



# HORIZONTAL CHICKEN ROTISSERIE WITH CHARCOAL

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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.



# HORIZONTAL CHICKEN ROTISSERIE WITH CHARCOAL

## A1 PRODUCT DESCRIPTION

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\*The Professional chicken rotisserie, that provides high efficiency has been designed to be used in industrial kitchen.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
EMP.5YI	1200x930x1100	245	1250x970x1220
EMP.6YI	1400x930x1100	270	1450x970x1220
EMP.8YI	1800x930x1100	345	1850x970x1220

## A2 TECHNICAL INFORMATION

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Code	Capacity (skewer)	RPM	Motor Power (kw)	Operating Voltage (V)	Frequency (Hz)
EMP.5YI	5	2600	0,4	230	50
EMP.6YI	6	2600	0,4	230	50
EMP.8YI	8	2600	0,4	230	50

## 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.

# HORIZONTAL CHICKEN ROTISSERIE WITH CHARCOAL

## **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 Electric Power Supply must be done by authorized person.

\*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.

 This appliance must be connected to an earthed outlet in accordance with safety rules and standard.

\*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.


\*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

## **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.

# HORIZONTAL CHICKEN ROTISSERIE WITH CHARCOAL



\*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.



\*Clean the machine before using the first time.



\*When igniting the charcoal always use safety.



\*By-passing or disrupting the safety systems can cause damage and injuries!!!!

\*Before every use always check the safety equipments.

\*For health and safety use a headscarf operating the device.

**CAUTION: At use, cleaning and maintenance there is always a risk getting injured. Never use force, always follow the instruction rules and use safety equipments.**

## C1 USER SAFETY

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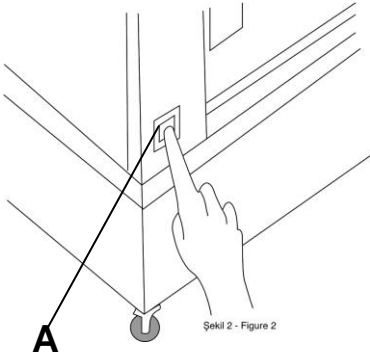
- No burned leftover charcoal in the oven at no operating .
- Using safety equipments during the cooking.,
- Also Using safety equipments during the cooking with optional ovens
- Following the instructions guarantees the operating, cleaning and maintaining the device.

# HORIZONTAL CHICKEN ROTISSERIE WITH CHARCOAL

## D OPERATION

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### \* Control Panel:



**A** : ON/OFF button

### \*Operating:

- Put sufficient amount of coal on the stone.
- Select accessories according to the product you want to cook and place them on the device.
- Manually burn the charcoal you have placed on the device.
- Wait for the coal to ignite and become embers.
- When the device reaches the desired temperature
- Place the meat to be cooked on the grill.
- Use tongs and similar equipment to turn the meat during cooking.
- After the cooking process is finished, take the grill and clean it.
- Wait for the coals in the ignition chamber to go out completely and then clean the chamber.
- Plug the device into the socket.
- You started the device by pressing the ON/OFF button of the device.

# HORIZONTAL CHICKEN ROTISSERIE WITH CHARCOAL

## E CLEANING & MAINTENANCE

### To clean



Before disassembling a part be sure there is no heat remaining in the device.

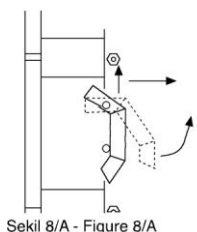
Before every cleaning read carefully the cleaning products instructions and safety regulations. Do not clean with pressurised cleaning equipments. Always be carefull when touching the device and not get burning injuries.

### To insert the plate, follow these steps

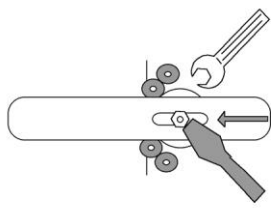
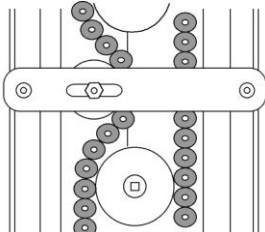
- a) Insert the horizontal plate such that the side slots match the pivots on both sides.
- b) Let the plate rotate freely.

### 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

## E1 AFTER USE

- Clean the removable parts in hot water with detergent-oil solvent-disinfactant compatible with the material.
- Clean the outer surface of the device with a damp cloth.
- Do not use acid and derivative materials while cleaning the device.
- Do not wash the device with pressurized water. Otherwise, water may get into the charcoal drawer.
- Clean the cooking stone with a wire broom.

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## 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 fuse is on or off.

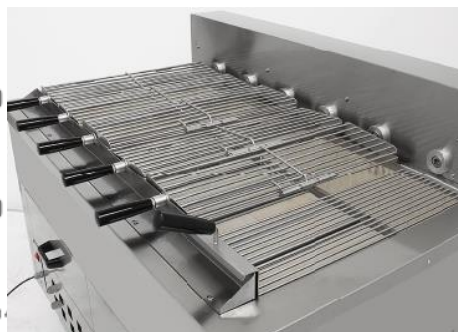
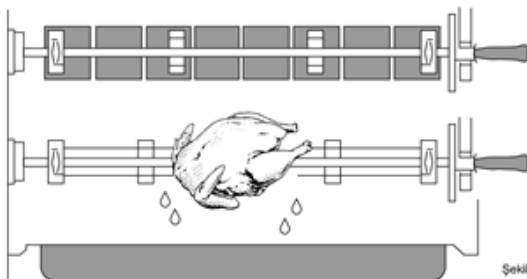
### THE APPLIANCE STOPPED

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.**

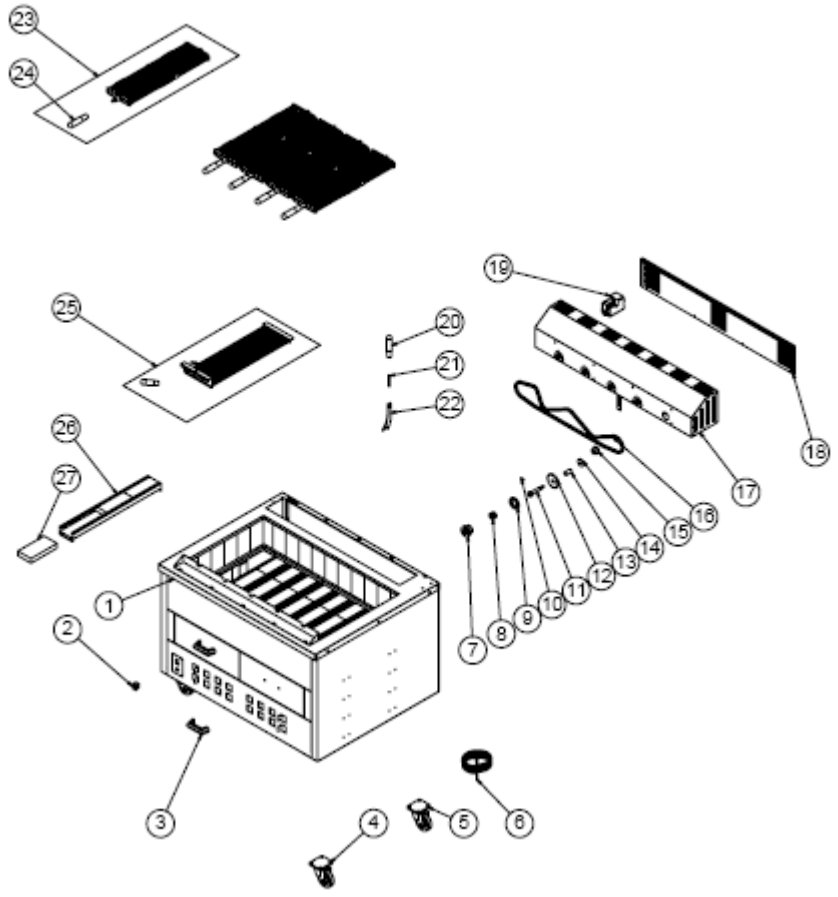
## G APPLIANCE DRAWINGS





# HORIZONTAL CHICKEN ROTISSERIE WITH CHARCOAL

## H SPARE PART LIST- EXPLODING DRAWINGS



EMP.5Y1

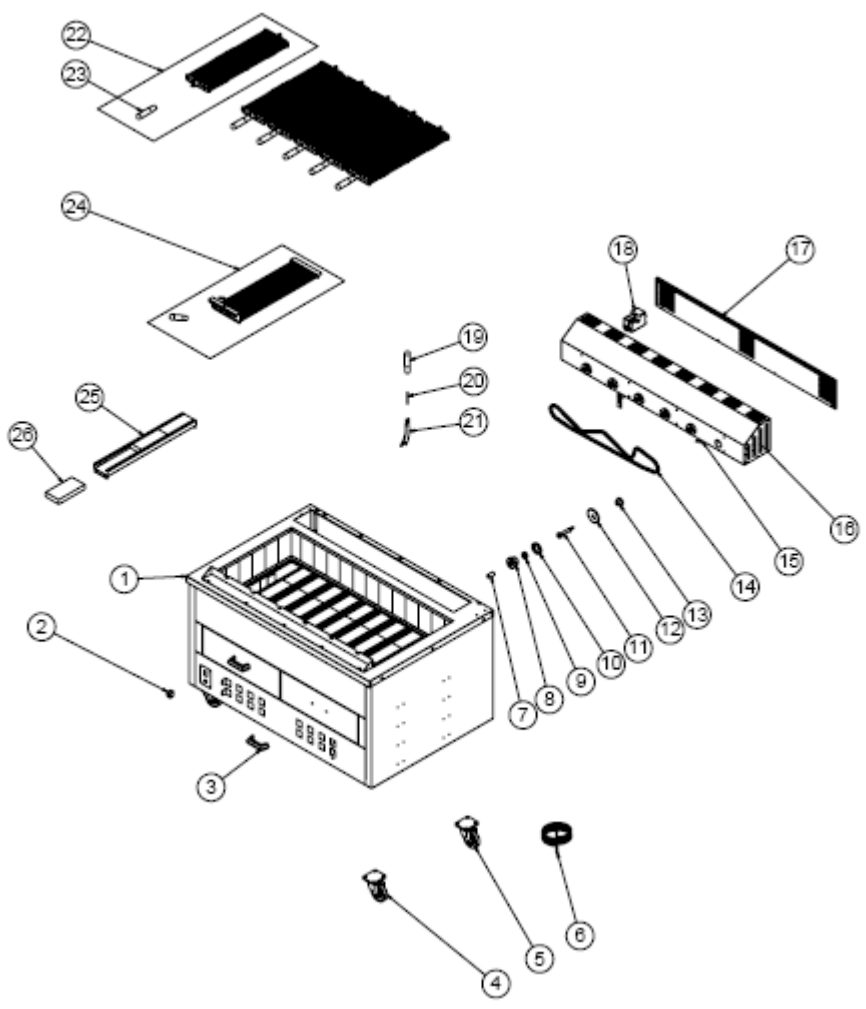
# HORIZONTAL CHICKEN ROTISSERIE WITH CHARCOAL

## H SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE : EMP.5YI		
NO	PRODUCT NAME	P.CODE
1	CHASSIS	-
2	KEY 0-1	GST.M.ELK-SLT-ANL-003
3	BAEKELAND HANDLE	GST.M.AKS-KLP-BKL-010
4	WHEEL WITHOUT BRAKE	GST.M.AKS-TKR-PS-002
5	WHEEL WITH BRAKE	GST.M.AKS-TKR-PSF-003
6	3X1 CABLE	GST.M.ELK-PWR-PBK-001
7	AXLE TUCK	YTL-KNX.PLC-KS-0013
8	BEARING 6202 ZZ	M.RLM-ISI-012
9	MASHON NUT	M.MUH-045
10	PIN	GST.B-PIM-SYH-YAR-5*20
11	SHORT AXLE	YTL-KNX.6YI-KS-0008
12	OUTER GEAR	YSC-KNX.PLC-LZ-0014
13	BUSH	YBR-KNX.6YI-KS-0002
14	DISK	YTL-KNX.PLC-KS-0008
15	ENGINE (ENGINE) GEAR	M.MON-DSL-003
16	CHAIN	M.MUH-042
17	GEAR FRONT SHEET	YSC-KNX.5YI-PN-0006
18	GEAR COVER SHEET	YSC-KNX.5YI-PN-0007
19	ENGINE (ENGINE)	M.ELK-MTR-RMM-002
20	OVAL HANDLE	M.MUH-015
21	SKEWING HANDLE AXLE	YTL-KNX.PLC-KS-0018
22	SKEWING HANDLE SHEET	YSC-KNX.PLC-LZ-0025
23	SHAFT	ARA-KNX.6YI-0001
24	OVAL HANDLE	M.MUH-015
25	INTERMEDIATELIK	ARA-KNX.6YI-0002
26	STONE BOTTOM SHEET	YSC-KNX.6YI-LZ-0011
27	FIRE BRICK	M.TAS-MTS-001

# HORIZONTAL CHICKEN ROTISSERIE WITH CHARCOAL

## H SPARE PART LIST- EXPLODING DRAWINGS



EMP.6YI

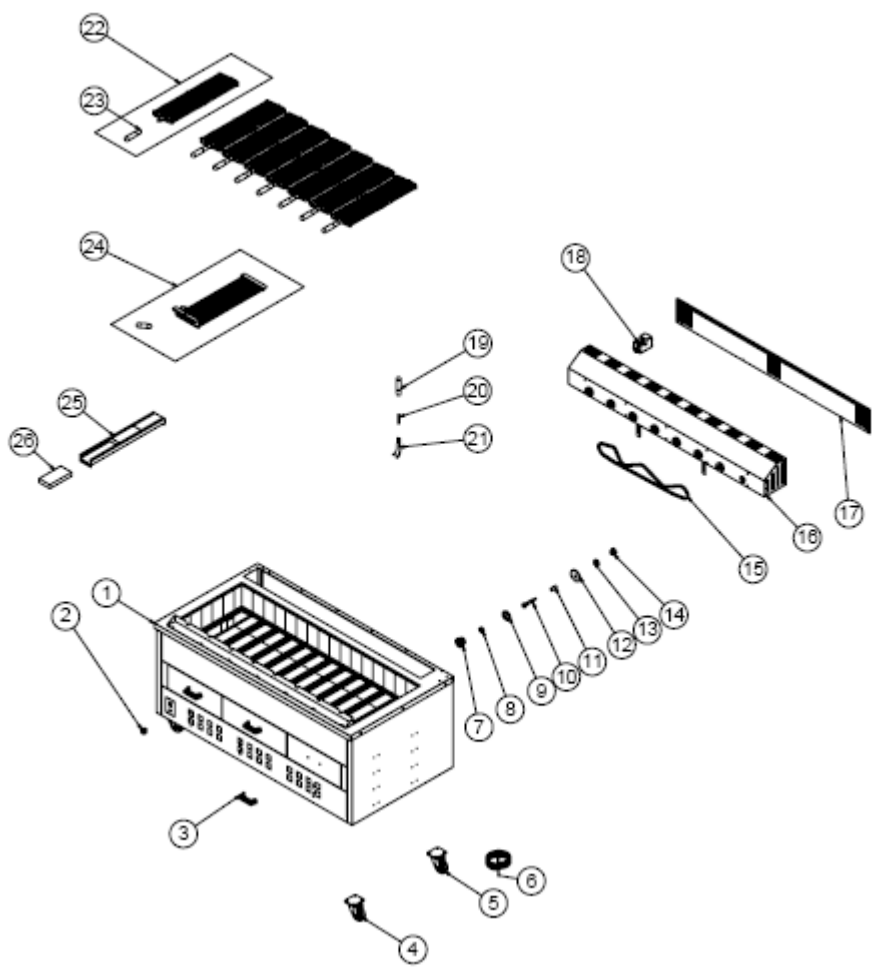
# HORIZONTAL CHICKEN ROTISSERIE WITH CHARCOAL

## H SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE : EMP.6YI		
NO	PRODUCT NAME	P.CODE
1	CHASSIS	-
2	KEY 0-1	GST.M.ELK-SLT-ANL-003
3	BAEKELAND HANDLE	GST.M.AKS-KLP-BKL-010
4	WHEEL WITHOUT BRAKE	GST.M.AKS-TKR-PS-002
5	WHEEL WITH BRAKE	GST.M.AKS-TKR-PSF-003
6	3X1 CABLE	GST.M.ELK-PWR-PBK-001
7	BUSH	YBR-KNX.6YI-KS-0002
8	AXLE TUCK	YTL-KNX.PLC-KS-0013
9	BEARING 6202 ZZ	M.RLM-ISI-012
10	MASHON NUT	M.MUH-045
11	SHORT AXLE	YTL-KNX.6YI-KS-0008
12	OUTER GEAR	YSC-KNX.PLC-LZ-0014
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14	CHAIN	M.MUH-042
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26	FIRE BRICK	M.TAS-MTS-001

# HORIZONTAL CHICKEN ROTISSERIE WITH CHARCOAL

## H SPARE PART LIST- EXPLODING DRAWINGS



EMP.8YI

# HORIZONTAL CHICKEN ROTISSERIE WITH CHARCOAL

## H SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE : EMP.8YI		
NO	PRODUCT NAME	P.CODE
1	CHASSIS	-
2	KEY 0-1	GST.M.ELK-SLT-ANL-003
3	BAEKELAND HANDLE	GST.M.AKS-KLP-BKL-010
4	WHEEL WITHOUT BRAKE	GST.M.AKS-TKR-PS-002
5	WHEEL WITH BRAKE	GST.M.AKS-TKR-PSF-003
6	3X1 CABLE	GST.M.ELK-PWR-PBK-001
7	AXLE TUCK	YTL-KNX.PLC-KS-0013
8	BEARING 6202 ZZ	M.RLM-ISI-012
9	MASON NUT	M.MUH-045
10	SHORT AXLE	YTL-KNX.6YI-KS-0008
11	BUSH	YBR-KNX.6YI-KS-0002
12	OUTER GEAR	YSC-KNX.PLC-LZ-0014
13	DISK	YTL-KNX.PLC-KS-0008
14	ENGINE (ENGINE) GEAR	M.MON-DSL-003
15	CHAIN	M.MUH-042
16	GEAR FRONT SHEET	YSC-KNX.8YI-PN-0006
17	GEAR COVER SHEET	YSC-KNX.8YI-PN-0007
18	ENGINE (ENGINE)	M.ELK-MTR-RMM-002
19	OVAL HANDLE	M.MUH-015
20	SKEWING HANDLE AXLE	YTL-KNX.PLC-KS-0018
21	SKEWING HANDLE SHEET	YSC-KNX.PLC-LZ-0025
22	SHAFT	ARA-KNX.6YI-0001
23	OVAL HANDLE	M.MUH-015
24	INTERMEDIATELIK	ARA-KNX.6YI-0002
25	STONE BOTTOM SHEET	YSC-KNX.6YI-LZ-0011
26	FIRE BRICK	M.TAS-MTS-001



# HORIZONTAL CHICKEN ROTISSERIE WITH CHARCOAL

## I ELECTRICAL CIRCUIT DIAGRAM

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