm
Minimum right side distance: 50 mm
Minimum back distance: 50 mm
Min. distance from heat sources: 500 mm

Electrical connection

Supply: 380-415 V 3N 50/60 Hz
230 V 3P 50/60 Hz

Max power: 10,5 Kw

Current: 17 A
27 A

Cable: 5x2,5 mm² H07RN-F
4X4 mm² H07RN-F

Water connection

Steam water connection V1: 3/4" softened
Water pressure: 1.5-5 bar
Water hardness: 4° d
Minimum Condutance: 50 µS/cm
Exhaust size S: 32 mm

Capacity

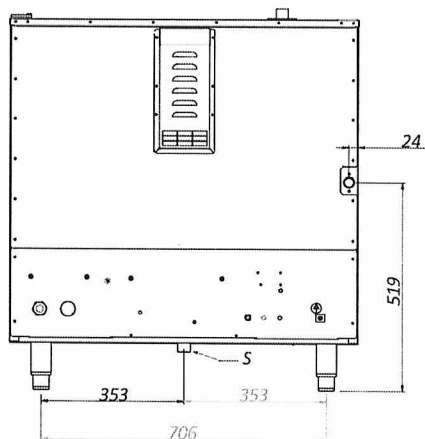
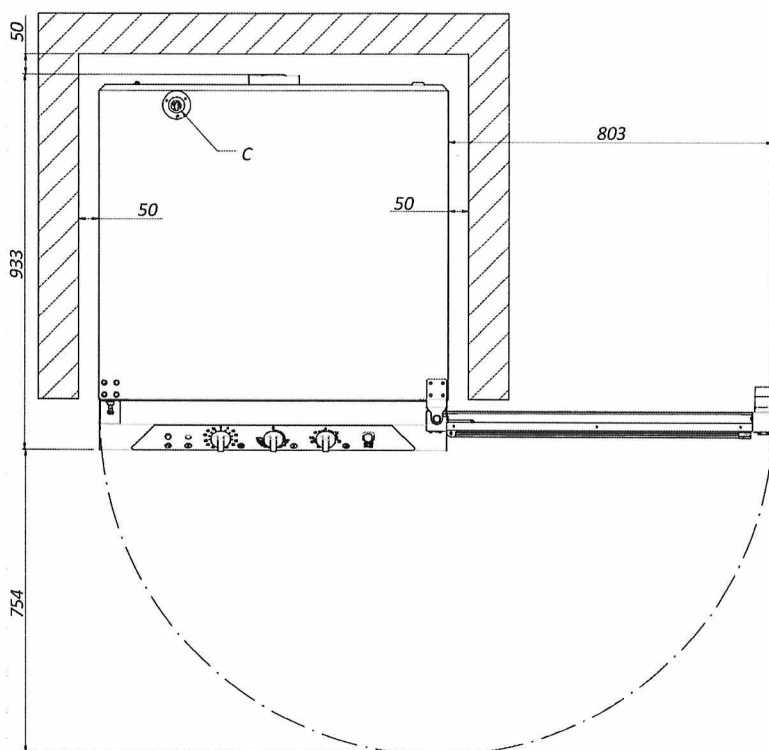
Trays type: GN1/1 (530x325)
Number of trays: 7

Distance between trays: 70 mm

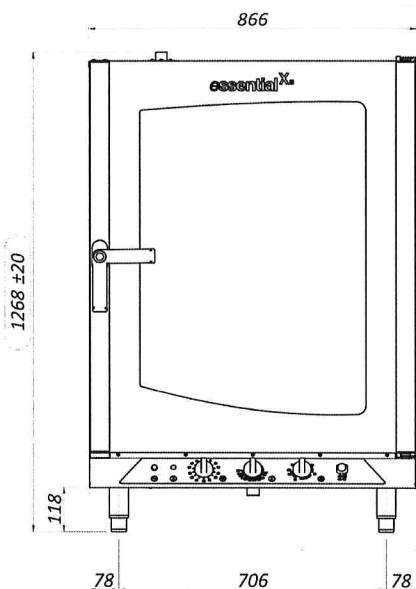
Max load: 35 Kg
Max load single tray: 5 kg

IP rating: IPx4

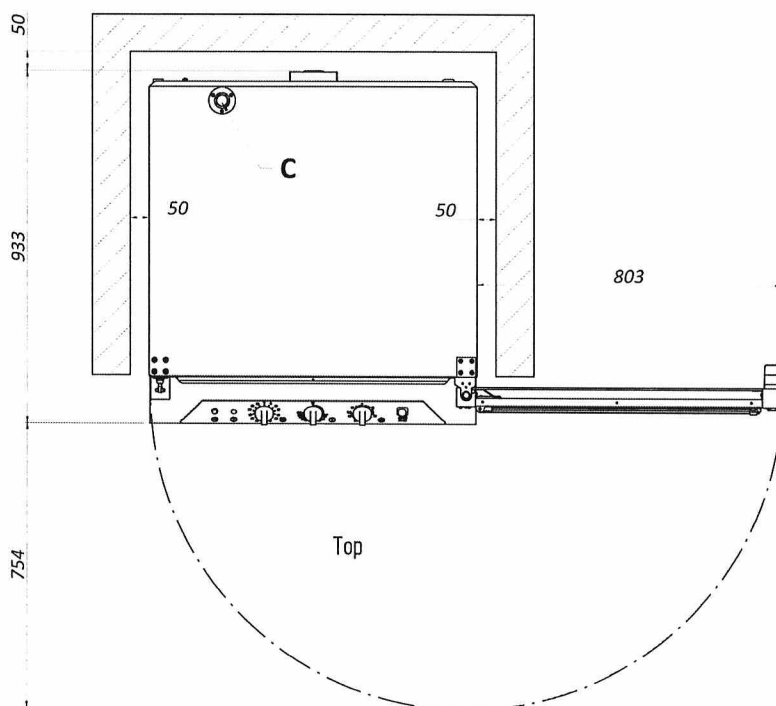
393900158 DATA SHEET ESSENTIAL X 7T



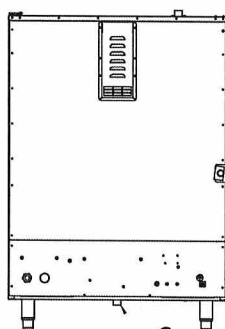
C: Outlet chimney / Air inlet chimney
S: Drain water



Front



Top



Back

C: Steam outlet chimney / Air inlet chimney
S: Drain water

Dimensions and weight

Oven width: 863 mm
Oven depth: 952 mm
Oven height: 1280 mm
Net weight full optional: 120 Kg

Packaging width: 975 mm
Packaging depth: 1110 mm
Packaging height: 1300 mm
Weight with packaging full optional: 140 Kg
Packaging volume: 1,4 m³

Installation

Minimum left side distance: 50 mm
Minimum right side distance: 50 mm
Minimum back distance: 50 mm
Min. distance from heat sources: 500 mm

Electrical connection

Supply: 380-415 V 3N 50/60 Hz
230 V 3P 50/60 Hz

Max power: 16 Kw

Current: 25 A
40 A

Cable: 5x4mm² H07RN-F
4X10mm² H07RN-F

Water connection

Steam water connection V1: 3/4" softened
Water pressure: 1.5-5 bar
Water hardness: 4° d
Minimum Conductance: 50 µS/cm
Exhaust size S: 32 mm

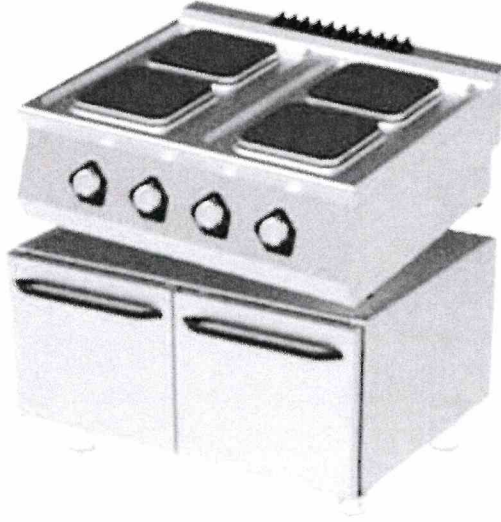
Capacity

Trays type: 60x40/530x325
Number of trays: 10

Distance between trays: 80 mm

Max load: 45 Kg
Max load single tray: 5 kg

IP rating: IPx4



www.kayalarmutfak.com.tr



Catalogue : 900 SERİ
Chapter : COOKERS
Article : KEOD-8090
Code : 81980811000



Açıklama

TR

- * Cihaz gövdesi AISI - 304 paslanmaz çelik taşlı saçıtan üretilmiştir.
- * Kapak, mukavemet açısından özel form verilmiş paslanmaz çelik saçıtan çift cidarlı olarak üretilmiştir.
- * Çok kademeli termostat ile 50-300 °C arasında sıcaklık ayar imkanına sahiptir.
- * Tavada herhangi bir arıza olma durumunda otomatik olarak enerjiyi kesen emniyet sistemi (limit termostat) vardır.
- * Tüm elektrik / gaz kumanda ve kontrol donanımları uluslararası standartlara uygundur.

EN

- * Device body is made from AISI - 304 stainless steel stone plate.
- * Cover is made from stainless steel plate which is special
- * Multi stage thermostat can adjust temperature between 50-300°C
- * There is a safety system that cut the electricity if any malfunction occurs at pan (limited thermostat).
- * All electrical / gas and control equipment are suitable to international standards.

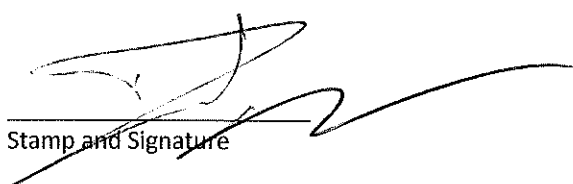
Dimensions & Weight	Net Dimensions	Packed
Uzunluk - Length(mm)	: 800	
Derinlik - Dept(mm)	: 900	
Yükseklik - Height(mm)	: 300	
Ağırlık - Weight(Kg.)	: 108	
Net Weight (Kg.)	:	
Güç / Power (Kw)	: 16,00	
Voltaj / Voltage (V)	: 400	
Sıcaklık kontrolü / Temperature control	: 6	

Adres: Turkoba Mah. Kayalar Cad. No:7 B.Çekmece - İSTANBUL / TÜRKİYE
Tel: 444 59 57 **Fax:** +90 212 859 00 14 **Mail:** info@kayalarmutfak.com.tr

CONFIRMATION OF TECHNICAL SPECIFICATIONS

As requested by our partner TEHNO FOOD based in Chisinau Moldavia, we hereby confirm that our ESSENTIAL X 7-tray GN 1/1 and ESSENTIAL X 6-tray 6040 ovens operate at a temperature range of 60-280°C.

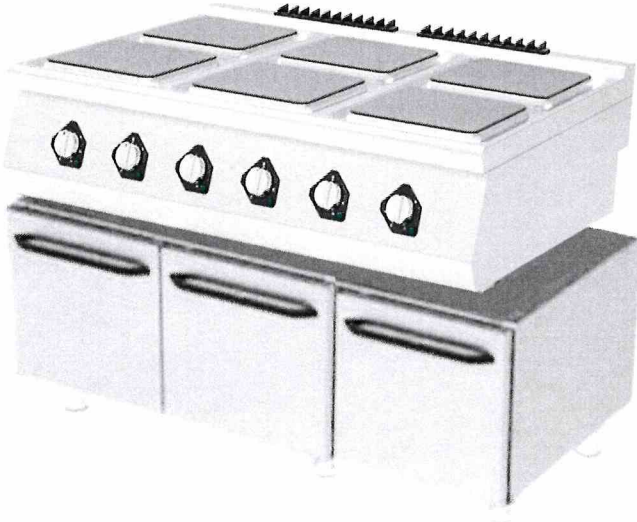
The feasibility of the ESSENTIAL 7-tray GN 1/1 version is also confirmed, as per the attached technical data sheets.


Stamp and Signature

Date, 4/08/2025

YESOVENS SRL

Via dell'Industria 1 - 35010 Borgoricco (PD) Italy - T. +39 049 9336455 - F. +39 049 9335611 - P.I. 04879790287 - Cap. Soc. € 300.000,00 i.v. - info@yesovens.it - www.yesovens.it



www.kayalarmutfak.com.tr



Catalogue : 900 SERİ
Chapter : COOKERS
Article : KEOD-1290
Code : 81920811000



Açıklama

TR

- * Cihaz gövdesi AISI - 304 paslanmaz çelik taşlı saçtan üretilmiştir.
- * Kapak, mukavemet açısından özel form verilmiş paslanmaz çelik saçtan çift cidarlı olarak üretilmiştir.
- * Çok kademeli termostat ile 50-300 °C arasında sıcaklık ayar imkanına sahiptir.
- * Tavada herhangi bir arıza olma durumunda otomatik olarak enerjiyi kesen emniyet sistemi (limit termostat) vardır.
- * Tüm elektrik / gaz kumanda ve kontrol donanımları uluslararası standartlara uygundur.

EN

- * Device body is made from AISI - 304 stainless steel stone plate.
- * Cover is made from stainless steel plate which is special
- * Multi stage thermostat can adjust temperature between 50-300°C
- * There is a safety system that cut the electricity if any malfunction occurs at pan (limited thermostat).
- * All electrical / gas and control equipment are suitable to international standards.

Dimensions & Weight	Net Dimensions	Packed
Uzunluk - Length(mm)	: 1200	
Derinlik - Dept(mm)	: 900	
Yükseklik - Height(mm)	: 300	
Ağırlık - Weight(Kg.)	: 185	
Net Weight (Kg.)	:	
Güç / Power (Kw)	: 24,00	
Voltaj / Voltage (V)	: 400	
Sıcaklık kontrolü / Temperature control	: 6	

Adres: Turkoba Mah. Kayalar Cad. No:7 B.Çekmece - İSTANBUL / TÜRKİYE
Tel: 444 59 57 **Fax:** +90 212 859 00 14 **Mail:** info@kayalarmutfak.com.tr



www.kayalarmutfak.com.tr



Catalogue : 900 SERİ
Chapter : DEVRİLİR TAVA
Article : KEDT-8090
Code : 81980810500



Dimensions & Weight	Net Dimensions	Packed
Uzunluk - Length(mm)	: 800	
Derinlik - Dept(mm)	: 930	
Yükseklik - Height(mm)	: 850	
Ağırlık - Weight(Kg.)	: 148	
Net Weight (kg)	:	
Güç / Power(Kw)	: 12,00	

Açıklama

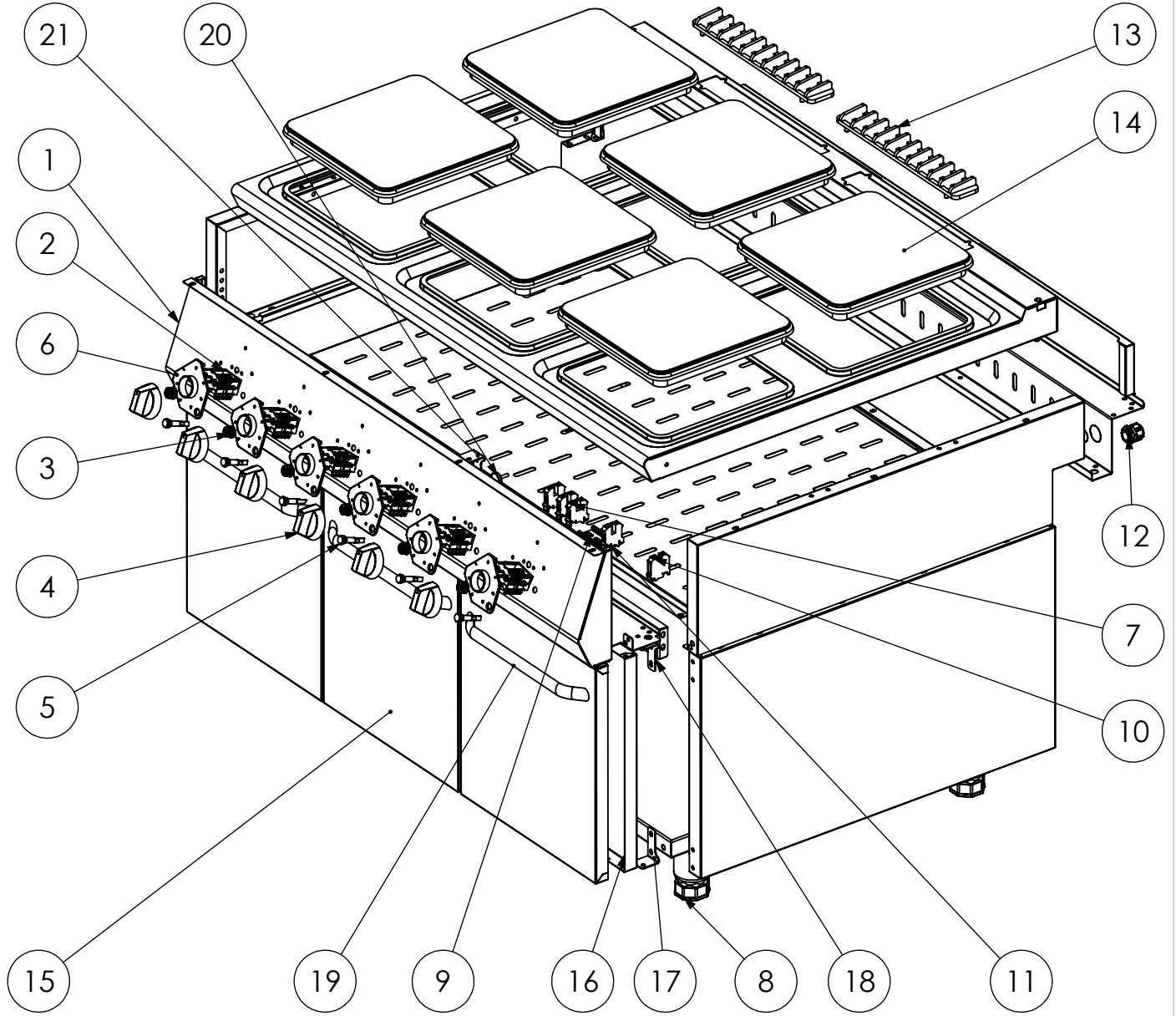
TR

- * Cihaz gövdesi AISI - 304 paslanmaz çelik taşı saçıtan üretilmiştir.
- * Kapak, mukavemet açısından özel form verilmiş paslanmaz çelik saçıtan çift cidarlı olarak üretilmiştir.
- * Tava tabanı 12mm paslanmaz çelik saçıtan üretilmiştir, böylece ısıнын homojen yayılması ve uzun süre muhafazası sağlanmıştır.
- * Devirme tertibatı özel mekanizması ile kuvvet gerektirmeden kolaylıkla çevrilebilir yapıda ve devirme açısı 85 derecedir.
- * Tavaya temizleme ya da kullanım amacıyla su doldurmak için sıcak ve soğuk su verebilen musluk montelidir.
- * Çok kademeli termostat ile 50-300 °C arasında sıcaklık ayar imkanına sahiptir.
- * Tavada herhangi bir arıza olma durumunda otomatik olarak enerjiyi kesen emniyet sistemi (limit termostat) vardır.
- * Tüm elektrik / gaz kumanda ve kontrol donanımları uluslararası standartlara uygundur.

EN

- * Device body is made from AISI - 304 stainless steel stone plate.
- * Cover is made from stainless steel plate which is special
- * Pan bottom is made from 12mm stainless steel plate, thus temperature can spread homogeneous and preserve longer.
- * Overturn equipment with its special mechanism can be turned without force and overturn angle is 85.
- * Pan has a tap for cleaning or usage for hot and cold water.
- * Multi stage thermostat can adjust temperature between 50-300°C
- * There is a safety system that cut the electricity if any malfunction occurs at pan (limited thermostat).
- * All electrical / gas and control equipment are suitable to international standards.

Adres: Turkoba Mah. Kayalar Cad. No:7 B.Çekmece - İSTANBUL / TÜRKİYE
Tel: 444 59 57 **Fax:** +90 212 859 00 14 **Mail:** info@kayalarmutfak.com.tr



NO	ÜRÜN ADI	KODU
1	PSERİ 712-912 EOCAK PANEL	PY0010110532
2	ŞALTER 0-6 KADEME 16A	10040510002
3	BUTON ELEKTRİK TAKOZU	10020110030
4	BUTON PIŞIRICI KAYALAR	10020110010
5	SİNYAL LAMBASI Ø10 YEŞİL 220V SOKETLİ	10040710001
6	ELEKTRİK DÜĞME HALKASI 0-6	10020110036
7	RAY KLEMENS GRİ	10040410004
8	AYAK GASTRO Ø63X130 PASLANMAZ	10030510001
9	RAY OTOMAT	10030530001
10	RAY KLEMENS TOPRAK	10040410001
11	RAY KLEMENS MAVİ	10040410003
12	KABLO REKORU D16	10020110002
13	BACA DÖKÜM 350X60	10030210031
14	PLATE OCAK 4000W 30X30 400V	10040210013
15	PSERİ ALT STAND DIŞ KAPI	PY0010110100
16	PSERİ ALT STAND İÇ KAPI	PY0010110101
17	PSERİ ALT STAND ALT MENTEŞE	PY0010110105
18	PSERİ ALT STAND ÜST MENTEŞE	PY0010110097
19	KULP KAPI SİLİNDİRİK KROM KAPLI-320	10030240002
20	MIKNATIS KİTİ	10030520002
21	PSERİ ALT STAND 1200 ÜST ORTA MENTEŞE	PY0010110546

ÜRÜN KODU	ÜRÜN MODELİ	MODEL NO	DÖKÜMAN NO	RESİM NO:	9125 ELEKTRİKLİ OCAK YEDEK PARÇA LİSTESİ
81920811000	PSERİ - 900	KEOD - 1290	YPP-ARGE-06	TARİH:	4.02.2025
				SAYFA 1 / 1	





Certificazione di Prodotto *Product Certification*

Certificato N.
Certificate No.

ICIM-MOC-0009734-02

ALL'AZIENDA / TO THE FIRM

DE VECCHI S.R.L. UNIPERSONALE

VIA V. ALFIERI, 15 - FRAZ. COLNAGO 20872 CORNATE D'ADDA MB IT - Italia

UNITÀ OPERATIVE / OPERATIVE UNITS

VIA V. ALFIERI, 15 - FRAZ. COLNAGO 20872 CORNATE D'ADDA MB IT - Italia

PER I SEGUENTI PRODOTTI / FOR THE FOLLOWING PRODUCTS

**Addolcitori per acqua potabile.
*Softeners for drinking water.***

CON DENOMINAZIONE COMMERCIALE / WITH TRADE NAME/S

Addolcitori manuali serie LT, IV, ER
Addolcitori automatici serie GIX, AL, NOA, GAE, ISI

*Manual softener LT, IV, ER series
Automatic softener GIX, AL, NOA, GAE, ISI series*

CONFORMEMENTE AL DOCUMENTO NORMATIVO ICIM NELLA REVISIONE CORRENTE ALLA DATA DI EMISSIONE
IN COMPLIANCE WITH ICIM NORMATIVE DOCUMENT IN THE CURRENT REVISION AT THE DATE OF ISSUE

0445CS

**PRODOTTI E COMPONENTI A CONTATTO CON ALIMENTI SECONDO DISPOSIZIONI MOCA
*PRODUCTS AND COMPONENTS IN CONTACT WITH FOOD ACCORDING TO FCM REGULATIONS***

Vincenzo Delacqua
Rappresentante Direzione / Management Representative

ICIM S.p.A.

PRIMA EMISSIONE
FIRST ISSUE

17/12/2019

EMISSIONE CORRENTE
CURRENT ISSUE

12/06/2025

DATA DI SCADENZA
EXPIRING DATE

16/12/2029

ADDOLCITORI D'ACQUA MANUALI SERIE LT

Il modello LT è provvisto di due rubinetti a sfera realizzati in ottone, l'uno posto in corrispondenza dell'acqua in entrata, l'altro di quella in uscita. Sono disponibili diversi tipi di attacchi per l'allacciamento idrico: da 3/8"G o da 3/4"G.

La serie LT è composta da 5 modelli:

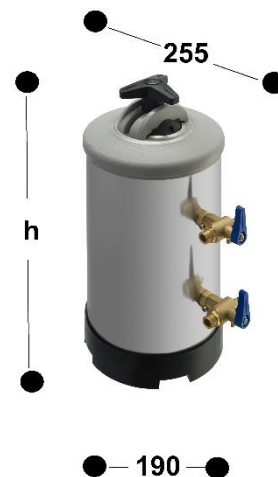
LT5 – LT8 – LT12 – LT16 – LT20



LITRI DI ACQUA ADDOLCITA IN BASE ALLA DUREZZA						
°f	20	30	40	50	60	Capacità Ciclica m ³ .°f
°d	11	16	22	28	33	
ppm CaCO ₃	200	300	400	500	600	
LT 5	1050	700	525	420	350	21.0
LT 8	1680	1120	840	672	560	33.6
LT 12	2520	1680	1260	1008	840	50.4
LT 16	3360	2240	1680	1344	1120	67.2
LT 20	4200	2800	2100	1680	1400	84.0



DATI TECNICI					
Modello	LT 5	LT 8	LT 12	LT 16	LT 20
Altezza tot. h	300	400	500	600	900
Altezza ingr. (A)	160	230	330	430	730
Altezza usc. (B)	115	115	115	115	115
Peso Kg	5	7,5	9,5	12	19
Capacità	5	8	12	16	20
Vol. resina	3,5	5,6	8,4	11,2	14
Sale salamoia	0.5 Kg	1.0 Kg	1.5 Kg	2.0 Kg	2.5 Kg



CARATTERISTICHE TECNICHE

Pressione acqua d'alimento 0.1 – 0.8 MPa (1-8 bar)

Portata nominale 1000 l/h

Temperatura ambiente 4°C – 35°C

Attacchi allacciamento idrico 3/8" G - 3/4" G

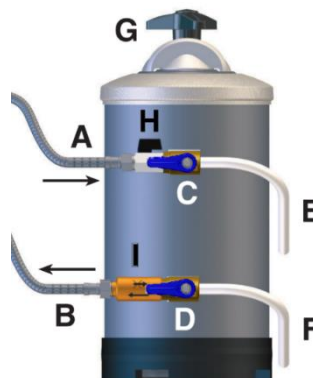
CARATTERISTICHE D'ACQUA D'ALIMENTO

L'acqua d'alimento deve:

- Essere potabile e limpida
- Avere una temperatura compresa tra 6°C e 25°C
- Avere una durezza inferiore a 900 ppm CaCO₃ (90°f)

SCHEMA INSTALLAZIONE

- A- Tubo entrata dell'acqua
- B- Tubo di uscita dell'acqua
- C- Rubinetto di entrata
- D- Rubinetto di uscita
- E- Tubo di scarico
- F- Tubo di rigenerazione
- G- Manopola tappo
- H- Rubinetto della rete idrica
- I- Valvola di non ritorno



COLLEGAMENTO ALLA RETA IDRICA

Tra la rete idrica e l'addolcitore deve essere installato, a cura dell'utente, un rubinetto che permetta di interrompere il passaggio d'acqua in caso di necessità (H) ed una valvola di ritegno (I) per evitare ritorni di pressione.

L'ADDOLCITORE È ADATTO PER

Macchine per caffè
Lavabicchieri e lavastoviglie
Distributori automatici
Forni professionali
Fabbricatori di ghiaccio



Per ulteriori informazioni scrivi a info@devecchigaetano.com

NORME DI SICUREZZA IGIENICA E SPERIMENTALE ICIM

Questa apparecchiatura è stata sottoposta a sperimentazione da parte di ICIM s.p.a. Istituto di Certificazione Italiano per la Meccanica presso il proprio laboratorio accreditato, al fine di certificare la conformità delle seguenti normative:

- **Reg. n.1935/2004/CE** prodotti e componenti a contatto con alimenti MOCA.
- **D.M. n. 174/2004** prodotti e componenti utilizzati a contatto con acqua potabile.

Si rende **NECESSARIO** per le riparazioni e la manutenzione ordinaria e straordinaria l'utilizzo di ricambi originali per garantire la sicurezza igienica e prestazionale.



CODICI ORDINAZIONE:

DVN511003 = ADDOLCITORE LT5 ATT. 3/8"G
DVL511003 = ADDOLCITORE LT5 ATT. 3/4"G

DVN111103 = ADDOLCITORE LT8 ATT. 3/8"G
DVL111103 = ADDOLCITORE LT8 ATT. 3/4"G

DVN211103 = ADDOLCITORE LT12 ATT. 3/8"G
DVL211103 = ADDOLCITORE LT12 ATT. 3/4"G

DVN311103 = ADDOLCITORE LT16 ATT. 3/8"G
DVL311103 = ADDOLCITORE LT16 ATT. 3/4"G

DVN411103 = ADDOLCITORE LT20 ATT. 3/8"G
DVL411103 = ADDOLCITORE LT20 ATT. 3/4"G

DVA[®]
DE VECCHI S.R.L.

WATER **SOFTENERS**



SERIES LT

WATER SOFTENERS

DVA®
DE VECCHI S.R.L.

MADE IN ITALY



WHY DO I NEED A WATER SOFTENER?

It is well known that water, when heated, can create serious problems, due to scale formation. Softened water, instead, does not form scale and also allows you to:

- save money on machine maintenance
- increase the implant duration and performance
- drastically reduce the amount of detergent during washing
- guarantee the absence of marks on shiny surfaces after washing.



LT5, LT8, LT12, LT16, LT20 are part of the series of manual water softeners provided with the LT valve. Water softeners are used to treat water rich in mineral salts, in particular calcium and magnesium salts, in order to avoid scale formation.

CHARACTERISTICS



LT water softeners have been used for many years in different applications, such as to treat coffee machines water.

They are easy to use and carry out their function very well.

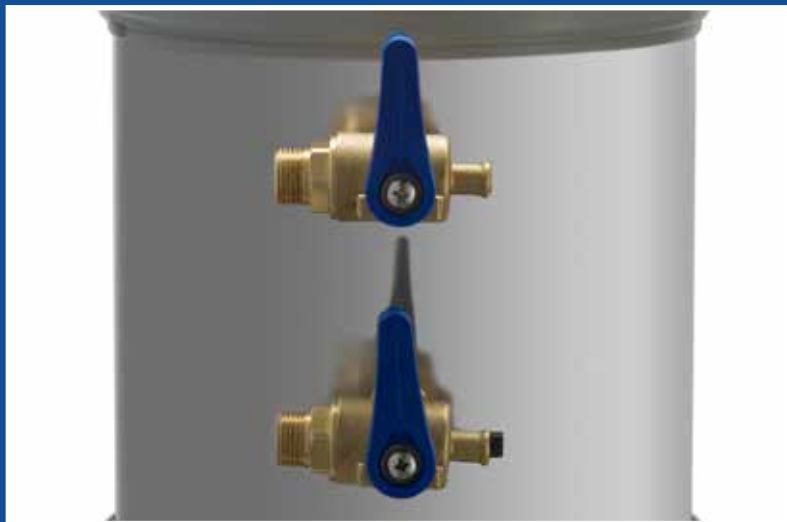
Safe and reliable in every component, they have two faucets for water entry and exit that permit to conduct the regeneration of the resin.

- TIFQ certificated
- Avoids the formation of stain during glasses' washing
- It solves the problem of limestone formation
- Water supplied improves food taste and coffee fragrance
- Very low service cost
- It is simple to install and to use
- It is highly reliable and safe to use

WATER SOFTENER FEATURES

REGENERATION

Resin regeneration occurs by manually rotating the valve's handles.



APPLICATIONS

Perfect for suiting the needs of coffee shops and restaurants, and for all the operations that require water usage: 2/3/4 group coffee machines, cup washing machines, dishwashers, ice makers, steam ovens, and so on.



LT5

Weight	5 kg
Resin	3,5 l
Salt / regeneration	0,5 kg

LT8

Weight	7,5 kg
Resin	5,6 l
Salt / regeneration	1 kg

LT12

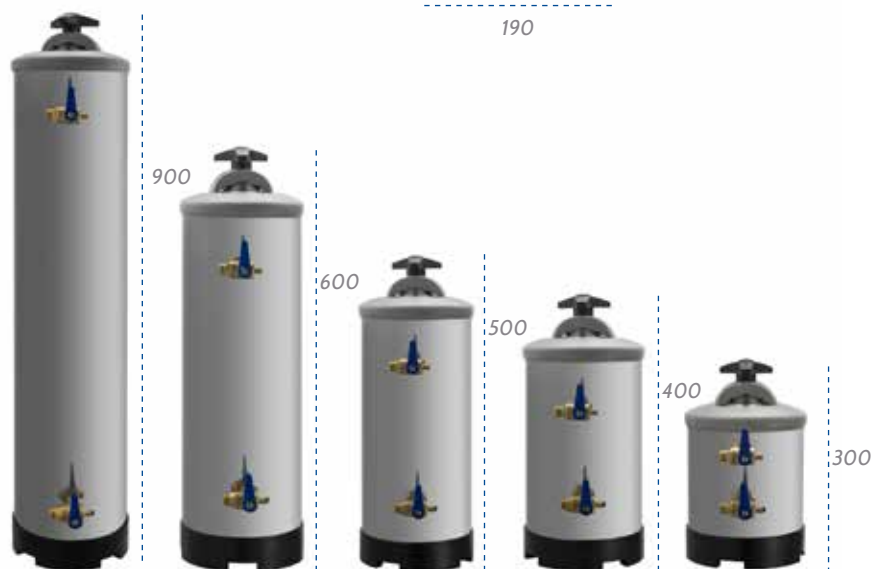
Weight	9,5 kg
Resin	8,4 l
Salt / regeneration	1,5 kg

LT16

Weight	12 kg
Resin	11,2 l
Salt / regeneration	2 kg

LT20

Weight	19 kg
Resin	14 l
Salt / regeneration	2,5 kg



TECHNICAL DATA

Water pressure	min 1 bar - max 8 bar
Room temperature	min 4°C - max 35°C
Water temperature	min 6°C - max 25°C
Maximum flow rate	1000 l/h
Connector for water supply	3/8" G (M) or 3/4" G (M)



SOFTENED WATER AMOUNT ACCORDING TO HARDNESS

WATER HARDNESS					
°f	20	30	40	50	60
°d	11	16	22	28	33
ppm CaCO ₃	200	300	400	500	600
LT5	1050	700	525	420	350
LT8	1680	1120	840	672	560
LT12	2520	1680	1260	1008	840
LT16	3360	2240	1680	1344	1120
LT20	4200	2800	2100	1680	1400

SUPPLY WATER FEATURES

- drinking water
- temperature between min 6 °C and max 25 °C
- crystal clear water (SDI I)
- max hardness 90°f





Certificazione di Prodotto *Product Certification*

Certificato N.
Certificate No.

ICIM-CAP-0009733-02

ALL'AZIENDA / TO THE FIRM

DE VECCHI S.R.L. UNIPERSONALE

VIA V.ALFIERI, 15 -FRAZ. COLNAGO 20872 CORNATE D'ADDA MB IT - Italia

UNITÀ OPERATIVE / OPERATIVE UNITS

VIA V.ALFIERI, 15 -FRAZ. COLNAGO 20872 CORNATE D'ADDA MB IT - Italia

PER I SEGUENTI PRODOTTI / FOR THE FOLLOWING PRODUCTS

**Addolcitori per acqua potabile
Softeners for drinking water**

CON DENOMINAZIONE COMMERCIALE / WITH TRADE NAME/S

**Addolcitori manuali serie LT, IV
Addolcitori automatici serie GIX, AL, NOA, GAE**

**Manual softeners LT, IV series
Automatic softeners GIX, AL, NOA, GAE series**

CONFORMEMENTE AL DOCUMENTO NORMATIVO ICIM NELLA REVISIONE CORRENTE ALLA DATA DI EMISSIONE
IN COMPLIANCE WITH ICIM NORMATIVE DOCUMENT IN THE CURRENT REVISION AT THE DATE OF ISSUE

0415CS

**Prodotti e componenti utilizzati a contatto con acqua destinata al consumo umano
(acqua potabile) sulla base di riferimento delle indicazioni del DM n. 174/2004.
Products and components in contact with water intended for human consumption
(drinking water) on the basis of the indications of Ministerial Decree nr. 174/2004**

Vincenzo Delacqua
Rappresentante Direzione / Management Representative

ICIM S.p.A.

PRIMA EMISSIONE
FIRST ISSUE

17/12/2019

EMISSIONE CORRENTE
CURRENT ISSUE

12/06/2025

DATA DI SCADENZA
EXPIRING DATE

16/12/2029

Mill Test Certificate

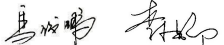
Customer: SARITAS CELIK SANAYI VE TICARET ANONIM SIRKETI		Product: Cold rolled stainless steel coil		
Purchaser:		Condition of Supply: 2B;Solid solution;Pickling;C		
Specification EN10028-7:2016,EN10088-2:2014 EN10088-4:2009 ASTM A240M-19 ASME SA-240M-2019 ASTM A480/A480M(2019) ASME SA480/SA480M(2019)	Grade 1.4307/1.4301/304L/304	Mill'S No. LBB9T00601	Certificate No. 0044967901998704	
		Customer Order No. CTHB2209SAR01-SAR	Consignment No. CTHB221778A	
		Mark Of Manufacturer: 		
		Heat Treatment Temperature Solution 1040-1100°C Quenching in water		

No.	Material No.	Heat No.	Dimensions (mm)	Quantity	Weight (Kg)	 0035-CPR-A210 EN10088-4
1	FA21017260N00	A0203683	4*1250	1	19881	
2	FA21017270N00	A0203683	4*1250	1	20011	
3	FA21021780N00	A0203727	4*1250	1	18962	
Acceptable Visual And Dimensions:OK			Total	3	58854	

No.	Max. Min.	C%	Si%	Mn%	P%	S%	Cr%	Ni%	N%
1	H	0.020	0.53	1.56	0.036	0.006	18.0	8.0	0.05
2	H	0.020	0.53	1.56	0.036	0.006	18.0	8.0	0.05
3	H	0.023	0.54	1.57	0.035	0.001	18.2	8.0	0.05

No.	P.D.	Y.S. Rp0.2 Mpa Room	Y.S. Rp1.0 Mpa Room	T.S. Rm Mpa Room	EL. A5 % Room	EL. A50 % Room	Hardness HRB Room	Hardness HRB Room	I G C
1	2	270	309	651	58.0	60	81.0	81.5	OK
2	1								OK
2	2	266	304	648	56.0	60	81.5	82.0	OK
3	1								OK
3	2	276	315	654	62.0	58	83.0	83.5	OK
	1								OK

Notes	C=Cutting edge; H=Heat analysis; P=Product analysis; D=Electroslag remelting; P.D.=Position and Direction; Y.S.=Yield Strength; Room = Normal Temperature (Room Temperature); T.S.=Tensile Strength; EL.=Elongation; A5:Lo=5.65SQRT(So); A50:Lo=50mm; 2=横向 Transverse; 1=纵向 Longitudinal;	Corrosion Methods EN ISO 3651-2 A 16%的硫酸/硫酸铜测试, ASTM A262 E
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Remarks	1.The quality management system is in conformity with ISO9001:2015 standard and ISO14001:2015. 2.No weld repair; Free of mercury;No radiation contamination. 3.PED 2014/68/EU 4.EN ISO 9445-2 5.AD2000 W2-AD2000 W10 6.NACE MR 0175/ISO15156-1/ 7.ISO15156-3-NACE MR0103	  NAN HAI
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DECLARATION OF PERFORMANCE

No.:0044967901998704-00

1、 product, finish

Cold rolled stainless steel coil,2B

2、 Type, batch or serial number:

Grade	Heat No.	Material No.
1.4307/1.4301/304L/304	A0203683	FA21017260N00
1.4307/1.4301/304L/304	A0203683	FA21017270N00
1.4307/1.4301/304L/304	A0203727	FA21021780N00

3、 specification,use

EN 10088-4(2009),use for construction product.

4、 Name, registered trade name

SHANXI TAIGANG STAINLESS STEEL CO.,LTD.



5、 systems of assessment

System 2+

6、 harmonised standard, name and identification number of the notified body, if relevant

EN 10088-4(2009), TÜV Rheinland industrie Service GmbH, (NoBo, 0035)

7、 Declared performance

Essential characteristics	performance	specification
Dimensions	PASS	EN 10088-4(2009)
Elongation	≥45 %	
Tensile strength	540 ~ 700	
Yield strength Rp0.2	≥230 MPa	
Impact strength	NPD	
Weldability	NPD	
Durability	NPD	
Fracture toughness/brittle strength	NPD	
Cold formability	NPD	

8、 The performance of the product identified in points 1 and 2 is in conformity with the declared performance in point 7.

This declaration of performance is issued under the sole responsibility of the manufacturer, identified in point 4.

Signed for and on behalf of the manufacturer by:

Signature:

NAN HAI

Date:

2022-11-22



Mill Test Certificate

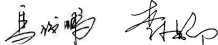
Customer: SARITAS CELIK SANAYI VE TICARET ANONIM SIRKETI		Product: Cold rolled stainless steel coil		
Purchaser:		Condition of Supply: 2B;Annealing;Pickling;M		
Specification EN10088-2:2014 EN10088-4:2009 ASTM A240M-19 ASME SA-240M-2019 ASTM A480/A480M-19 ASME SA480/SA480M-2019	Grade 1.4016/430	Mill'S No. LBC1T00483	Certificate No. 0044978224880557	
		Customer Order No. CTHB2301SAR02-SAR	Consignment No. CTHB230651A	
		Mark Of Manufacturer: 		
		Heat Treatment Temperature Solution 750-850 °C Quenching in water		

No.	Material No.	Heat No.	Dimensions (mm)	Quantity	Weight (Kg)	CE 0035-CPR-A210 EN10088-4
1	FM30254310Q20	A1300547	0.8*1500	1	16997	
Acceptable Visual And Dimensions:OK						
Total				1	16997	

No.	Max. Min.	C%	Si%	Mn%	P%	S%	Cr%	Ni%
1	H	0.04	0.34	0.21	0.028	0.002	16.2	0.10

No.	P.D.	Y.S. Rp0.2 Mpa Room	T.S. Rm Mpa Room	EL. A50 % Room	EL. A80 % Room	Bend α=180° d=a	Hardness HRB Room	Hardness HRB Room
1	2 1	310 292	500 464	33	28.0 28.5	OK	79.0	79.0

Notes	M=Not cutting edge; H=Heat analysis; P=Product analysis; D=Electroslag remelting; P.D.=Position and Direction; Y.S.=Yield Strength; Room = Normal Temperature (Room Temperature); T.S.=Tensile Strength; EL.=Elongation; A50:Lo=50mm; A80:Lo=80mm; 2=横向Transverse; 1=纵向 Longitudinal;
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Remarks	1.The quality management system is in conformity with ISO9001:2015 standard and ISO14001:2015. 2.No weld repair; Free of mercury;No radiation contamination. 3.NACE MR0103	  NAN HAI Quality Manager
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Issued by Manufacturer.

We hereby certify that material described herein has manufactured and tested with satisfactory results in accordance with the requirements of the above material specification.



Manufacturer:SHANXI TAIGANG STAINLESS STEEL CO.,LTD.

Jiancaoping,Taiyuan,Shanxi,P.R. China. zip code 030003

After-sale Service:800-806-1998, 400-653-1998

DECLARATION OF PERFORMANCE

No.:0044978224880557-00

1、 product, finish

Cold rolled stainless steel coil,2B

2、 Type, batch or serial number:

Grade
1.4016/430

Heat No.
A1300547

Material No.
FM30254310Q20

3、 specification,use

EN 10088-4(2009),use for construction product.

4、 Name, registered trade name

SHANXI TAIGANG STAINLESS STEEL CO.,LTD.



5、 systems of assessment

System 2+

6、 harmonised standard, name and identification number of the notified body, if relevant

EN 10088-4(2009), TÜV Rheinland industrie Service GmbH, (NoBo, 0035)

7、 Declared performance

Essential characteristics	performance	specification
Dimensions	PASS	EN 10088-4(2009)
Elongation	≥28 %	
Tensile strength	450 ~ 999	
Yield strength Rp0.2	≥205 MPa	
Impact strength	NPD	
Weldability	NPD	
Durability	NPD	
Fracture toughness/brittle strength	NPD	
Cold formability	NPD	

8、 The performance of the product identified in points 1 and 2 is in conformity with the declared performance in point 7.

This declaration of performance is issued under the sole responsibility of the manufacturer, identified in point 4.

Signed for and on behalf of the manufacturer by:

Signature:

NAN HAI

Date:

2023-04-07



EMPERO

CE

AT UYGUNLUK BEYANI
EC- DECLARATION of CONFORMITY

İMALATÇI / MANUFACTURER :

ERSÖZ & GONCA MAKİNE SAN. TİC. A.Ş.

İMALATÇI ADRESİ / MANUFACTURER ADRESS:

3. ORGANİZE SANAYİ BÖLGESİ 9.SOKAK NO:20 42300 SELÇUKLU KONYA

ÜRÜN ADI / PRODUCT NAME :

DEVİRİLİR TAVALAR / TILTING PANS

ÜRETİM YILI / YEAR OF MANUFACTURE:

Etiket Üzerinde / See data plate on product

TİP / TYPE :

EMP.DTE.50 – EMP.DTE.80 – EMP.PLS.DTE.50 – EMP.PLS.DTE.80 – EMP.PLS.DTE.120

SERİ NO/ SERIAL NUMBER :

Etiket Üzerinde / See data plate on product

UYGULANAN STANDARTLAR / THE FOLLOWING STANDARTS

TS EN 60335-1

TS EN 60335-2-39

UYGULANAN DİREKTİFLER / THE FOLLOWING DIRECTIVES

ELEKTRİKLİ TEÇHİZAT İLE İLGİLİ YÖNETMELİK 2014/35/AT / LVD DIRECTIVE 2014/35/EU

ÜZERİNDE SERİ NUMARASI VE KAPASİTE BİLGİLERİ YER ALAN ÜRÜNÜN TESLİM EDİLEN
KULLANIM VE BAKIM KILAVUZLARINDAKİ ŞARTLARA UYMASI DURUMUNDA YUKARIDA
BELİRTİLEN STANDARTLARA VE DİREKTİFE UYGUNLUĞUNU BEYAN EDERİZ.

FİRMA SORUMLUSU / RESPONCE OF COMPANY :

Çoşkun TOPUZ

YER-TARİH / PLACE-DATE :

20.03.2025 / KONYA

YETKİLİ İMZA / LEGALLY BINDING SIGNATURE :

ERSÖZ - GONCA
Mutfak Makineleri, Ekipmanları Sanayi Ticaret A.Ş.
Konya Organize San. Bölgesi Büyük Kayacık
Mah. 9 Nolu Sk. No: 20 Selçuklu / KONYA
Tel: 0.332.289 18 10-239 18 11 • Fax: 239 22 32
Selçuk V. D. 370 011 2665 T.Sicil No: 22066



www.kayalarmutfak.com.tr

EU DECLARATION OF COMFORMITY

AB UYGUNLUK BEYANI

Manufacturer Name <i>Üretici Adı</i>	KAYALAR ÇELİK SAN. VE TİC. A.Ş.	
Manufacturer Address <i>Üretici Adresi</i>	Türkoba Mah. Kayalar Cad. No:7 Büyükçekmece /İSTANBUL	
Manufacturer Contact <i>Üretici İletişim Bilgileri</i>	Phone / Telefon	0212-444 59 57
	Fax / Faks	0212-859 0014
	E-Mail / E-Posta	info@kayalarmutfak.com.tr
	Website	www.kayalarmutfak.com.tr
Product Description <i>Ürün Tanımı</i>	Elektrikli Ocak / Electric Cooker	
Product Type / Models <i>Ürün Tipi / Modeli</i>	Product Types and Models are Attached Ürün Tipi ve Modelleri Ektedir	
European Directive(s) <i>İlgili AT Direktifleri</i>	2014/35/EU Directive of the European Parliament and of the Council of 26 February 2014 on the harmonisation of the laws of Member States relating to the making available on the market of electrical equipment designed for use within certain voltage limits	
Base Of Declaration <i>Deklerasyonun Dayanağı</i>	File of Technical Documentation and Test Reports Teknik Dokümantasyon Dosyası ve Test Raporları	
European Standart(s) / Harmonised Standart(s) <i>İlgili AT Standartları / Harmonize Standartlar</i>	TS EN 60335-1 TS EN 60335-2-36	
Declaration Date <i>Beyan Tarihi</i>	06.01.2025	

Declaration Beyan

The technical file and test reports of the following product have been based and found in compliance with the European Parliament and Council Directive 2014/35/EU of 26 February 2014 on the harmonization of the laws of Member States “relating to electrical equipment designed for use within certain voltage limits”, by Kayalar Çelik San. Tic. A.Ş. is declared.

Teknik dosya ve test raporlarına dayanarak, belirtilen ürünün Avrupa Birliği Teknik Komisyonu tarafından 26 Şubat 2014 tarihinde yayınlanan 2014/35/AB “Belirli Gerilim Sınırları Dahilinde Çalışmak Üzere Tasarlanmış Teçhizat” ile ilgili yönetmeliğe uygunluğu, Kayalar Çelik San. Tic. A.Ş. tarafından beyan edilir.

Ürün Listesi (Product List)

No	Ürün Kodu (Product Code)	Model Numarası (Model Number)	Ürün Kısa Kodu (Product Short Code)	Ürün Adı-Türkçe (Product Description-Turkish)	Ürün Adı-İngilizce (Product Description-English)
1	806430702	KEO-4060	643 EOCAK	ELEKTRİKLİ OCAK 400X620X300	ELECTRIC COOKER 400X620X300
2	806630702	KEO-6060	663 EOCAK	ELEKTRİKLİ OCAK 600X620X300	ELECTRIC COOKER 600X620X300
3	807430702	KEO-4070	743 EOCAK	ELEKTRİKLİ OCAK 400X740X300	ELECTRIC COOKER 400X740X300
4	807480702	KEOD-4070	745 EOCAK	ELEKTRİKLİ OCAK 400X740X850	ELECTRIC COOKER 400X740X850
5	807880702	KEOD-8070	785 EOCAK	ELEKTRİKLİ OCAK 800X740X850	ELECTRIC COOKER 800X740X850
6	809180702	KEOD-1290	915 EOCAK	ELEKTRİKLİ OCAK 1200X930X850	ELECTRIC COOKER 1200X930X850
7	809480702	KEOD-4090	945 EOCAK	ELEKTRİKLİ OCAK 400X930X850	ELECTRIC COOKER 400X930X850
8	809880702	KEOD-8090	985 EOCAK	ELEKTRİKLİ OCAK 800X930X850	ELECTRIC COOKER 800X930X850
9	81640311000	KEO-4060	643 YP EOCAK	ELEKTRİKLİ OCAK 400X600X300	ELECTRIC COOKER 400X600X300
10	81660311000	KEO-6060	663 YP EOCAK	ELEKTRİKLİ OCAK 600X600X300	ELECTRIC COOKER 600X600X300
11	81720311000	KEO-12070	7123 YP EOCAK	ELEKTRİKLİ OCAK 1200X700X300	ELECTRIC COOKER 1200X700X300
12	81740311000	KEO-4070	743 YP EOCAK	ELEKTRİKLİ OCAK 400X700X300	ELECTRIC COOKER 400X700X300
13	81780311000	KEO-8070	783 YP EOCAK	ELEKTRİKLİ OCAK 800X700X300	ELECTRIC COOKER 800X700X300
14	81920811000	KEOD-1290	9125 YP EOCAK	ELEKTRİKLİ OCAK 1200X900X850	ELECTRIC COOKER 1200X900X850
15	81940811000	KEOD-4090	945 YP EOCAK	ELEKTRİKLİ OCAK 400X900X850	ELECTRIC COOKER 400X900X850
16	81980811000	KEOD-8090	985 YP EOCAK	ELEKTRİKLİ OCAK 800X900X850	ELECTRIC COOKER 800X900X850

KAYALAR ÇELİK SAN. TİC. A.Ş.

KAYALAR ÇELİK SAN. TİC. A.Ş.
Türkoba Mah. Kayalar Çel. Kayalar
Çelik Fabrikası Ağız No: 7/1
Büyükcçekmece / İSTANBUL
Tel: 0212 444 59 57 Fax: 0212 858 00 14
Büyükcçekmece Y.D.: 538 003 1842

İSLAM KAYA

General Manager / Genel Müdür

CERTIFICATE

Bu Sertifika / This Certificate

KAYALAR ÇELİK SANAYİ VE TİCARET ANONİM ŞİRKETİ

Firmasının / Of the Company

Türkoba Mah. Kayalar Cad. Kayalar Çelik Fabrikası No: 7/ 1
Büyüçekmece / İstanbul / Türkiye

Adreslerinde bulunan tesisleri KIOSCERT Belgelendirme tarafından denetlenmiş ve Kalite Yönetim Sisteminin
The facilities at the addresses have been audited by KIOSCERT and Quality Management System

ISO 9001:2015

Şartlarının aşağıdaki kapsamda uygulanmakta olduğu gözlenmiştir.
It has been observed that the conditions are applied with in the following scope

Belgelendirme Kapsamı / Certification Scope

PASLANMAZ ÇELİK MUTFAK EŞYALARI VE SICAK SU DAĞITICILARI (FARKLI HACİMLERDE), ENDÜSTRİYEL VE EV TİPİ ÇELİK MUTFAK MALZEMELERİ VE MUTFAK EKİPMANLARI, MUTFAK CİHAZLARI, MAKİNELER VE ÇALIŞMA TEZGAHLARI MOBİL MUTFAK, PREFABRİK YAŞAM SİSTEMLERİ, DİZAYN EDİLMİŞ KONTEYNER İMALATI VE SATIŞI

STAINLESS STEEL KITCHENWARE AND HOT WATER DISPENSERS (IN DIFFERENT VOLUMES), INDUSTRIAL AND HOUSEHOLD STEEL KITCHEN SUPPLIES AND KITCHEN EQUIPMENT, KITCHEN APPLIANCES, MACHINERY AND WORKBENCHES MOBILE KITCHEN, PREFABRICATED LIVING SYSTEMS, DESIGNED CONTAINER MANUFACTURE AND SALE

Teknik Alan / Technical Area: IAF Kod/IAF Code: 17, 18

Sertifika Numarası : QMS-24-0310-KAY
Certificate Number

Sertifika İlk Yayın Tarihi : 03.10.2024
Certificate First Issue Date

Sertifika Yayın Tarihi : 03.10.2024
Certificate Release Date

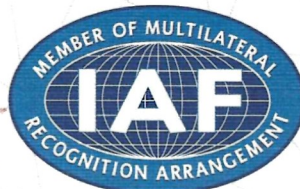
Sertifika Geçerlilik Tarihi : 02.10.2025
Certificate Validity Date

Sertifika Revizyon No ve Tarih / 00 / --
Certificate Revision Number and Date

Belgelendirme Periyodu Bitiş Tarihi : 02.10.2027
Certificate Period and Date



Onay / Approval



CERTIFICATE

Bu Sertifika / This Certificate

KAYALAR ÇELİK SANAYİ VE TİCARET ANONİM ŞİRKETİ

Firmasının / Of the Company

Türkoba Mah. Kayalar Cad. Kayalar Çelik Fabrikası No: 7/ 1
Büyüçekmece / İstanbul / Türkiye

Adreslerinde bulunan tesisleri KIOSCERT Belgelendirme tarafından denetlenmiş ve Çevre Yönetim Sisteminin
The facilities at the addresses have been audited by KIOSCERT and Environmental Management System

ISO 14001:2015

Şartlarının aşağıdaki kapsamda uygulanmakta olduğu gözlenmiştir.
It has been observed that the conditions are applied with in the following scope

Belgelendirme Kapsamı / Certification Scope

PASLANMAZ ÇELİK MUTFAK EŞYALARI VE SICAK SU DAĞITICILARI (FARKLI HACİMLERDE), ENDÜSTRİYEL VE EV TİPİ ÇELİK MUTFAK MALZEMELERİ VE MUTFAK EKİPMANLARI, MUTFAK CİHAZLARI, MAKİNELER VE ÇALIŞMA TEZGAHLARI MOBİL MUTFAK, PREFABRİK YAŞAM SİSTEMLERİ, DİZAYN EDİLMİŞ KONTEYNER İMALATI VE SATIŞI

STAINLESS STEEL KITCHENWARE AND HOT WATER DISPENSERS (IN DIFFERENT VOLUMES), INDUSTRIAL AND HOUSEHOLD STEEL KITCHEN SUPPLIES AND KITCHEN EQUIPMENT, KITCHEN APPLIANCES, MACHINERY AND WORKBENCHES MOBILE KITCHEN, PREFABRICATED LIVING SYSTEMS, DESIGNED CONTAINER MANUFACTURE AND SALE

Teknik Alan / Technical Area: IAF Kod/IAF Code: 17, 18

Sertifika Numarası : EMS-24-0310-KAY

Certificate Number

Sertifika İlk Yayın Tarihi : 03.10.2024

Certificate First Issue Date

Sertifika Yayın Tarihi : 03.10.2024

Certificate Release Date

Sertifika Geçerlilik Tarihi : 02.10.2025

Certificate Validity Date

Sertifika Revizyon No ve Tarih / 00 / --

Certificate Revision Number and Date

Belgelendirme Periyodu Bitiş Tarihi : 02.10.2027

Certificate Period and Date



Onay / Approval

