

# Electrical Döner Kebab Knife Type DM 1014

For cutting all meat types on skewers.

Electrolux



1



The cutting strength can be infinitely adjusted from 0mm to 6mm on the guide roll. Loosen the screws, set the cutting strength and tighten the screws again slightly for this. Meat slices and poultry meat are generally cut thicker than minced meat.

2



In order to turn the knife head radially on the handle piece, loosen the locking screw, turn the handle until it rests optimally in the hand of the user and now pull the locking screw tight again (max. 3Nm). Ensure that the knife head is pressed completely backwards in order to prevent the circular knife from grinding against the stripping plate.

3



Depending on the operating time, the circular knife should be re-sharpened. This can be done without dismantling the knife. For this, start the unit and pull out the circular knife with the aid of the grinding pin by gently applying pressure and turning at the same time. Repeat this process from time to time. Never check the sharpness of the circular knife without unplugging the device from the power supply beforehand. **Danger of injury!**

4



For cleaning, remove the cover and clean the device under running water. Never put the device in the dishwasher! To attach the cover, first latch it into the two pins and then press down onto the knife head.

5



If the device is not used for longer periods, a more intensive cleaning is advisable. For this, unplug the device from the power supply as shown, dismantle the circular knife, loosen the knife head locking and remove the knife head. The device can now be cleaned. The device is assembled in the reverse order. Ensure that the knife head screw is not tightened too firmly and that the locking key is removed before operation!

## Technical data

Mains voltage:  
Produced according to:  
Weight, including handle piece:  
Assembly:  
IP:

230 Volt AC / 50-60 Hz  
CE Directive  
990g  
Wall mounting  
Handle IP 65;  
power supply unit IP 42  
**26 m / sec.**  
115 mNm

Rotational speed:  
Circumferential speed:  
Stopping torque:



# Technical Safety Instructions for Cutting Device Type 1014

**The safety instructions must always be observed and are intended to serve the safety of users and their surroundings. Please read these instructions carefully before operating for the first time.**

## **General instructions**

- Ensure that you are familiar with the setting mechanisms and correct operation of the device.
- Never allow juveniles under 16 or other individuals who are unfamiliar with the operating instructions to use the cutting device.
- Bear in mind that the user is responsible for accidents which can affect third parties or their property.

## **Preparatory measures**

- After unpacking the device, ensure that this has heated to room temperature before using for the first time.
- Remove the accessories supplied from the packaging.
- Mount the electronics and wall fastening on the wall with the corresponding tool.

Ensure that the device is not exposed to any direct thermal radiation.  
Keep the accessories supplied on the wall fastening for safe storage.

- Plug the mains plug into an earthed plug with 230 VAC power supply.

## **Operating instructions**

The cutting device has been developed in order to cut all types of meat which are grilled on a skewer. All other applications are impermissible. These include all applications such as cutting material, paper, wood, plastic, raw meat etc. The device has not been designed for industrial use.

When cutting poultry meat, ensure that the guide roll is not set too finely, as otherwise meat fibres collect between the stripping plate and the rotating circular knife.

With moderate to significant levels of dirt, unplug the cutting device from the power supply and remove the protective cover. Wash the device thoroughly under running water. Then replace the cover and insert the connecting cable into the socket.

Carry out the cleaning as follows after finishing your work:

Unplug the cutting unit from the power supply. Remove the cover. Use the Allen key supplied for this, so as to block the circular knife. Loosen the hexagon screw using the sheet metal key. Remove the circular knife. Loosen the knife head and remove. Clean the knife head under running water. The device is assembled in the reverse order. The device is not suitable for cleaning in the dishwasher.

After using the knife for longer periods, this must be pulled out with the grinding pin through the grinding hole. At the same time, ensure that you do not press too tightly onto the grinding pin. Briefly rinse the device under running water after completing the grinding process.

The device is switched on using the illuminated main switch on the power supply unit. After switching on the power supply unit via the illuminated main switch, the cutting device can be started via the button in the handle piece! Always unplug the device from the power supply when changing the circular knife or cleaning the device!

Ensure that the device is only operated with the cover closed. The circular knife must also be secured with the screw provided for this.

All threaded joints may only be fastened finger-tight, otherwise the device will wear prematurely.