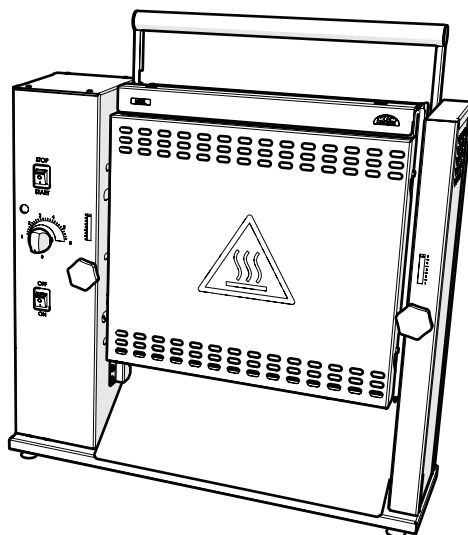
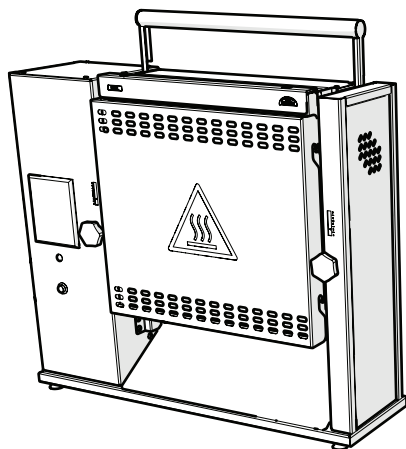




CATERING EQUIPMENT

VERTICAL TOASTER USER MANUAL

Please read it before running.
There are important explanations for you.



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It is the social responsibility of individuals to deliver the product to valid collection points that recycle electricity or electronics when you want to dispose of it. In this way, by ensuring the correct disposal of the product, you will help prevent possible negative consequences for the environment and human health. Recycling of materials will help preserve natural resources. For more detailed information about the recycling of this product, please contact the municipality, the household waste disposal service or the store where you purchased the product.



The packaging materials of the product are made of recyclable materials in accordance with national environmental legislation. Do not dispose of packaging materials together with household waste or other waste. Take these materials to recycling points designated by local authorities.

GENERAL INFORMATION

Model	ADEK - 01 M	ADEK - 01 D
Product Dimensions (mm)	740 x 270 x 690	740 x 270 x 690
Net Weight(kg)	42	38
Cooking Area(mm)	360 x h: 425	360 x h:425
Bread Thickness(mm)	10-50	10-50
Thermostat December (°C)	50- 300	50 - 300

PACKAGE INFORMATION

Package Information	A: 830	A: 830
	B: 320	B: 320
	C: 770	C: 770
Packed weight(kg):	47	43
Volume(m3)	0.13	0.12

ELECTRICAL INFORMATION

Voltage	220-240V	220-240V
Electric power	2.100W	2.100W
Cable Cross Section	3x2,5 TTR	3x2,5 TTR
Frequency	50-60 hz	50-60 hz
Insurance	16A	16A
Pulled Amps		

General Warnings and Safety Precautions

Dear customer, We wish you to make the best use of your product, which has been carefully and thoroughly inspected and manufactured. We strongly recommend that you read this complete user manual before using the product. This guide will help you use the product quickly and safely.



The following safety instructions will help you avoid the risk of personal injury or damage to your product. If these instructions are not followed, the product will not be covered by the warranty and no responsibility for human health will be accepted.

- Be careful that flammable materials that can cause a fire are not located near the device.
- Keep your device in a dry environment and ventilate the room well. Use the hood to remove the steam and smoke generated during cooking.
- Installation and maintenance of the device, it should be carried out only by qualified personnel. Contact an authorized representative authorized by the manufacturer. Otherwise, your device will be out of warranty.
- Replace the broken parts of the device with the original spare parts. The manufacturer undertakes that the device can be used safely only when these parts are used.
- Children and uninformed people should not be allowed to use the device. It should be used by people trained in the risks associated with the device.
- Keep the device under constant control while it is running.
- Turn off the device in case of malfunction or incorrect operation.
- It is necessary to connect the device with the presence of a ground line and a leakage current relay.
- To clean the device, use chlorine(sodium hypochlorite, hydrochloric or muriatic acid, etc.) products containing (even diluted) do not use. Do not use metal tools to remove rust. First, wipe it with a damp, and then with a dry cloth.
- Do not store flammable liquids near this device.
- Do not clean the appliance directly with water jets or water vapor.
- Do not allow breadcrumbs to form deposits on the device, do regular cleaning.
- Use an appropriate fuse on the jun where the device is honey. You can find the values from the label on the device or from the table inside the manual.
- The device must be operated in a facility on the ground line; the device should not be connected when there is no ground line.
- The device is recommended to be checked by an authorized person. Call a service for this purpose at least once every 12 months.

General Warnings and Safety Precautions



- Always follow the applicable safety instructions.
- Understanding the importance of the user manual, keep it within easy reach for future use and do not lose it.
- The manufacturer reserves the right to make changes to the product. It decisively indicates the differences between the models.

In case of any problems, please contact your authorized dealer.



It is a warning sign that indicates that attention should be paid to safe use.



High temperature and this is a warning sign to act according to the environment.



It is a warning sign indicating a high voltage hazard.

- Stainless steel material is used in the device.
- The device is designed in accordance with the industrial type of use in accordance with the low voltage directive (2014-35-EU).
- Your device is designed for use in commercial working environments; restaurants, restaurants, fastfoods, canteens, tourist facilities, cafeterias, hotels and other environments where accommodation is made.

Setup



-Always have the authorized service provider install the product and make electrical connections. The manufacturer is not responsible for any damage to the product caused by actions taken by unauthorized persons.

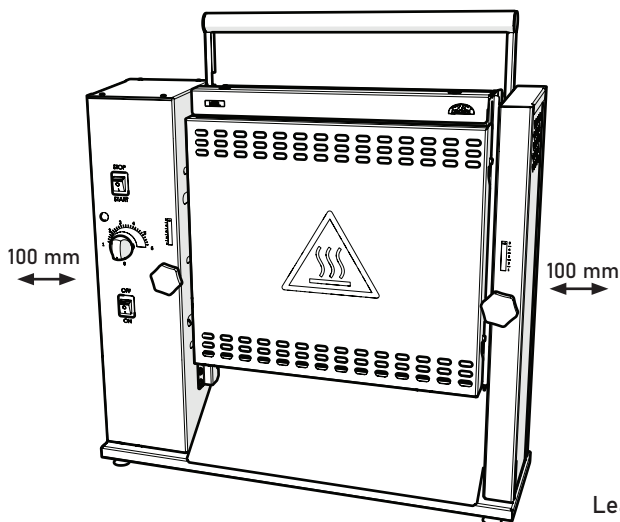
- Before installation, please note that the connection lines have been made correctly and completely. If the installation cannot be performed due to a malfunction caused by the absence of any; cost of service it will be requested from the customer.



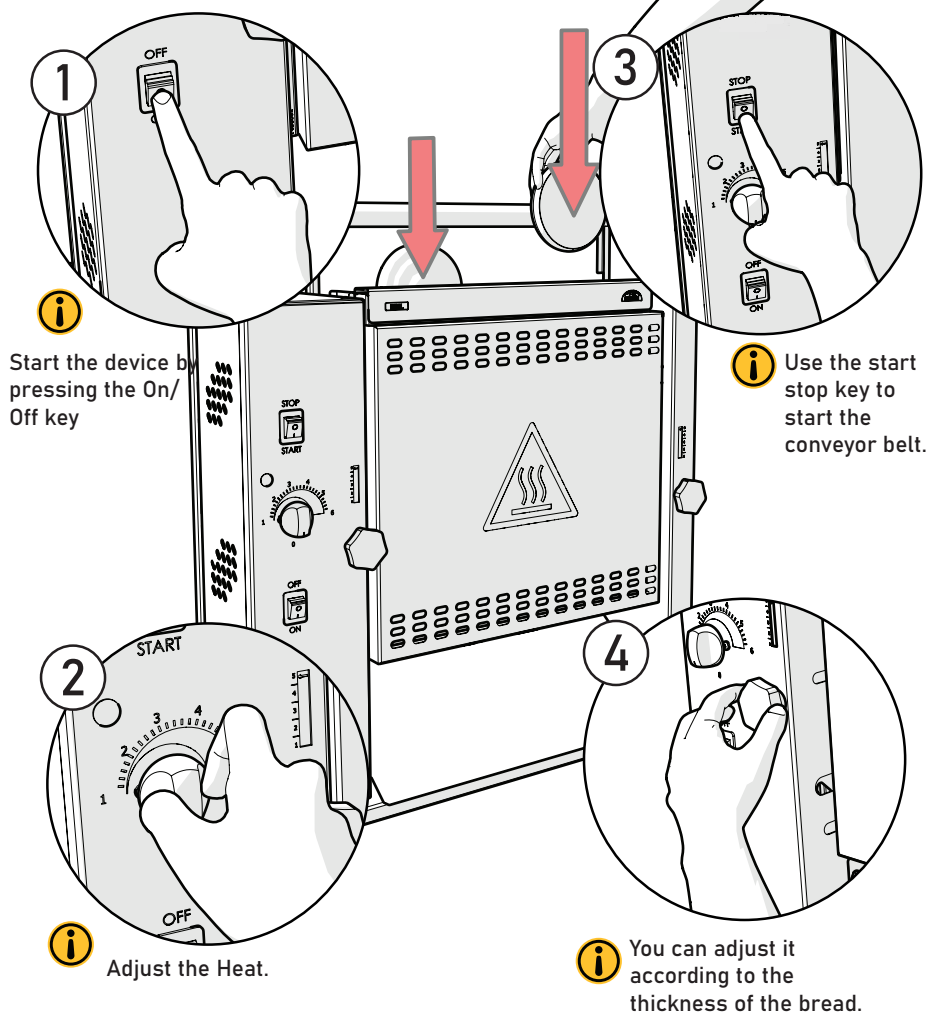
-Before starting the device for the first time, remove the protective nylon on the top of the device, and then wipe it with a damp and then dry cloth.

- Place it under the hood to eliminate smoke and odor that may occur during the cooking process.

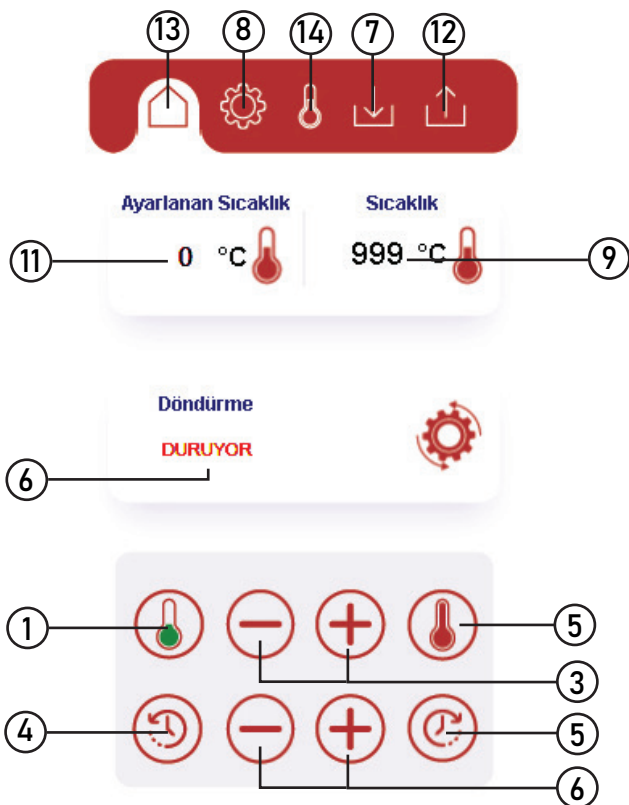
-Children and uninformed people should not be allowed to use the device.



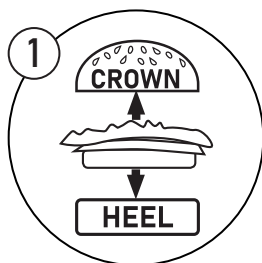
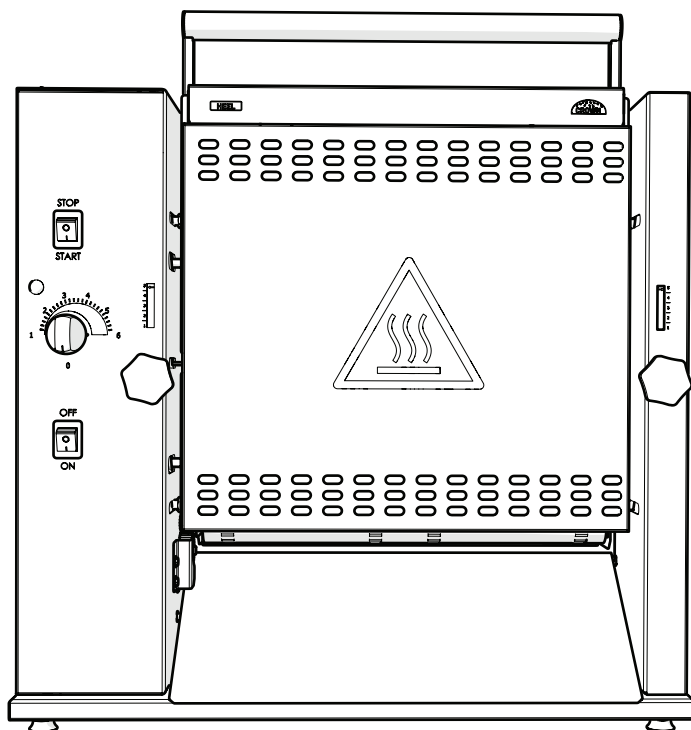
Leave a dec distance between the device and the walls.



- Do not touch hot surfaces while the resistance is working.
- When disassembling the conveyor section, make sure that the device has cooled down.



- | | |
|--|---|
| 1- Min Power | :Allows the temperature to be adjusted to the lowest temperature. |
| 2- Max Power | :Allows the temperature to be adjusted to the highest temperature. |
| 3- Heat adjustment | :It purifies the heat by 10°C and allows you to reduce it. |
| 4- Min Speed | :It sets the speed of the conveyor to the slowest position. |
| 5- Max Speed | :It sets the speed of the conveyor to the fastest position. |
| 6- Speed Adjustment seconds. | :Reduces/increases the speed of the conveyor by -1, +1 |
| 7- Registration | : Records the settings you have made for later use. |
| 8-Advanced Settings | : It will direct the heat settings to the screen where manual or automatic setting and other settings are made. |
| 9-Temperature | :Indicates which temperature the device is at. |
| 10-Rotation Speed | :The part that shows how many seconds the conveyor has taken one full lap. |
| 11-Set temperature works with | :The part where you will set how many degrees of temperature it |
| 12- Restore Records | :Allows you to recall previously saved settings. |
| 13- Home Screen | :Allows you to return to the main screen. |
| 14-Check the Temperature Automatically | : The part that allows you to control the temperature Manually or |

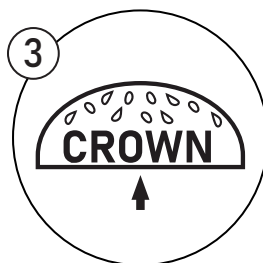


The inner parts of the hamburger bread are shown as shown in Fig.



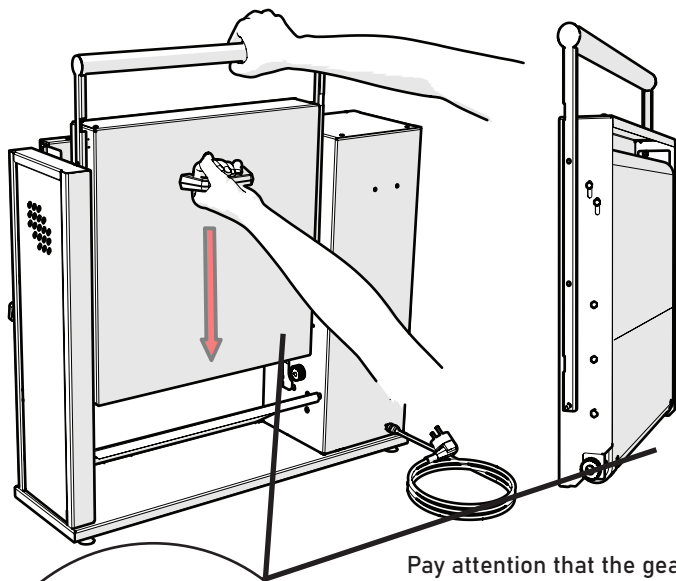
It shows the area where the bottom of the hamburger bread will pass.

Put the inside of the bread in the device so that it looks at you.

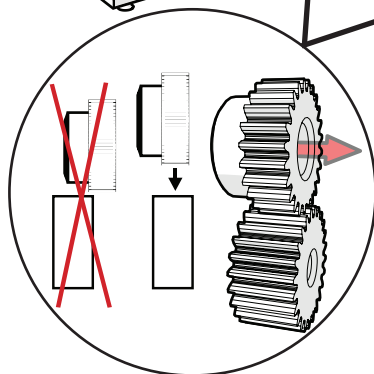


It shows the area where the top of the hamburger bread will pass.

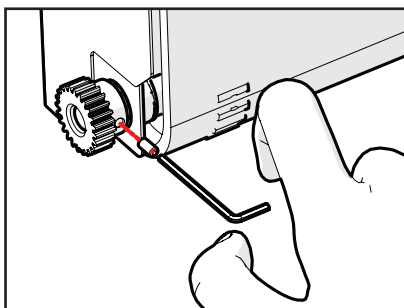
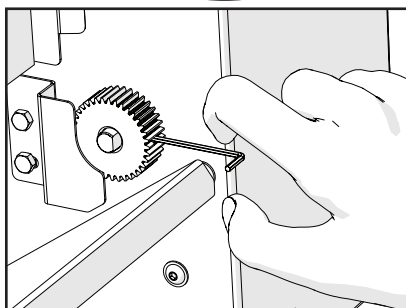
Put the inside of the bread in the device so that it looks at you.



Pay attention that the gear on the conveyor fits snugly to the gear on the device.

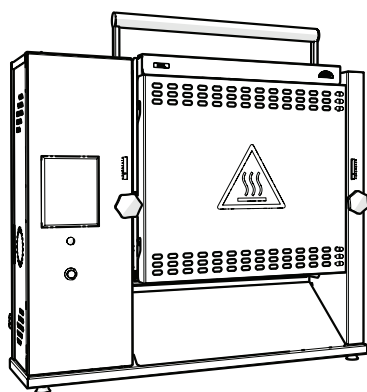


Gear	Module	size
ADEK-01 D	1/24x2	
ADEK-01M	1/36 - 1/24	

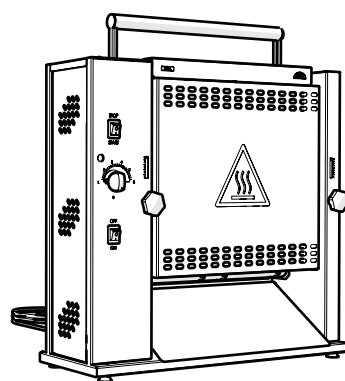


With the allen wrench, the set bolts on the gear are removed and the gears are replaced.

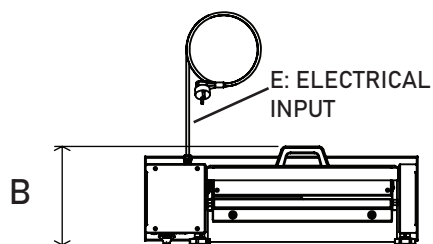
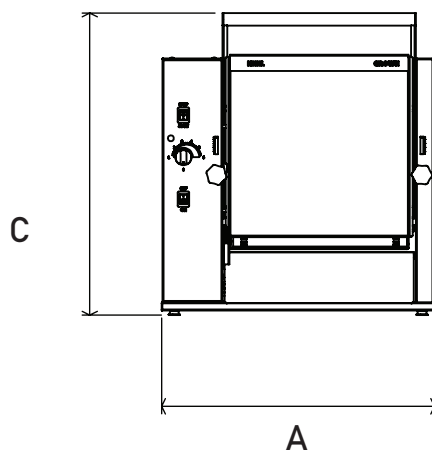
Basic and Technical Characteristics



FRONT

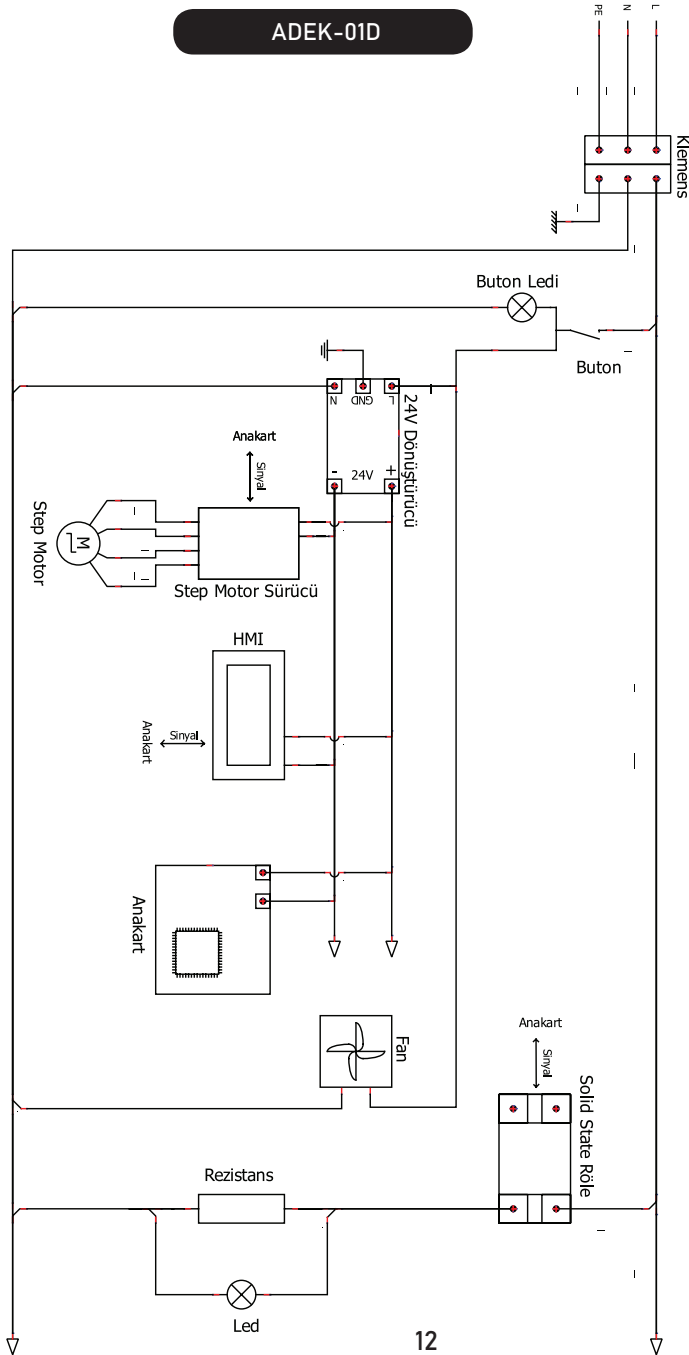


TOP



PRODUCT CODE	A	B	C
ADEK-01M	740 mm	270mm	690mm
ADEK-01D	740 mm	270 mm	690 mm

ADEK-01D

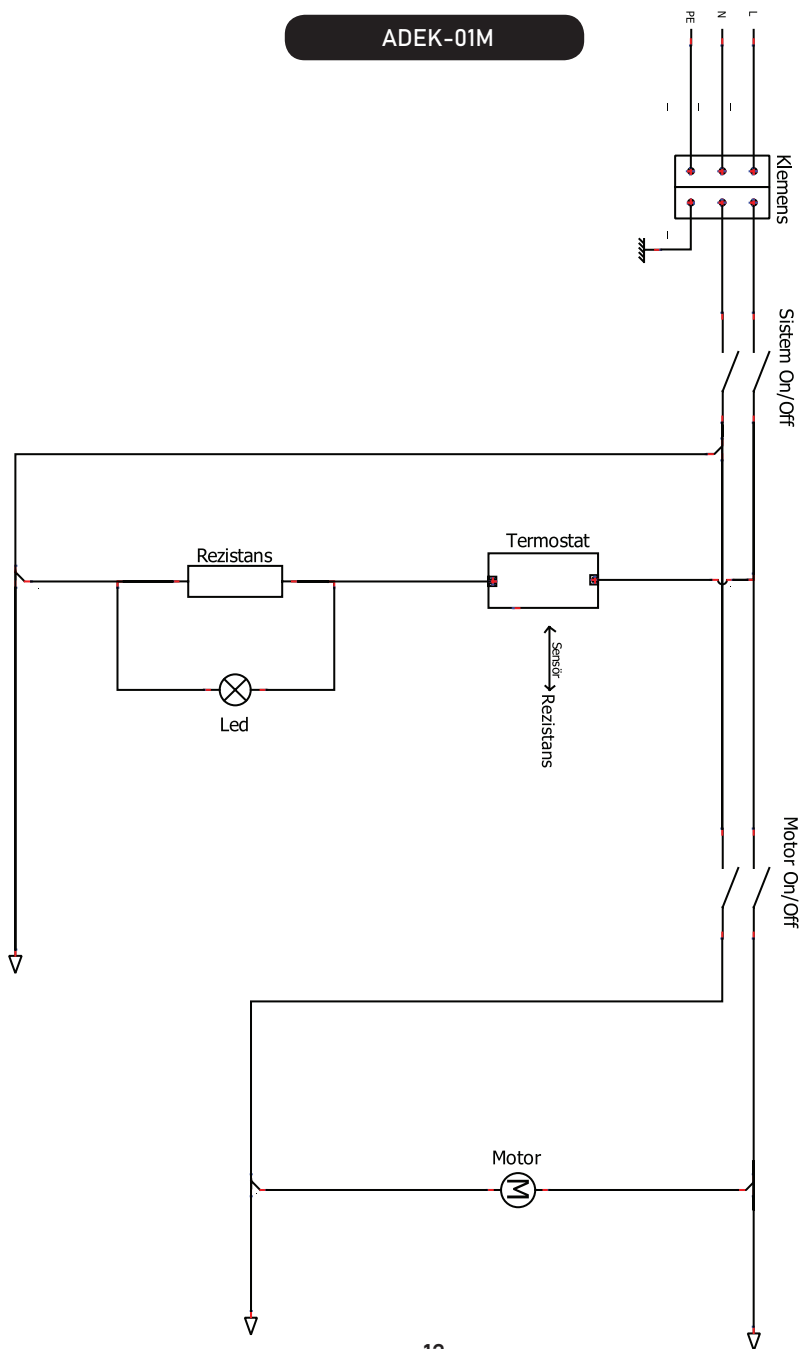


- The device must be connected to the electrical installation in accordance with the electrical standards of the country you are using.

- Make the ground line of the device through a suitable auto fuse and fix it in a place where you can easily access it. Connect the appropriate insurance to the values in the table.



ADEK-01M



Electrical Technical Table and Information

Product Code	Power	Supply Voltage	Cable Cross Section H05RR - F	Frequency	Insurance
ADEK-01M	2.100W	220-240V	3x2,5 TTR	50-60 hz	16A
ADEK-01D	2.100W	220-240V	3x2,5 TTR	50-60 hz	16A



- The given cable cross-sectional values apply to the installation and this device.
- There must be a ground line and a leakage current relay in the electrical installation to be removed.
- The withdrawal of the electrical installation belongs to the customer.

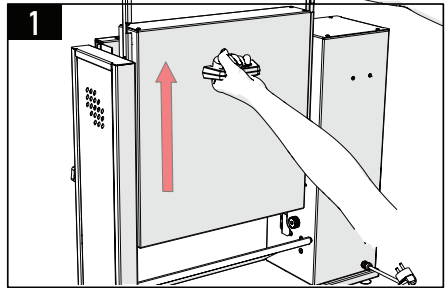
What to look for before cleaning and maintenance.



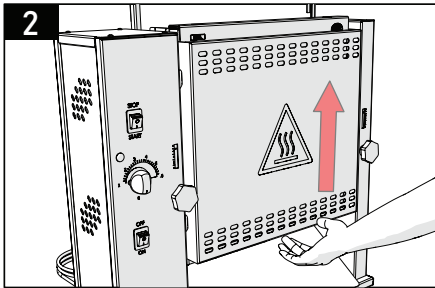
- Turn off the main supply electrical connection before cleaning the device. Wait for the device to cool down.
- Do not perform any maintenance while there is electricity on the device.
- Wipe the device with a cloth soaked in warm and soapy water.
- Absolutely no acid-containing chemicals should be used during cleaning on the stainless surface of the device.
- Never clean your device with pressurized water or pressurized steam. Otherwise, you may cause a failure of the resistance and electrical equipment.
- Do not leak water inside while cleaning the device.
- In case of a dangerous situation on the device, please inform the authorized service.
- Clean the waste accumulated in the cooking chamber of the device.
- For cleaning stainless steel, do not use general steel abrasives, scrubbing pads, brushes, or detergent products containing abrasives.



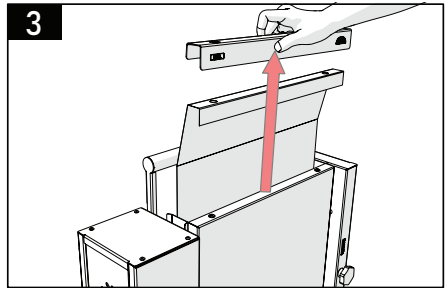
attention
Do not clean the
device before it
cools down.



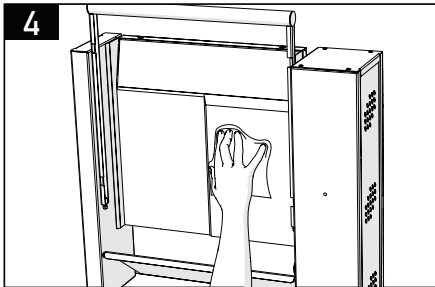
Remove the conveyor belt.



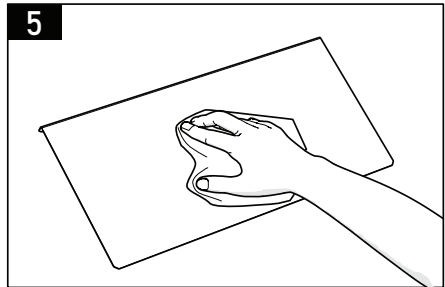
Remove the heat shield by lifting it up.



Remove the Teflon holder and clean the
teflon.



Do not use an abrasive and surface-
damaging brush when cleaning the plate.

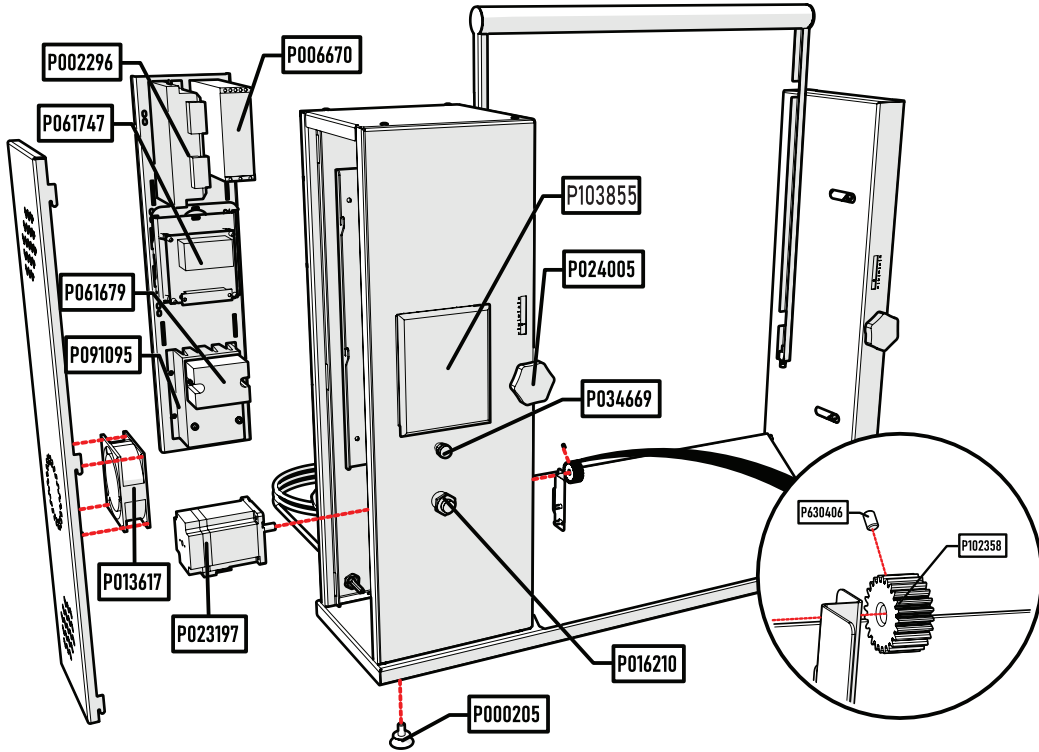


Clean the surface of the bread holder.



- Do not use abrasive chemicals or steel cleaning materials when cleaning.
- Do not contact the hot surface directly.

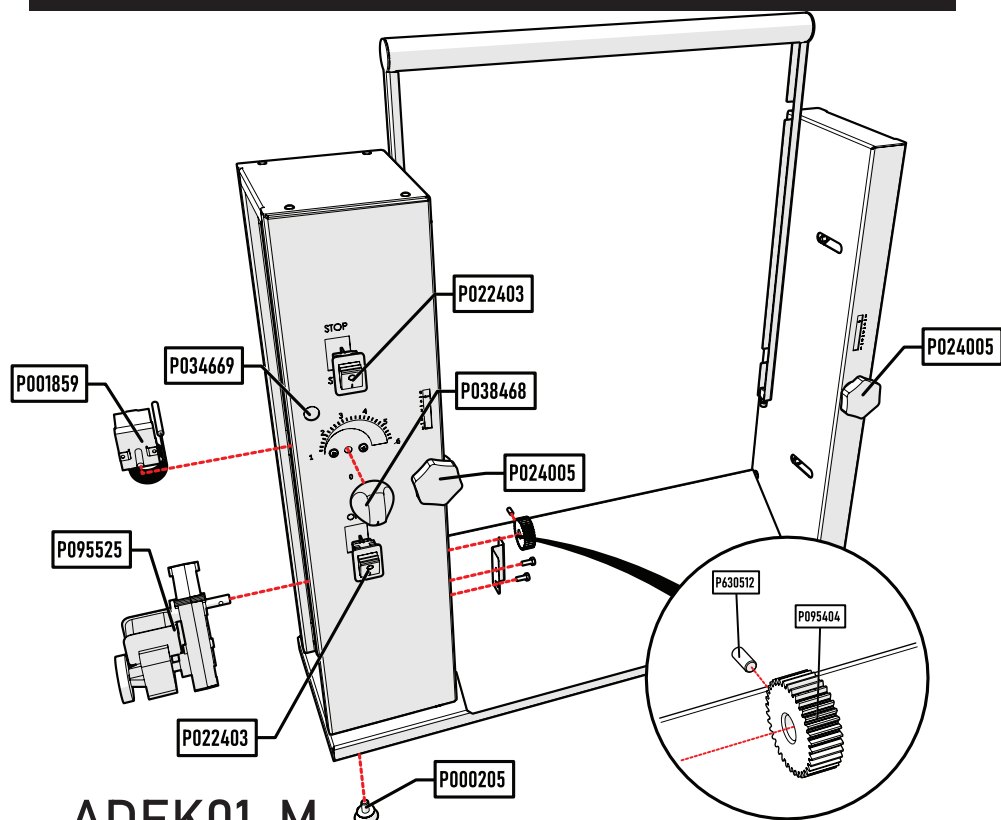
Spare Parts List



ADEK-01D

PART CODE	explanation
P000205	Pingo Foot M8
P002296	Engine Driver
P006670	Power Supply
P013617	Fan motor 220V AC
P016210	On Off button
P023197	Stepper Motor
P103855	Touch Panel
P024005	Wedge Handle

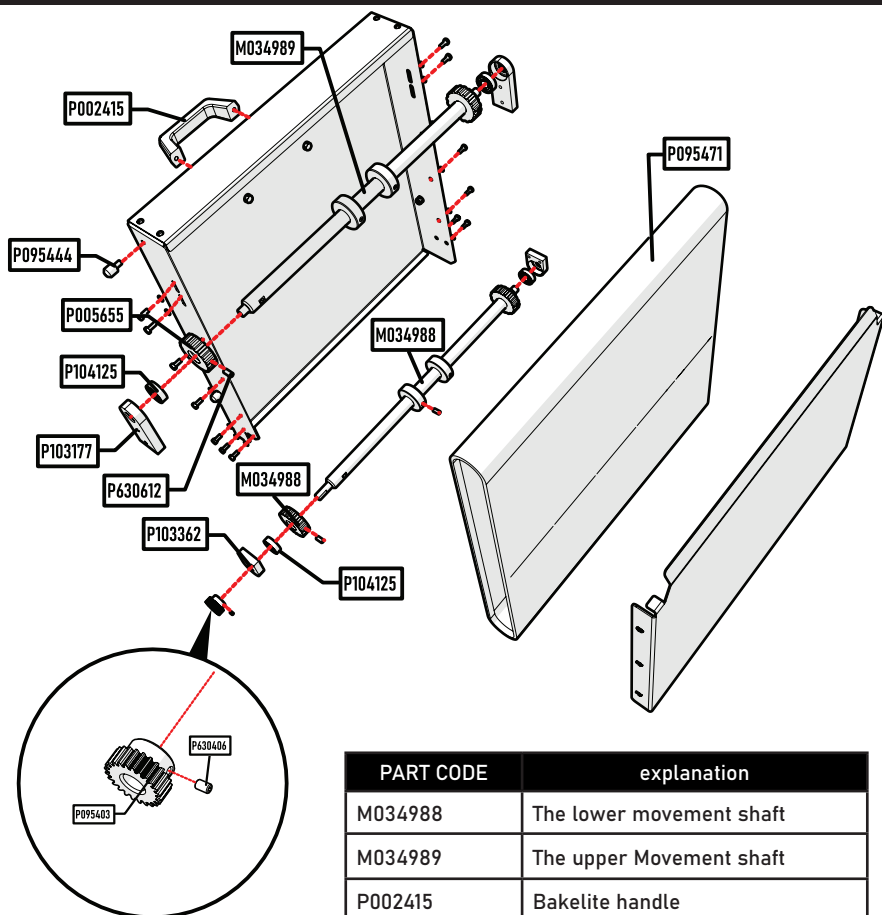
PART CODE	explanation
P034669	Red Signal lamp
P061679	solid state role
P061747	Temperature adjustment board
P091095	Aluminum heat sink
P102358	1/24 Module with Pinion Gear
P630406	M4x6 stainless steel set



ADEK01-M

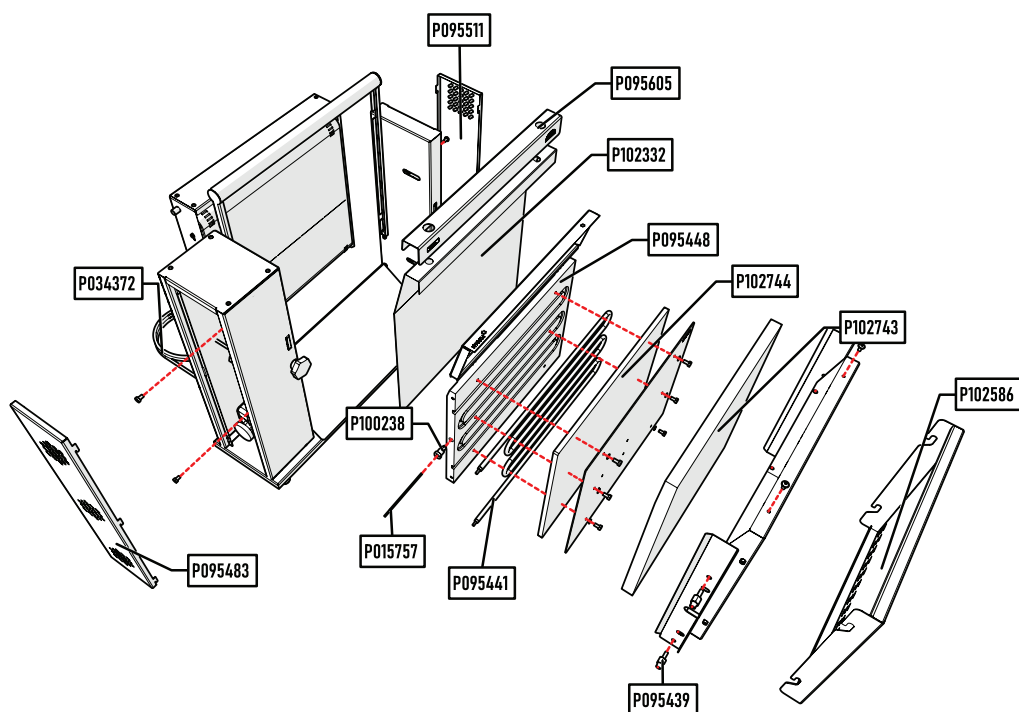
PART CODE	explanation
P000205	Pingo Foot M8
P001859	Thermostat With Charger
P022403	SQUARE KEY WITH WATER PROTECTION
P024005	Wedge Handle
P034372	Main Supply Cable 3x1.5
P034669	Red Signal lamp
P038468	Heat Adjustment Knob
P095404	PINION GEAR / 1 MODULE OF 36 GEARS
P095525	AC Motor
P630512	M5x12 SET DOES NOT RUST

Spare Parts List



PART CODE	explanation
M034988	The lower movement shaft
M034989	The upper Movement shaft
P002415	Bakelite handle
P005655	Spindle gear
P095403	PINION GEAR 1 MODULE 24 GEAR
P095444	Holder Parts
P095471	Telebant
P103177	Top vending machine parts
P103362	Bottom Vending Machine Parts
P104125	METAL CLAMSHELL Bearing
P630406	M4x6 SET DOES NOT RUST
P630612	M6x12 SET DOES NOT RUST

Spare Parts List



PART CODE	explanation
P015757	Digital Thermocouple
P095439	Vending machine parts
P095441	230V 2000W Resistance
P095448	aluminum plate
P095605	teflon compression sheet
P098024	Left Side Cover Sheet
P098027	Right Side Cover Sheet
P100238	prop holder
P102332	Teflon
P102586	Heat shield
P102743	30mm GLASS FIBER INSULATION
P102744	10 MM INSULATION

