

**PLEASE CAREFULLY STUDY THIS MANUAL
BEFORE PUTTING THIS GRILL INTO USE (OR HAVING IT PUT INTO USE)**

**DÖNER KEBAP GRILLS – MODELS EC.U.
GAS VERSION
ELECTRIC VERSION
INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS**

CE1312BU5388



☐ **EC.U.1.G.**



☐ **EC.U.1.E.**

Model **EC.U.** has a bottom motor.

Naomi-Grills

Subject to modifications. © Naomi-Grills B.V.

TECHNICAL DATA

Type	EC.U.1.G.
Number of burners	1
Rated nominal load	Refer to table on page 8
Gas consumption (m ³ /h)	
Max. meat weight	5 kg
Dimensions: w x d x h incl. gas knob	37,5 x 37,5 x 51 cm
Weight	11 kg

Motor	230 V • 50 Hz • 4 W 1 Revolution per minute
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Type	EC.U.1.E.
Number of electrical elements	1
Mains	230 V • 50 Hz
Current	10,8 A
Power consumption	2,5 kW
Max. meat weight	5 kg
Dimensions: w x d x h incl. power regulator	37,5 x 37,5 x 51 cm
Weight	11 kg

Motor	230 V • 50 Hz • 4 W 1 Revolution per minute
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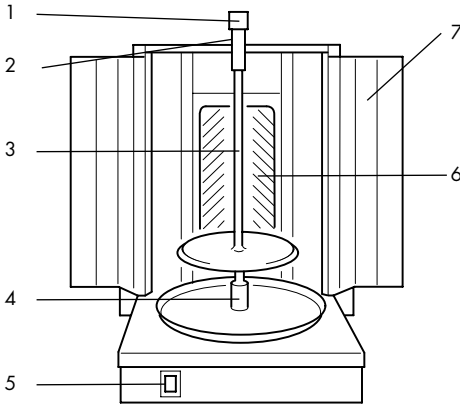
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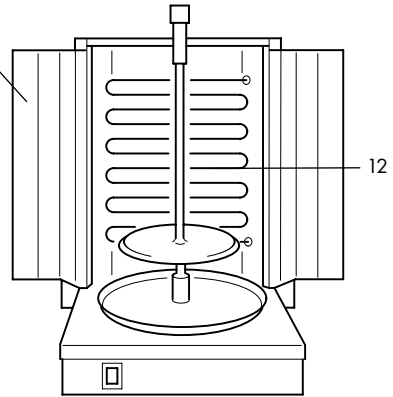
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DRAWINGS / DESCRIPTIONS

EC.U.1.G.

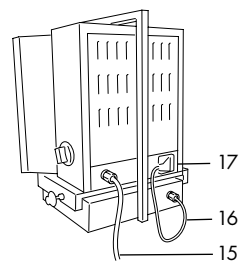
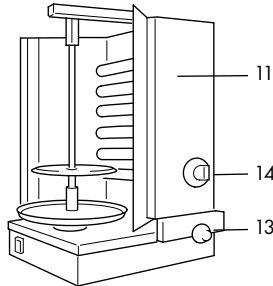
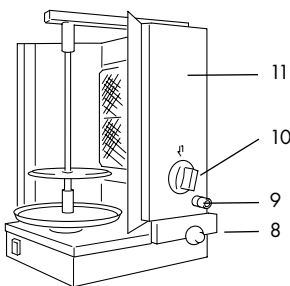


EC.U.1.E.



- 1) upper guide column
- 2) upper spit holder
- 3) spit / spit board
- 4) drip tray with lower spit holder
- 5) motor switch
- 6) infrared gas burner with thermocouple and burner wire gauze
- 7) side doors
- 8) guide rails for the housing with adjusting knob
- 9) gas connection 1/2"

- 10) gas tap with off, intermediate and full position
- 11) housing
- 12) electrical element
- 13) guide rails for the housing with adjusting knob
- 14) power regulator
- 15) power cable for the electrical element (EC.U.1.E.)
- 16) power cable with plug for motor
- 17) socket (EC.U.1.E.)



GENERAL SAFETY REGULATIONS

IMPORTANT:

- **YOU HAVE TO STUDY THIS MANUAL CAREFULLY BEFORE HAVING THIS DÖNER KEBAP GRILL CONNECTED AND BEFORE OPERATING THIS GRILL OR ALLOWING IT TO BE OPERATED.**
- **THIS GRILL MAY ONLY BE MAINTAINED OR REPAIRED BY QUALIFIED EXPERTS.**
- **PLEASE ALSO HAVE THE TECHNICIAN CAREFULLY READ THROUGH THIS MANUAL BEFORE CARRYING OUT MAINTENANCE OR REPAIRS TO THIS GRILL.**
- **WHEN YOU LET OTHERS OPERATE THIS GRILL, THEY TOO HAVE TO STUDY THIS MANUAL CAREFULLY BEFORE OPERATING THIS GRILL.**
- **YOU NEED TO COMPLY WITH ALL NATIONAL, REGIONAL AND LOCAL REQUIREMENTS AND REGULATIONS.**
- **DAILY CLEANING, REGULAR MAINTENANCE AND PERIODIC INSPECTION OF THIS DEVICE ARE ESSENTIAL.**

1. SAFETY INSTRUCTIONS

1.1. Safety instructions concerning Installation (Connecting and Locating)

EC.U.1.G.

- Gas and power supply have to comply with all national, regional and local requirements and regulations.
- The grill may only be connected and used in accordance with all applicable requirements and regulations.
- Before connecting, check if the device is suitable for the gas to use and the electricity present. Refer first to the specifications on the type plate on the device.
- Sealing of the gas hose, couplings and connections has to be tested professionally for leaking.

Performing a leak test with an open flame is extremely dangerous, can result in serious injury and is strictly forbidden!

EC.U.1.E.

- Power supply have to comply with all national, regional and local requirements and regulations.
- The grill may only be connected and used in accordance with all applicable requirements and regulations.
- Before connecting, check if the device is suitable for the electricity present. Refer first to the specifications on the type plate on the device.

EC.U.1.G. and EC.U.1.E.

- The radiant heat is intensive, make sure that all flammable materials are removed within a minimum radius of 1,5 meters from the device.
- Fire regulations must be scrupulously observed.
- Always take care of optimum fire prevention, the appropriate extinguishing materials and of adequate knowledge of how to deal with fires.
- The device has to be placed level and on a solid base.
- The device may under no circumstances be placed in the vicinity of flammable materials.

Therefore, the device also may not be placed on flammable support (such as for example plastic or wood; use for example stainless steel).

1.2. Safety instructions for the User

- This grill is to be operated by competent persons only and only after careful reading of this complete manual.
- Please note that the grill can become very hot during use.
- Pay attention to the hygiene safety requirements and regularly clean the appliance everyday.
- After use, turn off the main gas supply and set the motor switch to off. (EC.U.1.G.).
- Never leave a device in operation unattended.
- Repairs and maintenance on the device are to be done by qualified professionals exclusively.
- The device is not allowed to be moved during operation.
- Movement is only allowed in cooled condition.
- The device may not be used for other purposes than it has been designed for.
- The area in which the unit is used must be well ventilated.
- If there is any problem or doubt about the operation of the unit, turn off the main gas supply immediately (EC.U.1.G.). Disconnect all electrical connections to the unit (pull the plug from the socket).
- Prevent overheating of the power cord. Never use damaged cords.
- Before cleaning the grill, when in doubt as to whether it is functioning properly, in the event of defects or failures, for repairs and in the event of accidents or calamities:
 - immediately close the gas tap of the main supply to the device (close it also after use) (EC.U.1.G.),
 - disconnect the electrical connections with the device (remove the plugs from the sockets); if necessary de-activate the relevant fuses.

Insertion and removal of the spit is only allowed when the device has cooled down. If necessary, wear insulated gloves.

2. CONNECTING

2.1. Connecting Gas (EC.U.1.G.)

- First check the present gas sort/gas pressure you are about to use. Then check if the device is equipped for connecting to this particular gas sort/gas pressure: refer to data on the device. If the mentioned values do not match, replace the device or adapt it by replacing low-setting controls and/or nozzles: see table below. In the last case the data on the device have to be adjusted too.
- Check the burner function in the intermediate position. If necessary, adjust the function with the low-setting control.

Contact the supplier where the (new) device was bought.

Have connections and modifications only done by qualified professionals.

2.3. Table Gas sorts (EC.U.1.G.)

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2.3. Connecting Mains (EC.U.1.E.)

- Before connecting the device electrically, refer first to the specifications on the type plate on the device, the technical specifications on page 2.
- All electrical supplies to the device must be grounded.
- If the available electrical supplies are not suitable, contact an accredited installer and/or your electricity supply company.
- The device must be connected by permanent, direct connection.
- Have connections and modifications only done by qualified professionals.

Model EC.U.1.G.

- 1 power cable (with plug) for the motor

Model EC.U.1.E.

- 1 socket (page 4, 17) to connect the motor
- 2 power cables (with plug) ,1 for the motor, 1 for the electrical element

2.4. Connecting Motor

Motor specifications

Mains	: 230 V – 50 Hz
Power consumption	: 4 W
Revolutions	: 1 Revolution per minute

3. INITIAL USE

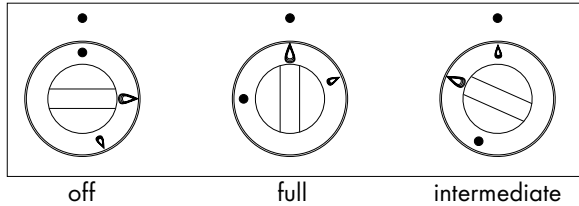
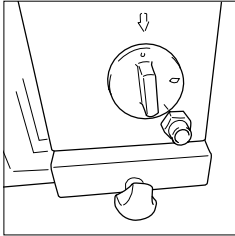
Warning:

Ensure that all packaging material and foils have been removed before switching on the burner or the element for the first time.

4. USING THE GAS BURNER

4.1. Igniting the Gas burner (EC.U.1.G.)

The grill (EC.U.1.G.) is fitted with an infrared gas burner.



The burner can be adjusted continuously in between full-position and intermediate position.

The burner has a thermocouple protection, which closes off the gas supply when the burner has gone out.

- Depress the gas knob for the burner and turn it to the fully open position: the gas supply is opened.
- Keep the gas knob pressed (in full position) and put an open flame, for example a match, to the burner wire gauze.
- The burner has to ignite within approx. 5 seconds. In case the burner does not ignite, release the gas knob and put it in off-position.
- Keep the gas knob pressed after ignition until the burner wire gauze becomes red hot (keep pressed for at least 20 seconds though).
- The gas knob then can be adjusted continuously in between full-position and intermediate position.
- After the burner has gone out, put the gas tap in the off-position. Before you re-ignite the burner wait for approx. 60 seconds.

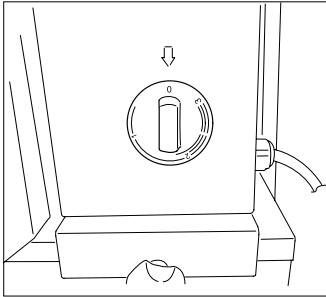
By selecting the appropriate position the meat may be grilled quickly or slowly or kept warm, taking into account:

- the kind of meat
- the thickness and height of the meat on the spit
- the distance of the meat to the gas burner

After use, turn off the main gas supply and set the motor switch to off. (EC.U.1.G.)

4.2. Using the electric element

The grill (EC.U.1.E.) is fitted with an electric element.



The element is regulated by a power regulator.

4 positions are stipulated on the power regulator:

0, 1, 2 and 3.

Between the 0-position (off) and the 3-position (full) every desired position may be set continuously.

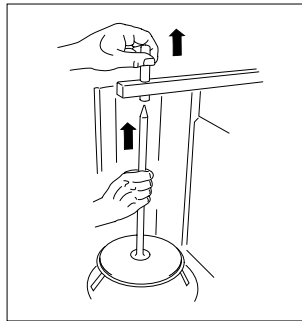
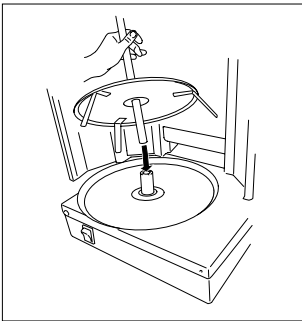
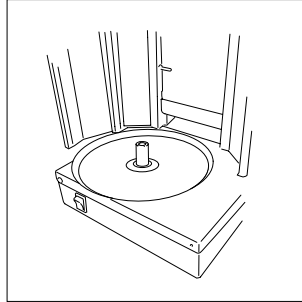
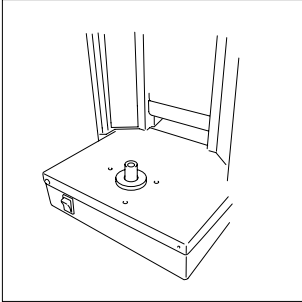
By selecting the appropriate position the meat may be grilled quickly or slowly or kept warm, taking into account:

- the kind of meat
- the thickness and height of the meat on the spit
- the distance of the meat to the electric element

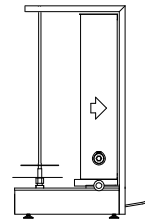
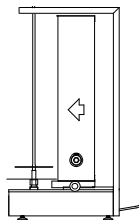
Switch the burner off after use.

5. POSITIONING THE SPIT

Slide the housing (11) as far back as possible and tighten the adjusting knob (8) EC.U.1.G. / (13) EC.U.1.E.



Move the housing (11) to place it at the required distance from the meat and fasten the adjusting knob.



6. CLEANING

Before cleaning the grill:

- close the gas tap of the main supply to the device (EC.U.1.G.)
- disconnect the electrical connections with the device (remove the plugs from the sockets)
- wait until the grill has cooled down completely

Daily clean the entire grill very thoroughly after use.

Avoid corrosive, abrasive or other aggressive agents, using for example for the stainless steel special grill cleaner.

Do not use hard, sharp or scratching objects.

Do not allow water or other fluids to penetrate the device.

Never use a water jet. The grill may not be immersed.

7. MAINTENANCE

It is essential to maintain the grill regularly considering hygiene, reliability in operation and safety.

Have maintenance exclusively done by qualified professionals.

The following maintenance activities have to be done at least once a year (EC.U.1.G.):

General check considering operation and safety, among others:

- Checking the operation of the gas valve and thermocouple.
- Checking the ignition and operation of the burner.
- Checking the burner wire gauze and glow effect.
- Cleaning the air supply inlet to the burner.

8. GUARANTEE

The warranty for this grill is fully transferred to the retailer from which this unit was purchased as new. Without the original receipt of this purchase, all guarantee obligations expire.

All obligations also expire:

- if non-qualified professionals installed, maintained or repaired this grill,
- if any part of this grill has been replaced by non-original Naomi-Grills B.V. parts,
- if the grill is not operated professionally or used for purposes other than for which it is intended,
- if any instruction from this manual has not been observed.

Naomi-Grills

Subject to modifications.

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