

Operation Manual



Doner Kebab Grill with Gas Moving Body & Reversible Motor KLG 150, KLG 151, KLG 152, KLG 156

To avoid the risk of accidents or damage to the appliance it is **essential** to read these operating instructions before it is installed or used for the first time.

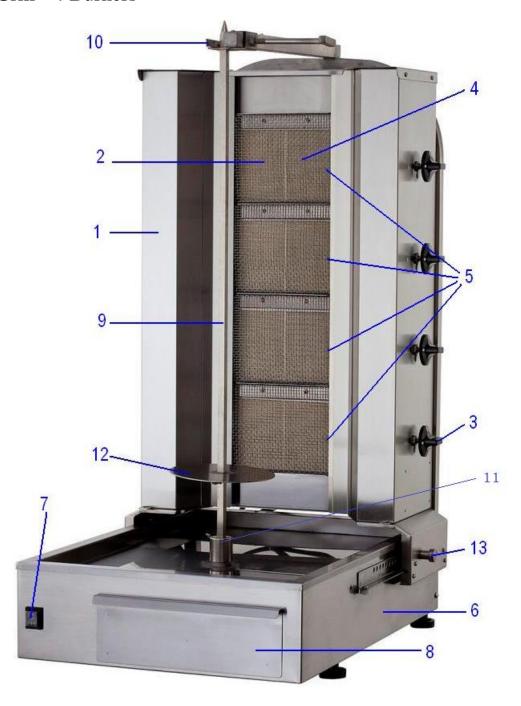


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KLG 151

Gas Doner Grill - 4 Burners



- 1. Moving Frame
- 2. Heater Mechanism (RADIANT)
- 3. Heater Mechanism, On / Off Knob
- 4. Burner Cover
- 5. Termocouple
- 6. Lower Plate
- 7. Motor Control (On / Off) knob
- 8. Oil Drawer
- 9. Sword (Skewer)
- 10. Upper-Skewer Lock Mechanism
- 11. Bottom-Skewer Lock Mechanism
- 12. Doner Kebab Meat Fixing Disk

Presentation of Appliance

Appliance Name : Doner Kebab Grill with Gas (Moving Body & Reversible Motor)

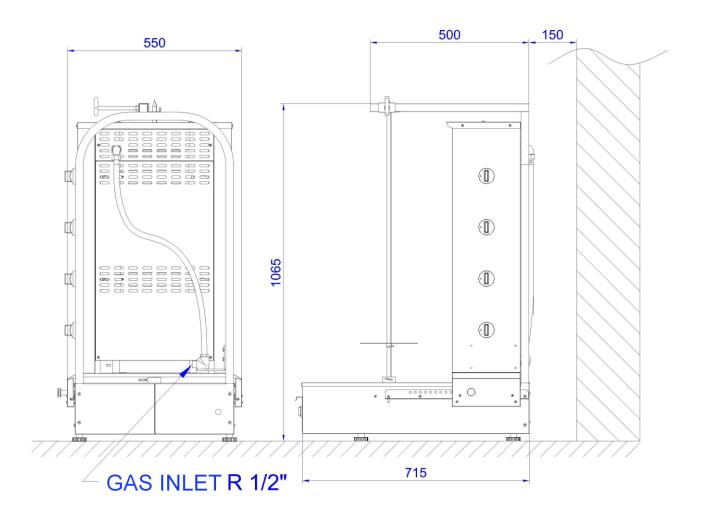
Model No : KLG 151

Other Model No : KLG 150, KLG 151, KLG 152, KLG 156

Definition of the appliance

The appliance consists of stainless steel frame, safety valve, moving body and lower reversible motor, working with gas (natural gas or LPG), and used for grilling foods such as Doner kebab meat wrapped around spits, etc.

Picture of the appliance:



Working principle of the appliance:

The appliance is used either with natural gas or LPG. It is equipped with safety elements (Thermocouples) and in case of flame on heating elements is out due to any reason, safety elements (Thermocouples) switch-off gas automatically. Rotating process of Doner kebab spits are ensured by double-direction reversible AC Motor. The distance between Heaters and Grilled kebab meat could be adjusted by simply pulling out the top part of side handle of Moving body and set the desired distance by pulling Moving body back to front.

These instructions are valid if only country code seen on appliance. If country code does not exist on appliance, please refer to valid technical documents in order to arrange appliance in accordance with the technical requirements of the country of use.

Mounting and Connection



- Make electric connection of your appliance in compliance with EN 60335-1 and EN 60335-2-38.
- ➤ Ground your appliance in compliance with EN 60335-1 and ensure maintenance of the grounding.



- Electric safety of the appliance may be ensured only by means of protected cable system in accordance with the rules. It is very important to perform this essential safety measure. If you are suspicious, you have the installation controlled by a professional electrician. The manufacturing firm is not responsible for any damages that may arise from a missing or broken fuse cable or wrong or insufficient electrical installation.
- When performing electric connection of the appliance, never use an extension lead. Appliance safety cannot be realized with extension lead.
- ➤ Do not use your appliance in multi-plug socket media.
- ➤ Before installation of your appliance, make sure that there is no visible damage. Do not install or use any damaged appliance.
- ➤ Before connection of your appliance, make sure that the data on the manufacturer's plate comply with the data of your main electrical circuit (fuse, voltage and frequency). If you hesitate, please consult a qualified electrician.
- ➤ If the main cord is damaged, it must be replaced by **KEBAB KING** or an authorised technical service of **KEBAB KING**.
- ➤ Before gas connection of the appliance, check if local gas distribution requirements (type and pressure of the gas) and adjustment of the appliance are appropriate.
- Ensure that gas connection of the appliance is done in accordance with valid standards and regulations
- ➤ While installing it, never squeeze gas hose under its frame.
- ➤ Keep gas hose away from heated parts of the product.
- Connect your appliance to LPG tube or Natural Gas supply valve as and close as possible and connection must be leak-proof
- ➤ While checking gas leakage, make sure if the buttons of appliance are set to "off" position and the tube (or natural gas supply line) is on. To check the gas leakage, cover connector of the hose with foam. If a gas leakage is exists, bubbles shall occur. Check gas leakage again.
- While checking gas leakage, never use fire.
- Particularly while using LPG Gas, ensure that any other relief valve is not assembled other than a relief valve having features specified for the appliance.

Safety Recommendations and Advices

- ➤ Defective parts may only be replaced by original **KEBAB KING** spare parts. We as manufacturer may only assure you that you shall operate your appliance with these parts completely in safe.
- ➤ The manufacturing firm is not responsible for any damages that may be caused by improper mounting or connection of the appliance.

Rules of Operation

- ➤ Please read carefully the Operation Manual before first operation. Thus you shall both protect yourself and prevent the appliance from being damaged.
- ➤ Use the appliance only in mounted state. Thus you will avoid of contact with electric-conducting parts of the appliance.
- ➤ Use the appliance only under a hood and on a flat surface. The distance between the hood and appliance must comply with the valid local fire and safety regulations in order to get sufficient air ventilation.
- ➤ Please bear in mind that if some other appliances used at the same time at the same place together with this appliance, negative effects such as heat, fat, vapour etc. caused by other appliances may result in breaking warranty of the appliance.
- ➤ Use the appliance only for grilling Doner kebab meat.

 The appliance must be used by only trained personnel who already read these installation-operating-maintenance instructions respectively.

 The manufacturing firm is not responsible for any defect or damage arising from use of the appliance for any other purpose.

Protecting Appliance against Damage



- ➤ While installing the appliance, protect On-Off Key (3.), Motor Control Key (7.), from strokes.
- > Do not slide "Moving Body Frame" forwards and backwards fast and sharply.
- Caution: Since surfaces of Moving Body Frame, Sword, Above-Sword Lock Mechanism and Sledge Profile are hot, there is a risk of burning! Clean this area after it is cool.
- ➤ Prevent any metal and similar parts entering into the ventilating openings on the appliance body as they may give damage to the gas fittings and electric parts.
- ➤ Caution: Operating gas pressure of the appliance is given on the label of appliance. There is a risk of gas leakage when operating in higher pressure.
- ➤ Immediately clean any dirt that may occur on the surfaces of the appliance to prevent them from burning and sticking on the surface.
- ➤ Never use pressure water and steam cleaning tools. Such cleaning materials may give damage to the appliance.
- ➤ When moving the appliance, wrap it up with folio for protection against dust.

Protection Against Burns



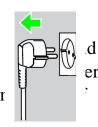




- Moving Body Frame and adjoining areas get hot during use and remain so for a certain time after switching off. Consequently, the place for using the appliance should not be accessible by customers and children, except for the user.
- ➤ Burning risk! While using your appliance, protect your hands with heat-resistant gloves. Additionally, make sure that they are not wet or damp, as dampness and wetness increase the heat conductance of the gloves. Your hands may burn.

In Case of Trouble

➤ In case of any trouble with your appliance, switch off your appliance fuse, disconnect the power cable from the mains socket and call Services. Make sure that electric connection is not made till the repair process.



- ➤ When you determine a defect in the appliance, Turn off LPG tube or Natural Gas Valve, and contact the Customer Services Dep. Observe not to do gas connection until repair of the appliance shall be completed.
- All repair operations should be performed by Authorized Service Center. Any repairs to be performed by persons other than Authorized Service Centers may cause personal injury and appliance damage. Repairs should be performed by **KEBAB KING.**Authorized Service Centre during warranty period. Otherwise, repair of troubles that may subsequently occur shall not be covered by the warranty.

Things to be done before First Operation

Preliminary Information

- ➤ Keep Operation Manual and give it to the next owner of the appliance after you.
- ➤ Control the appliance before installation for any visible damages. Do not install or use any damaged appliance.

Packaging

➤ Packaging protects the appliance against possible damages during transportation. This packaging has been made of recycled material. That the packaging material is made of recycled material both ensures saving on raw material and reduces quantity of waste. If you want to dispose the packaging material yourself, please call the nearest recycling center.

Transportation and Storage









- ➤ If you need to transport the appliance, then move it in its original container and comply with the movement marks on the container.
- ➤ If the original container of the appliance is not available, fix the moving parts (Sword (or spits), fixing handle, Moving Body Frame and Oil Drawer) by using an adhesive tape.
- ➤ Take necessary protective measures against possible strokes to Switch On/Off knobs, Cable Outlet Sleeve and Relief Valve Connection Sleeve, and other surfaces. Do not put any load on the appliance heavier than its own weight.
- ➤ Keep the product in normal position during movement.
- ➤ If the appliance shall not be used or kept for sale for extended time, store indoor in dry, dust and damp free conditions.



it

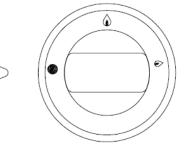
First Cleaning and First Heating

- ➤ Before first operation, remove nylon film on your appliance and wipe inner and outer parts with a damp cloth and then wipe dry.
- > Do not use detergent for wiping operation.
- ➤ A temporary odour and smoke may occur at the heated parts of your appliance during first heating.
- ➤ Odour and any possible smoke shall disappear soon. Odour and smoke do not indicate incorrect connection or defective appliance.

Operation

Switching On/Off

- > Turn on Shut-off valve of the gas line or tube.
- > Start ignition from the top burner and then ignite other burners from top to bottom respectively.



- ➤ Press and Turn the top knob to the high flame setting (3.) and ignite with a lighter.
- ➤ Hold the knob pressed for 10-15secs.
- Large flame sign " " means "normal burn", and small sign " " means "low burn".
- > To turn the knob "off" position, turn it to "O" position, and release it.
- ➤ To turn Doner kebab meat around; turn on and off the motor located in Lower Plate by "7. Motor Control Knob" (See Page 3).

- ➤ To turn the motor on, press " I " or " II " on knob of the switch. Rotation left or right direction could be set by these positions.
- To turn the motor off, bring knob to "0" position.



Operation

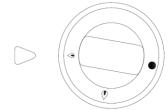
- Ensure that gas connection of the appliance is done in accordance with valid standards and regulations.
- ➤ Particularly while using LPG Gas, ensure that any other gas valve is not assembled other than a valve having features specified for the appliance.
- ➤ Caution: Operating gas pressure of the appliance is given on the label of appliance. There is a risk of gas leakage when operating in higher pressure.
- > Insert plug of the appliance to the mains socket.
- ➤ Turn On-Off knob (3.) On Side Column of Moving Body Frame (1) to "On" position, and bring the mark " to "on" position.



- ➤ In this case (gas will be discharged from burner), ignite burner (2.) immediately, and wait for 10-15secs. in pressed position, and then release the knob in current position.
- ➤ Ignite other burners also in same way from top to bottom respectively, depending on quantity of Doner meat.
- Arrange desired position of fixing handle on upper carrier.
- ➤ Place Sword (9.) between Lower Drive Shaft (11.) and upper fixing handle while Doner kebab meat is inserted on it, and close the cover of lock mechanism (10.) of upper fixing handle.
- ➤ Before inserting Sword, fix it on Sledge Profile of Upper Lock Mechanism (10.) in a middle position.
- ➤ If flame of the burner is out for any reason, thermocouple cuts gas supply of burner automatically.
- > To ignite again, repeat above mentioned igniting steps.
- ➤ The distance between Heaters and Grilled kebab meat could be adjusted by simply pulling out the top part of side handle of Moving body and set the desired distance by pulling Moving body back to front.
- ➤ To turn Doner kebab meat, switch on Motor Control Key (7.) on Lower Plate (6.). Choose Position "I" or Position "II" according to turning direction.

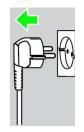
Operation

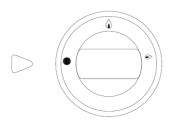
To operate heaters at low heat, turn "On-Off " key (3.) until " • small flame mark shows "on" position.



➤ When Doner Kebab cooking is completed, turn "On-Off " key (3. to "off" position.

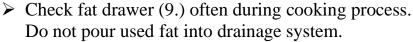
- ➤ When the appliance is not used for a long time,
- > turn On-Off key (3.) to "off" position and unplug it.

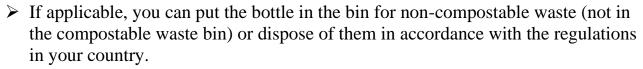




Cleaning and Maintenance

- ➤ Unplug the appliance from the mains socket.
- ➤ Ensure that all valves are off. If possible, turn off the valve connected inlet of the appliance.
- Allow the appliance to cool down before you start cleaning. Clean any rough dirt by use of a cloth.





- > Clean by use of a warm soap cloth.
- Never use steam and water pressured cleaning instrument to clean the appliance. Pressure steam and water may enter the electric-conducting sections, causing damages. The manufacturing firm is not responsible for any resulting damages.
- ➤ Do not use cleaning agents such as stain remover and anti-corrosive agent that have abrasive effects and sponges with hard surface.
- ➤ After each wet cleaning operation, wipe your appliance dry with a clean cloth definitely.
- ➤ Never use chemicals or steel cleaning materials. Wipe any dirt immediately. Long-remaining dirt may give damage to the surface.
- ➤ Clean your appliance regularly, if possible, after each Doner kebab making process.

Troubleshooting

➤ Appliance should be repaired only by Authorized Service Center. Any improper repair operations to be performed by non-authorized service people may cause risk for the user.



Problem	Possible Cause	Solution			
* Appliance does not heat or burners do not operate	* Inlet Valve connected to inlet of the appliance is closed.	* Open the Inlet Valve			
	* Burner is out of order * Burner Gas Supply Valve is out of order	* Please contact our Customer Service Team.			
* Motor does not work	* The switch of motor is out of order * Motor is out of order	* Check the main fuse. * Turn the switch of motor "off". * Unplug the appliance. * Turn the all switch off. * Please contact our Customer Service Team.			

Technical Features

Electric Connection





- ➤ Electric connection of the appliance must be performed by qualified electrician. This electrician should be aware of rules and additional sanctions imposed by local power distribution companies in your country and must strictly observe such rules and additional sanctions.
- ➤ Electric connection of the appliance must be performed by authorized and qualified electrician in accordance with EN 60335 standard.
- Voltage AC 230 V / 50Hz
- Ground your appliance definitely.





Gas Connection

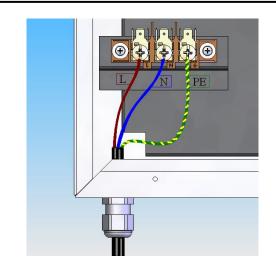
- ➤ Gas connections of the appliance must be made by qualified gas technician. This gas technician should be aware of rules and additional sanctions imposed by local power distribution companies in your country and must strictly observe such rules and additional sanctions.
- ➤ Caution: Operating gas pressure of the appliance is given on the label of appliance. There is a risk of gas leakage when operating in higher pressure.
- > Gas connection of the appliance must be made by authorized and qualified person in accordance with valid standards and regulations.

Electric Connection

FLEXIBLE CABLE (CORD)

N : NEUTRAL (BLUE) L : LIVE (BROWN)

PE: EARTH (GREEN AND YELLOW



Technical Specification

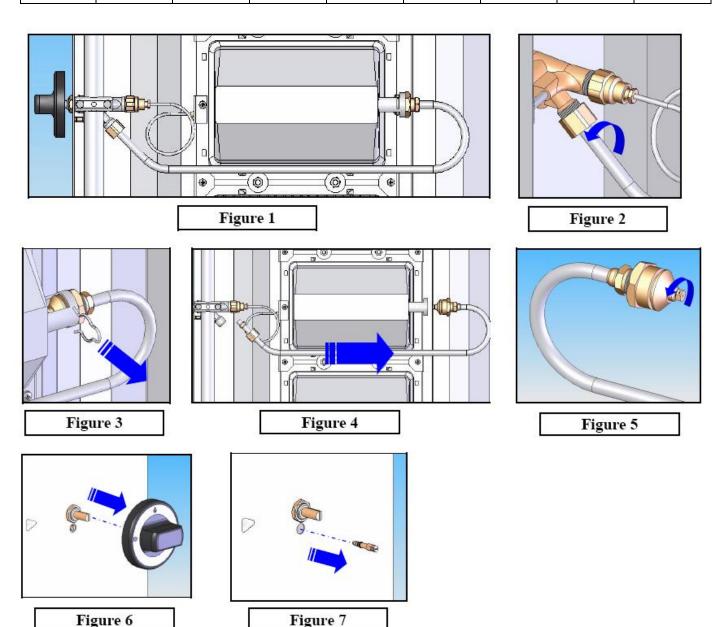
	KLG 150 (3 Burners) (3 Brenner)	KLG 151 (4 Burners) (4 Brenner)	KLG 152 (5 Burners) (5 Brenner)	KLG 156 (6 Burners) (6 Brenner)
Height - Höhe	900 mm	1065 mm	1230 mm	1395 mm
Width - Breite	550 mm	550 mm	550 mm	550 mm
Depth - Tiefe	715 mm	715 mm	715 mm	715 mm
Weight - Gewicht	35 kg	40 kg	45 kg	50 kg
Voltage - Spannung in Volt	230/50 Hz	230/50 Hz	230/50 Hz	230/50 Hz

	KLG 150				KLG 151			KLG 152			KLG 156					
	(3 Burners / Brenner)			(4 Burners/ Brenner)			(5 Burners / Brenner)			(3 Burners / Brenner)						
	Min. Strom energi e	Verbrauc h	Max. Strom energi e	Verbrau ch	Min. Strome nergie	Verbrau ch	Max. Strome nergie	Verbrau ch	Min. Strome nergie	Verbrau ch	Max. Strome nergie	Verbrau ch	Min. Stromen ergie	Verbrau ch	Max. Strome nergie	Verbrau ch
	Min. Power	Consum ption	Max. Power	Consum ption	Min. Power	Consum ption	Max. Power	Consum ption	Min. Power	Consum ption	Max. Power	Consum ption	Min. Power	Consu mption	Max. Power	Consum ption
G-20 20mbar	6,83	0,712	9,75	1,016	9,10	0,949	13,00	1,355	11,38	1,186	16,25	1,694	13,65	1,423	19,5	2,033
	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h
G-20	6,83	0,712	9,75	1,016	9,10	0,949	13,00	1,355	11,38	1,186	16,25	1,694	13,65	1,423	19,5	2,033
25mbar	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h
G-25 20mbar	6,83	0,712	9,75	1,016	9,10	0,949	13,00	1,355	11,38	1,186	16,25	1,694	13,65	1,423	19,5	2,033
Zombai	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h
G-25 25mbar	6,83	0,712	9,75	1,016	9,10	0,949	13,00	1,355	11,38	1,186	16,25	1,694	13,65	1,423	19,5	2,033
23111501	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h	kW	m3\h
G-30 30mbar																
G-30 36mbar																
G-30 50mbar																
G-31 37mbar																

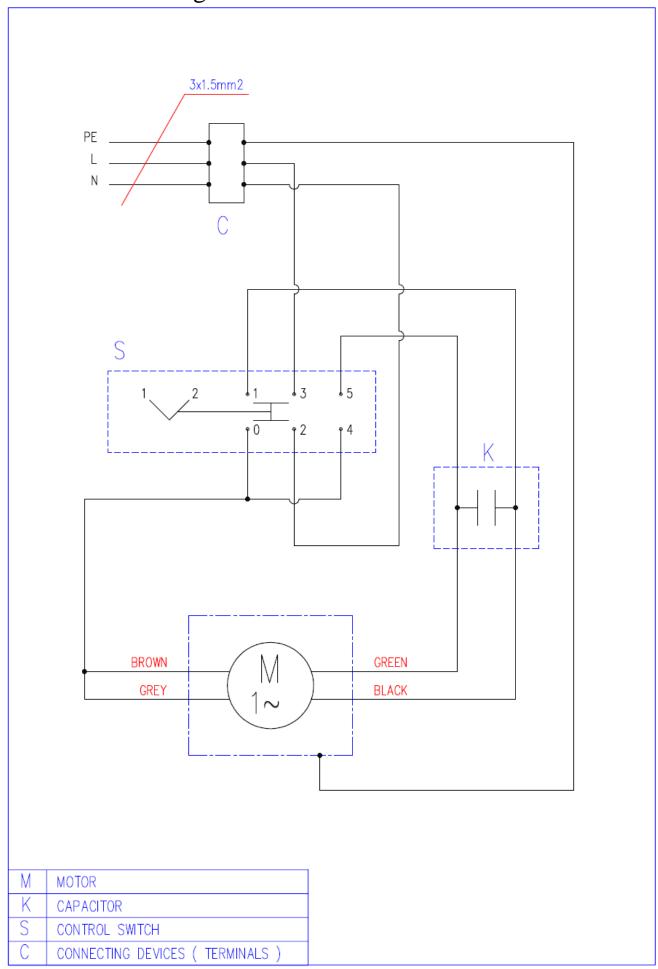
Injector Replacement

- ➤ Dismantle Radian Gas Supply Pipe-Valve Connection Sleeve (Figure 2).
- Pull and Remove Bushing Pin (Figure 3).
- > Pull and Remove Gas Supply Pipe from radian gas inlet slot (Figure 4).
- Dismantle current injector, and insert a new injector appropriate to gas system intended to use instead of it (Figure 5).
- ➤ Similarly, fix Gas Supply Pipe in its place (Figure 1).
- ➤ Check gas leakage of Valve Connection Sleeve by soap foam. Never do gas leakage check with fire (match).
- Remove On-Off knob of Heater Mechanism (Figure 6).
- Unscrew by-pass injector of gas valve, and screw appropriate injector (Figure 7).
- > Similarly, Fix On-Off knob in its place (Figure 1).

	G-20	G-20	G-25	G-25	G-30	G-30	G-30	G-31
	20mbar	25mbar	20mbar	25mbar	30mbar	36mbar	50mbar	37mbar
injector	1,40	1,40	1,40	1,40	0,93	0,90	0,81	0,90



Electric circuit diagram



Warning sign











Warning

Hot

Glove

Upwards

Potential Grounding









Fragile

Protect from humidity

Grounding

Electric

WARRANTY

The appliance is guaranteed for 1 (ONE) year from the date of delivery of the appliance against defects in production, workmanship and assembling only if appliance is used in accordance with the instructions written in user manual and repaired only by a service person authorized by **KEBAB KING**.

This guarantee is only valid if all the instructions, obligation and responsibility written for user in user manual and this form followed by user.

Our company is free to choose the repair methods to be applied and determination of replacement parts.

Repair places are authorized service workshops or our factory. Guarantee procedures only starts after reporting of fault and deliver the product to these repair places.

All transport, cargo, and related expenses occur when sending the appliance to our authorized service workshops or to our factory for repair and from our authorized service workshops or factory to customer after the necessary repairs and also possible damage that may occur during shipping have to be covered by the customer.

This warranty does not cover damage arising for misuse of the appliance as well as following points;

- 1. This warranty does not cover damage arising because of user mistakes.
- 2. This warranty does not cover damage arising during transportation, installation or while moving the Product, or to any transportation costs of the Product or any parts thereof to and from the owner, unless otherwise specified in these warranty conditions.
- 3. The warranty will not apply if damage, malfunction or failure resulting from use on an incorrect voltage, power surges and voltage dips, voltage supply problems, use of defective or incompatible accessories, failure to ground, exposure to abnormally corrosive conditions or foreign object in the Product.
- 4. The warranty will not apply if damage, malfunction or failure resulting from fire or thunderstorm activity,
- 5. The warranty will not apply if damage, malfunction or failure resulting from alterations, accident, misuse, abuse, damaging synthetic chemical liquid spillage, improper installation or operation, lack of reasonable care, loss of parts, tampering or attempted repair by a person not authorized by **KEBAB KING**.
- 6. The warranty does not cover normal wear of the Product or parts and the parts that could be used as spare parts.
- 7. The warranty will not apply if damage, malfunction or failure resulting from use against the instructions written in user manual and repaired only by a service person authorized by **KEBAB KING**.

The warranty will not apply if the factory-applied serial number has been altered or removed from the Product.

The responsibility of perfection and giving the warranty to customer belongs to seller, dealer or agent who sells the appliance to the customer.

Delivery Date, Place:

Address:

Date Invoice No:

Phone-Fax:

Seller Company Name:

Seller Company (Stamp and Signature):

Customer Services

> Service operation is performed at the plant facility.

Service Center Address:



www.cater-bake.co.uk 0151 548 5818

A1 Senator Point, South Boundary Road, Knowsley Industrial Park, Merseyside L33 7RR info@cater-bake.co.uk

Firm Address:

www.cater-bake.co.uk 0151 548 5818

A1 Senator Point, South Boundary Road, Knowsley Industrial Park, Merseyside L33 7RR info@cater-bake.co.uk

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