



OPERATION MANUAL

FOR

**SODIR**

GYROS GRILLS

MODELS GRE 40, GRE 60, GRE 80



## INTRODUCTION

The **SODIR** Gyros grills are designed for roasting different kinds of meat such as veal, lamb or chicken. Depending on the model, these grills are equipped with 2, 3 or 4 independently controlled cal-rod heating elements ensuring cost effective broiling. The heavy-duty adjustable skewer tilts forward and back for easy slicing or shaving meat. The grills are provided with a round drip tray and a meal shovel with handle shaped to eliminate excessive waste. The units are constructed of food service quality stainless steel and uniquely designed to provide for quick disassembly and easy clean up.

### *Specifications*

<b>Model</b>	<b>Electrical</b>	<b>Plug Configuration</b>
GRE 40	208/240V, 1PH, 5KW, 21/24A (two heating zones)	NEMA-L6-30P
GRE 60	208/240V, 3PH, 7.5KW, 18/21A (three heating zones)	Cord only
GRE 80	208/240V, 3PH, 10.0KW, 25/29A	Cord only

## INSTALLATION

The **SODIR** gyros grills need to be connected to a grounded outlet of proper voltage (208/240V, 1PH) or wired directly to a grounded junction box depending on the model. **DO NOT** place the unit in a damp area or near steam sources.

## OPERATION

**WARNING: Do not connect the unit to the electric power supply before the set-up is completed**

### *Initial Set-Up*

Before you use your **SODIR** Gyros Grill, we recommend that you clean its food contact surfaces. Your **SODIR** Gyros Grill comes from the factory assembled, but with a side handle removed for shipping and with the motor assembly secured with a locking device. Make sure that the side handle is properly installed. To attach the side handle, insert it through the hole on the upper left side of the unit's top cover until it fits into the threaded bushing. Tighten the handle so it will lock the sliding skewer holding bracket. To make the skewer tilt, loosen the handle. Reverse procedure to fix it in a certain position.

Make sure that the motor is electrically connected to the unit. To connect the motor, attach its supply cord with mounted plug to the unit's receptacle located on the bottom part of the unit's enclosure, slightly on the left.

Make sure that the round drip tray sits properly on the motor's shaft. To verify that, try turning the tray back and forth. If positioned properly, the drip tray will not rotate. Make sure that the tip of the skewer can be locked safely by the latch on the holding bracket. In order to release the skewer, lift the latch up. Make sure that the motor assembly housing is still locked in the shipping position. To verify, check the position of the stopper pin welded to the locking rod located in the very bottom part of the lower unit frame. The stopper pin should be visible in front of the motor assembly housing. In order to move the motor assembly housing towards the operator and back, turn the locking rod so that the stopper pin on it is in its upright position. Make sure that the deflectors behind the heating elements are mounted properly. They should rest on four centrally located pins (two pins for each deflector).

### ***Cooking***

When completely assembled, the gyros grill is now ready for operation. After the meat is positioned on the skewer, attach the skewer to the unit. In order to do that, move the motor assembly housing to the front position, then mount the skewer on the rounded guide pin of the drip tray. Move the motor assembly housing into the back position and secure the tip of the skewer to the skewer holder with the latch. Lock the motor assembly housing with the locking rod and tighten the upper side handle to achieve the desired position of the meat.

After the skewer is loaded and in place, turn the motor on by rotating the switch at the lower part of the control panel to the "ON" position. Each heating element is controlled by a control knob. The control knob allows the element to be operated on full power (indicated by marking "1") or half power (indicated by marking "1/2"). When the element is on, the red pilot lamp will light.

When the top layer of the meat is broiled to the desired condition, the operator can stop the rotation of the skewer by turning the "ON/OFF" switch to the "OFF" position in order to ensure quick and easy slicing or shaving. Use the meat shovel for handling sliced or shaved meat. In order not to overcook the meat when the skewer does not rotate, we recommend to move the skewer into the forward position, away from the heating elements.

Please remember that since the heating elements are independently controlled, switching all the element(s) to the "OFF" or to the "1/2" position will result in energy savings.

## CLEANING

**WARNING: Disconnect (unplug) electrical power supply before cleaning**

Cleaning is very important in maintaining a safe and well working machine. **BE SURE TO UNPLUG THE UNIT FROM THE POWER SOURCE PRIOR TO CLEANING.**

Allow the metal surfaces to cool down sufficiently in order to safely handle it. After the unit has cooled, remove the skewer, meat tray, drip tray and the two deflectors and clean these items in pot sink using standard cleaning detergents. The housing, heating elements and frame should be cleaned using a cloth lightly dampened with a clean soapy solution. Use a clean lint-free cloth to remove excess water or soap.

- DO NOT** spray the housing with any liquid
- DO NOT** wash the unit under running water
- DO NOT** allow water to drip into the housing around the electrical components
- DO NOT** spray hot elements with any liquid

Inspect all parts on a regular basis to ensure that all parts are in good working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, call

**EQUIPEX, LTD.** at 1-800-649-7885 and ask for customer service.