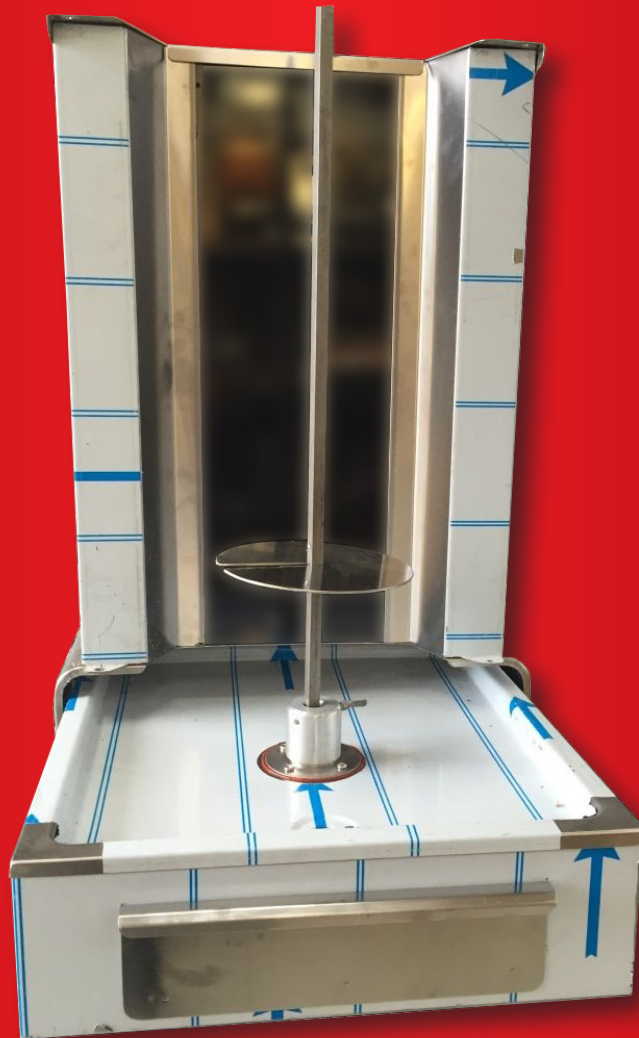




CANMAC

CATERING EQUIPMENT SUPPLIER



ELECTRIC DONER MACHINE INSTRUCTION MANUAL

ELECTRIC DONER MACHINE

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ELECTRIC DONER MACHINE

1. INTRODUCTION

Doner machines are vertical machines for meat cooking. The cooking unit is of four stages and involves a fuse energy regulator. Doner machines are used in restaurants, fast food take-aways, tourist facilities and canteens.

The main body design and functional areas of the device are manufactured from stainless steel, healthy and durable material. The device obtains the desired heat through electric power, and the temperature can be adjusted during operating of the device.

The operating of the device and the start of the power can be monitored via control panel. Power switch is on the side of the device. Power inlet of the device is in accordance with EN 60335-1 and EN 60335-2-38 standards.

* In case of any possible malfunction, contact authorised service only.

ELECTRIC DONER MACHINE

2. TECHNICAL SPECIFICATION

MODEL NAME	ENGINE POWER DATA	ENGINE RPM	ENGINE POWER
DMA EC3R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMA EC4R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMA EC5R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMA EC2R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMA ECV10R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMA ECV8R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMA ECV6R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMU EC3R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMU EC4R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMU EC5R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMU EC2R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMU EC1R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMU ECV10R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMU ECV8R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMU ECV6R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMM EC1R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMM EC2R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMM EC3R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMM EC4R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMM EC5R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMM ECV10R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMM ECV8R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMM ECV6R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMM ECA5R	f=50Hz U=220V	1,3 rpm	0.25 kW

ELECTRIC DONER MACHINE

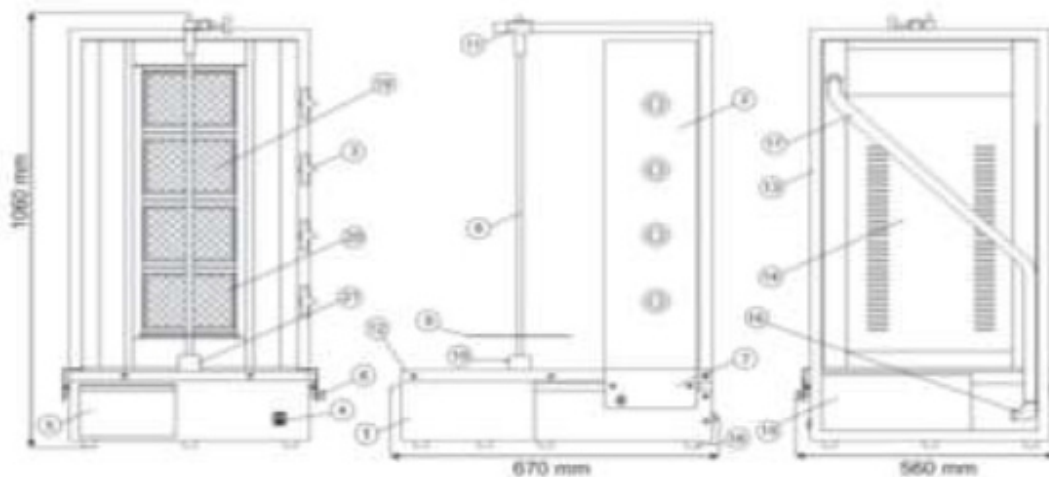
3. SIZES, WARNING SIGNS, LABELLING



MODEL NAME	WIDTH	DEPTH	HEIGHT	WEIGHT	RESISTANCE POWER	NUMBER OF RESISTANCE	kW	Amp	kWh	POWER INPUT
DMAEC3R	546 mm	662 mm	862 mm	32 kg	1750 Watts	3 pcs	5.25 kW	13.13 Amp		220V / 400V
DMAEC4R	546 mm	662 mm	1022 mm	35 kg	1750 Watts	4 pcs	7.00 kW	17.50 Amp		220V / 400V
DMAEC5R	546 mm	662 mm	1182 mm	38 kg	1750 Watts	5 pcs	8.75 kW	21.88 Amp		220V / 400V
DMAEC2R	546 mm	662 mm	702 mm	27 kg	1750 Watts	2 pcs	3.50 kW	8.75 Amp		220V / 400V
DMAECV10R	751 mm	795 mm	1204 mm	62 kg	1750 Watts	10 pcs	17.50 kW	43.75 Amp		220V / 400V
DMAECV8R	751 mm	795 mm	1044 mm	57 kg	1750 Watts	8 pcs	14.00 kW	35.00 Amp		220V / 400V
DMAECV6R	751 mm	795 mm	884 mm	52 kg	1750 Watts	6 pcs	10.50 kW	26.25 Amp		220V / 400V
DMUEC3R	545 mm	690 mm	1103 mm	29 kg	1750 Watts	3 pcs	5.25 kW	13.13 Amp		220V / 400V
DMUEC4R	545 mm	690 mm	1173 mm	32 kg	1750 Watts	4 pcs	7.00 kW	17.50 Amp		220V / 400V
DMUEC5R	545 mm	690 mm	1333 mm	35 kg	1750 Watts	5 pcs	8.75 kW	21.88 Amp		220V / 400V
DMUEC2R	545 mm	690 mm	853 mm	23 kg	1750 Watts	2 pcs	3.50 kW	8.75 Amp		220V / 400V
DMUEC1R	545 mm	690 mm	693 mm	19 kg	1750 Watts	1 pcs	1.75 kW	4.38 Amp		220V / 400V
DMUECV10R	750 mm	798 mm	1103 mm	48 kg	1750 Watts	10 pcs	17.50 kW	43.75 Amp		220V / 400V
DMUECV8R	750 mm	798 mm	943 mm	45 kg	1750 Watts	8 pcs	14.00 kW	35.00 Amp		220V / 400V
DMUECV6R	750 mm	798 mm	783 mm	42 kg	1750 Watts	6 pcs	10.50 kW	26.25 Amp		220V / 400V
DMMEC1R	545 mm	649 mm	593 mm	12 kg	1750 Watts	1 pcs	1.75 kW	4.38 Amp		220V / 400V
DMMEC2R	545 mm	665 mm	753 mm	17 kg	1750 Watts	2 pcs	3.50 kW	8.75 Amp		220V / 400V
DMMEC3R	545 mm	665 mm	913 mm	27 kg	1750 Watts	3 pcs	5.25 kW	13.13 Amp		220V / 400V
DMMEC4R	545 mm	665 mm	1073 mm	30 kg	1750 Watts	4 pcs	7.00 kW	17.50 Amp		220V / 400V
DMMEC5R	545 mm	665 mm	1233 mm	33 kg	1750 Watts	5 pcs	8.75 kW	21.88 Amp		220V / 400V
DMMECV10R	585 mm	746 mm	1243 mm	43 kg	1750 Watts	10 pcs	17.50 kW	43.75 Amp		220V / 400V
DMMEC8R	585 mm	746 mm	1083 mm	39 kg	1750 Watts	8 pcs	14.00 kW	35.00 Amp		220V / 400V
DMMEC6R	585 mm	746 mm	963 mm	35 kg	1750 Watts	6 pcs	10.50 kW	26.25 Amp		220V / 400V
DMMECA5R	606 mm	822 mm	2082 mm	72 kg	1750 Watts	5 pcs	8.75 kW	21.88 Amp		220V / 400V

ELECTRIC DONER MACHINE

3. SIZES, WARNING SIGNS, LABELLING



1. Lower Body	8. Skewer	15. Lower Body Rear Cover
2. Upper Body	9. Disk	16.
3. Power Switch	10. Screwer for Skewer	17.
4. Electric Engine On-Off Switch	11. Skewer Security Pin – Top	18. Stand
5. Oil Drawer	12. Upper Tray	19. Resistance
6. Upper Body Stabilizing Arm	13. Profile	20. Robox Color Glass
7. Sledge	14. Upper Body Rear Cover	21. Skewer Crank

ELECTRIC DONER MACHINE

4. SECURITY MATTERS

- This device is for professional use only. Our device is manufactured in accordance with international standards, thank you for choosing and trusting us. We kindly request the device is used in accordance with the instructions given in this manual for a long-lasting, secure and high-performance operating. Please make sure that the operator is well-studied the instruction manual and well-trained to operate the device. In case of any failure, please check the details below before contacting authorised service.
- ⚠ THIS DEVICE SHOULD BE INSTALLED IN ACCORDANCE WITH THE REGULATIONS IN FORCE AND SHOULD ONLY BE INSTALLED IN A WELL-VENTILATED ENVIRONMENT. REFER TO THE INSTRUCTIONS BEFORE INSTALLING AND OPERATING THE DEVICE.
- ⚠ THIS INSTRUCTION MANUAL APPLIES ONLY IF THE RELATED COUNTRY CODE IS ON THE DEVICE. OTHERWISE, PLEASE REFER TO THE REQUIREMENTS GUIDE GIVING REQUIRED TECHNICAL SPECIFICATIONS OF THE RELATED COUNTRY FOR ADAPTATION.
- This manual contains specifications, operating instructions and principles, and further information about the device.
- Before making the connections, check the compatibility of the electricity distribution network and device settings.
- Ensure the earth connection. **DO NOT OPERATE WITHOUT EARTHING!**
- ⚠ Before operating, make the power connections according to the information labels both on the device and the package containing the destination country.
- ⚠ **DO NOT OPERATE THE DEVICE IF THE DESTINATION COUNTRY OR ELECTRICITY CATEGORY IS DIFFERENT!**
- Please conform to minimum installation distances.
- Make sure that the power supply voltage conforms with supply voltage info given on the device.
- This device is electrical and should be installed in a well and regularly ventilated environment.
- If the device is operated within an enclosed environment, please use hood ventilation.

ELECTRIC DONER MACHINE

4. SECURITY MATTERS

- Please make the power connections carefully and in accordance with the instructions.
- After the connections are made, check each and every connection ports for electric leakage. (Use a voltage tester, DO NOT touch with bare hands!)
- ⚠ DO NOT COVER AIR DUCTS! – located on top and rear of the device.
- ⚠ KEEP FLAMMABLE MATERIALS AWAY FROM THE DEVICE!
- Keep in mind that the device will be way heavier and hotter than usual when loaded with meat and in operation.
- Do not touch hot surfaces (Robox colour glass, side covers) on the device and use a proper safety glove during operating.
- Guard Heater On-Off Switch (3), Engine On-Off Switch (6), Front Protective Glass (4), and Output Cable Connectors from impact.
- Take required precautions for food safety and security issues, and cleanse the device on a daily basis.
- Make sure that the device is unplugged after meat-cutting process is over.
- Do not move the device during operating.
- If relocation is desired, make sure that the device is cooled down and unplugged before doing so.
- Do not use out of intended purpose!
- In case of any doubt during or after operating, immediately turn off and unplug the device.
- If an open-air usage is in question, do not use under bad weather conditions (wind, rain, snow etc.).
- Secure usage is only effectual if the spare parts are original. In case of any malfunction, please use original spare parts.

ELECTRIC DONER MACHINE

4. SECURITY MATTERS

- In case of any doubt or malfunction, turn off and unplug the device, and immediately contact authorised reseller. Do not operate the device before required maintenance is carried out.
- Third party intervention may cause damage and personal injuries, please contact authorised tech service.
- Manufacturer takes no responsibility for damages caused by faulty power connections.
- All maintenance work should be held by the authorised tech service. Otherwise, warranty will no longer be in force.
- If the power connection is made by authorised service or certified expert, and the device used in accordance with the manual, (6) months material warranty will be effective.

5. RELOCATION AND PLACING

- If any hazard (impact, falling etc.) occurs during transportation, contact authorised service for an electric leakage test before operating the device.
- If any transportation is required, please carry the device in its original packaging and carefully read the transportation signs on the package.
- If the original packaging cannot be found, it is strictly recommended that the mobile parts (Robox color glass, skewer, skewer knob, upper mobile body and oil drawer) are tightly stretch filmed to avoid any possible damages.
- Take required precautions against impacts that may damage Heater On-Off Switch (3), Engine On-Off Switch (6), Front Protective Glass (4), and Output Cable Connectors.
- Do not place heavy materials on top of the device.
- Keep the device right up during relocation.
- If the device is to be stored without usage, keep it away from moisture and dust, and in its original package.

ELECTRIC DONER MACHINE

6. INSTALLING

- Installing of the device should only be held by authorised personnel or certified expert.
- The environment in which the device will be installed and operated should be well-ventilated.
- Metal surfaces – especially those contacting the food – of the device should be cleansed before operating.
- Use proper cleaning appliance for food safety.
- The device should be installed in an environment with minimum 1 m³ air for 300 kcal/h – if the environment is enclosed, provide a hood or proper ventilation.
- Use the device with a proper electric connection that conforms with the given details.
- Place the device on top of a plain, strong marble or stainless platform with 70 cm height.
- Make sure that the side on-off switches are off before operating.
- Place the device with minimum 150 mm distance from the wall.
- Power network cables should be tested by certified experts.
- ⚠ IMPORTANT: Maximum heat power of the device during operation is 1.750 kW.
- Faulty parts should only be changed with original spare parts produced by the manufacturer itself.
- Manufacturer strictly recommends the usage of original parts for secure operating of the device.
- Manufacturer takes no responsibility for damages caused by faulty installing or connection.

ELECTRIC DONER MACHINE

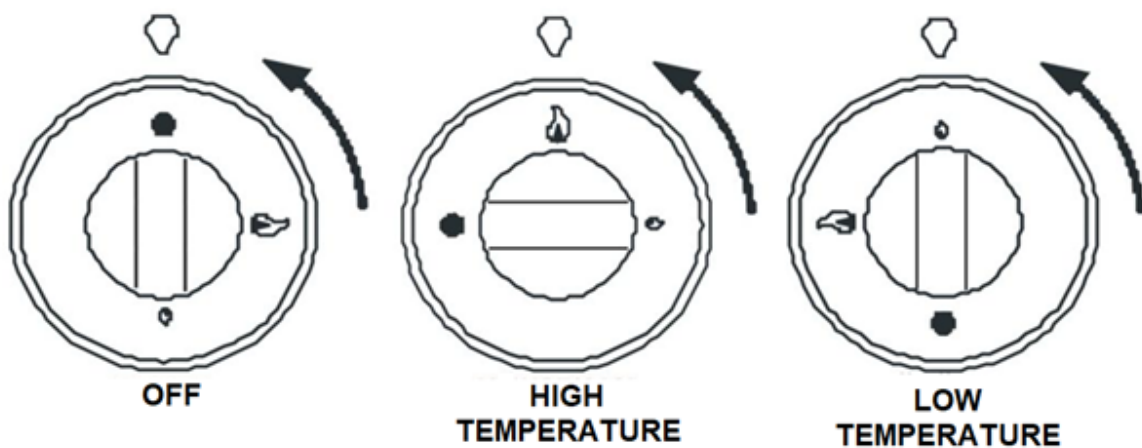
7. INTENDED USE AND OPERATING

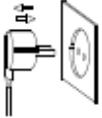


- Doner machines are vertical devices used for cooking meat, produced with double motors (upper and lower) and of stainless steel.
- Make sure that the power connections are made in accordance with the related standards and regulations.
- Areas of use are hotels, restaurants, fast food take-aways, touristic facilities and canteens.
- Main body and functional parts of the device are of stainless, healthy and durable material.
- When the power switch is on, the device reaches the desired heat.
- Operation process can be tracked through control panel.
- Plug the device.
- Make sure that the connections are made correctly before operating.
- To heat the device up, rotate the power on-off switch in direction of the flame sign.
- Do not plug the engine if there is no earth line.
- Skewer the meat and place the skewer in skewer socket knob on the mid-lower body.
- Clamp the upper safety lock.
- Tighten the skewer-screw on the skewer socket knob.
- Make sure that the skewered meat is properly placed on the machine.
- Ensure an equal cooking via fixed rotation speed by using on-off switch (located on the lower right-hand side).
- Depending on the amount of meat, adjust the distance between upper body (with resistance) and meat by using clamping bolt on the right hand side – in accordance with the related food safety regulations.
- Turn the device off when there is no more meat loaded and unplug it.

ELECTRIC DONER MACHINE

7. INTENDED USE AND OPERATING

- Electric connections should be checked before operating. To let the power in, rotate the knob arrow direction (to the left).
- First turn the knob till it reaches 1 and let the power in.
- Power inlet can be observed through observation port. You can adjust the heating by turning the knob arrow direction to the points of 2, 3, and Max.



<p>ELECTRIC ENGINE PLUG Make sure that the plug socket, in which the electric engine to be plugged, has earth line.</p>	
<p>ELECTRIC ENGINE ON-OFF SWITCH After plugging in, mobilize the engine either clockwise or counter-clockwise through the on-off switch on front of the device.</p>	
<p>SLEDGE To stabilise or mobilise the upper-body, use the side sledge-stabiliser (6) and adjust the position.</p>	

ELECTRIC DONER MACHINE

8. CLEANING AND MAINTENANCE

- Unplug the device.
- Make sure all electric switches are off.
- Wait for the device to cool down. Wipe the doner fat with a cloth.
- Electric connections should be checked before each operation.
- Cleanse the device on a daily basis with proper cleaning agents for food safety.
- Check the oil drawer regularly during operation.
- Do not pour the waste oil into the sink, deal with the waste oil in accordance with the regional regulations.
- Clean it with a wet cloth and soap.
- Do not use pressure water or vapour machines during cleansing. Manufacturer takes no responsibility for damages caused by faulty cleaning.
- Do not use cleaning abrasive agents such as stain or rust remover and rigid rags that may cause damages on the stainless surface.
- Towel your device after every wet cleaning.
- Clean your device regularly, after each cooking process ends.
- The surfaces contacting the meat should be cleaned carefully for food safety.

POSSIBLE MALFUNCTIONS AND SOLUTIONS		
MALFUNCTION	REASON	SOLUTION
DEVICE IS NOT HEATING UP	FUSE MAY BE BLOWN	CHECK THE FUSE
	SWITCHES MAY BE TURNED OFF	TURN THE SWITCHES OFF
	RESISTANCE MAY BE FAILING	TURN THE FUSE OFF
	SWITCHES MAY BE MALFUNCTIONING	TURN THE SWITCHES OFF
	POWER NETWORK MAY BE FAILING	CONTACT A CERTIFIED EXPERT
HEATING IS NOT EFFICIENT	TEMPERATURE KNOW MAY BE SET TO LOW HEAT	TURN THE KNOB TO HIGH HEAT
FRONT PROTECTIVE GLASS IS BROKEN	IT MAY BE HIT BY A HARD OBJECT	TURN THE SWITCHES OFF
	COLD WATER OR OIL CONTACT MAY BE OCCURED WHEN THE GLASS IS HOT	CONTACT AUTHORISED TECH SERVICE
ENGINE IS FAILING	ENGINE ON-OFF SWITCH MAY BE FAILING	CHECK THE SWITCH
	ENGINE MAY BE MALFUNCTIONING	CONTACT AUTHORISED TECH SERVICE

ELECTRIC DONER MACHINE

9. POWER CONNECTION

- Power connections should be made by a certified expert, and should be in accordance with EN 60335 standards.
- Commissioned expert should know and practice the regional power regulations and sanctions.
- Engine: 230V/50Hz Resistance: 400V/50Hz
- Ensure an earth line.

Power Connection

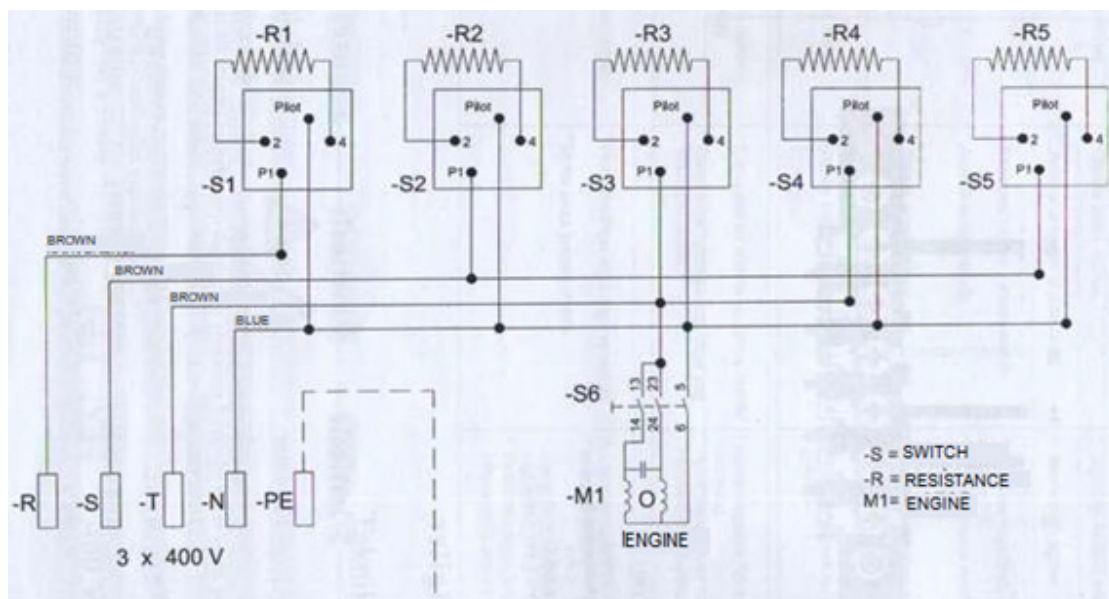


SUPPLY CABLE

R1: PHASE (GRAY)
S1: PHASE (BROWN)
T2: PHASE (BLACK)

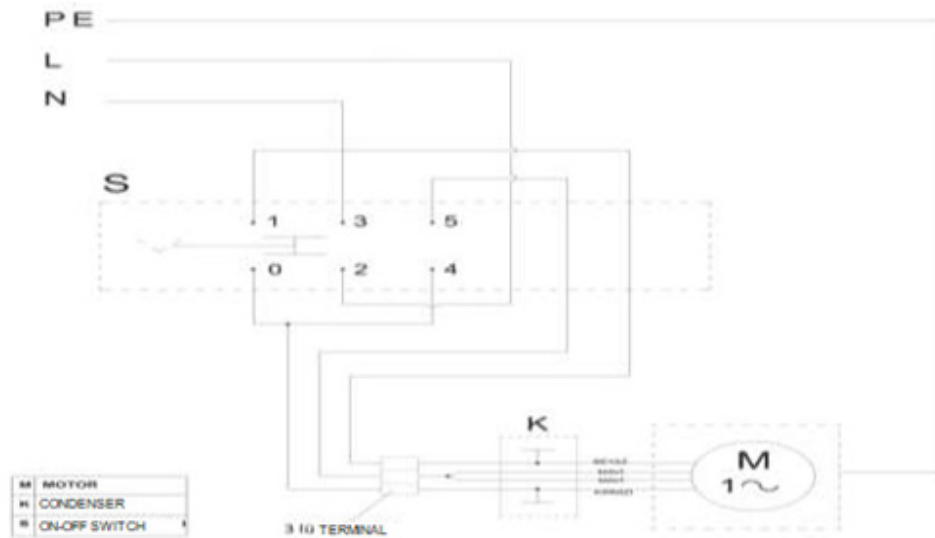
N1: NEUTER (BLUE)

PE: EARTHING (YELLOW-GREEN)



ELECTRIC DONER MACHINE

9. POWER CONNECTION



SUPPLY TABLE	
PE	EARTH (YELLOW-GREEN)
L	PHASE (BROWN)
N	NEUTER (BLUE)

10. WARRANTY

If the power connection is made by authorised service or certified expert, and the device used in accordance with the manual, (6) months material warranty will be effective.

11. AUTHORISED SERVICE

Technical service is provided in our premises.



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