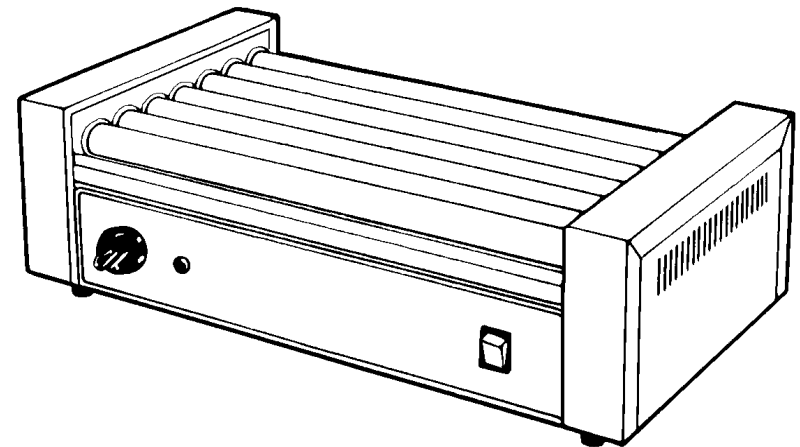


Hot-dog cooker with rollers

INSTRUCTION MANUAL FOR USE AND MAINTENANCE



*SERVICE CENTER
AUTHORIZED RETAILER*

Mod. **GW 5 - GW 7 - GW 9**

INTRODUCTION

- This manual was written to provide the client with all information about the machine and the regulations connected with it, as well as instructions for its use and maintenance to enable the user to achieve the best possible use of the machine and keep it in good condition for a long time.
- The manual is given to the persons who are assigned to use the machine and provide for routine maintenance.

INDEX

CHAP. 1 - INFORMATION ABOUT THE MACHINE	page 4
1.1 - GENERAL PRECAUTIONS	
1.2 - SAFETY DEVICES ON THE MACHINE	
1.3 - DESCRIPTION OF THE MACHINE	
1.3.1 - General description	
1.3.2 - Construction features	
1.3.3 - Composition of the machine	
CHAP. 2 - TECHNICAL DATA	page 6
2.1 - Dimensions, weight, characteristics	
CHAP. 3 - RECEPTION OF THE MACHINE	page 8
3.1 - SHIPMENT OF THE MACHINE	
3.2 - INSPECTION OF PACKING ON ARRIVAL	
3.3 - DISPOSAL OF PACKING MATERIALS	
CHAP. 4 - INSTALLATION	page 9
4.1 - POSITIONING THE MACHINE	
4.2 - CONNECTION TO POWER SUPPLY	
4.3 - WIRING DIAGRAM	
4.4 - CONTROL OF OPERATION	
CHAP. 5 - USE OF THE MACHINE	page 12
5.1 - CONTROLS ON GW	
5.2 - FIRST USE OF THE DEVICE	
CHAP. 6 - ROUTINE CLEANING	page 13
6.1 - GENERAL INFORMATION	

CHAP. 6 - ROUTINE CLEANING

6.1 - GENERAL INFORMATION

Before performing any operations of cleaning and maintenance **unplug the machine.**

- The machine should be cleaned at least once a day, or more often, if necessary.
- Cleaning should be very thorough as regards all the parts of the device that come into contact with the hot-dogs.
- The device should not be cleaned with spray cleaners, or jets of water at high pressure.
- Clean only when the machine is cold.

CHAP. 7 - MAINTENANCE

7.1 - GENERAL INFORMATION

Before performing any maintenance unplug the machine.

7.2 - CABLE

Check the cable for wear and, if necessary, contact the "SERVICE CENTER" to have it replaced.

NOTES:

If you suspect an internal breakdown of the machine, such as:

- electric resistors (the rollers do not heat);
- gearmotor (the rollers do not turn);

call the SERVICE CENTER

4.4- CONTROL OF OPERATION (see figure 7)

To control the operation of the device it is sufficient to see that when the switch is in position (1), in the starting position "A" and in the stopping position "B" the rollers effectively turn and stop, respectively.

Then observe whether when you turn the knob (2) clockwise (standing in front of the knob) the temperature of the rollers increases and the red indicator light (3) goes on when the knob is moved out of position "0°".

When the above indicator is on it means the **resistors are heating.**

CHAP. 5 - USE OF THE MACHINE

5.1 - CONTROLS OF THE GW

The controls are placed on the machine as shown below:

- 1 - Switch
- 2 - Temperature knob
- 3 - ON Indicator light for resistors

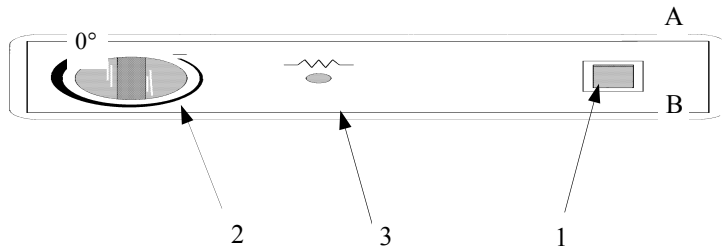


Fig. n°6 - Position of controls

5.2 - FIRST USE OF THE MACHINE

The device is delivered with its steel surfaces protected by a scratch-resistant film. Before using the device this film and any residues of glue have to be carefully removed.

Do not use sharp instruments, abrasive or inflammable substances to do this.

The heat insulators used in the manufacture of the device and any residues of grease due to mechanical processes will produce smoke when heated, therefore the device should be allowed to run empty at the maximum power for 15-20 minutes in an open environment.

When putting hot-dogs on the machine and taking them off, you could burn or crush your fingers. Take care and always use tongs.

CHAP. 7 - MAINTENANCE

page 13

7.1 - GENERAL INFORMATION

7.2 - CABLE

TABLE 1 - Overall dimensions and technical features of the GW series

INDEX OF FIGURES

Fig. 1- General view of GW

page 6

Fig. 2 - Overall dimensions

page 6

Fig. 3 - Description of packing

page 8

Fig. 4 - Rating plate with serial number

page 10

Fig. 5 - Wiring diagram

page 11

Fig. 6 - Position of controls

page 12

CHAP. 1 - INFORMATION ABOUT THE MACHINE

1.1 - GENERAL PRECAUTIONS

- The GW has to be used only by trained personnel familiar with the safety regulations outlined in this manual.
- If new personnel is assigned to use the machine, provide time for training.
- Before performing any operations of cleaning or maintenance, unplug the machine from the power mains.
- When operating on the machine for maintenance or cleaning, carefully evaluate the residual risks.
- During maintenance or cleaning, concentrate on what you are doing at all times.
- Inspect the power supply cable regularly; a worn or damaged cable is a serious electric hazard.
- If the GW should not function properly or give the impression of not functioning properly, do not use it and do not try to repair it. Contact the "Service Center".
- The GW serves to cook or heat hot-dogs.
Do not use it for anything else.

1.2 - SAFETY DEVICES ON THE MACHINE

The safety devices for electrical and mechanical risks have been applied in conformity with standards **EN 60335-1** and **EEC 89/392; 91/368**.

The GW is provided with regulation measures for electrical and mechanical protection both in operation and when cleaning and performing maintenance. There are, however, **RESIDUAL RISKS** that cannot be completely eliminated and are signaled in this manual in paragraphs marked **CAUTION**. They have to do with the danger of burns and pressure on the hands when placing and removing hot-dogs and when cleaning the machine.

1.3 - DESCRIPTION OF THE MACHINE

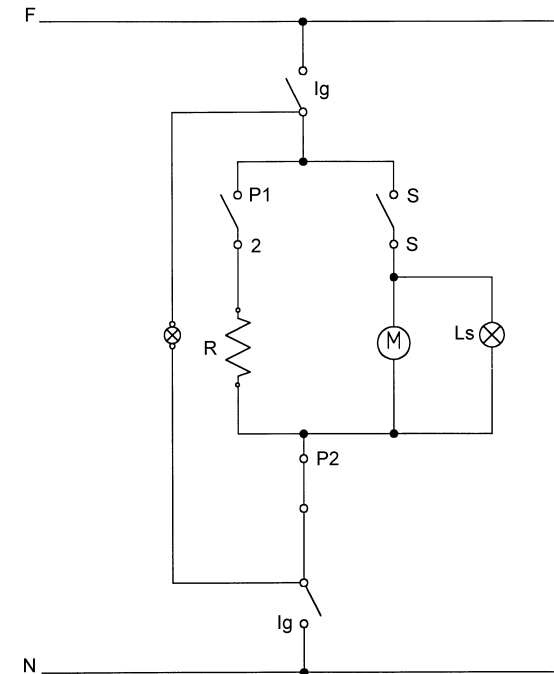
1.3.1- General Description

The GW has been designed and produced by our company for the specific purpose of guaranteeing:

- maximum hygiene, achieved by careful selection of the materials that come

4.3 - WIRING DIAGRAM

Fig. n°5 - Wiring diagram



- M = Gearmotor
- Ls = Indicator light
- P1 - 2 S-S P2 = Infinite Control contact
- Ig = Main circuit breaker
- ⊗ = Switch ON indicator light
- R = Resistors

For the GW5 N 5 170 W resistors

For the GW7 N 7 200 W resistors

CHAP. 4 -INSTALLATION

4.1 - POSITIONING THE MACHINE

In positioning the device, refer to the dimensions indicated in Tab. 1 (according to the model). The surface on which it stands has to be large enough and has to be perfectly level, dry, smooth, sturdy, stable and should be at a height of 80 cm from the ground.

The device should also be installed in a well ventilated room. It can be placed near walls if they have good resistance to heat. If not, leave at least 50 cm. between the GW and any walls, so as to prevent fire hazards.

4.2 -CONNECTION TO POWER SUPPLY

Connect the device to 230V 50 Hz, with a 10A, $\Delta I=0.03A$ differential magnetothermic switch between it and the mains.

Make sure the grounding system functions properly.

Also check the data on the rating and serial number plate (*Fig. n°4*) against the data on the delivery and shipping documents, and make sure the switch and plug are readily accessible during use.

Mod.	_____	Watt.	_____
Matr.	_____	A.	_____
H.p.	_____	Hz.	_____
○	_____	Volts.	_____
Anno	_____	Kg.	○

Fig. n°4 - Rating plate with serial number

- into contact with the food products;
- minimum dispersion of the heat produced by the resistors;
- sturdiness and stability of all components;
- manageability.

1.3.2- Construction Features

The body of the GW is entirely made of 430F stainless steel.

The cooking rollers are also made of stainless steel to ensure hygiene and prevent corrosion by acids and salts as well as complete resistance to rust.

1.3.3 - Composition of the machine

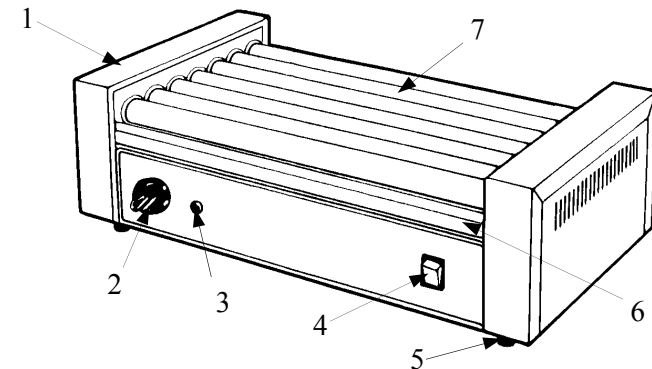


Fig. n.1 - General view of GW

LEGEND:

- | | |
|----------------------------|---------------------|
| 1 - Load-bearing structure | 5 - Feet |
| 2 - Thermostat | 6 - Drip pan |
| 3 - ON indicator light | 7 - Cooking rollers |
| 4 - Switch | |

CHAP. 2 - TECHNICAL DATA

2.1 - DIMENSIONS, WEIGHT, CHARACTERISTICS...

Fig. n°2 - Overall dimensions

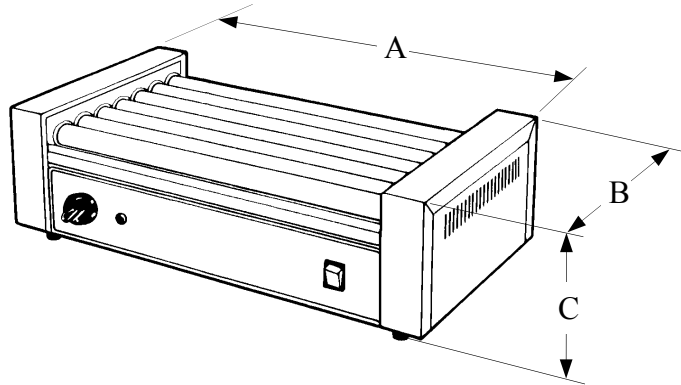


Table 1 - Overall dimensions and technical features of the GW line

Model		GW 5	GW 7	GW 9
Length A	mm	450	560	560
Width B	mm	230	300	375
Height C	mm	170	170	180
Rollers	n.	5	7	9
Roller length	mm	350	460	460
Power supply		230V/50Hz	230V/50Hz	230V/50Hz
Power	watt	850	1400	1650
Gross weight	kg	5,4	8,2	11

NOTE: The electrical characteristics required for the machine are indicated on a plate applied to the back. Before connecting see par. 4.2.

CHAP. 3 - RECEPTION OF THE MACHINE

3.1 - SHIPMENT OF THE MACHINE

The GW leaves our warehouse securely packaged; the packaging consists of:

- an outer carton in sturdy cardboard + internal padding
- the machine.

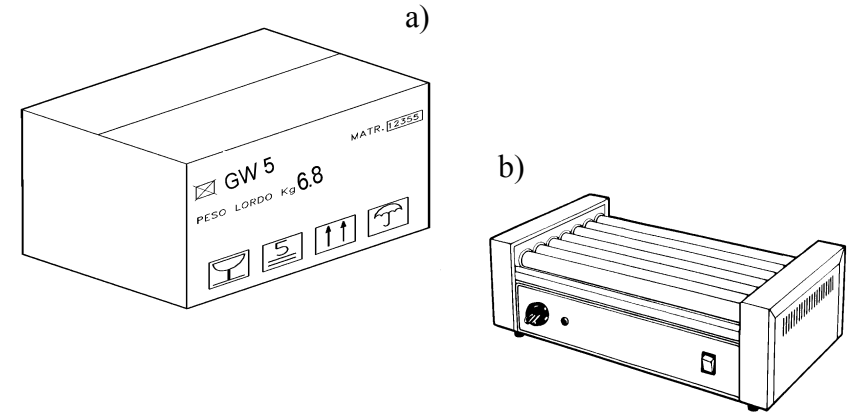


Fig. n°3 - Description of packing

3.2 - INSPECTION OF PACKING ON ARRIVAL

On arrival of the package, if it shows any external damage, open it to check that all the material is inside (see Fig. n°3). If on delivery the carton shows signs of impact or falling, the carrier should be informed of the damage within 3 days of the date of delivery indicated on the documents, with a complete report of any damage to the machine.

3.3 - DISPOSAL OF PACKING MATERIALS

The packing materials (carton, pallet - if any, plastic strap and styrofoam) are considered under the heading of solid urban waste and can be disposed of without difficulty.

If the machine is installed in a country where particular regulations are in effect, they have to be disposed of according to those regulations.