

Chicken grill, gas

C € -0085

Mod. G-8P 2151363

GB – CAT. II₂H₃+

***INSTRUCTIONS FOR INSTALLATION,
USE AND MAINTENANCE***

Model	Rated heat input (kW)	Product ID code
G-8P	9	CE-0085 AQ0354

TABLE 1

This instructions and use manual provides information concerning Spits for catering of category II_{2H3+}, type A, in accordance with standard EN 203-1, with CE mark as shown on the front page.

The serial data plate is always installed near the gas connection.

It contains all the information necessary for installation, i.e. model, heat input, consumption, etc.

INSTRUCTIONS FOR INSTALLATION

CAT. II_{2H3+} TYPE: A1

Rated heat input (kW)		9	
Minimum heat input (kW)		5	
Consumption		Rated heat input	Min. heat input
	Natural gas H (Hi = 9,45 kWh/mc) m ³ /h	0,95	0,53
	LPG (Hi = 12,68 kWh/kg) kg/h	0,71	0,39
Injectors (Ø in 1/100mm)	Natural gas H 20 mbar	Rated heat input	220
		Min. heat input	250
		Pilot burner	35
	LPG 29/37 mbar	Rated heat input	150
		Min. heat input	140
		Pilot burner	20
X distance of primary air (in mm)	Natural gas H	Close	
	LPG	4	

TABLE 2

DIAGRAMS OF APPLIANCE

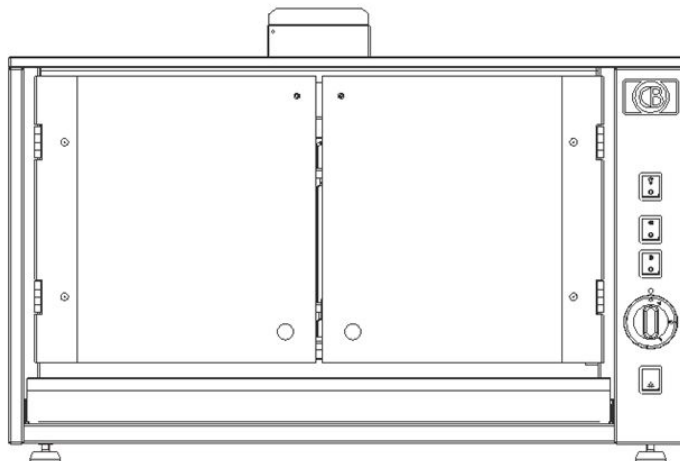


Fig. 1

CHARACTERISTICS

Model	Width	Depth	Height	Gas fitting ISO 7-1	Rated heat input	Minimum heat input	N. chickens	Power absorption at 230V~
	mm	mm	mm		KW	KW		W
G-8P	880	430	530	R ½ "	9	5	8	100

TABLE 3

▪ **INSTALLATION**

Installation, commissioning and repairs must only be carried out by a qualified and approved service engineer, and with careful reference to the following instructions:

- Your Spit needs to be installed in well-aired premises, possibly under a hood (please refer to standards).
- Take the appliance out of its packaging.
- Remove the protection film; in case of any residues of adhesive, use an appropriate solvent and then dry.
- Leave a free space of at least 10 cm from inflammable side walls and back; protect with appropriate heat radiation protections.
- Make sure that the appliance is in a perfectly level position by regulating the feet, if necessary.
- Before connecting the appliance to the gas mains, control the data plate to make sure that the appliance has been set for the type of gas available.
- If the type of gas is not equivalent to the data plate requirements, it is necessary to apply to the manufacturer or to a service centre appointed by the manufacturer.
- Fire prevention prescriptions must be followed very strictly!

▪ **LAWS, TECHNICAL PRESCRIPTIONS AND DIRECTIVES**

During installation follow the prescriptions below:

- Current applicable law
- Local prescriptions, such as building standards and prescriptions concerning combustion
- The Gas Safety (installation & use) Regulations of 1984 (Amendment 1990)
- Directives and regulations of the gas supply board and of the electricity board
- Current safety standards.

▪ **FLUE GAS EVACUATION**

These Spits have a heat input lower than 14 kW, therefore they are qualified as type A appliances, which means that they do not need to be connected to a chimney or to a flue gas evacuation system. For what concerns airing the premises in which the appliance is installed, please read the aforementioned standards carefully.

▪ **GAS CONNECTIONS**

Gas must be performed according to these instructions and only by qualified personnel.

The gas pipe can be equipped with a fixed connection or be disconnectible by fitting a homologated on-off valve between. If flexible pipes are employed, they must be made of stainless steel and be in conformity with applicable standards.

Once the appliance has been connected, a tightness test must be carried out using a special leak finder spray that does not cause corrosion.

▪ **ELECTRICAL CONNECTION**

Make sure that the power supply and rated voltage are suitable for the appliance by checking its data plate.

The appliance is supplied with a power cable and plug.

If the cable needs to be replaced, please see the enclosed wiring diagram and prescription of the electricity board.

The power cable must not be lower than H07 RN-F according to standard and with a minimum section of 3x1,5 mm².

The cable must be kept in its runner and be fixed with the cable holder. Each connector must be fastened to the appropriate terminal.

The equipotential terminal is in the back of the appliance near the gas connection and is marked with the appropriate international symbol.

The appliance can be started only once all the safety requirements have been met.

▪ **STARTING**

Make sure that the appliance features (category and preparation for type of gas) suit the gas family and group available on site, otherwise apply to the manufacturer or a service centre appointed by the manufacturer to convert or adapt the appliance to the gas group available.

- HEAT INPUT WITH LPG : The rated heat input is achieved by installing the injectors listed in the table without any preliminary regulation.
Operation is admitted according to the supply pressure available :
 - admitted if supply pressure is within the range 20/25 and 35/45 mbar
 - not admitted if the pressure is lower than 20/25 mbar or higher than 35/45 mbar. Inform the installer and do not start operation until the cause has been found and eliminated.

- HEAT INPUT WITH NATURAL GAS : The rated heat input is achieved by installing the injectors listed in the table without any preliminary regulation.
Operation is admitted according to the supply pressure available :
 - admitted if supply pressure is within the range 17 and 25 mbar
 - not admitted if the pressure is lower than 17 mbar or higher than 25 mbar. Inform the installer and do not start operation before the cause has been found and eliminated.

The maximum heat input of the burner is ensured when the right injectors has been installed. Compare the injectors installed with the information provided in table 2.

The minimum heat input for all the burners is achieved by installing and/or adjusting the by-pass; the minimum heat input is always set and sealed by the manufacturer according to the type of gas. Any operations must be carried out only by the manufacturer or by a service centre appointed by the manufacturer.

When the appliance is used with natural gas (methane), use the injector of the pilot burner marked with number 35, and when LPG used adopt injector number 20.

Apply to the electricity board for the correct heat value and control the injectors according to the data listed in table 2.

▪ **NEW INSTALLATION**

NOTE : The regulation screws of the cocks/valves must not be touched as they have been adjusted and sealed by the manufacturer.

▪ CONTROL OF FEED PRESSURE

The feed pressure is measured using a liquid pressure gauge (eg. a U shaped pressure gauge, minimum definition 0.1 mbar).

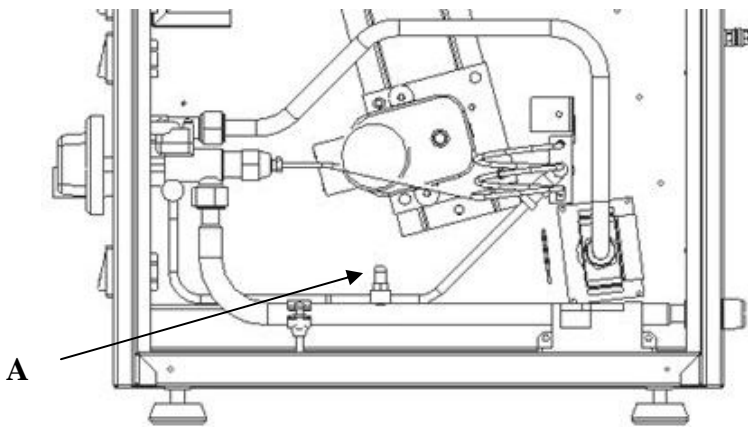
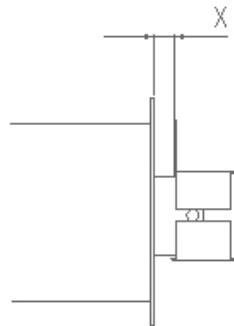


Fig. 2

1. unloose the pressure intake screw A which can be reached once the right side panel has been removed by unloosing the screws;
2. connect the U shaped pressure gauge;
3. start the appliance according to instructions at rated heat input;
4. measure the inlet pressure;
5. disconnect the U shaped pressure gauge;
6. tighten the seal screw again and fit the right side panel again.

▪ CONTROL OF PRIMARY AIR FLOW

Fig. 3



- Primary air can be considered correctly adjusted if there is no flame lift when the burner is cold and the injector lights when the burner is hot.
- Primary air fixed in these appliances with natural gas, whereas with LPG it is necessary to consider the distance indicated in table 2 (see also figure 3).

▪ OPERATION CONTROL

- Start the appliance according to instructions for use;
- Control that the appliance does not leak;
- Control combustion safety during the regulation from maximum to minimum;
- Control progressive ignition and that the main burner flames are even.

▪ INFORMATION FOR USER

The user must be informed (using the instructions manual) and instructed on the appliance's operation and use. Provide the instructions manual.

Remind the user that any changes in the installation premises which may affect the inlet of combustion air require a new control of the appliance's operation.

Advise to apply for a maintenance contract.

Recommend to grease gears at least twice a year.

▪ CONVERSION TO OTHER TYPES OF GAS

Injectors must be replaced to convert the appliance to another type of gas, for example from natural gas to LPG. Apply only to the manufacturer or to a service centre appointed by the manufacture.

INSTRUCTIONS FOR USE AND MAINTENANCE

Our Spits are appliances for catering and they must be used only by qualified staff.

The outer surfaces can become hot during operation so use the appliance carefully.

All the installation and connection operations to other types of gas must be performed only by a gas board or by an installer who is a regular member of the register of installers. The conversion and adaptation to another kind of gas, if necessary, can be carried out only by the manufacturer or by a service centre appointed by the manufacturer.

Install the appliance in a well-aired room, if possible under a hood in accordance with the previously described standards.

Information on noise level : according to prescriptions concerning the noise level of machinery dated 18.01.1991, this machine is considered a technical working instrument that does not cause noise, or in special conditions, its noise level does not exceed 70 dB (A).

The appliance requires supervision during use.

Do not clean the appliance with direct jets of water under pressure.

▪ **LOADING**

Proceed as follows to load the Spit :

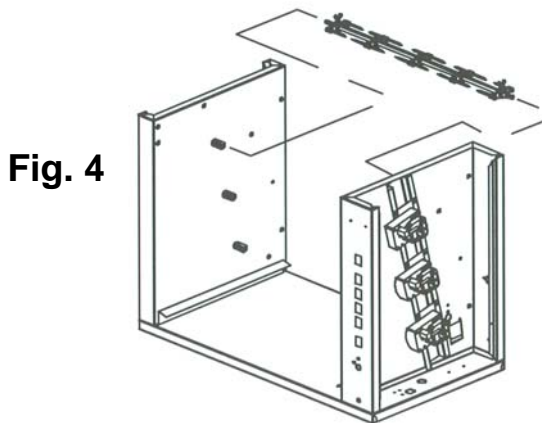


Fig. 4

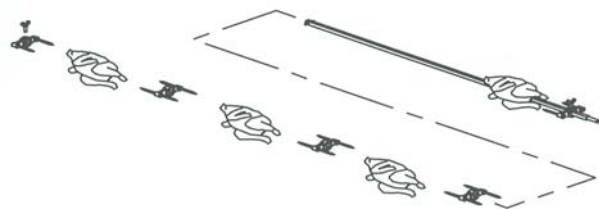


Fig. 5

- Take out the cold spits pushing them left till you unhook the right side. Please always wear a glove
- Put the chickens on the spits as shown in fig. 5
- Insert the spits into the appliance
- After cooking, switch off the appliance and take out the spits using a glove and pushing them right till you unhook their left side

Never put hands or something else in the spit when working.

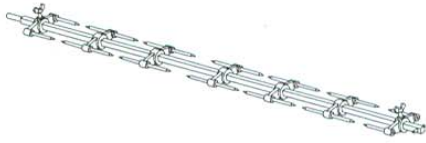
▪ **COOKING TIME**

The cooking time of chickens weighing approximately 1kg each between 60 and 75 minutes; the time can change for one of the following reasons :

- preheating of the appliance
- meat features (lean or fat)
- temperature of raw food
- meat browning.

▪ **ACCESSORIES**

Some accessories (see figure 6) are offered to make the best use of the appliance. This accessories are available on request with additional cost.



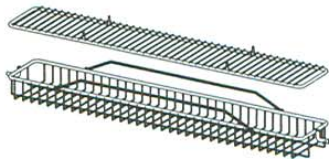
Complete spit with forks



Grid for Roast



Grid for Portion



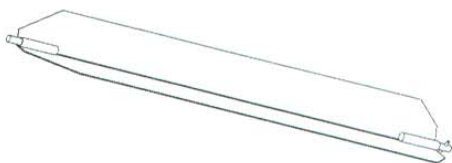
Closed basket grid



Closed basket grid for potatoes



Special long spit



Sword-spit

Fig. 6

These accessories allow to grill small and large pieces of meat and to load the appliance differently. If baskets are used it is necessary to make sure that the food is distributed evenly and that no pieces protrude from the basket itself. When food is loaded differently make sure that the pieces of food do not come into contact during cooking and disturb each other.

▪ **OPERATION**

Plug in the appliance and make sure that the cable does not touch hot parts of the appliance.

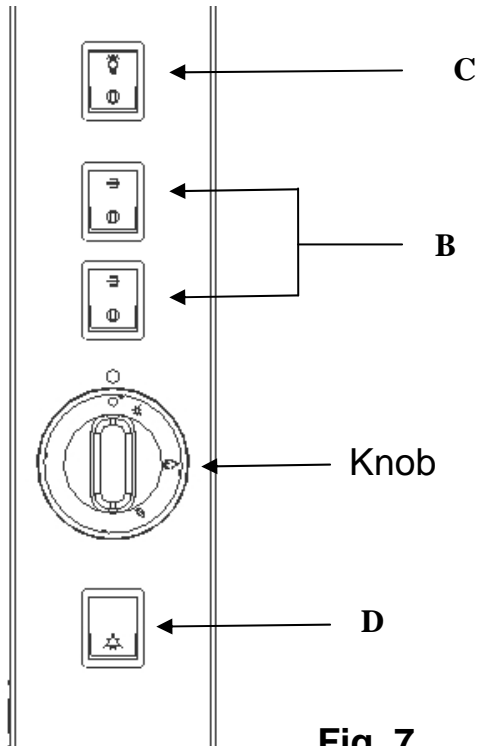


Fig. 7

- Open the gas on/off valve.
- Switch on the switch B for the spits movement and the switch C for the internal lighting.
- To light up the pilot burner press the knob and turn it till position *. Keep the knob pressed and press the ignition button D simultaneously.
- Once the pilot burner has been lit up, keep the knob pressed for another 15 seconds. If the pilot burner goes out after releasing the knob, please repeat the operation.
- To light up the main burner, turn the knob to the maximum position; turn the knob again to set it to the minimum.
- PLEASE NOTE: we recommend to light up the burner only once the spits are on in order to prevent burning the meat near the burner.
- To turn off the appliance, set the regulation knob to position "closed" and switch off all the switches.

▪ **CLEANING AND SERVICING**

- Clean the appliance only when it is cool!
- Do not clean the appliance with a jet of water or with water under pressure.
- Cleaning the appliance is extremely important as it ensures perfect operating conditions and a long-life of the appliance. Furthermore, a spit that is clean and well looked after gives a good impression to clients.
- Clean the appliance as follows :
- Unplug the appliance and close the gas tap.
- Wash stainless steel parts with water and a detergent (do not use abrasive substances). Never use a metal pad because it could make rust develop. In case of resistant dirt use a special grill cleaning product and follow the manufacturer's instructions.
- The drip tray can be washed separately under running water or even in a dishwasher.
- Remove the burner protection carefully and wash separately; control if all the burner holes are in order or clean with a hard brush, dry the protection and re-install (figure 8)

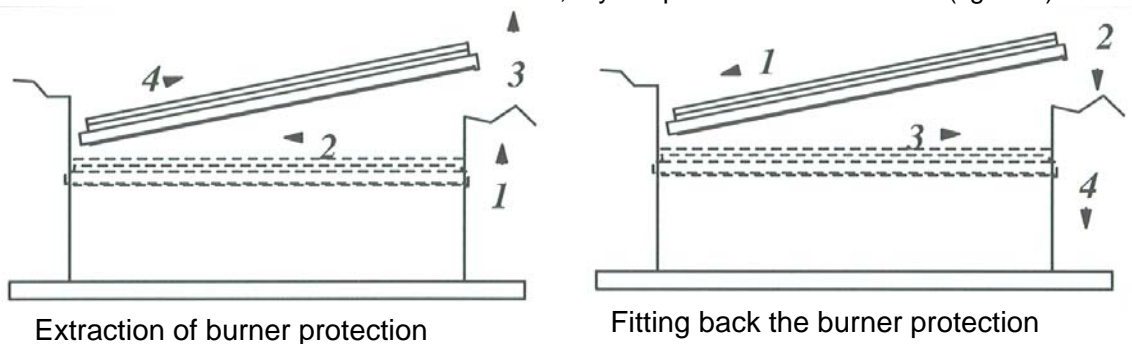


Fig. 8

Extraction of burner protection

Fitting back the burner protection

▪ **SPECIAL INSTRUCTIONS**

- It is advisable, especially in case of continual use, to clean the glass periodically with a cloth dipped in lukewarm water. A cloth dipped in cold water could cause a thermal shock and break the glass.
- Empty the drip tray after each cooking cycle.
- NOTE : Besides routine cleaning and servicing operations, we recommend to have the appliance controlled at least twice a year by an expert technician. It is necessary to control the gears, gas and electrical equipment. It is advisable to apply for a service contract.
- In case of a long inactivity, close the gas tap before the appliance, unplug it and clean the thoroughly as described above.

▪ **LIGHT REPLACEMENT**

- Unplug the appliance.
- Remove the glass protection.
- Unscrew the bulb and replace the light with a new one having the same features; screw the protection back on.

▪ **HOW TO PROCEED IN CASE OF INCONVENIENCES**

In case of failures which could be a possible source of danger, close the gas tap before the appliance and apply to a service centre!

▪ **WARNING**

- Get rid of the machine in a proper way following the national disposal rules.
- Always protect the machine from the intervention of not authorized persons.



The manufacturer shall not be held responsible if the instructions contained in the booklet are not followed.