

MOD : WR-ROTI-SK

Production code : NHK4 (BLUE)

Installation and User Manual



MODEL : WR-ROTI-SK



GB

ELECTRIC CHICKEN ROASTER

SPECIFICATIONS

The tables below refer to the specifications of model

Appliance's Dimensions

MODEL	LENGTH (mm)	WIDTH (mm)	HEIGHT (mm)
WR-ROTI-SK	940	590	790

POWER IN TOTAL

MODEL	POWER
WR-ROTI-SK	5.400 Watt

Electrical Supply

WR-ROTI-SK

230V AC / 400V 2N AC 50/60Hz

IP Grating

IP 20

Appliance's Safety

Complies to **EN 60335-1** and **EN 60335-2-38** requirements.

CE marking.

ATTENTION :

The Declaration of Conformity can only be issued by the manufacturer or his authorized representative located in the European Community.

Main Parts

- AISI 430 stainless steel body.
- Pyrex doors
- Heat insulated handles
- Back side with pyrex glass
- Pyrex curved glass front cover and adjoining for WR-ROTI-SK .
- Axis of rotation.
- Four spits with hooks or four baskets for WR-ROTI-SK.
- Fat collecting drawer
- Four supporting feet.

Electrical Components

- Wire heating elements:
WR-ROTI-SK 3 x 1.800 Watt
Thermostat 300C for WR-ROTI-SK
- Motor for the rotation.
- Lamp.
- Switch on / off WR-ROTI-SK : 2pcs. (one for motor one for the lamp).
- Gland for supply cord.
- Fire resistant wiring.
- Terminals' fasteners.
- Earth terminal.
- Potential equivalent terminal, marked P.A.
- Six polar polyamide connection for supply cord.

1. GENERAL INFORMATION

- ⇒ This technical manual includes instructions for the installation, operation, care and maintenance of chicken spit. Please, read carefully and keep it for future reference. This manual should be referred to both by installing or service technicians and the operators of the equipment.
- ⇒ After you remove the packing make sure that no damage was caused during shipping. If in doubt, we recommend that an authorized technician examine the appliance before you proceed with the installation.
- ⇒ The appliance requires electrical connection. Before proceeding, make sure that main voltage meet the requirements of the appliance. This information is available on a label, on the right side of the appliance, as you face it. **In case of incongruence or if in doubt, do not connect the apparatus. Ask for the equipment to be checked by specialized personnel.**
- ⇒ **Personnel, who are specially trained in their use, there for, use chicken spits equipment are commercial grade appliances and should.**
- ⇒ Exclusively specialized technicians according to specifications valid in the country where installation is taking place must carry out all procedures concerning installation and connection of the appliance.
- ⇒ Before any routine cleaning, disconnect from electricity mains. The same procedure must be followed in case of malfunction of the appliance, while waiting for the service technician.
- ⇒ Authorized personnel using original spare parts only must exclusively carry out any repairs.
- ⇒ The manufacturer cannot be held responsible for damage caused to persons, animals or property due to misuse, tampering, unauthorized modification, or uses other than ones mentioned and / or considered in this manual.

2. TECHNICAL INSTRUCTIONS

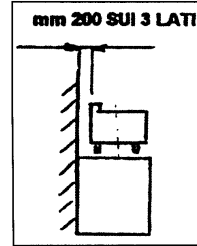
INSTALLATION AND SERVICE INSTRUCTIONS

CHICKEN SPITS ARE PROFESSIONAL EQUIPMENT.
ALL ASSEMBLY AND CONNECTION PROCEDURES,
TESTING AND REQUIRED REPAIRS
MUST BE CARRIED OUT
BY SPECIALIZED AND AUTHORIZED PERSONNEL ONLY.

ENTERPRISES CANNOT BE HELD RESPONSIBLE
FOR ANY NEGATIVE CONSEQUENCES IN CASE OF
INTERVENTIONS BY NON-SPECIALIZED TECHNICAL PERSONNEL
OR DUE TO NONCOMPLIANCE WITH FACTORY INSTRUCTIONS.

2.1 INSTALLATION OF THE APPLIANCE.....

Appliances must always be positioned below 200 mm ON THREE SIDES an air extractor, which directs fumes outdoors.
After making sure the appliance is intact, place it in position so that it is stable and there is adequate operating space around it.
Can be also seated over a heating chamber, or a simple iron base.



Attention! To avoid accidents, keep all packing materials (cardboard, plastic bags, metal items, etc) away from children.

Important! Install chicken spit on a flat non-flammable surface, away from flammable walls.



2.2 ELECTRICAL CONNECTION.....

Remove the rear cover of the appliance.

- Enter a suitable supply cord through the gland.
- Depending on the available power supply connect the cables.

a. Three phases power supply HO7RNF 5x2,5 (WR-ROTI-SK)

Connect the phases to L1, L2 and L3.
Connect the earth neutral to N1 or N2.
Connect the earth.

b. Two-phases power supply HO7RNF 4x2,5 (WR-ROTI-SK)

Connect the phases to L1, L2.
Connect the earth neutral to N1 or N2.
Connect the earth.

c. Single-phase power supply HO7RNF 3x4 (WR-ROTI-SK)

With the provided bridges, short-circuit L1, L2.
Connect the phase to L1 or L2, the neutral to N1 or N2
And earth-to-earth terminal.

- Connect P.A. terminal to water piping using a 10 mm² wire.

IT IS STRONGLY RECOMMENDED TO USE A QUALIFIED ELECTRICIAN FOR ALL ELECTRICAL CONNECTIONS. THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ACCIDENTS AND DAMAGE CAUSED TO PERSONS, ANIMALS OR PROPERTY DUE TO NONCOMPLIANCE WITH THESE INSTRUCTIONS.



2.3 POSSIBLE PROBLEM.....

Even if the appliance is used correctly, some problems may arise for various reasons. The table that follows mentions some possible problems and some possible causes.

In case of problem we control first if the electrical supply to the machine is right or not.

POSSIBLE PROBLEM	POSSIBLE CAUSES
Machine is not operating Check if there is damages to	1) all heating elements 2) the edge of cord connected with connector strip.
One of the two heating element operating with the one switch is not operating	1) the heating element 2) the edge of supply cord connected to heating element or to switch.
Both heating elements operating with the one switch in not operating	1) both heating element 2) the edge of supply cord connected to heating element or to switch.
Motor is not operating	1) the switch on/off 2) the motor.



2.4 REPLACEMENT OF ELECTRICAL ELEMENTS.....

Heating Element

For heating elements and other only the right cover of the appliance need to be removed.

- WR-ROTI-SK

For the lower two heating elements draw and remove the right painted glass at the bottom of the appliance. Release the wires and remove the heating element's holding screws inside chamber. Draw out the heating element and make the replacement.

To replace the upper heating element remove the right adjoining pyrex glass and the right column cover of the appliance. Release the wires and remove the heating element's holding screws inside chamber. Draw out the heating element and make the replacement.

For the motor unscrew supporting base of the motor (same steps for all models).

For thermostats, indicating lamps, switches, draw and remove the right painted glass at the bottom of the appliances.



CUT OFF THE POWER SUPPLY BEFORE COVER REMOVAL.

2.5 TRAINING.....

The personnel who are to install and connect the appliance must train the users appropriately so that they can handle the operation and safety measures of the appliance.

ATTENTION !!!

- Check that main voltage in your working area is suitable for the settings on the label and that the appliance is properly earthed.
- Before any service activity takes place or any parts are replaced on the appliance, make sure that power supply is turned off.

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3. OPERATION INSTRUCTIONS

INSTRUCTIONS TO PERSONNEL FOR OPERATION AND CARE

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3.1 TURNING ON THE APPLIANCE

After making sure the appliance has been correctly connected to electricity, you can start using it.

Heating Elements

WR-ROTI-SK

- 1) Turn on Thermostat at desire temperature

Motor

Switch on / off operates the motor for the rotation.



3.2 CLEANING AND MAINTENANCE.....



- ✓ Turn off the heating elements before any cleaning or maintenance procedures. Let the appliance cool and make sure it has been unplugged from the main supply.
- ✓ At the end of the working day, remove the broach and clean them thoroughly, empty and clean fat collecting drawer.
- ✓ Clean with a wet cloth the purex glass and doors.

Never use running water to clean the appliance.

