

GAS CHICKEN ROTISSERIE

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A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

GAS CHICKEN ROTISSERIE

A1 PRODUCT DESCRIPTION

*The Professional Gas Chicken Rotisserie, that provides high efficiency has been designed to be used in industrial kitchen.

Product Code	Dimensions (mm)	Weight (kg)
EMP.3EG	1098x480x820	86
EMP.5EG	1098x480x1170	114
EMP.8EG	1098x480x2020	193
EMP.8EGD	1098x660x2020	230

A2 TECHNICAL INFORMATION

Code	Power (Kw)	Operating Voltage (V)	Capacity (pieces)
EMP.3EG	14,4	220-230	18
EMP.5EG	24	220-230	30
EMP.8EG	38	220-230	48
EMP.8EGD	38	220-230	48+48

A3 TRANSPORTATION

*This appliance can not be moved by hand from area to area. It must be moved on pallet with forklift truck.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

B INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Gas Fitment must be done by authorized person.

*The area where the appliance is must have enough ventilation and vent-hole.

*The appliance must be connected correctly according to local and national gas standards of your country.

*The appliance gas entrances are indicated with "G" label on the body.

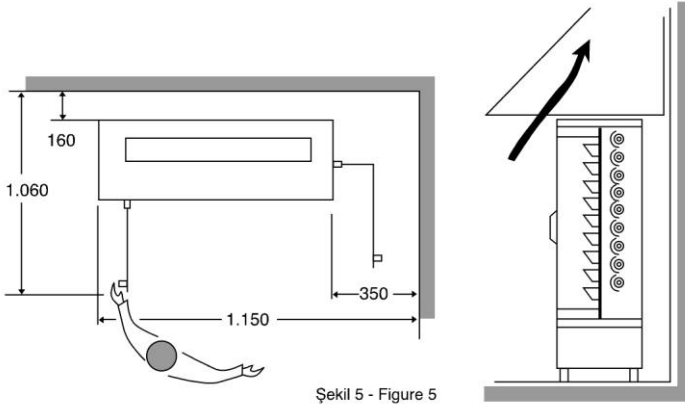
*Connection to gas fitment must be done with suitable diameter metal flex pipe and spheric valve. The spheric valve must be immobilized to a place that is far away from heat and accessible during the danger. After gas entrance connection done, gas leakages must be checked.

*According to the datas on appliance information plate, gas and pressure must be adjusted. If the gas type that is adjusted is not the suitable with gas type that is at installation place, apply the instructions that is about adjustment of different gas type. **(Event :G)**

*If the location where chicken rotisserie placed is covered with nonflammable heat insulation material, the distance between them must be 5 cm. Otherwise it should be at least 20 cm. The appliance shouldn't be operated under chimney hood.

*Proper installation requires that the rotisserie be sited in an area with at least the overall dimensions indicated on the Figure 5. When sting the rotisserie indoors, make sure that the installation complies with current local safety regulations and includes a fume hood to prevent damage to the ceiling from the fumes and grease released when cooking.

GAS CHICKEN ROTISSERIE



GAS APPLIANCES

Your rotisserie is furnished with at least one gas burner and may have up to eight, depending on the model. The appliance is equipped with a safety valve and thermocouple. All gas models may be operated with butane, propane or natural gas in accordance with the legal regulations of your country. The gas inlet is a 3/4" BSP threaded connector to which other types of gas fittings may be fitted.

C SAFETY INSTRUCTIONS



*Do not use the appliance in insufficient lighted place.



*Do not touch the moving attachments while the appliance operates.



*Do not install the appliance in the presence of flammable or explosive materials.



*Do not operate the appliance when the machine is empty.



*Do not load so less or more than appliance's capacity.



*Do not attempt to use the appliance without suitable protective equipments.



*Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.



*All the damages because of not having earthing connection will not be on warranty.



*If there is gas leakage where the appliance is, do not fire absolutely and do not use electric.



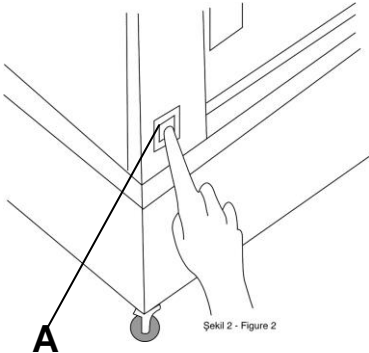
*Definitely do not allow to check the sealing with flame.

GAS CHICKEN ROTISSERIE

D OPERATION

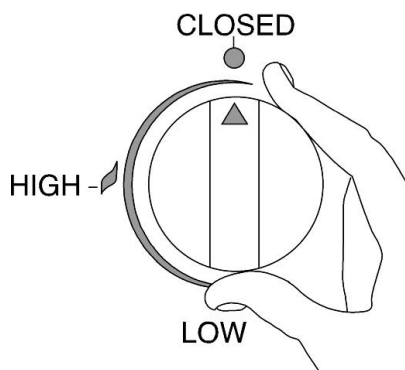
* Control Panel:

A : ON/OFF button

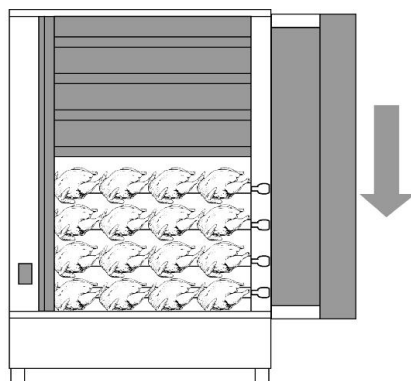


* Operating:

- Plug in the appliance.
- Switch to (on/off) position.
- Turn on the gas valves.
- Push the knob for the burner and turn counterclockwise 90° to high.
- Without releasing, light the burner with a flame. Wait 10-15 seconds and then release the knob. The burner will remain lighted.
- Adjust the flame using the knob.
- To turn off, turn the knob clockwise to OFF (Figure 7)
- The rotisserie is equipped with a drive chain transmission used to rotate all spits at the same time in order to heat all meat evenly. The optimal preset rotational speed for perfect roasting is 4.5 rpm and the gear box ensures maximum continuous torque of 81.9 Ncm (9lbs.inch).
- The transmission is located in the left column (facing the machine), with the motor at the bottom above the base. The column also contains a lighted start-stop switch.
- To use all burners, always begin by lighting the top burner, working downward until reaching the lowest burner as shown. Never leave a burner on for roasting when the only immediately below it is off.
- Your rotisserie comes equipped with an accessory kit that includes spits, skewers, a hook to remove the spits and a tray.
- Used to hold the chickens or pieces of meat. The spits have a square cross-section which is inserted into the drive hubs and used to turn the meat. The spits are equipped with a heat-resistant handle to prevent burns. The number of spits depends on the model.
- Placed beneath the spits at the bottom of the roasting chamber to collect juices released when roasting. Always clean the tray carefully after each roast.
- Turn off all knobs when the rotisserie is not used.



Şekil 7 - Figure 7



Şekil 8 - Figure 8

GAS CHICKEN ROTISSERIE

E CLEANING & MAINTENANCE

To clean

- To clean the rotisserie, you may use any nontoxic, nonaggressive, product available on the market.
- Take care not to pour the cleaning product directly on the burner's microperforated surface.
- Never use abrasive products that could scratch painted or stainless steel surfaces. The quality of your roasts depend on the cleanliness of your rotisserie.
- To cleaning the plate between the burners

Follow these steps

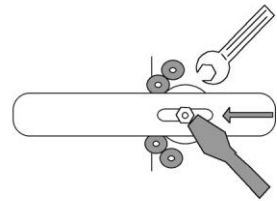
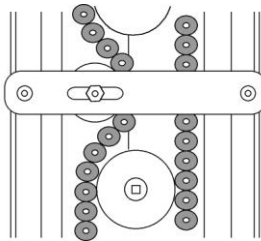
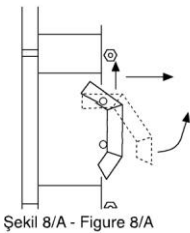
- a) Push the lower edge of the plate up to its horizontal position.
- b) Push the plate as far as possible.
- c) Pull the plate up and then out to remove completely.

To insert the plate, follow these steps

- a) Insert the horizontal plate such that the side slots match the pivots on both sides.
- b) Let the plate rotate freely.

Tensing the drive chain

To tense the drive chain, loosen the idler pinion screws (A) with a screwdriver and push the pinion slightly to the right until the chain is taut. Tighten the screw (A). Lubricate with molikote-type grease or similar (Figure 9)





GAS CHICKEN ROTISSERIE

F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE

1. Check if the appliance is plugged in.
2. Check the electrical connections and voltage.
3. Check if the gas connection is done or not.

THE APPLIANCE STOPPED

1. The appliance can stop due to low voltage. In this situation check the voltage.

- If chicken rotisserie is not done at suitable quality
- If any function of security doesn't work,
 - Do not use the appliance.

***If these problems are still going on, contact with our authorized services.**

GAS CHICKEN ROTISSERIE

G HOW TO CHANGE THE TYPE OF GAS?

This operation may be done only by authorised personnel!!!

To change the type of gas, follow these steps (Figure 6/A)

- a) Make sure that the mains valve to the rotisserie is closed.
- b) Remove the regulator handles (No 7)
- c) Loosen the knob cover screws and remove the cover.
- d) Loosen nuts no. 1 and 2 and pull out the tube (No.5 in the figure)
- e) Pull out injector holder no.6. Venturi assembly no.6 and the injector are now outside the burner.
- f) Dismount elbow no.3 from assembly no.6 by unscrewing the elbow.
- g) Replace injector no.4 with an injector rated for the type of gas to be used. The injector diameter is marked on the injector body. Make sure it is the right one! (Figure 6/B) Replace washer A with a new one.
- h) After the change has been made, reverse the process without omitting any step.
- i) Before assembling the side cover, fit all control knobs. Light a burner and turn the knob to Low. Adjust the flame for Low, using a screwdriver to turn Screw T. Repeat this step for each burner. Make sure there are no leaks! (Figure 6/B)
- j) Replace the decal listing the gas type and pressure with the new decal included in the injector kit.

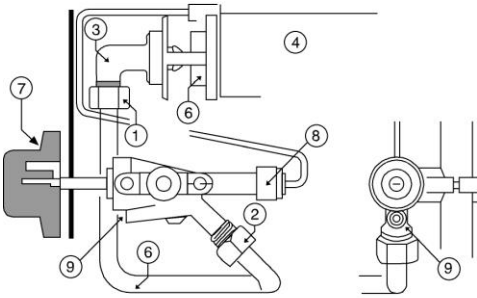
PRESSURE AND INJECTOR DIAMETER

Pressures and diameters for each type of gas are listed in the table.

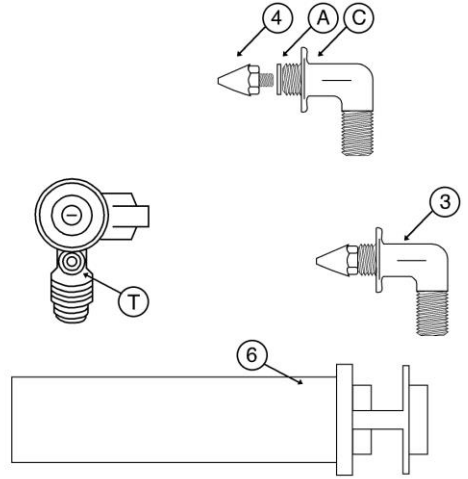
Check that the inlet connector is the right one!

Gas Pressure	Injector Diameter
Butane ----- 50mb	1,20mm
Propane ----- 50mb	1,35mm
Natural ----- 18mb	1,95mm

H GAS CONNECTION IMAGES



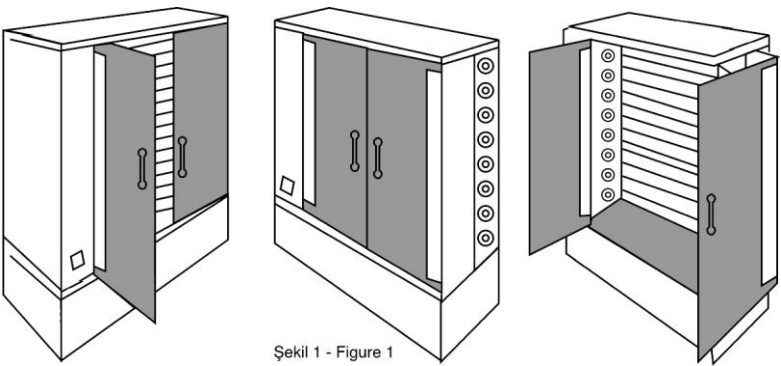
Şekil 6/A - Figure 6/A



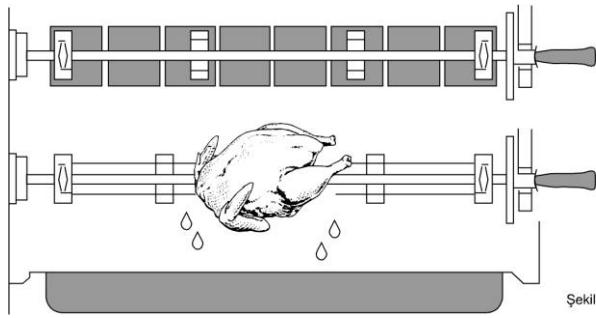
Şekil 6/B - Figure 6/B

GAS CHICKEN ROTISSERIE

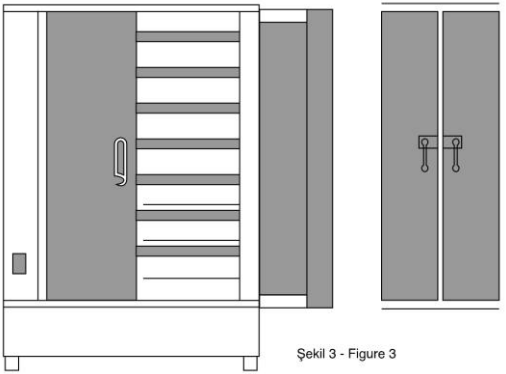
I APPLIANCE DRAWINGS



Şekil 1 - Figure 1



Şekil 4 - Figure 4



Şekil 3 - Figure 3

J NOMINAL POWER AND WASTE CHART

**Electrical Power at 220/380 V C.A.
All Models (Motor+Light) 400 w**

Nominal Power and Waste Chart

Model	Gas	Pressure	Waste	Power
		mb		Kw.
3EG	Butane	50	1,65 kg/h	23,10
	Propane	50	1,46 kg/h	20,40
	Natural	18	1,73 m3/h	21,00
4EG	Butane	50	2,20 kg/h	30,80
	Propane	50	1,94 kg/h	27,20
	Natural	18	3,31 m3/h	28,00
6EG	Butane	50	3,31 kg/h	46,20
	Propane	50	2,92 kg/h	40,80
	Natural	18	3,47 m3/h	42,00
8EG/EGD	Butane	50	4,41 kg/h	61,60
	Propane	50	3,89 kg/h	54,40
	Natural	18	4,63 m3/h	56,00