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Instructions for Use

Electro KALAMAKI-GRILL



The electric Kalamaki-Grill is suitable for all variations of barbecue skewer, whether Suflaki, Bifteki, chicken or vegetarian dishes. This grill is designed for use in restaurants, snack bars, canteens, kitchens and mobile sales vehicles. The grilling is effected through the Poly-Infrared-Heatelemente. The horizontal bamboo skewers will be turned by a drive that is on the side of the Grillequipment. By this continuous rotation movement all skewers are grilled evenly on all sides. In addition, the distance from the grilled food to the Poly-Infrared-Heatelemente can be moved by the gear with the spit takings:

between 40 - 200 mm infinitely adjustable

Up to 31 bamboo skewers can be grilled at once.

Safety directions



Before starting to work with the Kalamaki-Grill please read the complete instructions for use carefully !

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

Discription of parts



- | | |
|--|---|
| 1 Casing | 6 Bracket for moving and positioning the gear set |
| 2 Switch-gag for Poly-Infrared-Heater elements | 7 Gear set with spit taking for 31 skewer |
| 3 Control light | 8 Drive K27 1,5 U |
| 4 Poly-Infrared-Heater element | 9 Drip pan |
| 5 Rocker switch for drive K27 1,5 U | 10 Gastro-Containers GN 1/3 100 with cover |

Installing



Before installing the Kalamaki-Grill please read the following notes completely!

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

Electric Connection



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

- 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 and 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
- By the building construction an all-pole-circuit breaker is to be built in, so that the Grillequipment is free of voltage in case of emergency or repairing

Functional Elements

For operating the Kalamaki-Grill the following elements are available:

- Switch gag for Poly-Infrared-Heateerelement (2)
- Rocker switch for drive K27 1,5 U (5)
- Bracket for moving and positioning the gear set with spit taking (6)

Operation

As far as the rules described have to be followed, you can start operation the Kalamaki-Grill.

Grill occurane

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

Position 0: Poly-Infrared-Heateerelement are off

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

Position 2: one part of the Poly-Infrared-Heateerelement on full power, the other part of Poly-Infrared-Heateerelement off

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

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

Cleaning and maintenance



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

Further before cleaning the Kalamaki-Grill, the gear set with spit taking have to be pulled forward and removed. The gear set with spit taking will be cleaned separately.

- The case (1) as soon the Poly-Infrared-Heater elements (4) can be cleaned in coll condition with soap lye and a wire sponge.
 - For the cleaning of the Grillequipment should not oven cleaner or other chemical means used.
 - It is not allowed to spray wash the Grillequipment with water.
 - The Kalamaki-Grill and the gear set only have to be cleaned by hand.
- The drive K27 (8) have to be cleaned every 8 – 12 weeks with a **fine fat solver** such as „WD40“ oder „Karamba“ (never use other lubricants or grease) so the mileage of the gears are ensured..

Accessory

- Kalamaki-Grill (1)
- Drive K27 1,5 U (8)
- Gear set with spit taking (7)
- Drip pan (9)
- 2 x Gastro-containers GN 1/3 100 with cover

Guarantee

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

Technical data

dimensions (B x T x H)	KW	Volt - Hz	Distance from the meat-spits to the Poly-Infrared-Heater elements	Grill - wide
720 x 670 x 925 mm	7,2	400V ~50/60 Hz	40 – 200 mm	200 mm

General

Noise level:	< 70 dB (A)
Heat performance of the Poly-Infrared-Heater elements:	till 1100 °C
Material of the case:	V2A Nirosta stainless steel