



GAS CHICKEN ROASTER

MODELS

GASK2 • GASK3 • GAS5 • GASK9

These appliances comply with requirements of E.E.C 90/396

SOTIRIOS D. PRODANAS & CO
PROFESSIONAL ELECTRIC & GAS MACHINES FOR RESTAURANT – PATISSERIES – SNACK BAR
OFFICE – FACTORY : National Road Kilkis-Thessaloniki – Tel ++30 23410 41819 – Fax ++30 23410 41539
P.O Box 400 70, P.C : 560 00 www.north.gr - e-mail : info@north.gr

GAS CHICKEN ROASTER

0. PART I - Installation

We will present essential data, the technical characteristics and our advice for to correct installation use and maintenance of the appliances described.

Let us remind you that the appliances are for professional use and that all the procedures of installing, connecting to the distribution network and positioning of the appliance in operation should be carried out by properly qualified personnel and that all safety measures applicable in the country of installation should be observed.

The manufacturer cannot be held responsible for any possible damages caused to property, human beings or animal that might be caused by misuse of the appliance or by using the appliance for purposes other than those recommended for or not foreseen in this manual.

FIGURE 1 - Technical Characteristics

MODEL	DIMENSIONS mm	DESCRIPTION	TYPE OF BURNER
GAS K2	1320 x 410 x 685	1 burners	Ceramic
GAS K3	1320 x 410 x 855	2 burners	Ceramic
GASK5	1320 x 410 x 1260	4 burners	Ceramic
GASK9	1320 x 590 x 1260	4 burners	Ceramic

FIGURE 2 - Technical Data

Technical Data	Unit	GAS K2	GAS K3	GAS K5	GASK9
Normal thermal energy provide	Kw	6,20	12,40	24,8	24,8
Consumption G30	Kg/h	0,48	0,98	1,96	1,96
Consumption G20	m ³ /h	0,66	1,31	2,62	2,62
Main air regulation at G30 28... 30mbar G31 37mbar	mm	8	2X8	4X8	4X8
Main air regulation at G20 20mbar	mm	10	2X10	4X10	4X10
Main burner injector G30 28... 30mbar G31 37mbar	mm	1,15	2X1,15	4X1,15	4X1,15
Main burner injector G20 20mbar	mm	1,85	2X1,85	4X1,85	4X1,85
By-pass G30 (28...30mbar και G31 37mbar)	mm	1,20	2X1,20	4X1,20	4X1,20
By-pass G20 20mbar	mm	Reg.	2XReg.	Reg.	Reg.
CALORIES	Kcal	5334	10669	21338	21338
	Mj	22,32	44,64	89,28	89,28
	BTU	21158,8	42317,5	84635	84635

1.0 STANDARDS AND REQUIREMENTS.....

We would like to remind you that the appliances installed in places open to the public should meet specific requirements.

Among them there are:

- Specific standards for the type of local public.
- Safety standards against the risk of fire and panic in a public place.
- General standards of installation of cooking appliances in refreshment facilities.
- General standards concerning installations using combustible gas and liquid hydrocarbons.

1.0 PACKING.....

Make sure packing is intact before remove the appliance. Open cardboard carefully to ensure no metal stapling, adhesive tape or other packing components litter the environment, as these can prove hazardous.

1.0 OBSTACLES AND POSITION.....

- Make sure there is enough space available to place the appliance and that the surface it stands on is stable and level.
- Remove the protective film from the external walls of the appliance making sure no glue or plastic is stuck on the surface. If there are residues of glue, remove them using the right solvent.
- Make sure the appliance is level on the surface available. If necessary, regulate its height accordingly, by adjusting the legs of the appliance.

1.0 CONNECTION.....

Before connecting the appliance to the network make sure that:

- The present gas on the place corresponds to that for which the apparatus is predisposed: In If it is not does not proceed with the connection. Regulate the appliance for the gas available following instructions under 2.2.
- The burners are manufactured with a way to stand thermal and mechanical stress and are equipped with fixed nozzles. This is why it is necessary to change the nozzles every time you change the type of gas.
- Data concerning the regulation of the appliance are to be found on the label on the backside of the appliance.
- Connect the machine to the network using metal pipes, either rigid or flexible.
- Verify that the pressure in use is that of exercise for which the appliance has been predisposed. In no case the pressure must exceed 50 mbars.
- Use the right sealing materials for all connections and check them for leaks.
- It is important for the adjacent walls to the appliance to be protected against the heat. Interpose refractory sheets or place the appliance at least 200mm of distance from the side or back walls.
- The connection of the apparatus to the network must be effected through a gate valve. This valve should be closed when the appliance is not in operation.

1.0 COMBUSTION PRODUCTS.....

The appliances must be installed in places appropriate for the removal of fumes according to installation specifications. Our appliances are considered (see technical data table) as appliances to Gas Type A:

Such appliances must send fume into appropriate aspirants connected to safe and effective pipes that direct them outdoors.

Attention

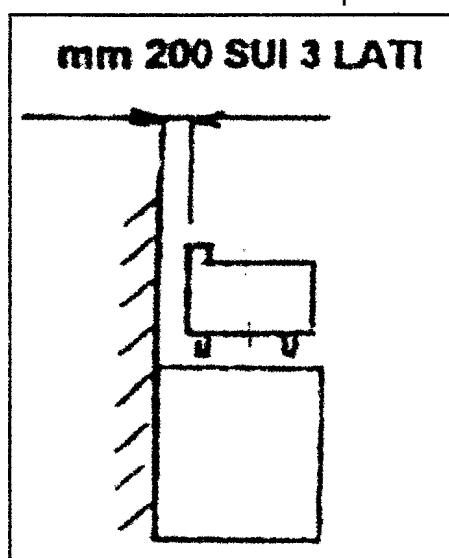
The appliances must always be installed below 200 mm on three sides an aspirant, which directs fume outdoors.

The appliances whose total thermal power is superior to 14Kw must be obligatorily installed under aspirant, intercepting and piloting the system of feeding of the gas of the appliance,

Particularly, the supply circuit electric valve at the top of the appliance must be switched - off.

Make sure that there are not dispersions in the aspirant system. The limits of course are established by the norm of installation UNI-CIG 8723 point 4.3

"Removal of combustion products "



0. OPERATION

The appliance is put in operation to the nominal power with the suitable nozzles (you see chart fig.2). The pressure of feeding must correspond to how much suitable in the targetta gives.

2.0 CONTROL OF PRESSURE.....

To measure the pressure of feeding is enough to prepare of a manometer To liquid with subdivision least 0.1 mbars (for instance a manometer to U) and Progress in the following way:

- Open the frontal panel in way to enter to the ramp of feeding.
- Unscrew the screw of closing of the taking of pressure
- Connect the manometer and to measure the pressure.
- Remove the manometer, re-screw the screw, and verify that there are not leaks.

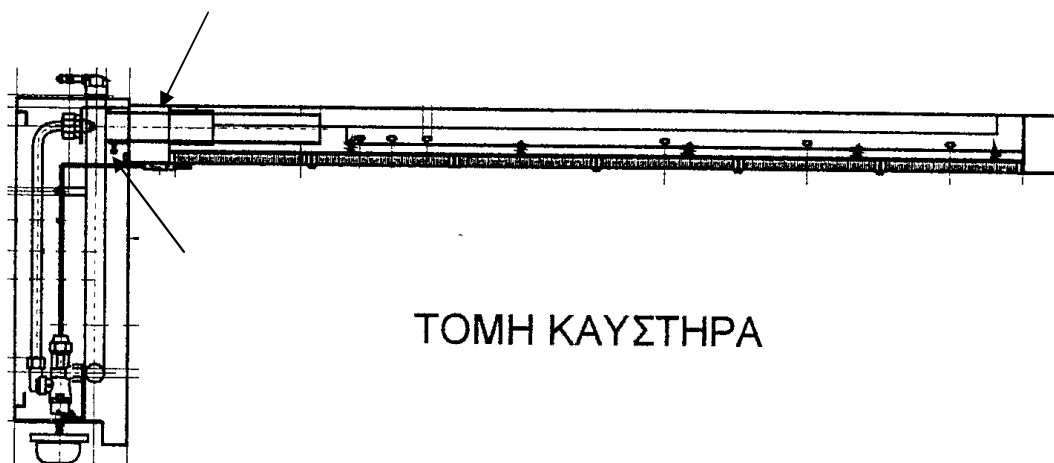
2.0 REGULATION FOR THE OPERATION WITH DIFFERENT GAS.....

Both the packing and on the appliance carry the regulation data for suitable gases. If regulation is necessary for other type gas, you should:

-) Verify that type of gas and pressure corresponds to those regulation you bring that data label gives.
- a) Choose the suitable nozzle for the type of gas and for the pressure available in place, keeping in mind data included on figure 2 of this manual (keep in mind that the pressure should never exceed 50 mbar) and replace nozzle, if necessary.

2.2.0 REGULATION OF THE MAIN BURNER.....

- Replace the nozzle unscrewing it from the center and screwing to his place select that.
- Regular the influx of the primary air through the special ring of regulation fixing the distance likes suitable in the chart to figure 2.



2.0 CONTROL OF THE OPERATION.....

- Verify the stability of the appliance on the plan of support.
- Check that there is a good influx of fresh air.
- Check that there are no leaks or losses of gas.
- Put in operation the appliance.
- Check the stability of the flame of the main burden.
- Check that non-combusted gases have an appropriate outlet.

2.0 INTERVENTIONS, REPAIRS AND REPLACEMENT (only for the authorized technicians).....

Even if the appliance is used correctly, some problems may arise for various reasons. The table that follows mentions some possible problems and some suggestions to put them right.

CAUTION!!!!

- Before performing any intervention of maintenance, reparation or simple cleaning of the appliance it is necessary to close the gas supply gate valve at the top of the appliance.
- At the end of every intervention of reparation or maintenance to some parts of the appliance relate to gas, make sure that there are no leaks or looses.

FIGURE 8 - POSSIBLE PROBLEM

PROBLEM	POSSIBLE CAUSES
Gas Smell	Possible gas loss. Check external pipes and connections.
Smell of non-burner gas	Check that the combustion is regular. Check that the consumption of gas is not excessive. Check that there are not obstructions in the encircled of the warm smokes. Check that aspirant and area ventilation are operating property.
'Explosions ' in the burners	Check the pressure of the gas.
The main burner is not ignited	Check that there is no leak in the gas supply or any problem with the nozzle. The components of the burner are well positioned.

2.0 SAFETY VALVE.....

The valve that regulates the influx of the gas is provided safety thermal that it assures the block of influx of the gas in case of accidental turning off of the flame.

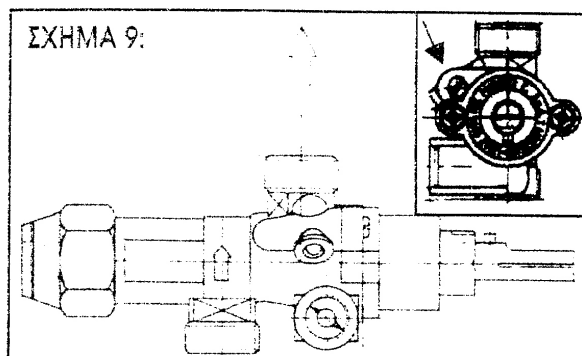
2.0 REGULATION OF THE MINIMUM BURNING

The nozzle of the valve (bypass) has a hole of 0,50 mm and for the gas G30 Must be fully screwed.

In case of regulation for other gases G20 the bypass must be unscrewed (by Turning the screw anti-clockwise until a clear and regular flame appears).

To regulate the bypass, turn on the burner to the minimum setting, remove The handle grip of the valve and regulate the screw marked with arrow in the Adjacent figure, until a clear and regular flame appears.

The screw of the regulation must be fully screwed passing from the natural To G.P.L. and open in the inverse case.



2.0 INTERVENTIONS AND REPAIRS.....

- In the case must be intervened on the valve all it takes is removing the handle grip, and the frontal panel.
- For the substitution of the valve it is necessary to unscrew the connections in the following order:
First the connection of the thermocouple, then the connection of the gas outlet exit gas and, finally; the connection of entrance gas
- Replacing other parts, such as the thermocouple, candle of lighting, is simple and intuitive after having removed the base wall.

3. PART 2 - For Users

3.0 PUT IN OPERATION - GENERAL PRECAUTIONS

We would like to remind you that these appliances are designed exclusively professional use and must be operated by specialized personnel.

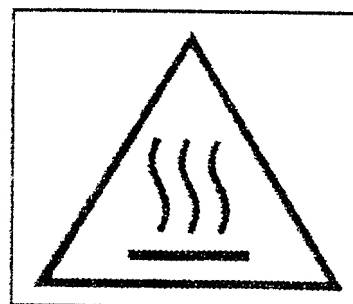
In order to set the crepe machine into operation, observe meticulously everything include these pages as well as ordinary safety measures:

- Verify that there are not escapes of gas.
- Verify the stability of the flames passing from the maximum to the minimum setting.
- Check the regular lighting of the main burner.
- Verify that there is a good influx of fresh air.

Look out for not surfaces on the outside of the appliance during preparation and grilling. These are clearly marked with the symbol shown on the right.

After making sure the appliance has been correct connected to the electricity and gas supplies you can ignite and start using it.

NORTH APPLIANCES DOES NOT EQUIPPED WITH A PIEZOELECTRIC IGNITER IF YOU WANT TO IGNITE BURNERS YOU NEED TO USE A MATCH OR A LIGHTER



3.0 LIGHTING BURNER – TURN THE MOTOR ON AND LAMP.....

- When appliance is off, the gate valve is vertical and the round indication I top.
- Push the knob slightly and turn it anti-clockwise until you bring it to the flame indication.
- While you keep the handle pressed, light the appliance using a candle.
- Keep the handle pressed for a few seconds until the thermocouple.
- Turn the handle anti-clockwise until you bring it to the position of the highest flame and make sure the burner is turned on completely.
- The following nick is that of the medium flame; you can choose this setting once machine has reached the desired temperature.
- Make the same step to turn on the other entire burner.
- To turn on the motor in the right side of the machine are the RED switch on/off the one which are in the bottom are for the lamp inside the machine the other are for the motor.

3.2A PREPARING THE SPIT

- Take off the spit from the machine by push the needle side of the spit inside the hole (needle side on the left of the spit)
- Place the meat on the spit with the herbs and spices you have already prepared, and use the hook to be press it.
- Put the spit with the meat in the machine.
- Secure the spit to be correct in his position by putting the square side for good.

Now the appliance is ready to operate. All you have to do is set the desired flame and start the rotation motor by pressing the switch.

3.0 MAINTENANCE.....

- Before performing any job of maintenance is necessary to close the gas supply found at the top of the appliance.
- It is consulted to the user to undersign to contract of maintenance with technical personnel that foresees at least one full check-up annually.
- We specifically recommend regular checking to make sure the flame regulation are clean.
- The gate valve and thermocouple must be checked at least once a year and, if necessary, restored the protection of specific oil.
- An accurate observance of the contained instructions in this manual are observed, NORTH appliances will allow perfect use for a long time.

The manufacturer cannot be held responsible for any damage caused to property, human beings or animals due to misuse of the appliances or non-observance of instructions included in this manual.