



ELECTRIC GYROS

MODEL

DKE6 – DKE8 –MKDKE6- MKDKE8

These appliances comply with requirements of E.E.C 73/23/CEE EN 60335-1:02 EN 60335 - 2 – 48:03

ELECTRIC GYROS-GRILL

SPECIFICATIONS

The tables below refer to the specifications of above models.

Appliance's Dimensions

MODEL	LENGTH (mm)	WIDTH (mm)	HEIGHT (mm)
MKDKE6	480	630	920
MKDKE8	480	630	1115
DKE6	480	630	920
DKE8	480	630	1110

Electrical Supply

MKDKE6	230V AC / 400V 3N AC 50Hz
MKDKE8	230V AC / 400V 3N AC 50Hz
DKE6- DKE8	230V AC / 400V 3N AC 50Hz

IP Grating

IP 20

Appliance's Safety

Complies to EN 60335-1 and 60335-2-42 requirements.

CE marking.

Power

MODEL	POWER IN TOTAL
MKDKE6	4.200 Watt
MKDKE8	5.600 Watt
DKE6	4.200 Watt
DKE8	5.600 Watt

Main Parts

- AISI 430 stainless steel body.
- AISI 304 stainless steel spit.
- AISI 430 stainless steel scoop.

Electrical Components

- Infrared Heating Elements
DKE6-MKDKE6: 6 x 700 Watt.
DKE8-MKDKE8: 8 x 700 Watt.
 - Spit's motor 12 Watt.
 - Fire resistant wiring.
 - Terminals' fasteners.
 - Spit's start up switch with indicating lamp.
 - Four position knobs (0,1,2,3), one for every pair of heating elements.
- MKDKE6: 3 pcs.
DKE8,MKDKE8: 4pcs.
- Gland for supply cord.
 - Earth terminal.
 - Potential equivalent terminal, marked P.A.
 - Six polar polyamide connection for supply cord.

1. GENERAL INFORMATION

- ⇒ This technical manual includes instructions for the installation, operation, care and maintenance of gyros-grills manufactured by **NORTH**. Please, read carefully and keep it for future reference. This manual should be referred to both by installing or service technicians and the operators of the equipment.
- ⇒ After you remove the packing make sure that no damage was caused during shipping. If in doubt, we recommend that an authorized technician examine the appliance before you proceed with the installation.
- ⇒ The appliance requires electrical connection. Before proceeding, make sure that main voltage meet the requirements of the appliance. This information is available on a label, on the right side of the appliance, as you face it. **In case of incongruence or if in doubt, do not connect the apparatus. Ask for the equipment to be checked by specialized personnel.**
- ⇒ **NORTH** Gyros-grills equipment are commercial grade appliances and should, there for, be used by personnel who are specially trained in their use.
- ⇒ All procedures concerning installation and connection of the appliance must be carried out exclusively by specialized technicians according to specifications valid in the country where installation is taking place.
- ⇒ Before any routine cleaning, disconnect from electricity mains. The same procedure must be followed in case of malfunction of the appliance, while waiting for the service technician.
- ⇒ Any repairs must be exclusively carried out by authorized personnel using **original spare parts only**.
- ⇒ The manufacturer cannot be held responsible for damage caused to persons, animals or property due to misuse, tampering, unauthorized modification, or uses other than ones mentioned and / or considered in this manual.

2. TECHNICAL INSTRUCTIONS

INSTALLATION AND SERVICE INSTRUCTIONS

NORTH GYROS-GRILLS ARE PROFESSIONAL EQUIPMENT.
ALL ASSEMBLY AND CONNECTION PROCEDURES,
TESTING AND REQUIRED REPAIRS
MUST BE CARRIED OUT
BY SPECIALIZED AND AUTHORIZED PERSONNEL ONLY.

NORTH ENTERPRISES CANNOT BE HELD RESPONSIBLE
FOR ANY NEGATIVE CONSEQUENCES IN CASE OF
INTERVENTIONS BY NON-SPECIALIZED TECHNICAL PERSONNEL
OR DUE TO NONCOMPLIANCE WITH FACTORY INSTRUCTIONS.

2.1 INSTALLATION OF THE APPLIANCE.....

After making sure the appliance is intact, place it in position so that it is stable and there is adequate operating space around it.

Make sure that all parts are at hand, i.e.:

- Gyros-grill – Spit - Round tray to support the meat. - Fat collecting drawer - Meat scoop – Manual

Attention ! To avoid accidents, keep all packing materials (cardboard, plastic bags, metal items, etc) away from children.

Important ! Install the gyros-grill on a flat non-flammable surface, away from flammable walls.

2.2 ELECTRICAL CONNECTION.....

Remove the back cover of the appliance.

- Enter a suitable supply cord through the gland.
- Depending on the available power supply connect the cables.

a. Single phase power supply

MKDKE6, MKDKE8, DKE6, DKE8

. Remove the provided bridges and short circuit L1, L2 and L3.
Connect the phase to L1 or L2 or L3, the neutral to N1 or N2 and the earth to earth terminal.

b. Three Phase power Supply

MKDKE6, MKDKE8, DKE6, DKE8

Connect the phases to L1, L2 and L3.
Connect the neutral to N1 or N2.
Connect the earth.

- Connect P.A. terminal to water piping using a 10 mm² wire.

IT IS STRONGLY RECOMMENDED TO USE A QUALIFIED ELECTRICIAN FOR ALL ELECTRICAL CONNECTIONS.

THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ACCIDENTS AND DAMAGE CAUSED TO PERSONS, ANIMALS OR PROPERTY DUE TO NONCOMPLIANCE WITH THESE INSTRUCTIONS.

2.3 POSSIBLE PROBLEM.....

Even if the appliance is used correctly, some problems may arise for various reasons. The table that follows mentions some possible problems and some possible causes.

In case of problem we control first if the electrical supply to the machine is right or not.

POSSIBLE PROBLEM	POSSIBLE CAUSES
Machine is not operating	Drop of main voltage.
Heating element is not operating	Check if there is damage to 1)the heating element 2)the edge of supply cord connected with heating element. 3) the contactor of switch 4) the switch
Motor is not operating	Check if there is damages to 1)switch on-off 2)the motor coil or gear. 3) fat grouping to the axis of rotation.

2.3 REPLACEMENT OF ELECTRICAL ELEMENTS.....

To replace heating elements, switches and indicating lamps disconnect the appliance from power supply then remove the back cover of the appliance. Release heating elements, switches and indicating lamps and replace.

Remount the rear plate.

CUT OFF THE POWER SUPPLY BEFORE COVER REMOVAL.

2.4 TRAINING.....

The personnel who are to install and connect the appliance must train the users appropriately so that they can handle the operation and safety measures of the appliance.

ATTENTION !!!

- Check that main voltage in your working area is suitable for the settings on the label and that the appliance is properly earthed.
- Before any service activity takes place or any parts are replaced on the appliance, make sure that power supply is turned off.

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3. OPERATION INSTRUCTIONS

INSTRUCTIONS TO PERSONNEL FOR OPERATION AND CARE OF GYROS-GRILLS

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3.1 TURNING ON THE APPLIANCE

After making sure the appliance has been correctly connected to electricity, you can start using it.

Motor switch

- Position 1 : Start spit's rotation.
- Position 0 : Stop spit's rotation.

Four position knobs (0,1,2,3)

Depending on the desired heating position select the respective knob and adjust. Each knob controls the operation of two heating elements.

- Position 1 : Both side horizontal operate at low rate.
- Position 2 : One side left operates at high rate.
- Position 3 : Both operate at high rate.
- Position 0 : Both are out of operation.

The indicating lamp is on for positions 1, 2 and 3.

3.2 PREPARING THE SPIT.....

- Prepare the spit by setting the round meat base into place.
- Place the meat on the spit with the herbs and spices you have already prepared.
- Secure the spit on the lower base by placing the arm in the appropriate support position.
- Secure the top end of the spit in the appropriate position by locking the safety key.

Now the Gyros-grill appliance is ready to operate. All you have to do is set the desired heating element-to-spit distance (about 10 cm) and start the rotation motor by pressing switch.

3.3 CLEANING AND MAINTENANCE.....

- * Turn off the heating elements before any cleaning or maintenance procedures. Let the appliance cool and make sure it has been unplugged from the main supply.
- * At the end of the working day, remove the arm and clean it thoroughly. Empty and clean fat collecting drawer as well as the meat scoop.
- * Clean with a wet cloth the reflecting surfaces on the sides of the appliance and the base of the spit.
- * Never use running water to clean the Gyros-grill appliance.

- * Never use running water to clean the appliance.