

Operation Manual



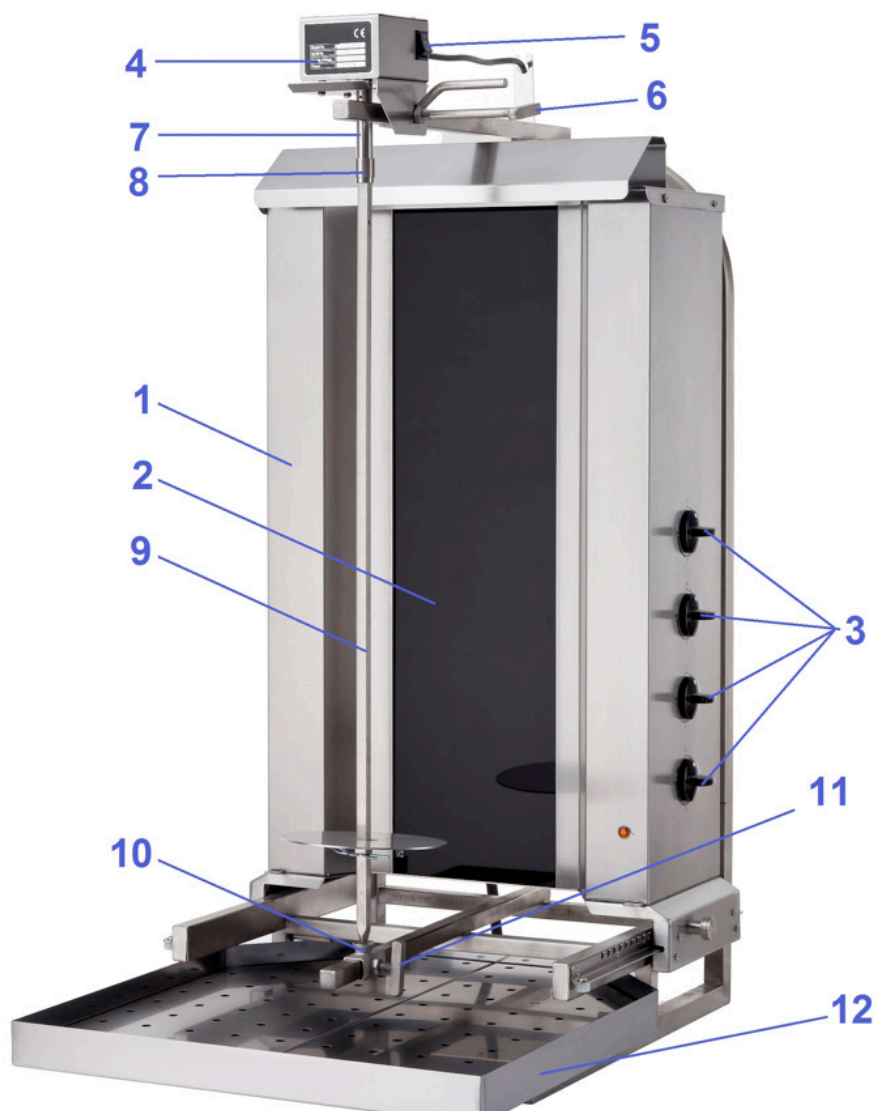
Electrical Doner Kebab Grill – Top Motor Series
Moving Body & Thermal Glass

DOBKE3, DOBKE4

To avoid the risk of accidents or damage to the appliance it is **essential** to read this operation manual before it is installed or used.

Presentation of Appliance

Electrical Doner Kebab Grill – Top Motor & Moving Body
DOBKE3, DOBKE4



1. Fixed Frame
2. Heater Mechanism (RADIANT) and Thermal Glass
3. Heater Mechanism, On / Off Key
4. Motor Body
5. Motor Control Key
6. Motor Body Fixing Lever
7. Motor Sledge Profile
8. Upper-Skewer Lock Mechanism
9. Sword (Skewer)
10. Bottom-Skewer Lock Mechanism
11. Bottom Fixing Lever
12. Kebab Meal Tray & Strainers

Presentation of Appliance

Appliance Name : Electrical Doner Kebab Grill (Top Motor)
Model No: DOBKE3, DOBKE4

Definition of the appliance:

Electrical Doner Grill used for grilling foods such as meat wrapped around spits for Doner Kebab, etc. The appliance features; Robax Color S thermal glass, top motor and stainless steel body frame.

Picture of the appliance:



Working principle of the appliance:



For heating, electricity is used to power the appliance. Rotating process of Doner kebab spits are ensured by reversible Motor. Doner kebab meat is closed up by upper and lower-Skewer Lock Mechanism.

Safety Recommendations and Advices

These instructions are valid if only country code seen on appliance.
If country code does not exist on appliance, please refer to valid technical documents in order to arrange appliance in accordance with the technical requirements of the country of use.

Mounting and Connection



- Make electric connection of your equipment in compliance with EN 60335-1 and EN 60335-2-38.
- Ground your equipment in compliance with EN 60335-1 standards and ensure maintenance of the grounding.  
- Electric safety of the equipment may be ensured only by means of protected cable system in accordance with the rules. It is very important to perform this essential safety measure. If you are suspicious, you have the installation controlled by a professional electrician. The manufacturing firm is not responsible for any damages that may arise from a missing or broken fuse cable.
- When performing electric connection of the equipment, never use an extension cable. Equipment safety cannot be realized with extension cable.
- Do not use your equipment in multi-plug socket media.
- Before installation of your equipment, make sure that there is no visible damage. Do not install or use any damaged equipment.
- Before connection of your equipment, make sure that the data on the manufacturer's plate comply with the specifications of mains (insurance, voltage and frequency) you use. If you hesitate, please consult a qualified electrician.
- If the main cord is damaged, it must be replaced by GGM Gastro International; a service center authorised by GGM Gastro International or similarly qualified persons in order to avoid a hazard.
- Defective parts may only be replaced by original GGM Gastro International spare parts. We as manufacturer may only assure that you shall operate your equipment with these parts completely in safe.
- The manufacturing firm is not responsible for any damages that maybe caused by improper mounting or connection of the equipment.


Rules of Operation

- Please read carefully the Operation Manual before first operation. Thus you shall both protect yourself and prevent the equipment from being damaged.
- Use the equipment only in mounted state. Thus you will avoid of contact with electric-conducting parts of the equipment.
- Use the equipment only on a flat surface.
- Use the equipment only for grilling Doner Kebab meat. The manufacturing firm is not responsible for any defect or damage arising from use of the equipment for any other purpose.

Safety Recommendations and Advices

Protecting Equipment against Damage



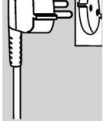
- ▶ While installing the equipment, protect Heater Mechanism On-Off Key (3.), Motor Control Key (5.), Thermal Glass (2.) and Outlet Cable Protection Sleeve from any possible strokes.
- ▶ Caution: Since surfaces of Fixed Frame, Sword, Above-Sword Lock Mechanism, Sledge Profile and Thermal Glass are hot, there is a risk of burning! Clean this area after it is cool. 
- ▶ Prevent any metal and similar parts entering into the ventilating openings on the equipment body as they may give damage to electric parts.
- ▶ Do not splash water and/or oil when Thermal Glass is hot. Clean Thermal Glass gently after it is cool.
- ▶ While cleaning Thermal Glass, do not use abrasive cleaning agent.
- ▶ Immediately clean any dirt that may occur on the surfaces of the equipment to prevent them from burning and sticking on the surface.
- ▶ Never use pressure water and steam cleaning tools. Such cleaning materials may give damage to the equipment.
- ▶ When moving the equipment, wrap it up with folio for protection against dust.

Protection against Burning



- ▶ Thermal Glass, Fixed Frame and adjoining areas get hot during use and remain so for a certain time after switching off. Consequently, the place for using the equipment should not be accessible by customers and children, except for the user.
- ▶ Burning risk! While using your equipment, protect your hands with heat-resistant gloves. Additionally, as heat conductance of the gloves is high, make sure that they are not wet or damp; otherwise your hands may burn.

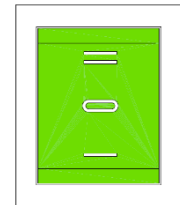
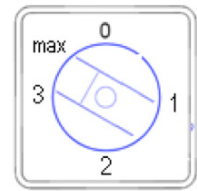
In Case of Trouble

- ▶ In case of any trouble with your equipment, switch off your equipment and fuse, disconnect the power cable from the mains socket and call Customer Services. Make sure that electric connection is not made till completion of the repair process. 
- ▶ All repair operations should be performed by Authorized Service Center. Any repairs to be performed by persons other than Authorized Service Centers may cause personal injury and equipment damage. Repairs should be performed by GGM Gastro International Authorized Service Center during warranty period. Otherwise, repair of troubles that may subsequently occur shall not be covered by the warranty.

Operation

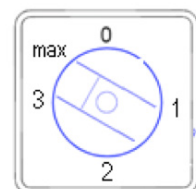
Switching On/Off

- The Heaters work independently.
- The heaters (Radian) are turn on by On/Off Keys (3.) on the fixed frame.
- To turn the key on, turn and bring it to 1 , 2 , 3 or max position.
- To burn them at the lowest heat, turn it to “1” position. Radiants turns off and then on automatically in short time intervals.
- To burn them with longer time intervals comparatively to “1” position, turn and bring it to “2” or “3” position.
- Bring the keys to “max” position for a continuous use.
- To turn the key off, turn and bring it to “0” position.
- To turn Doner kebab meat around, turn on and off the motor -located in Motor Sledge Profile (7.) - “5. By Control Key” (See Page 3).
- To turn the motor on, bring the key to „ I „ or „ II „ position. These positions show right or left rotation direction.
- To turn the motor off, bring the key to „ 0 „ position.



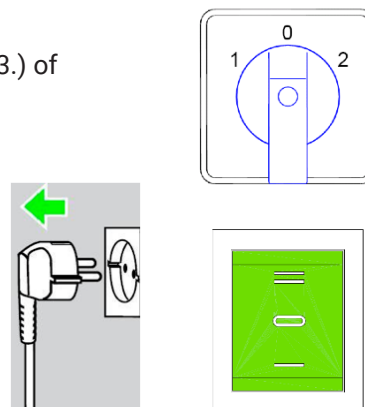
Operation

- Ensure that electric connection of the equipment is done in accordance with relevant standards.
- Fix the Bottom-Skewer Lock Mechanism (10.) by means of a fixing handle (11.) in a position where Doner kebab meat will be inserted.
- Before inserting Skewer, fix the Upper Skewer Lock Mechanism (8.) on Sledge Profile (7.) in a middle position.
- Put Skewer (9.) on the Bottom-Skewer Lock Mechanism (10.) in position as Doner kebab is inserted on in, and switch off upper skewer lock mechanism (8.).
- To turn the key on, turn and bring it to 1 , 2 , 3 or max position.
- To burn them at the lowest heat, turn it to “1” position. Radiants turns off and then on automatically in short time intervals.
- To burn them with longer time intervals comparatively to “1” position, turn and bring it to “2” or “3” position.
- Bring the keys to “max” position for a continuous use.
- To turn the key off, turn and bring it to “0” position.
- Other heaters are fired also in same way depending on quantity of Doner meat.
- To close up Doner kebab meat to heaters; loose fixing handles (6.;11.), and move skewer lock mechanism (10.;8.) toward heaters. After releasing mechanism in a position as you desire, tighten fixing handle again.



Operation

- To turn Doner kebab meat, switch on Motor Control Key (5.) on Motor Body (4.). It is brought to Position „I“ or Position „II“ according to turning direction.
- If it is required to operate heaters at low heat, turn On-Off Key (3.) of Heater Mechanism, and bring it “1” position.
- When Doner grilling is completed, turn and bring On/Off Key (3.) of Heater Mechanism to “0” position.
- When Doner grilling is completed; to stop the skewer (or Doner kebab meat) bring the Motor Control Key (5.) to “0” position.
- When the equipment is not used for a long time, turn On-Off Key (3.) of Heater Mechanism to “off” position, and unplug it.



Cleaning and Maintenance

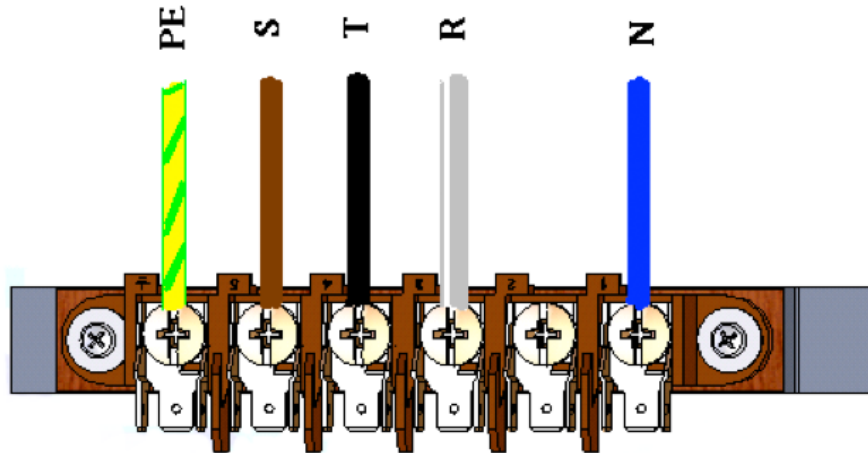
- Disconnect the plug of the equipment (or motor) from the mains socket.
- Ensure that all switches are off.
- First allow the equipment to get cool. Clean any rough dirt by use of a dry cloth.
- Do not pour used oil into the sink.
- If applicable, you can put the bottle in the bin for non-compostable waste (not in the compostable waste bin) or dispose of them in accordance with the regulations in your country.
- Clean by use of a warm soap cloth.
- Never use steam and water pressured cleaning instrument to clean the equipment. Pressure steam and water may enter the electric-conducting sections, causing damages. The manufacturing firm is not responsible for any resulting damages.
- Do not use cleaning agents such as stain remover and anti-corrosive agent that have abrasive effects and sponges with hard surface.
- After each wet cleaning operation, wipe your equipment dry with a clean cloth definitely.
- Never use chemicals or steel cleaning materials. Wipe any dirt immediately. Long-remaining dirt may give damage to the surface.
- Clean your equipment regularly, if possible, after each Doner kebab making process.

Troubleshooting

- Equipment should be repaired only by Authorized Service Center. Any improper repair operations to be performed by non-authorized service people may cause risk for the user.

Technical Features

Electric Connection



FLEXIBLE CABLE (MAIN CORD)

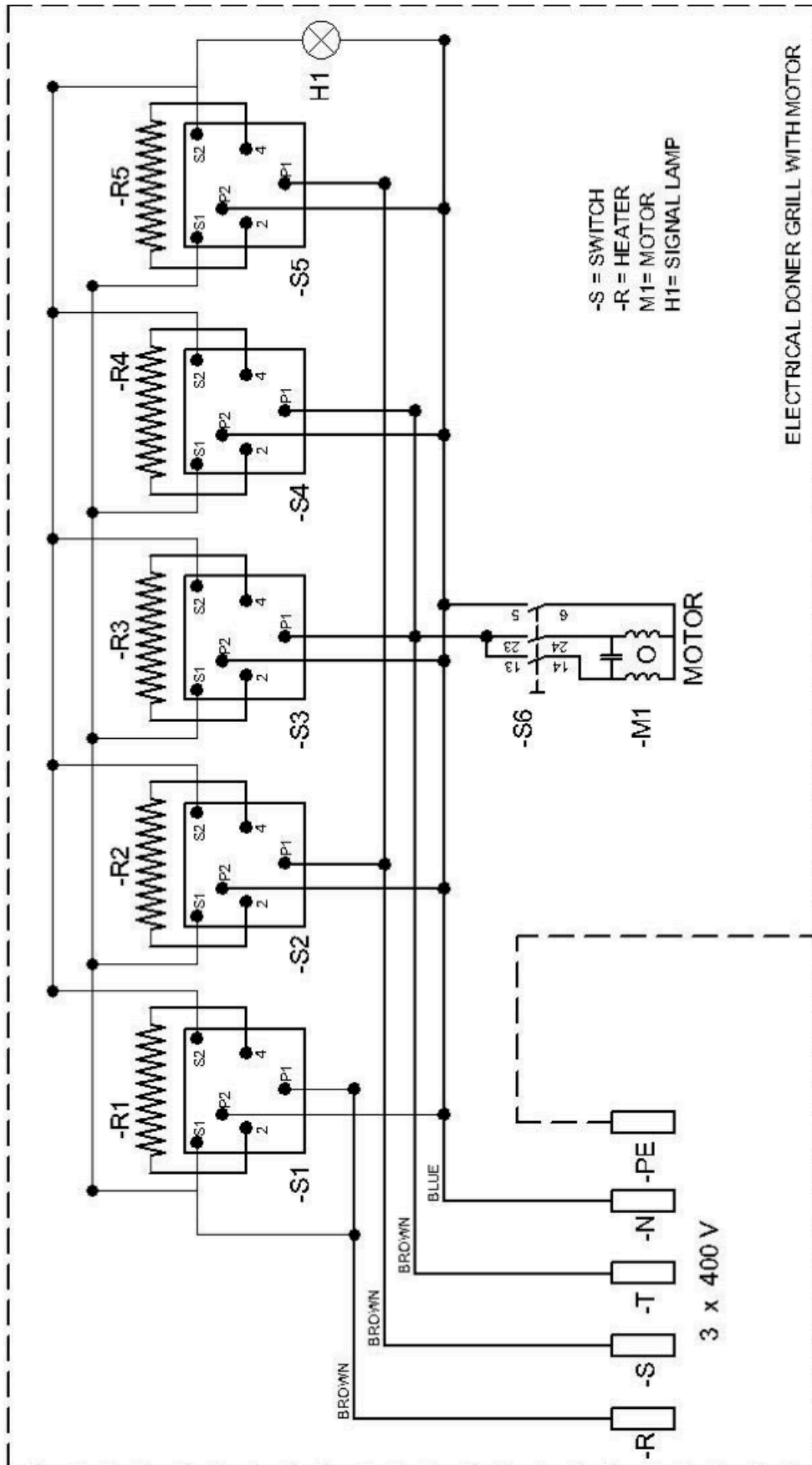
- R: LIVE (WHITE)
- S: LIVE (BROWN)
- T: LIVE (BLACK)
- N: NEUTRAL (BLUE)
- PE: EARTH (GREEN AND YELLOW)

Technical Specification

	DOBKE3 (3 Burners)	DOBKE4 (4 Burners)
Height	960 mm	1120 mm
Width	550 mm	550 mm
Depth	700 mm	700 mm
Weight	25 kg	30 kg
Voltage	400V/50 Hz	400V/50 Hz
Power	5,40 kW	7,20 kW

Technical Features

Electric circuit diagram



Customer Services

Firm Address

GGM Gastro International GmbH
Weinerpark 16
48607 Ochtrup
Germany

Tel: + 49 (0) 2553 / 7220 0 +49 (0) 2553 - 7220 210

Fax: +49 (0) 2553 / 7220 200

Email: international@gmgastro.com

www.gmgastro.com

Presentation of Appliance



Warning



Hot



Glove



Upwards



Potential Grounding



Fragile



Protect from humidity



Grounding



Electric

WARRANTY

The appliance is guaranteed for 1 (ONE) year from the date of delivery of the appliance against defects in production, workmanship and assembling only if appliance is used in accordance with the instructions written in user manual and repaired only by a service person authorized by GGM Gastro International. This guarantee is only valid if all the instructions, obligation and responsibility written for user in user manual and this form followed by user.

Our company is free to choose the repair methods to be applied and determination of replacement parts. Repair places are authorized service workshops or our factory. Guarantee procedures only starts after reporting of fault and deliver the product to these repair places.

All transport, cargo, and related expenses occur when sending the appliance to our authorized service workshops or to our factory for repair and from our authorized service workshops or factory to customer after the necessary repairs and also possible damage that may occur during shipping have to be covered by the customer.

This warranty does not cover damage arising for misuse of the appliance as well as following points;

1. This warranty does not cover damage arising because of user mistakes.
2. This warranty does not cover damage arising during transportation, installation or while moving the Product, or to any transportation costs of the Product or any parts thereof to and from the owner, unless otherwise specified in these warranty conditions.
3. The warranty will not apply if damage, malfunction or failure resulting from use on an incorrect voltage, power surges and voltage dips, voltage supply problems, use of defective or incompatible accessories, failure to ground, exposure to abnormally corrosive conditions or foreign object in the Product.
4. The warranty will not apply if damage, malfunction or failure resulting from fire or thunderstorm activity,
5. The warranty will not apply if damage, malfunction or failure resulting from alterations, accident, misuse, abuse, damaging synthetic chemical liquid spillage, improper installation or operation, lack of reasonable care, loss of parts, tampering or attempted repair by a person not authorized by GGM Gastro International.
6. The warranty does not cover normal wear of the Product or parts and the parts that could be used as spare parts.
7. The warranty will not apply if damage, malfunction or failure resulting from use against the instructions written in user manual and repaired only by a service person authorized by GGM Gastro International.

The warranty will not apply if the factory-applied serial number has been altered or removed from the Product.

The responsibility of perfection and giving the warranty to customer belongs to seller, dealer or agent who sells the appliance to the customer.

Delivery Date, Place:

Address:

Date Invoice No:

Seller Company Name:

Phone-Fax:

Seller Company (Stamp and Signature):

