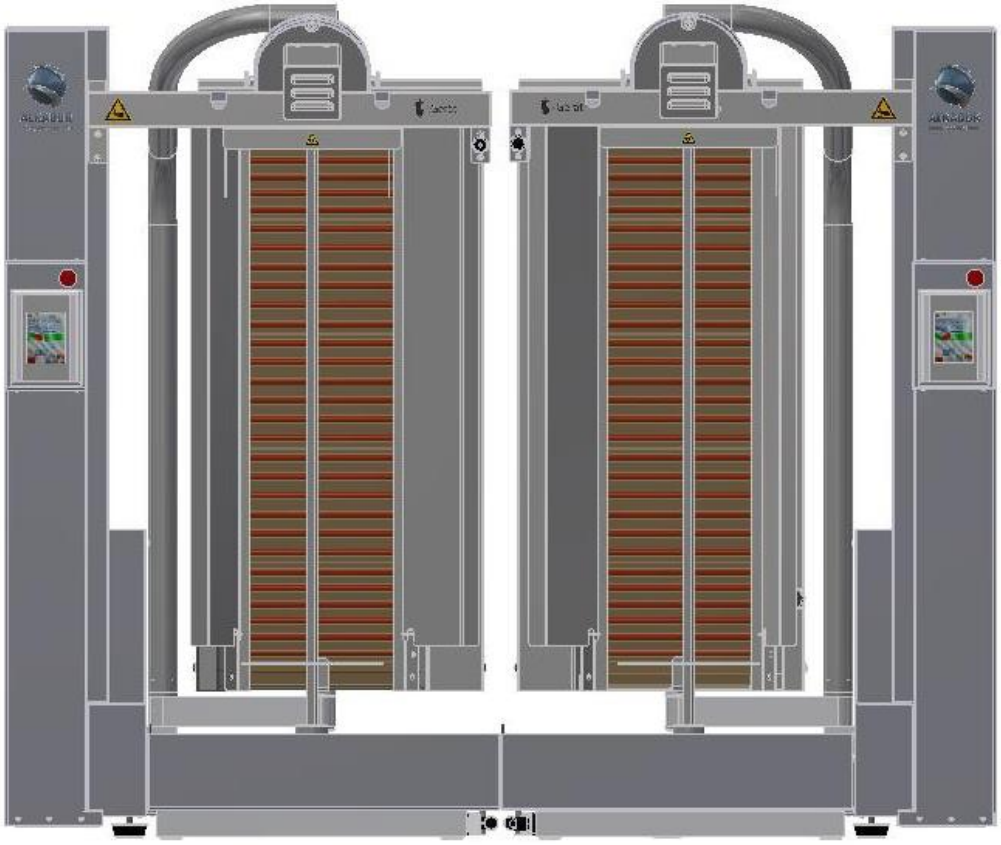
English version

Operation Manual

Döner Cutting Roboter

Version: 8/18



Alkadur RobotSystems GmbH
www.Alkadur.de

Urheber und Geschmacksmuster Geschützt: Keine Vervielfältigung ohne schriftliche Zustimmung durch Alkadur RobotSystems

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1 Instruction

Dear Customer,

you have acquired the unique machine "der Gerät". By purchasing this technical high developed cutting machine you have recognized the signs of the times and are now able to meet the high demands of your customer base.

Hygiene, fertility and efficiency are very important to us. In line with this, after extensive research and testing, we have implemented our innovation on the basis of many years of industry knowledge and have now developed a machine for you which has revolutionized the industry and will enthuse you in your daily work and your customers.

The machine was designed so that even unexperienced users are able to operate after a short briefing. To be able to guarantee a long service life, we ask you to read the entire operating manual before operating the machine. (specification). The safety instructions contained therein must be followed. Please pay attension to the technical contents of your choosen machine.

We thank you for your trust in us and wish you every success in using your new machine.

Your Alkadur RobotSystems GmbH team

To be observed before the first commissioning:

In order to operate the machine correctly, the operating instructions must be thoroughly read by a responsible person before first use.

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1.1 About this manual

These operating instructions are an integral part of the machine and give you important information for commissioning, safety, proper use and care of the machine.

The operating instructions must be constantly available on the machine. It must be read and used by every person who is responsible for commissioning, operating and cleaning the machine.

For more information or problems that are not dealt with in sufficient detail in this manual, please contact our customer service directly.

1.2 Information symbols and signal words

Read each symbolic explanation carefully!

Follow all listed measures to avoid **personal injury**.

Persons and property damage	
Symbol and signal word	**meaning**
WARNUNG **Warning**	Failure to do so may result in serious injury.
VORSICHT **Attension**	This can lead to minor or moderate injuries.
HINWEIS **reference**	Carrying out the information with this symbol is an advantage.

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1.3 Intended use

This machine is only suitable for commercial use. Use this machine only for cutting meat on a rotisserie.

The dimensions of the rotisserie spit must be observed (for more information, see the chapter "Technical data of the machine")

VORSICHT

Danger due to improper use!

- If the machine is used in a different way, dangers may arise.
- The procedures described in this manual have to be followed all the time.

The risk is borne solely by the consumer, if claims of any kind due to damage from improper use come about.

1.4 Limitation of Liability

Alkadur RobotSystems GmbH does not assume any indirect/direct liability. Alkadur RobotSystems GmbH is not liable for damage caused by negligent use or faulty installation of the machine, neither for the machine nor for persons or other objects.

1.5 Safty instructions

WARNUNG

- **Electric current! Contact with live cables or components may result in death!**
- Do not use the machine if the power cord or plug is damaged. Before continuing to use the machine, have a new connecting cable installed by customer service or an authorised specialist.

Observe the following safety instructions to ensure safe handling of the machine.

- The machine is intended exclusively for commercial use. It is designed to cut the rozisserie. Never use it for any other purpose!
- The machine musn´t be used by persons with limited physical, sensory or mental abilities or for lack of knowledge.
- Before use, check the machine for visible damage to the components, the connection cable and the connection plug.
- Repairs may only be done by a specialist or by our customer service.

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- Defective components can be replaced during the warranty period by our customer service using original spare parts.
- The use of accessories not supplied by us is strictly prohibited and may under certain circumstances severely impair operation or even endanger the operating personnel.
- Structural changes or use of third-party accessories not supplied by us irrevocably and with immediate effect invalidate the warranty (for detailed information see **chapter "Warranty**").
- Ensure that the machine components are always well cleaned before operation.
- Always pull the plug at the knob. **Not at the connection** cable.
- The machine must be protected from heat, moisture, direct sunlight, dust, dirt deposits and above all moisture (rain, snow, etc.) and chemically aggressive cleaning agents as well as other foreign bodies.
- The surroundings of the machine must be kept clean and food safe in accordance with the regulations in the law.

  ⚠ VORSICHT Connections, power cables and cable extensions must be protected from heat, hot oil, sharp points and sharp edges.
  Before actuating the "emergency stop switch", maintain a safety distance of at least 30 cm (12 inch) from the machine.
- Danger from moving parts of machine components!
- A safety distance of at least 30 cm (12 inch) must be maintained during commissioning (cutting process).
- In the event of a malfunction or total failure, contact our Customer Service immediately. Never carry out unauthorised repairs until the specialist person has arrived or has been given instructions by telephone.

Any changes or other retrofitting to the machine may not be carried out without our prior approval.

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2 Before first use

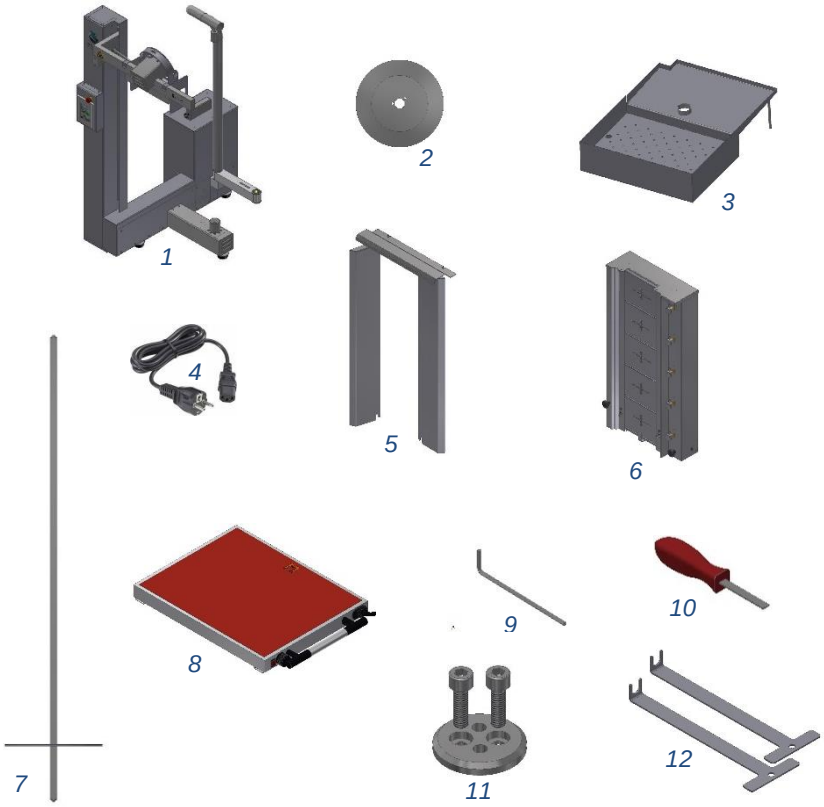
2.1 Unpacking

To unpack the machine proceed as follows:

- Remove the machine from the wooden box.
- Remove all packaging parts and protective foils.
- Do **not remove** the nameplate.

2.2 Scope of delivery

1) Kebab Robot
2) circular knive
3) Three-part tub set
   Front tub
   Rear tub
   perforated sheet
4) connecting cable
5) Three shielding plates
   Right shielding plate
   Left shielding plate
   Upper shielding plate
6) grill unit
7) Rotary spit
8) hot plate
9) Allen keyl
10) diamond grinder
11) fastening elements
12) Hand grips for grill adjustment



HINWEIS

- Checking the completeness of the scope of delivery.

- Check the contents for visible damage.

- Immediately notify the supplier of an incomplete delivery or damage as a result of defective packaging or transport.

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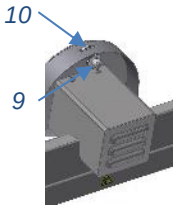
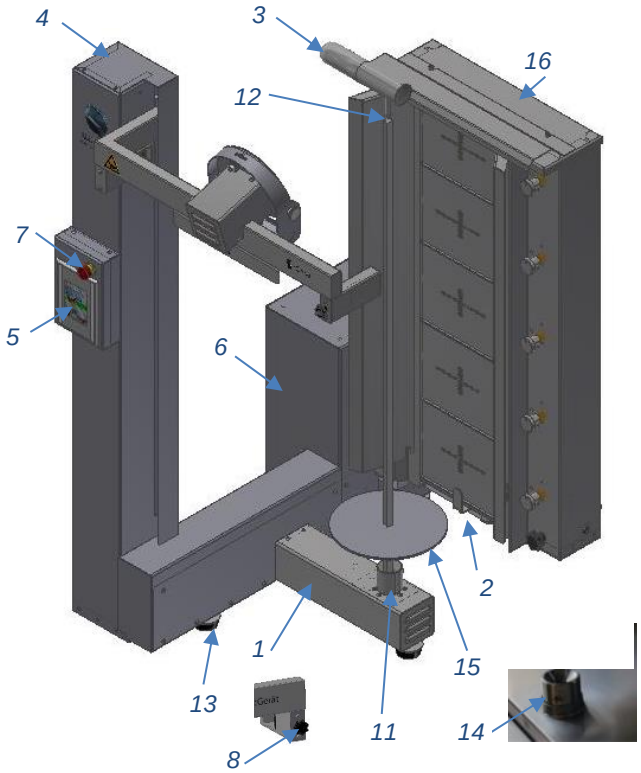
2.3 Elements of the robot

1.) X axis
2.) swivel arm
3.) Skewer pipe
4.) Z axis
5.) Touchpanel
6.) control box
7.) emergency stop
8.) Adjustable handle Pressing
9.) Clamping nut Meat thickness
10.) Adjusting nut Meat thickness
11.) Skewer bottom
12.) Top skewer holder
13.) Adjustable feet
14.) Clamping screw skewer
15.) Meat skewer
16.) Grille unit (shown GD5)





2.4 Installation area of the machine

- VORSICHT The assembly of the parts takes place only at the final spot.

For safe operation of the machine, the installation surface must meet the following criteria:

- The machine may only be set up on a firm, stable, safe and level standing surface made of stainless steel, folded on all sides, welded greaseproof.
- The footprint should be a minimum of:
  800x800x1250 DCR-2/4
  800x800x1150 DCR-3/5
  800x800x1460 DCR-6/7
  have.
- Wood or plastic shelves are not permitted.
- The machine must be equipped with a grease pan during operation.
- The minimum distance from the wall of the DCR-X is 200 mm (0,8 inch). The machine must be connected in accordance with the applicable regulations and may only be used in a well-ventilated room to prevent the formation of unacceptable concentrations of harmful combustion products.
- Ensure that the power point is easily accessible.

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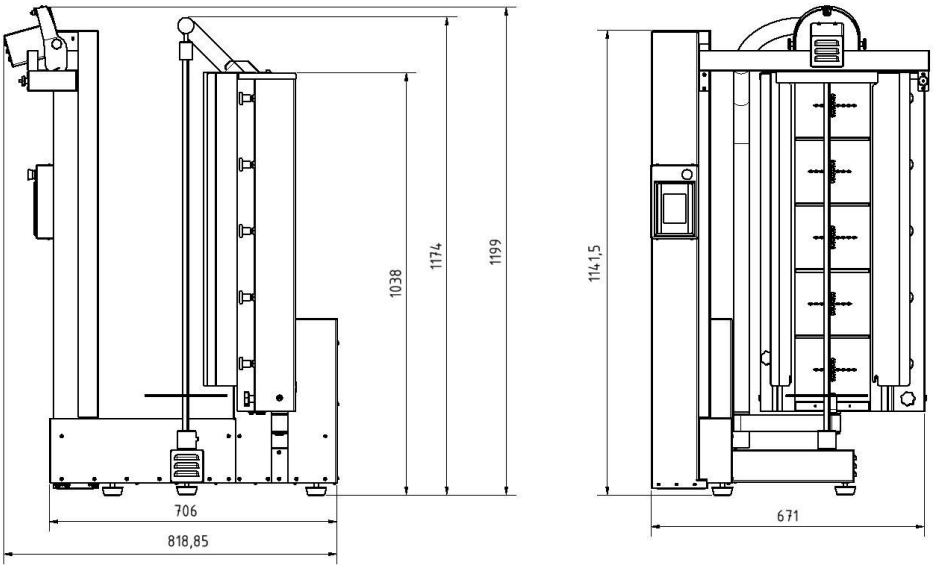
- The movable cutting arm musn´t be impaired.
- Dropping the machine can lead to serious injuries.
- Wear non-slip gloves when setting up the machine.
- The machine must be lifted and set up by two persons at the leveling foot areas.
- Carefull your step! Do not lift by the swivel or cutting arm. Risk of injury!
- Ensure that the machine is set up horizontally.
- **The valid fire protection regulations of the respective country must be observed**.

2.5 Technikal details of the machine (specification)

skewer weight:

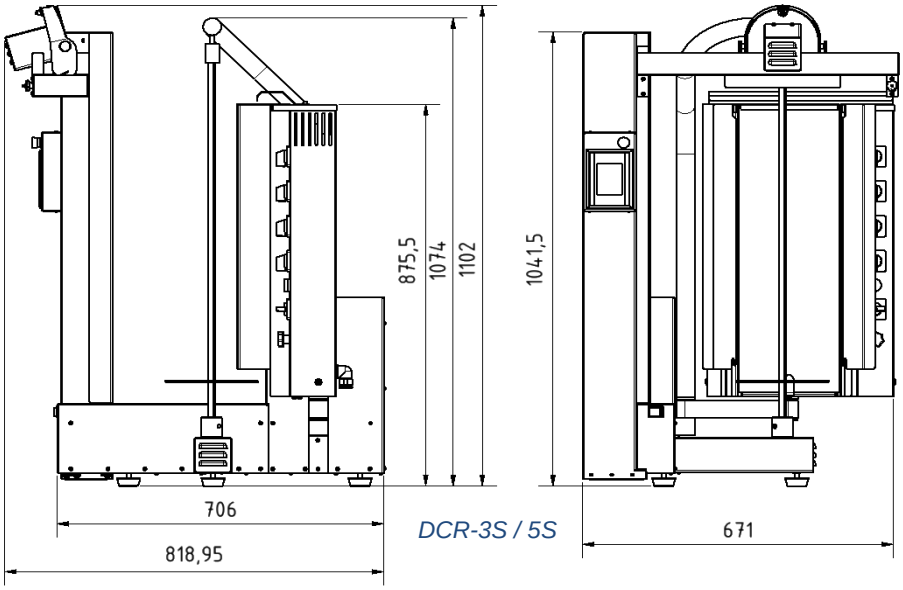
DCR-3/5 Ø550x600H	max. 60 kg
DCR-2/4 Ø550x750H	max.110 kg
DCR-6/7 Ø550x950H	max.150 kg
power consumption	max. 025 KW
noise level	ca. 70 dB
supply voltage	110V/ 230V/ 1Ph/50Hz/60Hz

2.6 Dimension: 710x680x1200 mm DCR-2L/4L

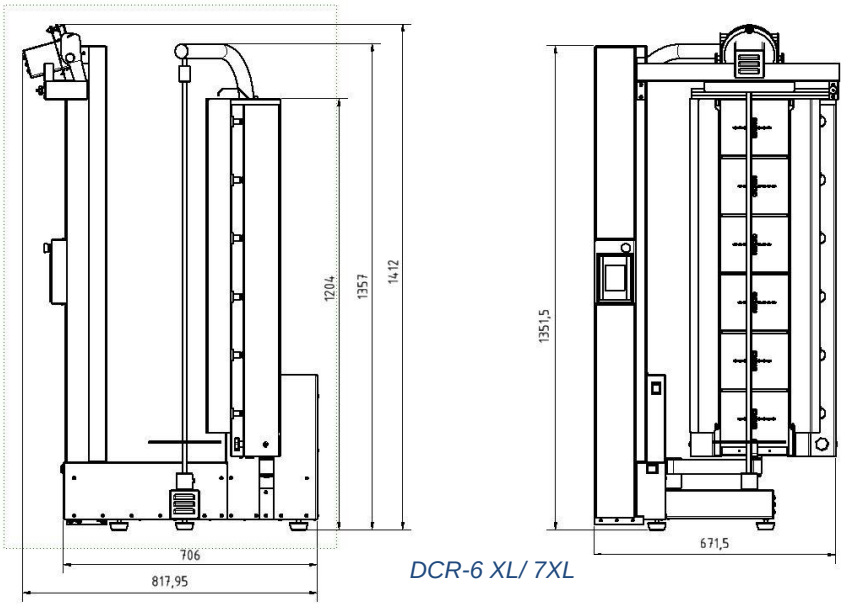


DCR-2L / 4 L

2.7 Dimension:710x680x1100 mm DCR-3S/5S



2.8 Dimension: 710x680x1415 mm DCR-6XL/7XL



3 Setting up the machine:

3.1 Device Design / Brief Description

The Döner robot consists of a stainless steel housing (CrNi 1.4301). The grill also consists of a stainless steel housing (CrNi 1.4301). At the bottom is a swivel bolt, which has to be inserted into the opening of the swivel arm. The skewer is fixed in a separate holder. The skewer is guided at the top and bottom so that it stands vertically in front of the grill. With the shielding plates (heat plates) the heat can be steered to the grill. This increases energy efficiency. Please note further important and detailed information about the machine starting with chapter "Before first use"

3.2 Installation

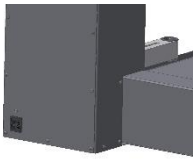
Place the machine in its final position with two people, lifting the machine from below on the two axles and placing it on the floor with the rubber feet. Align the machine horizontally with the rubber feet. Knife arm points forward.

3.3 Assembling the elements

WARNUNG In order to avoid danger and damage, the machine must be assembled as follows. Do not skip any steps!

Before inserting the cable, set the main switch to "0".

Main switch in position "1" to switch on the machine. Touch panel boots the system.



In order to put the machine into operation properly, the operating instructions must be read thoroughly by a responsible person.

Keep a safe distance from the machine during cutting.

VORSICHT **Before switching on the machine, make sure that the emergency stop switch is not in the pressed position**.

When the machine is switched on and the emergency stop switch is pressed, four red dots are displayed in the upper left corner of the touch panel. Unlock the emergency stop switch and press the "Reset Controller" button.

Then four green dots appear.

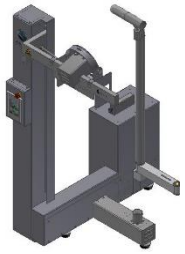
If the position of the emergency stop switch is not pressed, four green dots are directly displayed.

After the main switch is set to position "1", the touch panel is raised and ready for commissioning.

By pressing the German flag, it is possible to change the language setting of the touch panel. The respective national flag appears and the system adopts the national language.

Then press the reference button twice in quick succession to move the cutting arm to the reference position. Cutting arm moves forward and all the way to the top.

"der Gerät" is now prepared for the installation of the grill unit and the tub set.

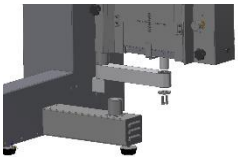


3.4 Grill assembly

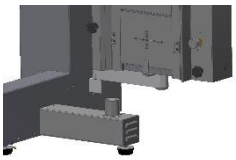
Mount the gas pipe on the grill unit. (Not applicable for E-Grill) E-Grill assembly is analogous.

Remove the fastening element of the grill unit by unscrewing the two screws. If pre-assembled on the grill unit, otherwise available in the "Accessories box".

Insert the holder of the grill unit into the fit of the swivel arm.



Screw the grill unit to the fastening element by means of a swivel arm



HINWEIS When tightening, make sure that the grill unit remains lightly movable.

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Insert the right/left shielding plate from above into the provided retaining holes at the top and bottom.

Push the upper shielding plate onto the retaining screws from the front.

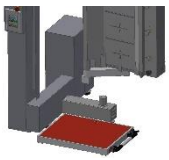
Push the grill unit all the way back using the black star grips on the sides.

During roastung, only adjust the grill unit using the star grips and the enclosed handles.

Repeated check whether the machine is horizontal!

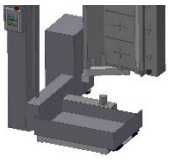
3.5 Attachement tub set

Place the heating plate in front of the X-axis on the support surface.

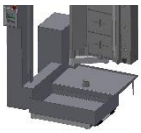


Place the front tub on the heating plate. Without perforated plate

Make sure that the short edge of the tub points towards the machine.

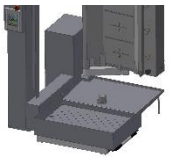


Insert the rear tub from above into the front tub. First screw the supplied metal feet to the existing threads. Adjust the tray horizontally and check whether the grill unit can be swivelled over the edge of the tray.



Insert perforated plate in front tray.

Fill the front tub with approx. 1-1.5 litres (35-50oz) of water.



Machine is ready for operation after these steps. If necessary, the machine can be switched off, see chapter "Switching off the machine", or the insertion of the skewer can be started directly.

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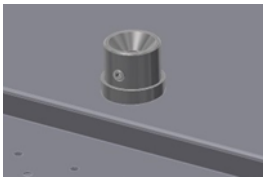
4 Commissioning

4.1 Inserting the rotisserie

Note: Cutting arm on reference position!

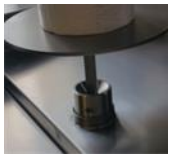
Main menu visible in display.

Keep the arrow pressed until the threaded pin of the skewer points forward



Unscrew the screw counterclockwise until the mounting hole is completely open.

First insert the meat skewer into the lower holder, then straighten it up.



Push the upper guide sleeve upwards. Now place the meat skewer vertically and lower the upper guide sleeve. The meat skewer can now be turned freely.

Firmly tighten the meat skewer in the lower receptacle with a hexagon socket wrench.

Note:

Now adjust the knife unit to the desired meat thickness. Turn the pressure sensor (black star grip on the cutting arm) counterclockwise to the stop. Chapter "Knife unit adjustment.

Note: If wrapped, unpack the meat skewer and remove all foils. Grill only unpacked meat!

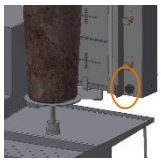
5 Roast

Press "Start roasting".

Now the skewer rotates.

Switch on the grill / light it. Observe the corresponding operating instructions!

Adjust the distance between grill unit and skewer with the heat-resistant star handles by pulling or pushing with the enclosed handles.



1- Tighten the shielding plates to the spit, so that the heat radiates directly to the skewer.

2- Turn the grill unit to the desired grill level.

3- In order to achieve optimum roasting results, the inclination of the grill unit can be adjusted.

HINWEIS Adjust the distance so that the meat is not burned by high heat.

Before starting the cutting process, make sure that the meat is sufficiently grilled.

Never cut when the meat is raw or frozen.

Failure to do so will **damage** the **machine**.

Wait until the desired degree of roasting has been achieved.

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6 Cutting process

6.1 Cutting option „Cut Auto“

Check/adjust the cutting thickness and contact pressure of the knife arm during the first cuts. See Chapter: „Knife unit adjustment“.

Check whether the pressure setting is counterclockwise to the stop. The knife arm moves repeatedly from top to bottom during operation. When adjusting this movement, follow to achieve optimum settings.

With this option it is possible to continue the cutting process with automatic commands.

Press the left gray button,

to specify the desired number of turns.

Press "RET.

Press "Cut Auto".

The machine starts cutting automatically. **A round is cut**. Then the cutting arm moves upwards. In this position it **waits** until the previously set **turns** have been completed. "roasting rounds of the meat". Then the cutting process starts again automatically from the front. Until: "Abort cutting" is pressed to end the automatic cutting process.

6.2 Cutting option „Start cutting“

When this option is activated, the machine cuts a full turn and stops after this.

Press "Start cutting".

Now the cutting arm moves in to the skewer and starts to cut.

Now the machine cuts a whole turn and stops after this turn.

Press "**Stop cutting**" to stop the cutting process.

After stopping, the machine saves the last skewer position.

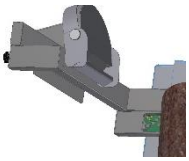
Press "Start cutting" to continue the previous cutting operation.

The button "**Cut abort**" causes the machine to abort the cutting process. **The skewer position is not saved**.

Press "Reference" to change the cutting option.

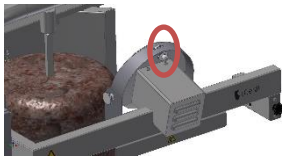
7 Knife unit setting

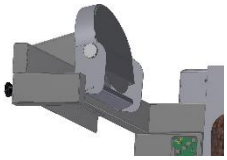
In the delivery condition, the adjusting strap is adjusted to fit to protect the knife. Adjust the approximate meat thickness before cutting for the first time.



To do this press the button "Knife grinding", the knife arm moves down to the front. Loosen the locking nut (nut located outside the adjusting bracket) and adjust the approximate meat thickness with the setting wheel. Distance between bow and circular knife.

here is a setting wheel on the circular knife holder. This allows the meat thickness to be adjusted as required during cutting.





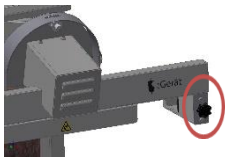
- Turn the setting wheel clockwise to cut thick strips.
- Turn counterclockwise to cut thin strips.

After the desired setting, tighten the fixing nut firmly.

Then press the button "Knife grinding ready". Knife arm moves upwards.

HINWEIS

There is a black star grip on the sensor arm for **pressure adjustment.**



Turn the black star grip clockwise to get more pressure on the skewer.

Turn the black star grip counterclockwise to reduce pressure on the spit.

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The tip of the circular knife must come into light contact with the surface of the meat during cutting.

8 Knife grinding, grinding process

The accessories recommended by the manufacturer must be used for grinding/sharpening. It is important to take precautions while sharpening the knife.

WARNUNG

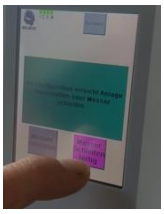
It is essential to wear cut-resistant gloves when sharpening the knife.

Make sure that the knife is clean.

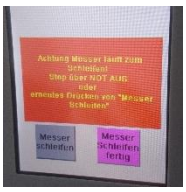
Press "Switch off sharpen knife" to start the sharpening process.

The cutting arm now moves downwards to the grinding position.

Press "Sharpen knife".



Now a warning message appears.



VORSICHT The knife turns.

Grind the knife from behind at an angle of 17-20°.

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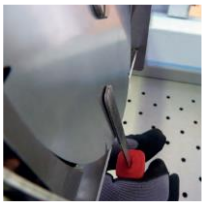
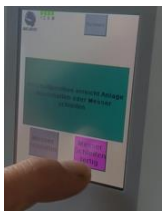
Then grind the knife from the front with an angle of 2-5°.



For optimum knife sharpness, it is important to maintain the same angle degree each time you sharpen the knife.

Or to use the knife sharpener recommended and developed by the manufacturer.

After finishing the grinding process, press on "Knife grinding ready".



Now the cutting arm moves upwards.

Press on " Knife grinding ready ".

Now the main menu appears.

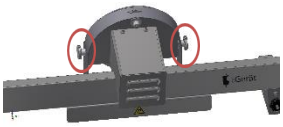
The circular knife and the accessories must be thoroughly cleaned again after each grinding and sharpening process. The components must not be used and put into operation without prior cleaning.

9 Change circular knives

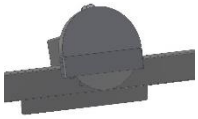
Move knife arm to lower position. Chapter "Switching off the machine" and "Switching it off.

Note: Wear cut-resistant gloves.

Loosen the setting wheel for blade thickness, turn out the fixing screws on the right and left of the adjusting bracket, remove the adjusting bracket downwards past the blade.

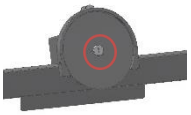


Remove the blade cover from the front.



Loosen the central screw of the knife, hold the knife against it if necessary. **Increased risk of cuts!**

Remove knife.



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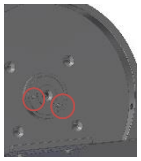
English version

Insert a new or machine-ground knife. **Note**: The knife only fits in one direction and is brought into position by means of additional bolts.

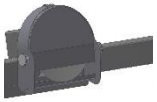


Tighten the central screw firmly.

VORSICHT Carefully turn the circular blade surface once to the right and to the left to ensure that the blade is correctly mounted and rotates freely.

Place the knife bracket with the fixing screws on the right and left two to three turns.

Insert blade cover in front.



Hand-tighten the fastening screws on the right and left side.

Make sure that the knife can still be turned easily.

WARNUNG Incorrect installation can lead to serious damage and injury.

The manufacturer recommends the CSE-2 knife sharpener which is available as an accessory. Which sharpens the circular knives at the optimum angle.

10 Switching off the machine

When the machine has finished cutting or "Cancel cutting" has been pressed and the main menu can be seen: Press the "Switch off/knife grinding" button.

The knife arm now moves forwards down.

Now the following selection appears:

Switch off the machine at the main switch, main switch "0".

11 Cleaning

The following instructions must be observed when cleaning the machine.

- The machine is designed in protection class IP 40 (not splash-proof). For this reason, the machine must be kept away from liquids of any kind.
- Switch off the machine before cleaning.
- Disconnect the connecting cable from the socket and allow it to cool down well.
- Remove and clean shielding plates.
- Remove and clean knifes.

HINWEIS The adjusting bracket, cover and circular knife are dishwasher-safe.

Only use gentle cleaning cloths moistened with conventional detergent.

Do not use scouring agents/sheet metal, otherwise the surfaces will be damaged.

Make sure that no liquid gets into the machine.

The burner plates must not come into contact with the cleaner.

Sensitive sensors are located on the cutting arm of the machine, which must also be cleaned carefully only with a damp cloth, but under no circumstances must pressure be exerted

⚠ WARNUNG

When cleaning the grill unit, make sure that the power supply lines have been disconnected.

It is essential to allow the grill unit to cool down completely.

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12 Maintenance

Depending on the operating time, the machine should be checked for function at least once a year. This must be done by an expert gas installer or by sending the machine in at the factory. When replacing defective parts, please note that only original spare parts may be used.

13 Troubleshooting

- Most warnings are displayed on the touch panel, so always follow the instructions on the touch panel.
- Contact customer service immediately if the green lines on the screen appear in red.
- The skewer must not be higher than max. 78 cm (30 inch).
- If meat remains on the knife, an error message is displayed on the touch screen. The knife must be cleaned to rectify the fault.

14 Warranty

For this product we take over 12 months manufacturer warranty starting from the sales date (6 months grill and material warranty). However, this does not apply to wear parts. Your legal warranty claims according to § 439 ff. BGB-E (german law) remain unaffected by this regulation.

If the machine is used improperly, if independent repairs or other interventions are carried out which were not carried out by our qualified personnel, **the warranty claim becomes void**.

Transport damages for which our company is not responsible are also excluded from the warranty claim.

14.1 Customer Service

If the machine is faulty, contact our customer service department.

Alkadur RobotSystems GmbH
Röntgenstrasse 17
73431 Aalen / Germany
Telefon: +49 7361 5566880
Fax: +49 7361 5566885
E-Mail: info@alkadur.de
www.alkadur.de

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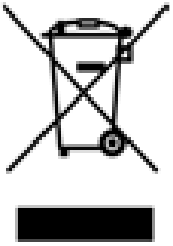
15 Disposal



This product must not be disposed of with normal household waste at the end of its service life. It must be disposed of at a collection point for recycling from household electrical waste. This is indicated by the symbol on the product and in the instructions for use. The materials are recyclable according to their marking. With the reuse of material recycling or other forms of recycling old equipment, you make an important contribution to the protection of our environment. Please ask your local authority for the appropriate waste disposal centre

Space for personal notes:

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