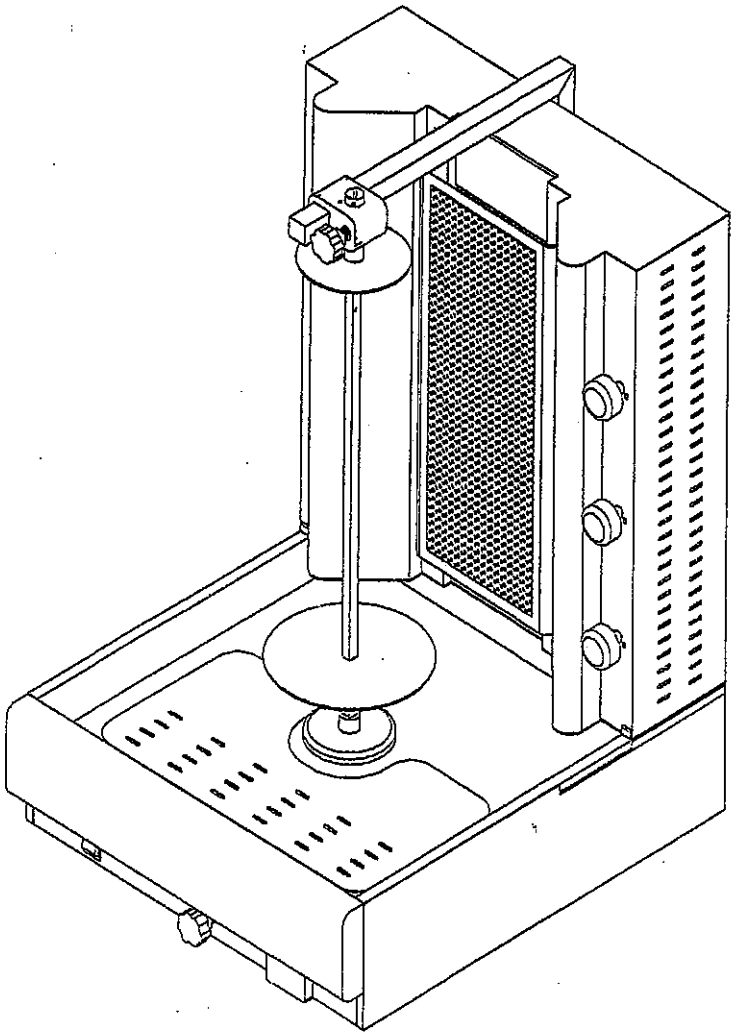
INSTALLATION & OPERATION

INSTRUCTIONS



GYROS GAS

CE

VISVARDIS SA
CATERING EQUIPMENT

The manufacturing company, has no responsibility if the device broke up because of bad usage or because of not following the operation & installation instructions to the letter.

Please read very carefully the operation instructions!

This device has been checked & adjusted for operation with propane (GPL) & pressure **28-30/37 mbar.**

Seal of the authorized agent

TECHNICAL DATA - TABLE 1

MODEL		DG 4A	DG 6A	DG 8A	DG 10A	DG 6+6A	DG 8+8A
Nominal Power (kW)		7	10,5	14	17,5	21	28
Gas Consumption							
Natural Gas (m3/h)		0,6	0,9	1,2	1,5	1,8	2,4
L.P.G (kg/h)		0,45	0,67	0,9	1,13	1,35	1,8
Natural Gas G20/G25							
	Diam. injectors (mm)	0,95 X 4	0,95 X 6	0,95 X 8	0,95 X 10	0,95 X 12	0,95 X 16
L.P.G G30/G31							
	Diam. injectors (mm)	0,62 X 4	0,62 X 6	0,62 X 8	0,62 X 10	0,62 X 12	0,62 X 16
PRESSURE (mbar)							
Natural Gas G20/G25		20 / 25	20 / 25	20 / 25	20 / 25	20 / 25	20 / 25
L.P.G G30/G31		28 - 30/37	28 - 30/37	28 - 30/37	28 - 30/37	28 - 30/37	28 - 30/37
Neccesery air for combustion		11,4	17,1	22,8	28,5	34,2	45,6

TECHNICAL CHARACTERISTICS - TABLE 2

MODEL	DIMENSIONS	BURNERS		CONSUMPTION		RACCORDS GAZ
	Appareil (LxPxH)	No	POWER	Methane (m3/h)	L.P.G. (kg/h)	
DG 4A	53 X 64 X 67	2	7 KW	0,6	0,45	1/2 G
DG 6A	53 X 64 X 83	3	10,5 KW	0,9	0,67	1/2 G
DG 8A	53 X 64 X 99	4	14 KW	1,2	0,9	1/2 G
DG 10A	53 X 64 X 115	5	17,5 KW	1,5	1,13	1/2 G
DG 6+6A	94 X 64 X 83	6	21 KW	1,8	1,35	1/2 G
DG 8+8A	94 X 64 X 99	8	28 KW	2,4	1,8	1/2 G

2. CONTROL & ADJUSTMENT OF PRESSURE

2.1 This device is regulated & controlled in order to function with propane (GPL), with pressure 30mbar.

In order to operate this device with a different gas, it is necessary to regulate the device with the type of gas that is going to be used.

2.2 The pressure that corresponds to different types of gas is shown at **Table 1.**

- 28-30/37 mbar for propane - butane (GPL).
- 20/25 mbar for natural gas

See at **Table 1.**

2.3 STAGES OF PRESSURE CONTROL (Fig. 1)

In order to control the pressure use a manometer with a division at least 0,1 mbar.

- Unscrew the insulate bolt (2) of the pressure control point (1).
- Connect the manometer at the pressure point (1).
- Check that the pressure of the device is the appropriate for the type of gas you are going to use.
- Remove that manometer.
- Screw the insulate bolt (2) at the pressure control point (1).
- **Check for leak !**

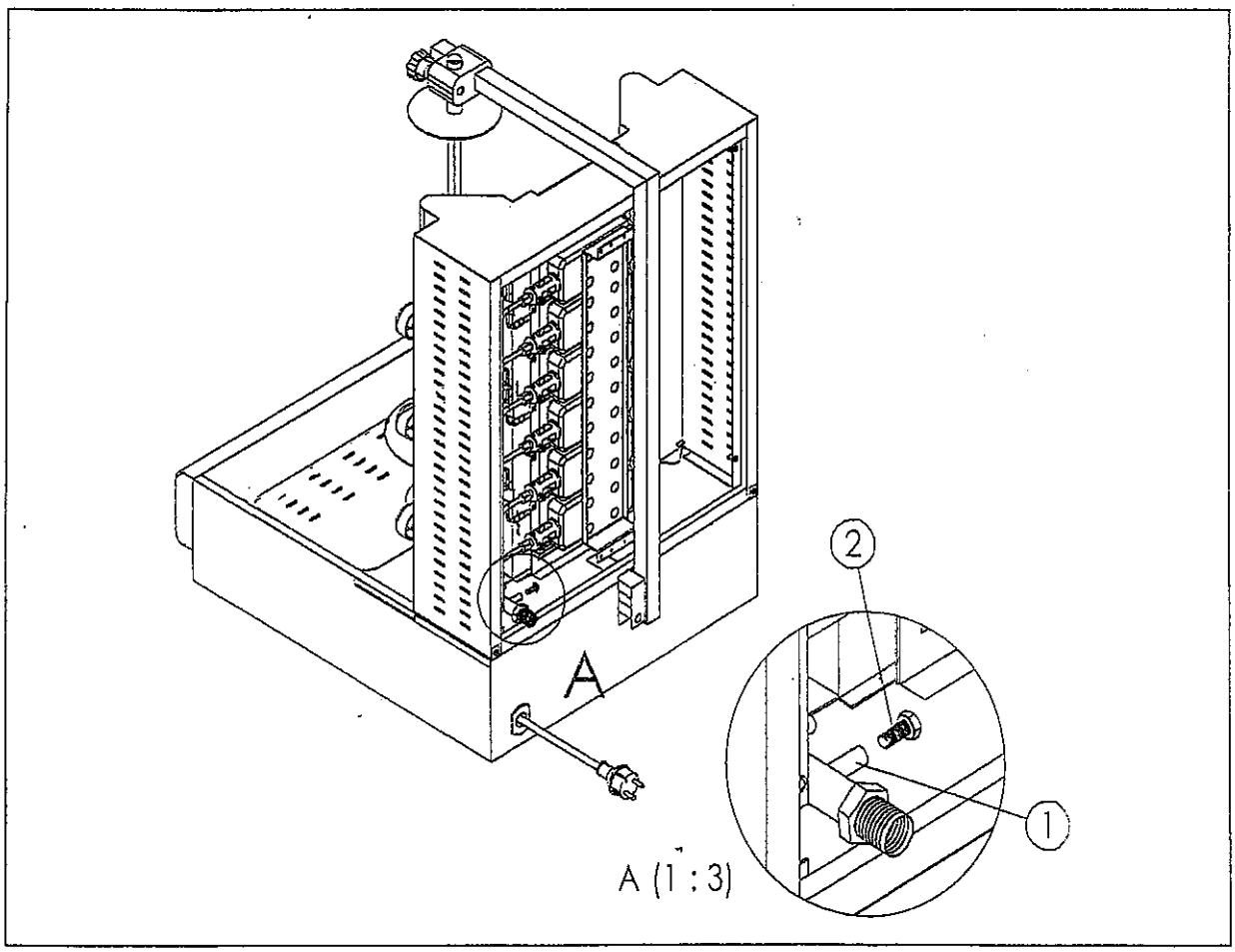


Figure 1.

3. CONVERSION TO DIFFERENT TYPES OF GAS

3.1 In order to achieve main transformation from propane to natural gas you must change the nozzle of the burner. The size of the nozzle, which corresponds to the type of the gas appears at **Table - 1**.

3.2 CHANGING THE MAIN BURNER'S NOZZLE (Fig. 2)

In order to change the nozzle **(No 2, Fig. 2)**, unbolt it and bolt the appropriate nozzle. In every appliance you will find in a socket the appropriate nozzles for natural gas.

ATTENTION !!!

After changing the nozzle make a leak check.

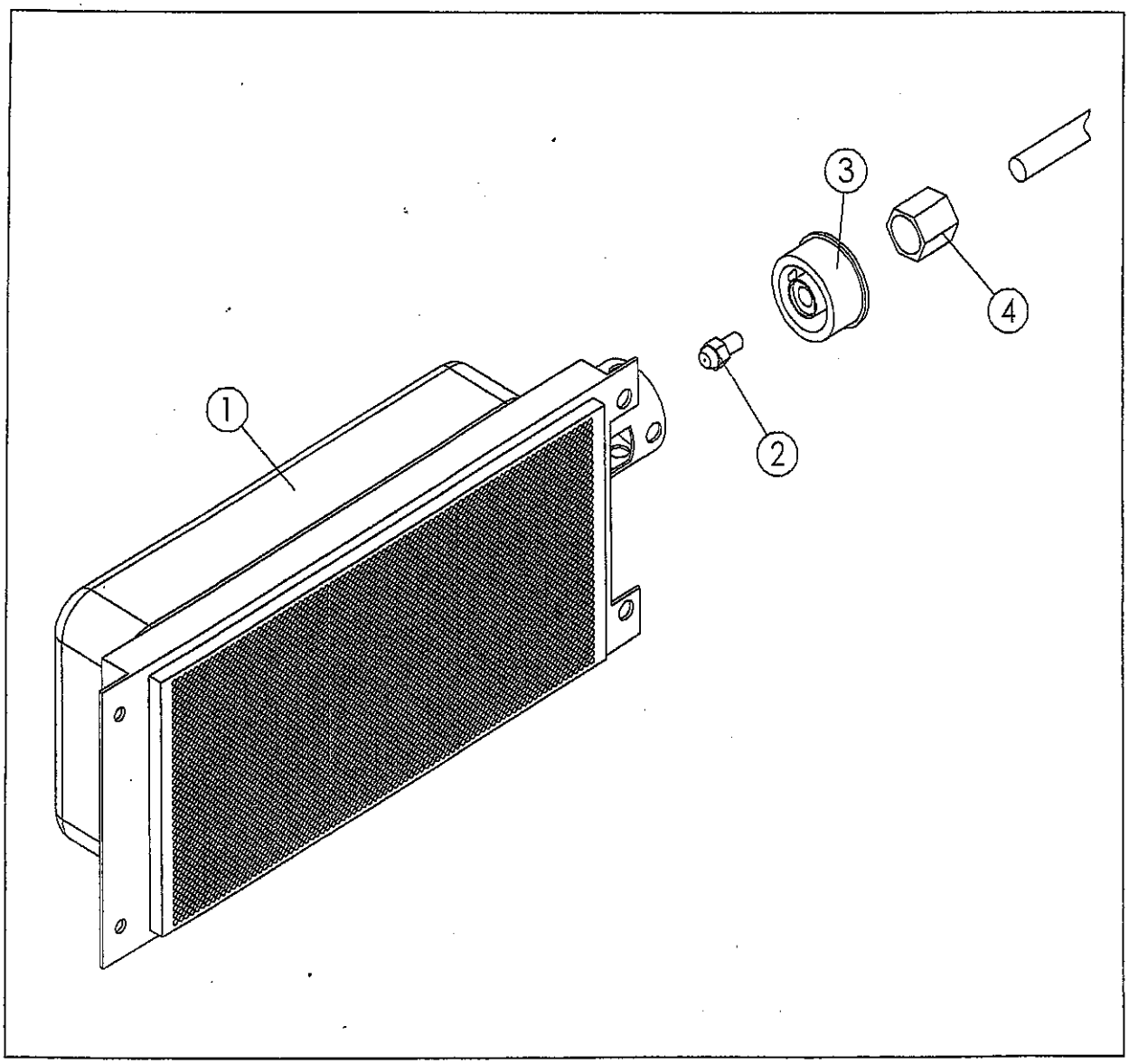


Fig. 2

1.	BURNER
2.	BURNER'S NOZZLE
3.	NOZZLE'S BASE
4.	NUT M10X1

3.3 REGULATION OF THE SMALL FLAME (Fig. 3)

Turn on the main burner according to the instructions, turn the knob at the position **MIN** of the little flame **(No 1, Fig. 3)**. Make sure that, at the position **MIN**, burner's flame is still alight, even during rapid turning of the knob from the MAX to the MIN.
In case that at the position MIN, burner's flame dies down, or if the flame is very strong then do the following steps:

- Keep the knob at the position **MIN**
- pull off the knob of the rubinet & with a small screwdriver regulate the screw of the rubinet, which is located behind the hole **(No 2, Fig. 3)**.

- When you turn the bolt right you reduce the intensity of the flame, & when you turn it left you make the flame stronger.

- Regulate the intensity of the flame at your will. Then put back the black knob of the rubbinet at its former position.

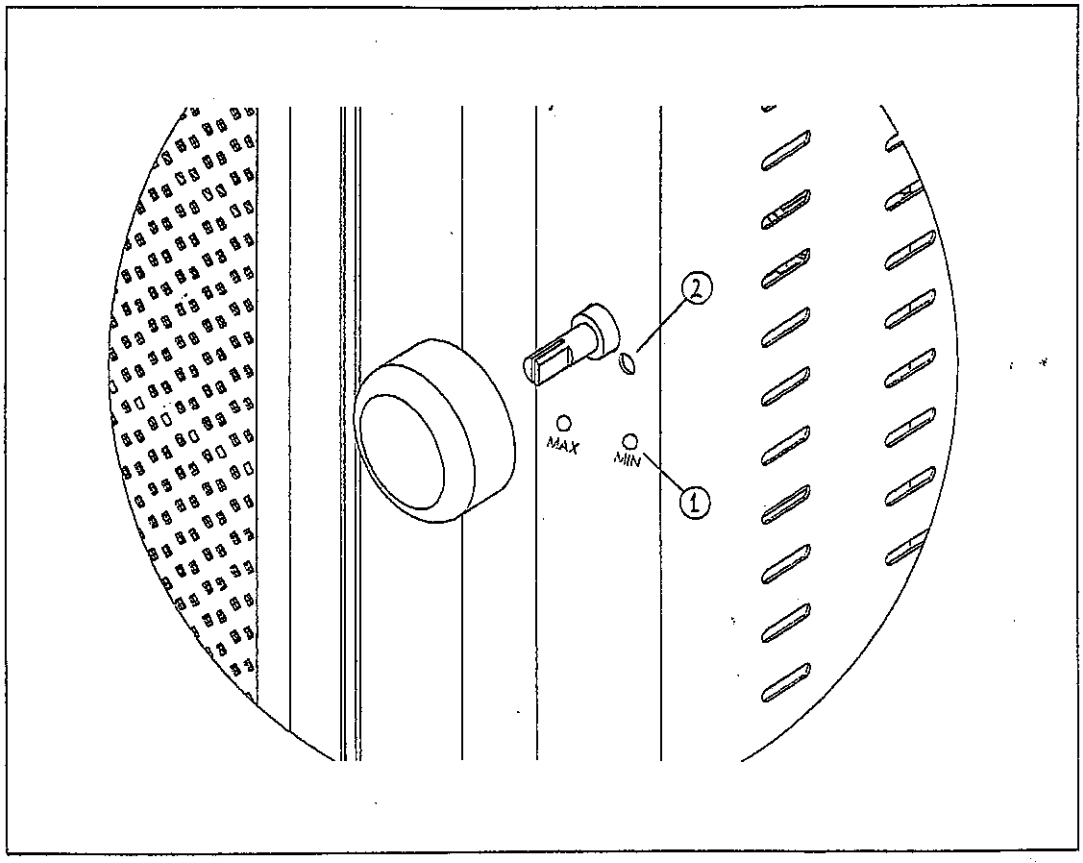


Fig. 3

3.4 FINAL FUNCTION CHECK

- Turn the device on following the instructions on the next pages.

- Check with a special spray if there is a leak.

- Check the intensity of the burner's flame turning the knob of the rubinet from the little to the big flame.

- Make sure that during the ignition the flame is widespread everywhere in the burner and that it has a steady deep blue color.

4.6 DISTANCE REGULATION FROM THE BURNERS

In order to regulate the distance of the burners from the spit you have to pull out the movement mechanism **(No 4 Fig. 5)** the main body will move back or in front at the distance you wish.

You can as well regulate the distance of the spit by unscrewing the top regulator **(No 2, Fig. 4)** and moving the top disk back or in front to the desired position.

4.7 MOTOR´S FUNCTION

In order to begin motor´s function you have to push the button of the motor **(No 3, Fig. 4)** at the position ON.

In order to cut the meat you can use electric knife on the plug **(No 1, Fig . 4)** that is at the front of the machine. Attention the front plug can support up to 250W maximum load.

4.8 INSTRUCTIONS FOR THE CLEANUP OF THE DEVICE (Fig. 5)

In no case should you clean the device with a flow of water or with a potent acid.
The use of acid might inflict rust to the metallic surfaces.

The cleanup must be done only when the device is cold & out of function.

It is necessary to clean the device after each operation.

You can clean the device with a sponge using only special products for stainless surfaces.

You can first put off and clean all the movable parts of your machine **(See Fig. 5)**.

WARNING !!!

Do not direct jets of water, against the appliance to prevent any water entering in the components. No water with or without pressure should be used **underneath** the machine where is the motor and all the electric connections.

4.9 MAINTENANCE

The correct operation of your appliance is guaranteed only if these instructions are followed carefully.

Any repairs or maintenance operations must be performed only by qualified technicians.

We recommend to have the appliance controlled at least once a year, for this purpose it is advisable to apply for a service contract.

Keep the thermocouple constantly clean and treat them carefully.

4. OPERATION INSTRUCTIONS

ATTENTION !!!

- This device is designed only for professional use & must be used exclusively by experienced & well-trained personnel.
- The device must be constantly supervised during its usage.

4.1 BEFORE TURNING THE DEVICE ON

We would like to advice you to clean thoroughly the GYROS before to begin to use the machine. See the paragraph **"Instructions for the cleaning of this device"**.

4.2 Open up the gas supply.

4.3 IGNITION OF THE BURNER (Fig. 4)

The burners have to be switched on beginning from the bottom to the top and not the other way round. In order to switch on the first burner press slightly inboard the knob of the rubinet **(No 7, Fig. 4)** and turn anticlockwise (left), until the position that is the reading of MAX. At this position keep well pressed the button while at the same time you are giving fire to the first burner.
At the first time of the operation of the device you may have to repeat the previous procedure so as to achieve the vaporization of the air that exists inside the burner.
When the burner ignites keep the button pressed inside for 10 seconds so that the thermocouple to be heated, so that it keeps the flame of the burner on.
In order to reduce the intensity of the burner's flame turn the knob of the rubinet at the position MIN of the little flame.

4.4 TURNING THE BURNER OFF

Always, the burners have to be switched off beginning from the top to the bottom.
The burner would stop functioning when you turn the rubinet's right (clockwise), until the position that the fire of the burner stops. By this way you stop the gas supply to the burner.

4.5 PUTTING THE INOX SPIT (Fig. 5)

The device has to be switched off during the time that you place the spit with the meat on the machine.

You place the spit with the meat inside the bottom support base **(No 5, Fig. 5)** and at the same time you pull up the top round disk **(No 5, Fig. 4)** you place the spit in it´s place and then you pull down the top round disk.

ATTENTION !!!

Before to operate your machine do a **double check** that the spit is well inside it´s position and none of the top or bottom spit´s supports move.

1. INSTALLATION

1.1 The installation, the connection & the calibration of the device or the transformation of the device for another type of gas, must be done **only** by authorized technicians always according to the laws & ordinances, which are valid.

1.2 The device must be located in a very well ventilated area, under an air-extractor so that the absorption of the gases that are generated during it's function to be fully achieved.

1.3 Remove carefully the plastic coverage from all parts of metallic surface of the device ahead & rear so as to be clear without plastic residues. For better cleaning use gasoline with oil or petrol.

1.4 The attachment of the device with the gas supply must be done with the appropriate metallic tube without any junctures, or with a special flexible metallic tube according to the laws & the ordinances, which are valid.

1.5 It is necessary to install a switch (sluice), between the device & the gas supply which must be closed by the operator when this specific device is not in use.

1.6 After the completion of all the above, check out all the connections to make sure that there is no leak. For that check, use only a special spray for that purpose.

Never use flame near the fire for this test.

1.7 The device must be located at least 2cm away from an incombustible wall.

TECHNICAL DATA - TABLE 1

MODEL		DG 4A	DG 6A	DG 8A	DG 10A	DG 6+6A	DG 8+8A
Nominal Power (kW)		7	10,5	14	17,5	21	28
Gas Consumption							
Natural Gas (m3/h)		0,6	0,9	1,2	1,5	1,8	2,4
L.P.G (kg/h)		0,45	0,67	0,9	1,13	1,35	1,8
Natural Gas G20/G25							
	Diam. injectors (mm)	0,95 X 4	0,95 X 6	0,95 X 8	0,95 X 10	0,95 X 12	0,95 X 16
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	Diam. injectors (mm)	0,62 X 4	0,62 X 6	0,62 X 8	0,62 X 10	0,62 X 12	0,62 X 16
PRESSURE (mbar)							
Natural Gas G20/G25		20 / 25	20 / 25	20 / 25	20 / 25	20 / 25	20 / 25
L.P.G G30/G31		28 - 30/37	28 - 30/37	28 - 30/37	28 - 30/37	28 - 30/37	28 - 30/37
Neccesery air for combustion		11,4	17,1	22,8	28,5	34,2	45,6

TECHNICAL CHARACTERISTICS - TABLE 2

MODEL	DIMENSIONS	BURNERS		CONSUMPTION		RACCORDS GAZ
	Appareil (LxPxH)	No	POWER	Methane (m3/h)	L.P.G. (kg/h)	
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DG 6A	53 X 64 X 83	3	10,5 KW	0,9	0,67	1/2 G
DG 8A	53 X 64 X 99	4	14 KW	1,2	0,9	1/2 G
DG 10A	53 X 64 X 115	5	17,5 KW	1,5	1,13	1/2 G
DG 6+6A	94 X 64 X 83	6	21 KW	1,8	1,35	1/2 G
DG 8+8A	94 X 64 X 99	8	28 KW	2,4	1,8	1/2 G

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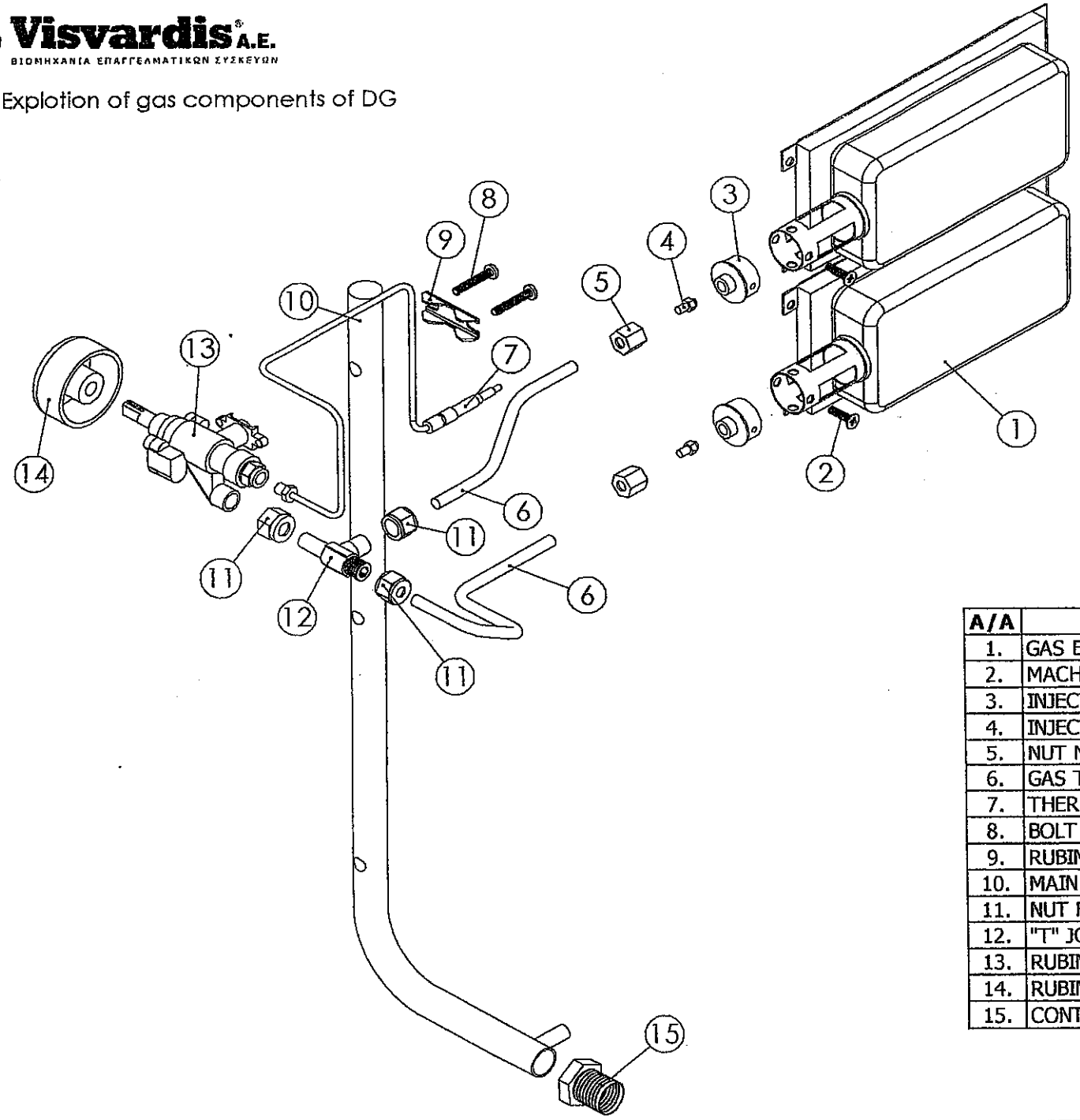
ure 6. Explotion of gas components of DG



A/A	DESCRIPTION
1.	GAS BURNER
2.	MACHINE SCREW
3.	INJECTOR'S SUPPORT BASE
4.	INJECTOR
5.	NUT M10X1
6.	GAS TUBE Φ6 - BURNER SUPPLY
7.	THERMOCOUPLE 0,32 FOR DGA
8.	BOLT M4X25
9.	RUBINET'S SUPPORT BASE
10.	MAIN GAS SUPPLY
11.	NUT FOR "T" JOINT
12.	"T" JOINT
13.	RUBINET FOR GYROS
14.	RUBINET'S CONTROL KNOB
15.	CONTRACTION 3/8 TO 0,5 DGA

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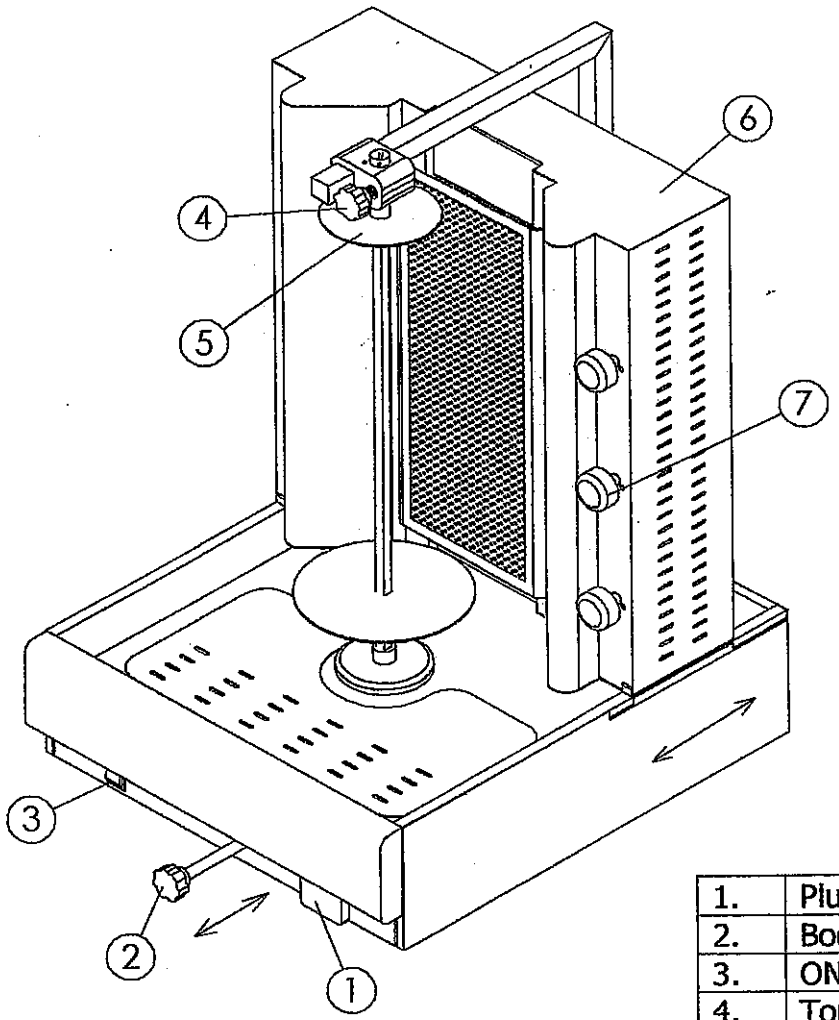
4. Main Parts of Gyros Gas DGA



1.	Plug for Electric Knife
2.	Body Movement Mechanism (front – back)
3.	ON – OFF Button
4.	Top Regulator
5.	Top Round Disk
6.	Main Body of Gyros Gas
7.	Gas Rubinet Knob

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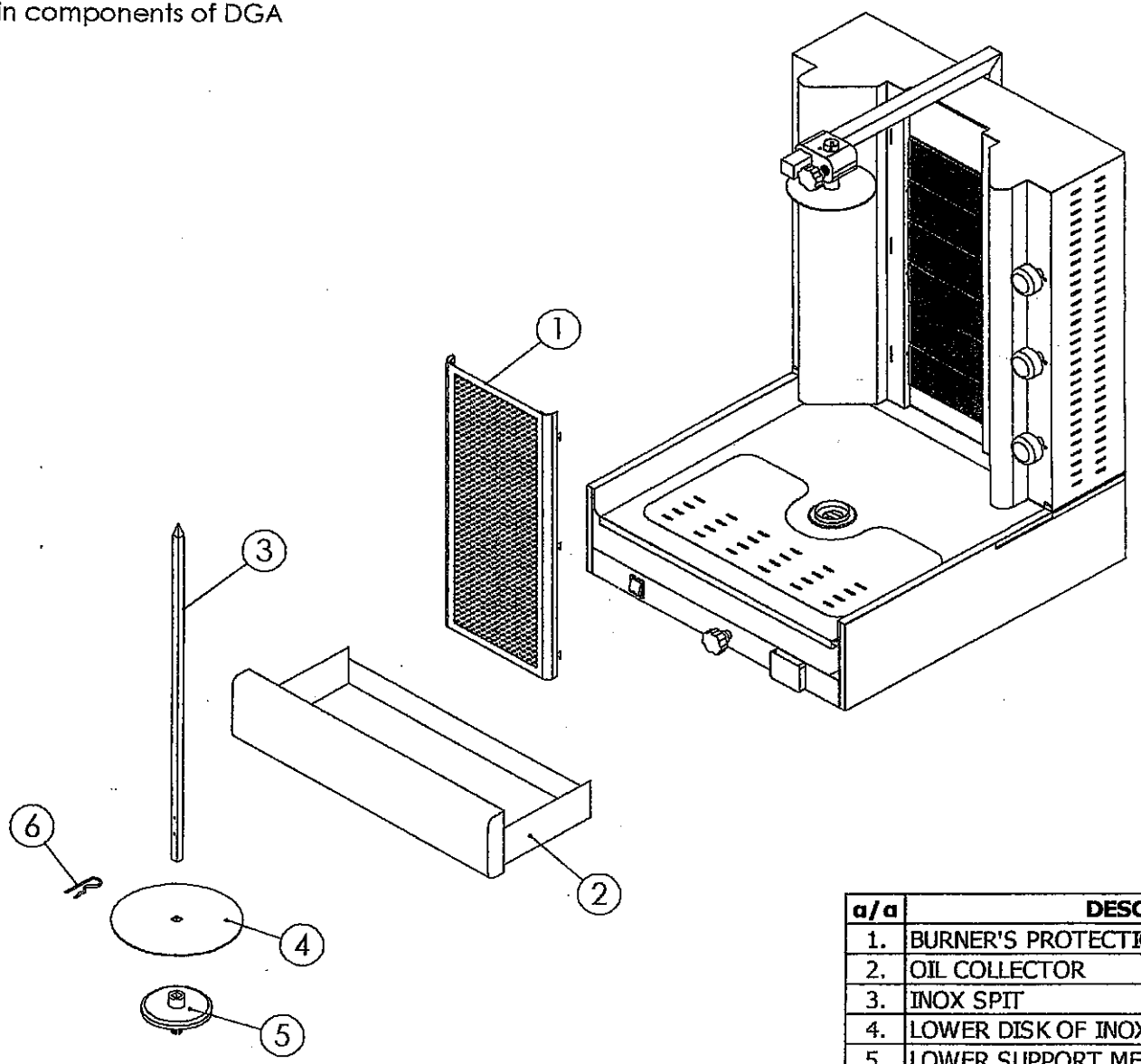
ure 5. Explosion of main components of DGA



a/a	DESCRIPTION
1.	BURNER'S PROTECTION NET
2.	OIL COLLECTOR
3.	INOX SPIT
4.	LOWER DISK OF INOX SPIT
5.	LOWER SUPPORT MECHANISM OF INOX SPIT
6.	PIN OF INOX SPIT