

07/2013

Mod: KEB-G61

Production code: GR60G



Diamond
catering equipment

Use and installation manual GR 40 G - GR 60 G - GR 80 G

USE

Presentation of the device

There are six versions of the gyros available (3 spit heights, 2 types of power: gas and electricity). Depending on the spit heights, you can roast 15, 25 or 40 kg of meat.

These devices are for professional purposes and are exclusively for use by qualified staff. They must be installed in compliance with the current regulations by a qualified installer and in a well enough aired room to prevent the forming of any unacceptable concentration of substances harmful to health in the room where they are installed.

The nameplate is on the back of the device.

Size and capacity

Device	Size	Effective spit height	Capacity (in kg)
GR 40 G	580 x 660 x 695	530	15
GR 60 G	580 x 660 x 870	660	25
GR 80 G	580 x 660 x 1045	820	40

Technical characteristics

Device	Calorific rate	Number of radiant elements
GR 40 G	5000 W	2
GR 60 G	7500 W	3
GR 80 G	10000 W	4

Operation

The movement of the radiant carriage is possible when the two side screws have been undone so as to adjust the distance between the meat and the heating area.

The front mounted switch is used for starting the spit drive motor.

Lighting	Press the button on the valve Turned the valve to the high flame position Move the flame near the burner Hold the valve down for approximately 5 seconds The burner then remains ignited
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A thermocouple cuts off the gas supply in the event of a radiant going out.

It is advisable to turn off the burner when there is nothing to be cooked on the spit to prevent it from overheating.

There are 2, 3 and 4 valves for adjusting the heating power. The low setting is factory pre-adjusted and must not be modified at any time.

Caution: because of the strong radiation it emits, the walls of your device may become very hot.

Maintenance

Your device needs to be cleaned regularly with a damp sponge.

Do not clean your device with a jet of water: Infiltration could cause it damage.

For better service, we recommend maintenance every six months performed by a qualified installer.

Your device is capable of running on different types of gas. To adjust the type of gas, call in a qualified installer.

Installation

The device must be installed in compliance with the current regulations in a sufficiently well-aired room.

Note: The side walls of your device must not be situated near a wall or partition consisting of flammable material or if so, such materials must be covered with effective insulation.

Allow a distance of 30cm with respect to the wall.

Gas connection

The installer or a user must not remove the protection from any parts that are sealed during manufacture.

The devices operate on the following gases: Butane G30, Propane G31, natural gas G20/G25 and for any pressure levels encountered in the gas systems. Connections use G ½ threading. On delivery, the devices come with a Butane/Propane 100/100 injector.

Connect the device to the gas inlet pipe with an interposed gate valve to isolate the device from the remainder of the installation. Check that the adjustments correspond to the nature and pressure of the gas with respect to the remainder of the installation.

Check the pressure of the supply when all the burners are on using a pressure gauge. The pressure must be in compliance with the indications of the name plate.

The fresh air flow rate required to supply the combustion air is:

GR 40 G	9.3 m ³ /h
GR 60 G	14 m ³ /h
GR 80 G	18.50 m ³ /h

General installation conditions

The installation and commissioning of the equipment can be performed in conformity with the regulatory documents and current professional practice rules, in particular:

Safety regulation with respect to the fire and panic in buildings open to the public:

General prescriptions

1° For all the devices:

Article GZ Installations using fuel gas and liquefied hydrocarbons

2° Then, depending on the use:

Article CH Central heating, ventilation, refrigeration, air conditioning and the production of domestic hot water steam.

Article GC Installation of devices intended for the restaurant trade;

Prescriptions specific to each type of building open to the public (hospitals, shops, etc)

In the event of a spit drive a motor failing, you can remove the Beta pin and allow the spit to rotate by manual drive.

Change of gas (see table below)

Important: Never re-pierce the injector jets.

It is easy to remove and assemble the injectors using a 12 mm box wrench, first removing the stainless steel back attached by Philips head screws.

Destination Country	Category	Gas	Pressure	? of injector	Air ring
France/Luxembourg	II2E+3+	G20/G25	20/25	130	None
		G30/G31	28-30/37	85	None
	II2E+3B/P	G20/G25	20/25	130	None
		G30/G31	50	85	None
Germany	II2ELL3B/P	G20/G25	20	130	None
		G30/G31	50	85	None
Austria	II2H3B/P	G20	20	130	None
		G30/G31	50	85	None
Belgium	I2E+ I3P	G20/G25	20/25	130	None
		G31	37	85	None
Sweden/Denmark/Finland	II2H3B/P	G20/G25	20	130	None
		G30/G31	28-30/30	80	None
Spain	II2H3+	G20	20	130	None
		G30/G31	28-30/37	85	None
	II2H3P	G20	20	130	None
		G31	50	85	None
The Netherlands	II2L3B/P	G25	25	130	None
		G30/G31	28-30/30	85	None
	II2L3P	G25	25	130	None
		G31	50	85	None
Norway	I3B/P	G30/G31	28-30/30	85	None
Iceland/Greece/United Kingdom/Italy/Portugal	II2H3+	G20	20	130	None
		G30/G31	28-30/37	85	None

When changing from G30/G31 to G20/G25 there is no need to adjust the air flow rate.

Electrical connection

The electric motor must be connected to the 220/230 V single phase network

Markings

The nameplate is on the back of the device