

USER MANUAL

ELECTRIC SHAWARMA GYRO KEBAB KNIFE



Models: MC1



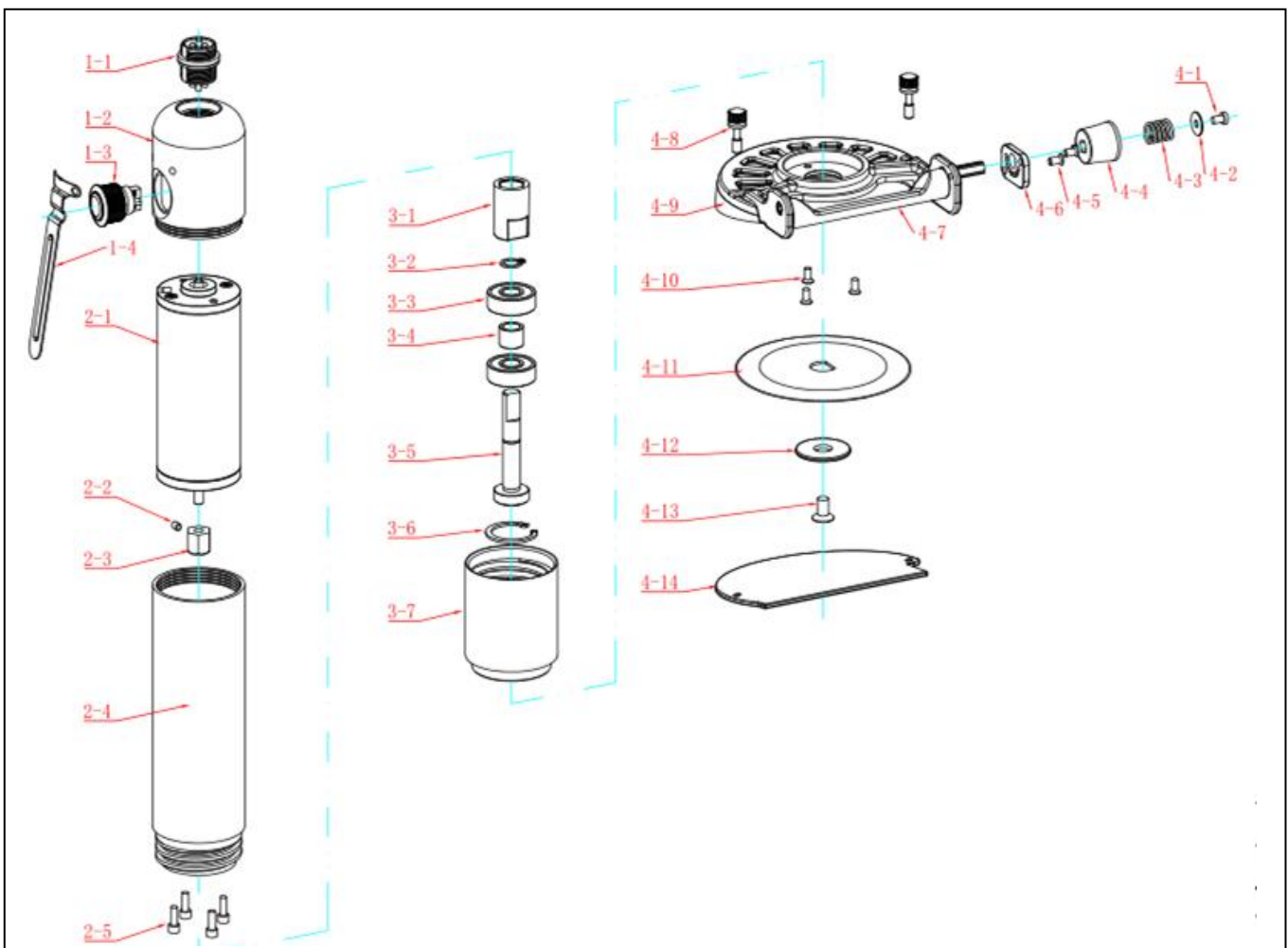
USR Brands, Inc.

Phone: 800-764-1172 | www.usrestaurant.com | sales@usrestaurant.com

General Safety Precautions

- Do not use in damp or wet areas
- Do not immerse the whole knife in the water
- Always disconnect from power supply when cleaning and changing the blade
- Do not disassemble the handle or the adaptor
- Handle the unit with care, the blade is very sharp
- Keep away from children

Product Characteristics



Parts List

Sequence No.	Part Name
1-1.	Cable Retaining Washer
1-2.	Back Cover
1-3.	Switch
1-4.	Control Handle
2-1.	Motor
2-2.	Bolt M3*4
2-3.	Driving Key
2-4.	Housing
2-5.	Bolt M3*8
3-1.	Transmission Sleeve
3-2.	Bearing Ring M8
3-3.	Bearing
3-4.	Support
3-5.	Shaft
3-6.	Bearing Ring M22
3-7.	Front Cover
4-1.	Bolt M3*5
4-2.	Gaskets M3*10*0.8
4-3.	Spring
4-4.	Adjusting Block
4-5.	Bolt M3*6
4-6.	Adjusting Board
4-7.	Adjusting Pole
4-8.	Bolt M4*12
4-9.	Knife Holder
4-10.	Bolt M3*6
4-11.	Knife
4-12.	Gaskets M8*20*2
4-13.	Bolt M5*10
4-14.	Knife Cover

What You Receive With Your Knife

Please check to see that you have the followings in the packaging that your knife arrived in.



- 1. Adaptor**
- 2. Cable**
- 3. Allen key**
- 4. Two sharpeners**
- 5. Separate host**
- 6. Your instructions manual**

How to use

Unpack your kebab knife, Connect the cable onto the end of the End Cup and screw the cable onto the knife as in **Fig1**. Connect the other end of the cable onto the Transformer as in **Fig2**. Connect the Transformer into a 13amp supply unit. Your Kebab Knife is now ready to use! When using you knife use arm action rather than wrist action, put your knife against the kebab, slice in a downward action using your arm and repeat as many times as required.

Fig1



Fig2



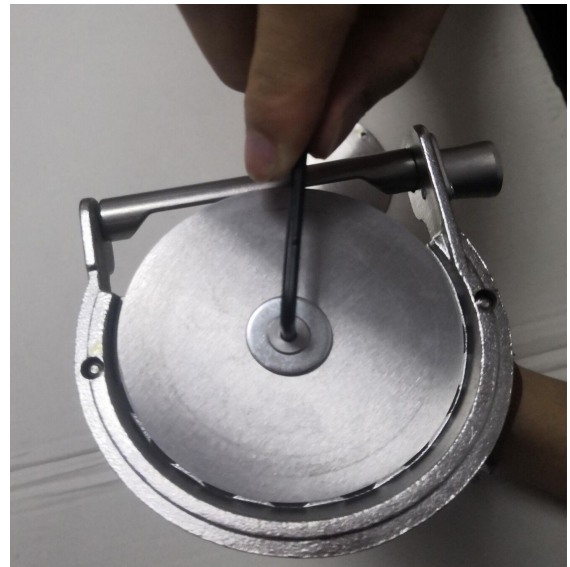
Cleaning

Always unplug the machine from mains before cleaning or disassembling for safety reasons. Use hot water and mild detergent (never wash the body, only wipe with damp cloth). remove lid by unscrewing the thumb screw **Fig3**. Remove blade taking extra care by using the alan key provided as in **Fig4**. Wash the housing of the head unit and the blade thoroughly as often as possible for hygiene purposes. Dry thoroughly and assemble again.

Fig3



Fig4



Sharpening

Take extra care when sharpening the blade, use only the sharpening tools provided by our company .Hold the sharpener flat with bevelled side up as in **Fig5**, and lightly apply to the top edge of the blade and parallel to the blade while the machine is running. Always clean and dry you blade before sharpening. Always keep your blade Sharpe for effective usage. And always use blades and sharpeners for maximum efficiency.

Fig5



Meat Thickness Adjustment

Pull the knob on the side of the head unit while holding the body with the other hand and turn for desired setting. You will see that there are nine different settings for different thickness adjustments. See **Fig6**.

Fig6



Maintenance

All maintenance work can be carried out only after disconnecting the adopter unit from the mains. Changing the blade, follow the instruction on the Cleaning section to replace the blade. **Always put the flat side of the blade facing you.** All other maintenance must be made by an engineer authorized by the company.

troubleshooting

•If the transformer cuts out when the machine is operational?

The blade is too blunt, therefore the Transformer exceeds the electricity load above its limit, therefore it cuts off automatically. Time to change your blade.

•No Light on the Transformer?

Check the fuse on the transformer, if the problem continues please contact an authorized dealer.

•If smoke is coming out of the transformer, or some liquid is accidentally spilt onto the transformer?

Unplug immediately, and contact your authorised agent.