

USER MANUAL



WARNING

The maximum load of the unit may never exceed 200 kg (440 lbs).



WARNING

Always use the brakes on both front wheels:



Hygiene

The quality of a fresh product always depends on hygiene. Especially grilling products. With the risk of salmonella contamination – especially for chicken products – you must make sure that grilled products can never be mixed with uncooked products. Also contact between grilled products and hands or tools that have been in contact with raw chicken meat, must be avoided at all times. Hands or tools that have been in contact with raw chicken meat, must be cleaned thoroughly.

Usage

- Place the meat forks on the horizontal beams.

Moving

- The unit is not suited to pass ledges or obstacles higher than 10 mm (0.4 inch).
- When moving the unit, always push at the centre of the unit.

Cleaning

- Clean the unit regularly with cleaning agent or hot water combined with an appropriate cleaning agent.
- The fat collecting drawer must be emptied regularly to prevent overflow.
- Dry the unit thoroughly by using a dry cloth.

Disposal



Dispose of the equipment safely in accordance with all local and national safety and environment requirements.