



COMMERCIAL GAS DONER (SHAWARMA) MACHINE

USER MANUAL



MODELS: D09-D10-D11-D12-D13-D14-D15-D16-DT06-DS19

DESIGNED FOR NON RESIDENTIAL USE
SUITABLE FOR OUTDOOR USE



Producer: REMTA MAKİNA İTH. İHR. SAN. TİC. LTD. ŞTİ.

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1.PRESENTATION

Dear user;

Our best thanks to you about you to choose our product and trust in us. Our products are used in lots of domestic cities like your choice. Our product is manufactured according to the standard rules. We kindly remind that you to read the user manual carefully for having the best performance against your expectations from the product and using for long time and be sure the other users read it, too. Please care about the rules written below before calling the service.

2.WARNINGS

Please read this manual carefully and be sure the other users read it, before the product is installed and operated for first. The product will be out of warranty if you operate the device without reading the user manual. The user manual should be written carefully to install, use and the maintenance of the product that you have bought. The gas connection that you will connect your product, should be suitable for the legislations. The faults are in your responsibility which are occurred by your gas connection. Please call the authorized service to have more information about the subjects that you have doubts or misunderstand. We wish you to have the best performance from the product. You will be charged when you want service next to you about this product.

3.DESCRPTION AND PURPOSE OF THE PRODUCT

The device is produced to cook the meat with cooker burners which is used in the industrial kitchen services (collective food services, restaurants, touristic places, buffets and etc.)

4. SAFETY DETAILS

ASSEMBLING SAFETY

- The user manual should be read before the gas connection and assembling the device.
- The gas plant and the area which the device will be connected should be suitable for legal rules
- If the device is operated with a gas tank, there has to be at least 50 cm between them and that value should be kept.
- The device should be operated with a well air flowed aspiration unit.
- There has not to be any flammable materials next to the device while it is operated (wooden and plastic materials, petrochemical materials, curtain, cloth etc.)

USAGE SAFETY

- The device is produced for commercial purposes that is why it has to be used just by qualified person who has read and understand the user manual well.
- The oil which falls out while the device is operated may occur greasy surface on the ground, so should be cleaned on time.
- Do not clean the device under flowed and pressured water.
- The device can be used together with our other products in the same product serie.

There has to be at least 30 cm between the each product.

- The device should be located and operated in a suitable for legislation and well aired place. Please check the instructions before locating and operating the device.
- The device is produced for commercial purposes that is why it has to be used just by authorized person who has read and understand the user manual.
- Noone should try to fix the device except the producer and the authorized service.
- If any flame occurs next to the device in the close location, please shut down the gas valves and the circuit breaker with out any panic. Use fire extinguisher. Never use water to extinguish the flame.
- All user should read the user manual.
- Keep away from the children.
- Do not use the device out its main purpose.
- Do not close the air flow holes of the device.
- The device should be located on a non-flammable surface.
- Do not operate it next to the hot machines.
- It has to be operated in a well aired place.
- Do not operate it under the sunlight directly.

MAINTENANCE AND CLEANING SAFETY

- Do not use pressured water when you clean the device.

- The device should be cleaned when it is out of use. If any flammable cleaners are used on the surfaces of the device, these surfaces should be cleaned and dried well before first use after this cleaning.
- Just the authorized service person should fix the device.

GAS LEAK AND FLAME SAFETY

- If any flame occurs next to the device in the close location, please shut down the gas valves and the circuit breaker without any panic. Use fire extinguisher. Never use water to extinguish the flame. The water makes the flame spread quickly.
- When you smell any gas, shut down the gas valves and call the authorized people. Be sure that you have aired the area very well.

5. USING THE DEVICE

5.1. FIRST USE:

- Unpack the device from its box and check if it is damaged or not. Do not operate it if it is damaged..
- Take out the protection bands if there is.
- Clean well and carefully the parts of the device which touch directly to the food. Clean the oil on the device with a cloth. Operate the device and have the residual burnt out.
- Lubricate the cooking surface of the device against rusting. Otherwise, the device will be out of warranty.

5.2. USAGE:

- The device should be connected to the gas tank with a pressure regulator. Connect the hose to the entry of the device with a clamp. Test it with gas leak detector.
- Designed for non residential use.
- Open the gas valve and fire the burner with a lighter.
- Cut off the gas valve if there is no fire. Burn it again after you aired the place.
- Never forget the gas valves as turned on. The gas can be accumulated and that can occur a bang.
- The meat on the skewer which is prepared before, should be placed to the device.
- The burners should be burnt starting from the top to down.
- You can save energy by choke off the gas valve while the device stands by.
- Cut down the gas valves and the pressure regulator on the device after cooking.
- Do not tilt the gas tank. The dirt in the gas tank may block the gas valves and the device may malfunction.
- The heater surfaces should be cleaned very well.
- Do not use a dimmable pressure regulator. That can occur a fire.

- Use pressure regulator different than 30mbar 300mm/ss and 50mbar 500mm/ss.
- The device should be operated on a flat surface.
- The device should be operated on a non flammable surface.
- Please use heat resistant glove against its hot surfaces.
- For the models motor is placed up side, place the skewer vertically.

If the skewer is placed obliquely the motor can be damaged.

- Do not clean the motors directly under water.
- Do not load the device more than its capacity.
- For the models motor is placed down side, the parts should be fixed correctly, which are placed to the place where the skewer is set. Do not operate the device without any roller.
- Do not drain any water to the motor.

5.3. CLEANING:

- Cut off the device from the gas connection before cleaning.
- The coking surfaces should be cleaned very well after every use.
- The oiled surfaces should be cleaned very well.
- Do not flow water to the gas parts. Clean the main body with a wet cloth.
- Do not clean the main body under flow water.
- The device should be clean well and repacked if it will be out of use for a long time.

5.4. CARRYING AND MOVING

- Cut off the device from the gas before carrying.
- It can be carried by human power.
- Do not bump or drop the device while you carry it.

5.5. MONTAGE:

- The under set desk should be parallel with the ground and have adjustable legs when the device is use on it.
- The non flammable compartments should be at least 5 cm close to the device otherwise distance should be 20 cm for the flammable parts.
- Care about the rules against the fire.
- The device should be located on a non-flammable surface.
- Safety details and the condition of the connection should be checked before assembling the device.
- The installation should be suitable to the required gas values and type written on the label on the device.
- Do not assembly the device with a different requirements written on the label on the device.
- If the device will be used with a different gas type, the injector should be changed and the result values should be declared on the label.
- If the device is suitable for outdoor use, it can be operated just with propan tank. The device can not be operated in a cloed area. This is an illegal event and the all responsibility belongs to the user.

5.6. EFFICIENCY USE

- Turn off the device when it is out of use.
- Always keep the device clean.
- Please obey the directives written in the user manual.
- At 24 °C, you can have the best performance from the device.
- The device can work between -5 and +40 °C.

6. CLEANING AND MAINTENANCE

6.1. CLEANING:

- Clean the out surface with a sponge via using dish detergent and dry it out after every end of service beginning the first use.
- Do not use nitric acid or any kind of CHEMICAL MATERIALS to clean the device.

6.2. MAINTENANCE:

- Before any maintenance cut off the gas connection of the device.
- Worn off parts should be replaced with the original exparts.
- The periodical maintenance should be done by the user.
- We recommend to maintenance for about per every 3 months according to the using frequency.
- It will be charged to user for maintenance even the device is warranty.
- The hole of the injector should be cleaned well.
- Air adjustment ring should be cleaned and not be blocked. The adjustment of the air mixer should be made by an authorized service person.

6.3. LIFE OF THE DEVICE

The life of the device is about 10 years if it is used according to the recommendations in the user manual.

6.4. FAULTS AND FAULT SOLUTIONS

1- The device is connected to the gas tank but it is not working!

- Check the gas tank connection,
- Check the pressure regulator and do not use the wrong valued one.,
- Turn on the gas valve and fire with a lighter and check it,
- The injector should be dirty. Call the service,
- If the problem still continuous please call the authorized service.

Do not struggle to fix it by your self.

6.5. SERVICE AND EXPART POINT
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You can find all communication information about our services in the link below.

www.remta.com.tr/yetkili-servisler

7. TECHNICAL PROPERTIES AND THE LABELS

KOD Code	KAPASİTE Capacity	ÜRÜN ÖLÇÜSÜ Product Dimensions	AĞIRLIK Weight	GÜÇ Power
D10	10 kg	320*450*380mm	7 kg	2795 Kcal
D11	20 kg	400*580*700mm	13 kg	5590 Kcal
D12	30 kg	430*555*1050mm	17 kg	8385 Kcal
D13	50 kg	500*560*1090mm	19,5 kg	11180 Kcal
D09	60 kg	490*670*1190mm	22,5 kg	13975 Kcal
D14	20 kg	470*640*930mm	19,5 kg	2795 Kcal
D15	30 kg	470*640*1180mm	22,5 kg	5590 Kcal
D16	50 kg	540*640*1200mm	26 kg	8385 Kcal
DT06	60 kg	520*705*1560mm	41,5 kg	13975 Kcal
DS19	80 kg	820*880*1200mm	75 kg	22360 Kcal

GAZLI DÖNER OCAĞI

ÜRÜN KODU: D10

MODEL: 1 RADYANLI LPG'Lİ / SHAWARMA COOKER

SARFIYAT / Consumption: 0,3 kg/h

ÜRÜN SINIFI / Product Class: I / IP 20

AĞIRLIK / Weight: 10 KG

EBAT / Dimensions: 320x450x380 mm

HEDEF ÜLKE / Target Country.....: TR / G30 30 mbar

KONUT DIŞI KULLANIM İÇİN TASARLANMIŞTIR.

AÇIK HAVADA KULLANIMA UYGUNDUR.

CE 2422 - 16

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OKUMADAN ÇALIŞTIRMAYINIZ!

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ÜRT. TRH.:

MADE IN TURKEY

DİKKAT! ÇOK ÖNEMLİ

- 30 gr dedantör ile kullanınız!
- Mutlaka gaz hortumunu cihaza kelepçe ile bağlayınız!
- Cihazı kullanmadığınız sürelerde gaz ile bağlantısını kesiniz.



HOT SURFACE

8. PARTS DESCRIPTIONI

