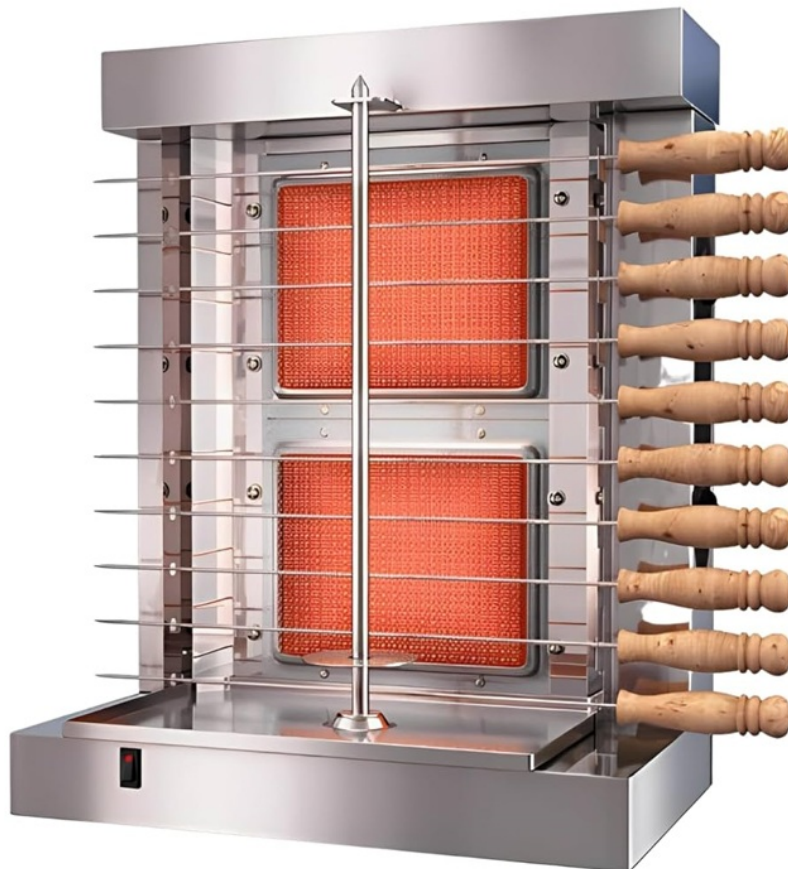


# BIOEXCEL KBM-23 Kebab Machine With Two Burners User Manual

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**BIOEXCEL**  
KEBAB MACHINE WITH  
TWO BURNERS



**MODEL: KBM-23**  
**User Manual**

KEEP THIS MANUAL FOR FUTURE REFERENCE



Questions, problems, missing parts? Please call our customer service department at (833) 4BIOEXCEL (7:30AM-4:30PM PST, Mon.-Fri.)

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## INTRODUCTION

### Product Overview

Welcome to the user manual for Kebab Machine Model KBM-23! Our kebab machine is designed for high efficiency, energy-saving, and ease of use. It features a specially designed and tested burner that significantly improves cooking efficiency. With its user-friendly features, you'll enjoy a convenient cooking experience.

Model	Gas Value	Burner	Size(mm)
KBM-23	Low Press	2	400*290*500

### Safety Information

Please carefully read this manual before using the kebab machine. It contains essential safety guidelines and operational instructions to ensure your safety and the optimal performance of the machine. Keep this manual in a safe place for future reference.

#### Attention

- Strictly prohibit using high or middle press gas.
- Adopt liquefied petroleum gas in bottle.
- Don't use the spray pipe to clean it.

RETAIN THIS MANUAL FOR FUTURE REFERENCE



#### WARNING:

Attention to keep the room ventilated, because this product can raise the room temperature when it runs.

## GETTING STARTED

### Unpacking and Installation

Upon receiving your kebab machine, inspect it for any shipping damages. If you encounter any issues, please contact our customer support at (833) 4BIOEXCEL or [support@bioexcelusa.com](mailto:support@bioexcelusa.com).

Choose a suitable location for the machine, at least 20cm away from walls. If it's placed against a wall, ensure the wall is fireproof and non-combustible. Adequate ventilation is essential, and an exhaust fan should be installed if possible. The machine must be placed horizontally and remain stable during operation.

### Power and Gas Requirements

Before use, ensure that the power supply voltage matches the machine's requirements. Also, verify that the gas

supply uses low-pressure valves with the provided Hose Pipe. Gas connection must be tested for air-tightness before operating. Use a gas valve upstream, near the machine, for quick gas shutoff.

## **OPERATING YOUR KEBAB MACHINE**

### **Ignition and Operation**

- Open the gas valve. Turn on the switch from the off state, turn in anti-clockwise direction slowly and stop until hear a sound of tick.
- Lit the burner (the board on both side) by using a point gun (Lighter).
- Insert the plug, Press the Green Rotary Switch, then the indicator light turns on and the shaft begins to turn.
- Continue using this method until the hose is illuminated, indicating that there is still air present. It is the greatest fire when the switch was turn on to 90°, The fire is lower when over 90°. A blue flame will turn red, indicating radiant heat from burner.
- Place your meat on the pole for hanging meat according to your own preferences and needs, and the meat can be piled up to 11.6 inch. The meat is grilled uniformly and continuously when the pole rotates automatically. Wait a few minutes and you will get the perfect meat. Take out the food and enjoy. The length of grilling time affects food color and taste; please decide it according to different texture of raw materials and personal preferences.

### **Flame Adjustment**

- Control the flame intensity by adjusting the knob. Turn the gas valve clockwise to the limited position when done. Always cut off gas and electricity after cooking.
- Close the switch in clockwise direction to the off-position and the fire go out. Gas and electric source should be cut off and the machine should be cleaned after cooking is finished.

Using non-corrosive cleaning solution, Non-water washing. Use warm suds; wipe the surface with a towel to clean

### **Proper Use of the Machine**

- Do not place flammable objects on the machine.
- Do not stroke or wash the burner with water.
- Do not leave the machine unattended for extended periods.
- Turn off gas and electricity when leaving the machine.

## **CLEANING AND MAINTENANCE**

### **After-Use Cleaning**

- Turn off the gas valve and electricity after cooking.
- Clean the machine's surface with non-corrosive solutions. Do not immerse the machine in water.
- Clean the infrared burner gently with a soft brush.

### **Maintenance Guidelines**

Regular maintenance ensures optimal performance. Follow these steps to maintain your kebab machine's efficiency:

- Check power supply voltage and gas connections regularly.
- Keep the machine clean and free from debris.
- Follow the provided maintenance schedule.

## **SAFETY GUIDELINES**

### **General Safety Precautions**

- Keep the machine away from children and pets.
- Ensure proper ventilation in the cooking area.
- Do not immerse the machine in water.
- Gas Connection Safety
- Use only low-pressure valves and the provided hose pipe.
- Test gas connections for leaks before use.
- Never use fire to test hose gas leaks.

### **Connection of the Gas**

- Before installing this machine, ensure the installation of a gas valve capable of rapidly shutting off gas.. The gas valve must be placed upstream near the machine.
- Making sure the gas is the same kind of gas for the machine. If it is different, please don't put through it. The gas hose should be CSA certified.
- Air tight test should be tested by using air or nitrogen before the usage of machine.
- A regulator should be installed to make sure the rated pressure is met, if the pressure inside the hose is higher or lower than 10% of the rated pressure as requested.
- After connected, test by suds or detecting instrument if there is any gas leakage the hose connection. (Note: Never use fire to test the gas of the hose! In order to avoid danger!)

## **TROUBLESHOOTING**

### **Common Issues and Solutions**

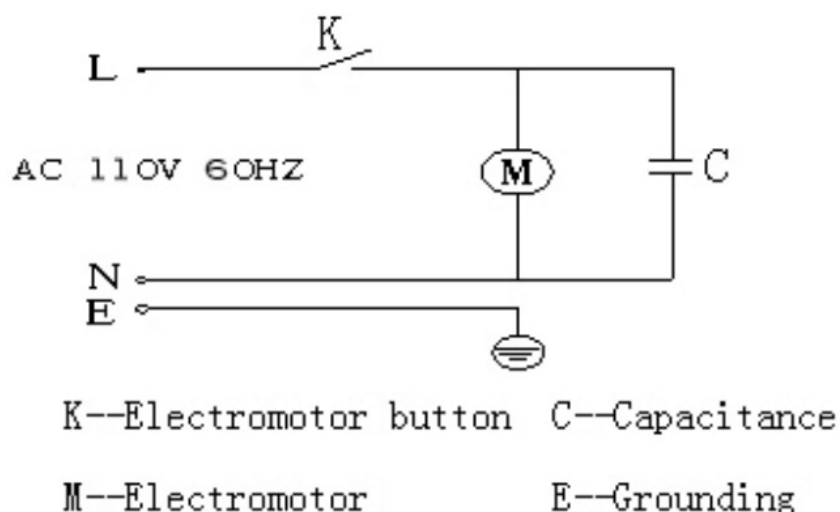
**Issue:** Shaft doesn't turn when power is on.

- Check power supply and replace the fuse if necessary.
- If the motor switch is damaged, replace it.
- Issue: Burner doesn't light.
- Ensure proper gas supply and ventilation.
- Clean gas pipes and nozzles to eliminate debris.

### **The general failure of the inspection and exclusion**

FAULT	REASON	SOLUTIONS
Power, pressing the switch, the shaft does not turn	1. Power is not Normal. 2. no power-fuse blown.	Check the power supply, replace the fuse, so that normal supply of electricity
Power, pressing the switch, the shaft does not turn	1. the motor switch is damaged. 2. the motor burned out. 3. sub off shaft Shaw.	1. Replace the switch. 2. Replace the motor. 4. Re-well son Xiao.
Open the gas valve, Burner, No Ventilation	1. not liquefied gas bottle. 2. piping and nozzle clogging.	1. Re-pot gas1. 2. Pipes and nozzles handle the management of debris.
Open the gas valve, adjust the minimum bit	excessive wear of the nozzle hole	replace the nozzle

### Electricity Principle Diagram



### Warranty and Support

#### YOUR DETAILS

Name:.....

Address:.....



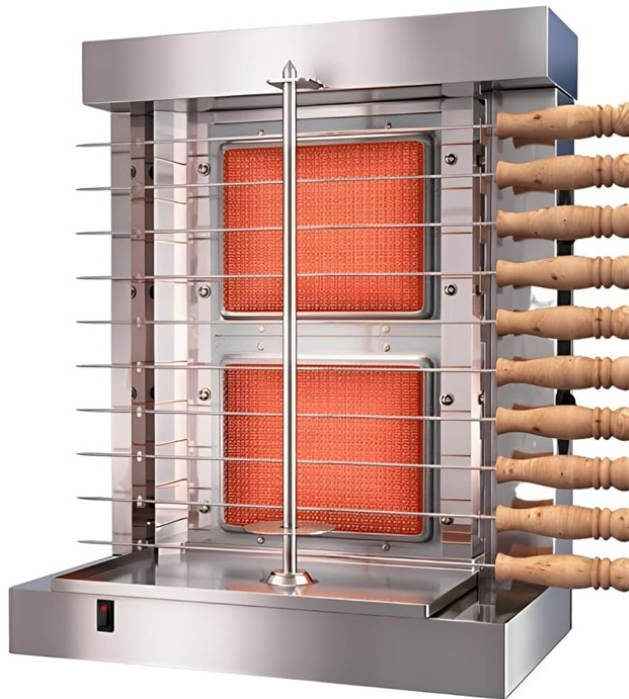
:..... Email:.....

Date of Purchase:.....

WE RECOMMEND YOU KEEP THE RECEIPT WITH THIS WARRANTY CARD

LOCATION OF PURCHASE:.....

#### DESCRIPTION OF MALFUCTION:



#### SALES SUPPORT

IF AFTER CONTACTING THE MANUFACTURER YOU ARE REQUESTED TO RETURN THE FAULTY PRODUCT, RETURN THE COMPLETED WARRANTY CARD ,DON'T USE THE TWO TIMES

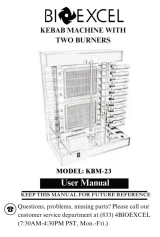


(833) 4BIOEXCEL



[support@bioexcelusa.com](mailto:support@bioexcelusa.com)

## Documents / Resources

	<p><a href="#">BIOEXCEL KBM-23 Kebab Machine With Two Burners</a> [pdf] User Manual</p> <p>KBM-23 Kebab Machine With Two Burners, KBM-23, Kebab Machine With Two Burners, Machine With Two Burners, Two Burners, Burners</p>
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## References

- [User Manual](#)

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