



Coal & Lavastone Shawarma Machines
USER'S GUIDE

GLDGB

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Dear Customer,

We kindly thank you for your preference our trade mark **GGM**, which distribute its products to many points worldwide.

This product has been produced according to the standards accepted worldwide and compliance to respective EU standards is documented.

User should obey the directives included in this document through the processes of installation and usage, otherwise product may be out of warranty responsibilities.





B. RESPONSIBILITIES**Responsibilities of Product Owner:**

User is responsible for all the safety rules to apply or to be applied mentioned in this manual. User will own all the risks occurred because of inappropriate using and installing against this manual.

Responsibilities of Manufacturer:

Manufacturer is responsible for manufacturing and assembly faults in case the measures in this manual applied correctly. These kind of failures will be corrected by manufacturer during warranty period.

C. WARNINGS & CAUTION SIGNS

	DANGER: This symbol alerts the user for high risk level. User must comply and follow necessary and important rules.
	ELECTRICAL DANGER: This symbol specifies high risk level for injury and death risks in consequence of electric shock.
	THERMAL DANGER: This symbol specifies injury risks because of high temperature.
	PROTECTIVE GLOVES: This symbol specifies that; Protective gloves should be used against high temperature.

D. BASIC FEATURES

Shawarma machines are made from resistant materials against to the heat. That provides to reduce lowest level for heat deformations.

The chimney type is A1. A1 Chimney: It expresses the products which are not use by connecting to a chimney directly. But certainly, those kinds of products should be used under an absorber ventilating system.

Shawarma machines provide to cook the meat equally and healthy by rotating it. It is manufactured with motor or without motor.

Skewers of the shawarma machines are two types. (Square and sword type) It avoids to slide the meat.

The product has a pressed tray to provide easiness of collecting and dischrng the cutted meats

There is an oil draining drawer in motor type shawarma machines. It should be checked frequently to avoid the overflows.

Gas installation is made by using copper pipes. And It is suitable to converting to other gas type.

E. ISSUES ABOUT SAFETY

The product is produced for cooking.

Do not use it for other aims. It should not be used by kids and disabled people.

Assembly and gas converting processes should be made by a licensed montage staff or authorized technical service.

Do not change adjustments on product.

These instructions are valid, if country code is seen on the product. If not, please read technical instructions which are indicating necessary instructions to adapt the device according to existing conditions in your country

Place a fire extinguisher near to the product! Do not interefere with pressurized water in case of fire!(Like spraying water from a hose)

In case a gas leak is occurred, turn main gas valve off! Flammable material should be taken away immediately!

F. TECHNICAL SPECIFICATIONS

Code	Weight (Kg)	Dims. (cm)	Pwr. (Kw/Kcal)	Heated(Pcs.)	Motor (Volt/Watt)	NG / LPG (mbar)
GLDGB	118	58x80x117.5	16/13757	4	230Volt / 26Watt	21/25 - 30/50

G. TRANSPORTING & INSTALLATION

Take necessary precautions against falling and Rolling risks!

If the product will be carried by hand, load balance should be maintained. While transporting with vehicle; Make your product fixed to the vehicle by a rope.

Gas installation should not be damaged during transporting process!

Protective nylons of the product should be disassembled completely! Cast cookers and carrying trays should be cleaned with a wet cloth!

Place the product on smooth and solid floor!

Don't use the product near the electrical installation, explosive and flammable materials'

Don't clean the product with hard surface cleaners! Use oil degreaser or care spray for cleaning!

Montage of the product should be made by an authorized technical service or a licensed montage staff! Gas pressure should be checked!

Montage area should be isolated against fire! A ventilation system should exist over the product.

The gap distance should be at least 20cm between product and the wall. If two products will be used side by side; then distance should be 30cm between each other. Gas inlet flexible hose should be less than 150cm.

The device should be fixed on the floor! Please make water /gas connection disconnected during transportation.

Gas converting process is possible to other gas types by changing injector and gas intel nozzle .(Changing process is made by qualified personnel)

H. CONTROL PANEL

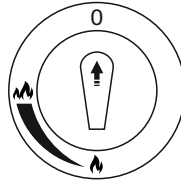
There are on-off switch and gas valve switch on the product.

On-Off Switch; activate the motor.

Gaz Valve Switch; Turn on the gas valve



Motor



Gas Faucet

I. OPERATION

Gas installation should be made by a technician before operating the product!

Gas installation and montage suitability which are valid in the country should be checked before operating of product!

Use 50 Mbar fixed gas regulator! Gas pressure which are in connection point should be 21 Mbar!

Gas flow is provided to the burner by turning gas faucet of the targeted burner to anti clockwise while keeping press.

The gas in the burner is ignited with any igniter. In this duration; User should keep the pressing until thermocouple begins to work.

Needed flame adjustment is done by turning faucet button to anti clockwise!

The meat rotates continuously and slowly to cook the meat equally.

In motor type machines; the engine provides to rotate the meat.

The product should not be exposed to wind and rain while operating if it will be used in open air!

Gap distance should be 30 cm if two products will run side by side

Please make sure the faucet is shutted down completely while shutting the product.

Please shut the gas faucets from main valves!

If any fire or gas leak occur; main gas valve should be turned off!

In this situation authorized gas company should be informed. If any gas leak is felt, The product should be runned after ventailating the environment and solving the breakdown!

J. CLEANING & MAINTENANCE

1. The product should be made dry after erasing with wet cloth.
2. Do not clean the product with hard surface cleaners! Use oil degreaser or care sprays!

3. Main gas valves should be taken to off position during cleaning!

4. Adjusted parts should not any damaged during cleaning!

The parts which'll be checked and changed when it's necessary:

Burner Radiant: User should check the burning process. It should be changed in a breakdown detection.

Gas Faucet: It should be accepted as a functional component. The component should be changed if gas leak occurs in spite of it is closed.

Thermocouple: Its working performance and function should be checked in temperature changes. The component should be changed in defect detection

Engine: The broken and damaged engines which can not make rotating process should be changed with a new one.

Facuet Button: Broken and damaged buttons should be changed The product should be made dry after erasing with wet cloth.

K. WARRANTY CONDITIONS

The warranty starts from the date of product sales and the warranty period against manufacturing defects is two years. Since the product body is made of stainless material, its service life is ten years if it is maintained. Spare parts will be provided until the end of the safe life of the device.

Warranty does not cover user faults



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