



# GAS CHICKEN ROTISSERIE

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## A GENERAL INFORMATION

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**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.PLS.5EG	1100x480x2030	193
EMP.8EG	1098x480x2020	193
EMP.8EGD	1098x660x2020	230

## A2 TECHNICAL INFORMATION

Code	Power (kw)	Gas Consumption m3/h	Gas Consumption kg/h	Working Voltage (V)	Capacity (Piece)
EMP.3EG	19,40	2,05 m3/h	1,53 kg/h	220-230	18
EMP.5EG	32,33	3,42 m3/h	2,55 kg/h	220-230	30
EMP.PLS.5EG	32,33	3,42 m3/h	2,55 kg/h	220-230	30
EMP.8EG	51,74	5,47 m3/h	4,08 kg/h	220-230	48
EMP.8EGD	51,74	5,47 m3/h	4,08 kg/h	220-230	48+48

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### A3 TRANSPORTATION

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

### A4 UNPACKING

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\*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.

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### B INSTALLATION

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\*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.

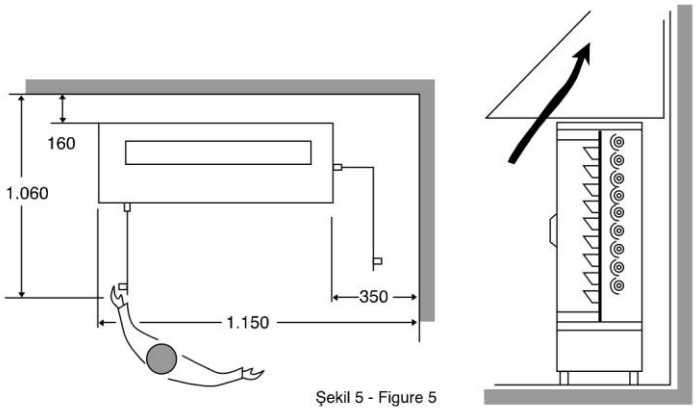
\*Connection to gas fitment must be done with suitable diameter metal flex pipe and spheric valve. The spheric valve must be immobilized to a place that is far away from heat and accessible during the danger. After gas entrance connection done, gas leakages must be checked.

\*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













Şekil 5 - Figure 5

## 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

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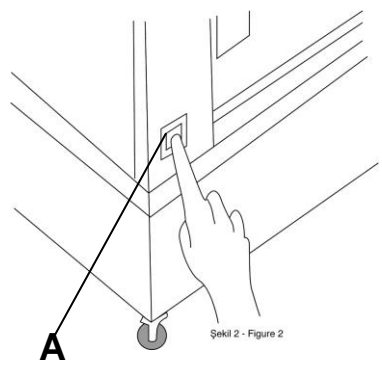
-  \*Do not use the appliance in insufficient lighted place.
-  \*Do not touch the moving attachments while the appliance operates.
-  \*Do not install the appliance in the presence of flammable or explosive materials.
-  \*Do not operate the appliance when the machine is empty.
-  \*Do not load so less 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

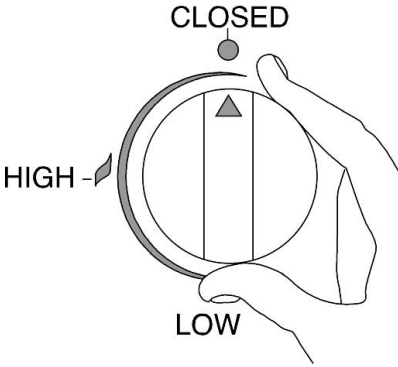
### \* Control Panel:

A : ON/OFF button

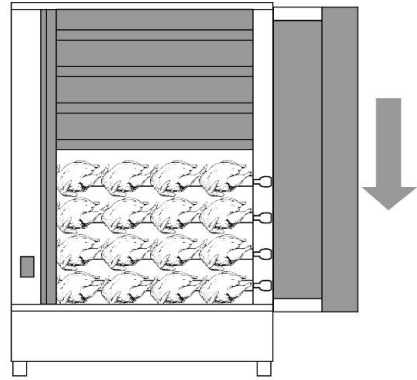


### \* Operating:

- 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

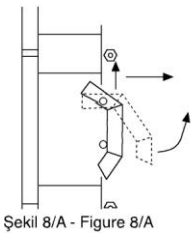
- a) Push the lower edge of the plate up to its horizontal position.
- b) Push the plate as far as possible.
- c) Pull the plate up and then out to remove completely.

### To insert the plate, follow these steps

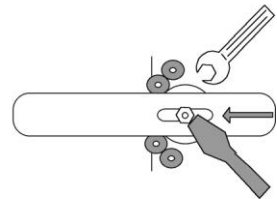
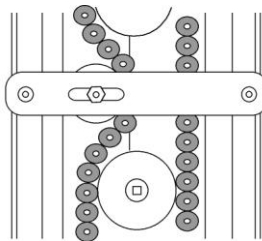
- a) Insert the horizontal plate such that the side slots match the pivots on both sides.
- b) Let the plate rotate freely.

### 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)



Şekil 8/A - Figure 8/A



Şekil 9 - Figure 9

## F TROUBLESHOOTING

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<b>THE APPLIANCE DOESN'T OPERATE</b>	<ol style="list-style-type: none"><li>1. Check if the appliance is plugged in.</li><li>2. Check the electrical connections and voltage.</li><li>3. Check if the gas connection is done or not.</li></ol>
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<b>THE APPLIANCE STOPPED</b>	<ol style="list-style-type: none"><li>1. The appliance can stop due to low voltage. In this situation check the voltage.</li></ol>
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- |  |
|--|
| <ul style="list-style-type: none"><li>• If chicken rotisserie is not done at suitable quality</li><li>• If any function of security doesn't work,<ul style="list-style-type: none"><li>➤ Do not use the appliance.</li></ul></li></ul> |
|--|

**\*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.

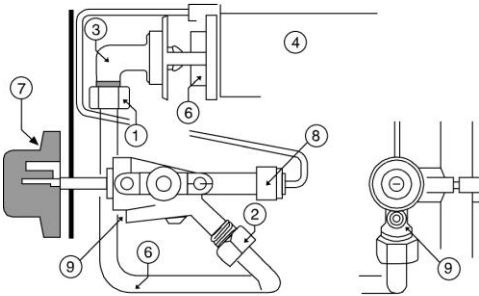
## PRESSURE AND INJECTOR DIAMETER

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

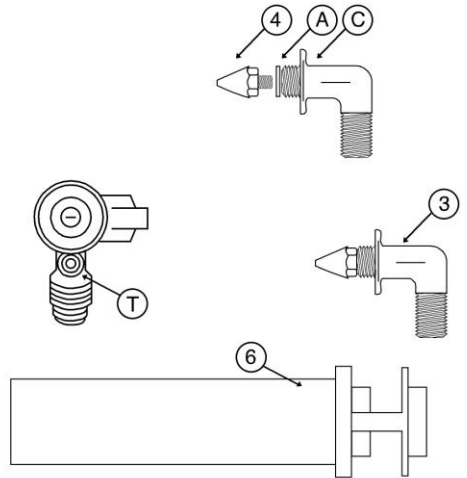
Check that the inlet connector is the right one!

NG/LPG		EMP.3EG		EMP.5EG / PLS.5EG		EMP.8EG / 8EGD		
		Ø mm	x	Ø mm	x	Ø mm	x	
2	G20	Ø 1,90	3x	Ø 1,90	5x	Ø 1,90	8x	
	G25	Ø 1,90	3x	Ø 1,90	5x	Ø 1,90	8x	
3	G30	30 mbar	Ø 1,20	3x	Ø 1,20	5x	Ø 1,20	8x
		50 mbar	Ø 1,20	3x	Ø 1,20	5x	Ø 1,20	8x
	G31	37 mbar	Ø 1,20	3x	Ø 1,20	5x	Ø 1,20	8x
		50 mbar	Ø 1,20	3x	Ø 1,20	5x	Ø 1,20	8x

## H GAS CONNECTION IMAGES



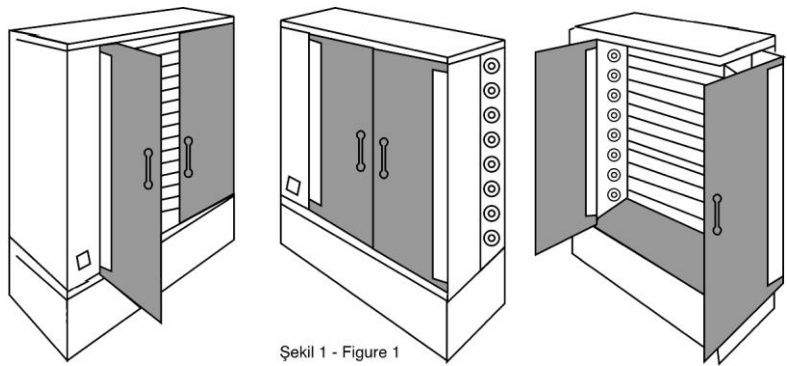
Şekil 6/A - Figure 6/A



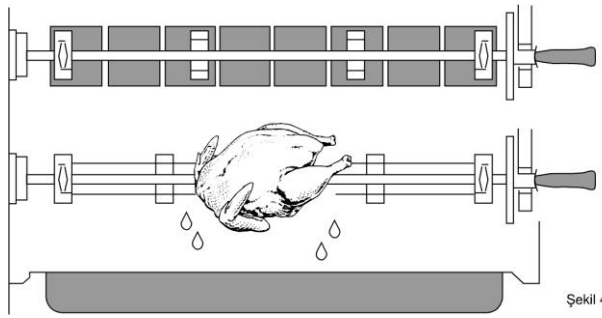
Şekil 6/B - Figure 6/B

# GAS CHICKEN ROTISSERIE

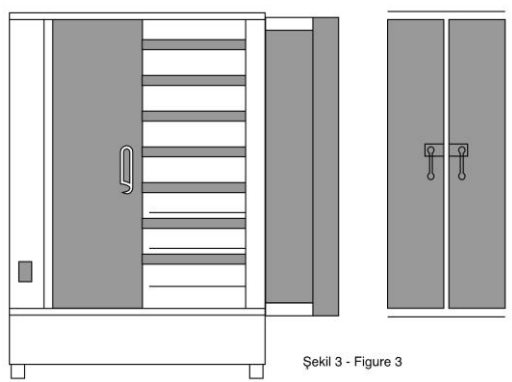
## I APPLIANCE DRAWINGS



Şekil 1 - Figure 1



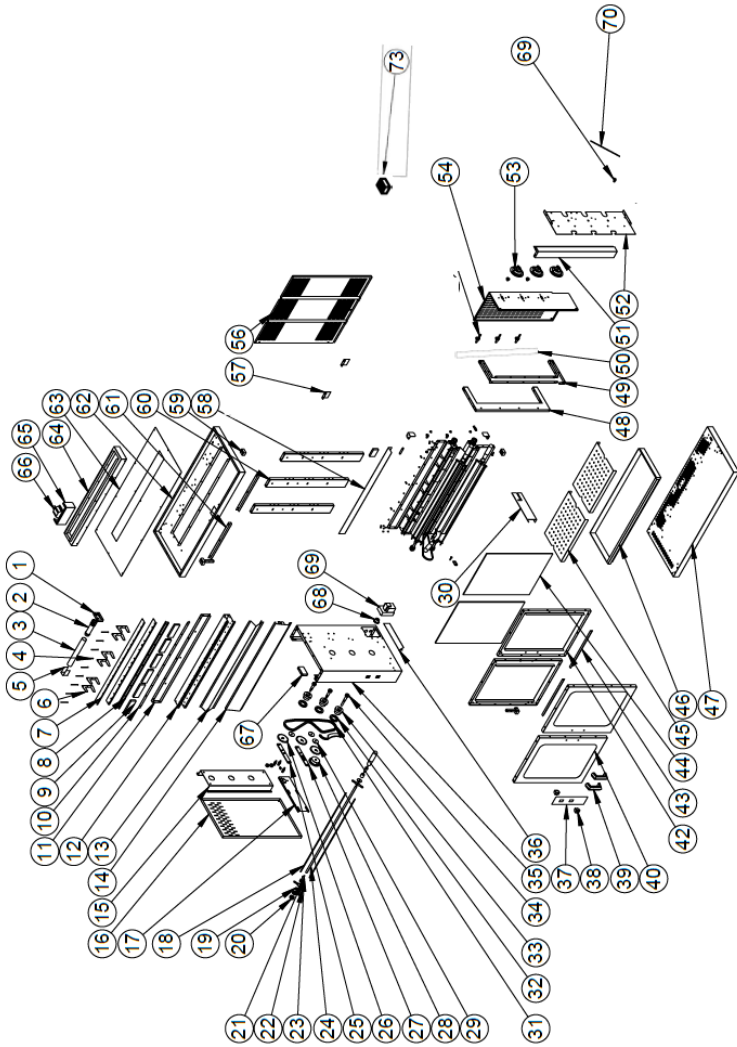
Şekil 4 - Figure 4



Şekil 3 - Figure 3

## J SPARE PART LIST- EXPLODING DRAWINGS

3EG



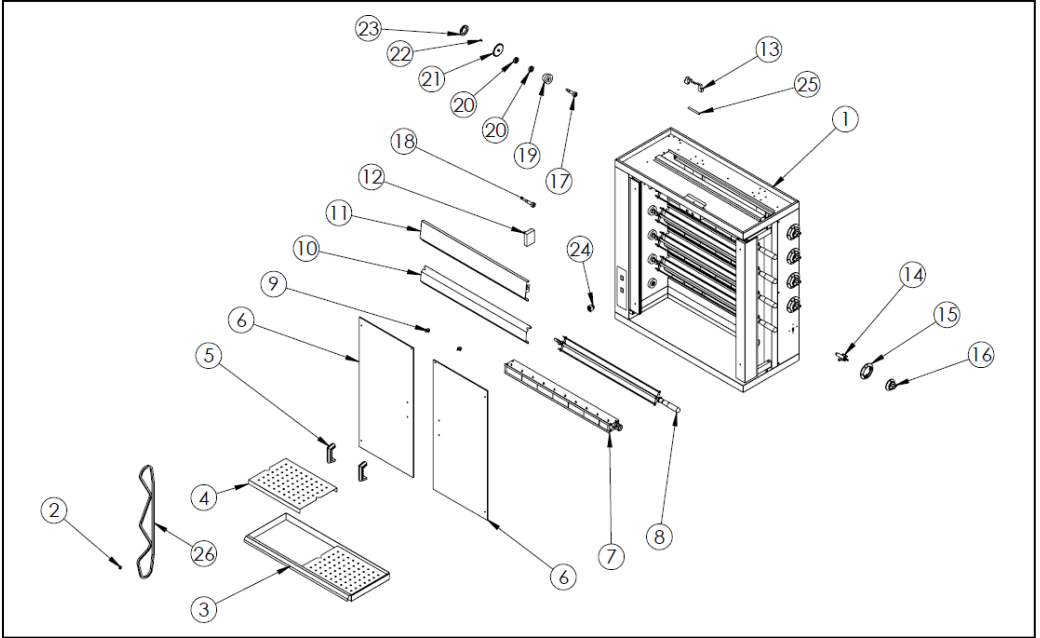


# GAS CHICKEN ROTISSERIE

## J SPARE PART LIST- EXPLODING DRAWINGS

3EG		
NO	NAME OF THE PRODUCT	PRODUCT CODE
1	YSC-KNX.PLC-PN-0058	8EG RADIAN BODY RIGHT COVER SHEET
2	M.ENJ-KNX-005	ALUMINUM BURNER GAS INLET (BAŞPINAR)
3	YBR-KNX.PLC-KS-0001	8EG RADIANT GAS PIPE
4	B-MVC-INX-YSB-M4*12	M 4 GLV STAR CYLINDER HEAD SCREW
5	YSC-KNX.PLC-LZ-0026	8EG RADIAN STRAIGHT SHEET
6	YSC-KNX.PLC-LZ-0042	3EG RADIAN FIXING SHEET
7	YSC-KNX.PLC-PN-0056	8EG RADIAN BODY GUIDE PLATE
8	YSC-KNX.PLC-PN-0137	3EG RADIAN BODY TOP JOINT SHEET
9	M.TAS-PLC-001	VRT01 RADIAN STONE CERAMIC
10	YSC-KNX.PLC-PN-0088	3EG RADIAN BODY ADDITIONAL PLATE
11	YSC-KNX.PLC-PN-0028	8EG TOP REINFORCEMENT SHEET
12	YSC-KNX.PLC-PN-0055	8EG RADIAN BODY SHEET
13	YSC-KNX.PLC-LZ-0191	EMP.8EG RESISTANCE INTERMEDIATE CLOSING SHEET
14	YSC-KNX.PLC-LZ-0001	8EG RESISTANCE INTERMEDIATE CLOSING SHEET TOP
15	YSC-KNX.PLC-LZ-0023	3EG REDUCTION SHEET
16	YSC-KNX.PLC-PN-0038	3EG SIDE COVER SHEET
17	YSC-KNX.PLC-LZ-0011	8EG ENGINE SHEET
18	YTL-KNX.PLC-KS-0002	EMP.8EG SKEWER RIGHT LEFT SHAFT DIAMETER 5.8 MM
19	YTL-KNX.PLC-KS-0012	EMP.8EG BEARING BUSH
20	M.RLM-ISI-012	15x35x11 BEARING (6202 ZZ) 280 °C
21	YSC-KNX.PLC-LZ-0006	8EG SKEWER MOVEMENT SHEET
22	YTL-KNX.PLC-KS-0006	EMP.8EG STURDY BUSHING
23	YTL-KNX.PLC-KS-0014	EMP.8EG ROAST CHICKEN SKEWER SCREW
24	YTL-KNX.PLC-KS-0001	EMP.8EG 12x12 MM SQUARE SHAFT
25	YSC-KNX.PLC-LZ-0012	8EG STRETCHING CONNECTING SHEET
26	YSC-KNX.PLC-LZ-0014	8EG 20 TOOTH GEAR
27	YSC-KNX.PLC-LZ-0013	8EG STRETCHING CONNECTING SHEET 1
28	M.MON-DSL-004	1-2 1X0.20 EMP.8EG BIG GEAR
29	YTL-KNX.PLC-KS-0008	EMP.8EG TENSION DISC
30	YSC-KNX.PLC-PN-0015	8EG PAN RIGHT SIDE PLATE
31	GST.M.MUH-081	3EG CHAIN
32	M.MUH-041-KM-09	AZM MASON NUT EMP.8EG
33	YTL-KNX.PLC-KS-0013	EMP.8EG SHAFT BEARING ALM
34	YTL-KNX.PLC-KS-0005	EMP.8EG BEARING SHAFT LONG
35	YSC-KNX.PLC-LZ-0193	3EG-USA LEFT SIDE PLATE

## J SPARE PART LIST- EXPLODING DRAWINGS



PLS.5EG

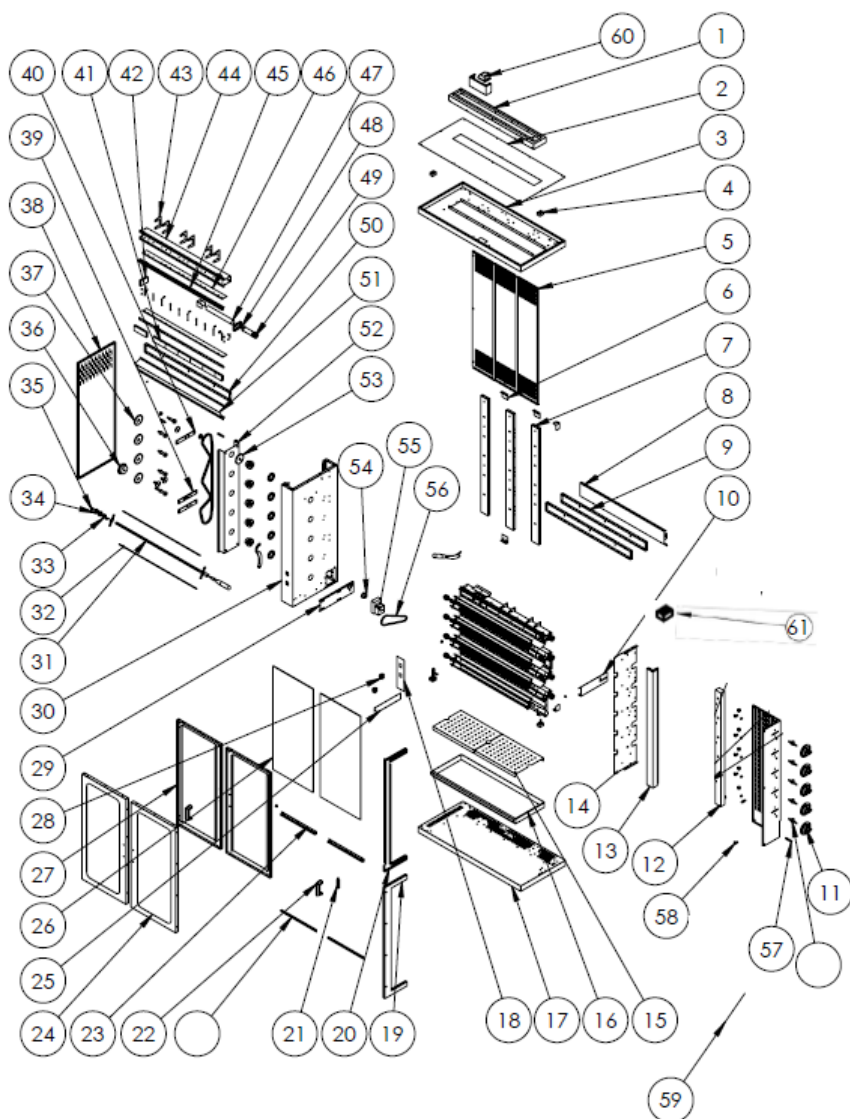


# GAS CHICKEN ROTISSERIE

## J SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE: PLS.5EG		
NO	PRODUCT NAME	P.CODE
1	CHASSIS	Y.EMP.PLS.5EG.1001
2	GEAR CHAIN LOCK	Y.EMP.PLS.5EG.1002
3	OIL PAN PLATE	Y.EMP.PLS.5EG.1003
4	FLAT SHEET	Y.EMP.PLS.5EG.1004
5	BAKALITE HANDLE M6	Y.EMP.PLS.5EG.1005
6	TEMPERED GLASS RIGHT LEFT	Y.EMP.PLS.5EG.1006
7	RADIANT	Y.EMP.PLS.5EG.1007
8	CHICKEN ROASTING SHAFT	Y.EMP.PLS.5EG.1008
9	DOOR LOCK CLIP	Y.EMP.PLS.5EG.1009
10	RESISTANCE INTERMEDIATE SHEET	Y.EMP.PLS.5EG.1010
11	RESISTANCE INTERMEDIATE SHEET UPPER	Y.EMP.PLS.5EG.1011
12	KELVIN CHICKEN MOTOR 45 KW	Y.EMP.PLS.5EG.1012
13	HALOGEN LAMP SENSE	Y.EMP.PLS.5EG.1013
14	LIVA GAS TAP 19.28 ECA	Y.EMP.PLS.5EG.1014
15	FULL-HALF TAP BUMPER	Y.EMP.PLS.5EG.1015
16	FULL-HALF TAP BUTTON	Y.EMP.PLS.5EG.1016
17	BEARING SHAFT SHORT	Y.EMP.PLS.5EG.1017
18	BEARING SHAFT LONG	Y.EMP.PLS.5EG.1018
19	SPINDLE BEARING ALUMINUM	Y.EMP.PLS.5EG.1019
20	6202 ZZ BEARING	Y.EMP.PLS.5EG.1020
21	GEAR	Y.EMP.PLS.5EG.1021
22	SLOTTED PIN 5X20	Y.EMP.PLS.5EG.1022
23	AZM MASON NUT	Y.EMP.PLS.5EG.1023
24	OF-ON KEY	Y.EMP.PLS.5EG.1024
25	HALOGEN LAMP	Y.EMP.PLS.5EG.1025
26	GEAR CHAIN	Y.EMP.PLS.5EG.1026

## J SPARE PART LIST- EXPLODING DRAWINGS



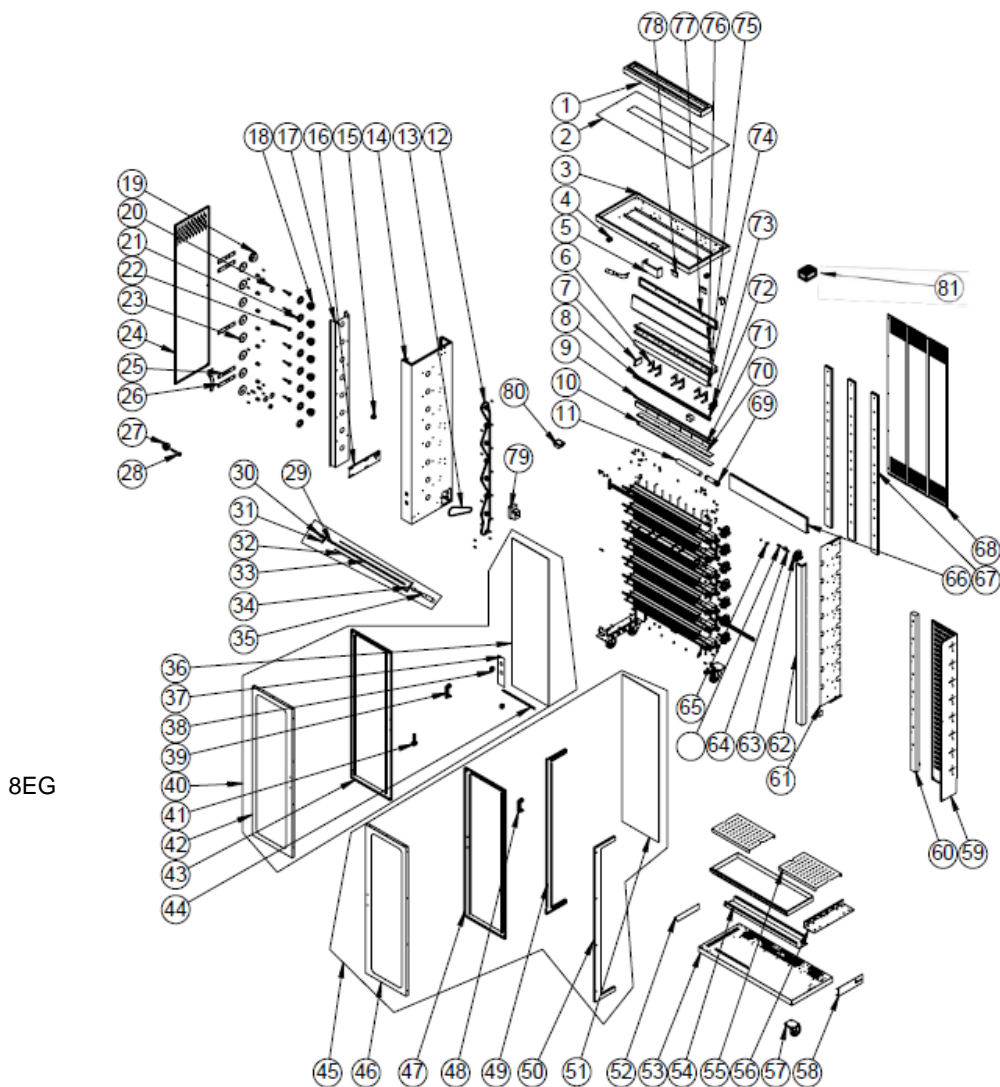
5EG

# GAS CHICKEN ROTISSERIE

## J SPARE PART LIST- EXPLODING DRAWINGS

5EG		
NO	ÜRÜN ADI	PRODUCT CODE
1	YSC-KNX.PLC-LZ-0190	8EG-USA CHIMNEY SHEET
2	YSC-KNX.PLC-LZ-0189	S8EG-USA TOP TABLE CLOSING SHEET
3	YSC-KNX.PLC-LZ-0204	8EG-USA TOP TABLE
4	YTL-KNX.PLC-KS-0016	EMP.8EG TOP HINGE
5	YSC-KNX.PLC-PN-0036	5EG REAR COVER SHEET 1
6	YSC-KNX.PLC-PN-0016	8EG REAR COVER SHEET CONNECTION
7	YSC-KNX.PLC-LZ-0018	5EG RADIAN CONNECTION SHEET
8	YSC-KNX.PLC-LZ-0001	8EG RESISTANCE INTERMEDIATE CLOSING SHEET TOP
9	YSC-KNX.PLC-PN-0028	8EG TOP REINFORCEMENT SHEET
10	YSC-KNX.PLC-PN-0015	8EG PAN RIGHT SIDE PLATE
11	M.AKS-DGM-EMP-026	FULL&HALF TAP BUMPER WITHOUT LIGHTER BLACK/WHITE 410.021.039MATTE BLACK COLOR
12	M.GAZ-DPO-PLC-002	5EG GAS TANK
13	YSC-KNX.PLC-PN-0031	5EG RIGHT POST SHEET
14	YSC-KNX.PLC-LZ-0194	5EG-USA SHISH SHEET
15	YSC-KNX.PLC-LZ-0223	EMP.8EG-USA OIL PAN DRAIN PLATE
16	YSC-KNX.PLC-LZ-0222	8EG-USA OIL PAN SHEET
17	YSC-KNX.PLC-LZ-0205	8EG-USA SUB TABLE (NEW)
18	M.AKS-ETK-LKS-060	EMP.8EG PANEL LABEL
19	YSC-KNX.PLC-LZ-0212	EMP.5EG-USA RIGHT COVER OUTER SHEET
20	YSC-KNX.PLC-LZ-0213	EMP.5EG-USA RIGHT COVER INNER SHEET
21	YTL-KNX.PLC-KS-0011	EMP.8EG LEFT GLASS HINGE
22	YSC-KNX.PLC-LZ-0203	DOOR INTERNAL FRAME CORNER SHEET
23	M.AKS-KLP-BKL-010	BAKELITE HANDLE (M6) NO 1
24	YSC-KNX.PLC-LZ-0203	EMP.8EG-USA DOOR INTERNAL FRAME CORNER SHEET
25	YSC-KNX.PLC-PN-0014	8EG PAN LEFT SIDE PLATE
26	M.CAM-TMP-052	EMP.5EG-USA DOOR GLASS 960X430X6
27	YSC-KNX.PLC-LZ-0209	EMP.5EG-USA LEFT COVER FRAME INNER SHEET
28	GST.M.ELK-SLT-ANL-003	TM1.145 RED CYBER BRAND WIDE ILLUMINATED SWITCH 0-1
29	YSC-KNX.PLC-LZ-0011	8EG ENGINE SHEET
30	YSC-KNX.PLC-LZ-0195	5EG-USA LEFT SIDE PLATE
31	YTL-KNX.PLC-KS-0001	EMP.8EG 12x12 MM SQUARE SHAFT

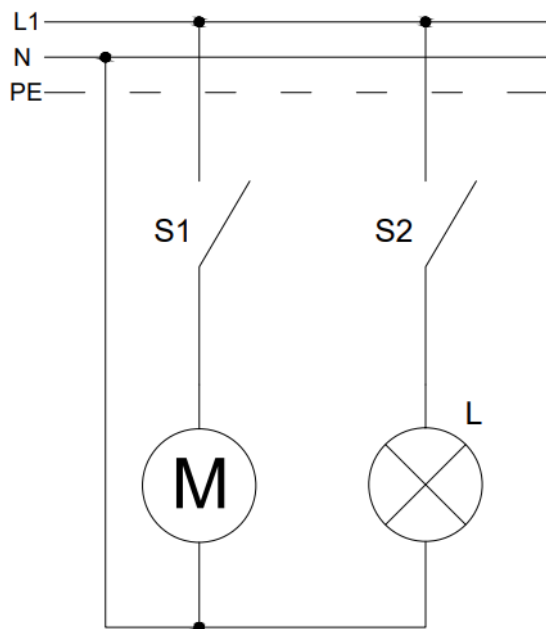
## J SPARE PART LIST- EXPLODING DRAWINGS



# GAS CHICKEN ROTISSERIE

## J SPARE PART LIST- EXPLODING DRAWINGS

8EG		
NO	NAME OF THE PRODUCT	PRODUCT CODE
1		8EG-USA CHIMNEY SHEET
2	YSC-KNX.PLC-LZ-0189	8EG-USA TOP TABLE CLOSING SHEET
3	YSC-KNX.PLC-LZ-0204	8EG-USA TOP TABLE
4	YTL-KNX.PLC-KS-0016	EMP.8EG TOP HINGE
5	YSC-KNX.PLC-PN-0023	8EG GLASS REST SHEET
6	YSC-KNX.PLC-LZ-0042	3EG RADIAN FIXING SHEET
7	YSC-KNX.PLC-PN-0057	8EG RADIAN BODY LEFT COVER SHEET
8	YSC-KNX.PLC-PN-0137	3EG RADIAN BODY TOP JOINT SHEET
9	YSC-KNX.PLC-PN-0088	3EG RADIAN BODY ADDITIONAL PLATE
10	YSC-KNX.PLC-PN-0056	8EG RADIAN BODY GUIDE PLATE
11	YBR-KNX.PLC-KS-0001	8EG RADIANT GAS PIPE
12	M.MUH-080	08 B-1 1 1/2x1 DECKEL CHAIN EMP.8EE-8EG (114 LINKS + 1 LOCK) COMBINED
13	M.MUH-078	08 B-1 1 1/2x1 DECKEL CHAIN MOTOR EMP. FRIED CHICKEN (25 LINKS + 1 LOCK) COMBINED
14	YSC-KNX.PLC-PN-0134	8EG-USA LEFT SIDE PLATE
15	M.MON-DSL-003	1-2x1x010 EMP.8EG MOTOR GEAR
16	YSC-KNX.PLC-LZ-0011	8EG ENGINE SHEET
17	YSC-KNX.PLC-LZ-0010	8EG REDUCTION SHEET
18	YTL-KNX.PLC-KS-0013	EMP.8EG SHAFT BEARING ALM
19	M.MUH-041-KM-09	AZM MASON NUT EMP.8EG
20	YTL-KNX.PLC-KS-0004	EMP.8EG BEARING SHAFT SHORT
21	M.MON-DSL-004	1-2 1X0.20 EMP.8EG BIG GEAR
22	YTL-KNX.PLC-KS-0008	EMP.8EG TENSION DISC
23	YSC-KNX.PLC-LZ-0014	8EG 20 TOOTH GEAR
24	YSC-KNX.PLC-PN-0009	8EG SIDE COVER SHEET
25	YSC-KNX.PLC-LZ-0013	8EG STRETCHING CONNECTING SHEET 1
26	YSC-KNX.PLC-LZ-0012	8EG STRETCHING CONNECTING SHEET
27	YTL-KNX.PLC-KS-0005	EMP.8EG BEARING SHAFT LONG
28	YTL-KNX.PLC-KS-0013	EMP.8EG SHAFT BEARING ALM



S1/S2 - ON/OFF SWITCH  
L - HALOGEN LIGHT