

TURCO-PIMAK

Commercial Jacket Potato Oven

USA / CANADA / UK

Health Department Compliance Pack

Manufacturer

TURCO-PIMAK

Ziya Gokalp Mah.
Ikitelli Organize Sanayi Bolgesi
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34040 Basaksehir / Istanbul
Turkey

Distributor

TurcoBazaar Industrial Kitchen
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Product

Commercial Jacket Potato Oven
Models: M079-2G (Gas) / M079-2E (Electric)

Date

10 March 2026

1. Manufacturer Declaration of Conformity

TURCO-PIMAK declares that the commercial kitchen equipment listed in this document has been designed and manufactured for professional food preparation environments including restaurants, catering kitchens, takeaway shops and mobile food units.

All food contact surfaces are manufactured from stainless steel suitable for commercial food preparation and hygienic kitchen environments.

The equipment follows general commercial kitchen equipment practices used in the United States, Canada and the United Kingdom.

2. Gas Appliance Safety Statement

Product	Commercial Jacket Potato Oven
Model	M079-2G
Power Output	4 kW
Heat Input	3440 kcal/h
Gas Compatibility	LPG (Propane/Butane) or Natural Gas
Safety Systems	Flame safety valve, gas control valve, manual ignition

The flame safety valve automatically stops gas flow if the flame is extinguished. Installation must be performed by a qualified gas technician.

The appliance must be installed in a properly ventilated commercial kitchen environment according to local ventilation regulations.

3. Electrical Safety Statement

North America Configuration

Voltage	120V
Frequency	60 Hz
Power	3 kW
Approx Current	25 A
Recommended Breaker	40A

UK and International Configuration

Voltage	220-240V
Frequency	50-60 Hz
Power	3 kW
Approx Current	13 A
Recommended Breaker	16A

The equipment is supplied with an open-ended power cable. Installation must be performed by a qualified electrician according to local electrical regulations.

4. Food Contact Material Safety Statement

All food contact surfaces are manufactured from high quality stainless steel suitable for commercial food preparation environments.

Materials used in the construction of the appliance are non-toxic and designed for professional kitchen use.

5. Hygiene and Cleaning Requirements

The appliance should be cleaned regularly using food safe stainless steel cleaning products and maintained according to commercial kitchen hygiene procedures.

6. Commercial Kitchen Use Declaration

This equipment is intended for professional commercial kitchen use including restaurants, catering kitchens, takeaway food businesses and food trucks.

Authorized Signature

Mehmet Bilgin

