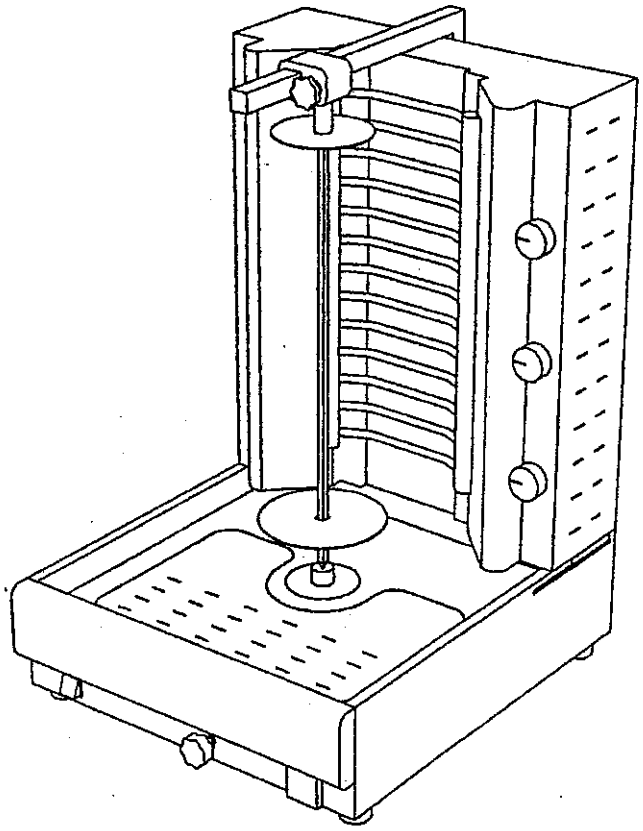
INSTALLATION & OPERATION INSTRUCTIONS



GYROS ELECTRIC CE

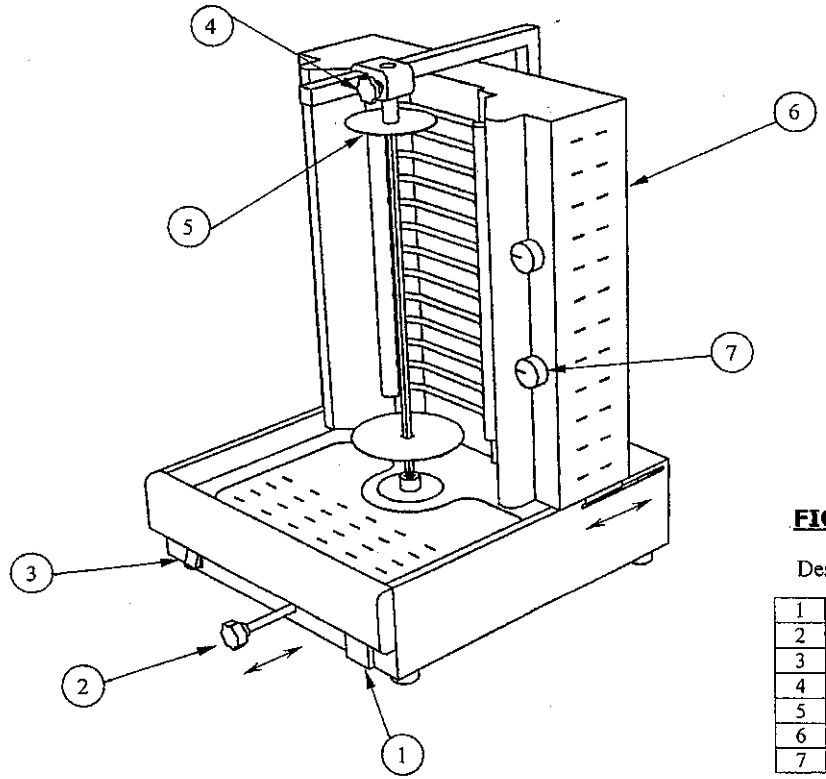


FIGURE – 1

Description of main parts of **DEA**

1	Plug of Electric Knife
2	Movement – Mechanism back & front
3	ON – OFF Motor's button
4	Top Distance Regulator
5	Top Spit's reception
6	Gyro's Main Body
7	Resistance's Operation Switch

1. INSTALLATION

1.1 The installation, & the connection of the device must be done only by authorized technicians always according to the laws & ordinances, which are valid.

1.2 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.

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

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".

4.3 TURNING ON THE RESISTENCE (figure 1)

In order to turn the resistence on you have to turn the resistence/s operation switch **No 7** right (clockwise)

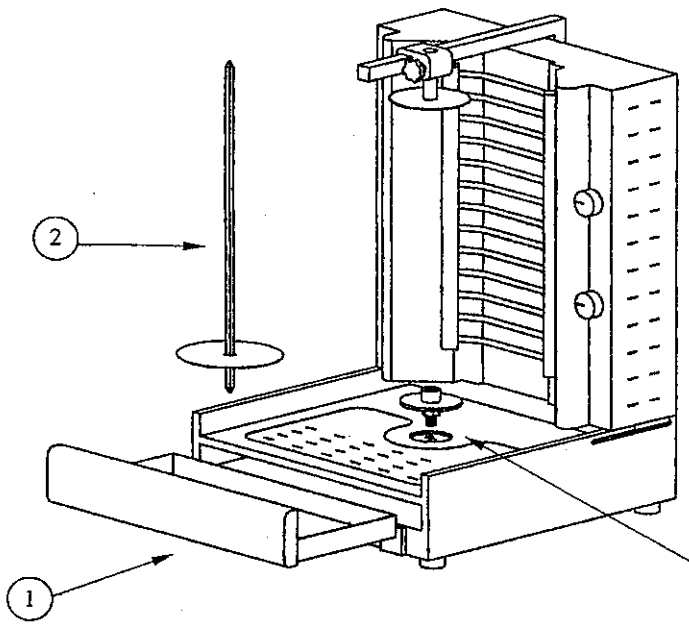
The first knob controls the two first resistences, and the second knob controls the two last resistences.

4.5 PUTTING THE INOX SPIT (Figure - 1)

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 and at the same time you pull up the top round disk **No-5**, you place the spit in it/s place and then you pull down the top round disk.

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.



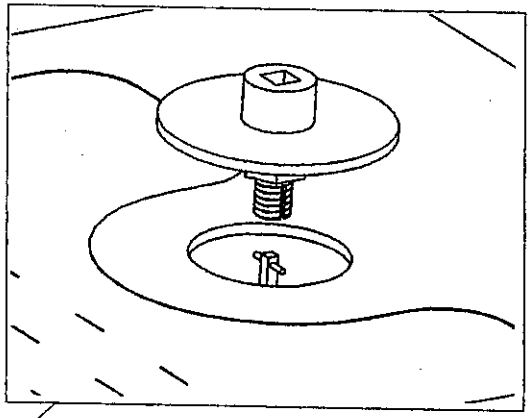


FIGURE -2

DESCRIPTION: Explosion of Main Components of **DEA**

1	Oil Collector
2	Inox Spit
3	Bottom support Mechanism for Inox Spit

4.6 MOTOR'S FUNCTION

In order to begin motor/s function you have to push the button of the motor **No 3 (fig 1)** at the position ON.

In order to cut the meat you can use electric knife on the plug **No 1-fig1** that is at the front of the machine. **Attention** the front plug can support up to **250W maximum load.**

4.7 DISTANCE REGULATION FROM THE RESISTENCE

In order to regulate the distance of the spit from the resistances, you have to pull out the movement mechanism **No2 -fig1**, 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 **No4** and moving the top disk back or in front to the desired position.

4.8 INSTRUCTIONS FOR THE CLEANUP OF THE DEVICE (Figure -2)

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 - 2).**

WARNING !!!

Do not direct jets of water, against the appliance to prevent any water entering in the componets. 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 ualified t echnicians.

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

VISVARDIS S.A.
Electrical Diagram
For DEA
R
S
T
N
GRD
Line
220V AC
50 Hz
ON-OFF
ON-OFF Lamp
M
Frame GRD
D
R
Resistance's Switch
Resistance

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