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INSTRUCTIONS MANUAL

MULTIROTATORY ROASTERS
4MR 8MR 12MR 16MR

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CHAPTER 1

GENERAL DESCRIPTION

INDICATIONS.

This apparatus should be installed in compliance with legislation in force and should be used in well ventilated areas only. Read the instructions prior to installation and use.

When installing the oven, you should follow the instructions and requirements of the gas supplier and, in any case, contract an authorised technician to install it.

The apparatuses described below are for collective use and should only be handled by suitably qualified personnel.

MODELS

The models of MR range are:

4MR 4 spits & 2 burners
8MR 8 spits & 4 burners
12MR 12 spits & 6 burners
16MR 16 spits & 8 burners

DESCRIPTION OF THE APPARATUS

The series of models comprising the range of planetary ovens are manufactured entirely in stainless steel with the exception of the components used to support the transmission and the chain pins comprising it, which have been treated with an anti-rust bath.

Basically, the following elements are present in the various models:

- a) Structure, optionally with support
- b) Transmission
- c) Electric controls panel
- d) Gas equipment
- e) Doors
- f) Accessories

STRUCTURE.

The dimensions of the part meant to support the various elements of the oven will depend on the number of spits in the oven and on whether or not it is to be assembled on a base.

TRANSMISSION

The transmission of the apparatus will make all the spits turn synchronically. Transmission is moved by a motor reducer or motors whose turnover speed is 4.5 r.p.m.

ELECTRIC EQUIPMENT.

This comprises the motor described in the previous section, the lamps of 150v. each, the electronic ignition to light the burners and the luminous control switches.

WARNING: The oven is connected to the mains at 230V.

GAS EQUIPMENT

This consists of on two infrared burners per transmission group with their corresponding safety valves and thermocouples situated one above the other and separated by an inter-burner sheet.

It is all fed through a battery with a feed input of $\frac{3}{4}$ " gas for the apparatuses running on Natural Gas, for those running on Butane/Propane can be reduced to $\frac{1}{2}$ " gas

DOORS

The doors consist of two panes of tempered glass with insulated handles. The glass panels are assembled on the front of the oven. Their purpose is to protect you from the heat while the oven is in operation and to protect the food from external agents.

WARNING: Try not to hit the glass as they could break either at that moment or else later without any apparent reason for their doing so.

Keep the glass clean and check that it is dry before each operation.

ACCESSORIES

The oven is equipped with a series of accessories such as the spits, skewers and tray.

a) Spits

Their purpose is to fix, through the skewers, the food to be roasted. Their cross-section is square so that they will rotate when placed in the drag axles. The number of spits depends on the oven model.

b) Tray

The tray is situated inside the roasting chamber beneath the spits with the purpose of collecting all the juices from the roast.

CHAPTER 2

INSTALLATION

SPACE.

To be installed correctly, the oven requires a space at least equal to its own dimensions plus the necessary distance from a wall or any other apparatus as described in **Fig. 2**. The installation should be made in compliance with the safety standards in force in your area. The oven is a Type A appliance meaning that forced extraction of the combustion gases is not required. However, the installation of a smoke extractor hood is recommended to prevent any damage to the ceiling of the premises in which it is installed as well as any deterioration caused by the heat, smoke and fats expelled during operation.

WARNING: Check the measures indicated in Chapter 5, section "Technical Data", prior to setting up or installing the oven"

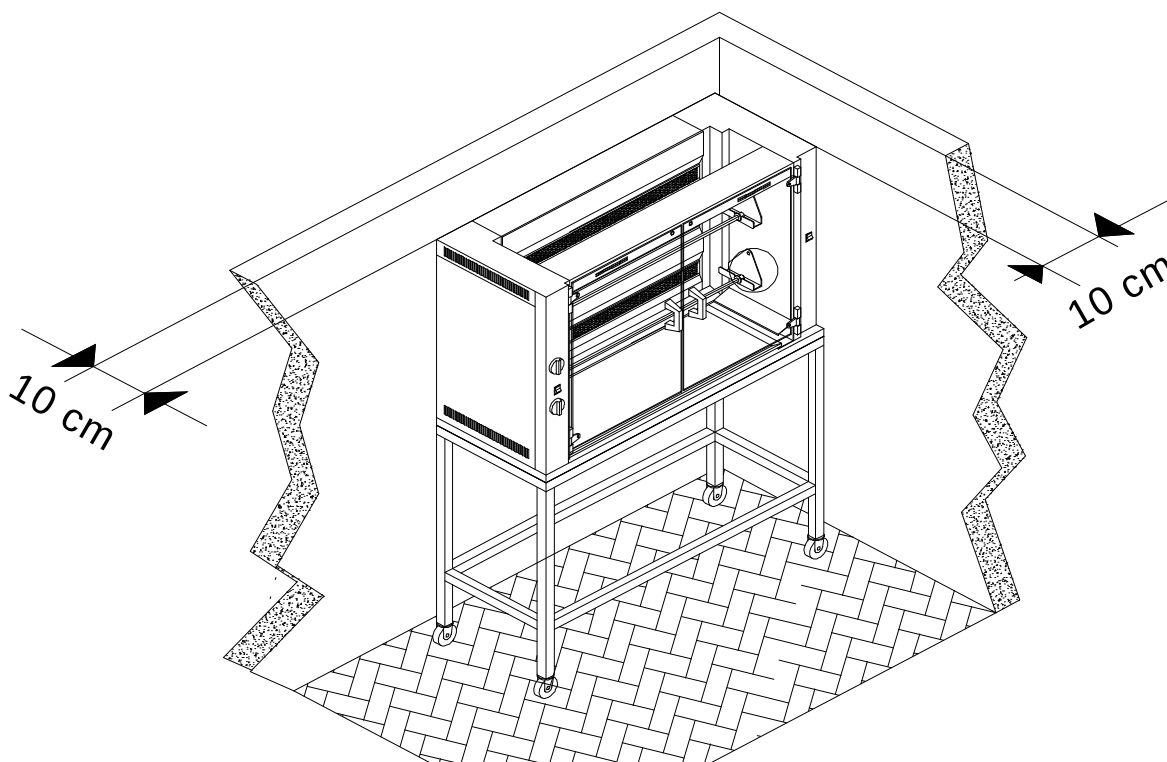


FIG. 2.

WARNING:

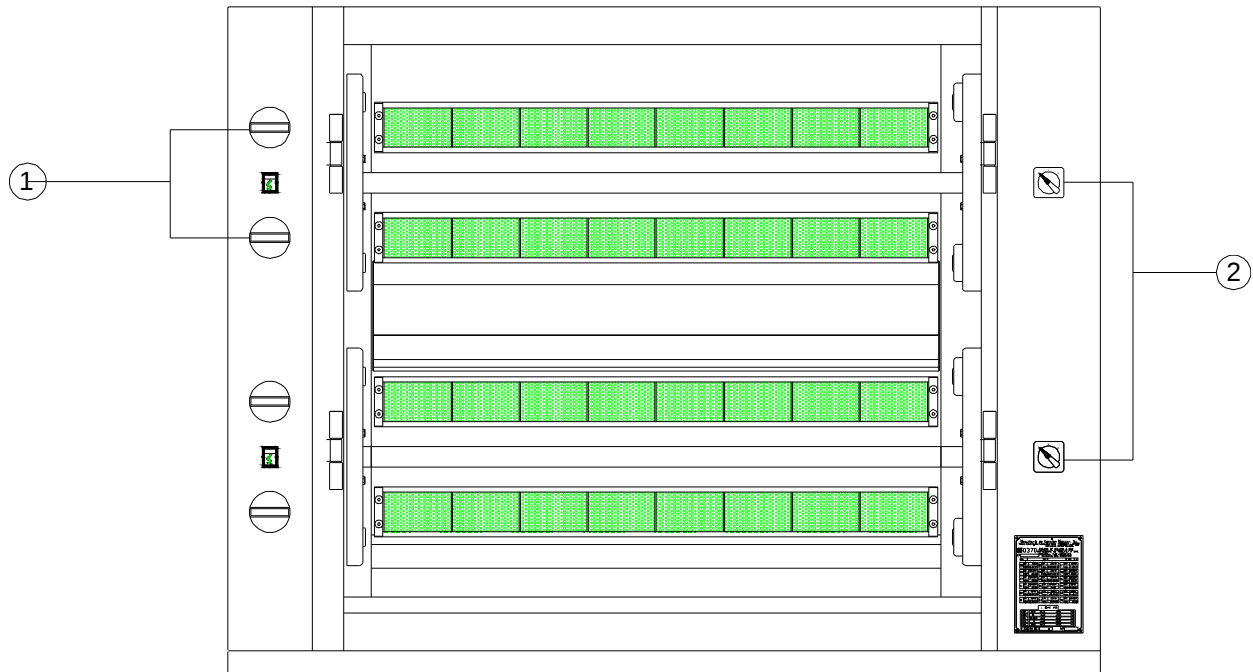
Before operating the oven, make sure that the voltage as well as the pressure and type of gas coincide with the indications on the characteristics plate situated bottom left on the front of the apparatus.

Do not place any object on top of the oven or along its sides that could obstruct the ventilation grilles.

CHAPTER 3

DESCRIPTION OF THE CONTROLS

LIGHTING THE BURNERS

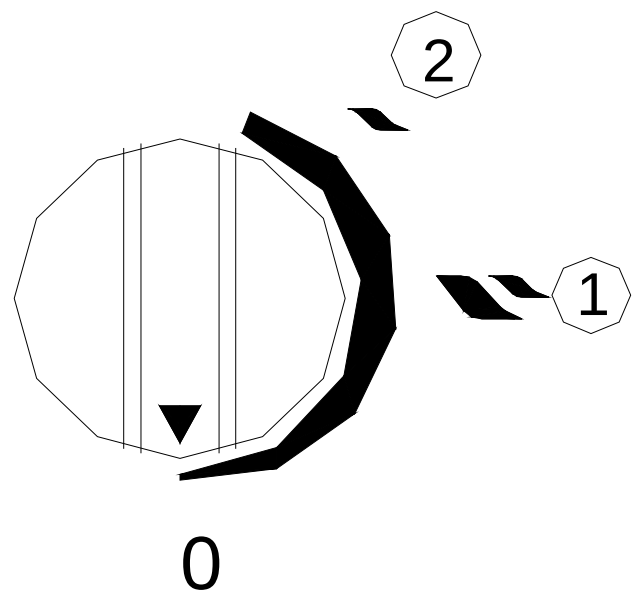


- 1) Gas tap
- 2) Stop & go of the motor

The type and pressure of the gas should correspond to what is indicated on the characteristics plate.

Once this has been checked, proceed as follows:

- a) Press in the control of the required burner and make a quarter turn anti-clockwise until the "maximum" (1) position is reached.
- b) Without releasing, approach the burner with an open flame until it lights up. Wait 10 to 15 seconds before releasing; the burner should remain alight.
- c) To set the control to "minimum", turn the control anticlockwise from the "maximum" position until reaching the "minimum" one(2)
- d) To switch the burner off, turn the control from any position in a clockwise direction to the "off" indicator.



The oven should be connected to a mains plug with an earth and neutral connection. The type and pressure of the gas should correspond to what is indicated on the characteristics plate.

CHAPTER 4

LOADING AND CLEANING THE OVEN

LOADING THE OVEN

- Put the simple skewer (1) in the spit (3) until it reaches the safety limit of the spit. Then fix it with the screw (2). (See fig. 5). Place a chicken on the spit and hold it in place with the skewer already in position. Put the double skewer (4) on the spit and in a chicken. Repeat this operation until the spit is fully loaded and finally put a simple skewer in place and fix it with its screw.
- Open the door till it is blocked, place the round end of the spit in its place like movement 1 in fig 5, then press to your left side so you can place the square end on its position, movement 2 and 3. Make sure that the square end has gone inside the square hole.

Attention: Do not load or unload spits when they are turning. Always stop the motor.

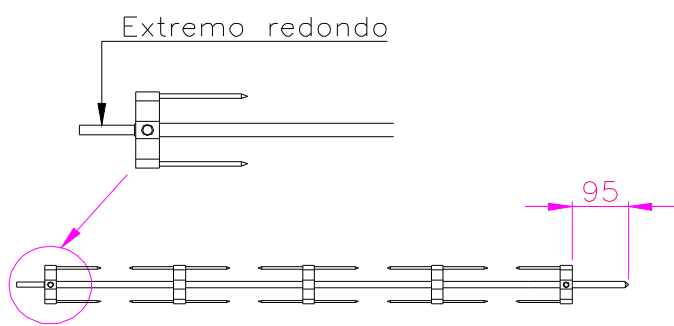


Fig 4

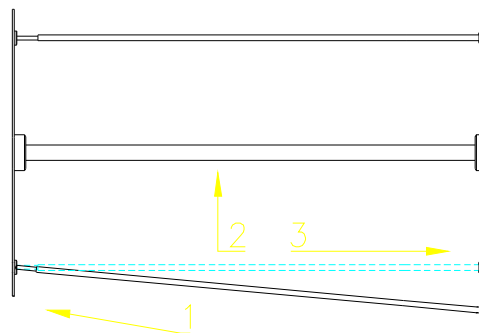


Fig 5

Cleaning the spit support.

When using the grill, it is possible that the spring that pushes the spits from left to right gets harder with the time. We recommend you to clean it as often as you see it does not work properly.

- Take out the left lateral by unscrewing the screws.
- Make the motor turn until you reach the support of the spit
- With a screwdriver take out the screw
- Take out the spring and the piston and clean them, also clean the support from grease.
- Proceed in reverse order to for the right assembly.

Cleaning the inter-burner sheet

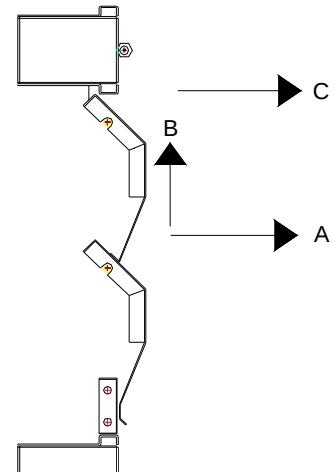
This sheet, situated between the burners, can be removed to facilitate cleaning. To do this, proceed as follows:

- Pull the bottom of the sheet towards you until it is horizontal.
- Lift it until you notice that the sheet has reached a limit.
- Then pull it outwards and the sheet will have been extracted from the oven.

To replace it, proceed as follows:

- Enter the sheet horizontally so that its side grooves coincide with the pivots on each side.
- Let the sheet swing downwards.

Warning: It is very important to clean the tray to collect grease to avoid a fire.



Chapter 5

Technical installation and adjustment instructions

Connect the oven

At the bottom right at the back of the oven you will find the male $\frac{3}{4}$ " gas inlet. This connector should be Next to the gas inlet is the cable for connecting to the electricity mains.

The room where the oven will be working should have at least a room of air in m3 of the kcal /1000 (see page 9)

See in chapter 2 the distances to place the grill correctly.

WARNING:

Make sure that the voltage of the mains supply corresponds to that indicated on the characteristics plate and that it has an appropriate earth connection.

CHANGING THE GAS

WARNING: This operation can only be done by an authorised technician

- Make sure that the gas supply to the oven is closed.

- b) Change the apparatus inlet pipe. This should only be done in the case of changing from Butane or Propane to Natural Gas. In this case, the interior diameter of the pipe should **never be less than 14mm**.

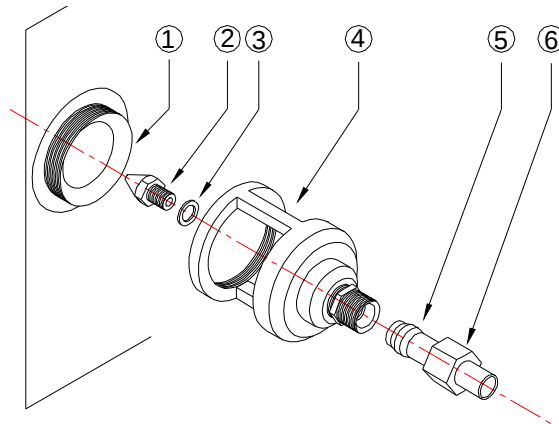


Fig 7

- c) Remove the 3 screws fastening the lateral panel.
 d) Remove the tube (**n° 5 de la fig. n°7**) by removing the nut **n°6 de la fig. n°7**
 e) Unscrew the jet holder **n° 4 de la fig. n° 7**
 f) Replace the jet **n° 2 de la fig n° 7** by the one suited for the type of gas to be used. Do not forget to place the washer of the joint **n° 3 de la fig. n° 7**.
 g) Proceed in reverse order to that described in points e) to d) to reassemble.

- h) Once you have done this **MAKE SURE** that there are no gas leaks and replace the lateral panel.

WARNING: Do not forget to adjust the burner minimum once you have changed the type of gas and change the label reading “Apparatus prepared for:... ” situated above the oven's gas inlet

Minimum burner adjustment.

- a) Remove the control of the valve of the burner you wish to adjust.
 b) Put a screwdriver through the hole in the control panel and loosen the screw (1) Fig. 8 in a clockwise direction to reduce the minimum or anticlockwise to increase the minimum.
 c) Replace the control once the minimum has been adjusted

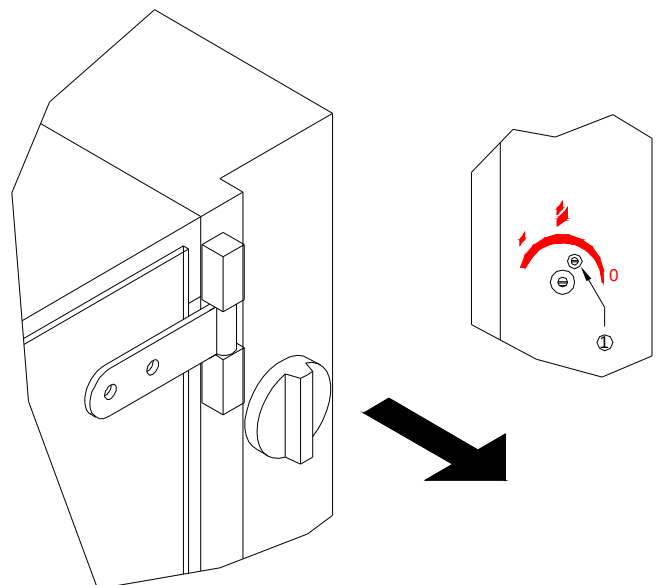


Fig.8

Changing a valve.

We do not suggest oiling the valves. It is better to replace them for a new ones.

- a) Disconnect the oven from the mains and close the gas supply. **Make sure the gas supply is closed before you continue with this operation.**
- b) Remove totally the screws fastening the cover and remove it.
- c) Loosen the tube by loosening the nuts (3) & (1) of the valve you wish to change. Then dismount the thermocouple of the valve by loosening the nut (2).
- d) Proceed in reverse order to what is explained above to assemble the new valve.
- a) Make sure there are no gas leaks. Then adjust the minimum of the burner and finally replace the cover.

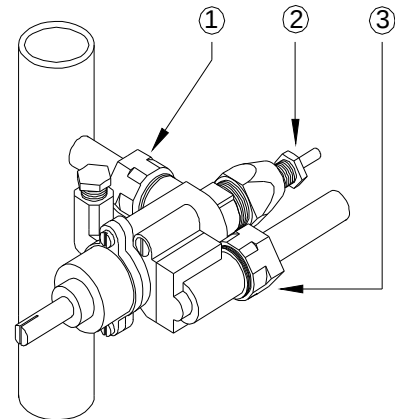


Fig.10

Changing a burner.

- a) Disconnect the oven from the mains and close the gas supply. **Make sure that the gas supply is closed before you continue with this operation.**
- b) Remove the top and bottom inter-burner sheets of the burner you wish to change.
- c) Remove totally the screws fastening the lateral cover and remove it.
- d) Remove totally the screws fastening the rear cover.
- e) Remove the tube and thermocouple corresponding to the valve of the burner you wish to change by loosening the nuts.
- f) Unscrew the jet holder. Then totally loosen the screws fastening the burner to its support.
- g) Replace the burner and assemble the new one in its support.
- b) Proceed in reverse order to what is explained above to assemble it. **MAKE SURE** there are no gas leaks. Replace the panels and do not forget to adjust the minimum of the burner.

Changing a thermocouple

- a) Disconnect the oven from the mains and close the gas supply.
- Make sure that the gas supply is closed before you continue with this operation.**
- b) Remove totally the screws fastening the lateral cover and remove it.
- c) Unscrew totally the nuts of the thermocouple that fixes it, and the nut that fixes to the valve
- d) Place the new thermocouple and screw the nuts.

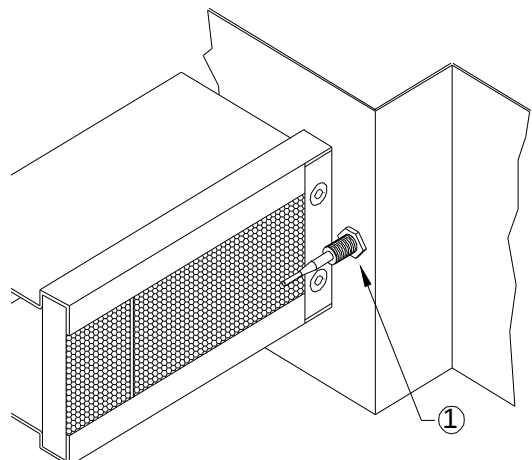


Fig.11

NOTE: It is advisable to have your oven inspected regularly by an authorised technician. By doing so, you will be sure that your oven is always in perfect working condition

DATOS TECNICOS ASADORES A GAS

Medidas exteriores			Tabla de consumos y potencias (Hi)			
Modelo	Largo x Fondo x Alto	Peso	Gas	Presión	Inyector	
		Kg.	G30/G31	28-30/37 mbar	1.50	
4MR	1395 x 660 x 626	120	G31	30 mbar	1.65	
8MR	1395 x 660 x 1061	208	G30	50 mbar	1.35	
12MR	1395 x 660 x 1496	296	G31	50 mbar	1.45	
16MR	1395 x 660 x 1931	384	G20	20mbar	2.30	
			G25	25mbar	2.30	

Gas	Presión	4MR		8MR		12MR		16MR	
		Qn. Kw	Qmin. Kw.	Qn. Kw	Qmin. Kw.	Qn. Kw	Qmin. Kw.	Qn. Kw	Qmin. Kw.
G30/G31	28-30/37 mbar	18.6	16.4	37.2	32.8	55.8	49.2	74.4	65.6
G31	30 mbar	18.8	15.2	37.6	30.4	56.4	45.6	75.2	60.8
G30	50 mbar	18.8	17.0	37.6	34.0	56.4	51.0	75.2	68.0
G31	50 mbar	18.6	16.2	37.2	32.4	55.8	48.6	74.4	64.8
G20	20mbar	19.2	11.2	38.4	22.4	57.6	33.6	76.8	44.8
G25	25mbar	17.6	10.4	35.2	20.8	52.8	31.2	70.4	41.6

APENDICE B

GAS TYPES AND PRESSURES

ES	CAT	II2H3+
	mbar	18-28/37

BE	CAT	II2E+3+
	mbar	20/25-28/37

IT	CAT	II2H3+
	mbar	20-30/37

DE	CAT	II2E3B/P
	mbar	20/50

FR	CAT	II2E+3+
	mbar	20/25-28/37

NO	CAT	II2H3B/P
	mbar	20/30

AT	CAT	II2H3B/P
	mbar	20/50

LU	CAT	II2E+3+
	mbar	20/25-28/37

NL	CAT	II2L3B/P
	mbar	25/30

FI	CAT	II2H3B/P
	mbar	20/30

DK	CAT	II2H3B/P
	mbar	20/30

PT	CAT	II2H3+
	mbar	20-30/37

GR	CAT	II2H3+
	mbar	20-28/37

CH	CAT	II2H3+
	mbar	20-28/37

GB	CAT	II2H3+
	mbar	20-28/37

IE	CAT	II2H3+
	mbar	20-28/37

SE	CAT	II2H3B/P
	mbar	20/30