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Instructions for Use

Electro-Gyros-Grillequipments



Serie "Maxi"



Serie "Poly EL MAXI"

The electric equipments are suitable for producing Gyros, Döner-Kebab und Shoarma. They can be used in restaurants, snack-bars, canteens and in mobile shops. The grilling be effected through the Poly-Infrared-Heater elements. The heating energy is regulated through by a four stroke-switcher. The vertical spitted meat will be turned by a drive that is above or under the equipment, depending on the series, so that the meat is grilled equally.

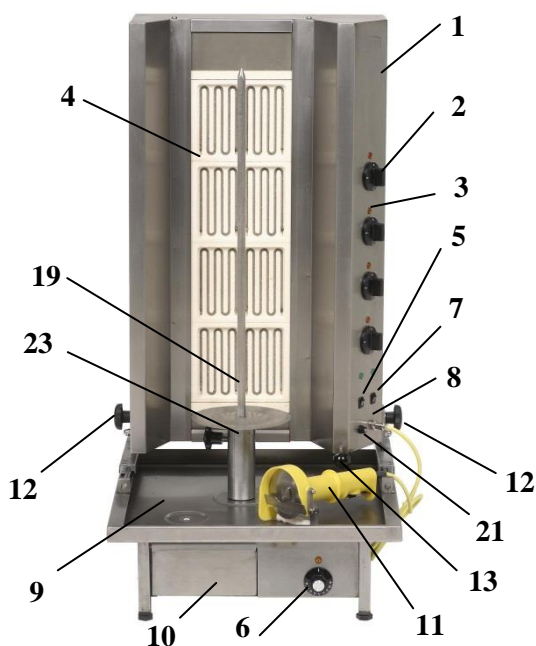
Safety directions



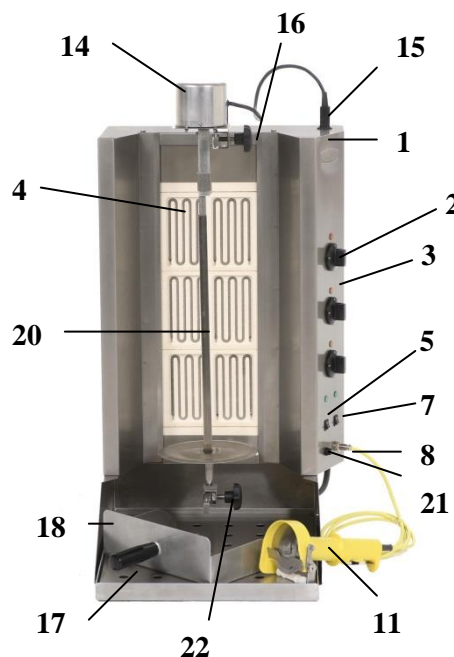
Before starting to work with the Gyros-Grillequipment please read the complete instruction for use carefully!

- Do not execute repair, cleaning or maintenance, when the Gyros-Grillequipment is connected to power. Pull out the power supplier.
- When using or after use the functional pieces and the casing of the Gyros-Grillequipments are hot. Caution: Danger of burning.
- Do not use the Gyros-Grillequipment for heating or other purposes.
- Cables of other electric equipments that are used near the Gyros-Grillequipments, must not get on the hot areas.

Discription of parts



Serie "Poly EL MAXI"



Serie "Maxi"

1 Casing	9 Fat-pan with hot-plate area	16 Star screw for drive
2 Switch-gag for Poly-Infrared-Heater	10 Fat drawer	17 Drip pan
3 Control light	11 PROFI Gyronal®-knife 90	18 Gyros-shovel
4 Poly-Infrared-Heater	12 Star screw for fixing the casing	19 Meat spit with plate for „Poly EL“
5 Rocker switch for drive	13 Hand gear for swivel and positioning the casing (forwards and back)	20 Main shaft and spit GLC and Micro
6 Rocker switch for hot-plate	14 Drive	21 Fuse
7 Rocker switch for Gyronal-knife	15 Plug socket for drive	22 Stock of the spit
8 Build-in-socket for Gyronal-knife		23 Spit holder with star head

Installing



Before installing the Gyros-Grillequipment please read the following notes completely!

- Put the Gyros-Grillequipment on a solid, safe and flat area.
- It is recommended to install under an extractor hood so that the grilling steam can be lead away.
- Make sure that the surface for the Gyros-Grillequipment and the bordering walls are of a fire-proof material
- Gyros-Grillequipments in mobile shops must be protected with a support against sliding and tilting.

Series "Maxi"

- Drive:
- After putting up the Gyros-Grillequipment, the drive (14) has to be pushed on the leading rod and fixed through by a light star screw of the drive (16) and has to be secured by a safety split pin, which is in front the above rod.
 - The connection cable for the drive must be put in the plug socket for drive (15).
 - The plug socket for drive (15) is placed on the top of the case on the right side.
- Drip pan:
- The drip pan (17) must be laid into the casing at the bottom. The dripping fat can run through the holes in the dripping pan.

Electric Connection



Connection and repairing only have to be executed through an authorized electrical expert

- Here national rules and instructions of the local electric supply authorities have to be followed.
- In addition to the local rules concerning fire and constructional specifications the following rules, regulations und instructions have to be taken into consideration.
 - Electric connection according to VDE 0100
 - ZH 1/36 and ZH 1/37
 - Type of electricity and supply voltage
 - Power connection according to the switching element
 - Notes on the data-plan
- By the building constructor an all-pole-circuit breaker is to be built in, so that the Gyros-Grillequipment is free of voltage in case of emergency or repairing

Functional Elements - Series Maxi“

- Switch gag for Poly-Infrared-Heaterelement (2)
- Switch rocker (0/1) für Gyronal-knife (7)
- Switch rocker (0/1) for drive (5)
- Built-in-socket for Gyronal-knife (8)

Functional Elements - Series “Poly EL MAXI”

- Switch gag for Poly-Infrared-Heaterelement (2)
- Switch rocker for (0/1) for hot plate (6)
- Built-in-socket for Gyronal-knife (8)
- Switch rocker (0/1) for drive (5)
- Switch rocker (0/1) for Gyronal-knife (7)

Operation

As far as the rules described have to be followed you can start operation of the Gyros-Grillequipment.

Inserting the main shaft and the spit for “Maxi”

- For inserting the main shaft and the spit (20) please pull out the stock (22) of the spit on the leading rod at the bottom of the fore edge and fix by a light screwing of the star head.
- Put the drive (14) in a same position and fix it with a light screwing of the star screw (16).
- Put the complete spit (20) (main shaft and spit) with the peak downwards into the stock of spit (22) and lead it into the coupling band at the top.
- By removing the stock of the spit (22) and the drive (15) the spit can be moved into the right position to the casing.
 - Attention! Only screw the star head lightly so that the drive can turn when moving the stock of the spit. There is the possibility of danger that the transmission shaft of the drive gets damaged.
 - Take care that the meat doesn't get in touch with the Poly-Infrared-heaters.

Inserting the meat spit for “Poly EL MAXI“

- Remove the star head of the spit holder and put the spit on the drive.
 - Afterwards the star head has to be tightened.
- Now the meat can be stapled on the spit.
- By removing the star screw (12) you can pull the casing (1) nearer to the meat spit.
 - Afterwards tighten the star head carefully.
- For an optimum of heating energy you can push or swivel the casing 25 °fore- or backwards.
 - Remove the star screw (12), and swivel the casing (1), afterwards fix the star screw carefully.

Fat pan with hot-plate area for “Poly EL MAXI“

- As soon as grilled meat was cut off and falls into the fat pan (9), could the rocker switch for hot plate (6) switched on.
 - The hot-plate area is needful for pleasant and makes work much easier preparing the meal on the working area removable.
 - The hot plate area isn't suitable for durable heating the meat.

Grill occurrence

For the grill occurrence are at the switch gag for the Poly-Infrared-Heaters four switch positions available, with it each one of the Poly-Infrared-Heaters on the left as well as on the right side could be switched parallel.

Position 0: Poly-Infrared-Heater off

Position 1: warm up, both Poly-Infrared-Heaters warm with low performance

Position 2: left Poly-Infrared-Heater on full power, right Poly-Infrared-Heater off

- Reason: with high temperature grill slowly, or grilling of small meat spits with low loss of energy

Position 3: both Poly-Infrared-Heaters work with full performance

- For the occurrence of grilling, please choose switch position 3 to grill with full performance. As soon as the meat had finished grilling, you could switch off the switch gag (2) after needing or the meat could be hold warm with position 1.

Cleaning and maintenance



Before every cleaning and before every opening of the Gyros-Grillequipment it is necessary that the power supplier was pulled out and the safety directions were heeded.

- The case (1) as soon as the Poly-Infrared-Heaterelement (4) can be cleaned in cool condition with soap lye and a wire sponge.
 - For the cleaning of the Gyros-Grillequipment shouldn't oven cleaner or other chemical means used.
 - It isn't allowed to spray wash the Gyros-Grillequipment with water.
- The Gyronal-knife (11) had to be cleaned after the „Instruction for use for Gyronal-knife“.
- The fat-Pan with hot plate-area (9) of the Serie „Poly EL MAXI“ will get cleaned with soap lye. Through the bore runs the soap water into the left fat-drawer (10). The fat-drawer (10) will be put out and separately cleaned.
- Drive (14) from the inside all 8-12 weeks with a fine degreaser such as (Use no circumstances to other lubricants) "WD40" or "Karamba" clean and free from the Ascended meat fat, so the mileage of the gears is ensured.

Delivery Supply - Series "Maxi"

- Gyros-Grillequipment (1)
- drive (14) with main shaft and spit (20)
- drip pan (17)
- gyros shovel (18)
- according to design one Gyronal-knife (11)

Delivery Supply - Series "Poly EL MAXI"

- Gyros-Grillequipment of Serie "Poly EL MAXI"(1)
- according to design one Gyronal-knife (11)
- fat pan (10)

Guarantee

- We guarantee on the Gyros-Grillequipment one half year material guarantee, except wear parts, at control mistakes, mesh into the equipment, during time of guarantee or deliberate damage.
- Poly-Infrared-Heaterelements and ceran glasses are excluded from the guarantee.

CE - marking

The Gyros-Grillequipment is in accordance with the machine guidelines 98/37/EG under consideration of low voltage guidelines 73/23/EWG. The demand of this EG-guideline is consequently filled in. The Gyros-Grillequipment carries the CE-sign.

Technical data - Series "Maxi"

Type	dimensions B x T x H	length of the meat spit	max. spit dia	spit weight*	capacity / outlet
Maxi 30	470 x 470 x 740 mm	280 mm	300 mm	ca. 5 – 15 kg	2,4 KW / 230V/~50/60Hz
Maxi 45	470 x 470 x 920 mm	430 mm	350 mm	ca. 15 – 30 kg	3,6 KW / 230V/~50/60Hz
Maxi 45	470 x 470 x 920 mm	430 mm	350 mm	ca. 15 – 30 kg	3,6 KW / 400V/~50/60Hz
Maxi 60	470 x 470 x 1040 mm	580 mm	350 mm	ca. 30 - 45 kg	4,8 KW / 400V/~50/60Hz
Maxi 75	470 x 520 x 1200 mm	730 mm	350 mm	ca. 45 - 75 kg	6,0 KW / 400V/~50/60Hz

Technical data - Series "Poly EL MAXI"

Type	dimensions B x T x H	length of the meat spit	max. spit dia	spit weight*	capacity / outlet
Poly EL MAXI 3	530 x 530 x 850 mm	470 mm	400 mm	ca. till 30 kg	3,6 KW / 230V/~50/60Hz
Poly EL MAXI 3	530 x 530 x 850 mm	470 mm	400 mm	ca. till 30 kg	3,6 KW / 400V/~50/60Hz
Poly EL MAXI 4	530 x 530 x 920 mm	620 mm	450 mm	ca. till 45 kg	4,8 KW / 400V/~50/60Hz
Poly EL MAXI 5	630 x 530 x 1070 mm	770 mm	500 mm	ca. till 75 kg	6,0 KW / 400V/~50/60Hz

* The weight of the spit is depending on the volume of the meatball!

noise level:	< 70 dB (A)
heat performance of the Poly-Infrared-Heater:	bis 1100 °C
material of the case:	V2A Nirosta stainless
material of the gyros shovel:	aluminium

EC declaration of conformity according to EC Machinery Directive (42/2006/EG)

Hereby we certify under the sole responsibility of the conformity of products

Gyros-Grillequipments:

- type Maxi 30, type Maxi 45, type Maxi 60, type Maxi 75
- type Poly EL MAXI 3, type Poly EL MAXI 4, type Poly EL MAXI 5

with the essential requirements of the following EC directives:

- Machinery Directive (42/2006/EG)
- Low Voltage Directive (73/23/EEC)

The following harmonized standards were applied: EN 12100