

Shawarma Machine

User Manual

Attention

The unit can use LPG or natural gas. Pay attention to the naming plate. Make sure that the available gas is that indicated on the naming plate.

If the local available gas is different from that specified on the naming plate, stop installation at once. Call the distributor for information.

You may adjust the nozzles at your own requirement. Buy the designated nozzles from the local distributor. The original standard varies from different countries or regions. The local available gas and gas pressure must be the same as that indicated on the naming plate.

The conversion from the specified gas to other gases must be performed by a qualified technician. Never try to do it on your own. Danger may occur.

Important:

1. You are advised to read these instructions first before installation commences.
2. This manual must be handed to the end user after installation and commissioning.

Important:

The purchaser of this appliance must post in a prominent location instruction to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.

For your safety

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

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.

WARNING: FIRE HAZARD

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords.

This appliance is designed for use in non-combustible locations only. Install the appliance on a firm, level, non-combustible surface.

Maintain adequate clearances for cleaning and proper operation. This unit must be installed in an area with sufficient make-up air for proper combustion, and must be installed such that the flow of combustion and ventilation air will not be obstructed. For servicing, a clearance of 45cm from rear of the appliance to wall should be kept.

DANGER: HEALTH HAZARD

This appliance must be properly ventilated. Failure to provide and maintain proper ventilation of exhaust gases can result in severe injury or death.

WARNING: FIRE HAZARD

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords.

This appliance is designed for use in non-combustible locations only. Install the appliance on a firm, level, non-combustible surface.

Maintain adequate clearances for cleaning and proper operation. This unit must be installed in an area with sufficient make-up air for proper combustion, and must be installed such that the flow of combustion and ventilation air will not be obstructed. For servicing, a clearance of 6 inches (15cm) from rear of the appliance to wall should be kept.

DANGER: FIRE AND EXPLOSION HAZARD

Never use an open flame to check for gas leaks. Fire and explosion may result.

Use pipe sealant made specifically for gas piping on all pipe joints. Sealant must be resistant to the action of different gases.

Verify that all supply piping is clean and free of obstructions, dirt, chips and pipe sealant compound prior to installation.

All pipe joints should be checked for leaks before lighting. Leak checks should be performed with a soap and water solution. Never check for leaks with an open flame.

Verify fuel gas type. If the available fuel does not match the nameplate specification, call for a qualified technician to exchange the replacement for the correct type.

If you smell gas

DO NOT try to light any appliance.

DO NOT touch any electrical switch.

DO NOT use any telephone in your building.

In the event a gas odor is detected, shut down the unit at the main gas shut-off valve and contact your local gas supplier from a neighboring location. Follow the instructions received from the gas supplier immediately and exactly.

Lighting, relighting, shutdown instructions

Before attempting to light the appliance, the cover, if so equipped, shall be opened. Turn off all gas controls. Wait 5 minutes before relighting the appliance. Adjust flame by rotating the dial of the SIT valve. Turn main gas control valve to desired flame height. If pilots become extinguished, repeat the above steps. For complete shutdown, turn all gas control valves to the "OFF" position.

Thank you for purchasing this range of appliance of our company. Please read this manual carefully for better understanding of the characteristic and performance of such product before installation.

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1. General Information

1.1 Introduction

The broiler is made of stainless steel. It looks magnificent and beautiful. The structure is simple and the unit is easy to operate. This appliance adopts the infrared heating burner as the heating resource. It is quite heat-efficient, and the heat can reach within the meat. Meanwhile the distance between heating burner and meat can be adjusted for the RG-2 type, if the size of meat changes. When the volume of meat is large, adjust the heating burners backward. When the volume has become smaller, move the heating burners forward so as to keep the temperature constant. This unit can be used in super-markets, hotels and restaurants to prepare meat. For the RG-1, the distance can not be adjusted. But the main body is in the shape of a semi-circle, which can prevent the heating losing outside.

1.2 Product Specification

Model	Dimension(mm)	Voltage	Heating Input	RPM
TT-WE1291	534x607x950	220V~240V	52771BTU	2.5

1.3 For your safety

1. This appliance should be placed on an even location. A clearance of 10cm should be maintained from the non-combustible materials on the right and left sides. A suitable switch, fuse protector or a current leakage protector should be furnished near the appliance. These parts should be kept clear of all useless stuff and can be easily accessible;
2. All the operators should abide by the local electricity standards. Verify the local available current. It should be in conformity to the rating voltage on the rating plate and make sure that the appliance is grounded safely;
3. The operation of this appliance should be performed when the safety of the appliance is ensured. If anything wrong with this appliance occurs, stop using this appliance. Call a qualified technician for immediate repair;
4. This appliance should be probably installed and adjusted before it is put into practice. After a careful inspection and nothing wrong is found with this appliance, it can be used safely by operators;
5. Check the circuit. The installer should be responsible for the installation of this appliance. Cut the power off and let the warmer cool down completely before dismantling this appliance.

1.4 Warranty

This appliance should not be used for other purposes than what is stated in this manual. If it had been used for other purposes that are not included in this manual and cause damage to the appliance, the manufacturer is not responsible for this. The following situations are not covered in the warranty:

- Improbably used for purposes other than that is designed;
- Wrong installation or improbably maintained;
- Leave the appliance on when some parts are broken;
- Replace the spare parts without the written permission by the agent;

— — Damaged by force majeure.

2. Installation

2.1 Gas Connection

- 2.1.1 When connecting the unit to gas supply pipe or gas cylinder, a gas shut-off valve has to be fixed upstream of the unit within the easy reach of the operator.
- 2.2.2 Verify the local available gas, and make sure the local gas is the same as that indicated on the naming plate.
- 2.2.3 Connect the unit to a suitable gas source with a iron pipe, and make sure there is no sign of gas leakage. Use a pipe sealant around the joints.
- 2.2.4 After connection, use water soap solution to check gas leakage, if there is a sign of leakage, apply the pipe sealant around the leaking point.
- 2.2.5 Consult the local gas supplier about the local gas pressure. If the gas pressure is higher or lower by 10% of the rated gas pressure, a gas release valve has to be fixed upstream of the unit, ensuring the stability of the gas pressure.

2.2 Electrical connection

- 2.2.1 The power is 220V/60HZ. And the appliance should be grounded safely;
- 2.2.2 The air switch for the power cord should be above 5A;
- 2.2.3 Connect the live and neutral lines accordingly;
- 2.2.4 Select the gas type according to the naming plate. Connect the gas pipe to the inlet pipe joint. Then fasten the tube with a snap ring. No leakage should be observed.

3. Operation

- 3.1 Bunch the meat or chicken that need to be broiled around the meat fork. Put the meat fork back into the axle base, then insert the top tip of the meat fork into the top fixed tube. Adjust the position of the top mobile case. Lock it well after it has been OK;
- 3.2 Turn the switch at the lower part on. The meat fork will gyrate with the meat;
- 3.3 The ignition system is different for RG-1 and RG-2. For the RG-1, there is an ignitor with the gas switch. Turn the gas switch anti-clockwise, then you will hear a click sound. If the burner fails to get alit, turn the gas switch clockwise to its original position. Repeat the above steps until the burner is lit. For the RG-2, the operator has to light the appliance with a lighter. The unit consists of 4 burners, which can be operated separately. Turn the gas switch on, then use a lighter to light it. Rotate the gas switch to set the flame at your desired position.
- 3.4 Adjust the gas switch and make sure it gives the optimal flame. The broiling begins;
- 3.5 As the broiling proceeds, use the knife to cut down the broiled meat at the surface. You can serve the meat to your customer when the meat is ready.

4 . Transportation & Storage

In the process of transportation, the appliance should be handled carefully, preventing the intense shaking. The packaged appliance should be stored in a well-ventilated area free of caustic air. It cannot be placed in the outside area and should never be put upside down. If it is for temporary storage, the weather-proof method should be taken.

5. Cleaning & Maintenance

- 5.1 Cut the power off, and turn the main gas valve off when cleaning is carried out. Leave it until it cools down completely to avoid accidents from happening;
- 5.2 Use the wet cloth dampened by non-corrosive detergent solution to clean the appliance after daily use. Then clean it with clean wet cloth. Never clean the ceramic plate. Do not use a water jet to clean the appliance.

6. Daily checking

Check the appliance before and after use. Before using, make sure the appliance does not lean. Be certain that the power cord and gas pipe is not worn out or broken. When in use, make sure no unpleasant smell is present and there is no unusual noise.

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