GAS ROTISSERIE

« SPECIAL MARCHE » RANGE

Réf.: 1655.8SMG 1655.6SMG
1425.8SMG 1425.6SMAG 1425.6SMG
1425.4SMAG 1425.4SMG
1175.8SMG 1175.6SMAG 1175.6SMG
1175.4SMAG 1175.4SMG
1100.8SMG 1100.6SMG 1100.4SMG

TYPE A

EC TYPE EXAMINATION CERTIFICATE
N° 1312BP4113

INSTALLERS MANUAL

(last modification 26/07/2018)

Membre de la Chaîne des Rôtisseurs

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1. PRESENTATION OF THE APPLIANCE

1.1. GENERAL

Rotisseries range "Spécial marché" using gas and electricity at a voltage of 230V + earth.

Reference rotisserie	Lenght (mm)	Depth (mm)	Height (mm)	Weigh t (kg)	Gas power (kw)	Electric power (kw)
1655.8SMG	1655	670	1665	300	52,8	0,76
1655.6SMG	1655	540	1285	235	39,6	0,72
1425.8SMG	1425	670	1665	225	44	0,46
1425.6SMAG	1425	670	1665	210	33	0,42
1425.6SMG	1425	540	1285	170	33	0,42
1425.4SMAG	1425	600	1285	170	22	0,38
1425.4SMG	1425	540	930	130	22	0,38
1175.8SMG	1175	600	1665	180	40	0,46
1175.6SMAG	1175	600	1665	170	30	0,42
1175.6SMG	1175	540	1285	135	30	0,42
1175.4SMAG	1175	600	1285	125	20	0,38
1175.4SMG	1175	540	930	90	20	0,38
1100.8SMG	1100	590	1640	180	40	0,2
1100.6SMG	1100	490	1260	135	30	0,16
1100.4SMG	1100	490	905	90	20	0,08

The unit is for professional use and must be used by a professional person.

Before starting any operation, please see these instructions. The carefully kept available near the rotisserie

While cooking appliance generates heat and particles of fat.
It is advisable to provide for their installation in premises protected anti-fire and ventilated mechanically accordance with safety regulations and health standards relating to trades mouths (please check with specialized companies and agreed on the benefits of work to be done according to safety standards: ventilation (extraction), plumbing (water, gas protection, fire, etc. ...), electricity, building (anti-slip tiles, firewall, etc. ...).

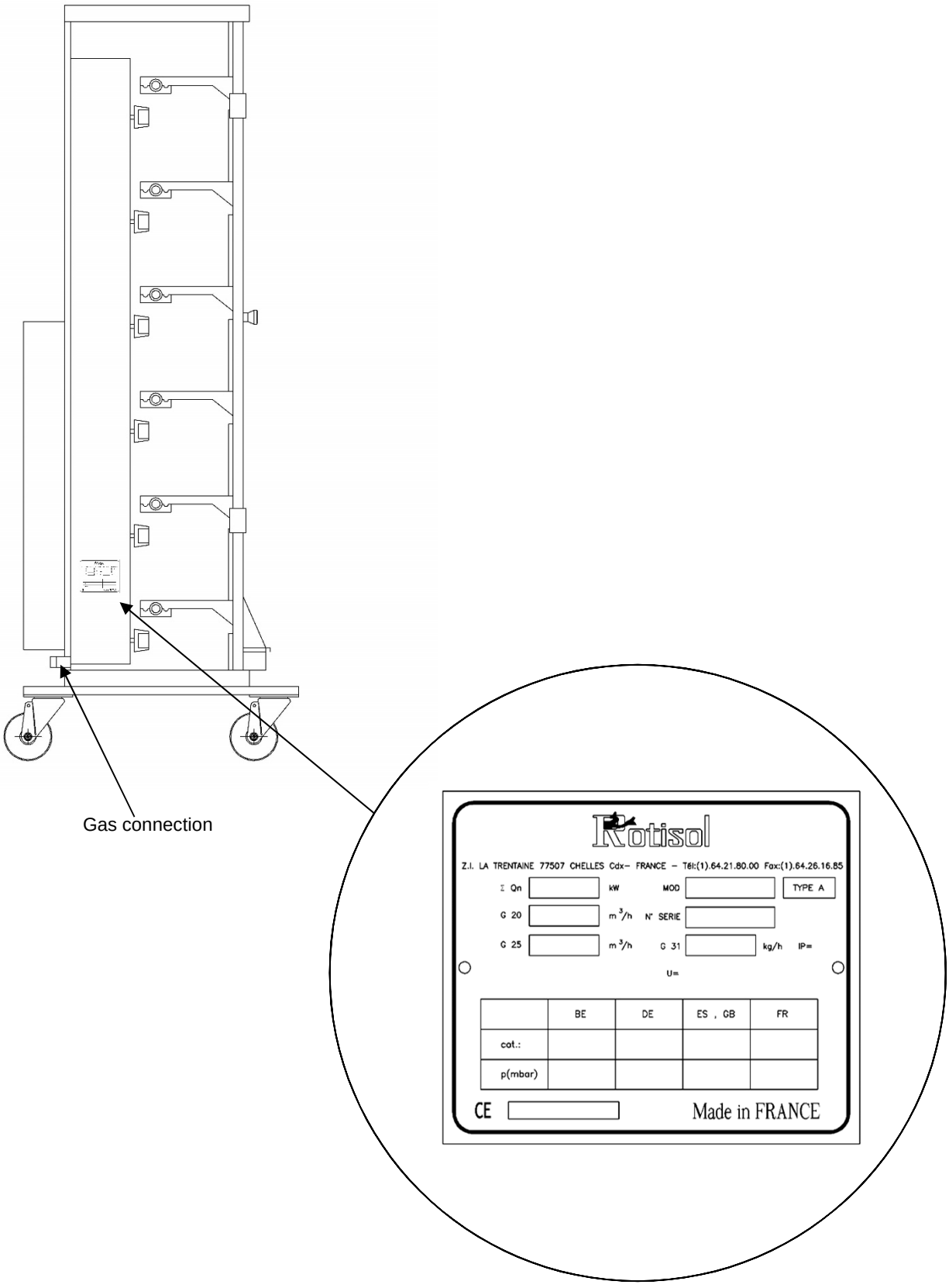
We advise you to hire a qualified dealer for connection and start of the roasting pan as long as reservations are electric and gas conducted by certified companies, authorized by you, and hold near the location of the cooking appliance.

Interventions on electrical and gas parts must be performed by qualified personnel in the compliance with regulations in force

The company is not liable for damages in case of:
• incorrect use of the device
• non-compliance with regulations in force
• proper installation
• non-compliance with the details regarding the maintenance
• Any unauthorized changes
• installation of spare parts unoriginal
• installing and using the rotisserie different than those provided by the manufacturer

1.2. SITE OF THE MANUFACTURER'S PLATE

The manufacturer’s plate is located on the bottom left of the appliance.



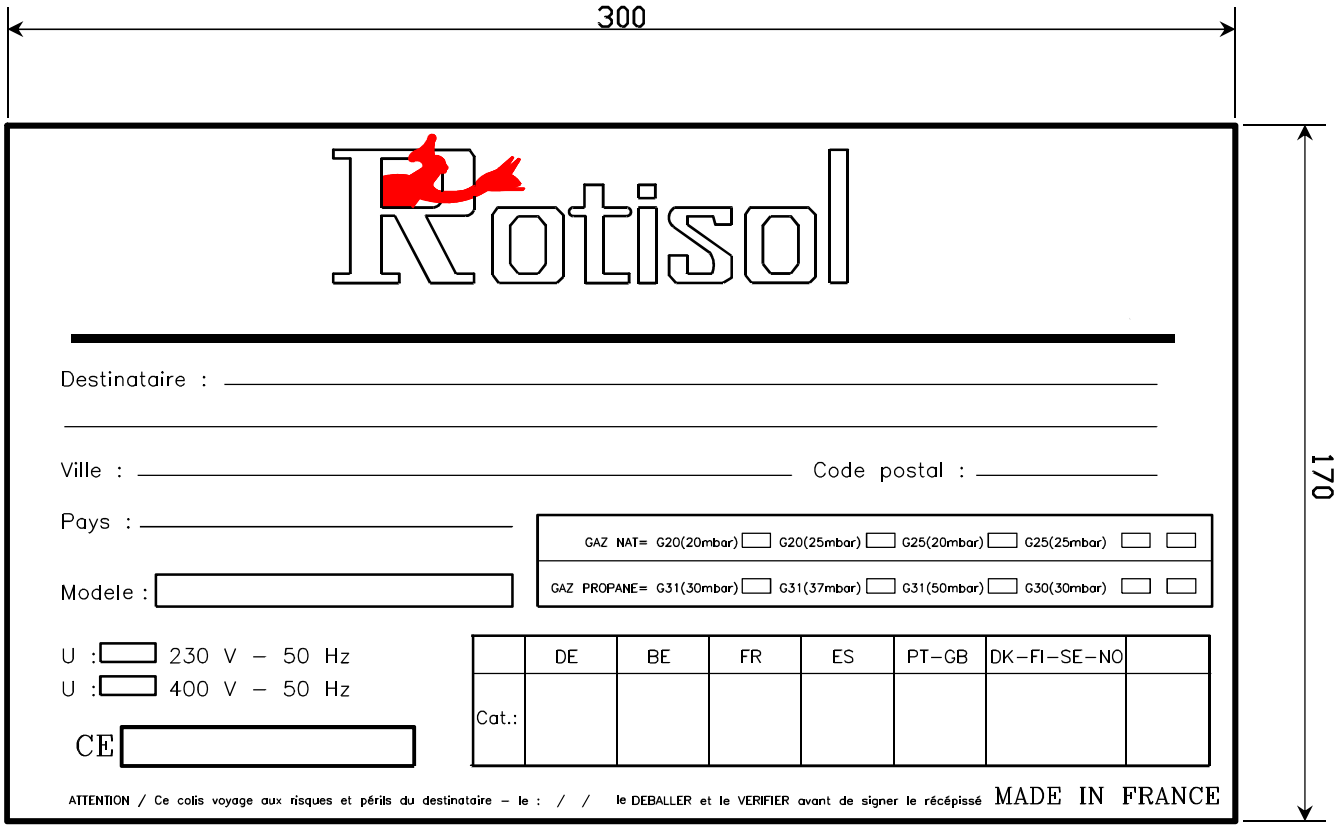
1.3. COMPULSORY MARKINGS

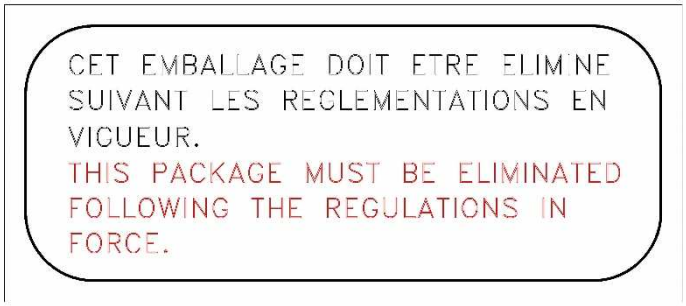
1.3.1. ON THE ROTISSERIE AND ON THE PACKING

STUCK ON THE PACKING AND ON THE FRONT ON THE UNIT

STUCK ON THE BACK AT THE ABOVE THE GAS INLET

1.3.2. ON PACKAGING





2. INSTALLATION

- The device must be installed in accordance with regulations and standards, in an adequately ventilated .
  This work are at the client cost, that he needs to have done by are a agreed company, near the position that the rotisserie is to be enforce them,by companies.
- The new air flow require for the combustion is : 2 m3/h par kW of the calorifique flow.
- Do not cover the hearth plate (on the top of the rotisserie) and vents.
- Not forget to unplug the rotisserie before any intervention

2.1. SETTING UP

2.1.1. UNPACKING

Unpack the rotisserie that is circled, filmed and fixed on palette.

2.1.2. *INSTALLING THE UNIT NEXT TO WALLS AND APPLIANCES*

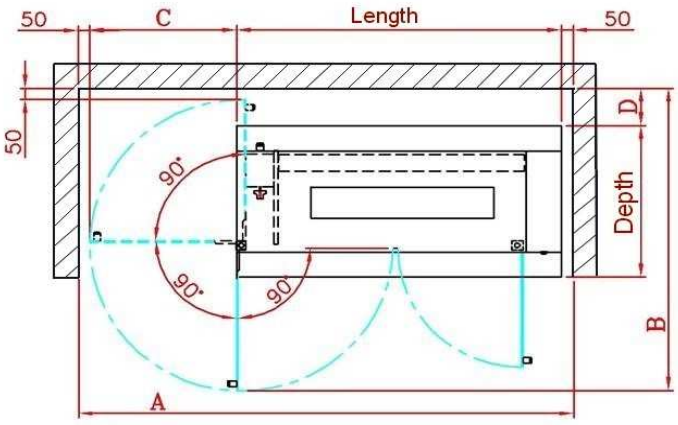
The front of the unit must be at a minimum distance
800 mm from the adjacent walls.

2.1.3. *APPLIANCE EQUIPPED WITH WHEELS*

The device must be moved by two people minimum and placed on a perfectly horizontal floor then locked in stationary position for use and storage.

2.1.4. *ENVIRONNEMENT*

The device should not be installed near the steam,grease (frying,…), projections of water, high températures or other adverse condition.



Rotisserie	Dim A (mm)	Dim B (mm)	Dim C (mm)	Dim D (mm)
1655.8SMG	2465	1530	730	250
1655.6SMG	2465	1530	730	250
1425.8SMG	2125	1290	620	120
1425.6SMAG	2125	1290	620	220
1425.6SMG	2125	1290	620	220
1425.4SMAG	1760	1105	505	150
1425.4SMG	1760	1105	505	150
1175.8SMG	1760	1105	505	150
1175.6SMAG	2125	1290	620	120
1175.6SMG	2125	1290	620	220
1175.4SMAG	1760	1105	505	150
1175.4SMG	1760	1105	505	150
1100.8SMG	1590	960	420	50
1100.6SMG	1590	960	420	50
1100.4SMG	1590	960	420	50

2.2. GAS CONNECTION

Connect the rôtisserie to the gas supply, with interposing a block valve to isolate this one from the rest of the installation.

The gas supply conduct will be sized to minimize losses. Its diameter will be determined according to its path (length, number of bends, tees ...) and of the total power of the rotissoire.

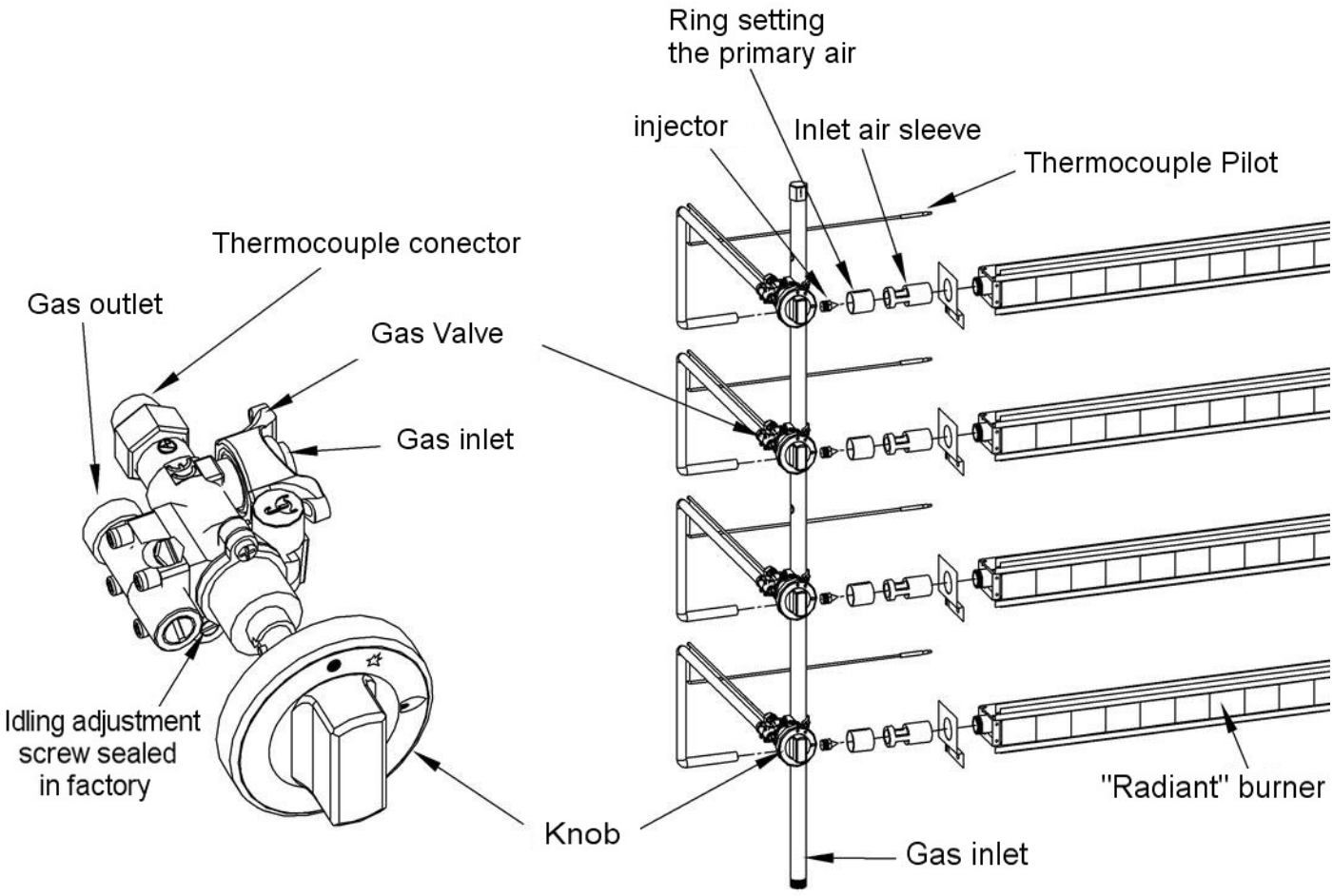
"Check that the adjustments correspond to the nature and pressure of gas distributed in the installation".

To check the pressure of gas supply of the device simply connect a column manometer water on the tap pressure located next to the gas connection when burners are lit.

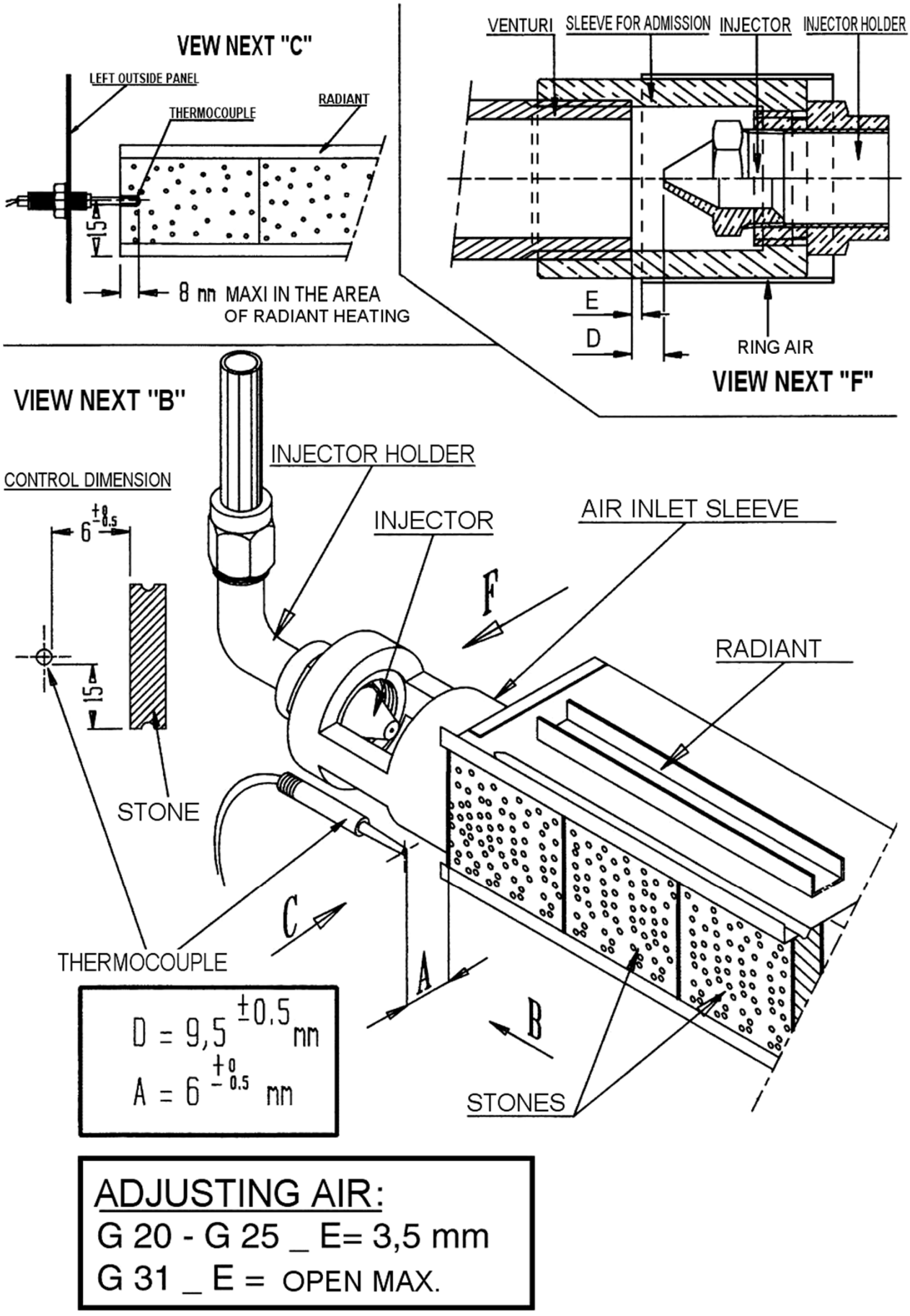
The gas pressure measured must be equaled to that indicated on the nameplate for the gas used.

Supply valves gas rotisserie require no adjustment for extra service life.

2.2.1. GAS CIRCUIT DIAGRAM

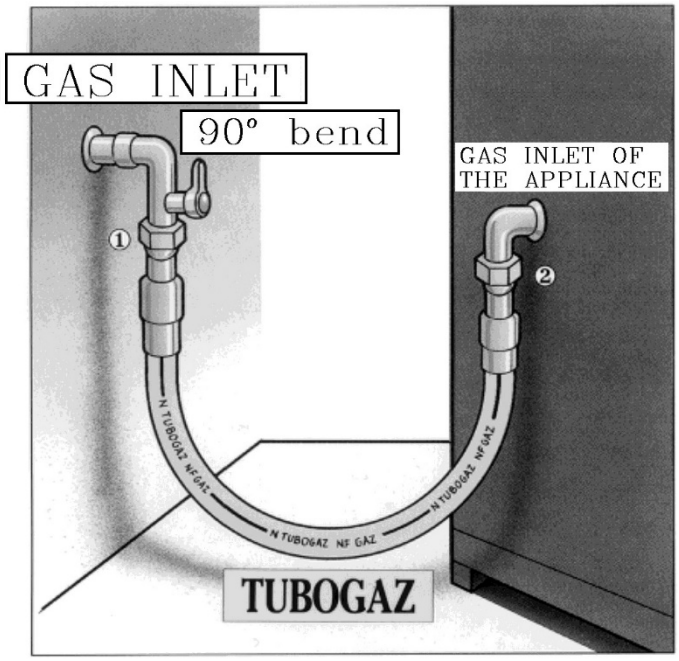


2.2.2 POSITION OF THE INJECTOR, THERMOCOUPLE AND RING AIR



2.2.4. *FIXED INSTALATION – MOBILE INSTALATION*

FIXED



Connection type union 1 or 2

The use of **TURBOGAS** or **similar** in professional fixed instalations,willpermit a total liberty in the conception of the kitchen.

MOBILE

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The conception of a kitchen with mobile gas appliance is possible thanks to a tamdem of TURBOGAZ – TUSHGAS or SIMILAR.

FLEXIBLE PIPPING IN THE SHAPE OF U

Measure of the gas flow under 20 mbar in kW/h PCI(natural gaz)

	∅1/2" R*= 90 mm		∅ 3/4" R*= 110 mm		∅1" R*= 130 mm	
	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ	Without PUSHGAZ	With PUSHGAZ
0,50 m	25,3	21,5	93,6	80,6	186,2	129,4
0,75 m	21,6	19,0	81,7	69,4	160,9	120,3
1,00 m	19,4	17,5	76,8	67,9	144,9	116,4
1,25 m	18,2	16,5	71,0	64,0	131,8	106,4
1,50 m	17,0	15,7	66,5	60,2	120,3	98,8
2,00 m	14,2	13,2	58,8	54,9	107,2	93,0

*R = minimum bend radius of hose

These flow are given for conditions of reference, note : Temperature 15°C
: Atmospheric pressure : 1013 mbar
: Dry air

- The hose must not touch a hot wall
- For safety, please install a shorter cable or chain than the gas pipe between the rotisserie and a fixed wall.

2.3. ELECTRICAL CONNECTION

Verify that there no errors of **CONNECTION .**

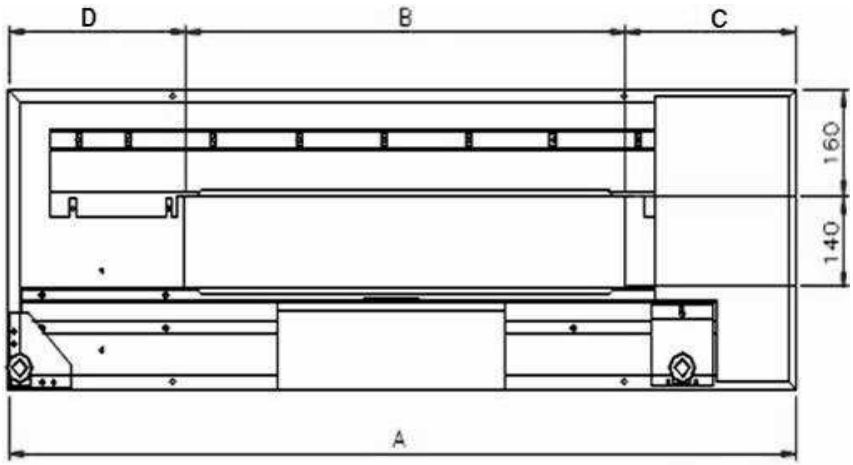
- Power supply: 230V~50Hz.
- Check if the electric voltage of sector corresponds to the characteristics indicated on the nameplate affixed to the bottom left of the rotisserie.

IN ALL CASES, CONNECT THE EARTH WIRE.

THE UNIT IS SUPPLIED IN SINGLE PHASE + EARTH.

2.4. SMOKE EVACUATION TYPE: A

- The device is intended to be installed under a hood with ventilation.
- A removable deflector with holes of ventilation can be positioned above the rotisserie on the opening of top, , with gills upwardly and rearwardly directed.



Reference rotisserie	Dim A (mm)	Dim B (mm)	Dim C (mm)	Dim D (mm)
1655.8SMG	1655	1050	319	312
1655.6SMG	1655	1050	319	312
1425.8SMG	1425	780	319	312
1425.6SMAG	1425	780	319	312
1425.6SMG	1425	780	319	312
1425.4SMAG	1425	780	319	312
1425.4SMG	1425	780	319	312
1175.8SMG	1175	530	319	312
1175.6SMAG	1175	530	319	312
1175.6SMG	1175	530	319	312
1175.4SMAG	1175	530	319	312
1175.4SMG	1175	530	319	312
1100.8SMG	1070	530	275	265
1100.6SMG	1070	530	275	265
1100.4SMG	1070	530	275	265

3. ADAPTATION OF THE EQUIPMENT IN CASE OF PASSING A GAS TO ANOTHER

3.1. ADJUSTING THE MACHINE

The device is automatically set at the factory depending on the gas requested on the order.

3.1.1. CATEGORIES OF GAS - COUNTRY OF DESTINATION

This device is designed to work with categories, gas and pressure data in the following , for each country of destination.

COUNTRY OF DESTINATION	PRESSIONS (mbar)	CATEGORIES
FR	20/25 ; 37	II2E+3P
BE	37	I3P
GB-GR-PT-IE IT-LU-DK-CH	20 ; 37	II2H3P
ES	20 ; 37	II2E+3P
NL	25 ; 37	II2L3P
AT	20	I2H

3.1.2. CASE OF BELGIUM AND GERMANY

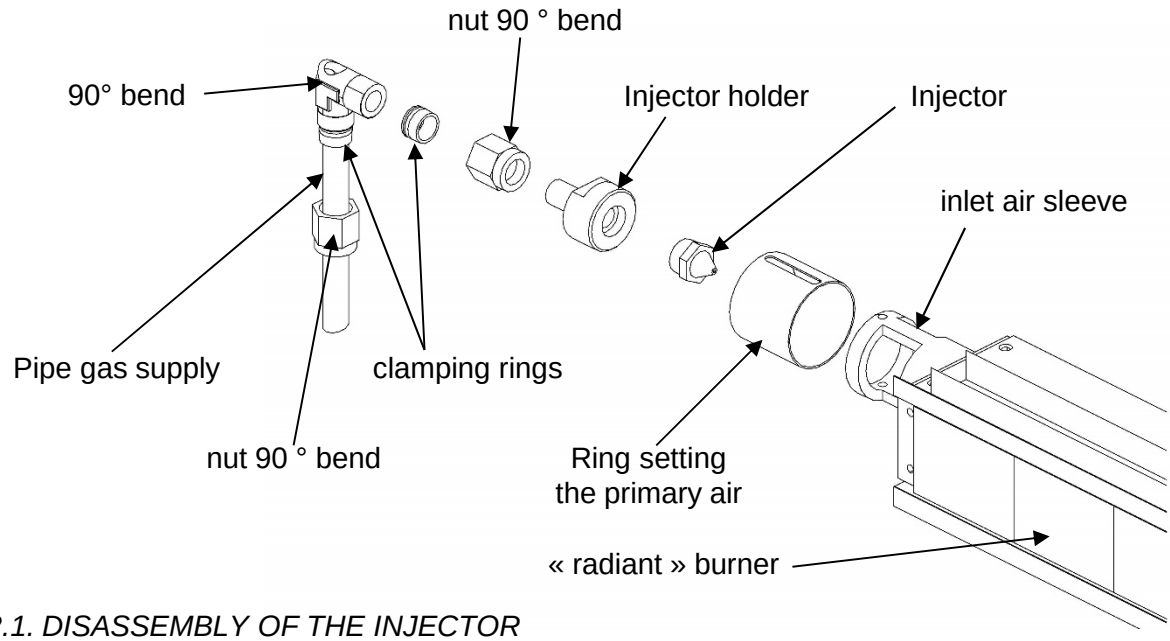
The device is Class I, it will be appropriate only under the responsibilityof the manufacturer.

3.1.3. OTHER CASES

In case of change of gas, it is necessary to adapt the operation of the device to the new gas, by simply changing:

_ Injectors
_ The setting of low flow
_ The idle adjustment
_ Setting the primary air
_ Of the label control gas, to stick on the device

3.2. CHANGE OF INJECTOR.



3.2.1. DISASSEMBLY OF THE INJECTOR

_ Remove the left outer panel
_ Loosen the nut 90 ° bend on the pipe gas supply
_ Remove the ring setting the primary air
_ Remove all, 90 ° bend , injector holder and injector, by unscrewing completely this all
_ Unscrew and remove the injector with a key

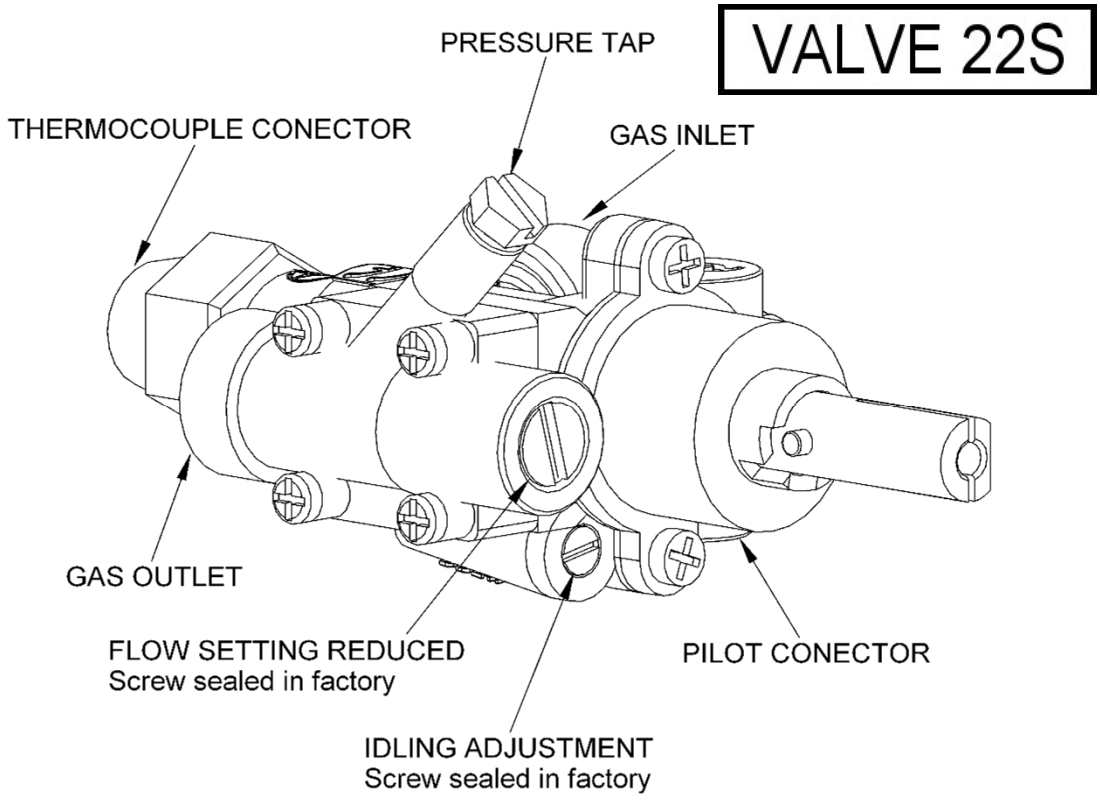
3.2.2. *MOUNTING OF THE INJECTOR*

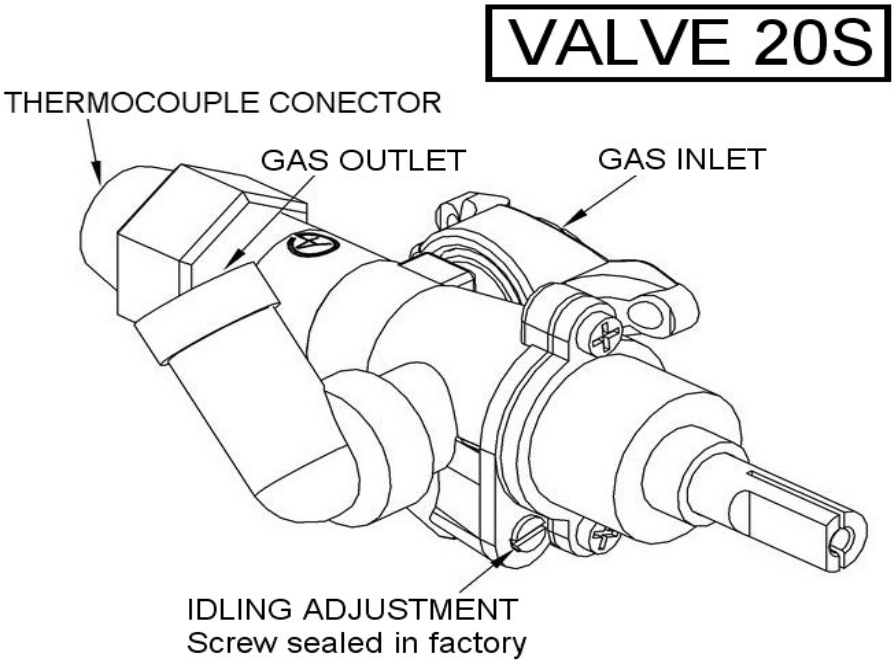
_ Screw thoroughly the injector (without straining) on the injector holder with a key
_ mount all, 90 ° bend , injector holder
_ Set the position of the ring of the primary air
_ Tighten the nut 90 ° bend on the pipe gas supply
_ Make a complete test of leak of the gas circuit
_ Remit the outer panel

3.3. ADJUSTING OF THE PRIMARY AIR

Simply adjust the opening of the ring of air based for gas used (see coast E on chapter 2.2.2)

3.4. FLOW SETTING REDUCED AND IDLING ADJUSTMENT





3.4.1. FLOW SETTING REDUCED

Connect a pressure gauge on the pressure tap and adjust the required pressure using the adjustment screw of flow reduced:

SEALING THE SETTING

3.4.2. *IDLING ADJUSTMENT*

Put the knob of the gas valve on position "minimum"
Connect a pressure gauge on the pressure tap and adjust the required pressure using the adjustment screw of idling:

SEALING THE SETTING

3.5. TABLE SETTING OF A BURNER

MODEL	CARACTERISTIC	G20 under 20 mbar	G25 under 25 mbar	G31 under 37 mbar
1175 or 1100	Heat output in kW	5	5	5
	Injector identification	165	165	115
	Injector diameter in mm	1,65	1,65	1,15
	Volume flow rate in m^3/h	0,5	0,5	-
	Mass flow in kg/h	-	-	0,39
1425	Heat output in kW	5,5	5,5	5,5
	Injector identification	170	170	120
	Injector diameter in mm	1,7	1,7	1,2
	Volume flow rate in m^3/h	0,59	0,59	-
	Mass flow in kg/h	-	-	0,42
1655	Heat output in kW	6,6	6,6	6,6
	Injector identification	190	190	130
	Injector diameter in mm	1,9	1,9	1,3
	Volume flow rate in m^3/h	0,698	0,698	-
	Mass flow in kg/h	-	-	0,52

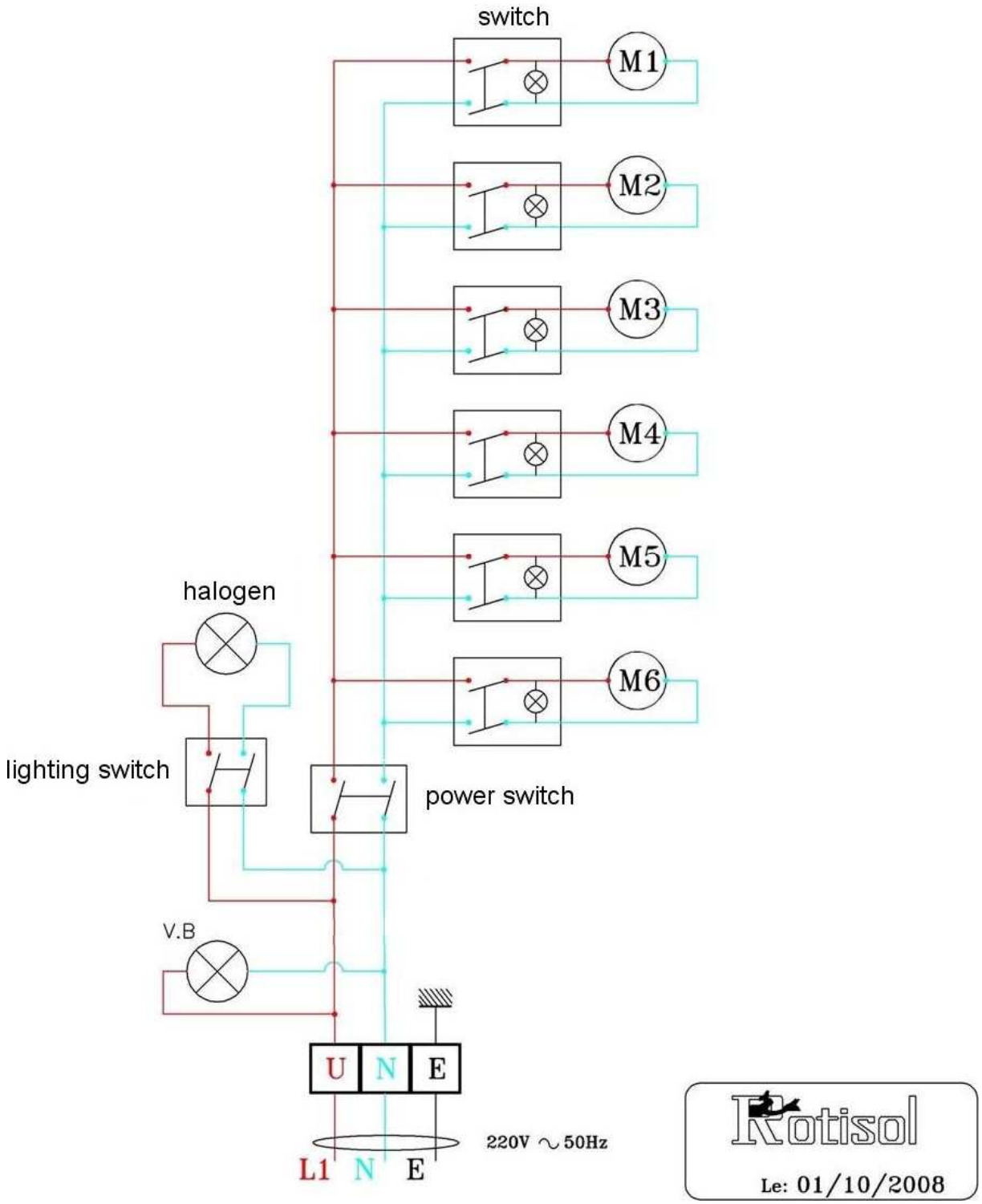
* Open the primary air: see position of the ring primary control chapter 2.2.2.

3.6. LABEL SETTING

The label indicating the setting of gas to the appliance must be attached to it (see mandatory marking, chapter 1.3.1.).
In case of change of gas, the new label is provided with the newinjectors.

4. ELECTRICAL DIAGRAMS

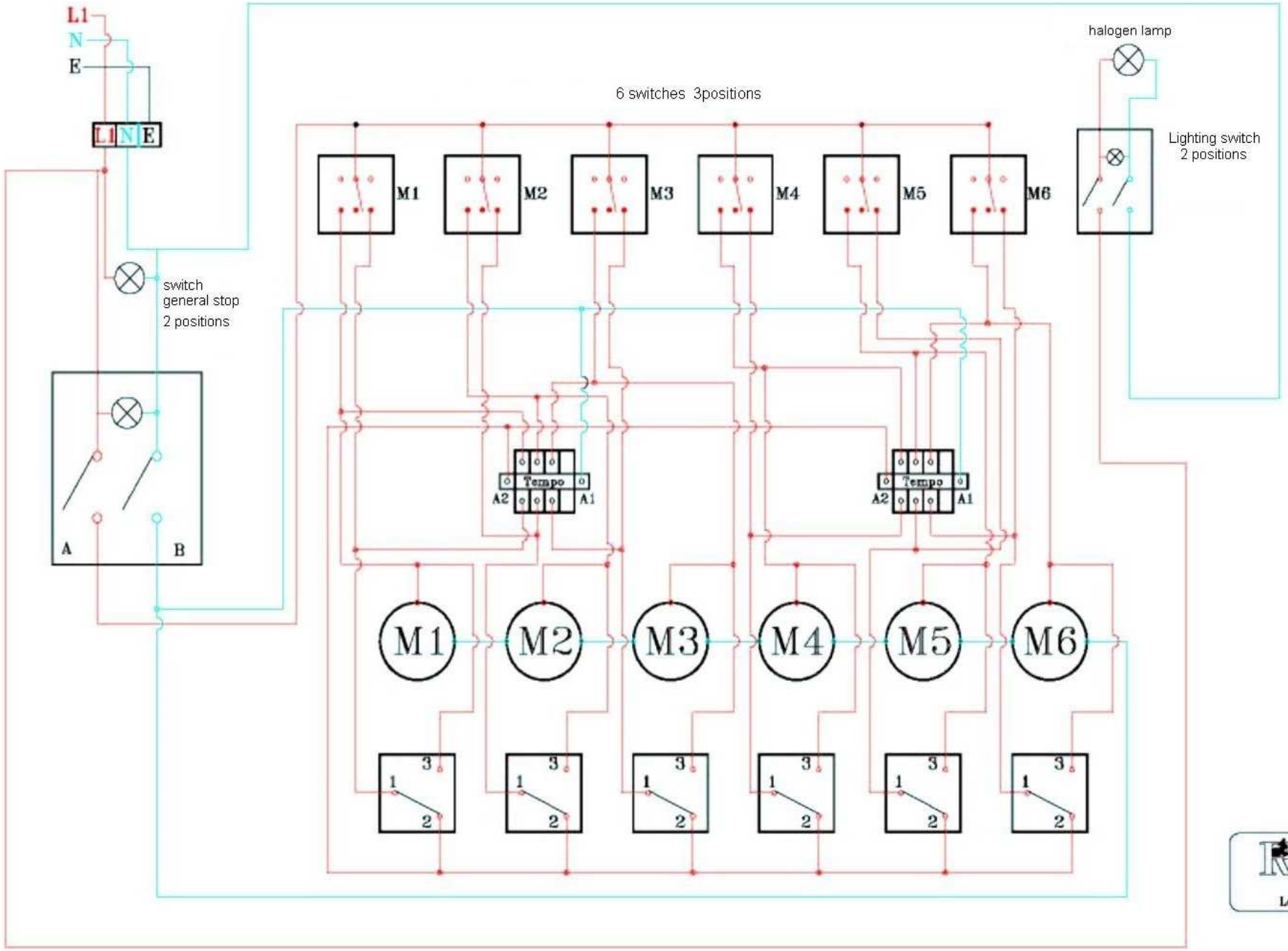
ELECTRICAL DIAGRAMS ROTISSORIES "SPECIAL MARCHE" SMG GAS



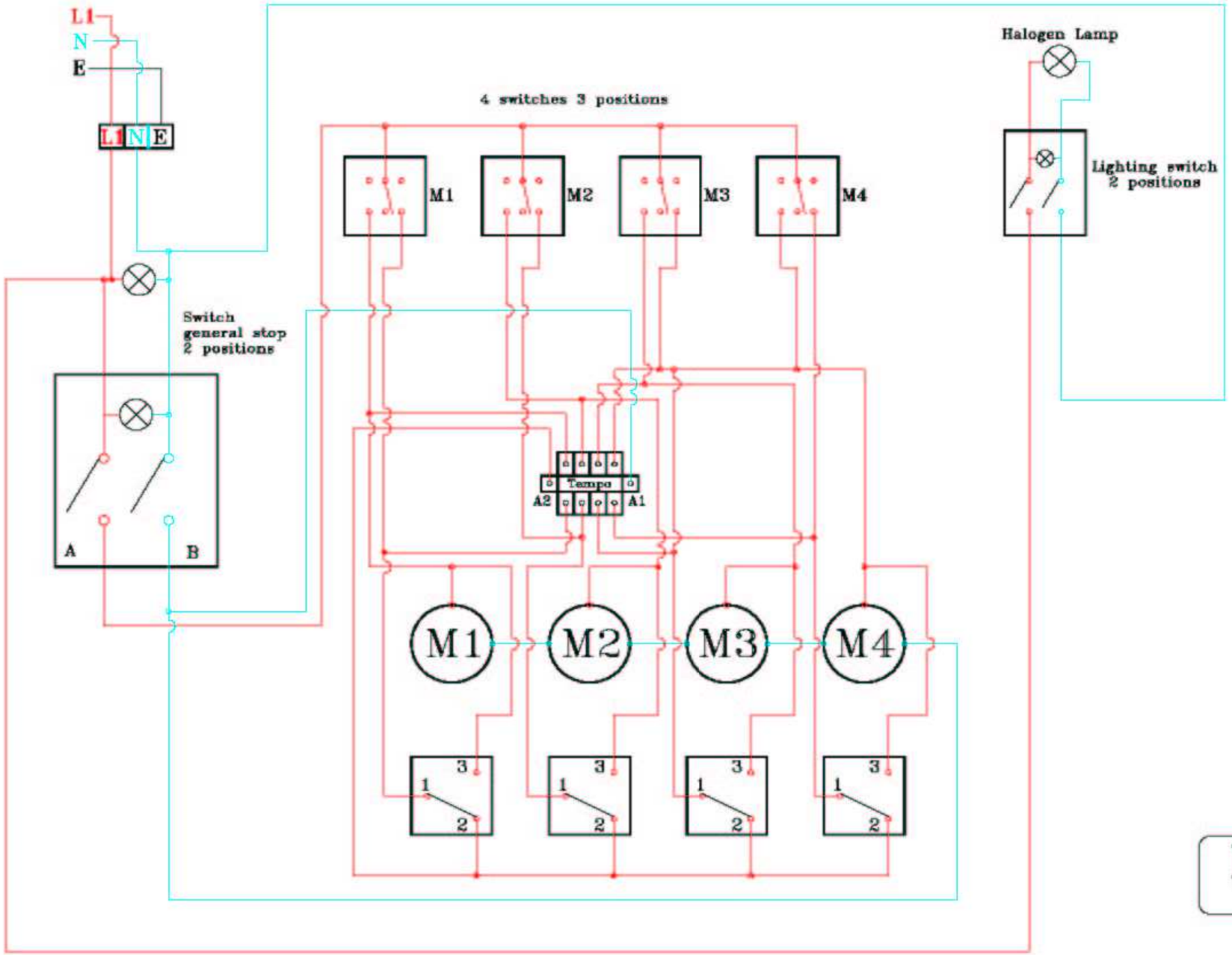
For the **1655.8SMG** rotisserie, there are **8 engines and 2 halogen lamps** (lighting option)
For the **1655.6SMG** rotisserie, there are **6 engines and 2 halogen lamps** (lighting option)
For the **1425.8SMG and 1175.8SMG** rotisseries, there are **8 engines and 1 halogen lamp** (lighting option)
For the **1425.6SMG and 1175.6SMG** rotisseries, there are **6 engines and 1 halogen lamp** (lighting option)
For the **1425.4SMG and 1175.4SMG** rotisseries, there are **4 engines and 1 halogen lamp** (lighting option)
For the **1100.8SMG** rotisseries, there are **8 engines**
For the **1100.6SMG** rotisseries, there are **6 engines**
For the **1100.4SMG** rotisseries, there are **4 engines**

ELECTRICAL DIAGRAM OF THE ROTISSERIE RANGE

" SPECIAL MARCHE " Ref.: 1425.6SMAG and 1175.6SMAG



ELECTRICAL DIAGRAM OF THE ROTISSERIE RANGE
"SPECIAL MARCHE" Ref.: 1425.4SMAG and 1175.4SMAG

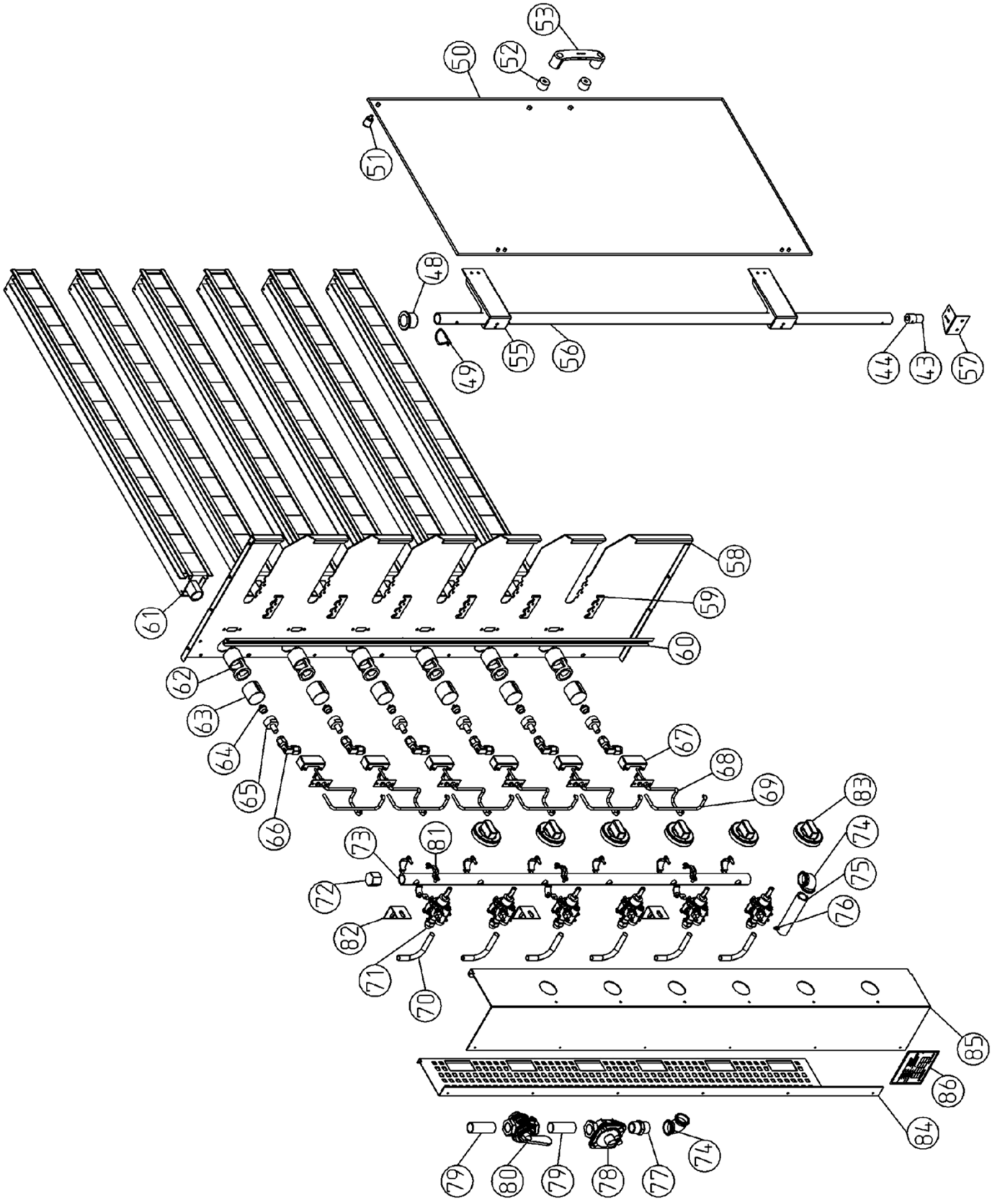


Rotisol

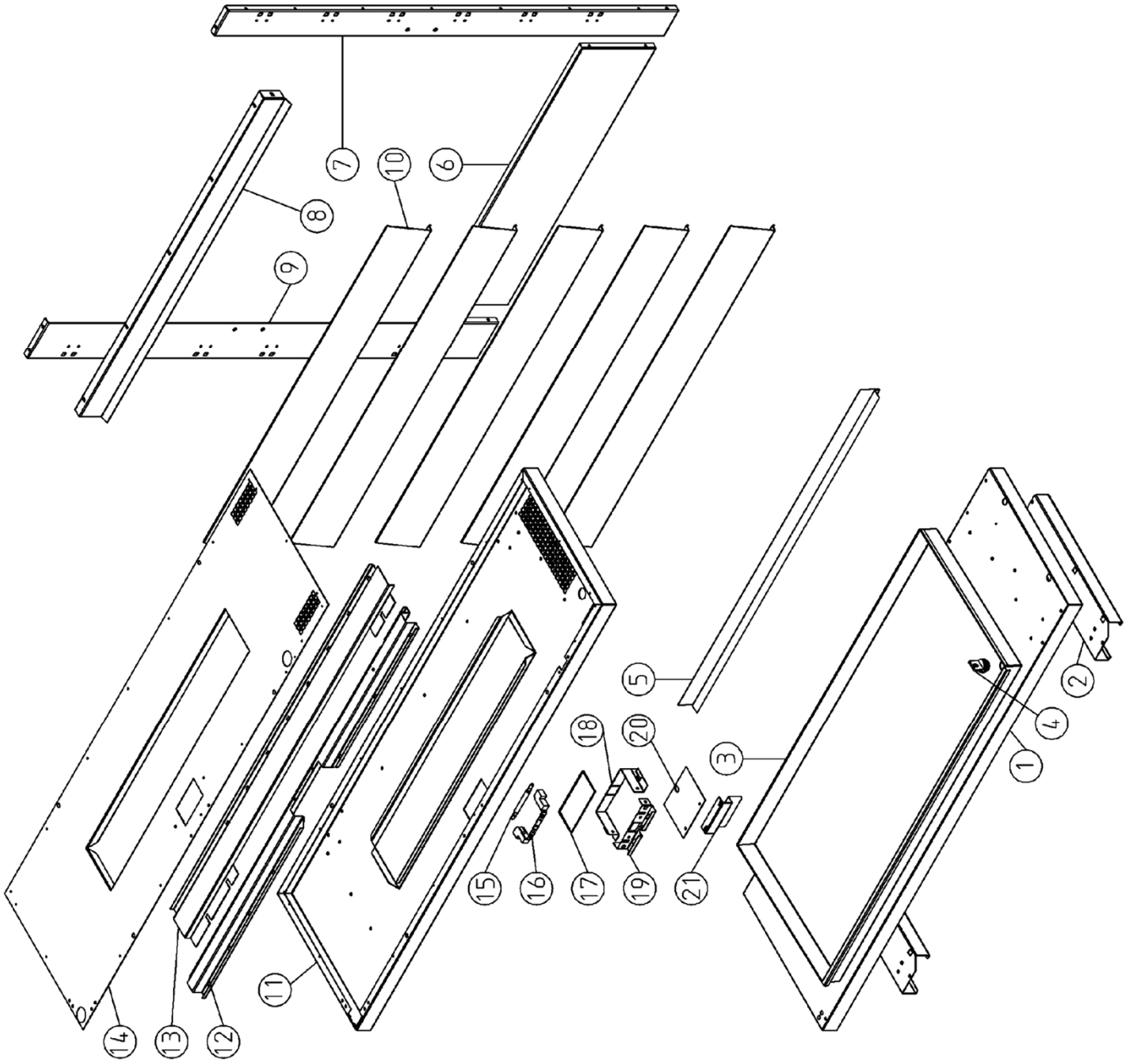
Le: 25/11/08

5. SPARE PARTS

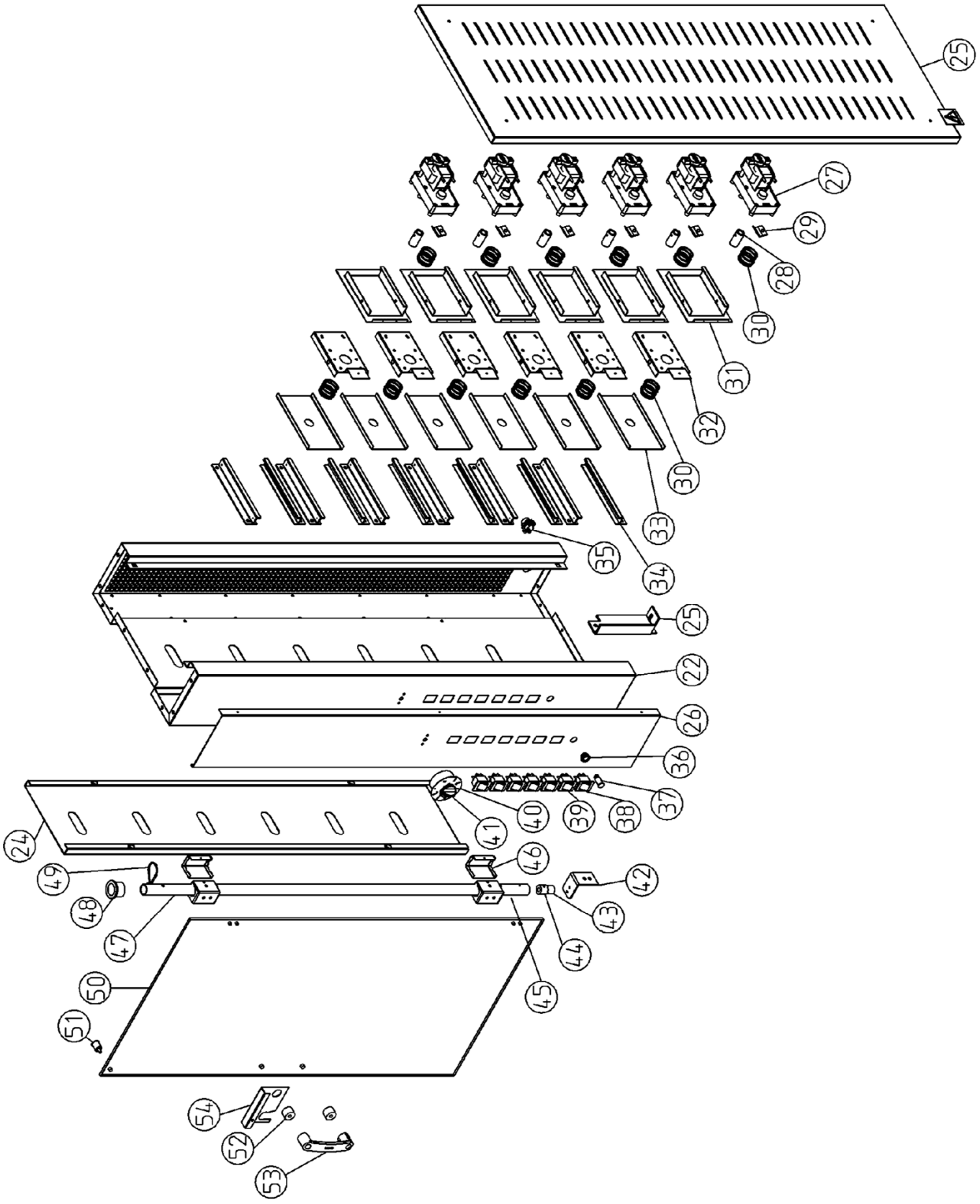
5.1. ROTISSERIE 1425.6SMAG PART LEFT



5.2. ROTISSERIE 1425.6SMAG PART CENTRAL



5.3. ROTISSERIE 1425.6SMAG PART RIGHT



5.4. NOMENCLATURE ROTISSERIE 1425.6SMAG

REP	DESIGNATION	QTE
1	TABLE	1
2	STIFFENER TABLE	2
3	DRIP PAN	1
4	PLUG DRAIN	1
5	GUIDE DRIP PAN (OPTION)	1
6	BOTTOM	1
7	SUPPORT RIGHT RADIANT BURNERS	1
8	REAR CAP	1
9	SUPPORT LEFT RADIANT BURNERS	1
10	PARABOLIC REFLECTOR	5
11	CAP	1
12	STIFFENER FRONT CAP	1
13	STIFFENER REAR CAP	1
14	TOP CAP	1
15	HALOGEN LAMP (OPTION)	1
16	SUPPORT HALOGEN LAMP (OPTION)	1
17	GLASS HALOGEN LAMP (OPTION)	1
18	SUPPORT HALOGEN (OPTION)	1
19	LOCK OF THE HALOGEN GLASS (OPTION)	1
20	MOUTH-HOLE HALOGEN LAMP	1
21	STOP OF GLASS DOORS (OPTION)	1
22	RIGHT AMOUNT	1
23	RIGHT OUTER PANEL	1
24	MOTOR COVER	6
25	STIFFENER RIGHT AMOUNT	1
26	ELECTRIC BOARD	1
27	MOTOR SPG	6
28	AXIS MOTOR	6
29	SPRING SUPPORT	6
30	SPRING	6
31	MOTOR PIVOT GUIDE	6
32	SUPPORT MOTOR PIVOT	6
33	MOTOR PROTECTION	6
34	SLIDE	12
35	PASS-WIRE	1
36	CHROMED RING FOR INDICATOR	1
37	INDICATOR	1
38	GREEN SWITCH	1
39	ORANGE SWITCH	6
40	SHIRT FRONT TIMER	1
41	TIMER	1
42	SUPPORT TUBE RIGHT	1
43	AXIS LOCK DOOR	2
44	GUIDE OF AXIS LOCK DOOR	2

REP	DESIGNATION	QTE
45	SUPPORT GLASS DOOR RIGHT	1
46	COVER SUPPORT GLASS DOOR RIGHT	2
47	TUBE SUPPORT GLASS DOOR RIGHT	1
48	ANTI-FRICTION RING	2
49	PIN TYPE BETA	1
50	GLASS DOOR	2
51	MAGNET	2
52	SPACER OF HANDLE	4
53	HANDLE	2
54	BLOCKING GLASS DOORS	1
55	SUPPORT GLASS DOOR LEFT	2
56	TUBE SUPPORT GLASS DOOR LEFT	1
57	SUPPORT TUBE LEFT	1
58	LEFT AMOUNT	1
59	SUPPORT PINS BRASS	6
60	BLOCKING THE HOUSING GAS	1
61	RADIANT BURNER	6
62	INLET AIR SLEEVE	6
63	RING SETTING THE PRIMARY AIR	6
64	INJECTOR WITH CONICAL THREAD (1)	6
65	INJECTOR HOLDER	6
66	90 ° BEND BRASS	6
67	THERMOCOUPLE PROTECTION (2)	6
68	THERMOCOUPLE	6
69	TUBE THERMOCOUPLE	6
70	TUBE BURNER	6
71	GAS VALVE	6
72	CAP TUBE	1
73	GAS RAMP	1
74	90 ° BEND BLACK CASTING	2
75	NIPPLE TYPE 530 3/4	1
76	PRESSURE TAP	1
77	NIPPLE M/M 20*27	1
78	MAXITROL	1
79	NIPPLE TYPE 530 1/2	2
80	VALVE ON/OFF	1
81	NECKLACES ATLAS	4
82	SUPPORT GAS RAMP	3
83	KNOB	6
84	REAR HOUSING GAS	1
85	HOUSING GAS	1
86	ROTISOL PLATE	1

(1) see the gas nature
(2) thermocouple protection Ref : RM1436