



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

ElectMax EKB-2 Electric Kebab Machine – 45kg Capacity, 9.9kW

Model / SKU: EKB-2

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ELECTRIC KEBAB MACHINE

USER'S MANUAL



PLEASE KEEP THIS MANUAL FOR FUTURE INFERENCE!

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1. General Information

1.1 Introduction

The broiler is made of stainless steel. It looks magnificent and beautiful. The structure is simple and the unit is easy to operate. This appliance adopts the heating elements as the heating resource. It is quite heat-efficient, and the heat can reach within the meat. Meanwhile the distance between heating elements and meat can be adjusted if the size of meat changes. When the volume of meat is large, adjust the heating burners backward. When the volume has become smaller, move the heating

burners forward so as to keep the temperature constant. This unit can be used in super-markets, hotels and restaurants to prepare meat.

1.2 Product Specification

Model	Dimension(mm)	Voltage	Power(KW)	Rotation Speed (RPM)
EKB-2	534x607x950	240V/50Hz	6	2.5

1.3 For your safety

1. This appliance should be placed on an even location. A clearance of 10cm should be maintained from the non-combustible materials on the right and left sides. A suitable switch, fuse protector or a current leakage protector should be furnished near the appliance. These parts should be kept clear of all useless stuff and can be easily accessible;
2. All the operators should abide by the local electricity standards. Verify the local available current. It should be in conformity to the rating voltage on the rating plate and make sure that the appliance is grounded safely;
3. The operation of this appliance should be performed when the safety of the appliance is ensured. If anything wrong with this appliance occurs, stop using this appliance. Call a qualified technician for immediate repair;
4. This appliance should be probably installed and adjusted before it is put into practice. After a careful inspection and nothing wrong is found with this appliance, it can be used safely by operators;
5. Check the circuit. The installer should be responsible for the installation of this appliance. Cut the power off and let the warmer cool down completely before dismantling this appliance.

1.4 Warranty

This appliance should not be used for other purposes than what is stated in this manual. If it had been used for other purposes that are not included in this manual and cause damage to the appliance, the manufacturer is not responsible for this. The following situations are not covered in the warranty:

- Improbably used for purposes other than that is designed;
- Wrong installation or improbably maintained;
- Leave the appliance on when some parts are broken;
- Replace the spare parts without the written permission by the agent;
- Damaged by force majeure.

2. Installation

2.1 Spare Parts

Serial No.	Name	Quantity	Remark
1	Meat shovel	1	
2	Meat fork	1	

2.2 Electrical and gas part connection

- 1、 The power is 380V/3N. And the appliance should be grounded safely;
- 2、 L label means live, N label means neutral, E label means grounding;
- 3、 Connect the live and neutral lines accordingly. Please make sure the wire is good enough for the current;

3 .Operation

1. Bunch the meat or chicken that need to be broiled around the meat fork. Put the meat fork back into the axle base, then insert the top tip of the meat fork into the top fixed tube. Adjust the position of the top mobile case. Lock it well after it has been OK;
2. Turn the switch at the lower part on. The meat fork will gyrate with the meat;
3. Turn the switch at the right side of the heating elements. The broiling begins;
4. As the broiling proceeds, use the knife to cut down the broiled meat at the surface. Put the meat into the meat shovel. Then move the burners forward.

4. Transportation & Storage

In the process of transportation, the appliance should be handled carefully, preventing the intense shaking. The packaged appliance should be stored in a well-ventilated area free of caustic air. It cannot be placed in the outside area and should never be put upside down. If it is for temporary storage, the weather-proof method should be taken.

5. Cleaning & Maintenance

1. Cut the power off, and turn the main gas valve off when cleaning is carried out. Leave it until it cools down completely to avoid accidents from happening;
2. Use the wet cloth dampened by non-corrosive detergent solution to clean the appliance after daily use. Then clean it with clean wet cloth. Never clean the heating elements. Do not use a water jet to clean the appliance.



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