



AUTODONER®

The Original Automatic Vertical Broiler

Made in the U.S.A. Since 1972

ENGINEERED FOR PERFORMANCE

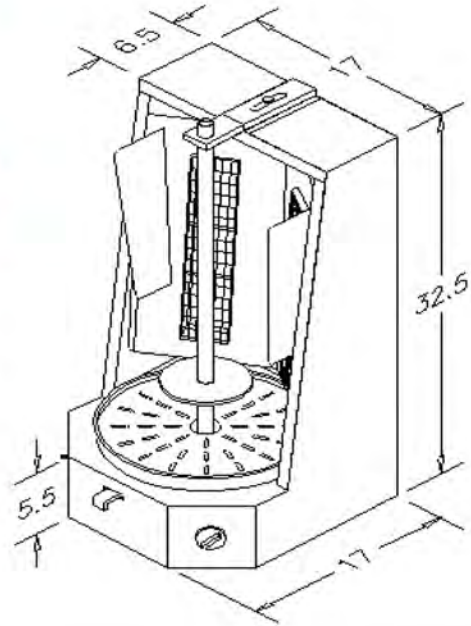
INSTALLATION - OPERATION - MAINTENANCE



**Model #
G-400
Meat
Capacity
65 Lbs.**

GAS
1/2" NPT rear
gas connection,
specify Natural
or L.P. gas

PRESSURE
6.1" W.C.
Natural gas
9.6" W.C.
L.P. gas



| HEIGHT | WIDTH | DEPTH | ELECTRICAL | TOTAL B.T.U. | SHIP WEIGHT |
|--------|-------|-------|--------------------|---------------|-------------|
| 32.5" | 17" | 17" | 120V / 60Hz / 1AMP | 40,000 BTU/Hr | 75 lbs. |

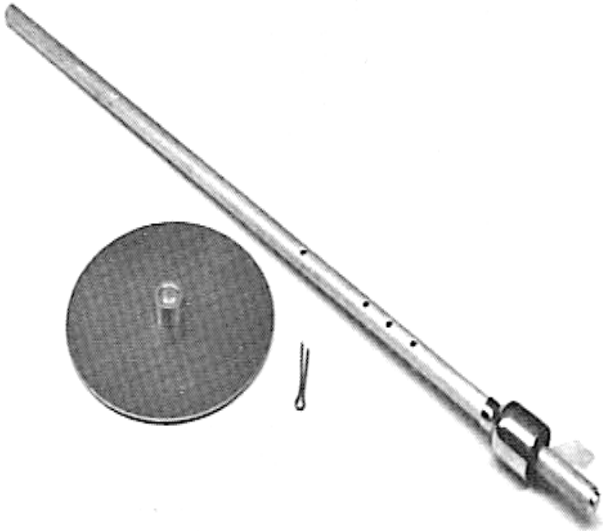
THIS GAS-FIRED APPLIANCE IS FOR COMMERCIAL USE AND NOT FOR HOUSEHOLD USE.
PURCHASER OF THIS GAS APPLIANCE SHOULD POST INSTRUCTIONS IN A PROMINENT LOCATION.
TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS.
THIS INFORMATION IS AVAILABLE FROM YOUR LOCAL GAS SUPPLIER.

FOR YOUR SAFETY

Keep gasoline and other flammable vapors and liquids away from this or any other appliance.
Keep this gas-fired appliance and the surrounding area free of combustibles.
Keep the vent holes on the top and back of this unit free of obstructions to provide proper airflow for combustion and ventilation.

INCLUDED IN BOX

Skewer Complete with Meat Base



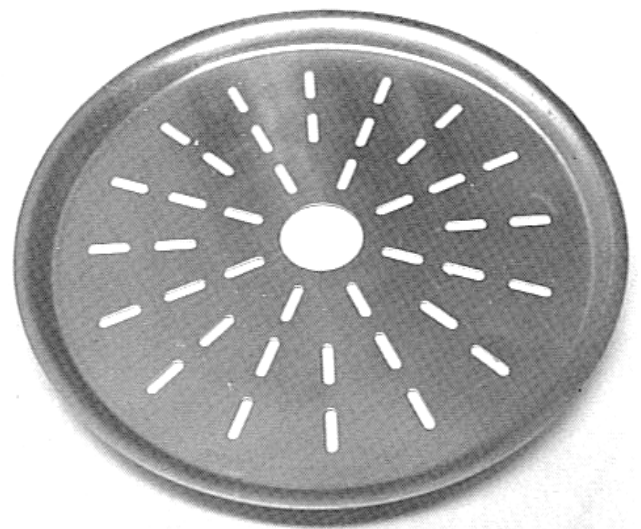
Catch Pan



Drip Pan



Drip Pan Cover



INSTALLATION

This appliance is for counter-top placement under a ventilating hood for fume removal. Installation shall not be closer than 6" from sidewall and 3" from rear wall.

Installation must be by a licensed plumber or gas fitter and be in accordance with the National Fuel Gas Code, ANSI Z223.1, NFPA #54-2002 Sec. 10.3.5.2, and National Electrical Codes, ANSI, NFPA # 70-1981.

Before connection to gas supply, check tag on rear of unit. This appliance may be set-up for use with LP Gas, in which case, you should use an external regulator designed for use with LP gas, set an 11" W.C. In addition, hoses and couplings to fit ½" FPT that are suitable for LP gas should be used. These are available from your local LP Gas distributor.

On units' labeled (NAT) natural gas, use a flexible gas connector (1/2" MPT) to connect gas line in facility to the ½" FPT at the back of the Autodoner. The gas line should be equipped with a shut off valve. No external regulator is needed; these units are equipped with a factory set regulator for Natural Gas.

The appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard. It should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug. This appliance when installed must be electrically grounded in accordance with local codes.

TO LIGHT PILOTS & BURNERS

Turn the gas valve knobs on front of unit clockwise to "OFF" position. Open gas flow to gas line and wait 1 minute. Light the pilots at lower part of burners. The pilot should stay on all the time. Turn the gas valve knob counter-clockwise to "ON" position to light the main burners.

TO SHUT DOWN

To lower or shut-off main burners, turn gas valve knob clockwise (OFF).

To shut-off pilots, close gas valve on gas line.

Do not attempt to re-light burners without waiting 5 minutes.

COOKING AND HANDLING INSTRUCTIONS ***(FOR GYROS, DONER KEBAB, & SHAWARMA)***

As you well know, when dealing with raw meat, strict adherence to accepted cooking directions is mandatory. The following directions covering the cooking and serving of Meat Cones, which comes from Public Health sources all over the country, will provide you with all the information you need to serve your customers a consistent delicious and safe sandwiches.

LOADING MEAT CONES:

1. Place skewer through hole in cone, with smaller diameter of cone supported on the round disk of the skewer.
The higher the meat is placed on the skewer, the faster it cooks. **ALWAYS LOAD FROZEN, NEVER THAW.**
2. Pull out the upper and lower skewer supports. Place skewer through the upper support first and then lower the skewer through the drip pan to engage the motor drive.
3. Adjust upper and lower supports so that the meat is 4"–5" away from the heating element.
4. Meat turns very slowly. If the cone is not turning, the lower part of the skewer may not be seated in the motor hole properly.

COOKING MEAT CONES:

1. Turn the motor and burners on and let cook until browned outside. **ATTENTION: MAKE SURE THE MEAT YOU SERVE IS FULLY COOKED! (Minimum Internal Temperature of 158° or higher for Beef & 170° for poultry or pork). We suggest that you further cook any poultry or pork product on a hot grill to ensure a 170° temperature.**
2. A "probe type" food thermometer must be kept readily available and routinely used to monitor food temperatures during preparation and storage.
3. Slice the meat thin as possible with a 14" straight edge beef slicer or electric slicing knife.
4. The meat cone must cook continuously until completely carved. The cooking may be stopped to allow for safety during the carving action only; **(UNDER NO CIRCUMSTANCES CAN THE BROILING UNIT BE TURNED OFF AND ON DURING THE DAY TO COMPENSATE FOR SLOW SALES PERIODS).**
5. If undercooked meat is cut it **MUST BE PLACED ON A GRILL/GRIDLE AND ALLOWED TO FULLY COOK.**
6. The size of the cone should be determined by business volume demand. The expected time for the total cooking of the Gyros cone is 3-4 hours.
7. All sliced meat must be held at 165° F. or above in a steam cabinet until served.
8. Knives and catch pans must be cleaned and sanitized before use and after cuts are made that are deep enough to penetrate or slice into undercooked meats.
9. At the end of the day, all remaining meat **MUST** be cooked and carved. No cooked meat can be taken off the skewer and refrigerated. The cooked slices must be held under refrigeration at 45° F. or below in shallow covered pans.
10. All leftovers must be heated rapidly the following workday to minimum of 165° F. until served. (Grill, Microwave, etc.)

For consistent, quality product, please insure that your operation strictly adheres to the preparation directions listed above.

MAINTENANCE

This appliance should be cleaned regularly.

Removable parts (skewer, catch pan, drip pan, meat base, and heat shields) can be run through the dishwasher with your other pots and pans.

Oven cleaners (e.g., Easy-Off) may be used to clean stainless steel surfaces. **Care should be exercised not to get oven cleaner on burner screens or ceramics. They may be protected by covering them with aluminum foil.**

The motor bearing is permanently lubricated, and it does not require maintenance.

No other maintenance is required.



120 Stanley St., Elk Grove Village, IL 60007
Toll Free Phone: 888-878-9611
Fax: 847-439-9115
www.autodoner.com