

ATTIAS

MANUFACTURERS OF ATTIAS GYRO MACHINES
265 BOWERY
NEW YORK, N.Y. 10002
TEL. (212) 475-0145
FAX. (212) 979-1423



GYRO, SCHWARMA, AND DONER MACHINES
INSTALLATION AND OPERATING INSTRUCTION MANUAL

IMPORTANT

- **CALL YOUR SUPPLY COMPANY FOR INSTRUCTION ON WHAT TO DO IN THE EVENT YOU SMELL GAS**
- **POST THESE INSTRUCTIONS IN A PROMINENT PLACE**
- **DISCONNECT POWER SUPPLY DURING CLEANING AND SERVICING**

FOR YOUR SAFETY

- **DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE**

WARNING

- **IMPROPER INSTALATION, ADJUSTMENT, ALTERATION AND MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH.**
- **READ THE INSTALATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**

MAINTENANCE AND REPAIR

- **DISCONNECT THE POWER SUPPLY DURING CLEANING AND SERVICING.**
- **AT THE END OF EACH DAY THE WATER PAN SHOULD BE EMPTIED AND CLEANED WITH SOAP AND WATER.**
- **THE STAINLESS STEEL CABINET SHOULD BE WIPED WITH A STAINLESS STEEL CLEANER.**
- **DO NOT ATTEMPT TO DO REPAIRS YOURSELF. SHOULD THE GAS SYSTEM REQUIRE MAINTENANCE OR REPAIR, CALL A PLUMBER OR SERVICE COMPANY. IF THERE IS A PROBLEM GETTING A QUALIFIED SERVICE PERSON NOTIFY THE ATTIAS OVEN CORP.**

CLEANING

- **A REGULAR CLEANING PROGRAM SHOULD BE MAINTAINED AND SCHEDULED TO SUIT THE REQUIREMENTS OF YOUR PARTICULAR STORE.**
- **FOR STAINLESS STEEL SURFACES:**
 - **USE A CLEANING CLOTH AND A NON-ABRASIVE CLEANER.**
 - **DO NOT USE SOS, BRILLO PADS OR ABRASIVE CLEANERS SUCH AS AJAX OR COMET, ETC.**
 - **ACCUMULATION OF BAKED FOOD CAN BE REMOVED WITH *EASY OFF OVEN CLEANER*. FOLLOW PACKAGE INSTRUCTIONS FOR BEST RESULTS.**

PRODUCT FEATURES AND SPECIFICATIONS:

“EXPAND YOUR MENU WITH TASTY DELICIOUS GYROS”

The Attias gas Gyro Machines is uniquely designed to bring you the best quality for a hearty, flavorful Gyro. These heavy-duty machines are designed and built with special infrared ceramic burners. A manual “on” and “off” gas valve controls each ceramic burner. The complete package includes these standard features below:

- Stainless steel interior and exterior walls
- Stainless steel rod
- Stainless steel meat pan
- Gyro knife (standard, non-electric)

OPTIONAL

Electric cordless gyro knife

These machines are available with 3, 4, 5 or 8 burners in Turkish or Israeli style, 115-volt electric gear motor and natural or LP gas. These units are simple to operate and install as well as energy efficient and economically priced.

TECHNICAL DATA:

GAS PREASURE:

Natural Gas: 5 W.C.
L.P. : 10 W.C.

ELECTRICAL:

60 HZ

MOTOR:

115 Volt, 1 RPM, 0.40 Amp

OPERATING INSTRUCTIONS:

1. Make sure burner valve (front) is in the "off" position. Turn main gas valve "on" (rear).
2. To activate skewer rotation, operate motor switch. Skewer must be secured inside O ring (top).

COOKING INSTRUCTIONS:

Place meat in cone unit. Cook until surface is well done and slice. Continue to cook and slice without interruption until entire meat cone is consumed. At the end of each cone, drip pan must be emptied and skewer, shovel, and knife must be washed, rinsed and sanitized. The most critical step in the prevention of cross contamination is to wash hands before and after handling the raw product.

WARRANTY:

ATTIAS OVEN CORPORATION will warranty all machines for one year from the date of original invoice. To the original purchaser warranty includes all parts and labor but it does not cover any defects due to mishandling or abuse.

NOTICE:

ATTIAS OVEN CORPORATION reserves the right to make any improvements without prior notice necessary to ensure full customer satisfaction.