

First of all, thank you for choosing our product. Good quality products and excellent services are always provided by us at any time.

Our main products are: Electric Griddle Series, Electric Fryer, Gas Combination Boiler, Hamburg Machine, Noodle Machine, Holding Cabinets, Fast Food Equipment, etc. Our fashionable, energy saving and with advanced technology products are supplying for a variety restaurants, bars and so on at home and abroad

#### **First, the technical parameters**

Name	Gas Doner Kebab Machine
Model	OT-25
The Power	6kW(20700BTU)
Dimensions	295*265*480mm

#### **Second, the use of notes:**

Second, the Use of Notes:

1. The power supply voltage must be consistent with the unit.
2. The use of gas cans, pipe fittings, regulators must be safe and reliable, cannot have leakage phenomenon. Do not put anything inflammable on the machine, otherwise fire accident could happen.
3. Turn off the gas valve when cooking is finished.
4. The burner is strictly prohibited to be stroked and washed with water
5. When the machine is used, please do not leave the device at working alone for a long period of time. For safety, the electric source and the gas source must be cut off when you need to leave it alone.
6. Do not immerse the machine into water, otherwise the electrical performance is easily to be affected. And can be led to electrical safety accidents and shortened service life of the machine.

#### **Third, Use:**

1. Check if the power supply voltage is consistent with the product voltage, and whether user's power switch and fuse are in conformity with the request of machine's power.
2. Clean the machine before you grill.

3. 1) 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. 2) Lit the burner (the board on both side) by using a point gun. 3) Insert the plug, Press the Green Rotary Switch, then the indicator light lights on and the shaft begins to turn. Use this way again until it is lighted as there still is air in the hose. It is the greatest fire when the switch was turn on to 90°. The fire is lower when over 90°.
4. 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.
5. Turn off the flame: 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.

#### **Fourth, Installation Requirement:**

1. The machine must be installed away from the wall at least 20CM. If the machine needs to be against the wall, the wall must be fireproof and cannot combust.
2. The position of installment should be in ventilated area and exhaust fan should be installed. Making sure the lampblack and the exhaust gas after burnt are vented when the machine is working.
3. The machine should be horizontal placement, keep stable after it is installed and do not be sloping. Do not shake it when it is working.
4. Do not use other incongruent gas for the machine as fuel gas and do not use high pressure or medium-pressure valve (This machine only can use low pressure valve).

#### **Fifth, Connection of the Gas**

1. A Gas valve that can turn off gas rapidly must be installed before install this machine. The gas valve must be placed upstream near the machine to be touched easily.

2. 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 painted on yellow.
3. Air tight test should be tested by using air or nitrogen before use the machine.
4. 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.
5. After connected, test by suds or detecting instrument if there is any gas leakage of the hose connection. (Note: Never use fire to test the gas of the hose! In order to avoid danger!)

## Sixth, the general failure of the inspection and exclusion

Fault	Reason	Remedy
Power, pressing the switch, the shaft does not turn	<ol style="list-style-type: none"> <li>1. Power is not normal</li> <li>2. no power,</li> <li>3. fuse blown</li> </ol>	Check the power supply, replace the fuse, so that normal supply of electricity
Power, pressing the switch, the shaft does not turn	<ol style="list-style-type: none"> <li>1. the motor switch is damaged</li> <li>2. the motor burned out</li> <li>3. sub off shaft Shaw</li> </ol>	<ol style="list-style-type: none"> <li>1, replace the switch</li> <li>2, replace the motor</li> <li>3, re-well son Xiao</li> </ol>
Open the gas valve, burner, no ventilation	<ol style="list-style-type: none"> <li>1. not liquefied gas bottle</li> <li>2. piping and nozzle clogging</li> </ol>	<ol style="list-style-type: none"> <li>1. re-pot gas</li> <li>2. pipes and nozzles eliminate the debris management</li> </ol>
Open the gas valve, adjust the minimum bit	<ol style="list-style-type: none"> <li>1. excessive wear of the nozzle hole</li> </ol>	<ol style="list-style-type: none"> <li>1. replace the nozzle</li> </ol>

value lit burner, the flames appear yellow or larger fire	2. the regulator is not a good tune	2. re-adjust the valve
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## Warranty Card

Product Name		User name or address	
Date of Purchase		Distribution units (Seal)	
Factory code			

Product of "three guarantees":  
Please consult after-sales department, if malfunction cannot be removed by consumers themselves. The warranty period is 6-month.

First, the user must fill out the warranty card after purchasing, and must be validated by official stamp of the dealer.

Second, All the damage caused by wiring that not meet the specification of the manual, knocks during transport and improper use, in the above-mentioned circumstance, part can be replaced by our factory and only charge the fee of part.

Third, to use the "three guarantees" service, please inform us the product number and the damaged condition by email or phone call,.

**Gas Doner Kebab**

**Machine Manual**