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Instruction for use

Gas-Gyros-Grill Equipments

Series „Poly Gas“ und Series „GAS G“



Series „Poly Gas“



Series „GAS G“

The Gas-Grill-equipments are suitable for the production of gyros, doner kebab kebab as well as Shoarma. They are suitable for use in restaurants, snacks, canteens, kitchens and in mobile sales vehicles. The grill process is carried out by means of Gas-Infrared-Heaters

The having the heating on performance is regulated by means of a four time switch.

The meat impaled vertically is turned by a drive which is over or under the grill depending on equipment series so that it is browned by the rotation evenly during the grill period.

Safety labelings



Please completely read safety labelings before putting into operation of the gyros grill the instructions!

- Not carrying out any repair, cleaning or maintenance work if the gyros grill is attached at the net and the gas connection isn't interrupted.
 - stretching connection cables and turning off gas supply.
- For business and after the use the function and case parts of the gyros grill are hot.
 - Caution! Burning danger.
- Not using the gyros grill for have the heating on or other purposes.
- Managements of other electrical appliances which are used nearby the gyros grill mustn't reach the hot areas.

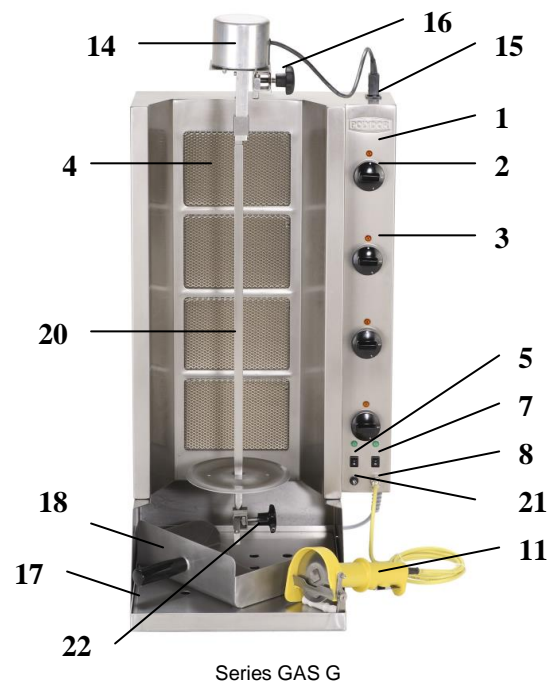
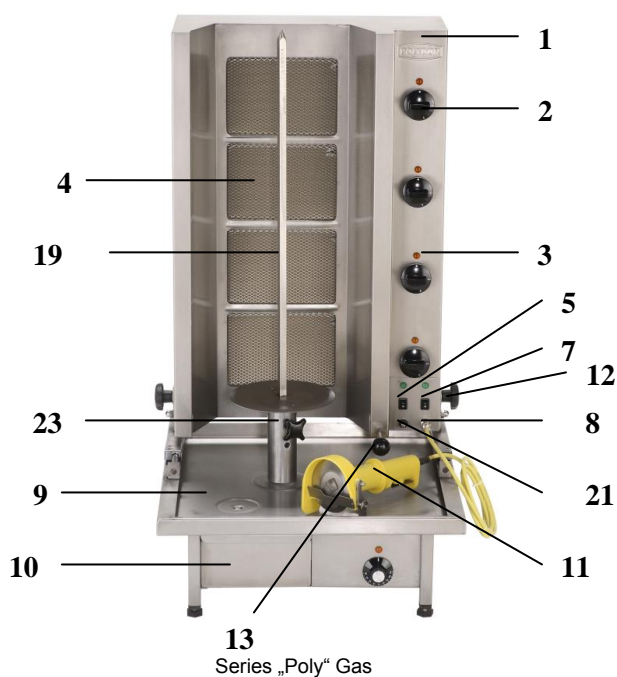
Safety labelings for the installation

- Fetch you for the approval of your gas utility provider before the installation of the gyros grill for one.
- The gas connection may only by authorized specialist staff considering the appropriate regulations according to chapter on the right ordinance, technical rules and guidelines be carried out.
- Experts authorized all gyros grills require a regular maintenance by, particularly with regard to which burner-, rule, and safety facilities.
 - Maintenance work, gas rearrangements and customizations also only may be carried out by licensed experts
 - considering these instructions and the corresponding regulations

Statutory order, technical rules and guidelines

- At the installation of the equipment the following regulations have to be taken into account:
 - country regulations like building regulations and heating ordinances, DVGW, worksheet G 634
 - Installation of canteen kitchens
 - gas consumption facilities
 - DVGW, worksheet G 600
 - Technical rules for gas installation (TRGI) –
 - TRF Technical rules for liquefied gas
 - guidelines and regulations of the gas utility provider (GVU) and the electric utility provider (EVU), appropriate accident prevention regulations

Overview Legend



- | | | |
|---|--|---|
| 1 Casing | 9 Fat-pan with hot-plate area | 16 Star screw for drive |
| 2 Switch-gag for the gas-infrared-heaters | 10 Fat drawer | 17 Drip pan |
| 3 Control light | 11 PROFI Gyronal®-knife | 18 Gyros-shovel |
| 4 Gas-Infrared-Heater | 12 Star screw to fixing the casing | 19 Meat spit with plate for series Poly Gas |
| 5 Rocker switches for drive | 13 Hand gear for swivel and positioning of the casing (forward and back) | 20 Main shaft and spit for Gas G |
| 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-plug for Gyronal-knife | | 23 Spit holder with star screw |

Establishment

- Every gyros grill is equipped with full igniting protected gas fittings.

Details on the gyros grills

List and presiding to details on the gyros grills operating instructions apply for to the Polydor gyros grills of the categories II2ELL3B/P and liquefied gas grounds. The equipment corresponds it is appropriate for the construction A. of the equipments sings respectively on the equipment rear and carries the following details:

POLYDOR		Gyros-Grillgeräte GmbH									
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	DE	BE	NL	SE	DK	FI	GB	IE	PT	IT	AT
Cat.	II 2ELL3B/P	I 2E+	I 2L	II 2H3B/P				II 2H3+			II 2H3B/P
P (mbr)	20/50	20/25	25		20/28 - 30			20/28 – 30; 37			20/50

DIN-EN 203-1		CE 0085		
Type – Art – Tipo:	A			
Mod.:	<input type="text"/>			Jahr <input type="text"/>
EL:	<input type="text"/>	V		Motor <input type="text"/> W
Qn	<input type="text"/>	KW	<input type="text"/>	50 Hz
G 30	<input type="text"/>	Kg/h	G 20 <input type="text"/>	0,49 m ³ /h G 25 <input type="text"/>
				0,57 m ³ /h

Additional sticker for gyros grills and their packings.:

DE - II ₂ ELL3B/P	G20 - 2ELL - 20 mbar G25 - 2ELL - 20 mbar G30 - 3B/P - 50 mbar
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SE	G20 - 2H - 20 mbar
DK II ₂ H3B/P	G30 - 3B/P - 28/30 mbar

BE - I ₂ E+	G20 - 2E+ - 20/25 mbar
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GB	G20 - 2H - 20mbar
IE	G20 - 2H - 20mbar
PT - II	G30 - 3+ - 28-30/37mbar
IT	

AT - II ₂ H3B/P	G20 - 2H - 20mbar G30 - 3B/P - 50mbar
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NL - I	G25 - 2L - 25mbar
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location



Please take care, at the list of the gyros grill follow the following notes!

- Build the gyros grill on a firm, sure and flat floor space.
- The gyros grill must be built in a room ventilated well.
- The list under an extractor hood is recommended so that the free nascent grill hazes can be led away.
- Take care that the floor space of the gyros grills as well as adjacent walls made of a fire-proof material are.
 - The foundations should be screwed together (fastened) in the foot case with the holes provided - (only at gas G)
 - for series a minimum distance of 50 mm to combustible walls has to be kept.
- For maintenance purposes a minimum distance of 500 mm must be kept to the rear provided that no flexible sheathed line is used.
 - If a flexible sheathed line is used, a distance of 50 mm to the rear suffices.
 - E.g. attachment of a radiation protection are fallen below these distances, corresponding thermic protection measures have to be taken so.
- Before the gyros device is attached it has to be found out on the equipment sign whether it is set up and allowed for the existing gas way.
 - If the way of gas given on the equipment sign doesn't agree with the available gyros device, at first it is to carry out a rearrangement or customization
- Gyros grills in mobile sales vehicles must against slip and tip over protectedly be with a mount..



The device may be built only in rooms ventilated sufficiently around the formation of inadmissible concentrations to avoid substances more unhealthy.

- The construction's are corresponds to the gyros grill type gas G 85/Poly gas 3, i.e. the waste gases aren't immediately led away.

The gyros grills type gas G 100/Poly Gas 4 and Gas G 115/Poly Gas 5 correspond to the construction B, i.e. equipment at this performance as of 14 kW must be built under a proper discount plant. For the sufficient ventilating of the list room and the eduction of the waste gases from the room are the conditions of the DVGW worksheet to take G 634 into account.

Gas connection

- You check, whether the gyros grill is established in the existing gas way.
 - The details on the type signpost must agree with the existing gas way
 - isn't the case to carry out a rearrangement and customization on the local conditions.
- The gas connection is dependent on the single equipment type external thread on the right to DIN ISO 7/1 [DIN 2999, part 1,] for custom-
- The connection with the gas supply has to be carried out under insertion of a gas fitting.
- You may only, g of a 634, of one authorized one plumber are carried out considering the DVGW-TRGI or TRF and the DVGW worksheet.
- After completion of the gas connection all junction points must be checked for tightness by means of leak spray or by paint of with foam forming means which don't cause any corrosion and to be more precise under business pressure.

Electric connection



The setting-up of a place of work in the band of radiation of the device is not permissible since in this field people are there high spotlights-temperatures.

- The device has an operating voltage of 220 V / 50 hertz.
- The electrical installation occurred according to the valid VDE rules.
 - Possible local special rules are to be kept..
- The entire kitchen plant of an electric examination must be subjected to . To the installation of the device.

Ready for operation position

The Devices must according to the instructions of the manufacturer and according to the relevant rules of the contract installation undertake, adaptation enterprise, maintenance company or GUV during the new hire and to be controlled on the planned thermal stress correspondingly at every maintenance operation and/or to be tuned. You take the necessary values from the nozzle table please.

Control of the thermal stress

- you check, either the gyros grill is established in the existing gas way.
 - The details on the type signpost must agree with the existing gas way.
- it is also, the rearrangement or customization in other gas ways to check the identification of the nozzles.
 - Arises thermal pollution in the context of connection pressures of +20 mbar for the gas equipment on hand by use of the right nozzle at natural gas E and natural gas LL, at +30 mbar at liquefied gas and at +50 mbar at liquefied gas -- the calling himself by get effective for the respective nozzle crosscut.
- business with the thermal pollution arising into dependence of the available nozzle is only permitted in the following connection pressure areas from 17 (18) to 25 mbar at natural gases E (LL) and of 42.5 mbar to 57.5 mbar at liquefied gases
 - the connection pressure is outside these pressure areas, a putting into operation mustn't be carried out.

Inspection of the thermal stress at liquid gas

- you check, either the identification of the used nozzles agrees with the manufacturer's indications.
- ces you sure that the on the side of the making available low pressure regulator doesn't exceed a maximum exit pressure of 50 mbar.
 - control of the type signpost or pressure measuring and check of the connection pressure.

Fairs of the connection pressure

- The connection pressure is measured by means of U pipe manometer (minimum dissolving 0.1 mbar).
 - The pressure tap immediately is below the switching strip on the right side of the device.
- Doing the thick screw in the connection pressure measure tube of the gas main line and attaching the tube of the manometer.
- locking er connection measuring thick screw having been carried out thick again.

Function check

- Putting into operation device · according to the operating manual.
- Checking device · for tightness.
- Testing · of igniting-behavior and burning-safety.

Introduction of the User

- The users must make familiar with the device by the commissioner with the operating instructions.
- It must be pointed out to that structural changes which impair the burning air supplies have to be subjected to renewed function control.
- Rearrangement or customization of the way of gas

Change or match the art of gas



Before every adaptation, adaptation and maintenance job the device is to be made dead.

- shall other ways of gas be used, is taken into account that the rearrangement of an authorized plumber has to be carried out.
 - Please, you gather the required values from the nozzle table.
- In Case of the adaptation or adaptation following measures are to be taken:
 - Alternations of the small preparing-nozzle.
 - Alternations of the gross preparing-nozzle
 - Functional test and marking of the new gas kind on the faceplate of the device.

Changing large and small preparing-nozzle

- four fastening screws of the flashback unscrewing.
- great one putting nozzle unscrewing.
- The great putting nozzle sits – next to the burner on the left from line of sight.
 - replacing small putting nozzle
- The nozzle is in the front area of the device Line of sight on the right at the switching strip. The switching gag (2) is removed, which the small one putting nozzle which is undone by means of a screwdriver and pulled out with Pomeranian tongs sits under Belochung meaning much to it.
- assembly is carried out in a reversed order.

Turning of the large and small preparino-nozzle

- At liquid gases and natural gases is worked in each case with celebration nozzles, that is the corresponding nozzles are turned always against the assault.

Function elements series

Series – GAS G

- Switching gag for the Gas-Infrared-Heaters (2)
- Rocker switch (0/1) for drive (5)
- Rocker switch (0/1) for Gyronal knife (7)
- Mounting plug for Gyronal knife (8)

Series – „Poly“ Gas

- Switching gag for the Gas-Infrared-Heaters (2)
- Rocker switch (0/1) for hot plate (6)
- Rocker switch (0/1) for hot plate (6)
- Rocker switch (0/1) for Gyronal knife (7)
- Built-in-socket for Gyronal knife (8)

Putting into operation



In principle, the ignition sequence has to be carried out from above to below putting into operation!

- Open gas fitting, you press down in that one of the switch gag (2) and you shift on igniting position (full fire position).
- By means of a fuse or a grill ignitor the burner is ignited now.
- Think the switch gag (2) for approx. 10 seconds pushed down so that the thermocouple can be warmed as soon as the flame burns.
 - let the switching gag off after this.
- All other burners get analogous the points described before ignited.
 - The flame should go out after letting the switching gag off, the igniting process is repeated.
 - Not lets you give off unburned gas longer than 10 seconds.
- (Small position) is made the temperature regulation by turning the switching gag counterclockwise of great on small position.

Business



Operated the gyros grill may be operated only in rooms ventilated sufficiently!

- The gyros grill only is had in mind for commercial purposes and must be served by qualified employees.
- The list and attitude of the gyros grill or the rearrangement to another gas way only may be carried out by an authorized gas fitter.
- Provided that the list, electric connection and safety labelings have been adhered to as described, the gyros grill can be put into operation.

Employing the main bar and the touchdown spear at the series Gas G

- The stock of the spit (23) is here preferred up to the leading edge and put on easily by turning the star screw to touchdown spear (20) on the lower leadership bar for using the main bar and the.
 - Bringing about the drive (14) to the same position approximately and tightening easily by turning the star screw (16).
 - The complete spit (20) (main shaft and spit) with the top to below to the spear store (22) put and would take to the clutch track above.
 - The square pipe of the engine mount of had now to been pulled down
 - The spear can be taken to the case into the right position solve and move by abwechselndes the spear store (22) and the drive (14).
 - Tightening the star screw of the drive only easily so that the drive when blocking the spear store can turn with. There otherwise is the danger that the drive shaft of the drive is damaged.
- rights you on this, that the meat doesn't come with the gas-infrared-heaters into touch.

Using the make skewer at the series Poly Gas

- Undoing the star screw of the spear photo (23) and putting on the meat skewer on the drive.
 - The star screw of the spear photo must be tightened -- after this.
- The meat can be piled up now on the meat skewer.
- You can consult the having the heating on case more nearly to the meat skewer (1) by undoing the star screw (12) after which tighten the star screw for certain again.
 - rights you on this, that the meat doesn't come with the gas infrared spotlights into touch..
- To the optimal usage of the heating energy it is possibly the case by 25° front of or swing over back.
 - The star screw (12) solves you to this and swing the case (1), then tighten the star screw for certain again..

fat pan with hot plate of the series „Poly“ Gas

- As soon as grill meat was cut off and has fallen in the fat pan (9), the rocker switch can be switched on for the hot plate (6).
 - The hot plate serves for the pleasant and work making easier preparations for the court on the removable working area the hot plate isn't suitable for durable heating of the meat.

grill process

- The meat shall be seasoned before impaling
- The meat is as long as grilled till it is brown and crisp on the outside only then it is ready and can be cut.
- The distance of the meat to the grill should amount to at least 4 -5 cm.

removal from service

- Switching gag on the position 0 shift to extinguish the main burner

cleaning and maintenance



Before every cleaning and before every opening of the gyros grill the mains plug must be drawn and safety labelings followed.

- The case (1) as well as the gas infrared spotlights (4) can be cleaned in the condition cooled down with a soapsuds and a wire sponge
 - don't use oven cleaners or other chemical means for cleaning of the gyros grill.
 - The gyros grill may not be sprayed with water.
- The Gyronal knife (12) at the series Poly Gas must after more enclosed Instructions for Gyronal knife be cleaned.
- The fat pan with hot plate (9) at the series Poly Gas is cleaned with some soapsuds. By the drilling the soapy water runs into the left fat drawer (10). The fat drawer is taken out and cleaned separately after this.
- 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.



Before every maintenance and opening of the gyros grill the mains plug must be drawn, the gas supply interrupted and the safety labelings followed. The maintenance and replacing important parts only may by be run through for licensed experts.

The following maintenance work has at least to be carried out per annum once:

- Checking function of the available regulation and safety facilities.
- Control of the burning behavior has particularly to be paid attention, on igniting behaviors and burning safety.
 - The flames having to burn stably and being allowed to not burn, take off or beat back yellowly..
- Execution of function control in accordance with the description in chapter Function control

replacing the compact rooster (direct regulator)

after exchange of the corresponding parts having been carried out has a sealing up check to be carried out.

- Making equipment unstressedly
- removing gags
- (Four fastening screws) unscrew rear.
- Separating equipment from the main gas pipe by solving the screwing
- Unscrewing thermocouple of the fitting.
 - only turn the thread not at the pin
- Separating gas supply of the fitting.
- Fastening screw of the fitting screw out and replace by appropriately new multiple putting equipment.
- The assembly is carried out in a reversed order.

replacing the thermocouple

After exchange of the corresponding parts having been carried out has a sealing up check to be carried out.

- making equipment unstressedly
- (Four fastening screws) unscrew rear.
- Unscrewing thermocouple of fitting.
 - only turn the thread not at the pin
- Unscrewing of burner and replacing against new thermocouple
- The assembly is carried out in a reversed order.

replacing the burner

After exchange of the corresponding parts having been carried out has a sealing up check to be carried out.

- making equipment unstressedly.
- (Four fastening screws) unscrew rear.
- Unscrewing thermocouple of fitting.
 - only turn the thread not at the pin
- unscrewing thermocouple of burner.
 - removing gas supply with nozzle stick of the burner.
- Unscrewing two nuts M5 of the burner and using a new burner.
 - eights you at the installation of the new burner on the right seat of the bars.
- The assembly is carried out in a reversed order

guarantee

- We grant material guarantee to interventions in the device on the gyros grills except for consumable parts at operator errors during the guarantee period or deliberate damage half a year.

CE, identification

The gyros grills correspond CE to the machine guideline 98/37/EC under consideration of the low voltage guideline 73/23/EEC -- for identification. Guidelines are therefore filled the demands of this EC. The gyros grills carry the CE, sign.

Technical Data

Serie „GAS G“

equipment type	measures in mm B x T x H	spit length	spit diameter	spit weight*	performance/ connection
GAS G 85	460 x 470 x 875	430 mm	350 mm	15 - 30 kg	10,5 KW / 220V / 1x16A
GAS G 100	460 x 470 x 1025	580 mm	400 mm	30 - 45 kg	14,0 KW / 220 V / 1x16A
GAS G 115	460 x 570 x 1175	730 mm	450 mm	45 - 70 kg	17,5 KW / 220 V / 1x16A

Serie „Poly Gas“

equipment type	measures in mm B x T x H	spit length	spit diameter	spit weight*	performance/ connection
Poly Gas 3	540 x 530 x 850	450 mm	350 mm	until 35 kg	10,5 KW 230 V 50/60 Hz / 150 W
Poly Gas 4	540 x 530 x 1000	600 mm	400 mm	until 55 kg	14,0 KW 230 V 50/60 Hz / 150 W
Poly Gas 5	540 x 530 x 1150	750 mm	450 mm	until 85 kg	17,5 KW 230V 50/60 Hz / 150 W

* The spear weight goes the meat bale by the volume!

table of jets

Equipment type	heat treated max. in KW	heat treated min. in KW	sorts of gas	working pressure	Amount of jets l	jet size in 1 / 100mm main jet	jet size in 1 / 100mm Bypass	consumption liquified gas kg/h bei Hub=12,87 KWh/kg	consumption natural gas E m /h at Hub=9,45 KWh/m	consumption natural gas = LL m /h at piston stroke 8.13 kWh/m.
GAS G 85 Poly Gas 3	10,5	5,85	liquified gas	50 mbar	3	80	70	0,815	—	—
GAS G 85 Poly Gas 3	10,5	5,85	liquified gas	30 mbar	3	91	80	0,818	—	—
GAS G 85 Poly Gas 3	10,5	5,85	natural gas E	20 mbar	3	137	120	—	1,1	—
GAS G 85 Poly Gas 3	10,5	5,85	natural gas LL	20 mbar	3	161	133	—	—	1,29
GAS G 100 Poly Gas 4	14	7,8	liquified gas	50 mbar	4	80	70	1,09	—	—
GAS G 100 Poly Gas 4	14	7,8	liquified gas	30 mbar	4	91	80	1,09	—	—
GAS G 100 Poly Gas 4	14	7,8	natural gas E	20 mbar	4	137	120	—	1,48	—
GAS G 100 Poly Gas 4	14	7,8	natural gas LL	20 mbar	4	161	133	—	—	1,72
GAS G 115 Poly Gas 5	17,5	9,75	liquified gas	50 mbar	5	80	70	1,36	—	—
GAS G 115 Poly Gas 5	17,5	9,75	liquified gas	30 mbar	5	91	80	1,36	—	—
GAS G 115 Poly Gas 5	17,5	9,75	natural gas E	20 mbar	5	137	120	—	1,85	—
GAS G 115 Poly Gas 5	17,5	9,75	natural gas LL	20 mbar	5	161	133	—	—	2,15

General

noise level:	< 70 dB (A)
having the heating on performance of the gas-infrared-heaters:	bis 900 °C
material of the case:	V2A Nirosta Edelstahl
material of the gyros shovel:	Aluminium