

TURCO-PIMAK

Commercial Jacket Potato Oven

USA / CANADA / UK

Health Department Compliance Pack

Manufacturer

TURCO-PIMAK

Ziya Gokalp Mah.
Ikitelli Organize Sanayi Bolgesi
10. Cadde, Ataturk Blv. No:112/4
34040 Basaksehir / Istanbul
Turkey

Distributor

TurcoBazaar Industrial Kitchen
www.turcobazaar.com

Products Covered

M079-3G Gas Model

M079-3E Electric Model

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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 - Model M079-3G

Gas Compatibility	LPG or Natural Gas
Gas Pressure	21-25 / 30-50 mbar
Power Output	4 kW
Heat Input	3440 kcal
Drawer Capacity	3 stainless steel drawers
Dimensions	46.5 x 54 x 110 cm
Drawer Size	43 x 37 x 34 cm
Weight	59 kg
Construction	Stainless drawers, electrostatic painted body
Safety	Safety valve and faucet control

The appliance is equipped with gas safety mechanisms including a safety valve to prevent uncontrolled gas flow. Installation must be performed by a qualified gas technician according to local gas regulations.

The appliance must be installed in a properly ventilated commercial kitchen.

3. Electrical Safety Statement - Model M079-3E

Voltage Options	110V (USA/Canada) or 230-400V
Frequency	50-60 Hz
Power	4.5 kW
Drawer Capacity	3 stainless steel drawers
Dimensions	48 x 55 x 105 cm
Drawer Size	43 x 37 x 34 cm
Heating System	Two stage heating system
Heating Element	Tube type resistance heater

The 110V configuration requires a 40A to 45A circuit breaker depending on local electrical installation regulations.

Installation must be performed by a qualified electrician according to local electrical codes.

4. Food Contact Material Safety Statement

All food contact surfaces are manufactured from stainless steel suitable for commercial food preparation environments. Materials used in construction are non toxic and appropriate for professional kitchens.

5. Hygiene and Cleaning

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

Authorized Signature

Mehmet Bilgin

