

# **KOSEI CHARCOAL GRILLER**(KA-G model)

## **English instruction manual**



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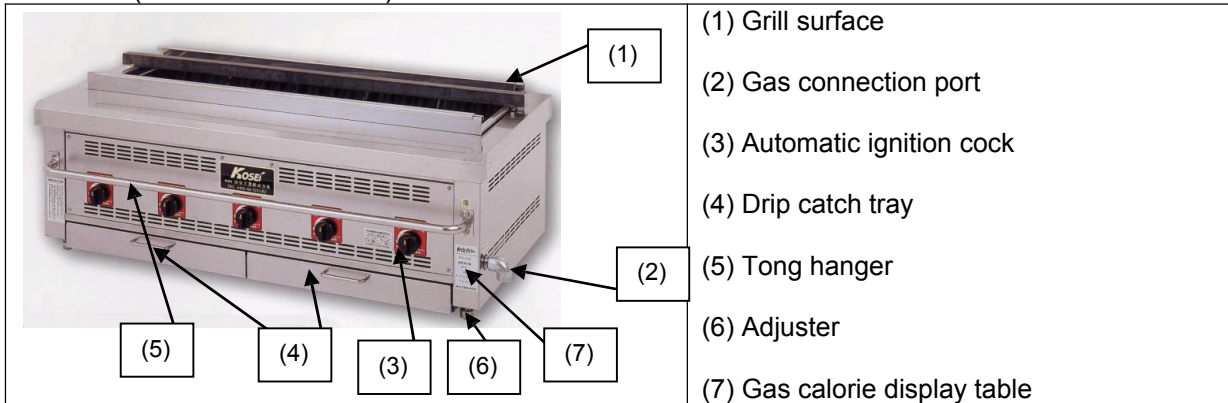
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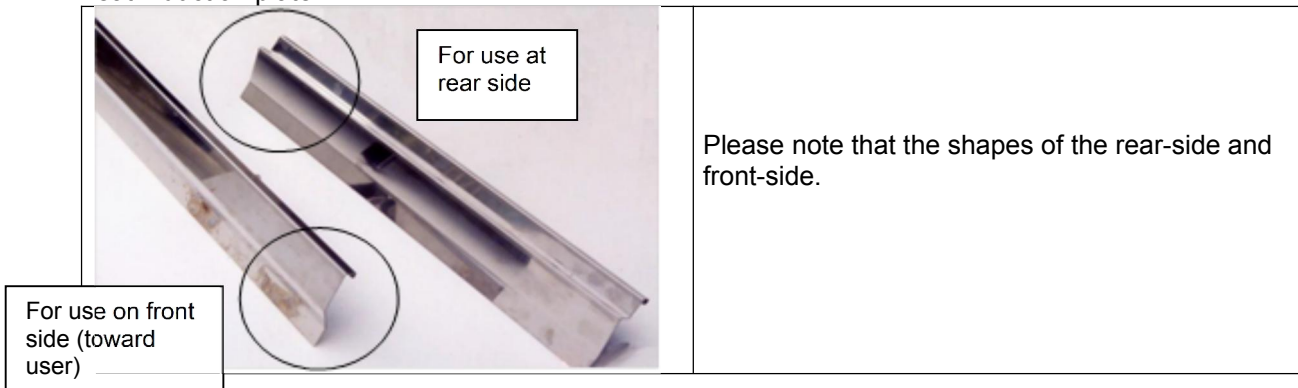
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Names of Parts

KA Series (Universal-use model)



Heat induction plate

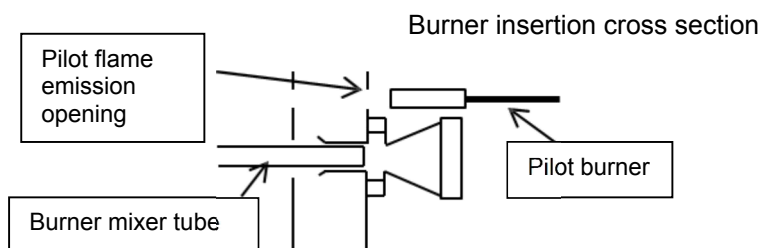
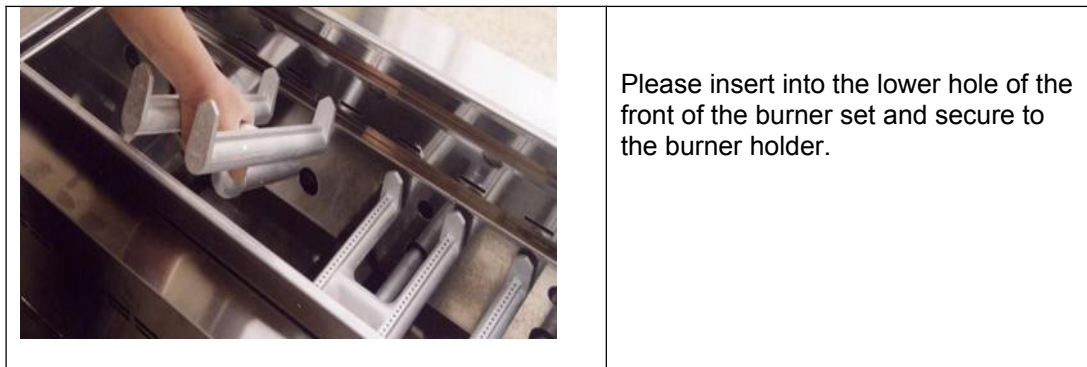


### How to Set Up Main Unit

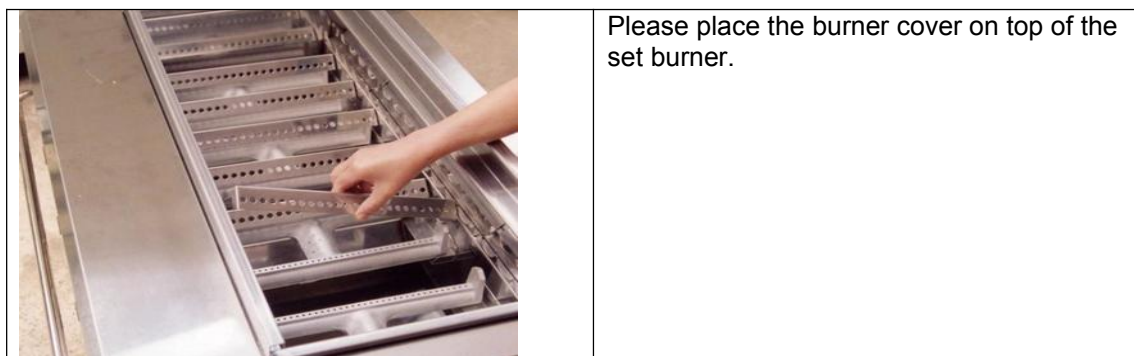
1. Please check gas type. It is affixed on the gas connection area.
2. Please handle carefully, avoiding shock while carrying and setting up.
3. Please adjust with the adjustor at the base so that the main unit sits level.  
(6) of Page 1
4. Please insert the rubber tube into the rubber tube port up all the way to the red line and fasten it securely with the rubber tube stop.  
Please be careful to use the rubber tube to within 1 m and to not twist or bend the rubber Tube back and forth. (Please give it some extra leeway.)  
Please also take care so that the rubber tube does not touch the appliance.  
Please make requests for iron pipe-connected equipment, which is made due to gas type and size, to an expert gas contractor.  
(2) of Page 1
5. Please install the main unit in accordance with the “Fire Protection Performance Rating Committee” indication, separated by at least 15 cm of space at the back and at least 20 cm at the sides, and with the hood exhaust at the top and separated by at least 1m of space.
6. Please be sure that the area surrounding the griller is furnished with noncombustible materials. Please try to surround it with stainless steel or brick, etc.

## How to Install Burner

1. The opening at the top is the pilot emission opening.  
Please insert the mixer tube of the burner main unit into the lower-level hole and deposit it onto the burner holder.



2. Please place the burner cover onto the cover rest of the installed burner.



3. When removing it to clean it etc., please follow the opposite process or 1.2. This is also the case when replacing the burner.

### How to Install Kosei Charcoal (ceramic charcoal)

The ceramic charcoal consists of 3 types.

- A: 27Φ Pipe-type
- B: 16Φ With ring
- C: Branch-type (imitating charcoal)

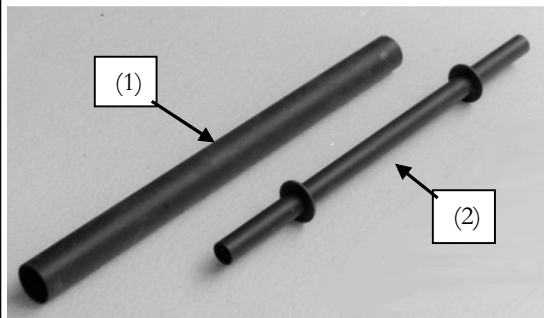
A, B and C are referred to as 'Kosei charcoal' as a general term.

1. First, please set the 27Φ charcoal in the concave area of the semicircular charcoal receiver in the fire bed.



Please set Kosei charcoal 27Φ in the front and back of the charcoal tray.

2. When setting Kosei charcoal, please set the rear heat induction plate first, and then set the 27Φ charcoal so that it is pressing against the rear heat induction plate. You will be able to set it efficiently if you set the front heat induction plate after setting the 27Φ charcoal, 16Φ charcoal. (Refer to Page 1 Heat Induction Plate)



#### Kosei Charcoal

- (1) For KA 27Φ charcoal
- (2) " 16Φ charcoal

3. After setting the 27Φ charcoal, please place the 16Φ charcoal (With ring) between 27Φ and 27Φ. Basic set-up is now complete.  
You will be able to do standard grilling when you ignite it in this state.  
Please place the branch-type casually as though putting down natural charcoal. The dramatic impact will be increased.



KA Series Kosei Charcoal  
Example of setting 16Φ charcoal

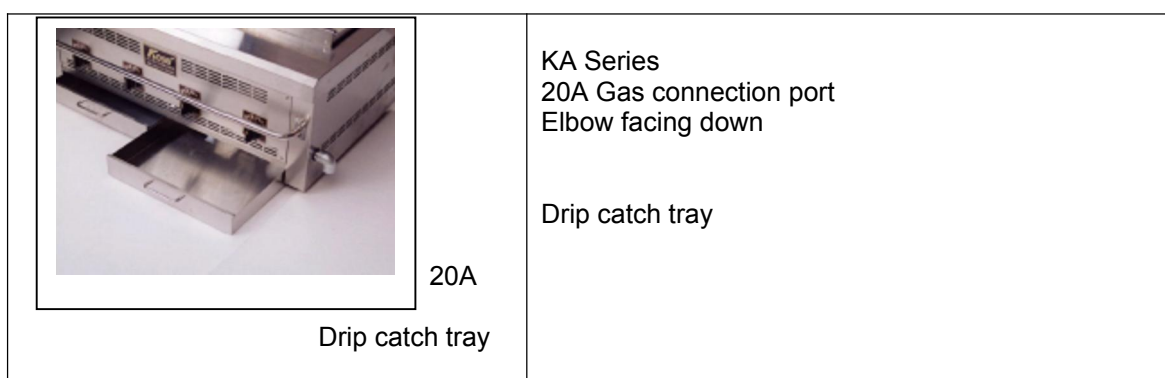
Please set between 27Φ  
and 27Φ.

#### How to Ignite

1. Before setting the gas stopcock to 'Open', please make sure that the appliance cock is on 'Shut'.
2. While pushing the ignition knob, please turn it in the ignition direction (counter-clockwise).  
The pilot flame will ignite with a clicking sound. When you let go of it at this point, the main burner will ignite. (If it does not ignite the first time, please repeat the same action again slowly.)  
It will take some time when the appliance is first installed, as there will be air inside the appliance.  
When setting to medium flame, please use at the middle position. In this instance as well, please set to full-open first and then turn it back to medium flame.
3. To put out the flame, please turn the knob back. (In a clockwise direction)
4. When you are finished using it, please be sure to shut off the gas stopcock.

### Caution Regarding Use

1. The Kosei Charcoal Griller is a professional grilling device for business use and has high heating power, and as such it is recommended for use by persons who are familiar with, or for use under the guidance of persons who are familiar with, the handling of professional appliances.
2. After making sure that the griller cock is shut off, please perform the actions for ignition with the stopcock fully open.
3. Please be absolutely sure to put water into the drip catch tray drawer below. Cleaning later is also made easy if you lay out aluminum foil underneath.



4. This griller is a grilling and broiling cooking machine. Please do not ever use it or modify it etc. (teppan-yaki) for any other purpose. There is risk of death or serious injury. Please be in absolutely strict compliance in order to prevent injury or asset loss before such occurs.
5. If residual grilling matter or sauce etc. should fall in large quantities even during use, please use a rod-shaped object to remove the residual matter etc. so that the flame below can be seen between the Kosei charcoal pieces while using the griller.

### About Cleaning

1. It is not necessary to wash Kosei charcoal every day, but if there is sauce etc. that is stuck to it, please turn the ceramic charcoal halfway over with the stuck sauce etc. facing downward the next day to the extent possible prior to use, so that it will then become ash when ignited. Please make left-over ash at the top fall into the drip catch tray.
2. Please clean the drip catch tray every day or as needed. Please be careful, as residual grilling matter etc. will catch fire if it accumulates and will become a cause of accidents.
3. After tending to grime in the main unit, please sufficiently eliminate moisture with a dry cloth. If grime is left on the way it is, it burns on and becomes hard to remove.
4. Please remove grime stuck to the walls of the fire bed with a spatula, etc.
5. Never pour water on it.  
The outside, fire bed area and entire main unit must never, ever be washed with water. (The life span of the main unit will be shortened considerably.)

### To Grill for Good Flavor

1. Always heat for 6~8 minutes after ignition and let the Kosei charcoal warm up sufficiently and use the griller in such a way that far infrared radiation is emitted in a highly efficient state. If you use the grilling grate during this time, the grilling grate will also heat up at the same time and it will become harder for food to become burned and stuck on.
2. This griller is regularly used as the next closest thing to grilling with charcoal, but it unfortunately does not give the aroma of natural charcoal. If you desire the aroma of natural charcoal, please place 2~3 pieces of unlit natural charcoal in the fire bed. They will gradually catch fire and your grilled food will have the greatest grilled flavor through the aroma of natural charcoal and a smoked effect. However, please be sufficiently careful to put in no more than 2~3 pieces of natural charcoal at maximum, and after you are finished with operations, please be sure to make ashes fall into the drip catch tray and to be diligent in sufficiently disposing of remaining lit ashes and charcoal.
3. A rough guideline for the amount of natural charcoal to put in is one approximately 10 cm piece of charcoal per burner.



Before Maintenance

Immediately after using the griller, the appliance and especially the fire bed will reach high temperatures and, as such, there is the risk of burns etc., so please wait to do maintenance until it has sufficiently cooled.

How to recognize malfunctions/ abnormalities

Phenomenon	Cause	How to treat
Does not ignite	-No gas comes out -There is no more gas  -Burner nozzle is clogged	Please fully open the gas stopcock Please contact an LP gas contractor  Please contact the store
Gas odor	-Appliance stopcock abnormality -The gas being used and the gas type do not match	Please contact the store “
Sooty red flame appears during burning	-Gas pressure is not suitable -Air conditioning is not adequate -Damper (air intake port) is clogged	Contact gas company Contact the store “
Appliance stopcock (cock) is stiff and does not turn Is abnormally loose	-Malfunction of appliance stopcock -Scorched appliance stopcock	Contact the store
Flame becomes large or becomes red	-Burner ports are clogged  -Has not been placed in a level location.  -Burner is damaged	Please clean burner pots with a drill, etc. Please place in a level place  Please replace burners with new ones

### About After-sales Service

When requesting inspections and repairs, please look at Page 9 “How to recognize malfunctions/ abnormalities” and check things once more, and if there is still no improvement then please contact the store. When ordering repairs, please give the following information.

- A. Please give your address, name, telephone number, nearby landmarks, etc.
- B. The trouble phenomenon (in as much detail as possible)
- C. Model name or size and shape
- D. Date of purchase, gas type

Please store this instruction manual carefully, use it if you have any questions, and take care to use the griller in its best condition for many years to come.

When having repairs done during the warranty period, please show this written warranty.

Repairs will be made according to the stipulations of the written warranty. (Store)

When the warranty period has expired, if repairs are to be done we will do them to the extent possible. (Store)

Technical fee : This is the charge for repairing malfunctioning appliances.

(There are instances in which complete repair may not be possible.

The customer will be consulted in such instances.)

Parts charges : These are the charges for parts used in repairs.

Out-call charges : These are the expenses for dispatching technicians to the place that the appliance was installed at. Separate parking charges, transportation costs, trains, airfare, etc.

<p>We give you our deep and sincere thanks for your purchase, and we offer our heartfelt wish that this griller will be able to contribute to even greater development of your establishment.</p>
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Caution regarding handling

- Please do not use any type of gas other than the one(s) indicated on the main unit of the appliance.
- Before igniting, please make sure that the appliance has been correctly prepared (installation of accessories) prior to use.
- In addition to ignition and extinguishing of flame etc. when using, please occasionally make sure that the flame is burning normally during use.
- Please be attentive to ventilation during use, such as running ventilation devices, etc.
- When you are finished operating it, please fully shut off the gas stopcock and wait to do inspection and maintenance after the appliance has cooled down.
- Please read the instruction manual well for details and then use the griller correctly.

**Warranty period is one year in only parts supply (excluding burner cover and Kosei charcoal) , this is valid in the case of just spontaneous failure.**

Kosei Kogyo, Co.