



INSTRUCTION MANUAL

PROFESSIONAL ROTISSERIE

Ginox 4 E

Ginox 6 E

Ginox 8 E





Dear customer,

You have recently purchased a DOREGRILL rotisserie oven.

Thank you for choosing our equipment. We have been working hard to perfect the reliability, convenience and presentation of our products for over sixty years.

DOREGRILL is always at the cutting edge in our field. We pour all our skills and experience into our ovens to ensure that we meet your expectations by striving to combine comfort and safety.

In our range, you can also find a selection of display windows and cooking modules which you can use alongside your rotisserie oven.

In order to familiarise yourself with your new product as quickly as possible and to make the most out of it, please read this user manual carefully. It will enable you to use every function on your oven and extend the product's life.

We are always seeking to meet your expectations in regard to our products. Our technical team is on hand to guide you through installation and start-up, and reply to any questions and suggestions you may have. Please feel free to contact us or visit our website: WWW.1515DESIGN.COM

1515 DESIGN

405 NORTH OAK STREET, INGLEWOOD CA 90302

Tel: 310 671 0345 – Fax: +33 (0)2 40 63 82 67

e-mail: info@1515design.com

We are constantly improving our products and services. To achieve this, we reserve the right to modify any technical, functional or visual characteristics relating to product development.

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INFORMATION FOR THE USER

1 GENERAL POINTS

1.1 Labelling

This equipment complies with the USA guidelines that apply to it. As a result, the ETL logo is marked on the rating plate and a declaration of conformity is attached to this manual.

-Manufacturer name
-Labelling
-Model of the material

-Machine serial number
-Electric voltage
-Date of manufacture

USA / CANADA



DOREGRILL SAS
BP 52 PA du Moulin
12 rue du Moulin
44880 SAUTRON France
Tél : +33 (0)2.40.63.80.00
doregrill@doregrill.com
www.doregrill.com

Model :		
	MFG. Date :	Serial No :****
Power supply	Power :	
	Conforms to NSF / ANSI STD 4	



FOR YOUR SAFETY
DO NOT STORE OR USE GASOLINE OR
OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY
OF THIS OR ANY OTHER APPLIANCE

WARNING
IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN
CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION. OPERATING AND
MAINTENANCE INSTRUCTIONS THOROUGHLY
BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

This plate is attached to the left hand side of the rotisserie oven, at the bottom of the technical cabinet door.

Figure 1 - (ETL marking)

1.2 The importance of the manual

The present set of user instructions aims to provide users of this equipment with all the information they need to make the most out of their rotisserie oven, extended its useable life with regular and appropriate cleaning, solve minor problems and incidents which often don't require specialist intervention, and avoid, by following the warnings and recommendations, any risks of injury to the users.

The time and attention that will be devoted to reading this notice will be largely compensated by the lessons that will be learned from it, and the risks of damage, sometimes irreparable, that will have been avoided.

This manual, valid for the Electric GINOX 4,6 and 8, is an integral part of our rotisserie ovens, and must remain accessible to the operators.

The manufacturer isn't responsible for any damage caused to people, animals or property causes by misuse of the equipment or non-adherence to the rules included in the manual.

IMPORTANT

This device is for professional use. As such, and in order to avoid any danger, it must be used by qualified personnel. It must be installed in accordance with the regulations in force in the country of installation, in a ventilated room. Its installation, adjustment and maintenance must be carried out by a qualified technician.

In the event of a change in Voltage, contact the company DOREGRILL for all the information necessary for the transformation and only have it carried out by a qualified technician.

1.3 General precautions

This appliance is not intended for use by persons (including children) whose physical, sensory or mental capacities are reduced, or by persons without the necessary experience or knowledge, unless they have been able to benefit, through a person responsible for their safety, from prior supervision or instructions concerning the use of the device.

1.4 Guarantee

The manufacturer guarantees that the rotisserie ovens listed have been subject to tests and trials in our workshops.

The guarantee for these rotisserie ovens is **12 (twelve) months**. Please see the Guarantee Certificate attached to your invoice.

The use and/or replacement of components by non-original parts will void the guarantee and release the manufacturer from all responsibility.

2 TRANSPORT AND HANDLING

2.1 *Transport and delivery*

Our rotisserie oven is tested, checked and carefully packaged to ensure their arrival at destination in the best conditions.

They are delivered on pallet, strapped and filmed. The device is protected by cardboard packaging, bubble wrap, polystyrene and foam angles to withstand normal conditions of transport.

Once unpacked, make sure it has not been damaged during shipping. In this event, any damage suffered must be noted and reported in the presence carrier. The reserves stipulated on the delivery note must be followed, within 48 hours after receipt of the material, a letter with acknowledgment of receipt to the carrier and the notified dealer.

2.2 *Unpacking and handling*

When unpacking, do not pierce the bubble guard with an object that could damage a component of your equipment. The device can be moved on flat surfaces by its own wheels. A forklift under the unit must be used if you need to lift it.

3 TECHNICAL DESCRIPTION

3.1 *General description*

The rotisserie is generally mounted on a trolley (1) fitted with wheels (4 wheels, 2 of which are braked)

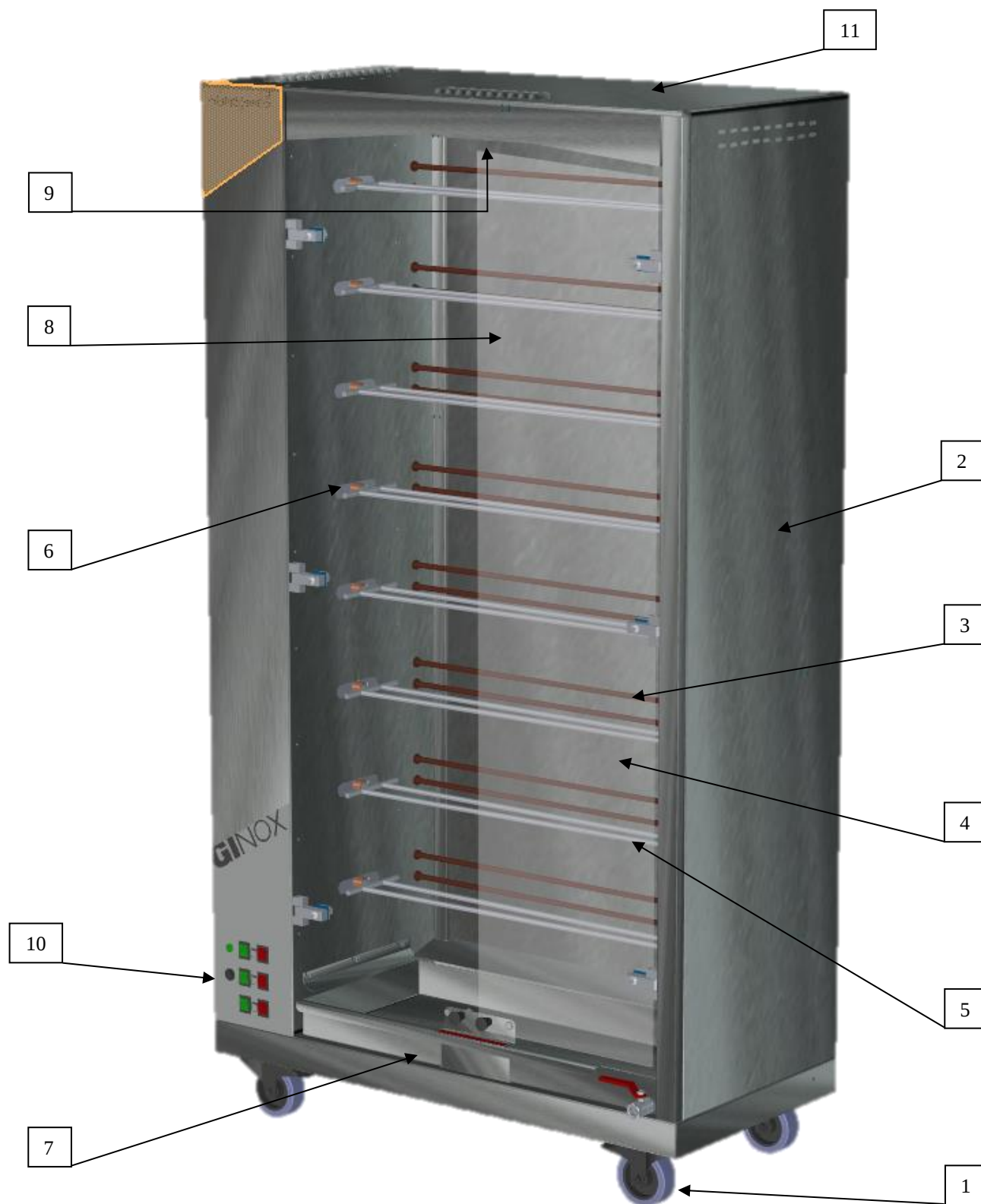
- She's composed :
 - A structure (2) (base, side panels and bottom) in brushed stainless steel. The ceiling and all the internal vertical walls, whose corners are rounded to facilitate cleaning, are made of stainless steel.
 - At the bottom, infrared resistors (3). At the back, an opening stainless-steel back (closing by powerful magnets) (4).
 - Depth-adjustable spits (5) each driven by an independent electric gear motor equipped with a hollow and flared output end piece (6) allowing easy insertion of the spits. These motors are protected from heat by an automatic shut-off system for the adjustment lights.
 - A sauce dish (7) in stainless steel in the lower part.
 - Two doors (8) in tempered glass mounted on hinges.
 - A quartz lamp (9) mounted on the rotisserie ceiling and providing powerful lighting. It's protected by a tempered glass screen.
 - A control panel (10)

On the top of the machine, (11) prohibition to place any object that could interfere with natural ventilation (risk of fire).

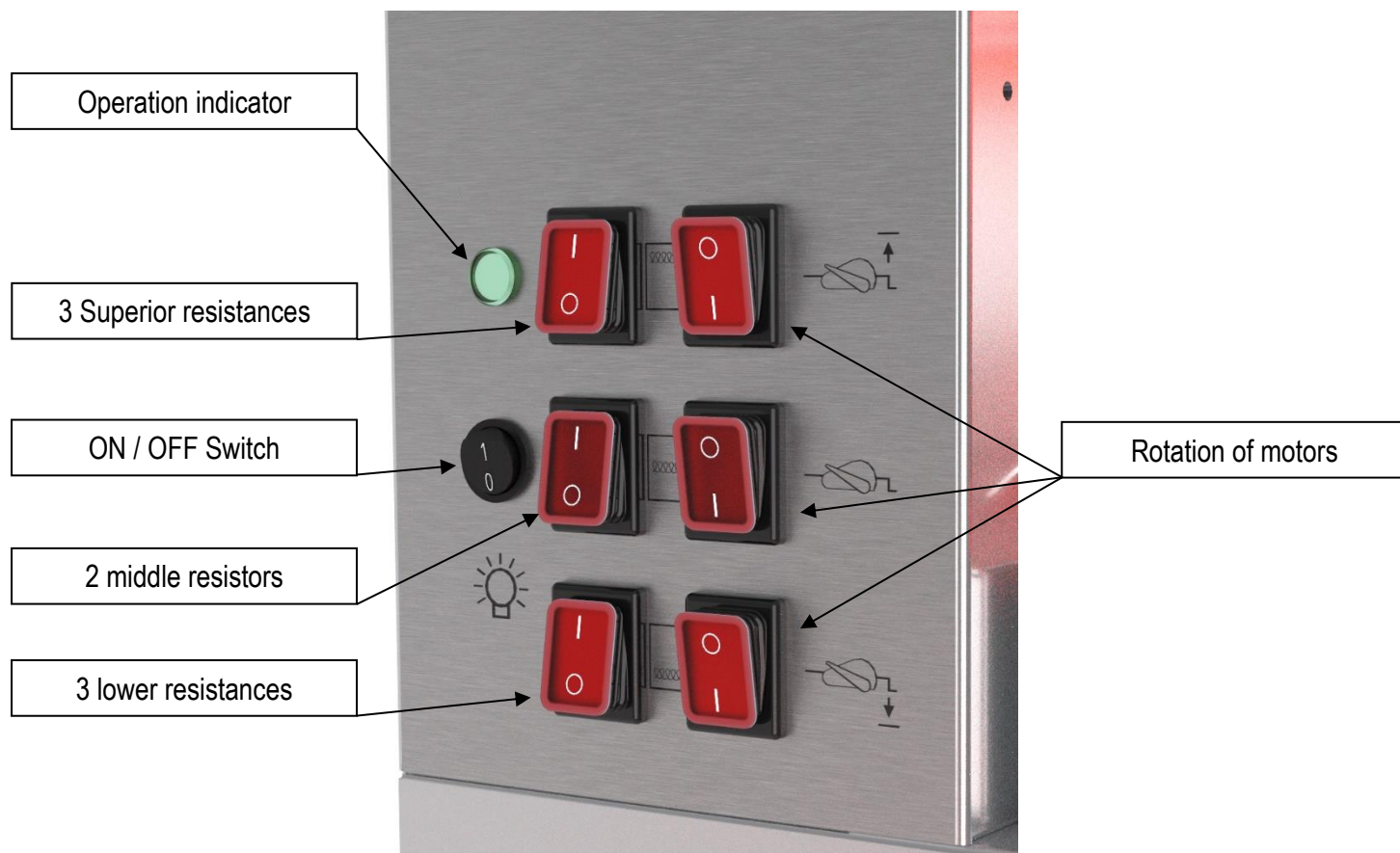
At the rear, the rotisserie and an electrical cable, section depending on the model, ensures the electrical connection of the latter.

3.2 Parts list

The various components of the rotisserie are shown in Fig. 2 below.



3.3 Control panel



3.4 Dimensions of the rotisserie

See Chapter 7 “Installer – Technical characteristics”

3.5 Technical data

See Chapter 7 “Installer – Technical characteristics”

3.6 Employment destination

Our rotisseries are intended for cooking meat and poultry prepared in the hot and catering departments of professionals in the food sector.

3.7 Electrical diagram

See Chapter 10 “Installer – Illustrated composition table”

4 INSTALLATION

4.1 General instructions

The installation of the rotisserie and the heating display (positioning and connection) must imperatively be carried out by authorized personnel, having the technical and professional skills required to perform this installation in compliance with the standards in force in the country of use of this material.

4.2 Installation

Proceed with unpacking the rotisserie, spits and accessories.

Install the rotisserie away from any combustible material (wood, plastic materials, etc.). In the event of proximity to this type of material, these must be protected by means of insulating materials.

IMPORTANT

Respect an air gap of at least 5.9 inch on each side of the rotisserie oven to ensure sufficient ventilation and protection for nearby equipment and walls, as well as for the oven's tempered glass windows.

4.3 Electrical connections

Check that the mains voltage corresponds to the characteristics indicated on the nameplate affixed at the bottom left side of the appliance.

The connection must comply with the nameplate with earth connection and the upstream protection must comply with the power of the rotisserie and the voltage used.

IMPORTANT

The rotisserie manufacturer cannot be held liable in the event of an accident resulting from a non-existent or incorrect earth connection.

4.4 Evacuation of vapors

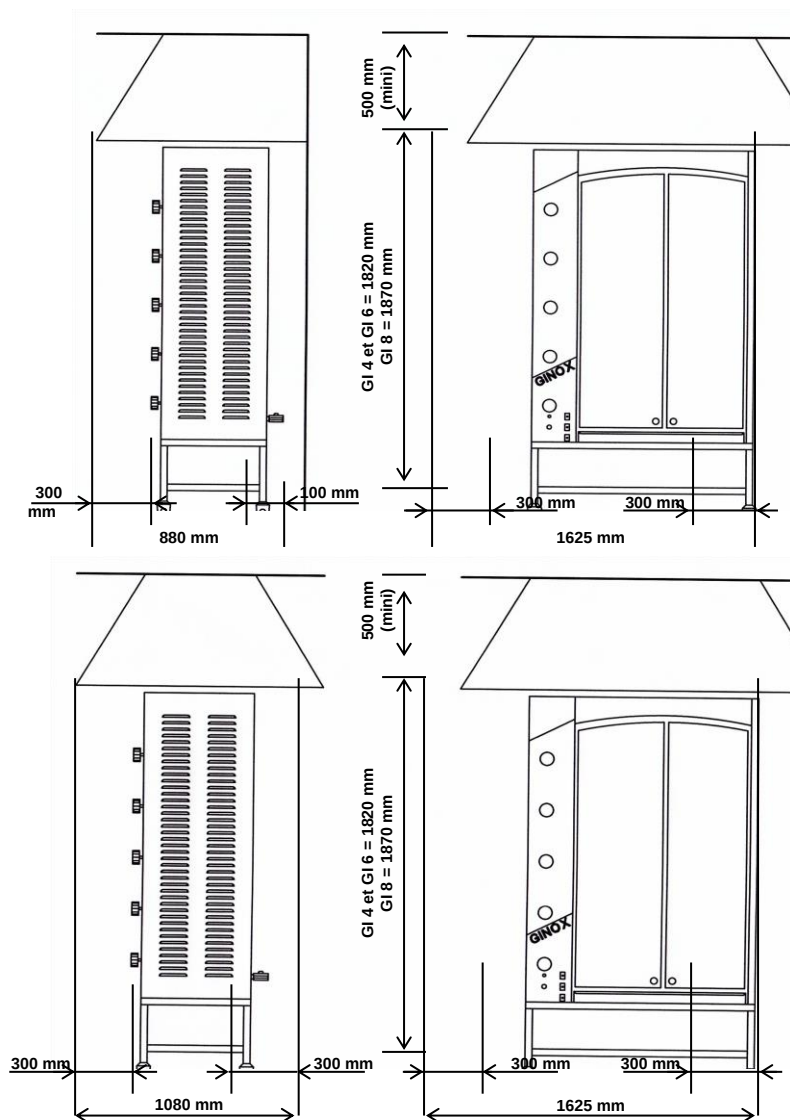
If the rotisserie is used in a room, it must be installed under an exhaust hood corresponding to the minimum characteristics indicated below (take the standard dimensions immediately above)

The DOREGRILL Company can provide you, on request, and as an option, the hood suitable for your needs

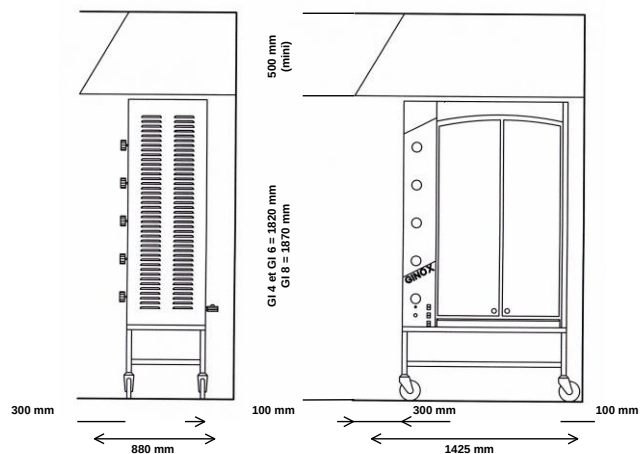
The hood, which must be fitted with a removable grease filter, will be connected to the outside by a rigid duct with an internal diameter of 315 mm equipped with an adequate motor-driven extraction fan unit (1500 at 2300 m³/h depending on the configuration).

The conduit, either vertical or horizontal, will emerge as the case may be, in the roof or through a wall with, at the exit, a non-return shutter. It is recommended that the exit be as direct as possible and that the number of bends be as small as possible in order to avoid pressure drops.

Wall hood:



Corner hood:



5 USE

5.1 Controls

◆ Ignition on the resistors

Each switch controls a group of resistors.

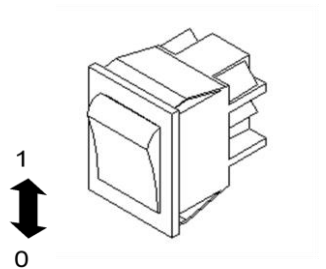
◆ Ignition of spit gear motors

The motors are controlled two by two by illuminated switches.

The spit of a stage turns in one direction, and the stages near it turn in the opposite direction, in order to allow the cooking of large poultry without the risk of blocking the rotation mechanism.

Starting spits rotation: Flip the switch up. (The switch lights up)

Cancel spits rotation: Flip the switch down. (The switch turns off)



◆ Door locks

The doors are held by a high temperature magnet in the lower part of the window.

Doors opening: Pull on doors with moderate tension.

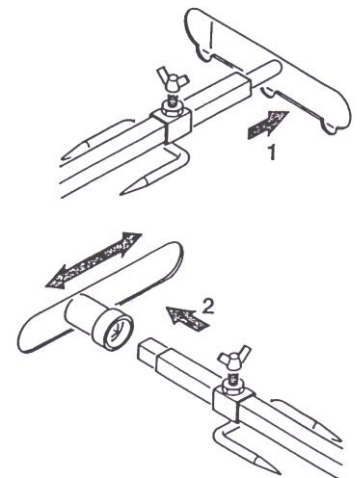
◆ Installation and adjustment of spits

The spits, independent of each other, are adjustable in depth.

Installation: First insert the round part of the pin, or trunnion, in the support of the right wall, then introduce its square part in the flared end of the gearmotor and, if necessary, rotate it slightly to ensure that it operates correctly. Finally check that the trunnion is on one notch.

Adjusting the spits on the motor side: To adjust their position, simply slide the tip of each of the gearmotors in the slots.

Support side spits adjustment: As the spit support has 3 fixed notches on each level, position the trunnion of each spits on the desired notch.

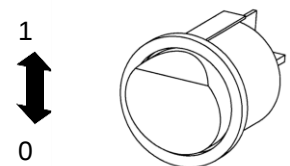


◆ Mood light switches

This switch controls the lighting of the quartz lamp.

Switching on mood lamps: Flip the switch up (position 1)

Switching o mood lamps: Flip the switch down (position 0)



5.2 Implementation

The implementation of gas rotisseries imposes certain precautions so that their use is done in complete safety.

IMPORTANT

It is strictly forbidden to place the dish or any other object on top of the rotisserie, or to obstruct the exhaust chimney and the ventilation areas by any means.

◆ Preparation

Before turning on the rotisserie, make sure it is plugged in.

Switch on the ambient lighting, if desired, using the switch.

Fill the dish with water halfway and maintain this level during cooking.

◆ Switching on the resistors

Toggle the switches

IMPORTANT

When only a few pins are used, always prefer the top ones.

◆ Cooking

It is recommended to prick the poultry before roasting it in order to improve its tenderness and browning.

Position each of the prepared pins according to the method previously described (p.12 – “Installation and adjustment of pins”)

Adjust the depth of the spits according to the size of the poultry to be roasted and the desired cooking speed. Activate the spindle drive gearmotors by switching the corresponding switches.

IMPORTANT

Never use or insert aluminium foil in the rotisserie.

In order to avoid greasy splashes, and for the proper functioning of the rotisserie, the glass doors must be kept closed during cooking.

Allow for a cooking time of 60 minutes for a 1.2 kg poultry. However, this duration remains variable depending on the external climatic conditions, the quality and the size of the piece to be roasted.

At the end of cooking, stop the motors corresponding to the spits and remove them, starting with the support side, then extract them from the drive ends.

6 MAINTENANCE

IMPORTANT

Ne jamais utiliser de nettoyeur haute pression.
N'utiliser que des produits d'entretien « Spécial Four » homologués alimentaires ⁽¹⁾
Ne jamais pulvériser de produit, quel qu'il soit (eau, détergeant ...)

6.1 Daily after cooking

When the rotisserie is still warm, briefly clean the following parts:

- the interior walls,
- the base,
- the ceiling,
- the windows of the doors and the lighting.

Thoroughly clean after dismantling:

- spindles and their accessories,
- the sauce dish after having emptied it,

6.2 Weekly cleaning

Clean the top of the rotisserie.

After dismantling, clean the removable grease filter of the greasy vapor extraction hood with hot water using a stripping product.

6.3 End of season cleaning (or semi-annual)

This cleaning must be carried out by an authorized maintenance service:

- Inspection of the inside of the technical casing,
- Engine wiping,
- Verification of sliding systems,
- Cleaning of various electrical components such as gear motors, fans, lights, switches, etc.

IMPORTANT

Current legislation requires the cleaning of exhaust hoods and extraction systems once every 6 months.

◆ Dismantling the doors

IMPORTANT

This is a delicate operation due to the fragility of the elements.

Rotisserie design allows for instant mounting of doors by removing hinge pins.

¹ Le produit DECAGRILL distribué par la Sté DOREGRILL est préconisé pour le nettoyage des rôtissoires

7 TEMPERED GLASS WINDOWS – MAIN CAUSE OF BREAKAGE

7.1 Thermal shock

There cannot be a difference greater than 80°C between two specific points on the window. When this is the case, the breaking point is reached and the window can then explode instantly.

Ex: cleaning a hot window with a cold sponge.

7.2 Impacts on the glass

When a tempered glass window receives an impact, especially on the edge or the corner, a small piece of glass, often the size of a pin-head, may break off.

After this, the molecular **equilibrium** of the glass is broken. The glass will inevitably break, whether in the hour or within a few days.

This kind of impact may occur when unpacking the equipment, or when the user accidentally strikes the edge of the glass with an accessory (spit, cradles, fat tray, ...) during installation.

7.3 Handling

Frequent movement (e.g., rolling the rotisserie oven onto the pavement every day) will prematurely weaken the glass surfaces.

IMPORTANT

Glass, whether tempered or not, is fragile material which must be handled with care. It is sensitive to impact, **and in no event can break by itself without one of the aforementioned causes**

INFORMATIONS FOR THE PRODUCT INSTALLER

8 TECHNICAL CHARACTERISTICS

	GINOX 4 Elec	GINOX 6 Elec	GINOX 8 Elec
DIMENSIONS			
Overall width	1025 mm	1025 mm	1025 mm
Overall depth	600 mm	600 mm	600 mm
Rotisserie height	1040 mm	1400 mm	1745 mm
Trolley height	850 mm	490 mm	168 mm
Overall height	1820 mm	1820 mm	1870 mm ⁽²⁾
Total empty weight	93 Kg	126 Kg	166 Kg
TECHNICAL COMPONENTS			
Spits			
Quantity	4	6	8
Usable length	730	730	730
Drive motors			
Quantity	4	6	8
Voltage, unit power	230V / 20W	230V / 20W	230V / 20W
Resistors			
Type: infrared	Yes	Yes	Yes
Quantity	4	6	8
Unit power			
3300 watts	2	2	3
2800 watts	1	2	3
2000 watts	1	2	2
Mood lamps			
Quantity	1	1	1
Voltage, unit power	230V / 300 W	230V / 300 W	230V / 300 W
Light switch			
Quantity	1	1	1
Voltage, current	230V / 5A	230V / 5A	230V / 5A
Motor switches			
Quantity	2	3	3
Voltage, current	230V / 5A	230V / 5A	230V / 5A
Power indicator			
Quantity	1	1	1
Voltage, unit power	230V / 2W	230V / 2W	230V / 2W
Power cord			
Size (in 400 V+N+T)	5x2,5 mm ²	5x6 mm ²	5x10 mm ²
Plug : 3 phase + N + earth	Yes	Yes	No
CAPACITY			
Capacity in number of poultry (according to size)	16	24	32
TOTAL CONSUMPTION			
Total resistance power	11400 watts	16200 watts	22300 watts
Total electricity consumption with lighting			
	382 W	422 W	482 W

MAINTENANCE

9 MAINTENANCE / CUSTOMER SERVICE

Any interventions on your device must be performed by a qualified professional.

9.1 Problem localisation

This section is intended to list the main failures that any user may encounter, to identify the possible causes and to provide the means to remedy them without outside intervention.

DEFECTS FOUND	POSSIBLE CAUSES	REMEDIES TO BRING
Electrical circuit		
Voltage indicator light off	- No power supply - Faulty LED	- Put the electrical plug into the socket. Reset the circuit breaker and change the device protection fuse. - If the problem persists, contact your installer. - Change the bulb
The mood light is off	- Defective bulb - Faulty electrical connection - Switch	- Change the bulb - Call the installer - Call the installer
A spit does not turn	- Defective motor - Faulty electrical connection	Call the installer
Several or all of the spits do not turn	- Faulty switch - Faulty electrical connection	Call the installer
Spits do not turn and mood lights are off	- Faulty electrical connection	- Pull the emergency switch head
A group of resistors does not turn on	- Faulty or not engaged switch - Faulty or disconnected contactor coil	- Toggle switch or call installer - Call the installer
Not all resistors turn on	- Circuit breaker tripped - Faulty cable	Call your installer

9.2 *Specific repairs*

9.2.1 Changing a bulb

This operation can be performed by the user.

ATTENTION

Before changing a hot lamp, wait a few minutes for it to cool down in order to avoid burning yourself.

With a number 7 Allen key, unscrew the screws and remove the stainless-steel frame.

Unscrew the unit, remove the defective bulb and replace it with an identical, 300W max bulb. Never hold it in your bare hands; always use a paper or a clean cloth. The slightest fingerprint or trace of oil may render the bulb unusable.

If the bulb seems unclean, clean it with alcohol and a soft cloth.

Put the glass screen back in place and replace the stainless-steel frame.

9.2.2 Opening the technical cabinet

The technical cabinet is located on the left of the rotisserie oven, behind the control panel. It enables you to access the various components of the electrical circuits.

This operation must only be performed by qualified personnel.

Before opening the housing, disconnect the electrical supply located at the rear of the rotisserie. At using a screwdriver, undo the various screws that hold the outer panel then remove this one. When the intervention is finished, it is essential to remount this panel and tighten the screws.

9.2.3 Changing the direction of rotation of a spit drive motor

To allow the cooking of large poultry without the risk of jamming the mechanisms, the drive motors of the spits of the even levels rotate in one direction and those of the odd levels in the opposite direction.

This operation must only be performed by qualified personnel.

Check the direction of rotation of the motor concerned then, after performing the electrical safety checks, open the technical box.

Using a screwdriver, remove the two retaining screws from the rotor bracket and remove it. Release the coil block from above the rotor, turn it over then reposition this block on the rotor.

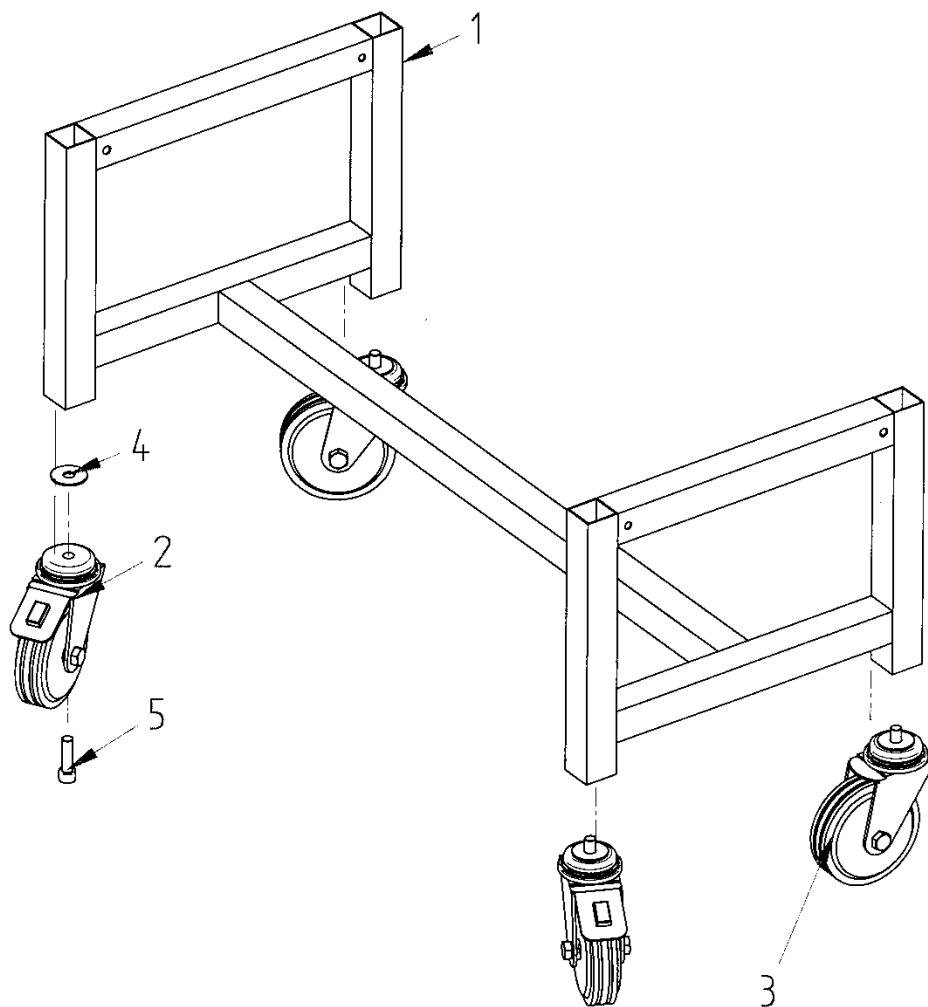
Replace the caliper at the end of the rotor, replace the two screws, check that the coil rotates without friction and tighten the screws.

Reconnect the motor and check the direction of rotation before closing the technical box.

ILLUSTRATED COMPOSITION TABLE

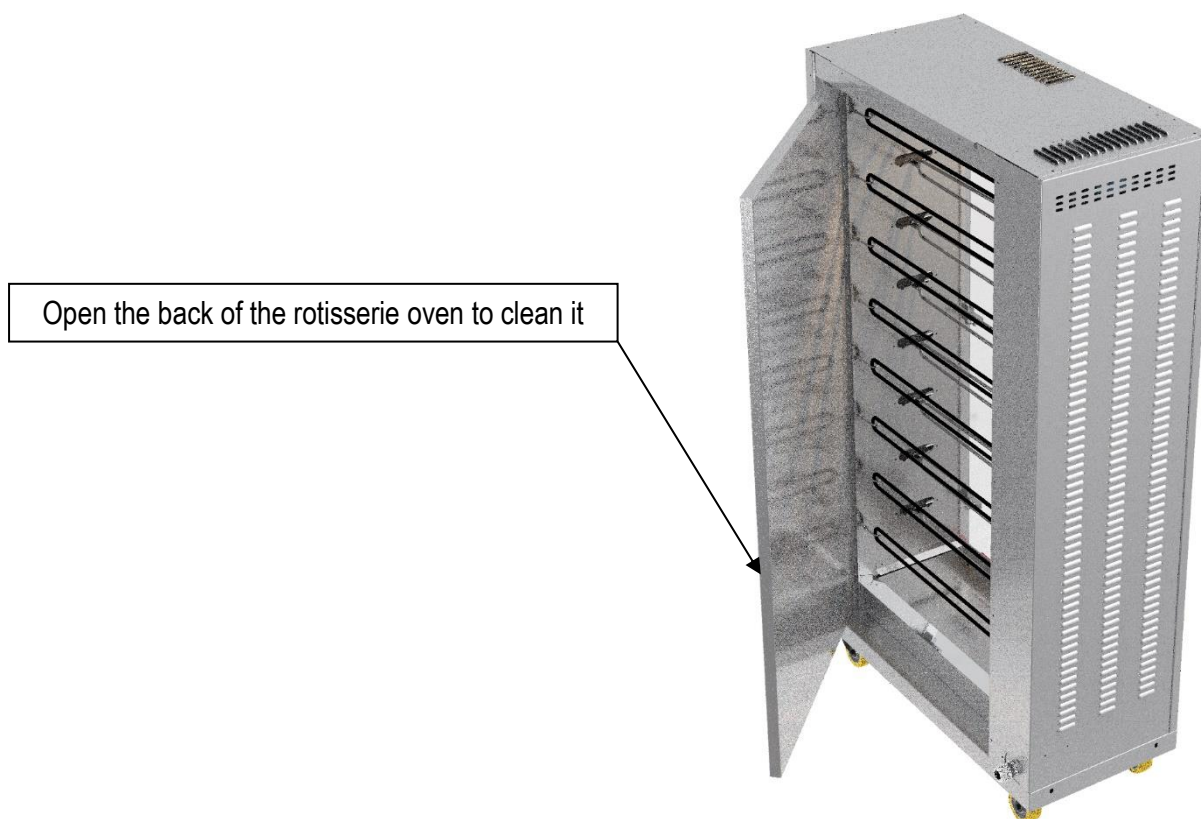
10 ILLUSTRATED COMPOSITION TABLE

10.1 Picture 1 – The trolley



Number	Designation	Ginox	Ginox	Ginox
		4	6	8
01	Trolley frame (height 490 mm)	1	-	-
01	Trolley frame (height 850 mm)	-	1	-
02	Steerable wheel with brake Ø 100 with plate	-	0	2
02	Steerable wheel with brake Ø 125	2	2	-
03	Steerable wheel Ø 100 with plate	-	-	2
03	Roue orientable Ø 125	2	2	-
04	Steerable wheel Ø 125	4	4	-
05	Stainless steel screw CHC M12-40	4	4	-

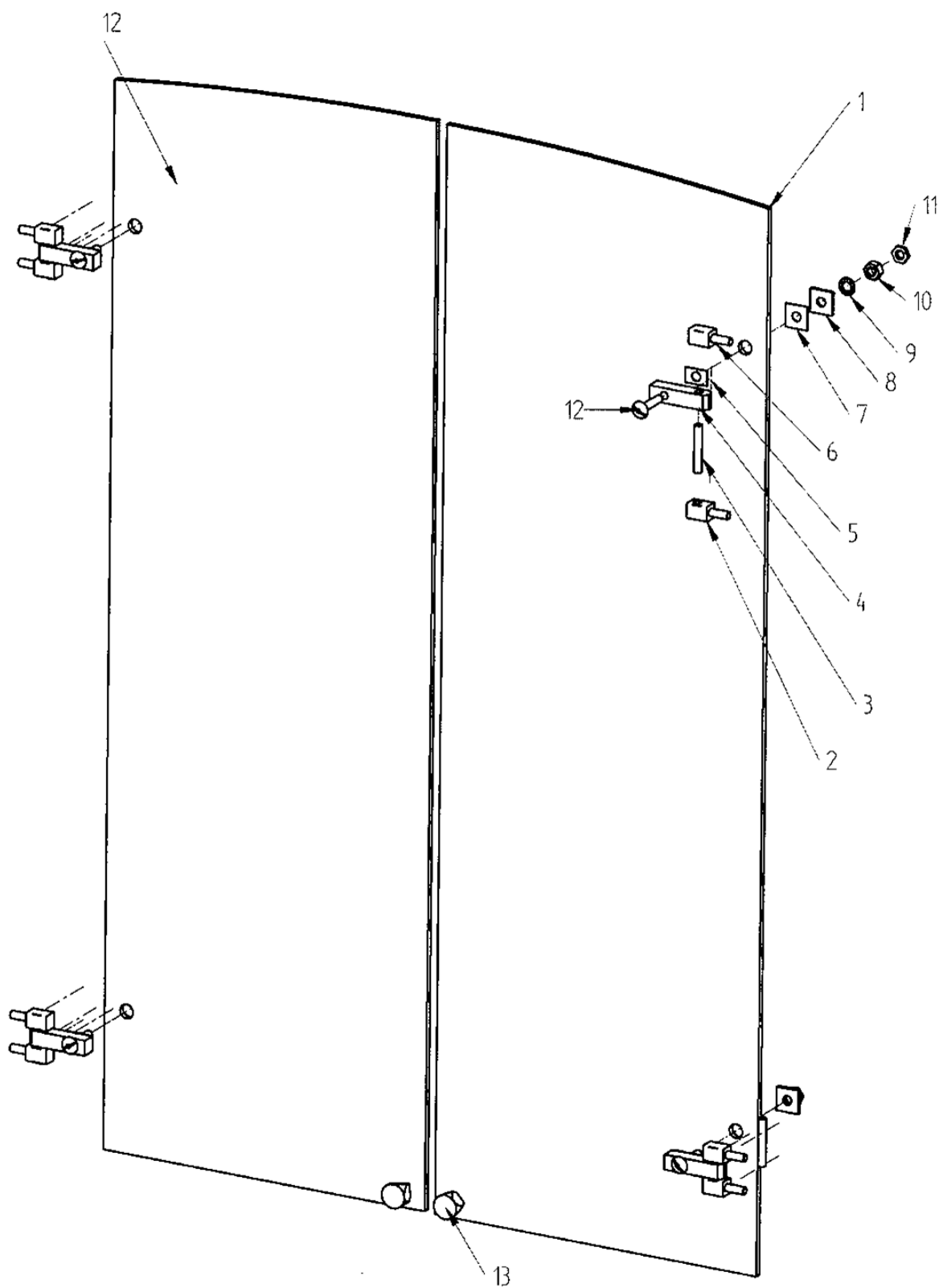
10.2 *Picture 2 – Back opening*



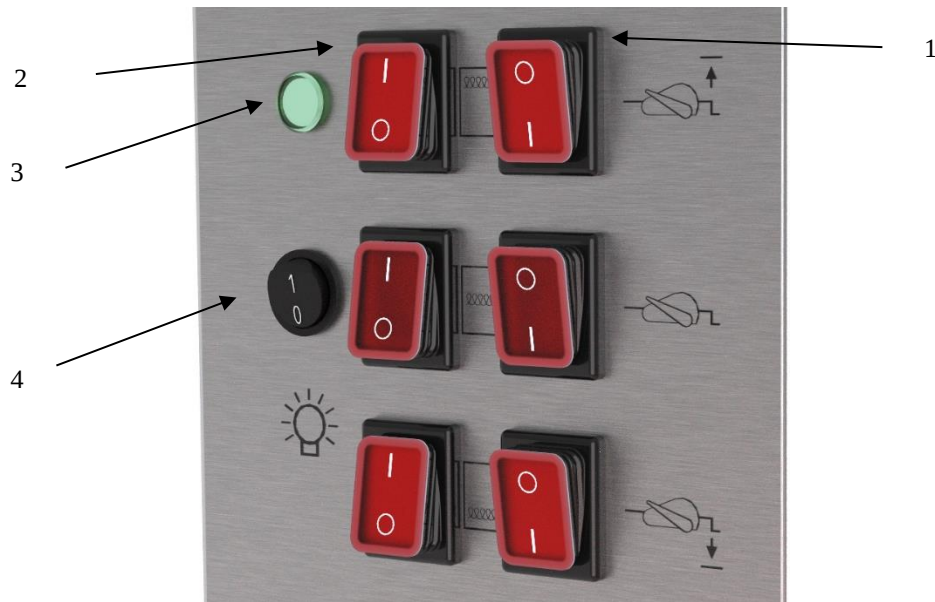
10.3 *Picture 3 – Doors*

Number	Designation	Ginox	Ginox	Ginox
		4	6	8
01	Straight glazed doors (height 796 mm)	1	-	-
01	Straight glazed doors (height 1156 mm)	-	1	-
01	Straight glazed doors (height 1516 mm)	-	-	1
02	Hinge lower part	4	4	6
03	Hinge pin	4	4	6
04	Hinge middle part	4	4	6
05	Hinge insulating gasket	4	4	6
06	Hinge upper part	4	4	6
07	Hinge insulating gasket	4	4	6
08	Hinge plate	4	4	6
09	Stainless steel teeth washer DEC8	4	4	6
10	M8 stainless steel nuts	4	4	6
11	M8 stainless steel flat lock nuts	4	4	6
12	Straight glazed doors (height 796 mm)	1	-	-
12	Straight glazed doors (height 1156 mm)	-	1	-
12	Straight glazed doors (height 1516mm)	-	-	1
13	Handle	2	2	2

Picture 3 – DOORS



10.4 **Picture 4 – Control panel**

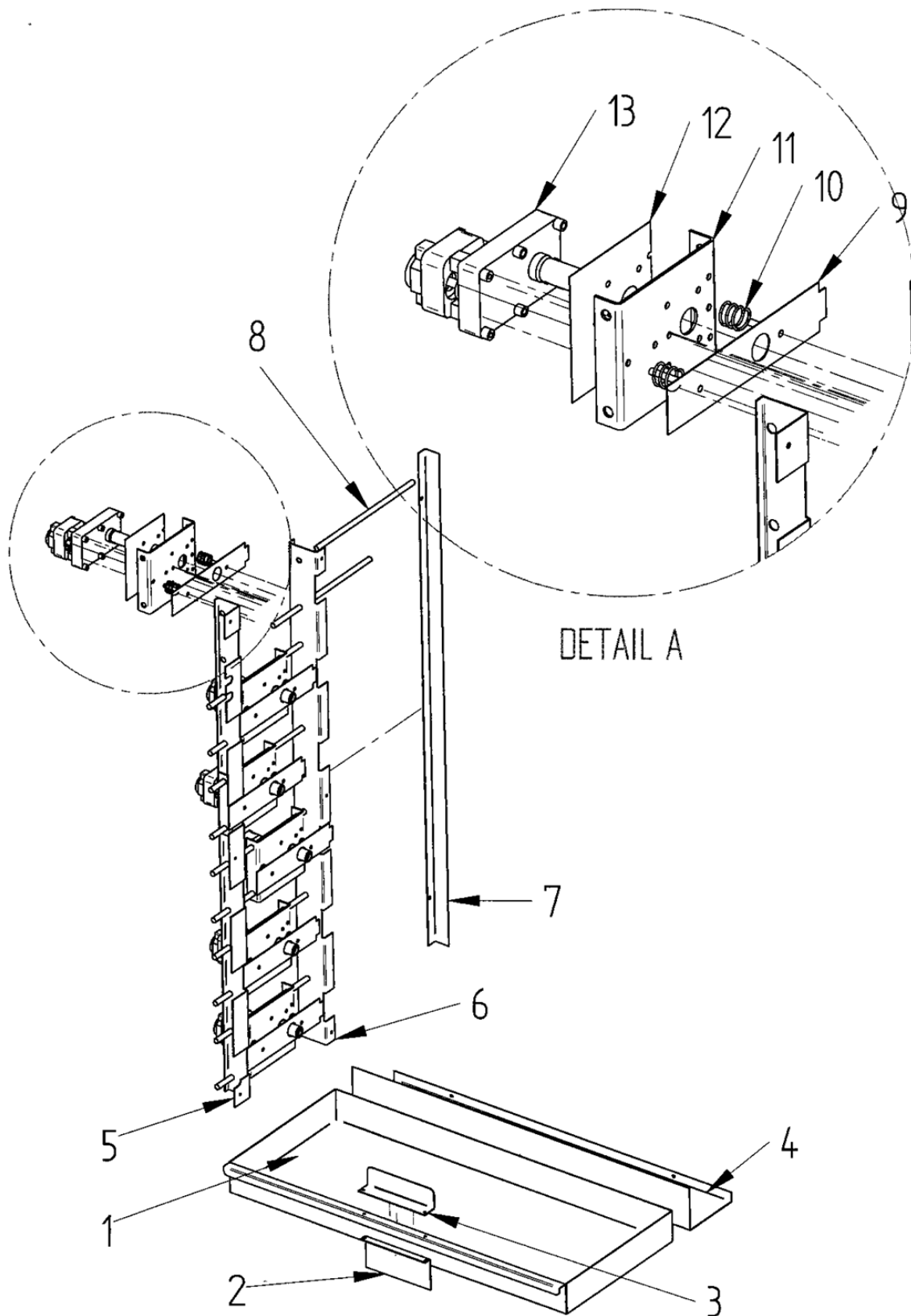


Number	Designation	Ginox 4	Ginox 6	Ginox 8
01	Motor red switch	2	3	3
02	Spit red switch	2	3	3
03	An indicator	1	1	1
04	Switch 0.1	1	1	1

10.5 **Picture 5 – Drive of the spits and sauce dish**

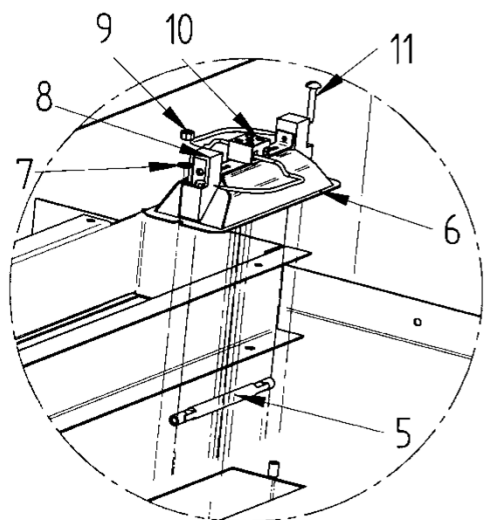
Number	Designation	Ginox 4	Ginox 6	Ginox 8
01	Fat catcher dish	1	1	1
02	Flat lock	1	1	1
03	Glass stopper	1	1	1
04	Flat stopper	1	1	1
05	Support bracket for 4 gearmotors	1	-	-
05	Support bracket for 6 gearmotors	-	1	-
05	Support bracket for 8 gearmotors	-	-	1
06	U support 4 gearmotors	1	-	-
06	U support 6 gearmotors	-	1	-
06	U support 8 gearmotors	-	-	1
07	Locking bracket 4 gearmotors	1	-	-
07	Locking bracket 6 gearmotors	-	1	-
07	Locking bracket 8 gearmotors	-	-	1
08	Slide geared motors	8	12	16
09	Gear motor concealment plate	4	6	8
10	Pressure spring	8	12	16
11	Gear motor sliding plate	4	6	8
12	insulator	4	6	8
13	Gearmotor	4	6	8

Picture 5 – DRIVE OF THE SPITS AND SAUCE DISH

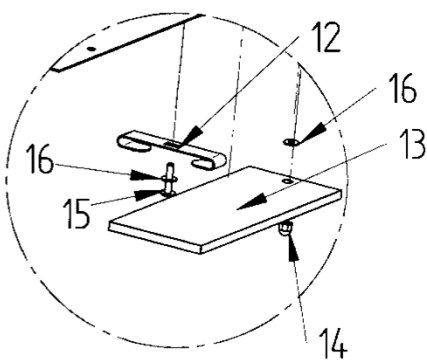


10.6 **Picture 7 – Roof and ambient lighting**

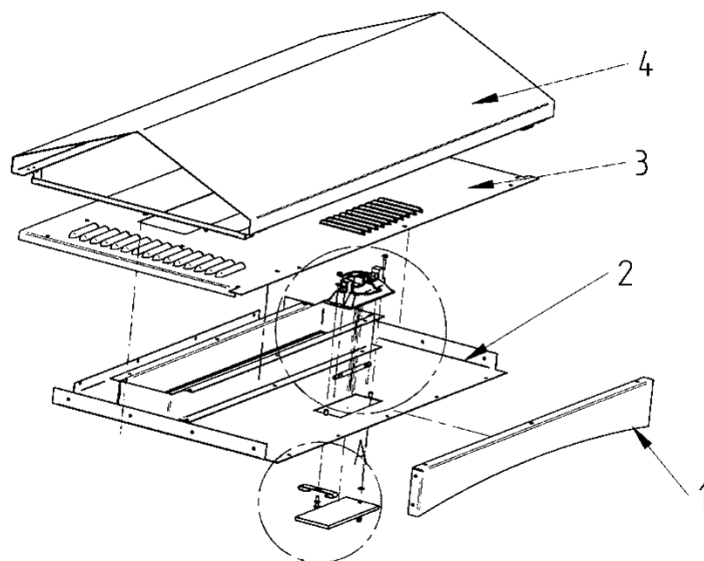
Number	Designation	Ginox 4	Ginox 6	Ginox 8
01	Rounded top band	1	1	1
02	Ceiling	1	1	1
03	A top	1	1	1
04	Roof (Optional Accessory)	1	1	1
05	300W quartz lamp	1	1	1
06	Aluminum reflector	1	1	1
07	Stainless steel fan washer Ø4 mm	1	1	1
08	Quartz backing	1	1	1
09	M4 stainless steel nut	1	1	1
10	Porcelain dominoes	1	1	1
11	Stainless steel screw M4-25	1	1	1
12	Lighting glass holder	1	1	1
13	Neoceram quartz lamp protection glass	1	1	1
14	Stainless steel cap nut M4	1	1	1
15	Stainless steel screw M4-20	1	1	1
16	Klingerite insulating washer Ø 4x10 Ep2	2	2	2



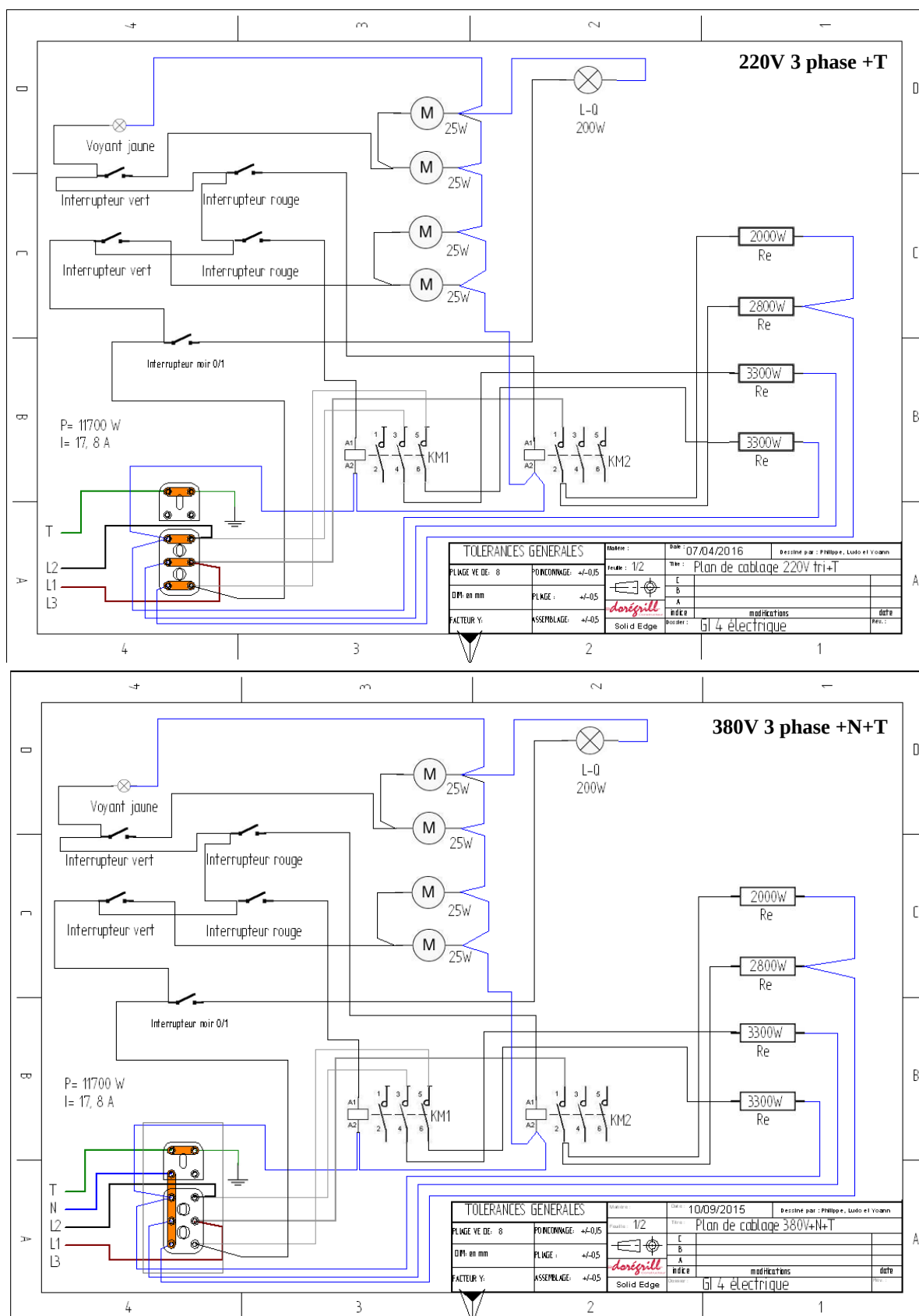
DETAIL A



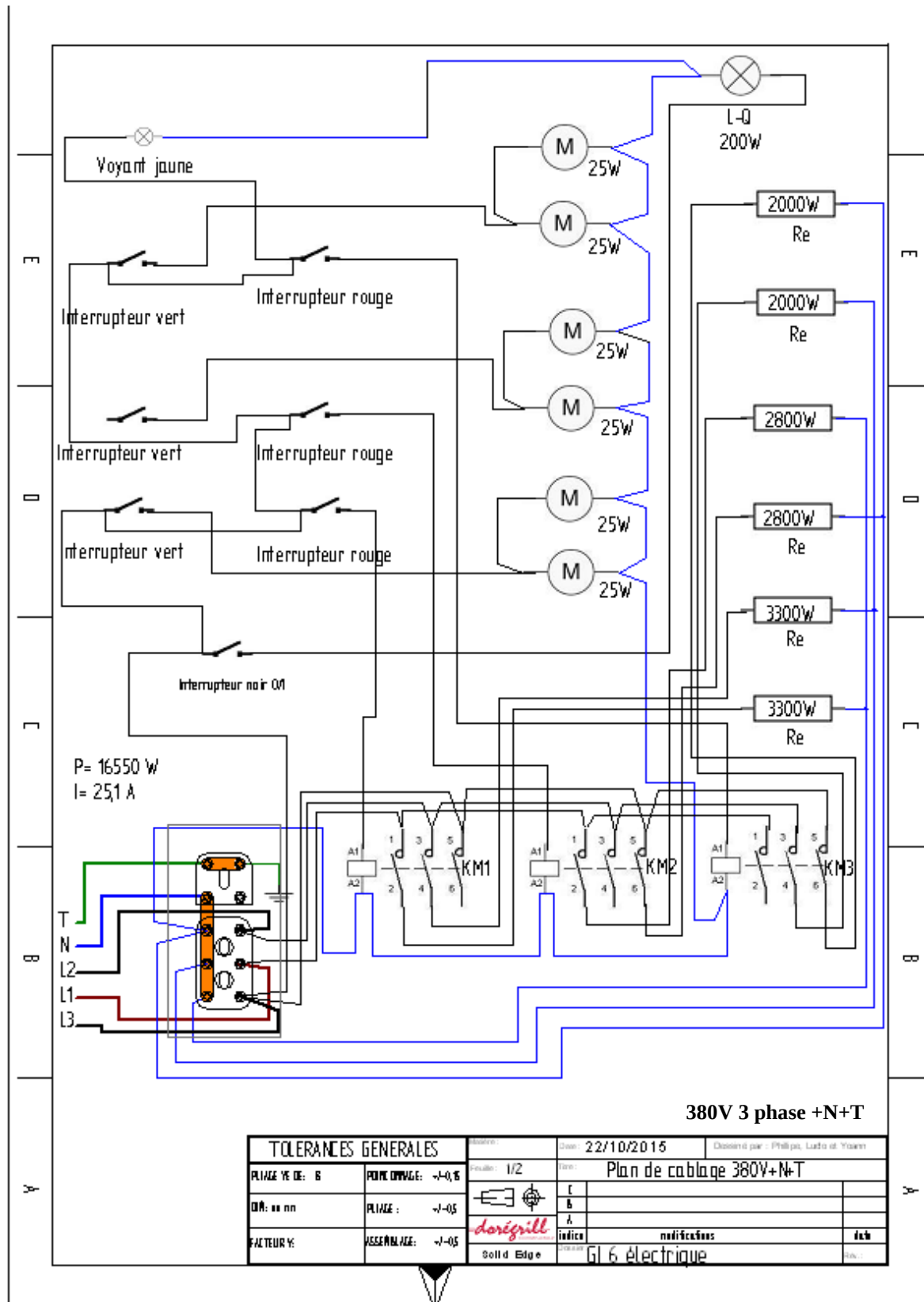
DETAIL B

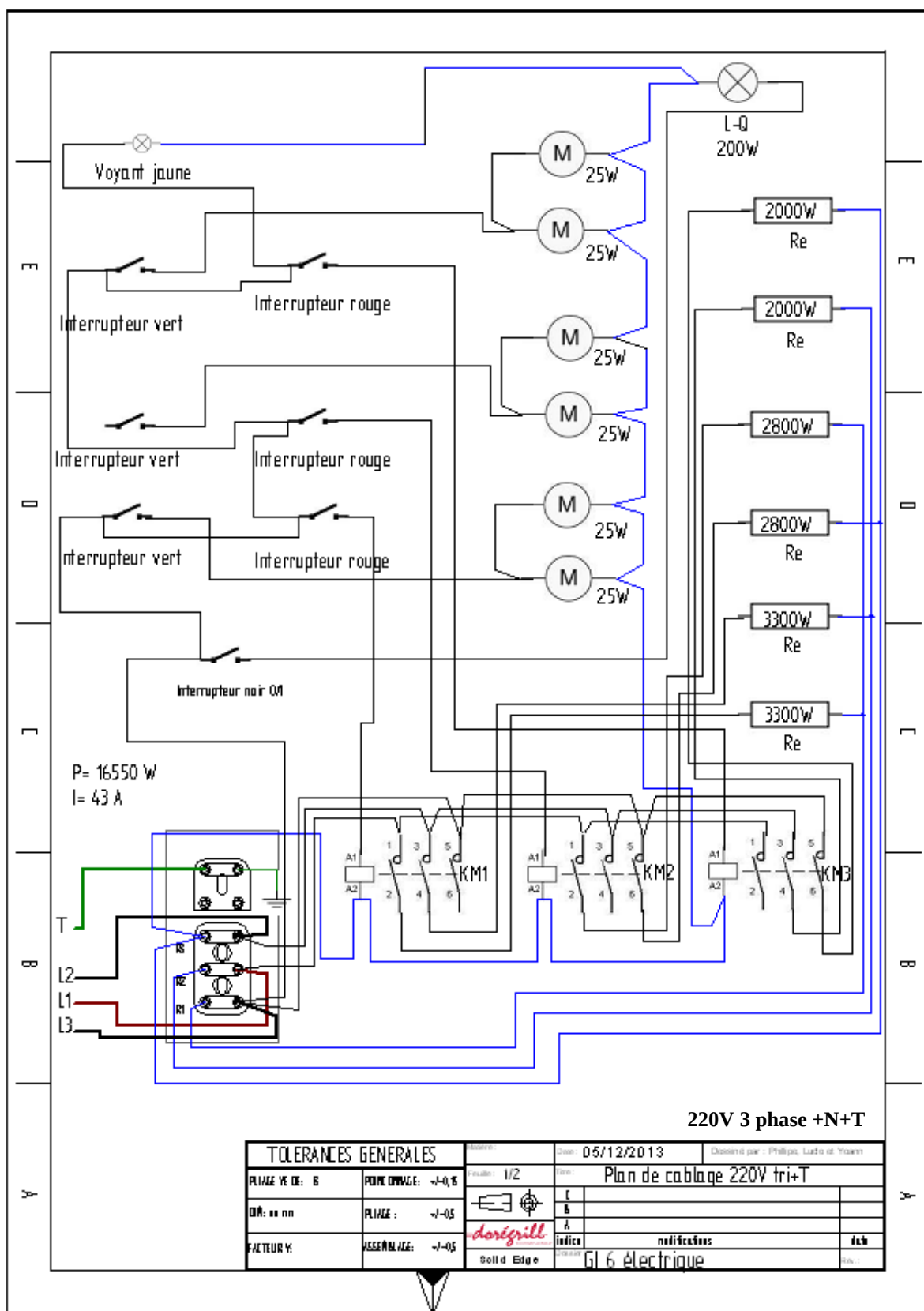


10.7 Picture 8 - Electrical diagram Ginox 4



10.8 Picture 9 - Electrical diagram Ginox 6





10.9 Picture 10 - Electrical diagram Ginox 8

