

Technical instruction
Manual for use and maintenance



GAS CHURRASCO ROTISSERIE

MODEL

G7

These appliances comply with requirements of 2009/142/EC Directive

SOTIRIOS D. PRODANAS & CO

PROFESSIONAL ELECTRIC & GAS MACHINES FOR RESTAURANT – PATISSERIES – SNACK BAR

OFFICE – FACTORY : National Road Kilkis-Thessaloniki P.C 545 00 Tel. : ++30 23410 41991 Fax: ++30 23410 41539

Box 400 70, P.C : 560 00 www.north.gr - e-mail : info@north.gr

P.O

SPECIFICATIONS

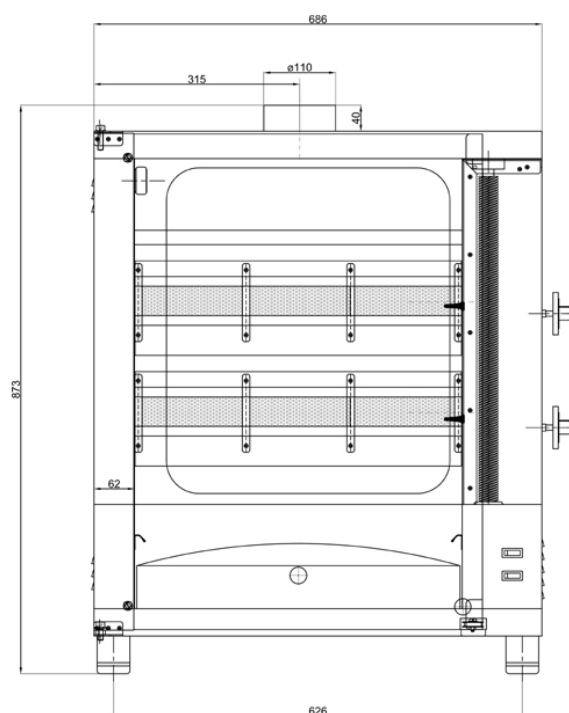
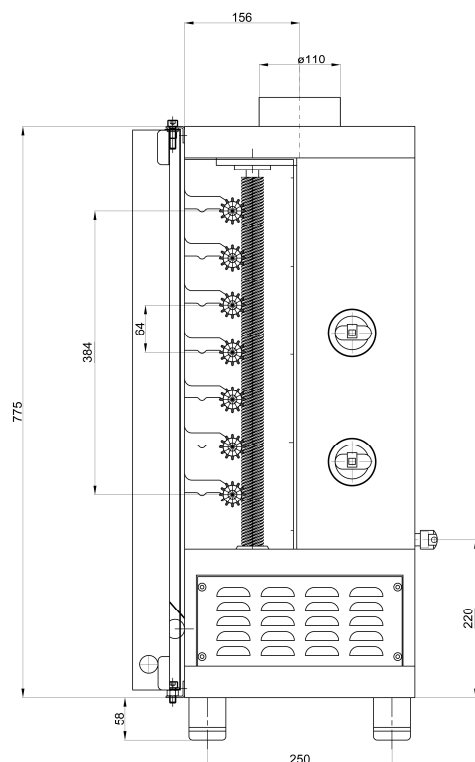
The tables below refer to the specifications for operation with the gas types mentioned

TABLES A: Technical data table (including two gas burners).

Country of destination	Gas type	Nominal supply pressure [mbar]	Category	Nominal heat input / Reduced heat input [kW] Maximal gas consumption	Main injector diameter / By-pass screw diameter [1/100 mm] by-pass screw adjusting
AT-CH	G20 G30/G31	20 50	II2H3B/P	G20 :10.20 / 5.80 (1.079 m³/h) G30/G31 :10.20 / 5.40 (0.804 kg/h)	G20 :Ø 170 / Ø 85 (unscrewed for 3.5 rounds) G30/G31 :Ø 100 / Ø 85 (fully screwed down)
AL-BA-BG-DK-EE-FI-HR-LT-LV-MK-NO-RO-SE-SI-UA	G20 G30/G31	20 28-30	II2H3B/P	G20 :10.20 / 5.80 (1.079 m³/h) G30/G31 :10.20 / 4.40 (0.804 kg/h)	G20 :Ø 170 / Ø 85 (unscrewed for 3.5 rounds) G30/G31 :Ø 115 / Ø 85 (fully screwed down)
CZ-ES-GR-IE-IT-PT-GB-CH-SK-TR	G20 G30/G31	20 28-30/37	II2H3+	G20 :10.20 / 5.80 (1.079 m³/h) G30/G31 :10.20 / 4.40 (0.804 kg/h)	G20 :Ø 170 / Ø 85 (unscrewed for 3.5 rounds) G30/G31 :Ø 115 / Ø 85 (fully screwed down)
DE	G20 G25 G30/G31	20 20 50	II2ELL3B/P	G20 :10.20 / 5.80 (1.079 m³/h) G25 :10.20 / 5.00 (1.255 m³/h) G30/G31 :10.20 / 4.40 (0.804 kg/h)	G20 :Ø 170 / Ø 85 (unscrewed for 3.5 rounds) G25 :Ø 190 / Ø 85 (unscrewed for 3.5 rounds) G30/G31 :Ø 100 / Ø 85 (fully screwed down)
BE-FR	G20/G25 G30/G31	20/25 28-30/37	II2E+3+	G20/G25 :10.20 / 5.80 (1.079 m³/h) G30/G31 :10.20 / 4.40 (0.804 kg/h)	G20/G25 :Ø 170 / Ø 85 (unscrewed for 3.5 rounds) G30/G31 :Ø 115 / Ø 85 (fully screwed down)
IS-CY-MT-HU	G30/G31	28-30	I3B/P	G30/G31 :10.20 / 4.40 (0.804 kg/h)	G30/G31 :Ø 115 / Ø 85 (fully screwed down)
NL	G25 G30/G31	25 28-30	II2L3B/P	G25 :10.20 / 5.60 (1.255 m³/h) G30/G31 :10.20 / 4.40 (0.804 kg/h)	G25 :Ø 185 / Ø 85 (unscrewed for 3.5 rounds) G30/G31 :Ø 115 / Ø 85 (fully screwed down)
LU	G20	20	I2E	G20 :10.20 / 5.80 (1.079 m³/h)	G20 :Ø 170 / Ø 85 (unscrewed for 3.5 rounds)
LU	G30/G31	28-30/37	I3+	G30/G31 :10.20 / 4.40 (0.804 kg/h)	G30/G31 :Ø 115 / Ø 85 (fully screwed down)

TABLES B: Appliance dimensions and electrical data.

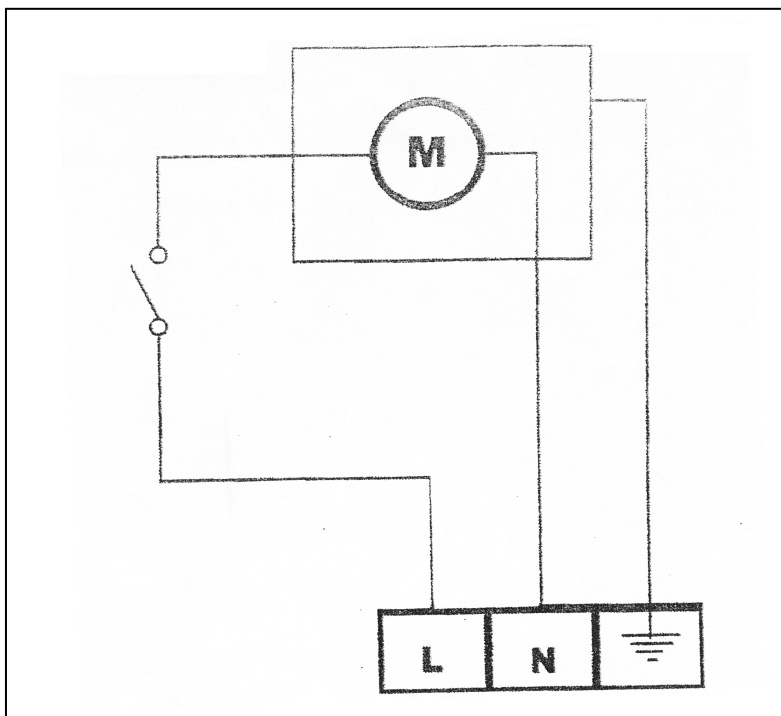
Model	Length x Width x Height [mm]	Weight [kg]	Spit length [mm]	Spit per spit [mm]	Number of spit	Maximal load on spit [kg]	Electrical supply voltage [V]	Electrical supply frequency [Hz]	Electrical power [W]
G7	690 x 380 x 840	40	440	65	7	1	230	50	11



CHURRASCO ROTISSERIE Model G7

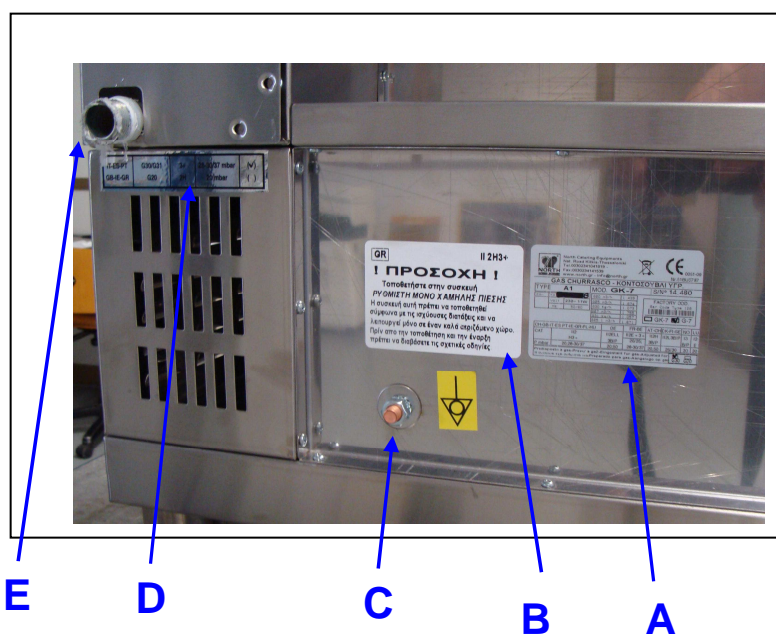
230V – 50Hz

Electrical Diagram



Key:

- A = Technical data label.
- B = Warning label.
- C = Equipotential wire screw.
- D = Current gas setting reference.
- E = Gas threaded connection.
- F = Gas threaded connection.



The appliances described in this manual are certified with certificate NO..0705CQ305

INSTALLATION AND SERVICE INSTRUCTIONS

NORTH CHURRASCO ROTISSERIE IS A PROFESSIONAL EQUIPMENT SO ALL ASSEMBLY AND CONNECTION PROCEDURES, TESTING AND REQUIRED REPAIRS MUST BE CARRIED OUT BY SPECIALIZED AND AUTHORIZED PERSONNEL ONLY

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

GENERAL INFORMATION

This technical manual includes instructions for the installation, operation, care and maintenance of the Churrasco rotisserie equipment manufactured by NORTH. Please read it carefully and keep it for future reference. This manual should be referred to both by the installing or service technicians and the operators of the equipment,

After you remove the packaging 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 both electrical and gas connections. Before proceeding, make sure that the mains voltage and the type of gas available meet the requirements of the appliance. This information is available on a label, on the right side of the appliance, as you face it. The same label is referred to on Table C. page 3 of this manual, in case of incongruence or if in doubt, do not connect the apparatus. Ask for the equipment to be checked by specialized personnel.

NORTH Churrasco rotisserie equipments are commercial grade appliances and should, therefore, be used by personnel who are specially trained in their use.

All procedures concerning installation, connection of the appliance and conversion for use with other gas type must be carried out exclusively by specialized technicians and according to specifications valid in the country where the installation is taking place.

Before any routine cleaning, disconnect from the electricity mains and turn off the gas supply main valve. The same procedure must be followed in case of malfunction of the appliance, while waiting for the service technician.

Any repairs must be exclusively carried out by authorized personnel using original spare parts only.

The manufacturer cannot be held responsible for damage caused to persons, animals or property due to misuse, tampering, unauthorized modification or to uses other than the ones mentioned and/or considered in this manual.

2.1 INSTALLATION OF THE APPLIANCE

After making sure the appliance is intact, place it in position so that is stable and there is adequate operating space around it.

Make sure that all parts are at hand. i.e.;

- Churrasco Machine
- Spit
- Water tray to collect the grease.

Important! install the Churrasco on a flat non-flammable surface, away from flammable walls, Make sure the machine does not come into contact with any flammable material. Respect all fire protection specifications in the installation area. Keep a safety distance of at least 20 cm from back and left walls and 120 cm from the frontal wall to allow a proper ventilation a space for the user.

2.2 CONNECTION TO THE GAS SUPPLY

Before connecting your machine to the gas supply, make sure that:

a) The gas supplied in your area is of the type the appliance is set for if THIS IS NOT SO, FIRST RESET THE APPLIANCE FOR THE TYPE OF GAS AVAILABLE, AS DESCRIBED IN PAR. 2.4 THEN PROCEED WITH THE CONNECTION.

b) Information for this setting appears on a label on the back of the appliance, as you face it,

c) Connect the machine to the gas supply using hard or flexible piping; METAL PIPES MUST BE USED EXCLUSIVELY.

d) Make sure the pressure used is the one the appliance is set (See table below)

e) Use threading certified compound or gas tighten gasket in connections; when you have finished with the connection procedures, check for possible leakage around the gas fittings. Use liquid' soap for these checks. Do not use matches or lighters,

f) Install the machine under an appropriate hood and in a well ventilated area according to regulations in force in the country of destination (appliance type A1 or B21).

g) According to the country of destination and gas setting, the supply pressure must be checked connecting a manometer to the pressure point of the appliance placed in the pipeline after the gas threaded connection R ½". The supply pressure should be included between the minimal and maximal value and should be measured beeing the appliance on. Pressure values are reported on table D.

TABLES D: Supply pressures.

Country of destination	Gas type	Category	Nominal supply pressure [mbar]	Maximal supply pressure [mbar]	Minimal supply pressure [mbar]
AT-CH	G20 G30/G31	II2H3B/P	20 50	25 57.5	17 42.5
AL-BA-BG-DK-EE-FI-HR-LT-LV-MK- NO-RO-SE-SI-UA	G20 G30/G31	II2H3B/P	20 28-30	25 35	17 25
CZ-ES-GR-IE-IT-PT-GB-CH-SK-TR	G20 G30/G31	II2H3+	20 28-30/37	25 35/45	17 20/25
DE	G20 G25 G30/G31	II2ELL3B/P	20 20 50	25 25 57.5	17 18 42.5
BE-FR	G20/G25 G30/G31	II2E+3+	20/25 28-30/37	25/30 35/45	17/20 20/25
IS-CY-MT-HU	G30/G31	I3B/P	28-30	35	25
NL	G25 G30/G31	II2L3B/P	25 28-30	30 35	20 25
LU	G20	I2E	20	25	17
LU	G30/G31	I3+	28-30/37	35/45	20/25

**THE MANUFACTURER CANNOT BE HELD RESPONSIBLE
FOR ACCIDENTS AND DAMAGE CAUSED TO PERSONS, ANIMALS OR
PROPERTY DUE TO NON-COMPLIANCE WITH THESE INSTRUCTIONS**

Gas churrasco rotisserie Model G7 is intended to be connected in the following two systems according to the method to evacuate the burned gas: The method must be in accordance with regulations in force in the Country of destination and current laws relating to safety of installation premises.

EXHAUST SYSTEM TYPE A1

The type A1 appliances are not designed for connection to a line discharging directly the products of combustion outside of the installation premise. These appliances can discharge the product of combustion into appropriate hoods, or similar devices. If such an arrangement is not possible, the unit can be installed in a premise with an fresh air ventilation system allowing to keep healthy the premise for the users and workers. According to the regulations in force in the Country of destination, the minimal volume of the local must be suitable like the fresh air volume inlet (roughly 35m³/h for each kW of nominal heat input installed).

EXHAUST SYSTEM TYPE B21

The type B21 appliances are designed for installation under a suitable exhaust hood without flue or wind-proof device. Gas supply to the appliance must be directly connected to the forced air-extraction system and it must be cut off if the flow rate of the extraction system drops below the established level. Re-supply of gas to the appliance must be manually controlled.

Note: this appliance is not intended for B11 exhaust systems; no cylindrical pipes must be connected to the churrasco rotisserie top to evacuated directly outside burned gases or fumes.

2.3 CONNECTION TO THE POWER MAINS

Before connecting the appliance, check mains voltage and frequency match the data values on rating plate. A voltage variation of $\pm 10\%$ is allowed. An omnipolar master switch must be placed between the churrasco rotisserie and the mains, with at least 3 mm of gap between contacts. Suitable high-sensitivity ground fault interrupters must be installed to assure protection against direct and indirect contact of live parts and fault currents towards earth according to the rules in force. The maximal allowed leakage current is 1 mA/kW. The switch must be placed where it can be easily reached by users.

The appliance must be connected to the mains' earth line and included in an equipotential circuit whose connection must be made with a wire featuring a cross-section of at least 10 mm².

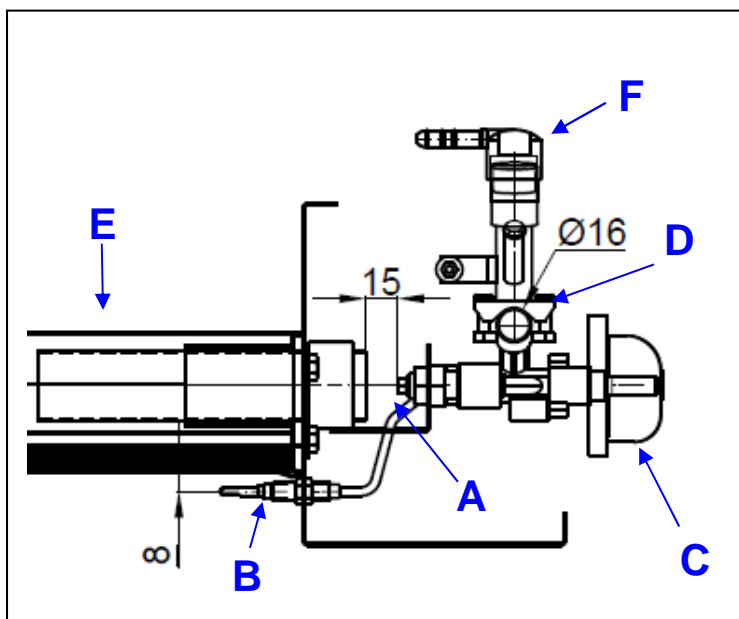
If necessary, the electrical cable must be replaced by an H05 RN-F heavy rubber in neoprene cable with 3 x 1 mm² wires.

2.4 GAS TYPE ADAPTATION

The factory setting appears both on the packaging and the appliance you need to arrange these settings regarding the type of gas supplied in your area this what you must do. Check which gas type and pressure correspond to the settings on the label to be found on the back side of the machine appliance as well. If necessary, adapt the appliance to the current and available gas following these instructions:

Key:

- A = Gas main nozzle.
- B = Safety thermocouple.
- C = Gas tap knob.
- D = Gas tap.
- E = Burner.
- F = Gas threaded connection.



2.4a MAIN NOZZLES REPLACING

- Switch off the appliance from the electrical mains.
- Switch off the appliance from the gas supply closing the main gas supply vane.
- Remove the two gas knob of taps, unscrew the screws that hold the rear metal panel with the gas valve of the appliance to have access to all burners.
- Select the appropriate nozzles for the type of gas and the operating pressure in the area and replace all existing nozzles in the burners (see picture and nozzles sizes on table A of page 2) using a # 7 suitable wrench. Do the same with all burners (2) of the appliance.

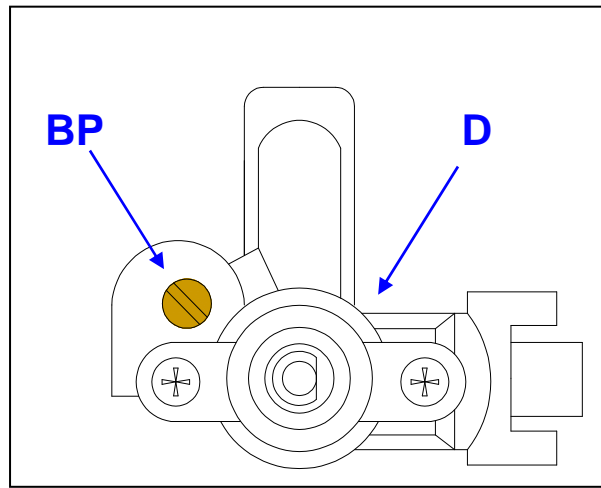
2.4b BY-PASS VALVE ADJUSTING

The valves (gas taps) regulating the flow of the gas to the burners have a setting for maximum flow and one for moderate flow. The flow of gas to the burners at moderate (or reduced) flow setting is regulated by a by-pass nozzle (or screw), which can be seen on the regulator in the picture. The by-pass nozzle has a 0.85 mm diameter hole and should be screwed tight (fully down) when it operates with liquid gas (G30/G31); if it is to operate with natural gas (G20 or G25) it should be loosened for 3.5 rounds.

Key:

BP = By-pass screw.

D = Gas tap.



In order to regulate the by-pass you must:

- Remove the regulator knob and use a small screwdriver in the hole next to the regulator and to gain access to the by-pass regulating screw. Turn clockwise to turn off the by-pass (to move from natural gas to liquid gas) and anticlockwise to move from liquid gas to natural gas.
- The by pass nozzle is kept in place by a special rubber O ring so there is no danger of it coming off even if you unscrew for 3.5 rounds which is the setting for natural gases.

After adapting the appliance for a different gas remember to:

1. Check for any possible leakage using liquid soapy solution; do not use matches or lighters for this check.
2. Put a red sealing (heat resistant paint) on adjusted by-pass screws to avoid tampering.
3. Change the gas preset label on the appliance.
4. Put again in place the rear metal panel by its fixing screws.

2.5 SAFETY SYSTEMS

- Each gas cock (tap) controls one single burner and it is equipped with a safety thermocouple prohibiting the flow of gas in case of accidental extinguishing of the flame on burner. If the safety thermocouple is not heated by the burner flame, the gas supply is cut within 60 seconds.
- Every pair of burners therefore is a closed and autonomous system with its own cock (tap) and safety system.
- If the ventilation of the working area (installation premise) is not adequate, it will be necessary to make an opening on one of the walls to gain outside open air access. The cross-section of the opening must not be less than 100 cm or meeting local and national rules in the matter of gas appliance installation.

2.6 *TRAINING*

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

In particular users must be informed about the correct maintenance of facilities and equipment such as gas supply piping, exhaust fan, extraction hoods.

User must know that every maintenance operation on appliance (spare parts replacing, repair, new gas adapting) must be carried out by specialized technicians.

ATTENTION!!

- Check that the mains 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 an the appliance, unplug It and make sure the main gas supply vane is turned off.

**THE MANUFACTURER CANNOT BE HELD RESPONSIBLE
FOR ANY ACCIDENT OR DAMAGE CAUSED TO PERSONS, ANIMALS OR
PROPERTY DUE TO NONCOMPLIANCE WITH THESE INSTRUCTIONS.**

3. OPERATION INSTRUCTIONS

INSTRUCTIONS TO PERSONNEL FOR OPERATION AND CARE OF

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

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

3.1 TURNING ON THE APPLIANCE

Look out for hot surfaces on the outside of the appliance during preparation and grilling. After making sure the appliance has been correctly connected to the electricity mains and gas supply you can start using it. Before operating the gas churrasco rotisserie you must:

- Verify its good condition and it's been installed in a well-aired premise in order to keep the premise healthy.
- Check the exhaust hood is in perfect order and make sure that the volume of air required for combustion isn't obstructed in any way by objects around or under the appliance. In case of doubt or persistent breakdown of the appliance, please contact the nearer technical assistance and don't try to solve the problem on your own. Final user is only responsible for use, daily routine maintenance as cleaning.
- Check the chimney of churrasco rotisserie is not occluded by objects (utensils, pans, clothes).
- In case of gas smell, don't operate the appliance but shut down gas main valve and switch off the electrical mains. Contact the nearer technical assistance for trouble solving.
- Move from the immediate vicinity every flammable object (plastic cutlery, paper, bottles containing flammable liquids).
- Use suitable gloves and remember that glass temperature is very high during operating.
- Pour a little water in the tank for greases (this will facilitate subsequent cleaning).
- Use this appliance only to cook food (meat like poultry, beef, lamb) by the radiant heat coming from burner's fire.
- Do not use this gas churrasco rotisserie for other purposes because any other use is considered improper and dangerous.
- Control the appliance when operating.
- Clean carefully the surfaces to remove industrial oils if you are employing it the first time.
- At the end of work, remember to close the gas supply main valve upstream.

3.1a TURNING ON THE BURNERS

- Turn on the gas supply main valve.
- Press and turn the control knob from the "off" position (black circle) to the maximal rate position (big flame symbol on the knob).
- While pressing on the control knob, approach a flame coming from a gas lighter or a match to the burner surface until it lights; use a long type gas lighter or match to avoid burns; If necessary move the ignition flame along all the burner sections to allow a full ignition of them.
- When the burner ignites, keep the control knob pressed for a few seconds (until the safety thermocouple is heated). Now the appliance is ready to operate.
- **Attention!** When the appliance is used for the first time, you may need to repeat the above procedure several times before ignition. This is due to presence of air in the gas pipes. After initial ignition this procedure returns to normal.
- After a few minutes, you can set the burner to its reduced rate (little flame symbol on the knob).
- Use the same procedure to light the other burner which is equipped by its own safety thermocouple and controlled by its own gas tap.

3.1b TURNING OFF THE BURNERS

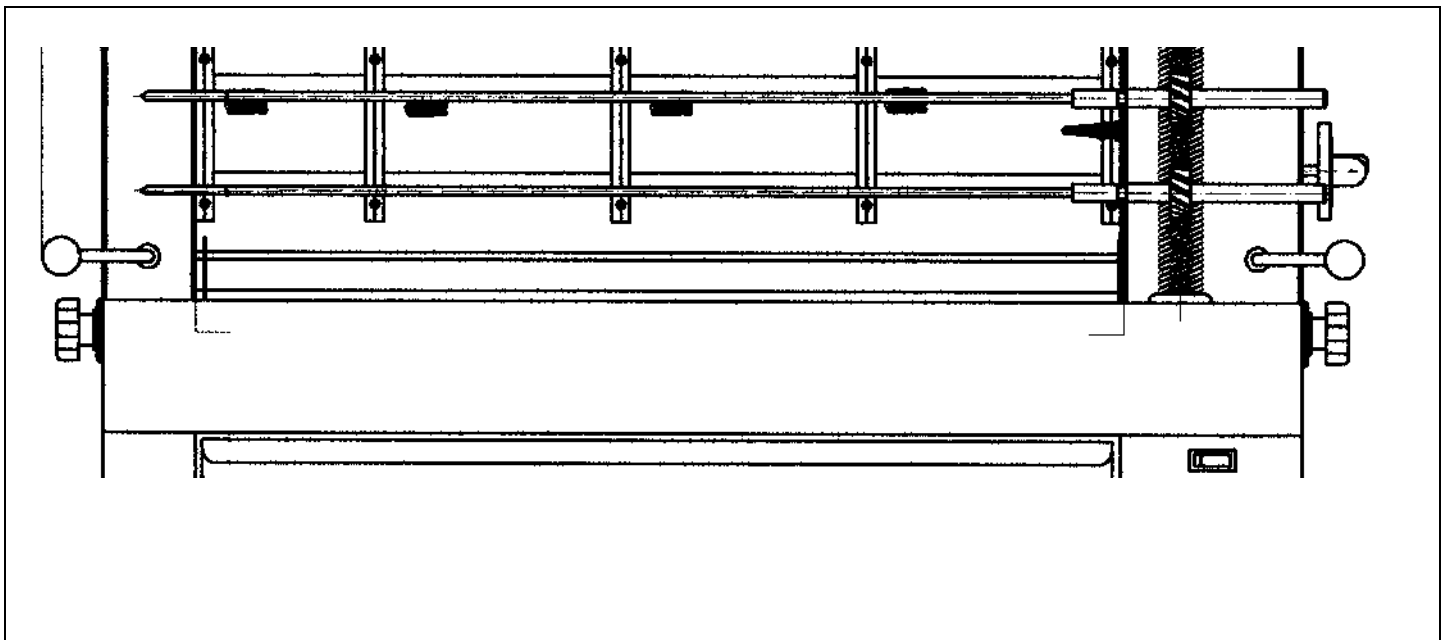
- Turn the control knob to the "off" position (black circle) and check the burner is extinguished.
- Turn off the gas supply main valve.

3.2 PREPARING THE SPIT

- Place the meat on the spit.
- Secure the spit, by setting the gear of the spit to the central gear of the machine.
- Turn on the light switch if necessary.

Now the machine is ready to operate. All you have to do is set the desired flame to spit distance (about 10cm) and start the rotation motor by pressing the switch.

- When grilling is over it is not necessary to stop the spit rotary before you take out the spit or to put on the spit you can adjusted will is turning.
- **ATTENTION!!** Do not try to stop the rotation of the spit with your hands while the motor is running



3.3 CLEANING AND MAINTENANCE

- Turn off the burners before any cleaning or maintenance procedures. Let the appliance cool and make sure it has been unplugged from the mains and the gas supply valve is turned off.
- At the end of the working day remove the spit and clean it. Empty and clean the fat collecting drawer.
- Clean with a wet cloth the reflecting surface on the sides of the appliance. **DO NOT EVER CLEAN THE CERAMIC BURNER.**
- Never wash the appliance with direct, high-pressure jets of water.
- Do not use corrosive substances such as hydrochloric acid when cleaning the floor or supporting table.
- At least twice a year, check the gas supply piping and the electrical wiring, At the time of more thorough check, ask specialized technicians to lubricant the control valves (taps) with a special lubricant if this is considered necessary,
- If the electrical cable needs replacing, use H05 RN-F3 x 1 mm Its external diameter should not exceed 8,2 mm. This operation must be carried out by a specialized technician.