



Döner-Grillmaschine

INSTALLATION - USER - MAINTENANCE MANUAL



WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance

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TABLE OF CONTENTS

1 – PREFACE

1.1 – Use of Installation – Operation & Maintenance Manual

2 – INSTALLATION INSTRUCTIONS

2.1 – Technical Instructions for Gas Connections

2.2 – Installation of the Appliance

2.3 – Technical Specifications

2.3.1 – Table of Burners Depending on the Injector Type of Gas Used

2.3.2 – Technical Specifications of Gas Döner-Grillmaschine

2.3.3 – Instructions for Gas Conversions

2.3.4 – Gas System Diagram

2.4 – Motor

2.5 – Gas Connection Diagram

2.5.1 – Döner-Grillmaschine with Motor on Top

2.5.1 – Döner-Grillmaschine with Motor on Top

3 – OPERATION AND MAINTENANCE INSTRUCTIONS

3.1 – Installing the Appliance

3.1.1 – Motor on Top Type Döner-Grillmaschine

3.1.2 – Motor at Bottom Type Döner-Grillmaschine

3.2 – Purpose of Use

3.3 – Warnings

3.4 – Operation

3.5 – Operation with Motor

3.5.1 – Döner-Grillmaschine with Motor on Top

3.5.2 – Döner-Grillmaschine with Motor at Bottom

3.6 – Operation without Motor

2.5.1 – Motor on Top Type Döner-Grillmaschine

3.5.2 – Motor at Bottom Type Döner-Grillmaschine

3.7 – Clean-Up

3.8 – Maintenance

3.9 – Economic Life of the Appliance

4 – WARRANTY

1 - PREFACE

Thank you for preferring our product and for the confidence you showed in our company - by purchasing Gas Döner-Grillmaschine.

Being preferred in 86 countries professional kitchens, our products are manufactured in compliance with the directives for appliances operated with gas.

Please read this User's Manual carefully, in order to be able to achieve highest efficiency throughout the economic life of the appliance.

- BEFORE CALLING OUR AUTHORIZED SERVICE STAFF PLEASE ENSURE THAT ELECTRICAL INSTALLATION AND GAS INSTALLATION ARE COMPLETED BY COMPETENT PERSONNEL IN LINE WITH LEGAL REQUIREMENTS.
- IN CASES OF DOUBT AND UNCLEAR POINTS, PLEASE ASK OUR NEAREST TECHNICAL SERVICE FOR MORE DETAILED INFORMATION.
- PLEASE REMEMBER THAT EXPENSES AND A HOURLY SERVICE FEE MUST BE CHARGED IF AUTHORIZED SERVICE STAFF CALLED WITHOUT MAKING PREPARATION BEFORE INSTALLATION ARE LEFT WAITING UNNECESSARILY.
- WE HOPE THAT YOU WILL OBTAIN HIGHEST YIELD FROM OUR PRODUCT PURCHASED.

1.1 – Use of Installation – Operation & Maintenance Manual

Dear customer please read this User's Manual carefully in order to prevent your appliance from damages, and to achieve maximum efficiency throughout the economic life of the appliance.

2 – INSTALLATION INSTRUCTIONS

2.1 – Technical Instructions for Gas Connections

Initial installation and operation of the appliance must be carried out by an Authorized Service in compliance with technical requirements and local directives related to gas connections.

All gas connections of the appliance must comply with ISO 7 – 1 or ISO 228 – 1 standard.



AN ELECTRICAL AND GAS INSTALLATION COMPLYING WITH THE RELEVANT LOCAL REGULATIONS MUST BE PRESENT AT THE FACILITY, BUILDING AND SIMILAR SITE WHERE THE DÖNER-GRILLMACHINE WILL BE INSTALLED; NECESSARY PRECAUTIONS MUST ALSO BE TAKEN TO ENSURE HEALTH AND MATERIAL SAFETY.

OTHERWISE OUR COMPANY WILL NOT BE RESPONSIBLE FOR THE CONSEQUENCES.

2.2 – Installation of the Appliance

The appliance must be installed on a stable, even and balanced ground made of stainless steel. This stainless steel surface must be in a form preventing fat from flowing down from the surface and spilling. The appliance should never be installed on a plastic or wooden surface. It must be installed so that at least 20 cm distance is maintained between the appliance and the wall, during its use.

Gas connections of the döner-grillmaschine must be done in compliance with the regulations in force.



The appliance should be operated under well ventilated conditions. The ventilation system must be of non-flammable character, and the ventilation funnel must be free of any obstruction.

2.3 – Technical Specifications

Öztiryakiler A.Ş. reserves the rights to use and to modify the technical specifications.



Power supply cords and gas connection hoses of the appliance installed by the Authorized Service must not be extended and changed.

2 – INSTALLATION INSTRUCTIONS

2.3.1 – Table of Burners Depending on the Injector Type of Gas Used

GAS TYPE		G20 - 20 mbar	G20 - 25 mbar	G25 – 25 mbar	G25 – 20 mbar	G25.1 – 25 mbar	G30 – 29 mbar	G31 – 37 mbar	G30 – 50 mbar
Pos	Machine Type	Burner Injector Diameter (mm)							
1	4G**	1,05	1,00	1,10	1,20	1,15	0,80	0,80	0,70
2	5G**	1,05	1,00	1,10	1,20	1,15	0,80	0,80	0,70
3	3GD*	1,35	1,30	1,40	1,50	1,45	0,93	0,93	0,80
4	4GD*	1,35	1,30	1,40	1,50	1,45	0,93	0,93	0,80
5	5GD*	1,35	1,30	1,40	1,50	1,45	0,93	0,93	0,80
6	55G**	1,05	1,00	1,10	1,20	1,15	0,80	0,80	0,70
7	44GD*	1,35	1,30	1,40	1,50	1,45	0,93	0,93	0,80
8	3GUD*	1,35	1,30	1,40	1,50	1,45	0,93	0,93	0,80
9	3GUD-W*	1,35	1,30	1,40	1,50	1,45	0,93	0,93	0,80
10	4GUD*	1,35	1,30	1,40	1,50	1,45	0,93	0,93	0,80
11	4GUD-W*	1,35	1,30	1,40	1,50	1,45	0,93	0,93	0,80
12	5GUD*	1,35	1,30	1,40	1,50	1,45	0,93	0,93	0,80
13	5GUD-W*	1,35	1,30	1,40	1,50	1,45	0,93	0,93	0,80
14	33GUD*	1,35	1,30	1,40	1,50	1,45	0,93	0,93	0,80
15	33GUD-W*	1,35	1,30	1,40	1,50	1,45	0,93	0,93	0,80
16	44GUD*	1,35	1,30	1,40	1,50	1,45	0,93	0,93	0,80
17	44GUD-W*	1,35	1,30	1,40	1,50	1,45	0,93	0,93	0,80
18	34GUD*	1,35	1,30	1,40	1,50	1,45	0,93	0,93	0,80
19	34GUD-W*	1,35	1,30	1,40	1,50	1,45	0,93	0,93	0,80

**** Each burner capacity:**

2 kW (natural gas) / gas valve by-pass injector Ø0.48 mm

2.4 kW (LPG) / gas valve by-pass injector Ø0.48 mm

*** Each burner capacity:**

3.25 kW / gas valve by-pass injector Ø0.65 mm

Nominal power of the appliance cannot be changed upon customer's request. Any modification made on valves and injectors, leaves the appliance out of warranty coverage. Otherwise our company will not be responsible for the consequences.

2 – INSTALLATION INSTRUCTONS

2.3.2 – Technical Specifications of Gas Döner-Grillmachines

Poz.	Product Nr.	Power (KW)	Meat Capacity (Kg)	Weight (kg)	Skewer length (mm)	Dimensions (HxWxD)
01	4G	8 (NG) 9,6 (LPG)	25 kg	23 kg	736 mm	987x400x560 *
02	5G	10 (NG) 12 (LPG)	40 kg	26 kg	900 mm	1150x400x560 *
03	3GD	9,75	40 kg	24 kg	736 mm	987x450x560 *
04	4GD	13	80 kg	27 kg	900 mm	1150x450x560 *
05	5GD	16,25	120 kg	45 kg	1060 mm	1312x600x600 *
06	55G	10 + 10 (NG) 12 + 12 (LPG)	(40 + 40) kg	45 kg	900 mm	1150x800x560 *
07	44GD	13 + 13	(90 + 90) kg	60 kg	900 mm	1150x900x560 *
08	3GUD	9,75	50 kg	30 kg	736 mm	780x530x650
09	3GUD-W	9,75	50 kg	30 kg	736 mm	780x530x650
10	4GUD	13	90 kg	34 kg	900 mm	1070x530x650 **
11	4GUD-W	13	90 kg	34 kg	900 mm	1070x530x650 **
12	5GUD	16,25	130 kg	48 kg	1060 mm	1230x530x650 **
13	5GUD-W	16,25	130 kg	48 kg	1060 mm	1230x530x650 **
14	33GUD	9,75 + 9,75	(50 + 50) kg	58 kg	736 mm	780x1060x650
15	33GUD-W	9,75 + 9,75	(50 + 50) kg	58 kg	736 mm	780x1060x650
16	44GUD	13 + 13	(90 + 90) kg	68 kg	900 mm	1070x1060x650 **
17	44GUD-W	13 + 13	(90 + 90) kg	68 kg	900 mm	1070x1060x650 **
18	34GUD	9,75 + 13	(50 + 90) kg	64 kg	736mm/900mm	1070x1060x650 **
19	34GUD-W	9,75 + 13	(50 + 90) kg	64 kg	736mm/900mm	1070x1060x650 **

2.3.3 – Instructions for Gas Conversions

PLEASE FOLLOW THE INSTRUCTIONS BELOW TO USE THE ROTISSERIE APPLIANCE WITH A GAS TYPE VARYING FROM REGIONAL REQUIREMENTS!

- Gas conversions should only be carried out by staff qualified in gas conversion.
- Close the valves of the gas line or gas bottle supplying gas to the appliance.
- Disconnect gas connection of the appliance.
- Loosen the screws of the back panel and remove back panel of the appliance
- Demount and remove the tubes between the gas valve and the burners.
- By displacing its splint remove the connection, where the injectors on the burner are attached.
- Install appropriate type of injectors for the gas type to be used, on burner connections.
- Install the splint and the connection back and tighten.

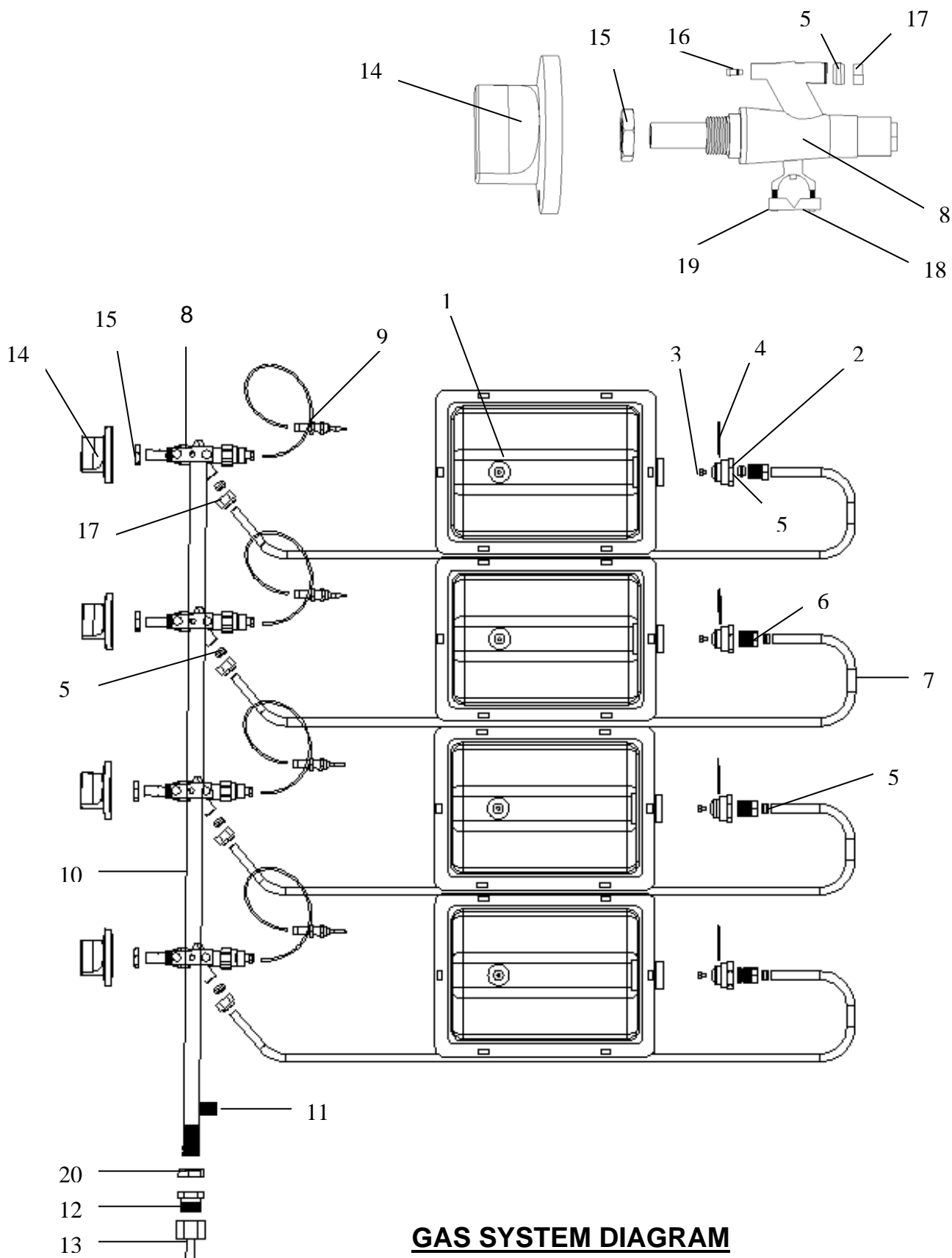
2 – INSTALLATION INSTRUCTIONS

- Re-mount the tubes between the gas valve and the burners. (Smear gearing of the connection, where the collar on the tube and the tube are mounted to the gas valve, with gas paste against gas leakage.)
-
- Change the labels of the appliance according to the gas conversion type.
- Connect the appliance to appropriate type of gas according to the gas conversion.
- Check all connections for gas leakage. (Tests have to be carried out using leakage spray or foam. Never check gas leakage with an open fire source like match, lighter etc.)
- After the gas leakage test carry out combustion test for the appliance.
- If the heat of the appliance is not sufficient set the gas adjustment injector (by-pass) on the gas valve appropriately using a screwdriver. (Since the by-pass injector is opened into the gas flow path, do never remove the by-pass injector during operation. Since the settings of the appliance are done by default as to requested gas pressure; if gas conversion will not be carried out, these settings should never be changed by the user. Re-mount the back panel if no problem exists.
- If you follow these instructions you can use your appliance safely with the gas type converted.

2.3.4 – Gas System Diagram

- 1 – Burner
- 2 – Burner connection
- 3 – Burner injector
- 4 - Splint
- 5 – Ring
- 6 – Burner collar
- 7 – Gas tube (Ø8X1)
- 8 – Gas valve
- 9 – Thermo-element
- 10 – Gas ramp (Ø16x1.5)
- 11 – Gas pressure control connection
- 12 – Natural gas connection collar
- 13 – Propane connection collar
- 14 – Gas valve button
- 15 – Gas valve nut
- 16 – Gas valve by-pass injector
- 17 – Gas valve collar
- 18 – Gas valve clamp
- 19 – Clamp screw
- 20 - Gas tube counter nut

2 – INSTALLATION INSTRUCTONS



2 – INSTALLATION INSTRUCTONS

2.4 – Motor

Electrical motors used in döner-grillmaschine can be operated two-ways (right/left). By the electrical motor used in döner-grillmaschine, each side of the skewered meat can be grilled homogenously, and also the appliance is operated using less human effort.

* Do not clean the electrical motor with water. In döner-grillmachines with motor on top, wipe the frame of the motor with a moist cloth, and then wipe it dry.

(In döner-grillmaschine with motor at the bottom, the motor is shielded with a cover. Do not operate the appliance without cover. Do not use water for cleaning.)

* Do not drop down the electrical motor.

* Protect the cord of the electrical motor from contacting directly with fire.

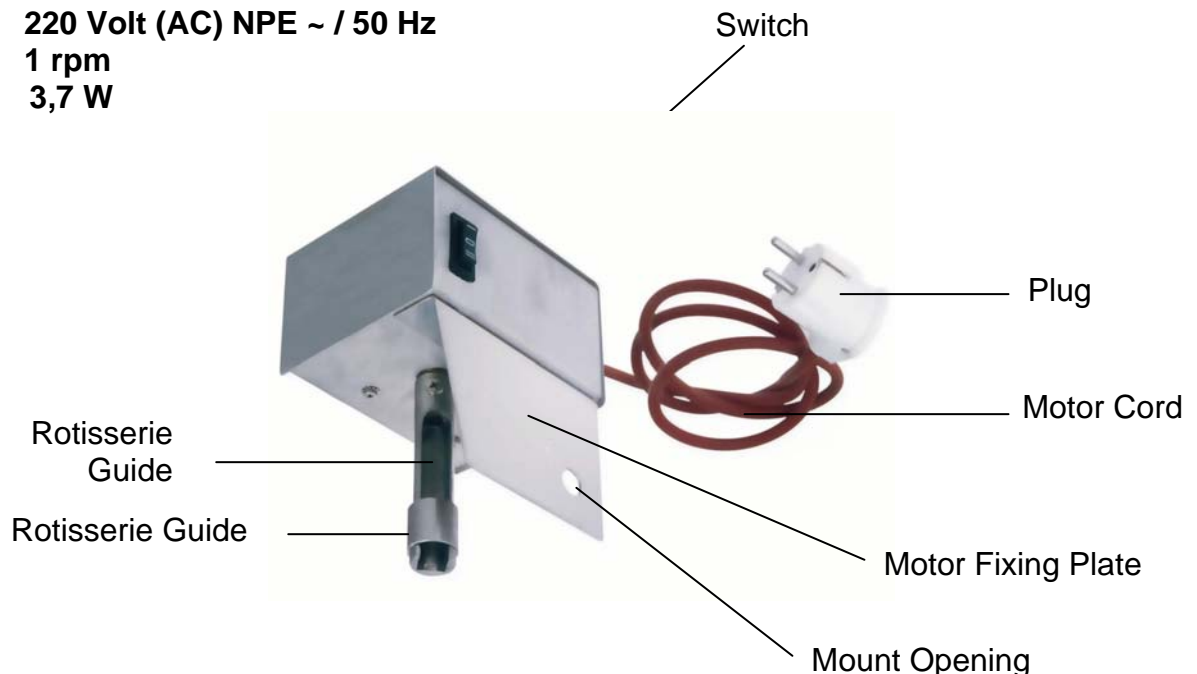
* In döner-grillmaschine with motor on top, use the Heat Cap (5) being an original part of the appliance, in order to protect the motor from excessive heat during operation. (Figure 1-b)

* Check the electrical cord of the appliance before each operation. Cords affected by heat or cut due to incorrect operation may cause leakage current.

By following instructions stated above, maximum efficiency is achieved with the motor of the product.

Motor Technical Specifications:

- **220 Volt (AC) NPE ~ / 50 Hz**
- **1 rpm**
- **3,7 W**



WARNING

Electrical Grounding Instructions

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug

2 – INSTALLATION INSTRUCTONS

2.5 – Gas Connection Diagram

2.5.1 – Döner-Grillmaschine with Motor on Top

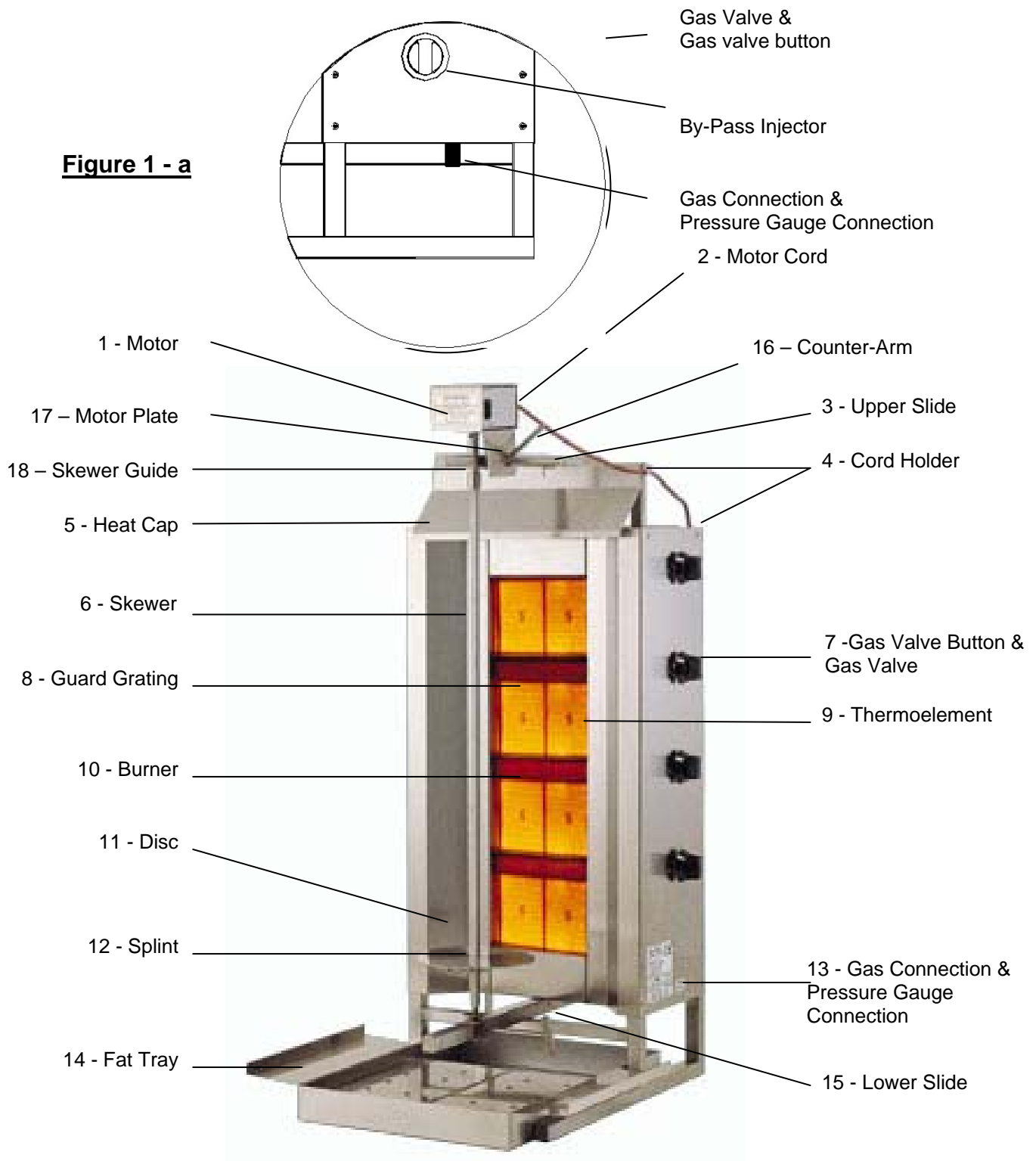


Figure 1 - b

2 – INSTALLATION INSTRUCTONS

2.5.2. Döner-Grillmaschine with Motor at Bottom

Figure 2 - a

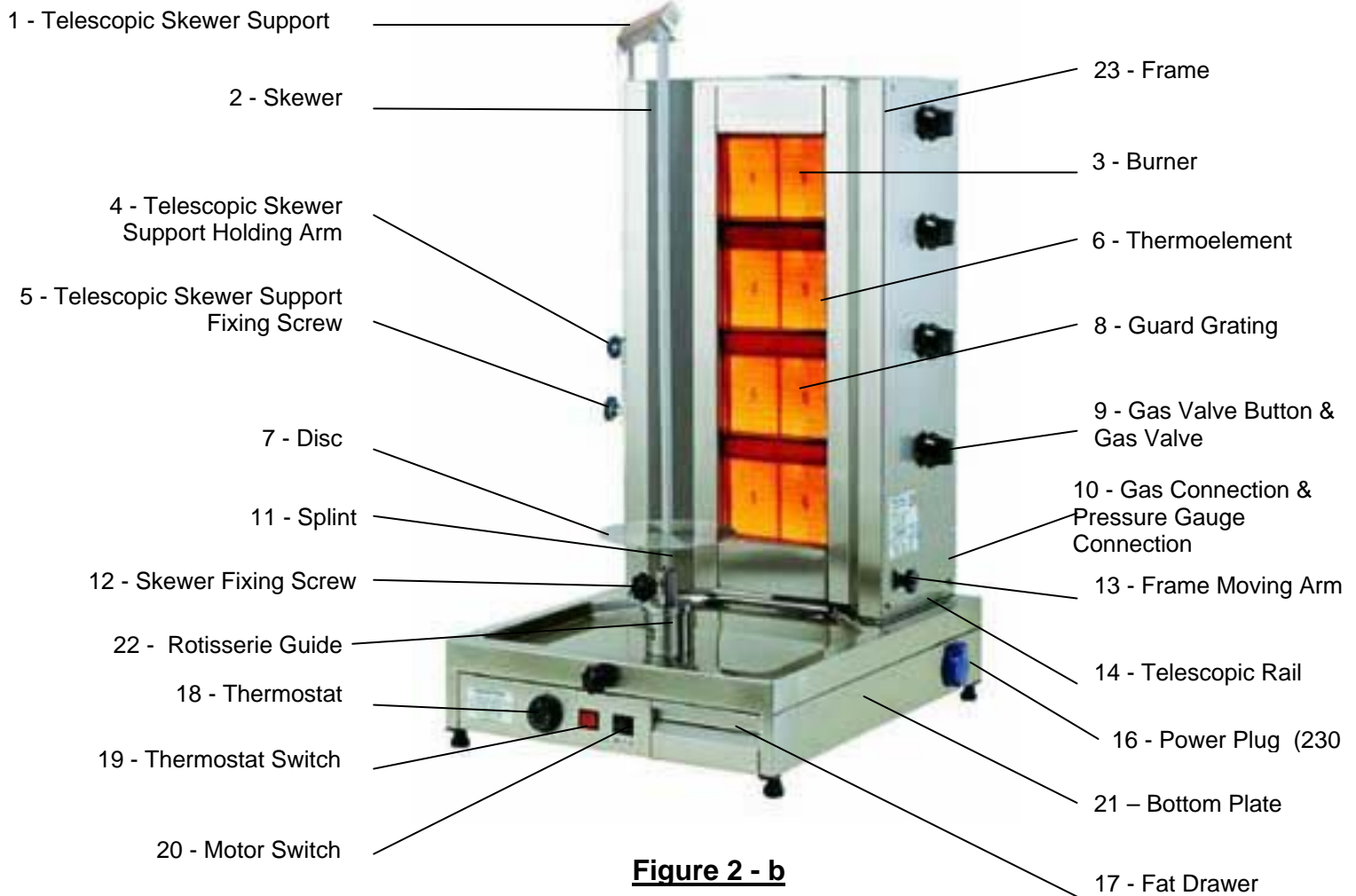
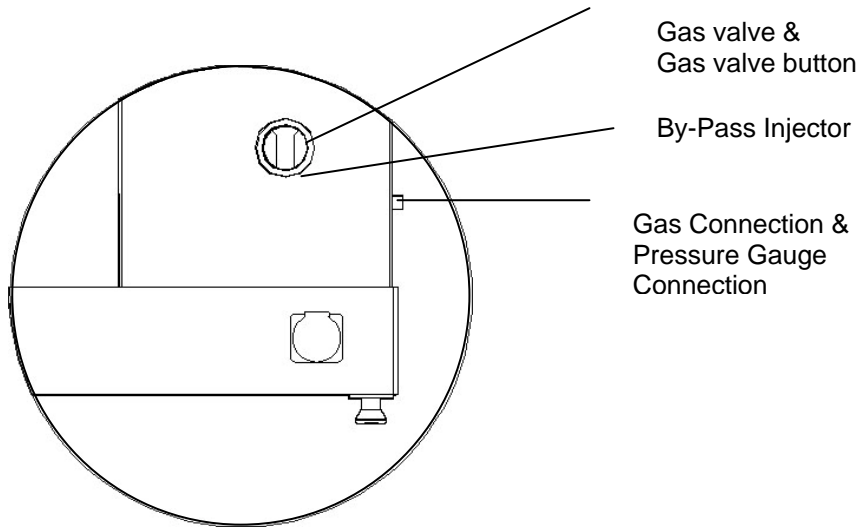


Figure 2 - b

The parts shown with numbers (18) – (19) are only present in appliances with code (W). In appliances with code W, the bottom plates (21) are equipped inside with a heating system preventing fat accumulated from freezing.

The parts shown with numbers (1) – (4) – (5) are not present in the appliances coded with 3.

3 – OPERATION AND MAINTENANCE INSTRUCTIONS

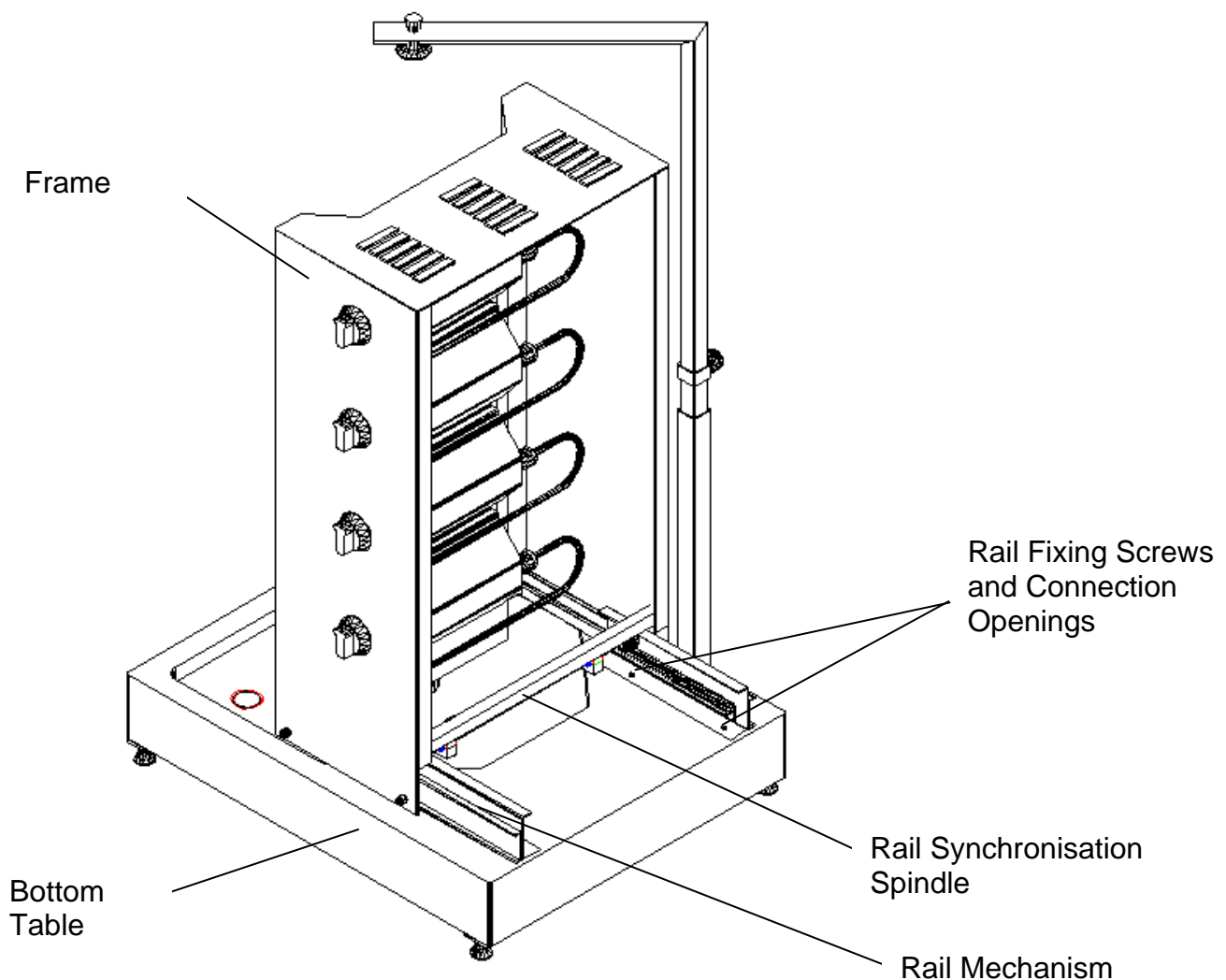
3.1 – Installing the Appliance

3.1.1 – Motor on Top Type Döner-Grillmaschine (Figure 1 – b)

After installing the appliance in compliance with the regulations mentioned in the User's Manual of the motor on top type of döner-grillmachines the fat tray and the motor (Figure 1–b) are inserted, making the appliance ready for use. In these types of appliances, unscrew upper and lower slide arms for the meat grilling. The distance between the skewer (6) with meat on, and the burners is adjusted with the help of these arms.

Make the gas connections at values as specified on appliance label and plug the electrical cord in. Your appliance is ready for use.

3.1.2 – Motor at Bottom Type Döner-Grillmaschine (Figure 2 – b)



3 – OPERATION AND MAINTENANCE INSTRUCTIONS

Before operating the motor at bottom type döner-grillmaschine, the frame (23) and bottom plate (21) must be installed first.

In order to fix your appliance with bolts follow the instructions below:

- **Install the bottom plate of the appliance as described in the User's Manual.**
- **Place the frame onto the bottom plate, so that the connection openings on the rail mechanism coincide with the connection points on the bottom plate.**

(The frame where the burners are connected is equipped with a rail mechanism. Four openings for bolt connections - two being on the right two being on the left - are present on this mechanism.)

- **Holding the rail mechanism, push the frame forward. Doing this the frame moves closer to the skewer, but the rail mechanism is stationary. Pass the bolts through the connection openings on the rail mechanism, and screw them onto the mounting openings on the bottom plate. Then screw all bolts using a wrench and fix the frame on the bottom plate.**
- **Make the gas connections at values as specified on appliance label and plug the electrical cord in. Your appliance is ready for use.**

The skewer (2) being located in a fixed position; the distance between the meat and the burners is set by moving the frame where the burners are bound to back and forth by a special rail mechanism. When doing this, consider that the appliance might be heated up, and use the frame moving arm (13) to move the frame (23) back and forth. If your döner-grillmaschine is of a type with telescopic skewer supporter, this supporter must be installed as shown in Figure 2-b.

In the motor at bottom type (W) coded döner-grillmachines, the bottom plate is equipped with a resistance. This enables both to prevent the fat from freezing, and cause it flow into the fat tray, and to keep and to serve the meat located above of the bottom plate hot. During operation, this fat tray should be checked periodically and evacuated if filled with fat. Otherwise overflowing fat may spill, both impairing hygiene conditions and creating a slippery surface that might cause accident and serious injury.

In such type of döner-grillmachines, the resistance is controlled via a thermostat and a switch using to start the thermostat (Figure 2-b 18-19).

With the help of the thermostat, the meat can be kept at desired temperature.

An additional accessory device operating at 230 V to be connected to the side plug on your appliance can also be used. (for example electrical meat slicing machine)

For rotisserie ovens with motor on top and at bottom, please read point 3.-5. before inserting the rotisserie where the meat is skewered to the rotisserie oven!

3 – OPERATION AND MAINTENANCE INSTRUCTIONS

3.2 – Purpose of Use

This döner-grillmaschine was designed and manufactured to grill any kind of döner meat for commercial purposes, and cannot be used for different purposes.

3.3 – Warnings

- * Before starting the appliance remove all protective PVC films and any other packaging material, from the appliance.
- * Do not leave the appliance unattended when operating.
- * The appliance should only be operated under a chimney hood.
- * The appliance should only be operated by persons, who have read the user's manual and maintenance manual and are trained about the operation of the appliance.
- * This appliance should only be operated on a stable, levelled surface made of stainless steel.
- * Gas connections must be checked for gas leakage.
- * The appliance should be operated under well ventilated conditions. The ventilation system must be of non-flammable character, and the ventilation funnel must be free of any obstruction.
- * When changing the location of the appliance, it must be turned off and cooled down.
- * If the appliance is operated without motor (for motor on top type of döner-grillmachines) use the original skewer turning arm, which can be mounted to the top of the skewer, to rotate the meat.
- * If gas odour is smelled, turn the gas valves of the appliance and all other gas valves off, and ventilate the room. Call authorized service as soon as possible.
- * Do never check gas leakage using a match or lighter. Check it using a gas leakage spray or foam.
- * All gas valves, main gas valves and power supplies must be turned off, after the operation and in cases of emergency.
- * The appliance should not be used beyond its purpose of use.
- * The appliance should not be moved and jolted when operating.
- * Beware from spilling of fat, when operating the appliance. Any spilled fat should be cleaned up immediately. Otherwise accidents and serious injuries might arise from the slippery surface caused by spilled fat.
- * Do not hit and tilt the appliance when carrying it.
- * Do not locate any flammable material near the appliance. Do not operate the appliance near easily flammable materials.
- * If the appliance has to be located near to a wall, dividing wall, kitchen furniture, decorative coating etc., these must definitely be of non-flammable material. Otherwise these must be coated with non-flammable heat insulation material, and the fire protection instructions must be strictly followed.
- * Leave 20 cm gap between the location, where the appliance will be operated and the wall.
- * Operational gas pressure values of the appliance are labelled on the appliance. Do not operate the appliance at a gas pressure other than the specified level.
- * If the appliance is operated with LPG, the distance between the device and LPG cylinder should be minimum 50 cm.



During grilling consider that the meat is hot, heavy and fatty and do not remove the meat from the appliance until the meat is completely finished!

3 – OPERATION AND MAINTENANCE INSTRUCTIONS

Push and turn the gas valve left and after keeping the gas valve pressed for 5 sec., push the igniter, and repeat this operation until seeing the flame on the burner, release the gas valve after 10 sec when burner is lit, and turn the gas valve right to shut the appliance off. If the burner does not light within 10-15 seconds, turn the valve off, and wait for a short while before retrying. Gas valves are equipped with thermo-elements. Therefore when lighting the burner first, keep the gas valve button pressed until the thermo-element heats up (around 10 seconds). Otherwise, thermo-elements not heated up enough will not allow gas flow and combustion will not occur. When the thermo-couples are heated up, stop pressing the buttons.

By repeating the procedure mentioned above following the same order, all burners of the appliance can be started. If for any external reason, the flame expires, the thermo-elements cease the gas flow.

Each of the burners is controlled by independent gas valves. Gas valves have two different cooking operation settings - low and full levels. Döner meat can be grilled or kept warm, using these settings as required.

Full Level Setting:

Gas valve button is labelled with a large flame indicator. For operating at full level, set the valve to this position, which will enable meat grilling.

Low Level Setting:

Gas valve button is labelled with a small flame indicator. For operating at low level set the valve to this position, which will keep the meat warm.

After the operation is finished always turn all gas valves, main gas valves and power connections off.

3 – OPERATION AND MAINTENANCE INSTRUCTIONS

3.5 – Operation with Motor

3.5.1 – Döner-Grillmaschine with Motor on Top

Operating your appliance with motor will enable both a homogenous meat grilling and depending less on manual operation.

**Please follow the following procedure to operate your appliance with motor.
(Figure 1-b)**

- Unscrew (T) shaped arms of upper (3) and lower slides (15) Depending on the diameter size of the meat, move these arms to the best position where the meat can easily be skewered. Remove T shaped upper slide (3) arm completely. When doing this counter-arm (16) must be located above upper slide arm (3). Then, pass the T shaped upper slide arm through the mounting opening above of the motor shield (17), and install it together with the motor (1) and screw. When holding the motor in correct position with your hands, screw the counter-arm (16) and the motor shield (17).
- Insert the bottom end of the skewer (6) with meat on, to the conical guide located above lower slide (15), and tighten T shaped arm.
- Then move the top end of the skewer (6) closer towards the skewer guide. Raise the snatching tube on the skewer guide up, and insert the skewered meat into the skewer guide and snatch the tube.
- After doing this, ensure that both the bottom slide (15) and the upper slide (3) are aligned.
- Then pass the motor cable (2) through cord holders, in order to protect the cable from the heat generated during operation. (Use the heat cap (5) to protect the cable from heat during operation)
- Your appliance is ready for use with motor. Plug electrical cord of the motor in, and start it using the switch on it.

When operating with motor always ensure that cords are kept away from heat sources. For this reason, never attach the motor cord on cord holders when operating.

3 – OPERATION AND MAINTENANCE INSTRUCTIONS

3.5.2 – Döner-Grillmaschine with Motor at Bottom

Operating your appliance with motor will enable both a homogenous meat grilling and depending less on manual operation.

Please follow the following procedure to operate your appliance with motor.

(Figure 2-b)

- Unscrew the fixing screw (5) of the telescopic skewer supporter. By doing this, the telescopic skewer supporter (1) will be raised up by a spring mechanism.
- Unscrew the skewer fixing screw (12).
- Insert the lower end (2) of the skewer with meat on, onto the skewer guide (22).
- Tighten the skewer fixing screw (12).
- Pushing the telescopic skewer supporter holding arm (4) down, insert the upper side of the skewer with meat on (2) into the guide located on this arm.
- Tighten the fixing screw (5) of the telescopic skewer supporter.
- Your appliance is ready for use with motor. You can start the motor by plugging the electrical cord of the motor in and using the motor switch (20) located on the bottom plate (21).

NOTE: THOSE APPLIANCES HAVING A 3-DIGIT PRODUCT CODE ARE NOT EQUIPPED WITH A TELESCOPIC SKEWER SUPPORTER. TAKING THIS INTO ACCOUNT FOLLOW THE INSTRUCTIONS BELOW FOR THESE APPLIANCES:

- Unscrew the skewer fixing screw (12).
- Insert the lower end (2) of the skewer with meat on, onto the skewer guide (22).
- Tighten the skewer fixing screw (12).
- Your appliance is ready for use with motor. You can start the motor by plugging the electrical cord of the motor in and using the motor switch (20) located on the bottom plate (21).

3.6 – Operation without Motor

3.6.1 – Motor on Top Type Döner-Grillmaschine

If the appliance will be operated without motor, use the hygienic skewer turning arm, which is used for rotating the skewer and is mountable to the top of the skewer. (For a hygienic, safe and less human power consuming grilling operation, operating the oven with motor is recommended).

Please follow the following procedure to operate your appliance without motor.

(Figure 1-b)

- Unscrew (T) shaped arms of upper (3) and lower slides (15) Depending on the diameter size of the meat, move these arms to the best position where the meat can easily be skewered.
- Insert the bottom end of the skewer with meat on to the conical guide located above lower slide (15), and tighten T shaped arm.
- Then, pass the upper end of the skewer with meat on through the ring located above the upper slide (3), and tighten the T shaped arm of the upper slide (3).

3 – OPERATION AND MAINTENANCE INSTRUCTIONS

- After doing this, ensure that both the bottom slide (15) and the upper slide (3) are aligned.
- Mount the original skewer turning arm to the top of the skewer, and rotate the skewer using this arm. Doing this, higher hygiene and safety will be maintained by enabling you to avoid the contact with the hot and fatty meat.

3.6.2 – Motor at Bottom Type Döner-Grillmaschine

Since using a skewer turning arm is not possible with these types of appliances, it is recommended to operate the appliance with motor. If the motor of your appliance has a failure and immediate service response is not necessary, operate the appliance after unplugging the electrical cord supplying power to the motor of the appliance. Call authorized service as soon as possible for replacing the motor of your appliance.

Follow the procedure below, to operate your appliance without motor for a short period of time: (Figure 2-b)

- Unscrew the fixing bolt (5) of the telescopic skewer supporter. By doing this, the telescopic skewer supporter (1) will be raised up by the spring mechanism.
- Unscrew the skewer fixing screw (12).
- Insert the lower end (2) of the skewer with meat on, onto the skewer guide (22).
- Do not tighten the skewer fixing screw (12). Otherwise you will not be able to rotate the skewered meat.
- Pushing the telescopic skewer supporter holding arm (4) down, insert the upper side of the skewer (2) with meat on into the guide located on this arm.
- Tighten the fixing screw (5) of the telescopic skewer supporter.
- Your appliance is ready for use without motor. Unplug the appliance from power supply during operation without motor.

NOTE: THOSE APPLIANCES HAVING A 3-DIGIT PRODUCT CODE ARE NOT EQUIPPED WITH A TELESCOPIC SKEWER SUPPORTER. TAKING THIS INTO ACCOUNT FOLLOW THE INSTRUCTIONS BELOW FOR THESE APPLIANCES:

- Unscrew the skewer fixing screw (12).
- Insert the lower end (2) of the skewer with meat on, onto the skewer guide (22).
- Do not tighten the skewer fixing screw (12). Otherwise you will not be able to rotate the skewered meat.
- Your appliance is ready for use without motor. Unplug the appliance from power supply during operation without motor.

3 – OPERATION AND MAINTENANCE INSTRUCTIONS

3.7 – Clean-Up

For a longer and hygienic life of use, please clean your appliance up after daily operation. Do never use rubbing powders and abrasive chemicals for the clean-up of the appliance.

Use liquid soap dissolved in some amount lukewarm water. Then wipe the appliance using a sponge immersed in soap water, and wipe it dry using a dry cloth.

Carry out the clean-up after the appliance is cooled down completely and not operating. Never allow the motor and other electrical parts of the appliance contact with water. Never allow the electrical parts (if any), the motor and burner parts contact with water. Do not wash the appliance immersing into water. Do not use pressure water for cleaning.

3.8 – Maintenance

In order to check gas leakage, and whether the appliance is functioning properly, the appliance must be serviced at least every 6 (six) months at manufacturers site or an authorized service, depending on the way the appliance is used and depending on the location. If the appliance is not functioning properly call authorized service immediately, and do not operate the appliance until it is fixed as necessary. If in such cases functional parts of the appliance have to be replaced, these should be replaced with original spare parts.

3.9 – Economic Life of the Appliance

If the appliance used in line with the instructions given in the User's Manual, its economic life is 10 (ten) years.

4 – WARRANTY

The warranty starts with the initial installation and operation of the appliance. The warranty of the appliance is 6 (six) months against workmanship and material faults, provided that it is installed and operated as instructed within the User's Manual.

Any failure arising from violation of the methods or conditions specified in the User's Manual and its operation beyond the purpose of use, and those failures arising from the interference of unauthorized persons/entities to the appliance, shall annul the service warranty.

Installation should be carried out by authorized service personnel and the service should be informed about the location change of the appliance.

The failures within the scope of warranty, how and where these will be eliminated, and the way and place of maintenance is determined by the manufacturer.

-If the information on the warranty deed or information label on the appliance are scraped, rubbed or changed, then the warranty shall no longer valid.

The warranty covers only maintenance and repairing of material or workmanship failure within the valid warranty period. Failures and parts within the scope of the warranty are repaired and replaced without any charge. Used parts replaced will be kept by the manufacturer.

Use or repair of the appliance with non-original parts shall also annul the warranty of the appliance.

Any damage and failure arising from loading, unloading, shipment operations beyond the responsibility of the manufacturer are not subject to the warranty. Similarly, damages and failures caused by external factors during the operation of the appliance are not covered by the warranty.

The consumer must apply to the technical service to be designated by the dealer where the appliance is purchased.



SERVICE UNDER WARRANTY CAN ONLY BE RENDERED IF IS THE WARRANTY CARD / INVOICE ARE PRESENTED.

