

CHICKEN GRILL (ELECTRIC)

MODEL: *321.216



INSTRUCTIONS FOR INSTALLATION, USE AND MAINTENANCE

S2 – S3 – S5 – S9 T16 – T24 – T36

ELECTRIC GRILL ROOM

INSTRUCTIONS FOR INSTALLATION, USE AND MAINTENANCE



This equipment must be withdrawn
in accordance with Article 11(2) of
Directive 2002/96/EC (WEEE)



Read and understand this Manual
before operating or servicing this
equipment.

1. SAFETY PRECAUTIONS

WARNING: DANGEROUS VOLTAGE INSIDE

WARNING: TO PREVENT FIRE OR SHOCK HAZARD DO NOT EXPOSE THIS UNIT TO DRIPPING OR SPLASHING WATER.

The electric power switches do not completely shut off mains power from the unit, but switch operating current on and off.

2. INTRODUCTION

Congratulations on purchasing this SERGAS rotisserie.

We are sure that you will be satisfied of working with it, as it is designed to operate in heavy conditions for many years with the highest efficiency and the lowest maintenance.

As we use to all our products we took very special care for safe and economic operation. This unit is equipped with all devices for safe use of electric power according to EU and international norms. It is designed to operate with the lowest energy consumption and grill your stuff under the best sanitary conditions.

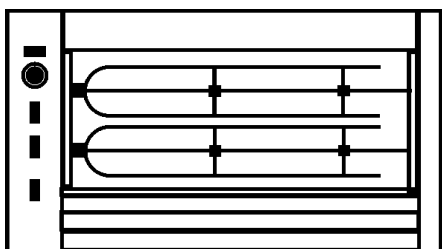
We advice you to spare a few moments to read this brief operator's manual. It may repay you in terms of improved results, or avoidance of costly mistakes.

This series of electric rotisseries with spits includes the models S2, S3, S5 and S9. The S3 and S5 are delivered with a stove at the bottom where the user can keep warm the chicken that have already been grilled.

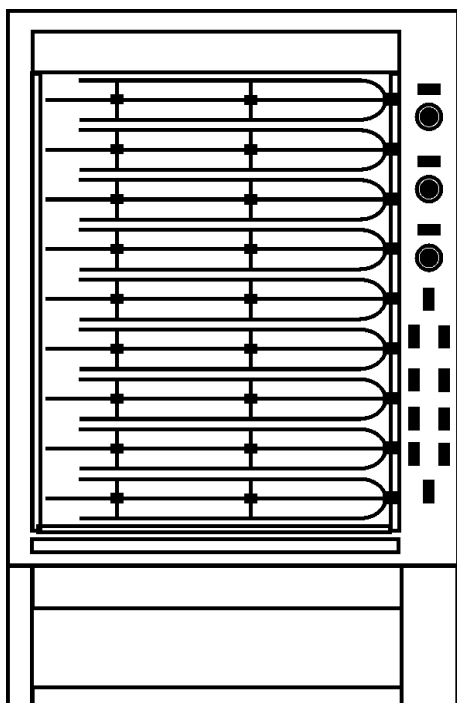
The electric rotisseries with baskets series includes the models T16, T24 and T36.

3. GENERAL DESCRIPTION

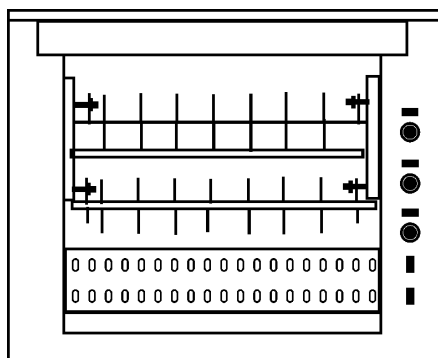
The appliance is equipped with baskets or 2, 3, 5, or 9 spits (depended of its type), with this instruction manual, and with a grease-trap tray.



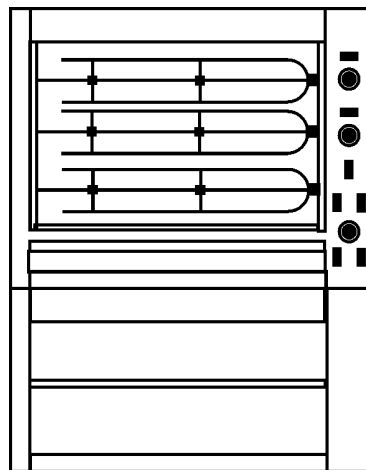
S 2



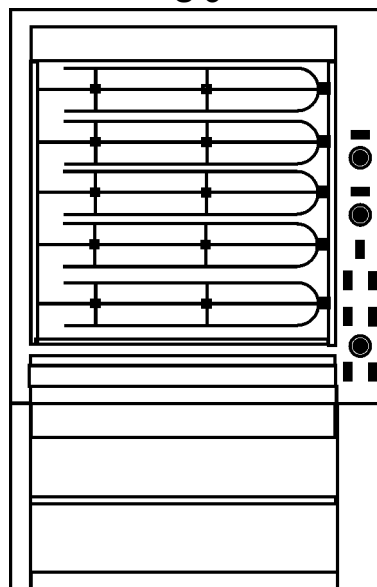
S 9



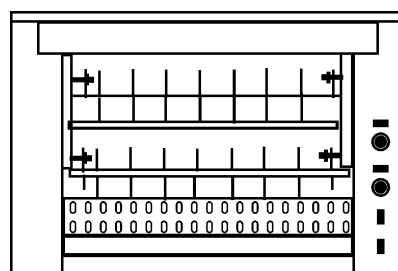
T 36



S 3



S 5



T 16 - T 24

Ensure that the packing you received includes everything.

4. INSTALLATION

If your appliance is not accompanied with a stove put it on a stiff table with flat surface. If it is supplied in combination with a stove put it on floor with flat surface and adjust its level by turning the adjustable legs. Take care that your appliances are in a distance at least 15cm from the nearest wall.

Special care must be taken that flammable objects (curtains, wooden, decoration etc.) are not near or above the unit.

Before you put in operation for the very first time remove the plastic coating from the stainless steel surfaces.

Electric power supply must be 230V 50 Hz per line.

Be sure that the unit is well earthed.

Our electric grill rooms can be wired with one or two or three lines and neutral. (3L + N or 2L+N or L + N).

Connections must be done according the diagrams and wires size as they are given in the next page.

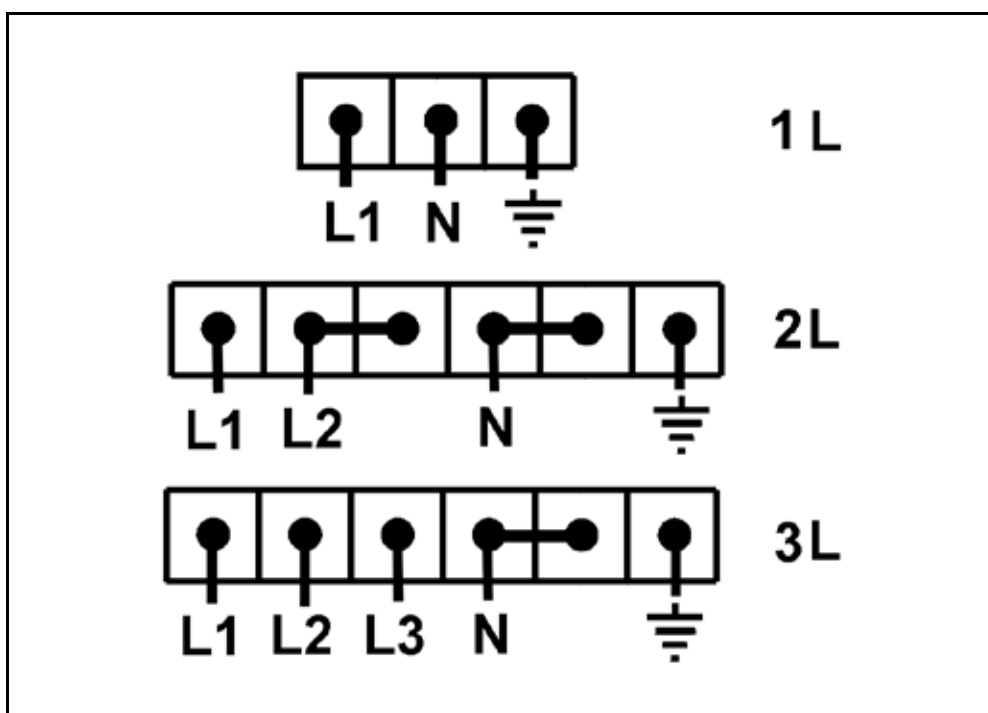
Every line supplying your appliances must have its own fuse and switch with contact separation at least 3 mm. This way they can be isolated from mains if required.

Note that all electrical works must be carried out ONLY by a qualified electrician.

4.1 WIRING

THIS WORK MUST BE CARRIED OUT ONLY BY A QUALIFIED ELECTRICIAN.

Electrical terminal is located on the bottom of the right panel, behind the switchboard. Remove the cover and connect to one or two or three lines according the diagrams:



Wire sizes and fuses must be according the following board for the respective model of electric grill room:

Model	Power	Lines	Fuse (per line)	Cable
S 2	4 kW	1	16 A	RN - F 3G4
S 3	6 + 1,5 kW	2	16 A	RN - F 4G6
		3	16 A	RN - F 5G6
S 5	8 + 1,5 kW	2	16 A	RN - F 4G6
		3	16 A	RN - F 5G6
S 9	10 kW	2	16 A	RN - F 4G6
		3	16 A	RN - F 5G6
T 16	4,5 kW	1	16 A	RN - F 3G4
T 24	6 kW	2	16 A	RN - F 4G4
T 36	10 kW	2	16 A	RN - F 4G6
		3	16 A	RN - F 5G6

OPERATION

5.1. DESCRIPTION OF CONTROLS

All operations of the appliance are controlled from the switchboard which is placed on the right side of the front panel except S2 where is on the left side.

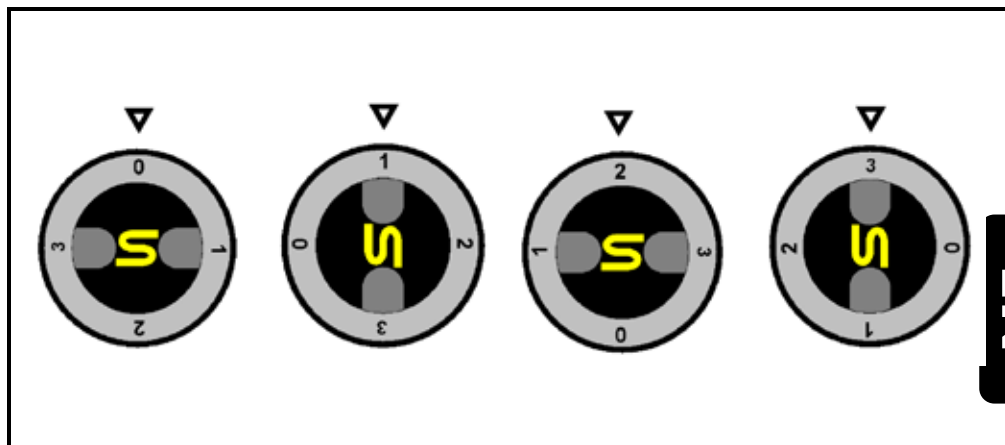
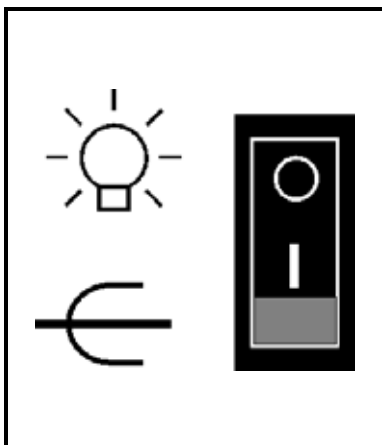
On the switchboard are the switches for the control of the rotation of the spits or the baskets, the lighting switches, and the power switches controlling the heating units.

Lighting switch

Press to turn on or off the light in the grilling room.

Spit rotation control switch

Controls the operation of the spit's motors. Press to start or stop the spit's rotation.



Power switch

It controls the electric power of two or one (the top switch in S5 or in the stoves) heating units and can be turned in four positions:

The position **0** where the switch is closed.

The position **3** where both heating units controlled by this switch are in full operation. The appliance grills medium or big amount of meat - normal grilling operation.

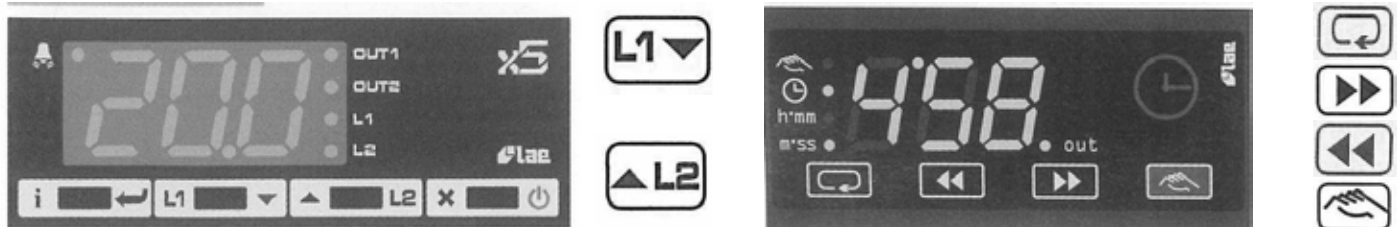
The position **2** where one heating unit in full operation and the other is off. The appliance grills low amount of meat. If the switch controls only one unit that is in full operation.

The position **1** where both heating units are in low power operation. The appliance keeps warm the already grilled meat. If the switch controls only one heating unit then in the position 1 it is off.

If your appliance is equipped with an electronic thermostat, select the desired temperature by pressing the button L1.


First appears the indication 1SP and after 2 sec the selected temperature. To increase it press L2 and to decrease it press L1.

If no button is pressed for a few seconds thermostat returns to the initial indication.



To start the appliance's operation (one circle of operation) press the start button

To define the duration of a circle of operation press the button >> for increasing or the button << for decreasing it.

To operate the appliance with no time limit press for 3 sec the button  (manual operation).

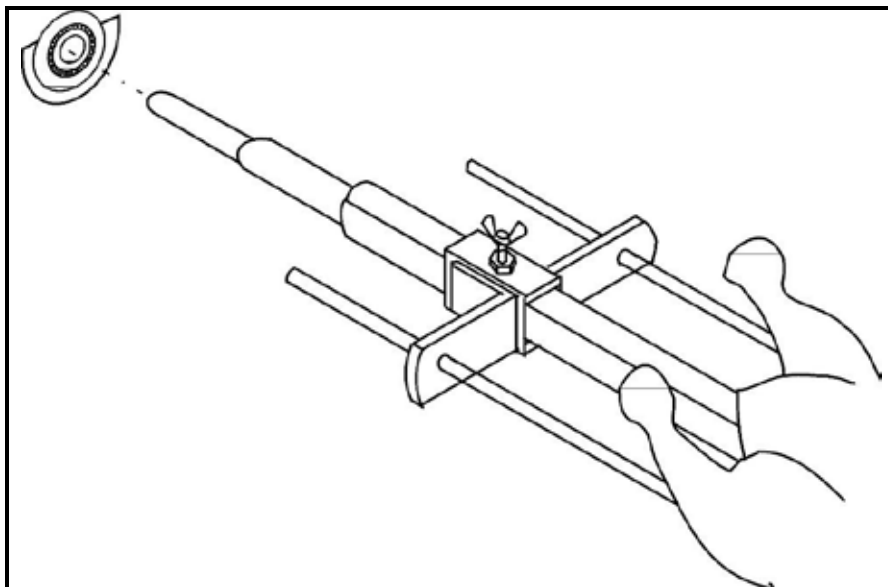
To return in timed operation press again the same button for 3 sec.

If no button is pressed for a few seconds timer returns to the initial indication.

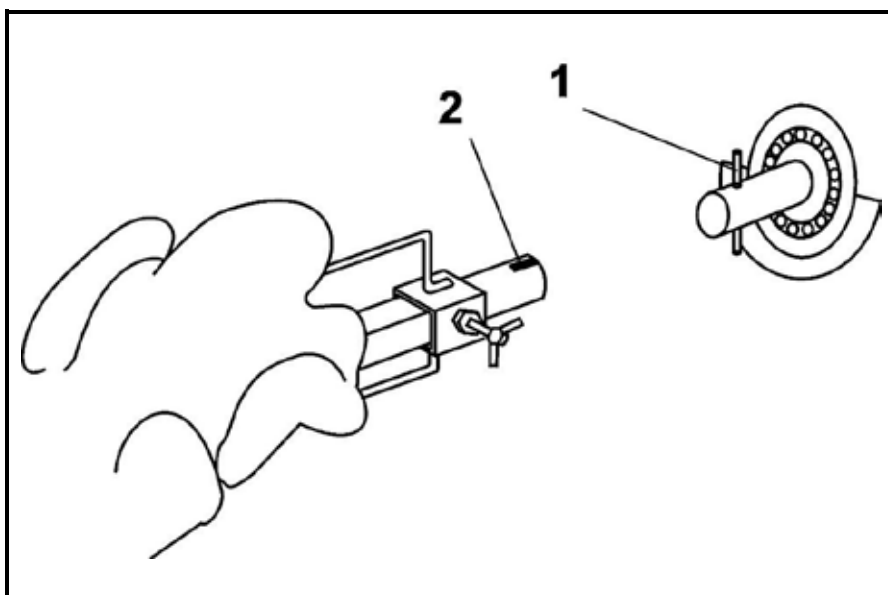
At no load condition the appliance rises up to 160°C in 12 minutes and to 200°C in 22 minutes.

5.2 LOADING THE SPITS

Put the chicken in the spit according the following sketch. To do it put first three chicken and fix the middle hook. Then put the rest three chickens, fix the outer hook and secure them with the wing screw.



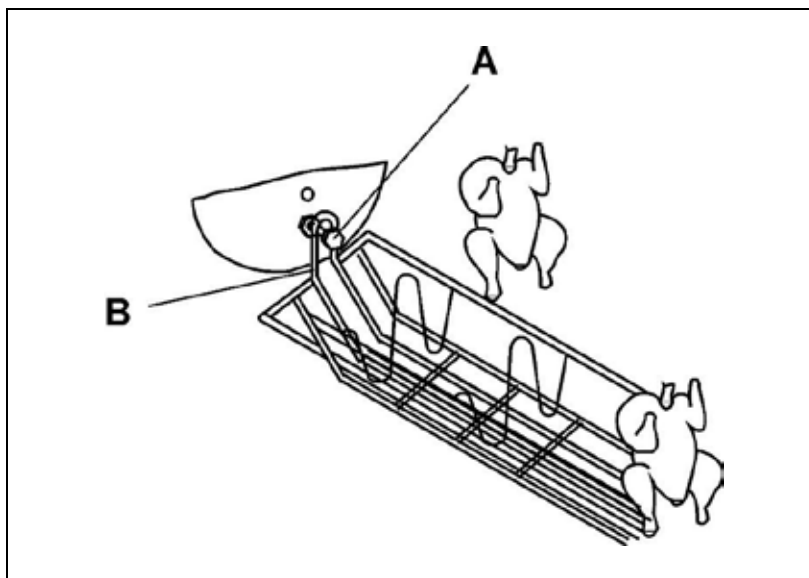
Put the loaded spit in the unit and fix it in its position. To do it fix first the left-hand edge in the bearing and then the right-hand edge to the respective hanger.



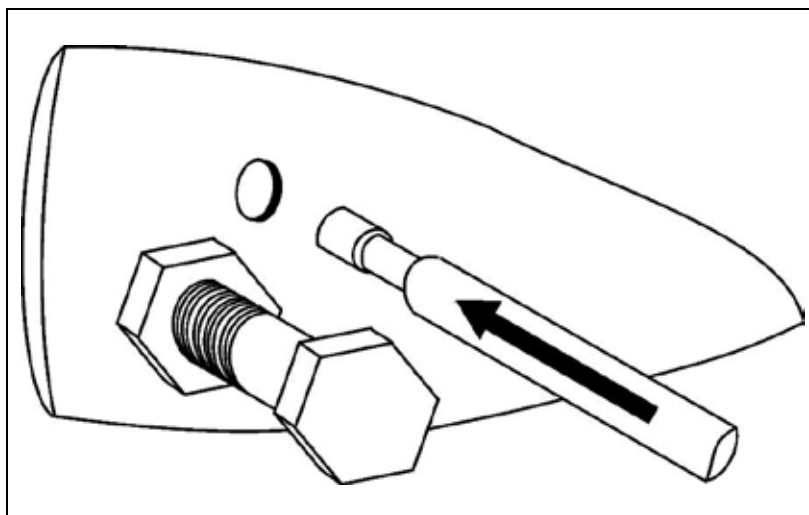
The spit is secured in its position when spit's groove (2) comes inside the holder's pin (1) according the sketch above. Now the unit is ready to start grilling.

5.3 LOADING THE BASKETS

Put the chicken in the baskets so that the hook comes inside their body according the following sketch. In each basket can be 4 chicken. If you wish to grill less chicken than the available positions share them in all baskets to have a uniform load to the axle.



Bring the basket in the unit and hang first one and then the other hooks (A) on the bolts (B). Press the motor's switch to rotate the axle and bring the next loading position.



The T16, T24 and T36 are equipped also with a spit (single bar) that you can use to grill your specialties. In the sketch above you can see how to fix it on the disc.

5.4 GRILLING

Pull the sliding grease trough and put in it as much water as is necessary to be covered in a depth of 2 – 3 cm.

This way the grease which falls from the meat, when the grilling starts, does not make smoke in the grilling room and the meat gets better taste.

Close the doors and supply full power to all heaters.

Press the switches controlling the spit rotating motor.

The grilling starts.

Inspect the grilling proceeding and if necessary decrease the heat by switching off the heaters.

If you own the S3, S5 or S9 you can store the grilled meat in the warming room which is in the lower part of the unit, and load it again to grill a second batch of chicken.

Always after serving part of the grilled chicken before you start the spits or baskets rotation again be sure that they are well secured in their hangers.

Always, before you start grilling, be sure that the sliding grease trough is covered with water in a depth of 2 – 3 cm and that is not full of grease that could overflow.

6. MAINTENANCE

Every when you finish grilling switch off the heaters and drain the grease from the grease collecting trough.

Remove the spits or the baskets and wash them with warm water and dishwashing liquid.

After the unit becomes cold disconnect it from mains by turning off the corresponding switch in your installation, and clean with a wet sponge the inner surfaces.

When the unit becomes absolutely cold, clean all the glass surfaces with glass cleaning liquid or warm water and dishwashing liquid.

Be sure that the glasses are absolutely dry before you put the unit in operation again.

Never wash the glasses and never touch them with something wet when they are warm. This could cause their breaking

Remove the grease collecting trough and wash it with warm water and dishwashing liquid.

Dry all parts you've washed before you put them back to their place and leave the unit 10 -15 minutes to become dry before you plug it again to mains.

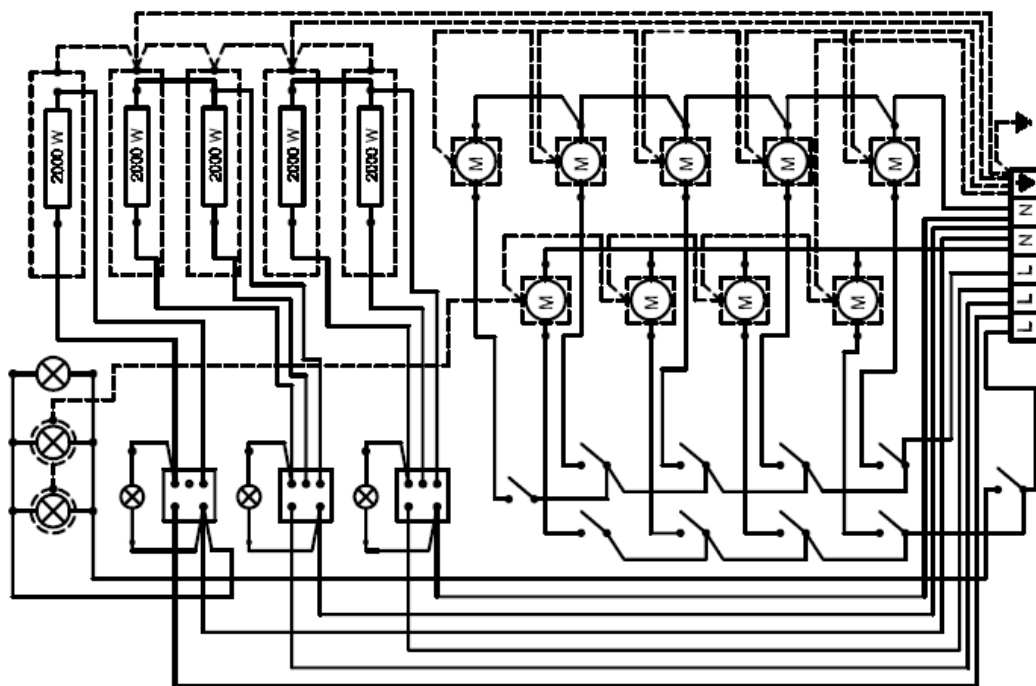
Once a week disconnect the unit from mains and clean with a lightly wet clothe the external surfaces. Leave it 10 – 15 minutes to become absolutely dry before you plug it again to mains and put it in operation.

Never wash the appliance. This could expose the user to electric shock's hazard.

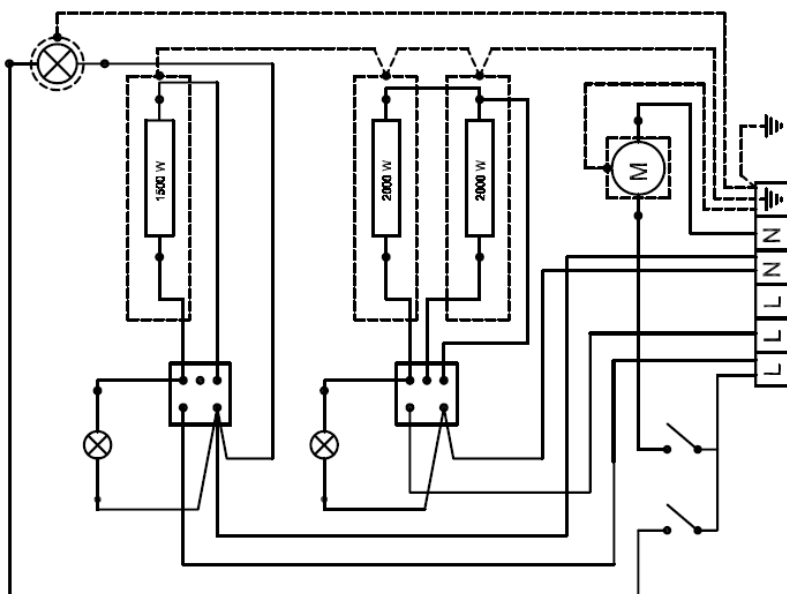
Once a week inspect the cables connecting it to the mains and be sure that they are always in good condition.

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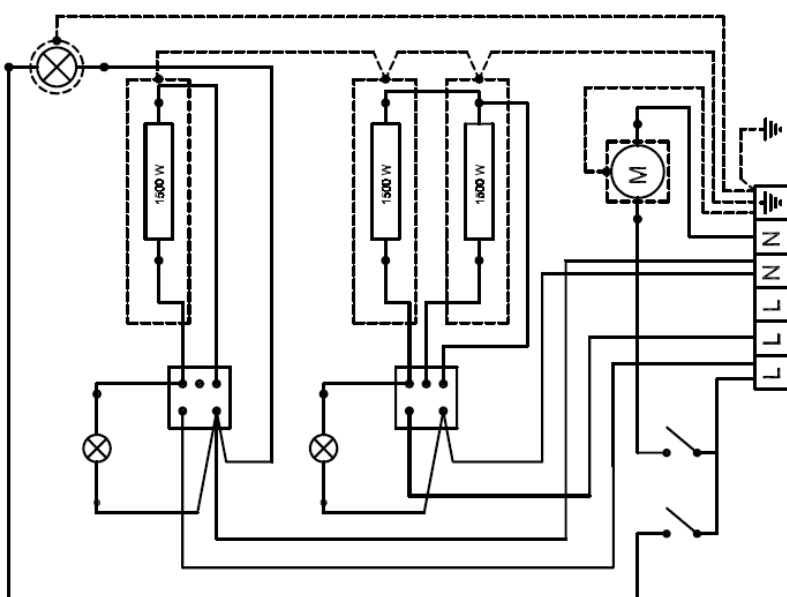
S9



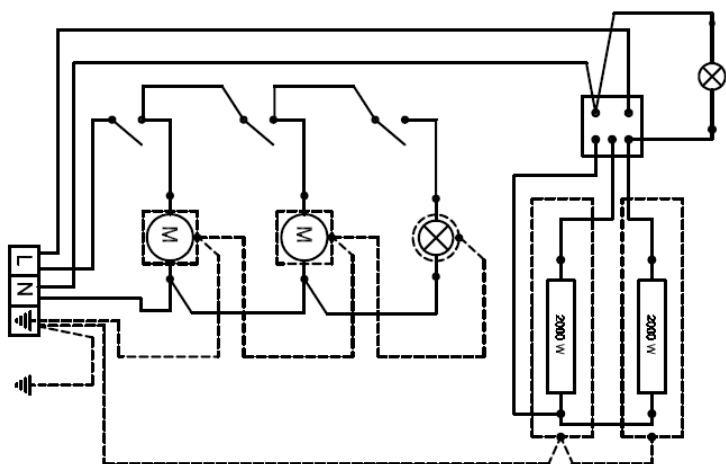
T36



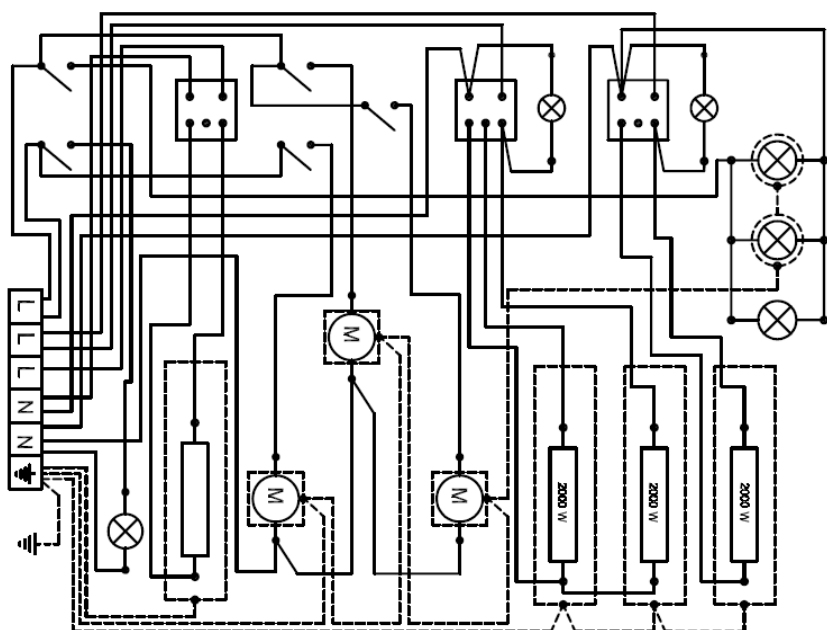
T16 – T24



S2



S3



S5

