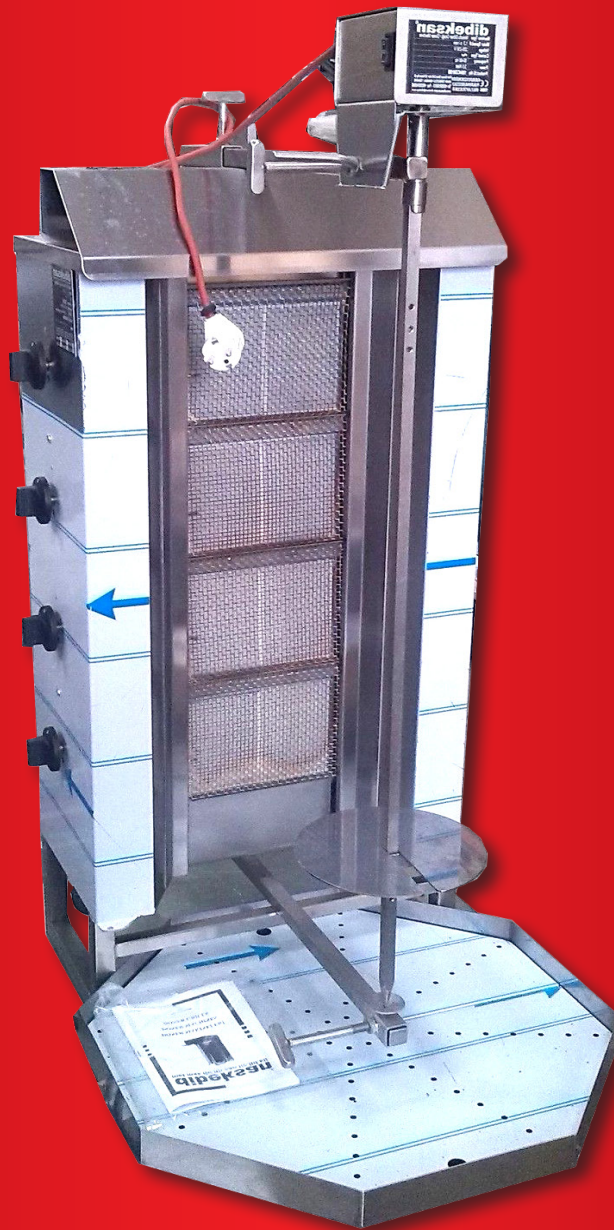




CANMAC

CATERING EQUIPMENT SUPPLIER



GAS DONER MACHINE INSTRUCTION MANUAL

GAS DONER MACHINE

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GAS DONER MACHINE

1. INTRODUCTION

Doner machines are vertical machines for meat cooking. The cooking unit is of two stages produced with a safe gas tap. 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 gas combustion, and the temperature can be adjusted during operating of the device.

The operating of the device and the gas combustion can be monitored via control panel. First ignition should be done by a manual lighter, a few seconds later the lighter is flicked the ignition will start and combust the gas.

Gas connection of the device is in accordance with EN 1442 standard, and pressure adjustment is in accordance with EN 12864 standard.

This device is produced in accordance with EN 203-1 and EN 203-2-7 standards.

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

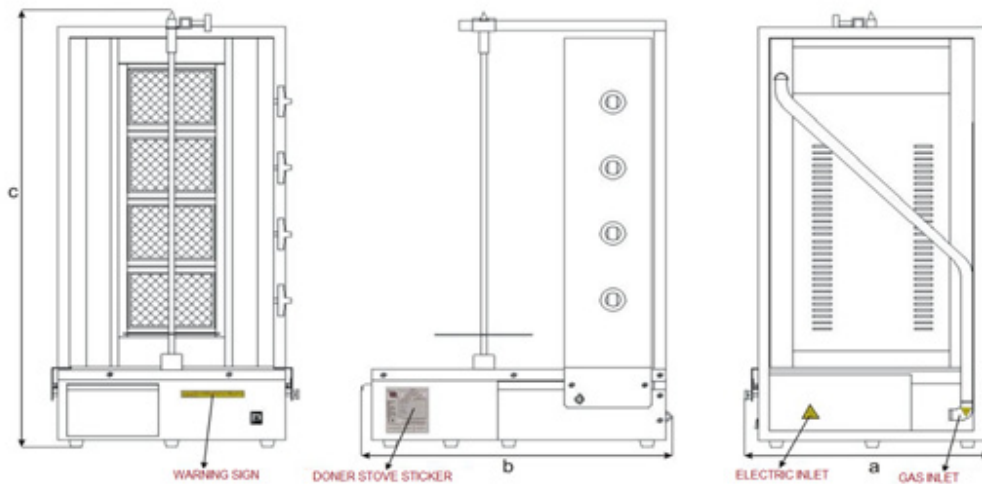
GAS DONER MACHINE

2. TECHNICAL SPECIFICATION

MODEL NAME	ENGINE POWER DATA	ENGINE RPM	ENGINE POWER
DMA 3R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMA 4R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMA 5R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMU 3R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMU 4R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMU 5R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMA 1R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMA 2R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMA 2x3DR	f=50Hz U=220V	1,3 rpm	0.25 kW
DMA 2x4R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMA V8R	f=50Hz U=220V	1,3 rpm	0.25 kW
DMA V10R	f=50Hz U=220V	1,3 rpm	0.25 kW

GAS DONER MACHINE

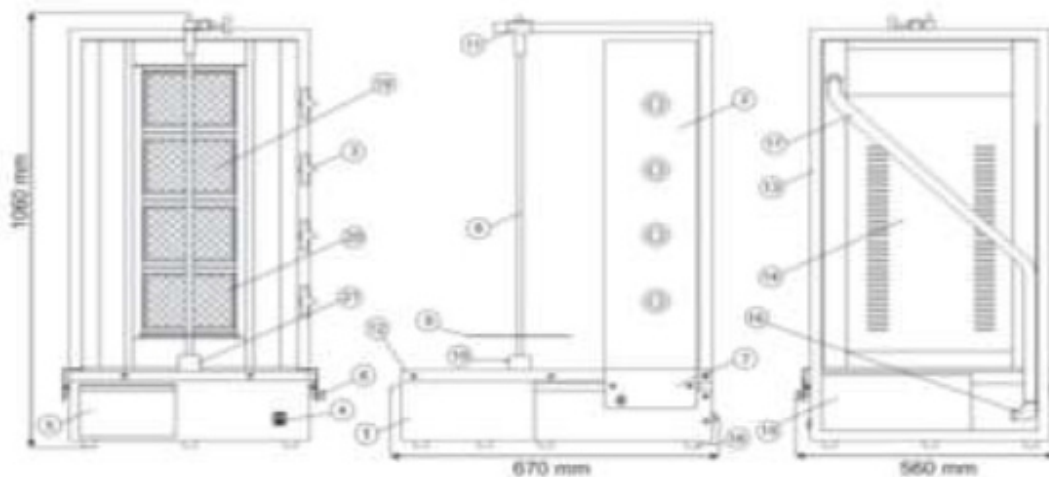
3. SIZES, WARNING SIGNS, LABELLING



MODEL NAME	WIDTH	DEPTH	HEIGHT	WEIGHT	TYP OF DEVICE	MAX HEAT POWER	MIN HEAT POWER	LPG PRESSURE	LNG PRESSURE	LPG (kg/h)	LNG (m3/h)	GAS INLET SIZE
DMA 4R	560 mm	670 mm	1060 mm	33 kg	A1							1/2"
DMA 3R	560 mm	670 mm	900 mm	29 kg	A1							1/2"
DMA 5R	560 mm	670 mm	1220 mm	37 kg	A1							1/2"
DMU 3R	550 mm	660 mm	920.09 mm	22 kg	A1							1/2"
DMU 3R	550 mm	660 mm	1100 mm	26 kg	A1							1/2"
DMU 3R	550 mm	660 mm	1260 mm	30 kg	A1							1/2"
DMM 6R	465 mm	250 mm	990 mm	22 kg	A1							1/2"
DMM 7R	465 mm	250 mm	1150 mm	25 kg	A1							1/2"
DMM 8R	465 mm	250 mm	1310 mm	28 kg	A1							1/2"
DMM 10R	270 mm	730 mm	880 mm	32 kg	A1							1/2"
DMM 12R	270 mm	730 mm	1040 mm	38 kg	A1							1/2"
DMM 14R	270 mm	730 mm	1200 mm	44 kg	A1							1/2"
DMM 16R	270 mm	730 mm	1360 mm	50 kg	A1							1/2"
DMA 1R	560 mm	670 mm	560 mm	21 kg	A1							1/2"
DMA 2R	560 mm	670 mm	728.50 mm	25 kg	A1							1/2"
DMA 2x3DR	980 mm	670 mm	1060 mm	60 kg	A1							1/2"
DMA 2x4R	1080 mm	670 mm	1060 mm	68 kg	A1							1/2"
DMA V8R	900 mm	870 mm	1140 mm	81 kg	A1							1/2"
DMA V10R	900 mm	870 mm	1300 mm	90 kg	A1							1/2"

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3. SIZES, WARNING SIGNS, LABELLING



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

GAS

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 GAS CATEGORY IS DIFFERENT!**
- Please conform to minimum installation distances.
- This Doner Machine is of Type A1. Operation environment should be continuously well-ventilated with a ventilation system.
- Make the gas connections carefully and in accordance with the instructions.
- Make sure that the power supply voltage conforms with supply voltage info given on the device.
- If the device is operated within an enclosed environment, please use hood ventilation.

GAS 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.
- 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.

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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 (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 Power On-Off Switch, Gas On-Off Switches, Output Cable Connector, Hood Connector and other parts.
- 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.

GAS

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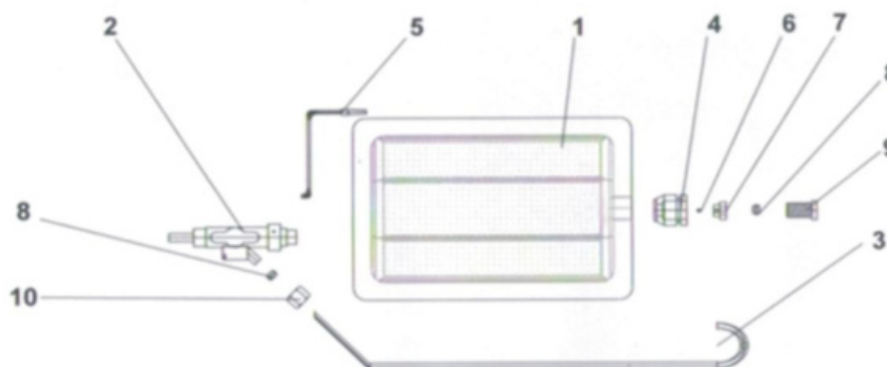
6. INSTALLING

- 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 gas pressure 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 gas on-off switches are off before operating.
- Place the device with minimum 150 mm distance from from LPG cylinder.
- Different pipe types may be used for LPG (propane - butane) connections.
- Check leakage with special spraying.
- LPG (propane - butane) connection requirements: Fuel Source Connection should conform EN 1442 standard, and pressure adjustment valve (reduction - valve) should be 30-50 mbar and conforming EN 12864.
- ⚠ IMPORTANT: Maximum gas pressure for the device during operation is 50 mbar, over this value may lead to gas leakage.
- Device is produced with 50 mbar pressure regulator for LPG usage. Connect a Level 1 regulator with higher pressure onto LPG cylinder.
- 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.

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The line must be followed in order, in particular the burner part, only the burner part is shown in the picture below, the place should be checked with special sealing paste.

Joints specified in the figure below must be leak-tested with a special sealing spray.



1- Radiant	3- Gas Pipe	5- Thermocouple	7- Injector Holder	9- Dowel Nipple
2- Gastap	4- Radiant Dowel	6- Injector Nozzle	8- Thimble	10- ¼ Thimble Tightener Nut

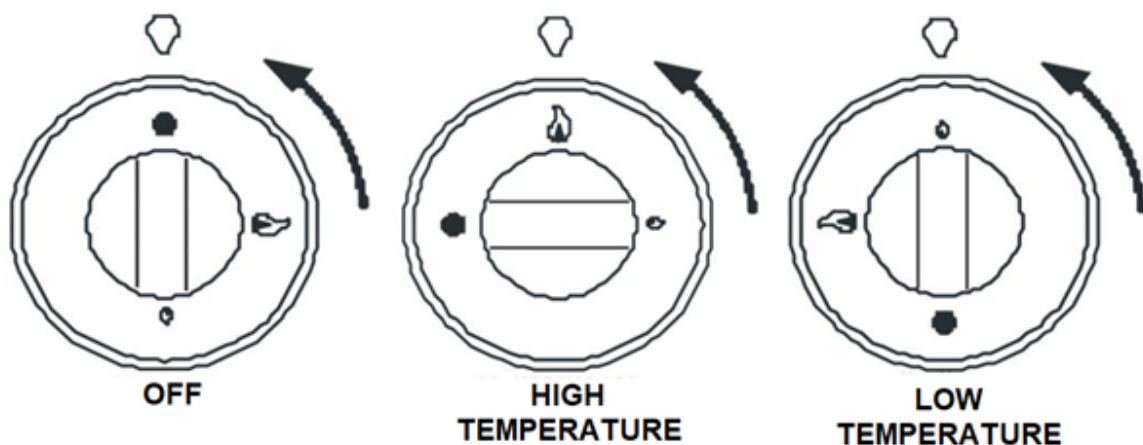
7. INTENDED USE AND OPERATING

- 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.
- Device gains the desired temperature through gas combustion.

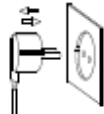


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7. INTENDED USE AND OPERATING

- 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 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.



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<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>	

8. CLEANING AND MAINTENANCE

- Unplug the device.
- Make sure all gas taps are turned off.
- Wait for the device to cool down. Wipe the doner fat with a cloth.
- Power and gas connections should be checked before each operation in case of any leakage.
- Cleanse the device on a daily basis with proper cleaning agents conforming with food safety regulations.
- 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.

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9. GAS CONVERSION

- Conversion should be performed by our technical service.
- Existing gas category is given on the characteristic sticker.
- Device should be operated according to installation complying to the sticker and made by tech service.
- Device is compatible with LPG and LNG.
- Gas conversion should be carried out by our authorised technical personnel.
- Conversion info should be shown on the sticker.
- Conversion table is as follows:

	G-20 20 mbar	G-25 25 mbar	G-30 30 mbar	G-30 37 mbar	G-31 37 mbar	G-30 50 mbar
Injectors	1.40	1.30	0.95	0.90	0.90	0.80

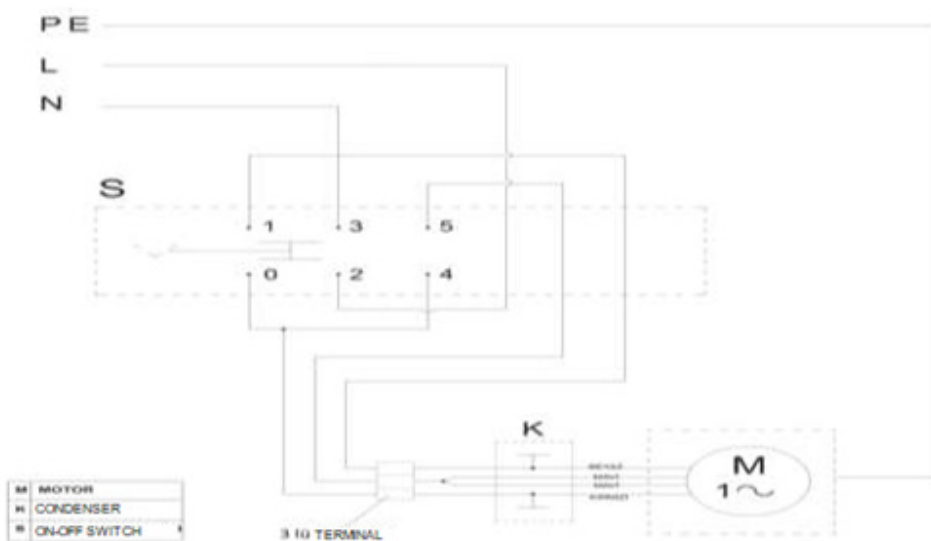
- By-pass nozzles of gastaps in our devices has the feature of operating with both LPG and LNG. No by-pass exchange needed.
- Required operating environment for 27500 kcal/h is minimum 92 m³ (1m³ for every 300 kcal/h capacity).

POSSIBLE MALFUNCTIONS AND SOLUTIONS		
MALFUNCTION	REASON	SOLUTION
DEVICE IS NOT HEATING UP	GAS ON-OFF SWITCHES MAY BE TURNED OFF	TURN THE SWITCHES OFF
	RADIANT OR GAS TAP MAY BE FAILING	CONTACT AUTHORISED SERVICE
VALVE IS ON, RADIANT IS NOT BURNING	VALVE MAY BE FAILING, ENOUGH GAS MAY NOT BE SUPPLIED FOR RADIANT	DISCHARGE THE AIR STUCK IN THE SPIRAL PIPE DURING THE FIRST INSTALLATION, HOLD THE VALVE IN PILOT POSITION FOR ABOUT 3 MINUTES, DISCHARGE THE AIR
		PILOT INJECTOR MAY BE BLOCKED, CHANGE IT
		PILOT INJECTOR IS NOT SUITABLE FOR THE GAS USED. CHANGE IT IN ACCORDANCE WITH THE GAS CONVERSION TABLE.
ENGINE IS FAILING	ENGINE ON-OFF SWITCH OR ENGINE MAY BE MALFUNCTIONING	UNPLUG THE DELIVCE AND TURN THE SWITCH OFF
		CONTACT AUTHORISED TECH SERVICE

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10. 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.
- 230V/50Hz
- Ensure an earth line.



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

GAS DONER MACHINE

11. 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.

12. AUTHORISED SERVICE

Technical service is provided in our premises.



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